HOW TO...
Make Foods Taste Better
with SPICES
and other
DURKEE FAMOUS FOODS
# Durkee's SPICES

"From the ends of the earth to your table"

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**and DURKEE'S FAMOUS FOODS**

**DUNHAM'S MOIST COCOANUT**

**DURKEE'S MARGARINE**

**DURKEE'S WORCESTERSHIRE SAUCE**

**DURKEE'S FAMOUS DRESSING AND MEAT SAUCE**

**DURKEE'S BIRD SEED**
ENJOYING YOUR MEALS
IS HALF THE FUN OF LIFE

Since happiness and good health are so dependent upon the foods you eat, Durkee offers the following recipes as new ideas for tempting dishes. We hope you and your family enjoy eating them. Many of the recipes calling for spices were written by Helen Robertson, noted food writer, of the Cleveland Plain Dealer.

For full flavor and fine quality, always ask your grocer for DURKEE’S—a name that has been famous to American housewives for over eighty years.

DURKEE FAMOUS FOODS, INC.
NORWALK, OHIO
PORK CHOPS A LA DURKEE

6 lean pork chops cut thick
2 tablespoons melted Durkee's Margarine
2 tablespoons Durkee's Famous Dressing and Meat Sauce
1 teaspoon Durkee's Worcestershire Sauce

Combine into a sauce the melted margarine, Meat Sauce, Worcestershire Sauce, mustard, salt, paprika, celery salt and hot water. Panbroil the chops until seared on both sides. Then gash with sharp knife and place in baking pan. Pour the sauce over them and bake in a hot oven (400°F) for 40 minutes, or until chops are tender. Meanwhile cook potatoes, mash and season well.

Arrange potatoes in a mound in center of chop plate, place chops around in pyramid fashion, bones pointing upward toward center. Garnish with parsley. Serve sauce that chops were baked in as a gravy.

By Helen Robertson.

A dash of salt, a bit of cloves and a few grains of nutmeg may change a dish from one that is bland and uninteresting to a savory concoction. In our search for new interest in our winter meals, let us turn next to the spice shelf, for therein lies many possibilities.
In addition to table salt there are celery and onion salt which are so convenient to use in flavoring meat dishes and the like. The following recipe for meat loaf uses both celery and onion salt, together with prepared mustard and poultry seasoning. You will find the flavor of this meat loaf delicious. Try it soon.

SPICY MEAT LOAF.

1 lb veal, ground  
1 lb beef, ground  
3/4 lb ground pork  
1 egg  
2 c bread crumbs  
1 t prepared mustard  

1/4 t paprika  
1 1/4 t onion salt  
1/2 t celery salt  
1 1/2 t poultry seasoning  
1 t salt  
1/4 to 1/2 c milk

Combine ingredients in order named, adding sufficient milk to moisten the loaf. Shape into a loaf. Place in a greased pan, place strips of bacon across the top. Brown in a hot oven, 400 degrees Fahrenheit, for fifteen minutes, then reduce the temperature and cook more slowly at 300 degrees, one and one-half to two hours. If desired a can of tomato soup may be poured over the meat during baking.

Curry powder is one of the spices we seldom use, yet it lends piquancy to the meat dish. Have you tried curried beef heart?

CURRIED BEEF HEART

2 calves’ hearts  
4 t flour  
3/4 t salt  
1/8 t pepper  

1 t curry powder  
3 slices bacon  
2 onions, sliced

Clean and wash calves’ hearts and cut into one-half inch slices. Dip into flour which has been mixed with spices. Cut bacon in squares and pan fry. Add sliced onions and cook over a low fire until a delicate brown. Remove bacon and onions. Put heart slice into the fat and brown on either side. Add boiling water to cover the bottom of the pan, cover tightly and bake in a slow oven, 325 degrees, until meat is very tender, about one and one-half hours.
Get Aquainted With DURKEE’S MARGARINE

Every woman who buys a pound of Durkee’s Margarine, today, makes a happy discovery. She thoroughly enjoys its delicious flavor—and knows she’s found an economical food that is bound to please every member of her family.

As a Spread ... For Shortening ... For Frying

What happy meals you can have with generous portions of Durkee’s on the table! No need of stinting. Spread it as thick as you want on bread. Swim your mashed potatoes in it. Serve your family a wider variety of tempting dishes. And know that everybody enjoys eating this delicious, economical food.

Durkee’s lower cost makes “expensive” recipes economical. Light, fluffy cakes that you’d serve only on special occasions, can now be a regular delight for your family. Give your men folks those flaky pies they shout for. Special treats, like golden-brown French fried potatoes, can be scheduled for dinner to make your family hurry home for a good, tasty, evening meal.

Get a pound of Durkee’s Margarine, and see what fun it is to use all you want and still feel thrifty.

Use as much

DURKEE’S MARGARINE

as you want—You’ll Still Be Thrifty
**SPICED HAM SLICE**

1 center slice ham, cut one-inch thick  

1/2 t cinnamon  

1/2 t grated nutmeg  

1/4 t ginger  

2 t sugar  

1/4 c water  

1/4 c vinegar  

Brown ham on either side in a hot pan. Combine seasonings with sugar, water and vinegar and pour over ham. Cover ham and bake in a slow oven, 325 degrees until tender, from 45 minutes to an hour. Remove cover during last part of the cooking period.

**PRUNE RELISH**

1 lb prunes  

1 qt water  

Dash salt  

3 small pieces cinnamon  

1/4 t allspice  

3 whole cloves  

1-3 c vinegar  

Wash prunes in warm water, drain and add water, and simmer gently one hour. Add salt, sugar, spices, vinegar and cook slowly until prunes are tender and syrup is thick. Cool and serve with the curried heart. Or these prunes are tasty served with the roast or beef or veal.

And just see the spices used in preparing the Spanish noodles according to the next recipe. Use these noodles for a background of broiled lamb chops, baked pork chops or breaded veal. It will make a welcome variation from the usual potatoes.

**SPANISH NOODLES**

1 pkg noodles  

1 t salt  

1 t salad oil (or margarine)  

1/2 t each cloves, cinnamon, allspice  

1 can or 1/2 lb fresh mushrooms  

Dash onion salt  

2 c tomato puree  

Dash cayenne  

Cook noodles in boiling salted water until tender. Drain well. In the meantime, sauté mushrooms in salad oil. Add tomato puree and seasonings. Boil vigorously until thickened.

Add noodles and taste to make certain seasoning is just right. Pile in the center of a hot platter, sprinkle generously with grated Parmesan cheese, and serve plain or surrounded by meat.
DUNHAM'S
MOIST
COCOANUT

It's as white as a freshly opened nut. Appetizing, full of flavor, already shredded, costs 10c a can.

SPICE CAKE

\[
\begin{align*}
\frac{1}{2} \text{ cup Durkee's Margarine} & \quad \frac{1}{2} \text{ teaspoon each of Durkee's Ginger and Cinnamon} \\
1 \text{ cup granulated sugar} & \quad \frac{1}{4} \text{ teaspoon of salt} \\
2 \text{ eggs, beaten} & \quad \frac{1}{2} \text{ cup chopped raisins} \\
4 \text{ tablespoons molasses} & \quad \frac{1}{2} \text{ cup currants} \\
2\frac{1}{2} \text{ cups cake flour} & \quad 1 \text{ teaspoon chopped citron} \\
1 \text{ teaspoon grated lemon rind} & \quad \frac{3}{4} \text{ cup milk} \\
\frac{1}{4} \text{ teaspoon each of Durkee's Nutmeg, Cloves, Allspice} & \quad 1\frac{1}{2} \text{ tablespoons cocoa} \\
\end{align*}
\]

Cream sugar and margarine. Add beaten eggs. Add molasses. Sift a little flour over the fruit. Sift spices, salt, baking powder and rest of flour. Add to egg and sugar mixture and stir well. Dissolve the soda in a little milk. Add to mixture. Then add floured fruit, alternating with milk. Stir all into a smooth batter, and bake for about 35 minutes, in moderate oven (350°).

COCOANUT FROSTING

\[
\begin{align*}
2 \text{ cups sugar} & \quad 1 \text{ teaspoon vanilla} \\
6 \text{ tablespoons cold water} & \quad \frac{1}{6} \text{ teaspoon salt} \\
2 \text{ egg whites} & \quad \text{Dunham's Cocoanut}
\end{align*}
\]

Mix sugar, water, salt and egg whites. Place in double boiler and cook for seven minutes, beating constantly with a rotary beater. Remove upper pan of double boiler and continue beating until cool and somewhat thickened. Add the vanilla. Spread over top of the layers and sprinkle generously with Dunham's cocoanut. Put layers together, ice sides and cover with cocoanut.
DURKEE’S FAMOUS DRESSING AND MEAT SAUCE has been a table favorite for over 75 years. Its unmatchable flavor is the result of a secret blend of 12 Durkee spices aged in mellow vinegar for six months, and then finally combined with eggs and other ingredients to complete one of the most fascinating dressings ever produced. Men are particularly fond of its tangy flavor.

HOLLYWOOD COCKTAIL SAUCE

2-3 cup chili sauce
1 tablespoon horseradish
1 tablespoon lemon juice
½ teaspoon Durkee’s Worcestershire Sauce
Dash of Durkee’s Cayenne Pepper and Durkee’s Garlic Salt

½ teaspoon each of Durkee’s Onion Salt and Durkee’s Powdered Mustard
¼ teaspoon Durkee’s Celery Salt
3 tablespoons Durkee’s Famous Dressing and Meat Sauce

Combine ingredients, mix and chill thoroughly. Serve with clams, oysters, shrimp, crab or lobster. Makes 1 cup sauce. Serves 6 to 8.

HALIBUT A LA GONDOLIER

2 lbs. halibut, trout, whitefish or any other fish
2 cups tomato pulp or puree
1 cup water
12 each of Durkee’s Whole Cloves and Durkee’s Peppercorns

2 medium sized Durkee’s Bay Leaves
6 tablespoons Durkee’s Famous Dressing and Meat Sauce
½ teaspoon salt
1 teaspoon sugar

Place fish on greased baking sheet or well greased wire broiler. Sprinkle with salt and White Pepper. Cook 15 to 20 minutes in a hot oven (450°F) or until fish is cooked and delicately browned on both sides.

To prepare the sauce, boil tomato pulp, water, cloves, bay leaves and peppercorns together slowly for 20 minutes. Strain. Add Meat Sauce, salt and sugar. Garnish with parsley. Serves 8.

CASINO SUPPER

Arrange slices of cold roast meat, corn beef, smoked tongue, etc., on large serving dish and garnish with radishes, spring onions, lettuce, watercress or parsley. Serve with Durkee’s Famous Dressing and Meat Sauce.
Durkee’s Famous Dressing and Meat Sauce is especially good in chicken and meat salads; it also adds zest to cold meats, sandwiches, fish and other favorite dishes.

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made from a 75 year old secret formula... cannot be imitated

DURKEE’S Dressing and Meat Sauce

Its spicy tang quickens lazy appetites.....

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