THE HEINZ BOOK
OF QUANTITY RECIPES
FOR Institutions and Camps

RECIPES AND MENUS CALCULATED TO SERVE FIFTY

PREPARED BY HOME ECONOMICS DEPARTMENT — H. J. HEINZ COMPANY
SOME one has said that we don’t go camping to rough it—but rather to smooth it. We get it rough enough in our daily lives.

Camping should mean bright days amidst delightful natural surroundings—cottages or tents on some placid lake with the fringe of the greenwood just behind; or by the seashore; or along some confiding little brook or friendly river. Recreation should mean what the word itself means, re-creating—mind and body. Swimming and hiking, canoeing, fishing, riding—long, indolent hours of resting and sleeping in the balmy forest-scented air of summer.

Camping should mean comfort. No one wants in camping the soft luxuries of the city, but everyone requires the reasonable comfort that is necessary to the full enjoyment of vacationing. Comfort for the outer man—but, particularly, comfort for the inner man. Food is so important a part of camping that it can actually make or break one’s summer—as many a camper has discovered.

Everyone is always hungry in camp; meals are a vastly joyous part of the daily program. That is, if the meals be abundant, flavorful and good. And no other type of meals has a place in camp.

It is with camp scenes and camp appetites in mind that this little book has been prepared. Its collection of camp recipes and menus to serve 50 are planned to help in furnishing balanced
camp meals at moderate cost and with a minimum amount of labor. Smaller camps may reduce the recipes to half or whatever proportion is required. Larger groups may increase the recipes as needed.

Many of the recipes in this little booklet may be easily adapted to out-of-door cookery. For hikes, the suggested sandwich fillings are excellent, either for sandwiches to be made up and carried from camp, or to be prepared over a glowing campfire. For instance, who can imagine anything that would taste better to a hungry hiker than bacon and cheese grilled over a fire, placed in a roll and served with Heinz Tomato Ketchup; or a hot bacon, Peanut Butter and Chili Sauce sandwich? These are only two suggestions—this little book is full of them! The experienced camper will enjoy cooking Chili Con Carne over the campfire, or heating and serving Heinz Oven Baked Beans or Cooked Spaghetti.

It is important to bear in mind that the recipe suggestions in this book are based upon the use of Heinz ingredients whenever the materials Heinz makes are called for. The quantities are all based upon the known strength of Heinz Varieties. Substitution of ingredients specified here would, in many cases, throw off the results completely.

So we present this little book, believing that it will prove truly helpful.

H. J. HEINZ COMPANY
Pittsburgh, Pa.
BAKED BEAN RAREBIT

50 Servings

Milk ..................... 2 qts.  Cold water .................. 1 cupful
Heinz Oven Baked Beans (Boston Style) ............. 1 No. 10 can
Grated American Cheese ............. 2 1/2 cupfuls
Flour ......................... 1/2 cupful

(1) Scald milk.  (2) Add finely mashed Baked Beans.  (3) Add cheese and stir constantly until cheese is melted.  (4) Add flour blended with water, to slightly thicken.  (5) Cook for several minutes. Serve on slices of buttered toast.

BAKED FISH WITH TARTAR SAUCE

50 Servings

Haddock or Whitefish .......... 17 lbs.  Milk ..................... 1 qt.
Flour .......................... 2 qts.  Heinz Rice Flakes (crushed) 0.6 qts.
Salt ...................... 2 1/2 tablespoonfuls  Butter ..................... 1 cupful
Pepper ...................... 1 1/4 tablespoonfuls  Water ..................... 4 qts.
Eggs ............................. 6  Bacon ..................... 1 lb.

(1) Wash and dry fish carefully.  (2) In separate bowls place mixture of flour, salt and pepper; eggs and milk; and Rice Flakes.  (3) Dredge fish in flour mixture, then dip in milk and egg mixture, and lastly bread with crushed Rice Flakes.  (4) Place in baking pans, add water and butter and place strips of bacon over the fish.  (5) Bake in a moderate oven, 350 degrees F. for about 1 hour. Serve with the following sauce:

TARTAR SAUCE

50 Servings

Heinz Mayonnaise Salad Dressing .......................... 1 1/8 cupfuls
Heinz Salad Cream .......................... 1 1/8 cupfuls
Onions (chopped fine) ..................... 1 1/8 tablespoonfuls
Heinz Sweet Relish ..................... 2 1/8 cupfuls
Parsley (chopped fine) .......................... 2 1/8 tablespoonfuls
Lemon juice ..................... 2 1/8 tablespoonfuls

(1) Mix Mayonnaise Salad Dressing and Salad Cream.  (2) Add Relish, onion, parsley and lemon juice.  (3) Mix thoroughly. Chill.  (4) Serve 1 tablespoonful with each order of fish.
BEEFSTEAK PIE
50 Servings

Beef (left over roast or steak) 8 lbs.
Onions (chopped) ............... 6
Heinz Tomato Ketchup .3 cupfuls
Heinz Worcestershire Sauce ....

.....3 tablespoonfuls

Potatoes (diced) ...........5 quarts
Flour ........................ 1 cupful
Water ........................ 1 cupful
Salt ...........................1 tablespoonful

(1) Cut beef in one-inch cubes. Cover with boiling water, add onions, Ketchup and Worcestershire Sauce. Cook slowly for 30 minutes. (2) Thicken gravy with flour and water. Season with salt. (3) Add potatoes which have been parboiled for 8 minutes in boiling salted water. (4) Place in buttered baking pans, cook and cover with baking powder biscuit dough. (5) Bake in a hot oven, 400 degrees F., for 20 minutes.

BRAISED BEEF
50 Servings

Beef .........................12 lbs.
Carrots (diced) .......... 6 cupfuls
Turnips (diced) .......... 6 cupfuls
Onions (diced) .......... 6 cupfuls
Celery (diced) .......... 6 cupfuls
Water .......................3 3/4 qts.

Heinz Tomato Ketchup .3 cupfuls
Salt .......................6 tablespoonfuls
Pepper ....................1 teaspoonful
Flour .....................2 cupfuls
Potatoes ...................1 pk.

(1) Cut beef in one-inch cubes, dredge with flour and sear quickly in hot skillets. (2) Add all other ingredients except potatoes and flour. (3) Cook slowly until vegetables are tender, but not mushy. Add potatoes and flour for thickening. Cook until potatoes are tender.

CREAMED CHICKEN AND OLIVES
50 Servings

Diced cooked chicken or veal 6 qts.
Heinz Stuffed Spanish Olives, sliced ...........2 cupfuls
Butter ....................2 cupfuls
Flour ....................2 cupfuls
Milk ....................4 qts.

Heinz Worcestershire Sauce ....

.....2 tablespoonfuls
Salt .......................4 teaspoonfuls
Pepper to taste
Onion juice ............2 tablespoonfuls

(1) Melt butter, add flour, and when blended, add milk, Worcestershire Sauce, salt, pepper and onion juice. Stir until thickened. (2) Add diced chicken and sliced Stuffed Spanish Olives and allow to cook until thoroughly heated. Serve over hot buttered biscuit or buttered toast.
CHILI CON CARNE

50 Servings

Hamburger .................. 8 lbs.
Suet (ground) ............. 1 1/2 lbs.
Heinz Oven Baked Kidney Beans ............ 2 No. 10 cans
Heinz Cream of Tomato Soup ................ 1 No. 10 can
Beef Broth .................. 1/2 gal.

Onions (chopped) ........... 1 lb.
Green Peppers (chopped) 4 ounces
Salt .......................... 6 tablespoonfuls
Pepper ...................... 3/4 teaspoonful
Chili Powder ................ 3 tablespoonfuls
Sugar ....................... 1/2 cupful

(1) Cook the onions, green peppers and hamburger with the suet until the hamburger is brown. Add salt and pepper. (2) Add the Kidney Beans, Tomato Soup and beef broth. Cook slowly so that the tomato flavor will penetrate through the beans. (3) Season with chili powder and sugar.

NOTE: Watch the seasonings of this dish carefully. Add a small amount of thickening if the chili con carne is too thin.

CORN AND KIDNEY BEANS

50 Servings

Corn .................. 2 No. 10 cans
Heinz Oven Baked Kidney Beans ............ 2 No. 10 cans
Green Peppers (chopped) 1 dozen
Butter .................. 1/4 cupful
Eggs ...................... 1 dozen
Salt .................. 2 tablespoonfuls
Buttered Crumbs ........ 1 qt.

(1) Saute green peppers in butter until tender but not brown. (2) Mix beans, corn, salt and eggs well beaten. Add green peppers. (3) Pour into buttered baking pans, sprinkle with fine buttered bread crumbs. (4) Bake in a moderate oven, 350 degrees F., until delicately brown.

HAM BAKED WITH BARBECUE SAUCE

50 Servings

Hams (whole) .................. 2 (weighing 10 lbs. each)

(1) Soak hams 3 or 4 hours or overnight in warm water to extract salt. (2) Drain. Add fresh water and boil slowly until tender, about 3 1/2 or 4 hours. (3) Remove from water and place in roasting pan. Cover with barbecue sauce and bake in a moderate oven, 350 degrees F., until thoroughly cooked—1 1/2 to 2 hours—basting constantly with the sauce.

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BARBECUE SAUCE

Onions .......................... 2 large
Garlic .......................... 2 cloves
Heinz Tomato Ketchup... 1 cupful
Heinz Worcestershire Sauce... 1 cupful
Pepper.......................... 1/2 teaspoonful

(1) Chop onions and garlic very finely.

(2) Add remaining ingredients and pour over hams.

HAMBURG STEAK WITH CREOLE SAUCE

50 Servings

Ground Round Steak......... 10 lbs.  Salt.............. 3 tablespoonfuls

(1) Shape meat into form of steaks, 1-inch thickness, or in small flat cakes.
(2) Place in baking pans, cover with the following sauce and cook 45 minutes in a moderate oven, 350 degrees F.

CREOLE SAUCE

50 Servings

Heinz Cream of Tomato Soup..  
........................................ 1 No. 10 can
Butter......................... 1/2 lb.
Flour......................... 1/2 lb.
Sugar...................... 1 1/8 tablespoonfuls

Green Peppers (chopped).....  
........................................ 3 1/2 ounces
Onions (chopped)............ 1 1/2 ounces
Pimientoes (chopped)....... 3 1/2 ounces

(1) Heat Cream of Tomato Soup.  
(2) Saute green peppers and onions in butter until tender but not brown.
(3) Add flour to peppers and onions and cook thoroughly.
(4) Add soup to peppers, onion and flour, stirring until sauce boils.
(5) Add pimientoes and sugar. Remove from fire.
(6) Serve hot with meat.
HAM LOAF WITH PINEAPPLE OR POTATOES

50 Servings

Raw cured ham..............6 lbs.  Heinz Worcestershire Sauce....
Fresh pork..................3 lbs.  ......................2 tablespoonfuls
Heinz Rice Flakes...........3 qts.  Canned Pineapple........50 slices
Eggs.........................6  OR:
Milk.........................3 cupfuls  Potatoes, sweet or white......1 pk.
Pepper......................1 ½ teaspoonfuls

(1) Grind ham and pork together twice.  (2) Mix all ingredients together thoroughly. Pat into loaves and cook in roasting pans, with a little water, for about an hour.  (3) After first half hour, place white or sweet potatoes around the loaves, if desired, or place slices of pineapple over the top of them and allow to brown delicately.

PORCUPINE BEEF BALLS

50 Servings

Ground round steak.........8 lbs.  Heinz Cream of Tomato Soup..
Uncooked rice...............1 qt.  ......................1 No. 10 can

(1) Mix uncooked rice and meat. Form into small balls.  (2) Place in deep baking dishes. Cover with Tomato Soup.  (3) Bake in moderate oven, 350 degrees F., about 1 ½ hours.

NOTE: By using uncooked rice a 'porcupine' effect is assured, because, during the cooking process the rice swells and extends out in points on the outside of the beef balls.

SAUSAGES AND KIDNEY BEANS

50 Servings

Link sausages..............100  Heinz Oven Baked Kidney Beans
(Approximately 10 lbs.)  ......................2 No. 10 cans

(1) Brown sausages in skillets.  (2) Drain off excess fat and pour Kidney Beans over sausages.  (3) Simmer or bake for ½ hour.  (4) Serve 2 sausages and a generous amount of Kidney Beans to each person.
SAUSAGES AND SPAGHETTI
50 Servings
Link sausages.............100 Heinz Cooked Spaghetti...........
(Approximately 10 lbs.).................................2 No. 10 cans
(1) Brown sausages in skillets. (2) Drain off excess fat and pour Spaghetti over sausages. (3) Stir constantly until Spaghetti is thoroughly heated. (4) Serve 2 sausages and a generous amount of Spaghetti to each person.

SAVORY MEAT LOAF
50 Servings
Ground round steak.......10 lbs. Heinz Tomato Ketchup.......1 pt.
Onion (chopped)........6 tablespoonfuls Salt.................1 ½ tablespoonfuls
Cracker crumbs..........1 qt. Pepper.................½ teaspoonful
Eggs..........................4
(1) Add all other ingredients to ground steak and mix thoroughly. (2) Form into loaves, place in roasting pans with a little water. (3) Bake in a moderate oven, 350 degrees F., for at least an hour, basting frequently.

SPAGHETTI WITH SLICED BEEF
50 Servings
Heinz Spaghetti with Tomato Sauce..............1 No. 10 can Sliced Beef.............2 ½ lbs.
Butter.......................½ lb.
(1) Soak sliced beef in warm water for 10 minutes. Drain. (2) Brown shredded sliced beef in butter. (3) Add Spaghetti and stir constantly until thoroughly heated. (4) Serve hot with Heinz Sliced Cucumber Pickle.

SPANISH RICE
50 Servings
Rice (uncooked)............2 ½ lbs. Green peppers (chopped) 4 ounces
Bacon fat...................1 ¾ cupfuls Salt............................¼ cupful
Onion (chopped)............½ lb. Sugar.........................3 ¼ cupful
Heinz Cream of Tomato Soup.. Pepper.....................1 teaspoonful
........................................1 No. 10 can Cayenne pepper.......Few grains
(1) Cook rice in boiling salted water. Drain and wash well with cold water. (2) Sauté onions and green peppers in bacon fat until tender but not brown. (3) Add Tomato Soup and cook for 15 minutes. (4) Add cooked rice and seasonings. (5) Place in pans and bake in moderate oven, 350 degrees F., for 45 minutes to 1 hour.
DEVILED EGG SALAD

50 Servings

Eggs (hard cooked) ..........50
Heinz Sandwich Relish $\frac{1}{2}$ cupfuls
Salt ......................1 tablespoonful
Paprika ..................$\frac{1}{2}$ tablespoonfuls

(1) Cut eggs in halves lengthwise. (2) Remove yolks and mash them finely. (3) Add Sandwich Relish, Mustard, Worcestershire Sauce, salt and paprika. (If not moist enough add some Heinz Mayonnaise Salad Dressing.) (4) Refill egg whites with this mixture, sprinkle with paprika, and serve in nests of crisp lettuce with Mayonnaise Dressing.

FRUIT SALAD

50 Servings

Oranges ..................2 dozen
Bananas ..................2 dozen
Pineapple .................2 No. 3 cans
Lettuce ..................6 heads
Heinz Mayonnaise Salad Dressing 
To bind fruits

(1) Peel and section oranges. (2) Drain pineapple and cut in $\frac{3}{8}$-inch cubes. (3) Peel and cut bananas in $\frac{3}{8}$-inch slices. Add immediately to fruit juices. (4) Combine fruits, mixing lightly to prevent mashing. Mix with enough Heinz Mayonnaise Salad Dressing to hold fruits together, and serve in nests of crisp lettuce.

GERMAN POTATO SALAD

50 Servings

Potatoes (cooked and sliced) ..... $2^{1/2}$ gals.
Celery ($\frac{3}{4}$-inch cubes) $2^{1/2}$ cupfuls
Bacon (raw 1-inch lengths) .2 lbs.
Onions (chopped fine) $2^{1/2}$ cupfuls
Heinz Pure Cider Vinegar ..... $1^{1/2}$ cupfuls
Water ...........................1 cupful
Salt .........................6 tablespoonfuls
Pepper .....................1 teaspoonfull

(1) Cook potatoes in their skins. Peel and slice in quarter inch slices while hot. (2) Add chopped celery and onions to potatoes. (3) Sprinkle salt and pepper over the potato mixture. (4) Cook bacon until slightly crisp. Add vinegar and water. (5) Pour bacon mixture over the potatoes and fold together carefully in order not to break slices of potato. (6) Allow to marinate 30 to 40 minutes. Serve hot.
KIDNEY BEAN SALAD

50 Servings

Heinz Oven Baked Kidney Beans

2 No. 10 cans

Celery (diced) 3 qts.

Heinz Sweet Relish 1 1/2 cupfuls

Heinz Mayonnaise Salad Dressing

1 1/2 cupfuls

Salt 2 tablespoonfuls

(1) Put Kidney Beans in a strainer, pour boiling water over them, and cool. (2) Mix with celery, Relish, Mayonnaise and salt. Chill. (3) Serve in nests of crisp lettuce.

PICKLED BEETS

50 Servings

Beets (cooked and sliced) 3 qts.

Heinz Pure Cider Vinegar 1 qt.

Water 1 pt.

Brown sugar 3/4 lb.

Salt 3/4 teaspoonful

Whole Mixed Spices 1/2 ounce

(1) Cook beets until tender. Peel and slice. (2) Bring Vinegar and water to the boiling point. Add sugar and seasoning. (3) Place beets in crocks. Pour over boiling Vinegar. Cover and set aside to cool. Allow them to stand 12—15 hours before serving.

NOTE: Pickled beets should be made the day before they are served in order to be well flavored.

PICKLED STRING BEANS

50 Servings

String Beans 1 gal.

Onions (sliced thin) 1 cupful

Heinz Pure Vinegar 3 cupfuls

Heinz Olive Oil 1 1/2 cupfuls

Brown Sugar 1 1/2 cupfuls

Salt 2 teaspoonfuls

Pepper 1/4 teaspoonful

(1) Break beans into approximately 2-inch lengths. Wash. (2) Cook beans in boiling, salted water until tender. Drain. (3) Mix well Oil, Vinegar, sugar and seasonings. Pour over the beans and onions. Allow to marinate several hours before serving. (4) Serve approximately 1/4 cupful for each serving.

NOTE: Buy snap beans. Remove strings.
**QUICK COLE SLAW**

*50 Servings*

Cabbage (shredded finely)....2 gals.  
Sugar.............$2\frac{1}{3}$ tablespoonfuls  
Salt..............$2\frac{1}{3}$ tablespoonfuls  
Pepper...........1 teaspoonful  
Heinz Pure Vinegar......1 cupful  
Heinz Mayonnaise Salad Dressing  
Green Peppers (chopped)......6  
Onion juice.........1 teaspoonful

(1) Add sugar, salt and pepper to shredded cabbage.  
(2) Mix Mayonnaise with Vinegar and pour over the cabbage.  
(3) Add green pepper and onion juice. Mix thoroughly and serve on crisp lettuce leaves.

**NOTE:** Boiled Dressing may be substituted for Mayonnaise and Vinegar mixture.

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**SUNSET SALAD**

*50 Servings*

Lemon flavored gelatine...........  
......1 institutional package (26 ozs.)  
Boiling water............3$\frac{1}{2}$ cupfuls  
Heinz Pure Vinegar......$\frac{1}{2}$ cupful  
Raw carrots (grated)..............3 qts.  
Water or pineapple juice... 3 qts.  
Crushed pineapple (drained)....  
......$\frac{1}{2}$ No. 10 can  
Salt..................2 teaspoonfuls

(1) Dissolve gelatine in boiling water and Vinegar.  
(2) Add pineapple juice. Chill.  
(3) Add finely grated carrots, pineapple, and salt to gelatine when slightly thickened.  
(4) Pour into individual molds or shallow pans. Chill until firm.  
(5) Serve in nests of crisp lettuce with Heinz Mayonnaise Salad Dressing.

**NOTE:** If individual molds are not used, salad should be cut in squares with a knife which has been dipped in hot water.
TUNA FISH SALAD

50 Servings

Tuna Fish (flaked) 3 qts.  Salt $\frac{3}{8}$ tablespoonful
Celery (diced) 2 qts.  Paprika 2 tablespoonfuls
Heinz Sweet Relish 1 cupful  Hard Cooked Eggs 10
Heinz Stuffed Spanish Olives (chopped) $\frac{3}{4}$ cupful  Heinz Mayonnaise Salad Dressing

(1) Combine fish, celery, Relish, Olives, salt and paprika.  (2) Marinate in French Dressing and let stand in ice box to chill.  (3) Just before serving moisten with Mayonnaise Dressing.  (4) Serve in nests of crisp lettuce.

VEGETABLE SALAD

50 Servings

String Beans (cooked) 1 qt.  Carrots or Beets (cooked) 2 qts.
Cabbage (shredded) 1 qt.  Lettuce 6 heads
Peas (cooked) 2 qts.

(1) Cut string beans in one-inch pieces, shred cabbage and dice carrots and beets into $\frac{3}{2}$-inch cubes.  (2) Marinate each vegetable separately in French Dressing.  (3) In individual nests of crisp lettuce arrange a mound of peas in the center, surround with string beans and cabbage, and scatter a spoonful of carrots or beets over the top.  (4) Serve with French, Russian or Heinz Mayonnaise Salad Dressing.

NOTE: Any other combination of left-over vegetables may be substituted for the above.
WALDORF SALAD

50 Servings

Apples (diced) ............... 4 qts.  Lemon juice from ........ 3 lemons
Celery (diced) .............. 2 qts.  Heinz Mayonnaise Salad Dressing
Nut Meats (chopped) ....... 1 qt.  3 cupfuls to 1 qt.

(1) Moisten apples with lemon juice as soon as they are diced.  (2) Add diced celery, nut meats and Mayonnaise.  (3) Chill thoroughly. Serve in nests of crisp lettuce.

WILTED LETTUCE SALAD

50 Servings

Lettuce .......... 1 dozen medium heads  Onion (chopped) ......... 2 cupfuls
Bacon (chopped) ............ 2 lbs.  Sugar ................... ¼ cupful
Heinz Pure Vinegar .... 1½ cupfuls  Salt ..................... 2 tablespoonfuls
Water ............ 1½ cupfuls  Pepper ............. 1 tablespoonful

(1) Chill coarsely chopped lettuce.  (2) Fry chopped bacon until crisp. Drain off excess fat.  (3) Add remaining ingredients to bacon and pour this sauce over chilled lettuce.  (4) Mix thoroughly and serve.

BOILED DRESSING

50 Servings

Salt .................. 2 tablespoonfuls  Flour ............... 6 tablespoonfuls
Heinz Prepared Mustard .... 2 tablespoonfuls  Well-beaten Eggs ........... 6
Salt .................. 2 tablespoonfuls  Melted Butter ........... ½ cupful
Sugar ............... ¼ cupful  Hot Milk .......... 1 qt.
Pepper ............. ¼ teaspoonful  Heinz Pure Vinegar (hot) ....
Paprika ........ ½ teaspoonful  1½ cupfuls

(1) Mix dry ingredients, add beaten eggs, pour on hot milk.  (2) Return to double boiler and cook until mixture thickens, adding butter when nearly done.  (3) Remove from fire and add hot Vinegar.

NOTE: Dressing may curdle if it is overcooked. If this happens remove from hot water and beat hard with a Dover egg beater.
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CAMP SALAD DRESSING

50 Servings

Flour.................. 1 cupful  Water.................. 1 qt.
Salt.................. ¼ cupful  Heinz Pure Cider Vinegar... 1 pt.
Heinz Prepared Mustard ¼ cupful  Butter.................. ¼ cupful
Pepper............. ½ teaspoonful

(1) Mix dry ingredients and Mustard.  (2) Add water and Vinegar slowly to prevent lumping.  (3) Heat in double boiler and when warm add butter.  (4) Cook until thick, stirring constantly.

NOTE: This dressing keeps well and is especially useful when eggs and milk are not available.

FRENCH DRESSING

50 Servings

Salt.............. 2 ⁴/₅ tablespoonfuls  Heinz Prepared Mustard........ 2 tablespoonfuls
Pepper........... 1 teaspoonful  Heinz Pure Olive Oil........ 1 qt.
Paprika............ 2 teaspoonfuls  Heinz Pure Vinegar........ 2 cupfuls

(1) Rub sides and bottom of large bowl or pitcher with onion.  (2) Mix dry ingredients and Mustard. Add Vinegar and Olive Oil and beat until creamy with Dover egg beater.

RUSSIAN DRESSING

50 Servings

Heinz Mayonnaise Salad Dressing  Heinz Chili Sauce........ 1 qt.
........................................ 2 qts.

(1) Mix Mayonnaise and Chili Sauce thoroughly.  (2) Serve 2 tablespoonfuls of dressing over each head lettuce, vegetable or fish salad.
APPLE BUTTER SANDWICHES

50 Servings

Bread (Graham or Graham Raisin)..............200 slices
Heinz Apple Butter...........6 1/4 qts.

(1) Spread a generous layer of Apple Butter between thin slices of bread.

BACON AND CHEESE ROLLS

50 Servings

Bacon (sliced thin)........200 slices
(Aproximately 5 lbs.)
American Brick Cheese.....10 lbs.
Buttered Buns............100

(1) Cut brick cheese into one-inch cubes (20 cubes to the pound) and wrap each cube of cheese with a slice of bacon, securing with a tooth pick. (2) Toast on a long-handled toasting fork or stick over a very hot fire, until bacon is brown and crisp. (3) Serve 2 Bacon and Cheese Rolls in each bun and garnish with Heinz Prepared Mustard, Heinz Chili Sauce, or Heinz Mayonnaise Salad Dressing.

BACON AND OLIVE ROLLS

50 Servings

Bacon (sliced thin)......100 slices
(Aproximately 2 1/2 lbs.)
Buttered Buns............100
Heinz Stuffed Spanish Olives....
.........................1 gal.

(1) Wrap 2 Stuffed Olives with 1/2 slice of bacon, securing with a tooth pick. (2) Toast on a long-handled toasting fork or stick over a very hot fire, until bacon is brown and crisp. (3) Serve 2 Bacon and Olive Rolls in each bun and garnish with Heinz Prepared Mustard, Heinz Chili Sauce, or Heinz Mayonnaise Salad Dressing.
BAKED BEAN SANDWICHES

50 Servings

Heinz Oven Baked Beans (Boston Style)........1 1/2 No. 10 cans
Salt.....................4 teaspoonfuls

Heinz Chili Sauce........3 cupfuls
Onion juice.............4 teaspoonfuls
Bread (whole wheat)....200 slices

(1) Drain liquid from the beans. (2) Mash beans thoroughly and mix with salt, Chili Sauce and onion juice. (3) Spread a generous layer between thin slices of bread.

BOHEMIAN SANDWICHES

50 Servings

American Cheese.............3 lbs.
Dried Beef..................2 lbs.
Heinz Cream of Tomato Soup..2 qts.

Eggs.............................4
Bread..........................200 slices
OR:
Buns..........................100

(1) Heat Tomato Soup. (2) Grind cheese and beef together. Add to soup. (3) Cook 3 minutes, stirring constantly. (4) Add beaten eggs, cook 1 minute. (5) Serve hot or chilled by spreading a generous layer between thin slices of bread or in buns.

HAM AND EGG SANDWICHES

50 Servings

Chopped Ham.................3 qts.
Hard Cooked Eggs...........4 dozen
Heinz Prepared Mustard..1 cupful

Heinz Mayonnaise Salad Dressing........2 cupfuls
Bread..........................200 slices

(1) Chop eggs finely and add to chopped ham. (2) Moisten with Mustard and Mayonnaise Salad Dressing. (3) Spread a generous layer between thin slices of bread.
MEXICAN CAMP SANDWICHES

50 Servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>3 lbs.</td>
</tr>
<tr>
<td>Shredded Dried Beef</td>
<td>1 1/2 qts.</td>
</tr>
<tr>
<td>Heinz Chili Sauce</td>
<td>1 1/2 qts.</td>
</tr>
<tr>
<td>Grated Cheese</td>
<td>3 cupfuls</td>
</tr>
<tr>
<td>Heinz Sweet Relish</td>
<td>3 cupfuls</td>
</tr>
<tr>
<td>Buttered Buns</td>
<td>100</td>
</tr>
</tbody>
</table>

(1) Cook bacon in hot frying pan until crisp. Remove from pan, drain on brown paper, and remove half of the fat from the pan. (2) Brown dried beef in remaining fat. (3) Add Chili Sauce. Blend. (4) Add grated cheese. Stir until melted. (5) Remove from fire and add Sweet Relish. (6) Spread filling in buttered buns. Top with a slice of bacon and serve hot.

MINCED HAM SANDWICHES

50 Servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground, Cooked Ham</td>
<td>3 1/2 qts.</td>
</tr>
<tr>
<td>Heinz Sweet Relish</td>
<td>3 1/2 cupfuls</td>
</tr>
<tr>
<td>Heinz Mayonnaise Salad Dressing</td>
<td>3 1/2 cupfuls</td>
</tr>
<tr>
<td>Heinz Chili Sauce</td>
<td>1 3/4 cupfuls</td>
</tr>
</tbody>
</table>

(1) Mix ham, Sweet Relish, and Mayonnaise. (2) Add Chili Sauce or Mustard (as desired). (3) Spread a generous layer between thin slices of bread, or in buns.

PEANUT BUTTER, BACON AND CHILI SAUCE SANDWICHES

50 Servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>3 lbs.</td>
</tr>
<tr>
<td>Heinz Peanut Butter</td>
<td>6 1/4 lbs.</td>
</tr>
<tr>
<td>Heinz Chili Sauce</td>
<td>1 1/2 qts.</td>
</tr>
<tr>
<td>Bread</td>
<td>200 slices</td>
</tr>
</tbody>
</table>

(1) Mix Peanut Butter and Chili Sauce. (2) Spread between thin slices of bread or in buns. Top with slices of grilled bacon.
PEANUT BUTTER AND FRESH CUCUMBER RELISH SANDWICHES

50 Servings

Heinz Peanut Butter........8 1/3 lbs.  
Bread..........................200 slices  
Heinz Fresh Cucumber Relish..  

(1) Mix Peanut Butter and Cucumber Relish.  
(2) Spread a generous layer between thin slices of bread.

PEANUT BUTTER CAMP SANDWICHES

50 Servings

Heinz Peanut Butter...1 10-lb. tin  
Onions (Bermuda).........6 lbs.  
Bread..........................200 slices  
Heinz Mayonnaise Salad Dressing  

(1) Spread a generous layer of Peanut Butter on half the slices of bread.  
(2) Cover with thin slices of Bermuda onions.  
(3) Top with remaining slices of bread, which have been lightly spread with Mayonnaise Salad Dressing.

SANDWICH RELISH SANDWICHES

50 Servings

Heinz Sandwich Relish...4 2/3 qts.  
Bread..........................200 slices  

OR:  
Buns..........................100

(1) Spread a generous layer of Sandwich Relish between thin slices of bread or in buns.
STEAK, BACON AND DILL PICKLE ROLLS

50 Servings

Thin Round Steak ............. 13 lbs.  Heinz Worcestershire Sauce .... 
Bacon ......................... 50 slices  ¼ cupful
(Approximately 1 ¼ lbs.)  Water ..................... 1 ½ qts.
Heinz Dill Pickles ............ 25  Buttered Buns ............... 100
Heinz Tomato Ketchup ....... 1 ½ qts.

(1) Cut steak in rectangular pieces about 2x4 inches.  (2) Lay ½ slice of bacon on each piece of steak, 1 slice Heinz Dill Pickle on bacon, roll and secure with a toothpick.  (3) Sear in a hot skillet.  (4) Place in baking pans, cover with a sauce made of Ketchup, Worcestershire Sauce and water.  (5) Bake in a moderate oven, 350 degrees F., for about 45 minutes.  (6) Serve a hot steak roll, well moistened with sauce, in each buttered bun.

SAVORY SANDWICHES

50 Servings

Bacon ......................... 100 slices  Heinz Evaporated Horseradish .......... 1 cupful
Bread ......................... 100 slices  Heinz Fresh Cucumber Relish .......... 2 qts.
or 1 cupful
Buns ......................... 100
Cold water .................... 1 cupful

(1) Spread slices of bread with butter.  (2) Sprinkle generously with Fresh Cucumber Relish and a small amount of Evaporated Horseradish which has been soaked for 10 minutes in the cold water.  (3) Add slices of crisp bacon, cover with second slice of bread and serve.

WEINERS AND MUSTARD

50 Servings

Weiners ...................... 100  Heinz Prepared Mustard ........
Buttered Buns .............. 100  2 ½ cupfuls

(1) Fry or toast weiners over an open fire until they are thoroughly cooked.  (2) Place one weiner in each buttered bun and garnish with Heinz Prepared Mustard.
BAKING POWDER BISCUIT

50 Servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>3 qts.</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>8 tablespoonfuls</td>
</tr>
<tr>
<td>Milk</td>
<td>4 ⅓ cupfuls</td>
</tr>
<tr>
<td>Shortening</td>
<td>⅔ cupful</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tablespoonfuls</td>
</tr>
</tbody>
</table>

(1) Sift flour, baking powder and salt together, then cut or rub in shortening.  
(2) Add milk gradually, mixing with knife to as soft a dough as can be handled.  
(3) Drop dough onto well floured board, then pat or roll to ⅔ inch thickness.  
(4) Cut in rounds, place close together in well greased pans.  
(5) Bake in a hot oven, 400 degrees F., from 15 to 20 minutes. Time of baking depends upon size and thickness of biscuit.

NOTE: All ingredients should be cold, and dough should be handled lightly and quickly.

BOILED FROSTING

50 Servings

(Enough for 5 loaf cakes 2 ¼ pounds each or 15 layers 13 ounces each)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>2 lbs.</td>
</tr>
<tr>
<td>Water</td>
<td>1 pt.</td>
</tr>
<tr>
<td>Egg Whites</td>
<td>8</td>
</tr>
<tr>
<td>Vanilla</td>
<td>1 ⅔ tablespoonfuls</td>
</tr>
<tr>
<td>Heinz Pure Vinegar</td>
<td>1 tablespoonful</td>
</tr>
</tbody>
</table>

(1) Boil together sugar and water to 238 degrees F. (until it spins a thread about 3 inches long). Set it off the fire to cool.  
(2) Beat egg whites until they are stiff.  
(3) Pour cooled syrup slowly onto egg whites, beating constantly, until frosting is stiff enough to spread.  
(4) Add Vinegar and vanilla.
CHOCOLATE CAKE

50 Servings

(5 loaf cakes 2 1/4 pounds each, or 15 layers 13 ounces each)

Butter 1 lb. 10 ounces
Brown Sugar 2 3/4 lbs.
Eggs 16
Cake Flour 2 lbs. 3 1/2 ounces
Soda 2 1/2 tablespoonfuls
Salt 1/2 tablespoonful
Cream of Tartar 2 teaspoonfuls
Buttermilk 1 qt.
Vanilla 1 1/2 tablespoonfuls
Cocoa 6 ounces
Boiling Water 1 1/2 cupfuls

(1) Dissolve cocoa in boiling water to make paste. (2) Cream butter and sugar. (3) Add eggs and beat. (4) Add cocoa paste. (5) Sift together flour, soda and cream of tartar. Add gradually to the butter mixture alternating with the buttermilk, beginning and ending with the flour mixture. (6) For loaf cakes weigh 2 1/4 lbs. into greased and lightly floured loaf pans. Bake in a moderate oven, 350 degrees F., from 18 to 20 minutes.

COBBLER

CHERRY, BLUEBERRY OR PEACH

50 Servings

Fruit 5 qts.
Juice 2 qts.
Biscuit Dough 2 1/2 lbs.
Sugar 5 cupfuls
with Cherries and Berries 5 cupfuls
with Peaches 2 1/2 cupfuls

(1) Pour fruit and juice into square cake pans. (2) Add sugar and mix lightly. (3) Cover with biscuit dough (approximately 1/4-inch thick). (4) Bake in a hot oven, 400 degrees F., from 30 to 40 minutes. (5) Serve hot with cream.
CUP CAKES
50 Servings

Butter .................... ½ lb.  Salt ..................... 1 teaspoonful
Sugar .................... 1 ½ lbs.  Baking Powder .......... 2 ounces
Eggs .................... 4  Cake Flour .......... 1 lb. 13 ½ ounces
Vanilla .................. 2 teaspoonfuls  Milk ............... 2 ¾ cupfuls

(1) Cream butter, add sugar and cream thoroughly.  (2) Add eggs and vanilla. Beat well.  (3) Sift together the flour, baking powder and salt.  (4) Add the flour mixture gradually to the butter mixture alternating with the milk, beginning and ending with the flour mixture.  (5) Pour 1 ½ ounces for each cake into well greased and lightly floured muffin tins.  (6) Bake in a moderate oven, 350 degrees F., from 20 to 25 minutes.

MINCE MEAT UPSIDE DOWN CAKE
50 Servings

Heinz Mince Meat .......... 2 qts.  Vanilla ............... 1 tablespoonful
Butter .................... 1 lb. 5 ounces  Salt ............... ½ tablespoonful
Sugar .................... 2½ lbs.  Baking Powder ........ 2½ ounces
Eggs .................... 10  Cake Flour .......... 3 lbs. 4 ounces
Lemon Juice ........... ½ tablespoonful  Milk ............... 3 ¼ cupfuls

(1) Cream sugar and butter together.  (2) Add eggs, lemon juice and vanilla. Beat thoroughly.  (3) Sift together salt, baking powder and cake flour. Add to butter mixture alternating with the milk, beginning and ending with flour mixture.  (4) Pour 2 tablespoonfuls melted butter into greased loaf pans and over this Heinz Mince Meat.  (5) Pour over this 1 ¾ lbs. cake batter.  (6) Bake in a slow oven, 325 degrees F., for 45 minutes.
CAKES AND HOT BREAD

RICE FLAKE COOKIES
50 Servings

70 Cookies—2 ½ inches in diameter.

Butter............. $1 ½ cupfuls$ Sugar............... $2 cupfuls$
Eggs................ $4$ Milk............... $½ cupful$
Heinz Rice Flakes... $3 cupfuls$
Raisins............ $2 cupfuls$

Flour.................. $1 qt.$ Baking Soda........ $2 teaspoonfuls$
Salt................. $½ teaspoonful$
Vanilla............. $2 teaspoonfuls$
OR:
Nutmeg............. $1 teaspoonful$

(1) Cream together butter and sugar.  (2) Add small amount of flour and eggs well beaten.  (3) Sift flour and baking soda, add alternately with milk, beginning and ending with flour mixture.  (4) Add floured raisins and Rice Flakes.  (5) Drop from a teaspoon onto greased baking sheets.  (6) Bake for 10 minutes in a moderate oven, 350 degrees F.

RICE FLAKE MACAROONS
50 Servings

Heinz Rice Flakes...... $6 cupfuls$  Vanilla............... $1 ½ teaspoonfuls$
Cocoanut............... $1 ½ cupfuls$  Egg whites........... $6$
Sugar.................. $1 ½ cupfuls$

(1) Beat egg whites stiffly and add sugar gradually.  (2) Fold in cocoanut, Rice Flakes and vanilla.  (3) Drop on a lightly greased baking pan and bake in a moderate oven for 10 minutes. Remove from pan at once, using spatula.
APPLE BROWN BETTY

50 Servings

Apples (sliced thin)......6½ qts.
Heinz Rice Flakes (whole).....
........................................5 cupfuls
Heinz Rice Flakes (crushed)....
........................................5 cupfuls
Brown Sugar.......................2 lbs.
Cinnamon.....................1½ teaspoonfuls
Butter.........................6 ounces
Water.................................4½ cupfuls
Lemon Juice...................6½ tablespoonfuls

(1) Mix whole and crushed Rice Flakes.  (2) In buttered pudding pans spread thin layers of Rice Flakes, then thin layers of apples.  (3) Mix sugar and cinnamon. Sprinkle apples with it and dot with butter.  (4) Add remaining Rice Flakes and pour over the water and lemon juice.  (5) Bake in a moderate oven, 350 degrees F., about 45 minutes. Cover for the first 25 to 30 minutes.

CHOCOLATE RICE FLAKE PUDDING

50 Servings

Bitter Chocolate.................1 lb.
Milk..................................1 gal.
Heinz Rice Flakes.............1½ gals.
(Approximately 8 packages)
Sugar.................................5 cupfuls
Butter.................................1 cupful
Eggs.................................8
Whipped Cream.

(1) Melt chocolate over hot water.  (2) Heat milk, add chocolate.  (3) Remove from fire and add butter, sugar and Rice Flakes.  (4) Mix some of this hot mixture with well beaten eggs, and then add this to remaining hot mixture.  (5) Pour into buttered baking pans and bake in a moderate oven, 350 degrees F., until firm.  (6) Serve cold with whipped cream.
FRUIT CUP

50 Servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oranges</td>
<td>1 1/4 qts.</td>
</tr>
<tr>
<td>Apples</td>
<td>1 1/4 qts.</td>
</tr>
<tr>
<td>Pineapple (canned)</td>
<td>1 1/4 qts.</td>
</tr>
<tr>
<td>White Grapes</td>
<td>1 1/4 qts.</td>
</tr>
<tr>
<td>Bananas</td>
<td>2 1/2 cupfuls</td>
</tr>
<tr>
<td>Simple Syrup</td>
<td>2 1/2 cupfuls</td>
</tr>
<tr>
<td>Fruit Juice</td>
<td>1 1/4 cupfuls</td>
</tr>
</tbody>
</table>

(1) Section and cut oranges in 1/2-inch cubes.  
(2) Pare and dice apples in 3/8 inch cubes.  
(3) Cut pineapple and bananas in approximately 3/8 inch cubes. Add bananas immediately to fruit juice.  
(4) Cut grapes in halves.  
(5) Combine fruits, simple syrup and fruit juices mixing lightly to prevent mashing. Chill.

NOTE: Simple syrup may be made by using half as much sugar as water and boiling until the proper syrupy consistency is reached.

RICE Flake Custard

50 Servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>1 dozen</td>
</tr>
<tr>
<td>Raisins</td>
<td>3 cupfuls</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 cupfuls</td>
</tr>
<tr>
<td>Heinz Rice Flakes</td>
<td>3 qts.</td>
</tr>
<tr>
<td>Vanilla</td>
<td>1 tablespoonful</td>
</tr>
<tr>
<td>Milk</td>
<td>3 qts.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 teaspoonfuls</td>
</tr>
<tr>
<td>Nutmeg</td>
<td>Few grains</td>
</tr>
</tbody>
</table>

(1) Beat eggs well.  
(2) Add Rice Flakes and raisins.  
(3) Mix sugar with milk and add to the egg and Rice Flakes mixture.  
(4) Add vanilla and nutmeg if desired.  
(5) Pour into greased baking pans, place pans over hot water and bake in a moderate oven, 350 degrees F., until custard is firm. Serve very cold.
Heinz Products Prepared in Institutional Sizes

Heinz Oven-Baked Beans with Pork and Tomato Sauce
Heinz Oven-Baked Beans without Tomato Sauce with Pork (Boston Style)
Heinz Oven-Baked Beans with Tomato Sauce without Pork (Vegetarian Style)

Heinz Oven-Baked Red Kidney Beans
Heinz Cooked Spaghetti
Heinz Cream of Tomato Soup
Heinz Cream of Pea Soup
Heinz Cream of Celery Soup
Heinz Peanut Butter
Heinz Cherry Preserves
Heinz Red Raspberry Preserves
Heinz Peach Preserves
Heinz Strawberry Preserves
Heinz Crab-apple Jelly
Heinz Currant Jelly
Heinz Grape Jelly
Heinz Quince Jelly
Heinz Apple Butter
Heinz Preserved Sweet Gherkins
Heinz Sweet Relish
Heinz Sandwich Relish
Heinz Sour Pickled Onions
Heinz Preserved Sweet Onions
Heinz Spanish Queen Olives
Heinz Spanish Manzanilla Olives

Heinz Stuffed Manzanilla Olives
Heinz Ripe Mission Olives
Heinz Pure Spanish Olive Oil
Heinz Tomato Ketchup
Heinz Chili Sauce
Heinz Prepared Mustard (Brown)

Heinz Prepared Mustard Sauce (Yellow)
Heinz Salad Cream
Heinz Mayonnaise Salad Dressing
Heinz Pure Malt Vinegar
Heinz Pure Cider Vinegar
Heinz Distilled White Vinegar
A Family Name

A 60-Year Tradition

ESTABLISHED in 1869 by Henry J. Heinz, operating continuously under the name HEINZ and now headed by Howard Heinz, a son of the founder, the H. J. Heinz Company is unusually jealous of its reputation. The company, in short, is "personal"—not merely "a corporation," although, at the same time, it is one of the largest producers of food in the world and does business throughout the world. Every member of the board of directors is actively engaged in the business at one of the HEINZ plants, or branches here or abroad.

Quality is paramount. The House of HEINZ has never made a product to meet either competition or a price. Every HEINZ article is an original conception to set a HEINZ standard in its field.

HEINZ Tomato Ketchup, for instance, costs a little more to buy because it costs more to make than any other brand, yet it is the largest selling ketchup in the world.

HEINZ Foods are PURE. Where sweetening in any one of the entire 57 Varieties is required, only pure granulated sugar is employed—no substitutes.

Absolutely no artificial preservatives in fact, are used in any HEINZ Product.

The House of HEINZ is as proud of its great kitchens as you are of yours. Every year it is our pleasure to escort more than 60,000 visitors through our plant at Pittsburgh so that these visitors may see these kitchens and HEINZ methods in operation.
Two Heinz Household Recipe Books

Free upon request

HEINZ Book of Salads contains—along with its 100 salad recipes and suggestions—very excellent recipes for salad dressings and ways of varying them—and also recipes for sandwiches and other accompaniments to serve with salads.

Heinz Book of Meat Cookery contains tested recipes for various savory meat dishes—Beef—Pork—Lamb—Fish—Poultry and Veal—which may be prepared (often using inexpensive cuts) with the aid of Heinz Condiments and Relishes.