A Pictorial History of Hospitality

WITH A FEW SUGGESTIONS FOR RECIPES

CURTICE BROTHERS CO.
Rochester, N.Y.
ONE always finds a fascination in history, be it the tale of a folk or the story of a food. In the world of foods Curtice Brothers Co., has a definite place.

The history of Curtice Brothers Co., dates back to a modest beginning in 1868, when the business of producing prepared foods was still in its infancy.

The policy established then, and strictly adhered to through these many years,—of exacting requirements in quality, as well as the wisdom of locating in Rochester, in the center of what is recognized as "The Garden of the Genesee," where choice fruits and vegetables abound, are potent factors which have had much to do with the steady growth of our business.

We believe this booklet, like its predecessors, containing, as it does, practical recipes for appetizing dishes and menus—all prepared by expert chefs,—will be found useful by helping to make the housewife's daily routine less burdensome.

Pictorially portraying as it does by dainty illustrations (which are historically correct),—the history of, and changes in Hospitality,—this book will no doubt prove of added interest.

Hospitality has assuredly been the mark of the best in civilization from the beginning of time; and good food served well, according to the mode or custom, has been and continues to be, a good share of the spirit of hospitality.
Crude rules of Hospitality were observed in the earliest period of man's existence, and "though naught but a bone graced the board, yet must the marrow be given to the honored guest."

**Rolled Jelly Cake**—Illus. 1—4 eggs—whites and yolks beaten separately; 1 cup powdered sugar; 1 cup flour; 1 teaspoon baking powder; flavor with lemon. Bake in long tin. While hot, spread with CURTICE Red Currant (or other flavor) jelly, softened over fire and roll.

**Peas, Cream Sauce**—Make cream sauce—1 1/2 cups milk; pinch salt; 1 tablespoon flour and 1 tablespoon butter creamed together. Cook until thickened. Add 1 can CURTICE Peas, drained and rinsed in cold water. Pour on platter. Garnish with strips of toasted bread.

**Peach Float**—Make a custard—1 pint milk; 2 eggs; 3 tablespoons sugar; 1 tablespoon flour. Cook until thick. Pour into glass dish. Put halves of CURTICE Preserved Peaches into custard and dot each half with whipped cream.

**Minced Tongue on Toast**—Cut rounds of wheat bread and toast. Spread thickly CURTICE Tongue minced and heated. Garnish with poached eggs.

**Marguerites**—Illus. 2—Spread wafers with CURTICE Fruit Jam. Cover with stiff meringue and brown in oven. A dainty dessert, prepared in five minutes.

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**Menu**

**Dinner**

Blue Label Pea Soup
Pickled Peaches
Salted Pecans
Chicken en Casserole
Mashed Potatoes
Steamed Rice
Lima Beans
Corn
Russian Salad (tomato)
*Peach Meringue Custard
Nuts
Figs
Raisins
Saltines
Cheese
Black Coffee

**Watercress Salad**—Garnish crisp bunch of cress with hard-boiled eggs. Pour over French dressing.
MINCED TONGUE OMELET—Illus. 1.—
Four eggs, whites and yolks beaten separately; 2 tablespoons soft bread crumbs, soaked in ½ cup milk; pinch salt. Put 1 tablespoon butter in hot pan, pour in mixture and cook slowly 10 minutes. To one cup CURTICE (cold) Tongue, chopped, add 2 tablespoons water, and heat. Spread over omelet, fold and serve immediately.

EGGS A LA CURTICE—
Cut hard-boiled eggs in halves, lengthwise. Remove yolks, rub through sieve. Mix with equal quantity of CURTICE Tongue, minced. Moisten with Blue Label Tomato Ketchup and heap in the white shells.

CORN MUFFINS—
Illus. 2.—1 cup flour; ¾ cup CURTICE canned Corn, chopped fine; 2 teaspoons baking powder; 4 teaspoons sugar; ¼ cup milk; 2 eggs; ½ teaspoon salt.

TOMATO OMELET—
Beat whites and yolks of 6 eggs separately. With the yolks mix one cup heavier part of can CURTICE Tomatoes, add pepper and salt, stir in whites of eggs lightly. Put in a very hot pan, with little olive oil or butter. When done fold and serve immediately.
Simplicity marked the habits of the early Greeks. In the age of Pericles meals developed into elaborate banquets accompanied by wine, music, incense and singing. The Greeks had four meals daily.

**Peach Omelet**—4 eggs, whites and yolks beaten separately; ½ teaspoonful salt; 4 tablespoons water; 4 tablespoons sugar.

Cook and just before folding, cover half with Curtice Preserved Peaches; fold; arrange more peaches on the top. Serve with cream.

**Menu**

**Luncheon**

Blue Label Bouillon en Tasse
Olives Celery Salted Pecans
*Chicken Timbales
*Tomato Sauce
Escaloped Potatoes
Cold Lamb
Whole Ox Tongue
*Pineapple Salad
Sago Cream
*Marguerites
Coffee

**Peach Tapioca Pudding**—Small cup tapioca and 4 cups boiling water. Cook until transparent. Take from fire and add 1 ½ cups granulated sugar. Arrange contents of can of Curtice Peaches (after draining) in large glass bowl and pour over them the tapioca. When cool cover with whipped cream and serve.

**Chicken Timbales**—Illus. 1.—1 cup Curtice Boned Chicken chopped fine, ½ cup milk, 2 tablespoons bread crumbs, 1 tablespoon lemon juice, 1 teaspoon chopped parsley; salt, pepper. Stir until boiling. When cool, add 2 eggs well beaten. Fill buttered timbale molds. Bake until firm. Serve at once.

**Tomato Sauce**—Add to each cupful Curtice Concentrated Tomatoes, 1 tablespoon each flour and butter creamed together; 1 teaspoon each finely chopped onion and parsley; ½ teaspoon salt. Cook slowly twenty minutes.
CREAMED CHICKEN, POTATO BORDER—Illus. 1.—1 can CURTICE Boned Chicken; 1 tablespoon flour, 1 tablespoon butter, creamed, put into one cup milk. Cook until it thickens. Stir in chicken and one hard boiled egg, cut in dice. Arrange in mashed potato border.

CHERRY PIE—Drain can of CURTICE Cherries. For pastry; 1 cup flour; pinch salt; 1 tablespoon each of lard and of butter. Rub flour, butter and lard together and wet with sufficient ice water to hold; roll out and line pan; fill with cherries, and sprinkle over top 1/2 cup sugar mixed with tablespoon flour. Add 1/2 cup juice. Cover with upper crust.

BEET AND LETTUCE SALAD—Illus. 2. —Cut CURTICE Beets in cubes; arrange on lettuce bed. Slice hard-boiled eggs and garnish with French or mayonnaise dressing.

STRAWBERRY ICE CREAM—Illus. 3.—1 can CURTICE Strawberries (rub through sieve); 2 cups cream; 1 cup milk; 1/2 cup sugar. Freeze; repack in mold to ripen.

DINNER

Menu

BLUE LABEL JULIENNE SOUP
RADISHES PIMOLAS CELERY
FRIED SOFT SHELL CRABS ON TOAST
*CREAMED CHICKEN POTATO BORDER
*BAKED SPAGHETTI AU GRATIN
REFUGEE BEANS BAKED POTATOES
*BEET AND LETTUCE SALAD (HARD-BOILED EGG DRESSING)
*STRAWBERRY ICE CREAM
COFFEE
No more frugal repasts were known to any age than those of the Early Christians. Persecuted and driven from country to country, they welcomed their guests more by word and prayer than by an actual feast of meats and wines.

CHICKEN SALAD—Illus. 1.—1 can CURTICE Boned Chicken, cut small; 1 cup celery, cut in cubes; mix with mayonnaise dressing; serve on bed of lettuce leaves; garnish with radishes.

DEVILLED POTATOES—Bake large potatoes, cut in halves and scoop out the potatoes, leaving perfect shells. Season potatoes with butter, cream and salt. Beat until very light. Fill shells, dot with bits of butter; brown in quick oven.

DEVILLED CHICKEN SANDWICHES—Illus. 2.—Cover thin slices of bread with fresh crisp lettuce leaves. Spread with CURTICE Devilled Chicken, garnishing with olives stuffed with pimentos.

DEVILLED EGGS—Rub yolks of hard-boiled eggs through sieve, season with pepper, salt and mustard to taste. Add equal quantities of olive oil and vinegar to make a smooth paste. Fill the whites and use as garnish for Tongue.
The feast of the Saxon was bounteous and boisterous, meat being the chief article of diet. Food was cooked in the same room in which the guests assembled.

BASKET SALAD—Illus. 1.—Remove seeds of ½ dozen Green Peppers, cut in form of baskets, fill with chopped CURTICE Wax Beans, cubes of CURTICE Red Beets and Pimentos with French dressing.

CREAMED TOMATOES ON TOAST—
To each cupful of CURTICE Concentrated Tomatoes, add 1 teaspoon each flour and butter creamed together; season with salt and pepper. Cook until it thickens. Pour over toast and serve at once.

Sandwiches a la Motor—Illus. 2.—Shape very thin slices of sandwich bread with cake cutter. Remove portions of upper layer to form wheels. Spread with CURTICE Devilled or Potted Ham.

Menu

AUTOMOBILE HAMPER
Blue Label Mock Turtle Soup
Olives
Celery
* Sandwiches a la Motor
Minced Chicken
Red Currant Jelly
Cold Sliced Ham
Cold Boned Turkey
Brandy Peaches
* Basket Salad
* Speed-a-way Sponge Cake (Special)
Cheese
Cherry Jam
Raspberry Shrub

SPEED-A-WAY SPONGE CAKE—
Illus. 3.—3 eggs; 1 cup sugar; 4 tablespoons milk; 1 cup flour; teaspoon baking powder, lemon flavor. Bake in square tin—cut in squares. Remove small portions from centre of each square, fill with CURTICE Cherry Jam. Decorate with icing and CURTICE Preserved Cherries.
**PEAR AND CHERRY SALAD**—1 can CURTICE Bartlett Pears, cut in cubes; 1 cup each: CURTICE preserved Red and White Cherries; cut fine 2 large oranges, add ½ cup of sugar; when dissolved add juice of ½ lemon. Combine with canned fruits and serve immediately.

**PRESSED CHICKEN**—Stir 2 cupsfuls of CURTICE Boned Chicken, chopped fine into cup of Veal Stock, which has been heated. Add tablespoon lemon juice, a dash of paprika, ½ teaspoon salt, 1 tablespoon chopped parsley. Garnish bottom and sides of mold with slices of hard-boiled eggs. Pour in mixture. When cold reverse on platter. Cut in slices and serve with Blue Label Chili Sauce.

**PEAR SALAD**—Take halves of CURTICE canned Pears. Scoop out small space; save portion taken out; combine with English walnuts and portions of orange, fill hollow and garnish with Maraschino Cherries. Dress with juice of one orange and tablespoon of Maraschino. Place each half on single lettuce leaf.

**POPOVERS**—1½ cups flour; 2 eggs, whites and yolks beaten separately; pinch of salt. Add yolks and cup of milk, pour into flour and beat very hard. Last fold in whites of eggs. Bake in hot greased iron gem pans—in hot oven.

**RICE CAKES**—2 cups flour; 1 cup cold boiled rice; 2 eggs; 2 teaspoons baking powder; 1 tablespoon butter; ½ teaspoon salt. Milk enough to make thin batter. Bake on hot griddle and serve with CURTICE Maple Syrup.
BAKED WHEAT CAKES—2 cups flour; 2 teaspoons baking powder; 2 tablespoons melted butter; 2 eggs; ½ teaspoon salt. Milk enough to make thin batter. Serve with CURTICE Maple Syrup.

RUSSIAN SALAD—Empty contents of can of CURTICE Tomatoes on sieve—drain thoroughly. Spread lettuce hearts to form nests. Fill hollows with large pieces tomato. Serve with mayonnaise made stiff as jelly, into which tablespoon each of chopped olives and Blue Label Chili Sauce have been stirred.

PEACH MERINGUE CUSTARD—Rub ½ can CURTICE Peaches through sieve, add 1 cup sugar, juice of ½ lemon. Cook and stir until thick. Add 1 egg and yolks of 2—beaten, reserving whites for meringue. Bake the custard, add meringue and brown lightly.

PINEAPPLE SALAD—Illus. 1. —Cut 3 lemons in halves; remove pulp. Fill each with CURTICE Flaked Pineapple (free from syrup). Heap with thick mayonnaise dressing. Arrange in bed of lettuce leaves. A delicious salad, which can be varied by use of any preferred selection of Curtice Brothers Co.’s fruits.

The Normans were epicures, and with their conquest came an increase in the dignity of the table. They introduced into England new styles of cookery; the names of many dishes, table terms and phrases are of Norman origin.

**Curtice Croquettes**

- Illus. 1.—1/2 can CURTICE Tomatoes; 1/2 teaspoon salt; 1 tablespoon sugar; 1 bay leaf; 1 slice onion. Cook 10 minutes, strain; thicken with 2 heaping tablespoons flour; cook until thick. Remove from fire, add 1 egg. When cool cut into shapes, sprinkle with chopped parsley, dip in egg and bread crumbs. Brown in deep fat.

**Raspberry Sherbet**

- Illus. 2.—3 cups of water; 1/2 cup sugar; 1 can CURTICE Preserved Raspberries, strained; juice 1 lemon. Freeze. Remove from freezer. Add white of 1 egg, beaten stiff. Repack.

**Escaloped Turkey on Shells**

- Illus. 3.—1 can CURTICE Boned Turkey, shredded. Season with salt and pepper. Moisten with 1/2 cup water. Fill shells; cover top with buttered bread crumbs and brown in quick oven.

**Menu**

- Blue Label Terrapin Soup
  - * Escaloped Turkey (Served on Shells)
  - Corn Pudding
  - Boned Chicken
  - Blue Label Ketchup
  - * Curtice Croquettes
  - Asparagus Salad
  - * Raspberry Sherbet
  - Wafers
  - Strawberry Jam
  - Cheese
  - Fancy Cakes
  - Coffee
From the magnificence of table ceremonial to a display of profusion was an easy step. The Renaissance was an age of general awakening both in learning and in the customs and manners of the table. Both were more highly refined in this period.

**Menu**

**PICNIC BASKET**
- Sandwiches (Brown and White Bread)
- Potted Chicken
- Devilled Ham
- Olives
- *Devilled Eggs
- Cold Sliced Tongue
- Cold Sliced Turkey
- Saltines
- Orange Marmalade
- *Sponge Finger Sandwiches with Jam

**CHERRY AND PINEAPPLE SALAD**—Illus. 1.—

Drain ½ can each CURTICE Preserved White and Red Cherries, ½ can CURTICE (shredded, flaked or grated) Pineapple. Arrange on lettuce hearts. Dress with 4 tablespoons of Cherry Syrup, 2 teaspoons lemon juice and tablespoon Sherry.

**LAMB CHOPS AND PEAS**—Illus. 2.—Rub Lamb Chops with olive oil, broil. Take 1 can CURTICE Early June Peas, heat, season with pepper, salt, butter, drain and serve with chops.

**ORANGE ICE CREAM**—Illus. 3.

Make plain Ice Cream, flavor with orange—freeze. Line mold with CURTICE Preserved Orange, fill with the frozen cream, repack. Let it remain 2 or 3 hours.

**Menu**

**DINNER**

- Blue Label Consomme
- Ripe Olives
- Celery
- Roast Chicken
- Riced Potatoes Embordure
- Blue Label Currant Jelly
- *Broiled Lamb Chops with Early June Peas
- Corn Fritters
- *Cherry and Pineapple Salad
- *Orange Ice Cream
- Coffee
Nothing was too good for the friend of the Indian; nothing too bad for his enemy. Throughout the history of this race the art of cooking and eating remained crude. All cooking was done on open fires in earthen vessels or on rocks and sticks.

**PRESERVED PEACH ICE CREAM**—Illus. 1.—One pint cream; one pint milk; half cup sugar; half teaspoon vanilla; white one egg, beaten stiff. Heat milk and sugar; when cool add whipped cream and egg. Freeze. Arrange CURTICE Preserved Peaches (as in Orange Ice Cream) in bottom and sides of mold, fill with frozen cream. Repack.

**ROAST HAM A LA CURTICE**—Illus. 2.—Take package of CURTICE Boneless Ham. Place in roaster, in it some liquor. Steam thoroughly; then remove cover. Place around ham potatoes that have been part boiled; return to oven. Baste with butter and brown in quick oven. Garnish with parsley and serve.

**CURTICE SALAD**—Illus. 3.—Arrange one can Golden Wax Beans in hollowed shells of green cucumbers. Place in bed of lettuce leaves. To decorate, slice CURTICE Beets; cut out centers with thimble. French dressing.
The Elizabethan period witnessed great changes both in the dietary of the nation and the practice of the culinary art. Forks came into use in Italy in the fifteenth century, and were soon afterward taken up in England.

**CORN PANCAKES**—Illus. 1.—1 cup flour, 1 cup Blue Label Corn, chopped; 2 level teaspoons baking powder, 1 tablespoon butter, 2 eggs, ½ teaspoon salt, 1 cup milk. (Delicious).

**HOT BISCUIT**—Put 2 teaspoonfuls baking powder and pinch of salt into pint of flour. Sift three times. Rub in 2 tablespoonfuls butter with tips of fingers and beat lightly with fork and add gradually ¾ cup milk. Turn mixture on flour board. Pat out with hands. Cut out and bake in hot oven.

**BREAKFAST LOAF**—Illus. 2.—2 cups bread crumbs moistened in ½ cup hot milk, 1 cup CURTICE Boneless Ham; 2 eggs. Season with pepper and ½ teaspoon parsley. Bake ½ hour.

**CHICKEN FRIED IN BATTER**—To make batter: 2 eggs, ½ cup milk, tablespoon butter, 1 cup flour. Joint broilers, dip each piece in batter and fry slowly to delicate brown.

**PUMPKIN PIE**—1 can CURTICE Golden Pumpkin, rub through sieve; 4 eggs, 2 cups sugar, 3 pints milk; 1 teaspoonful each: ginger, cinnamon, cloves. Bake with one crust.

**Menu**

**LUNCHEON**

Blue Label Green Turtle (clear)  
Olives Celery Radishes  
*Chicken Fried in Butter Potato Balls  
Butter Dressing  
*Creamed Peas  
Curtice Combination Salad  
Preserved Pineapple  
Saltines  
Quince Jam  
Coffee

**Menu**

**BREAKFAST**

Crawford Peaches  
Hominy (Sugar and Cream)  
*Corn Pancakes  
Blue Label Maple Syrup  
*Breakfast Loaf a la Curtice  
Baked Potatoes  
Rolls  
Coffee
Puritanism flavored the manners and customs at table during this period. The reformation in Europe abolished a large number of fast days and greatly simplified the meal and the customs of the diners.

Scrambled Egg and Tomato on Toast—½ can CURTICE Tomatoes (after draining); 4 eggs; tablespoon butter. Stir over fire until it thickens. Serve on buttered toast.

Chicken Croquettes—Use can CURTICE Boned Chicken and mince fine. Make cream sauce as follows: 1 tablespoon flour; 1 tablespoon butter; 1 cup milk. Stir in minced chicken. When cool, shape into croquettes, dip in beaten egg and brown in deep fat.

Menu

NEW ENGLAND DINNER

Blue Label Beef Soup
Chicken Pie
Mashed Potatoes
Succotash
Stewed Tomatoes
Hubbard Squash
Yankee Baked Beans (hot)
Cold Sliced Beets
(Vinegar Dressing)
Sweet Pickled Peaches
Pickled String Beans
*Hot Biscuit
Maple Syrup
Mince Pie *Pumpkin Pie
Brandy Peaches
Tea Coffee

Menu

BREAKFAST

Oranges
Cereal or Sausage
Corn Muffins
Coffee

LUNCH

Banana and Nut Salad
Hot Biscuit
Currant Cake
Tea

DINNER

Cream of Lettuce Soup
Lamb Chops
Stuffed Potatoes Peas
Bellevue Pudding with Vanilla Sauce
Coffee
**Revisionary** 1815 A.D.

The Colonists grew away from the influences of the “Old Country” and developed manners and customs peculiar to the section of America in which they settled. Tea, coffee and spices were not to be had during the war.

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### Menu

**DINNER**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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<tbody>
<tr>
<td>Blue Label Vegetable Soup</td>
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<tr>
<td>Pickled Pears</td>
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<tr>
<td>Pot Pie (Chicken)</td>
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<tr>
<td>Baked Sweet Potatoes</td>
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<tr>
<td>Baked Beans</td>
<td>(Tomato Sauce)</td>
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<tr>
<td>Sweet Beets</td>
<td></td>
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<tr>
<td>Bean and Beet Salad</td>
<td>(French Dressing)</td>
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<tr>
<td>* Cherry Pie</td>
<td></td>
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<tr>
<td>Blue Label Plum Pudding</td>
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<tr>
<td>Coffee</td>
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**Chicken Cutlet**—Illus. 1.—Make cream sauce—⅔ cup milk, 2 tablespoons flour, 1 tablespoon butter, pepper, salt. Add 1 can CURTICE Boned Chicken chopped fine. Remove from fire. Add 2 teaspoons lemon juice. When cool, form into cutlets; roll in egg and cracker crumbs. Brown in deep fat.

**Tutti Frutti Cake**—Illus. 2.—Make plain batter as follows: ½ cup butter; ½ cup sugar; 3 eggs; 1 cup milk; 2 cups flour; 2 teaspoons baking powder; lemon to flavor. Drain ¾ cup CURTICE Preserved Red and White Cherries; 2 tablespoons Preserved Orange in two tablespoons of flour; add this to half the plain batter. Bake 2 layers of each. Put together with thick icing.

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**Icing for Tutti Frutti Cake**—1 ½ cups granulated sugar; ½ cup water; boil until it spins a thread. Add gradually to the beaten whites of 2 eggs. When cool, spread on cake.

**Baked Spaghetti Au Gratin**—½ package spaghetti, break in inch lengths, boil in salt water 20 minutes. Put in baking dish, alternate with ½ can CURTICE Tomatoes. Sprinkle buttered bread crumbs on top and brown.

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**SUNDAY NIGHT TEA**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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<tbody>
<tr>
<td>White and Brown Bread Sandwiches</td>
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<tr>
<td>* Chicken Cutlets a la Curtice</td>
<td></td>
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<tr>
<td>* Bean Salad</td>
<td>(Tomato Garnish)</td>
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<tr>
<td>* Tutti Frutti Cake</td>
<td>Cocoa</td>
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</tbody>
</table>
At no period during the world’s history did hospitality exceed that of the Ante-Bellum days. North and South vied in catering to the comforts and pleasures of their guests and gave freely both in elaborate meals and good fellowship.

CURTICE CHOP SUEY—½ pound spaghetti; ½ pound lean bacon; 2 medium size onions; 1 small can CURTICE Boned Chicken; 2 cups CURTICE Concentrated Tomatoes. Boil spaghetti in kettle until very tender. Meanwhile, cut bacon and onions into dice and fry until brown. Add Chicken (cut into half inch lengths) and Concentrated Tomatoes stirring until well mixed, and add all to the boiled spaghetti. Season with pepper, salt and 4 tablespoons Blue Label Chili Sauce. Let simmer about ten minutes. Will serve six persons.

CURTICE COMBINATION SALAD—Prepare potatoes as for plain potato salad; to each measure of potato add ½ quantity each of CURTICE cold Peas, Beans (green and wax). Add chopped parsley and onion. Mix with French dressing. Set away for some time before serving. When ready to serve, garnish with CURTICE Beets cut in quarters and mayonnaise dressing.

CONCENTRATED (seedless) TOMATOES are exactly what the name implies: tomatoes—selected, fresh, red-ripe fruit, carefully cleaned, skins and seeds removed, and the pulp cooked down to heavy consistency. By addition of seasoning to suit taste, a superior article is always at hand for use in gravy or sauce on meat, fish, macaroni, toast, oysters, clams, etc. and for cocktails and soup.

For Cream Tomato Soup, heat separately equal portions of Concentrated Tomatoes and cream or milk, first adding a pinch of baking soda to the Tomatoes to prevent curdling; mix, season to suit taste and serve immediately.

Items in menus preceded by an asterisk (*) refer to recipes.
# The Curtice Products

## BLUE LABEL SOUPS

<table>
<thead>
<tr>
<th>Consomme</th>
<th>Beef</th>
<th>Vegetable</th>
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<tbody>
<tr>
<td>Bouillon</td>
<td>Ox Tail</td>
<td>Tomato</td>
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<tr>
<td>Chicken</td>
<td>Mock Turtle</td>
<td>Julienne</td>
</tr>
<tr>
<td>Chicken Broth</td>
<td>Mulligatawny</td>
<td>Pea</td>
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<tr>
<td>Mutton Broth</td>
<td>Chicken Gumbo</td>
<td>Printanier</td>
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**Spiced Gooseberries, Red Currants and Red Cherries**
- Spiced Gooseberries
- Red Currants
- Red Cherries

## SWEET PICKLED PEACHES AND PEARS

<table>
<thead>
<tr>
<th>Whole Rolled Ox Tongue</th>
<th>Boned Chicken</th>
<th>Baked Beans in Tomato Sauce</th>
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<tbody>
<tr>
<td>Chicken, Turkey, Ham, Tongue</td>
<td>Boned Turkey</td>
<td>Yankee (plain) Baked Beans</td>
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<tr>
<td>Potted and Devilled</td>
<td>Boneless Ham</td>
<td>All above in tins</td>
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## BLUE LABEL KETCHUP

<table>
<thead>
<tr>
<th>Strawberries, Wilson</th>
<th>Pineapple, sliced, flaked, shredded or grated</th>
<th>Egg Plums</th>
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<tbody>
<tr>
<td>Red Raspberries, Cuthbert</td>
<td>White Cherries, Ox Heart, whole or pitted</td>
<td>Green Gage Plums</td>
</tr>
<tr>
<td>Black Raspberries</td>
<td>Red Cherries, Morello, pitted</td>
<td>Orange Quinces</td>
</tr>
<tr>
<td>Blackberries, Lawton</td>
<td>Yellow Peaches, Crawford, halves or sliced</td>
<td>Bartlett Pears, halves</td>
</tr>
</tbody>
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**VEGETABLES**
- Tomatoes, whole
- Tomatoes, concentrated
- Sweet Corn
- Succotash
- Whole Tomatoes, in glass jars

## PURE FRUIT JELLIES

<table>
<thead>
<tr>
<th>Red Currant</th>
<th>Grape</th>
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<tbody>
<tr>
<td>Black Currant</td>
<td>Apple</td>
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## PRESERVES

<table>
<thead>
<tr>
<th>Red Sweet Beets</th>
<th>Crab Apple</th>
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<tbody>
<tr>
<td>Golden Pumpkin</td>
<td>Quince</td>
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## JAMS AND MARMALADES

<table>
<thead>
<tr>
<th>Maple Syrup</th>
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<tr>
<td>Pure Sap—In bottles and tins</td>
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## PLUM PUDDING

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<th>In tins</th>
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## CURTICE BROSHERS CO.

ROCHESTER, N. Y., U. S. A.