WELCOME

A cordial welcome always awaits you and your friends whenever you are able to visit the Home of the 57 Varieties.

Women's clubs, classes in Home Economics, and others interested in this department of household efficiency are specially invited.

Arrangements for attendance in a body may be made by telephone, or writing.

Home Economics Department
H. J. HEINZ COMPANY
PROGRESS & HEINZ STREETS (n.s.)
PITTSBURGH, PA.
Telephone: Cedar 5700
APPLE BUTTER TARTS

Fill tarts with apple butter to which has been added one tablespoonful of melted butter, the juice of one-half lemon and two tablespoonfuls of sugar, using one-half cupful Heinz Apple Butter.
BAKED BEAN SALAD

Mix ½ cup celery cut in small pieces, 2 tablespoons Heinz India Relish and 1 cup Heinz Baked Kidney Beans. Chill thoroughly and serve on crisp lettuce with French or Mayonnaise Dressing.
COCKTAIL SAUCE

ONE-HALF lemon, 4 tablespoons Heinz Chili Sauce, 4 tablespoons Heinz Beefsteak Sauce, 5 teaspoons Mayonnaise, 1/2 teaspoon Heinz Worcestershire Sauce. Serve with oysters, lobsters, crab flakes, etc.
HEAT the contents of one can of Heinz Oven Baked Beans. Serve on hot crisp toast, making a hollow on top of the beans; into this hollow drop a poached egg. Garnish with a sprig of parsley or watercress.
MINCE MEAT TURNOVERS

ROLL pastry very thin, cut in 3-inch squares. Put a teaspoon of Heinz Mince Meat on each square, moisten edges and fold over to form a triangle. Press edges tightly together with the tines of a fork. Bake 15 to 20 minutes in a moderate oven (375° F.).
SAUSAGES WITH SPAGHETTI

IN a skillet brown one pound of sausages. Drain off the excess fat and over the sausages pour a large can of Heinz Cooked Spaghetti in Tomato Sauce with Cheese. Stir thoroughly until the Spaghetti is thoroughly heated. Place the Spaghetti in the center of a platter, surround with the brown sausages, garnish with parsley and serve very hot.
CORNED BEEF PIQUANTE

Put cold corned beef through meat chopper. Combine with equal quantity cold, boiled potato, chopped. Add 1/4 cup Heinz Chili Sauce to each cup of mixture and enough water or meat stock to moisten. Turn into casserole, cover with buttered crumbs and bake in hot oven about 20 minutes.
HEINZ PEANUT BUTTER FUDGE

Mix 2 cups granulated sugar with a half cup sweet milk and two tablespoons of Heinz Peanut Butter. Boil until the candy forms a firm ball when a small amount is dropped in cold water. Remove from fire, cool and beat until creamy. Pour into a buttered pan and cut into squares.
FRENCH DRESSING

ONE teaspoon salt, 1 teaspoon sugar, ¼ teaspoon paprika, 5 tablespoons Heinz Pure Vinegar, ¼ cup Heinz Pure Olive Oil. Mix the salt, sugar and paprika together. Add vinegar and oil and beat thoroughly, or put all the ingredients into a glass jar, screw top on tightly and shake thoroughly.
COOKED SALAD DRESSING

ONE teaspoon mustard, 1 teaspoon salt, 1 teaspoon sugar, 2 tablespoons flour, \( \frac{3}{8} \) teaspoon paprika, 1 egg, \( \frac{3}{4} \) cup milk, \( \frac{1}{4} \) cup Heinz Pure Vinegar, one tablespoon butter. Mix mustard, salt, sugar, flour and paprika together. Add well beaten egg and mix until smooth. Add sweet or sour milk and vinegar and cook over hot water until thick, stirring constantly. Remove from fire, add butter and cool.
MAYONNAISE DRESSING

ONE-HALF teaspoon mustard, ½ teaspoon salt, ⅛ teaspoon pepper, ⅛ teaspoon paprika, 1 egg yolk, 2 tablespoons Heinz Pure Vinegar, 1 cup Heinz Pure Olive Oil. Mix the mustard, salt, pepper and paprika. Add egg yolk and mix well. Add one tablespoon vinegar. Add the oil gradually, beating constantly with an egg beater or silver fork. As mixture thickens, add remainder of vinegar.
RUSSIAN DRESSING

TO RECIPE for Mayonnaise Dressing add ½ cup Heinz Chili Sauce. This is a delightful variation of Mayonnaise and can be used to add character to all green salads.
THOUSAND ISLAND DRESSING

TO RECIPE for Mayonnaise Dressing add ¼ cup Heinz Chili Sauce, 2 tablespoons chopped green pepper, and 2 tablespoons Heinz Stuffed Olives, chopped.
TARTAR DRESSING

To Recipe for Mayonnaise Dressing add 3 tablespoons chopped Heinz Sour Gherkins, 1 tablespoon capers, 1 tablespoon chopped parsley and 2 tablespoons Heinz Stuffed Olives, chopped. If preferred, Heinz Sweet Mixed Pickles may be used instead of the Sour Gherkins.
LUNCHEON SALAD

Heat 1 small can Heinz Cream of Tomato Soup to boiling point. Add 1 cake Philadelphia Cream Cheese and 1 tablespoonful plain gelatine soaked in \( \frac{1}{2} \) cupful water. When cooled and slightly thickened add 1 jar of Heinz Mayonnaise Salad Dressing, \( \frac{1}{2} \) cupful celery, 1 green pepper, chopped, and \( \frac{1}{2} \) cupful Heinz Stuffed Spanish Olives, sliced. Mold in individual molds and chill. Serve in lettuce nests, garnish with Heinz Stuffed Olives.
HAM SALAD

Two cups cooked ham, diced, 3/4 cup cooked peas, 3 tablespoons Heinz India Relish. Mix ham, peas and relish together and marinate (mix well) in French Dressing. Chill thoroughly. Arrange on crisp lettuce leaves and garnish with slices of hard cooked egg. Serve with Russian Dressing.
BANANA AND PEANUT BUTTER SALAD

PEEL bananas, cut in half lengthwise. Spread one layer of the banana with Heinz Peanut Butter and cover with the other layer. Place the whole banana in a bed of crisp lettuce. Garnish with a spoonful of Heinz Mayonnaise Salad Dressing.
MINT SAUCE

ONE-QUARTER cup chopped mint, 2 tablespoons sugar, \( \frac{1}{2} \) cup Heinz Cider Vinegar, \( \frac{3}{4} \) cup water. Wash the mint leaves and chop fine. Dissolve sugar in the vinegar and water, add the mint and let stand an hour to draw out flavor of mint before serving. Serve with lamb or mutton.
WALDORF SALAD

TWO cups apples, diced, 1 cup chopped celery, 1/2 cup broken walnut meats, juice of half a lemon. Squeeze the lemon juice over the apples and mix with celery and nuts. Moisten with Mayonnaise Dressing. Chill thoroughly. Arrange on crisp lettuce leaves and garnish with curled celery and strips of pimiento.
MOCK SALMON SALAD

To 2 cupfuls uncooked carrots (coarsely grated) add $\frac{1}{3}$ cupful chopped nutmeats, 1 green pepper, chopped, $\frac{1}{4}$ cupful Heinz Stuffed Olives, sliced, few drops of onion juice, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ cupful Heinz Mayonnaise Salad Dressing with $\frac{1}{4}$ cupful Heinz Salad Cream Dressing, then serve in deep, crisp cups of lettuce and garnish with slices of Heinz Stuffed Olives.
TUNA FISH SALAD

COMBINE 2 1/2 cupfuls Tuna Fish, flaked, with 1 1/2 cupfuls celery, cut in pieces, 1 tablespoonful capers, 2 tablespoonfuls chopped pimiento, 1 teaspoonful salt, and 1 teaspoonful paprika. Marinate in French Dressing and let stand in ice box to chill. Just before serving moisten with Heinz Mayonnaise Salad Dressing. Arrange in lettuce cups, top with Mayonnaise and garnish with capers and slices of hard cooked egg.
CHEESE AND OLIVE SANDWICH

ONE cake cream cheese, 1 tablespoon Heinz Prepared Mustard Sauce, 1/2 cup Heinz Sandwich Relish. Mash cream cheese to a smooth paste with Heinz Prepared Mustard Sauce. Add Sandwich Relish. Spread thinly sliced white or Gluten Bread with this mixture. Cut in halves or in fancy shapes.
GERMAN POTATO SALAD

TWO cupfuls diced cooked potatoes, 2 slices bacon, 
\( \frac{1}{4} \) cupful Heinz Pure Cider Vinegar, \( \frac{1}{2} \) cupful sugar, 1 small onion, diced, 1 teaspoonful salt. Cut bacon in squares. Fry. Brown onion in fat, add vinegar, salt, sugar, add potatoes. Heat thoroughly.
STUFFED GREEN PEPPER SALAD

Two large green peppers, 2 packages cream cheese, \( \frac{1}{2} \) cup mayonnaise, \( \frac{1}{4} \) cup Heinz Spanish Olives—chopped, \( \frac{1}{2} \) teaspoon salt. Wash peppers, cut off tops (chop and reserve for use in filling) and remove seeds. Mash cheese to a paste with the Mayonnaise. Add pimiento, chopped green pepper and salt. Fill peppers with this mixture and chill. Slice thin with sharp knife and arrange on bed of crisp lettuce leaves. Serve with Russian Dressing.
HORSERADISH SAUCE

One and one-half tablespoons Heinz Evaporated Horseradish, 2 tablespoons water, \( \frac{1}{2} \) teaspoon salt, \( \frac{3}{8} \) teaspoon paprika, \( \frac{1}{2} \) cup whipped cream, 1\( \frac{1}{2} \) tablespoons Heinz Cider Vinegar, few grains cayenne pepper. Mix the horseradish and water and let stand ten minutes. Add the vinegar, salt and paprika and let stand five minutes longer. Fold in the whipped cream and serve immediately with slices of hot roast beef.
STUFFED DATE SALAD

One-quarter cup chopped nuts, ¼ cup chopped celery, 24 dates. Mix nuts and celery and moisten with Mayonnaise Dressing. Stone dates and fill centers with the nut mixture. Arrange in nests of heart leaves of lettuce. Serve with French Dressing.
EASTER EGG FRUIT SALAD

ARRANGE nests of crisp lettuce and in each, place a half of canned pear from which part of the center has been removed. Divide two packages of Philadelphia Cream Cheese into four parts and color each a different color using vegetable coloring (red, green, orange and leave one white). Chill cheese, then form into small egg shaped balls. Place one egg of each color in the pear basket and serve garnished with Heinz Mayonnaise Salad Dressing.
INDIA RELISH SANDWICH

One cup chopped cooked ham, 1 chopped hard cooked egg, 1 tablespoon Heinz Stuffed Olives, chopped, 3 tablespoons Heinz India Relish, 2 tablespoons Mayonnaise Dressing. Mix ham, egg, relish and olives together. Moisten with Mayonnaise Dressing. Cut bread in thin slices and remove the crusts. Butter and spread with the ham mixture. Cut in halves or fancy shapes. Serve with vegetable salads.