A wonderful seas food

GEISHA BRAND CRAB
IT HAS NO EQUALS
THE QUEEN OF SEA FOODS.

Japanese Crab is a crustacean called "Taraba Gani" in the Japanese language, and commonly found at Cod fish ground ("Taraba" in the Japanese), hence this name. The principal Crab fishing grounds are in the seas off Hokkaido, Karafuto and Okhotsk. Along the sandy coasts of the above seas runs the clean, cold and turquoise colored current, whose temperature does not exceed 3° C. even in midsummer. There inhabits an extraordinary crab of the deep sea species which cannot be found in any other seas in the world and which is known as the queen of Sea Foods by the epicures. Living in the cold depth of the semi-arctic sea, unpolluted and free from germs of any kind, these crabs attain enormous size, and unlike the small crabs that inhabit shallow waters yield large pieces of clean, beautiful, tender meat of delicious flavor.

In those districts, when spring turns back smiling and icy shores gradually begin to melt, adventurous fishermen gather there from their home land, and fighting with floating icebergs, they make their way to the crab fishing grounds, where snow-clad peaks are throwing their shadow on the blue sea water. These waters are the scenes of activities during the summer months of a large fleet of fishing vessels of various sizes, ranging from big steamships to mere row boats engaged in catching deep sea crabs.

To preserve the natural flavor and ensure absolute freshness, the crabs are packed within a few hours of catch at up-to-date canneries. Crabs are boiled and shelled, and after being thoroughly cleaned, selected meat is packed in sanitary tins, lacquered inside and lined with special parchment paper so as to guarantee the contents to be absolutely pure and healthy. Indeed, every stage of packing is done under the direction of competent engineers, with constant regard to hygienic requirements.

Crabmeat is highly recommended to the household both for its tastiness and its wholesome qualities. It contains iodine, phosphorus and other healthful properties, which are indispensable to the development and maintenance of the human system.

Crabmeat is packed in two sizes of one pound and half a pound cans and can be served economically according to the size of family.
Why is Geisha Brand Crabmeat Always the Best?

OUR CELEBRATED GEISHA BRAND is the longest established of all Japanese Crabmeat and the best known to the consumers abroad. It has won the leadership among the trade and the best and most dependable brand. Indeed, "Geisha" is the very word that has introduced Japanese Crabmeat into the United States as well as into the various markets. This is due to its superior quality, as the meat is specially prepared for Geisha Brand and is unsurpassed by any other brand.

It is our invariable rule that no shipment is made from here without the strictest scientific inspection to the satisfaction of our experts with many years' experience. This stands as the strong reason why our Geisha brand Crabmeat has never failed to please its patrons in respect to quality.

Its delicious taste and beautiful appearance have no equals in similar delicacy which accounts for its ready sale and ever growing popularity anywhere our brand is introduced. Crab cocktail and salads are most excellent and easy to prepare, and indeed, served in any form, Geisha brand Crabmeat will make delightful and tempting dishes. Therefore, Geisha brand Crabmeat can be recommended to any epicure who is looking for something new and worthy. Just try a tin of Geisha Brand Crabmeat and convince yourself of its being a Fact.

Yours truly,

NOZAKI BROS. & CO., Ltd.

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RECIPES

CRABMEAT AS A FIRST COURSE.

“GEISHA” CRAB COCKTAIL

3 tablespoons of catsup, 2 tablespoons of horseradish, 1 tablespoon of lemon juice, 1 tablespoon of Worcestershire sauce. Salt to taste. Mix all together, thus making cocktail sauce, or if preferred buy at your grocer’s “Oyster Cocktail Sauce.” Remove bones from GEISHA Crabmeat and place into the sauce. Serve in thoroughly chilled glasses.

“GEISHA” CRAB SUPREME

Mix 1 cup mayonnaise, 1 tablespoonful of chili sauce, 1/2 green pepper and 1/2 red pepper chopped fine, 1 teaspoonful of current jelly and 1 teaspoonful of parsley chopped fine. Put Crabmeat with sliced grapefruit in individual glasses with a leaf of lettuce in the bottom, then pour the dressing over and serve very cold.

“GEISHA” CRAB CANAPE

Spread buttered toast with anchovy paste. Cream two tablespoonfuls of butter, add one cup GEISHA Crab finely chopped, one teaspoonful mustard, few drops Worcestershire sauce, few grains of cayenne, and six olives finely chopped. Spread above mixture on bread, garnish and serve on lettuce leaves.

“GEISHA” CRAB CHOWDER

Melt three tablespoons of butter. Add one small piece of onion, finely chopped and cook about two minutes. Add a small can of tomatoes and two cups of potatoes cut into small cubes. Add one pint of water, and salt and pepper to your taste. Cover the kettle closely, and cook without stirring over a moderate fire for twenty minutes. Then add a large can of GEISHA Crabmeat, and cook slowly two or three minutes more.

“GEISHA” CRAB BISQUE

Put 4 cups milk on to boil and when boiling add 2 tablespoons of melted butter and flour which have been rubbed until smooth; boil five minutes and then add 1 1/2 teaspoons red pepper, 1 level teaspoon salt, pinch of mace and parsley. Remove bones from half pound crabmeat and put into a small sauce pan over hot water. When thoroughly heated add to the thickened milk. Serve in cups and sprinkle with finely chopped parsley.

CRABMEAT MAIN DISHES

“GEISHA” CRAB A LA NEWBURG

Put two tablespoons butter in a saucepan. When melted remove from fire and add two tablespoons flour; stir until smooth; then add two cups of cold milk slowly; salt and pepper and mace to taste, and boil three minutes, stirring constantly until smooth and creamy. Then add a can of GEISHA Crabmeat from which bones have been removed, and cook three or four minutes.

STUFFED “GEISHA” CRAB A LA BE CHAMEL

Cut two large cans of GEISHA Crabmeat into small pieces. Scald 1 1/2 cups milk with small piece of bay leaf. Remove bay leaf and make a white sauce of 3 tablespoons butter, 3 tablespoons of flour, and milk, then add 1 1/2 teaspoon salt a few grains cayenne, a little nutmeg, 1 teaspoon chopped parsley and yolks of 2 eggs slightly beaten, and lemon juice. Add crabmeat, fill dishes and cover 1/2 cup buttered crumbs and bake until crumbs are brown.

“GEISHA” CRABMEAT A LA KING

Melt in saucepan two tablespoons of butter add two tablespoons of flour, stir until smooth, add one cup of milk, cook until thick, season with salt and pepper. Add one large can
of GEISHA Brand Crabmeat. Beat yolk of one egg with half cup of cream. Mix with this three sliced mushrooms and half a green pepper fried lightly in butter. Add this to the Crabmeat and serve in timbale cases or on toast.

**“GEISHA” CRAB AND MUSHROOMS VOL-AU-VENT**

Melt three tablespoons of butter, add three tablespoons of flour and stir until well blended, then pour on gradually, while stirring constantly, one cup of chicken stock and half a cup of cream. Bring to the boiling point and add 1 1/2 cups GEISHA Crabmeat and the tops from half a pound of mushrooms cut into strips and sauteed in butter. As soon as thoroughly heated add 1/2 cup of grated Parmesan cheese, 3 tablespoons Sherry wine, 1/2 teaspoon salt and 1/8 teaspoon each of pepper and paprika. Fill Vol-au-Vent with mixture and garnish with sprigs of parsley.

**“GEISHA” CRAB AU GRATIN**

Make a cream sauce of 1 pint milk, pepper, a little salt, lump butter, 1 tablespoon flour and grated cheese cook until smooth. Add one small can GEISHA Brand Crabmeat that has been shredded, mix and put in dish that will stand oven heat, sprinkle of mixture with a little cracker crumbs, grated cheese and a few bits of butter and bake to a golden brown.

**CRABMEAT SALADS**

**“GEISHA” CRAB SALAD**

Mix desired quantity of GEISHA Brand Crabmeat with one third to one half as much chopped celery. Sprinkle with salt and pepper and stir Mayonnaise in lightly. Serve on lettuce, garnishing with thin slices of lemon and sprigs of parsley.

**“GEISHA” CRAB IN TOMATOES**

Cut a thin slice from stem end of tomato, remove the centre and all the seeds and fill with seasoned crab flake. Cover with mayonnaise; garnish with small sprigs of parsley or with thin slices of pickle. Serve on lettuce leaf, surrounded with shredded lettuce.

**“GEISHA” CRABMEAT & FRUIT JELLIED SALAD**

Soak 2 teaspoons granulated gelatine in 1/4 cup of chicken stock or grape fruit juice for five minutes, dissolve over hot water and add 1 tablespoon vinegar. Add slowly to 1/2 cup of mayonnaise dressing, beating thoroughly. Mix 1/4 cup grape fruit pulp, 1/2 cup of Canned pineapple and small can of GEISHA Crabmeat flaked, and then add to the first mixture. (Pack in greased moulds and chill. Remove from moulds and arrange in nests of lettuce leaves).

**“GEISHA” CRAB & TOMATO SALAD**

1 small can of GEISHA Crabmeat, 1/4 cup celery cut in small pieces, 6 small tomatoes which are to be peeled, chilled and cut in quarters. Moisten with mayonnaise. Serve on lettuce leaves and garnish with mayonnaise, curled celery and small pieces of tomato.

**“GEISHA” CRAB SALAD WITH FRENCH DRESSING**

1 head lettuce, 1 medium can GEISHA Crabmeat, 12 olives. Line a platter with lettuce, shred crabmeat on the lettuce and dot with olives and use the following French dressing in proportion:

| 12 Tablespoons Olive Oil | 4 " Vinegar |
| 1/4 " Salt | Dash of Pepper |
| " Mustard |

mix well and pour over salad. Sprinkle paprika over whole salad.
OTHER SUGGESTIONS

CURRIED “GEISHA” CRAB

Put two good sized onions, finely chopped, with two tablespoons of butter into saucepan. Cover on moderate fire until soft; then add one teaspoon of curried powder, one tablespoon flour and one pint of water. Stir until boiling. Add one pound GEISHA Crabmeat. Cover and leave on a slow fire for about ten minutes. Add lemon juice and serve in a border of boiled rice while both are hot.

“GEISHA” CRAB OMELET (CHINESE STYLE)

Cut two slices of bacon into small pieces, and place into a frying-pan. Add 1/4 onion finely chopped until soft. Beat two eggs slightly, then add onion, GEISHA Crabmeat flakes and salt and pepper to taste. Draw the pan over the fire, and grease it. When hot turn in the egg mixture; shake and lift, draining the soft part underneath until omelet is set. Fold once, turn into the center of a heated platter, and serve immediately.

“GEISHA” CRABMEAT SURPRISE

Bake as many potatoes as desired. Remove from skins by splitting in halves long ways, being careful not to break skins. Mash and season thoroughly. Fill shells and cover with the following: Finely chopped, crabmeat, season with salt, cayenne and a few drops of lemon juice, and moisten with thick white sauce. Cover this with a tablespoon creamed butter to which 1 teaspoon white of an egg has been added. Sprinkle with cheese and brown in the oven.

“GEISHA” CRAB A LA CREOLE

Cook in two heaping tablespoons of butter, one green pepper finely chopped, one onion minced and one chopped tomato. Add one cup of milk, stir until pepper and onion are soft. Then add one can of GEISHA Crabmeat and cook two minutes more. Serve hot.

“GEISHA” CRABMEAT A LA CHOPS

Mix one tablespoon chopped parsley, 1/2 onion chopped, salt and cayenne to taste, 1 cup thick white sauce and 2 cups of GEISHA Crabmeat. Cook all ingredients together and cool. Then make 8 separate heaps of this and let stand an hour. Take each heap and form into a chop shape. Dip in beaten egg and dredge in cracker crumbs. Fry in deep fat and serve hot with tarter sauce.

“GEISHA” DEVILLED CRAB

Pound can of GEISHA Crabmeat, one cup of very fine bread crumbs moistened with one-half cup milk, yolks of two hardboiled eggs, rubbed through strainer, small pinch of mustard, one level teaspoonful salt, one pinch of cayenne, 1/4 cup melted butter mix well. Fill the timbales or small dishes with the mixture, sift very fine bread crumbs lightly on top, dot with butter. Brown quickly in hot oven, being careful they do not burn.

“GEISHA” CRAB CUCUMBER SALAD

Chop fine cucumber to fill a cup. Dissolve one package gelatine in 1 cup boiling water and add two tablespoons vinegar in which a garlic clove has stood for an hour. When gelatine begins to congeal, add cucumber and two drops of green coloring. Pour into individual moulds, using sauce dishes with wine glass inverted. When ready to serve, turn out on beds of water cress and put on the centre of each mould, shredded crabmeat which has been mixed with mayonnaise. Serve with a generous spoonful of mayonnaise on top of crabmeat and sprinkle with paprika.
“GEISHA” CRAB POTATO SALAD
Cut potatoes as for potato salad. Put potatoes, celery chopped fine and one can of Crabmeat in a large bowl. Marinate thoroughly with boiled mayonnaise. Arrange on lettuce leaves and garnish with pimentos cut fine.

CRABMEAT on Toast and Sandwiches
“GEISHA” CRAB SANDWICHES
Chop GEISHA Crabmeat, season with salt, cayenne, made mustard and lemon juice; or moisten with any salad dressing. Spread mixture on crisp lettuce leaf and prepare as other sandwiches.

“GEISHA” CRABMEAT SANDWICHES A LA BOULEVARD
Mix an equal quantity of finely chopped GEISHA Crabmeat and the yolks of hard-boiled eggs forced through a sieve. Moisten with melted butter and season with GERMAN mustard, beef extract diluted with a very small quantity of boiling water and salt. Spread mixture between thin slices of buttered bread, remove crusts and cut into fancy shape.

“GEISHA” CRAB ON TOAST
Mix two tablespoons butter with 2 tablespoons flour and stir to a cream. Then add 1 pint of cream and season with salt, pepper, paprika and a dash of grated onion. To this add 2 hard-boiled eggs which have been thoroughly chopped and 2 green peppers cut lengthwise (narrow strips). Stir in one can GEISHA Crabmeat and one wine glass tomato ketchup. Heat this in chafing dish or nickled saucepan. When bubbling add half a cup of grated cheese. Serve on hot buttered toast.

CREAMED “GEISHA” CRAB
Melt one tablespoon of butter in a saucepan and add one tablespoon of flour, stirring until smooth. Add one cup of cream or milk; cook until it thickens. Season with salt and pepper, and add GEISHA Crabmeat. Cook slowly until thoroughly heated. Serve on toast.

“GEISHA” CRABMEAT ON TOAST, ITALIAN STYLE
Shred one can of GEISHA Crab, and put in buttered pan, dot with butter, place in oven for five minutes. Beat 4 eggs, 3 tablespoonfuls of grated Parmesan Cheese and milk, salt and pepper to taste. Pour over crab and sprinkle a little more cheese on top. Place in oven and bake a golden brown and serve on toast.
FAMOUS

GEISHA

CRAB MEAT

CRAB MEAT OMELET

CRAB MEAT SALAD

CRAB MEAT A LA NEWBURG

CRAB MEAT COCKTAIL

CRAB MEAT SANDWICHES