unusual ways to serve SPAGHETTI
HEINZ

COOKED

SPAGHETTI

ONE OF THE

57
HOW TO BECOME FAMOUS FOR YOUR SPAGHETTI DISHES

FIFTY-SEVEN unusual ways to serve spaghetti—and an almost equal number of reasons for serving it! ... Surely, no housewife will want to neglect this important source of tasty, nourishing dinners and quickly prepared hot luncheons.

Within the covers of this booklet is a recipe or menu for every week in the year, featuring delicious, economical Heinz Cooked Spaghetti. You can prepare this tasty food in so many different ways, that your dinners will be triumphs of goodness. There will never be "sameness" or lack of variety to your meals.

If you could see Heinz Spaghetti made, you would relish it all the more. First, Heinz makes the dry spaghetti of the finest Durum wheat ... and the very air in the drying room is washed. Heinz selected tomatoes are used to make the rich, piquant sauce. A special cheese is added for its tang and zest. Spices straight from the Orient—selected there by Heinz representatives—give their delicate flavors. Chefs who are masters of flavor superintend the cooking in spotless Heinz kitchens.
Prepared this way, Heinz Cooked Spaghetti couldn’t be other than delightful.

Heinz Cooked Spaghetti is ready to serve as it comes from the tin. Delicious in itself, it combines with other foods to produce dinners of the “one dish” type or provides endless possibilities when used simply as part of an extended menu. Spaghetti dishes are uncomplicated and very easy to prepare. They have the double virtue of being very nutritious—high in essential mineral content—and appealing to the eye and appetite as well.

I know you will enjoy the menus suggested on the following pages. They include meals that can be prepared in 30 minutes or less, meatless menus, and menus suitable for the school child’s mid-day lunch or for the family luncheon or supper.

I sincerely hope that these modern recipes and luncheons will be useful in meeting your daily problem of planning family meals. Please write me should you desire any further help.

(Signed) JOSEPHINE GIBSON,
Director, Home Economics Department
H. J. Heinz Company
A VARIETY OF SPAGHETTI DINNERS

More and more often, dinners featuring spaghetti are being served in homes. "The crowd is coming over to our house for Spaghetti tonight" is frequently heard. Such dishes are much in vogue for late evening suppers as well as for wholesome, satisfying dinners.

For your own family, or when there are guests, serve the spaghetti dinners suggested below. Spaghetti dinners are delightfully easy to prepare—the spaghetti is really a "meal in itself" and the remainder of the menu should be light. In fact, you need not serve with it both salad and dessert—one of those courses may be omitted, if desired.

**Spaghetti Dinner Menus**

*Star indicates Recipe given in this book*

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<thead>
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<tr>
<td>Heinz Cooked Spaghetti with Ham and Mushrooms*</td>
<td>Heinz Cooked Spaghetti with Pot Roast*</td>
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<tr>
<td>Heinz Genuine Dill Pickles</td>
<td>Buttered Onions</td>
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<tr>
<td>Rye Bread Mixed Fruit Salad</td>
<td>Mixed Fruit Salad Rolls</td>
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<td>Raspberry Ice Cookies</td>
<td>Heinz Pure Apple Butter</td>
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<tr>
<td>Coffee</td>
<td>Cocoanut Pie</td>
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<td>Coffee</td>
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Spaghetti Dinner Menus

*Star indicates Recipe given in this book

III
Combination Meat Rolls with Spaghetti*
Waldorf Salad  Buttered Peas
Cherry Tarts  Coffee

IV
Quick Spaghetti Dinner*
Heinz Genuine Dill Pickles
Combination Salad
French Dressing
Hard Rolls  Butterscotch Pie
Coffee

V
Chilled Grapefruit Juice
Heinz Cooked Spaghetti with Sausages and Fried Apple Rings*
Tiny Cloverleaf Rolls
Heinz Currant Jelly
Melon  Coffee

VI
Casserole of Meat and Spaghetti*
Combination Salad
(Lettuce, Asparagus, Ripe Olives, Hard Cooked Egg and Sweet Gherkins)
Whole Wheat Rolls  Butter
Chilled Fruit Cup
Coffee

VII
Mexican Spaghetti*
Heinz Preserved Sweet Gherkins Celery
Whole Wheat Bread
Heinz Pure Apple Butter
Apricot Whip  Cookies
Coffee

VIII
Beef Stuffed with Spaghetti*
Buttered Spinach
Creamed Cauliflower
Cabbage and Ripe Olive Salad
Apple Pie  Coffee

IX
Fresh Pork with Spaghetti*
Corn Fritters  Hot Biscuit
Heinz Quince Jelly
Orange and Grapefruit Salad
Chilled Tapioca Cream
Coffee

X
Spaghetti Caruso*
Italian Salad  Hard Rolls
Heinz Genuine Dill Pickles
Fruit with Custard Sauce
Coffee
Heinz Cooked Spaghetti with Sausage and Apple Rings

1 pound sausage
3 large cooking apples
1 large can Heinz Cooked Spaghetti in Tomato Sauce

Brown sausage in a frying pan and allow to cook slowly until thoroughly done. Remove from frying pan and pour off excess fat. Add 2 tablespoonfuls butter, and when hot add apples which have been cored and cut into ¼ inch slices. When brown on one side, turn, sprinkle very generously with sugar and cook slowly until tender, which will require only a few minutes. Heat Spaghetti, heap in center of hot platter and surround with sausage and apple rings. Serves 6.

Casserole of Meat and Spaghetti

1 pound ground beef
1 medium onion
1 medium green pepper
Salt and pepper
1 large can Heinz Cooked Spaghetti in Tomato Sauce
¾ cupful water

Chop onion and green pepper finely and cook in frying pan with butter until slightly brown. Add meat, mix thoroughly, and cook until brown. Season with salt and pepper, add Spaghetti and water and pour into casserole. Cover with buttered and crumbled Heinz Rice Flakes and brown in a moderate oven (about 20 minutes). Serves 6.
Combination Meat Rolls with Spaghetti

1 1/2 pounds round steak, cut 1/4 in. thick
1/2 pound sausage
1 small can Heinz Cooked Spaghetti in Tomato Sauce

Cut steak into 6 pieces and score with a knife until the tissue is well severed. Spread with a thin layer of sausage. Fry in butter until nicely browned on one side. On each, place a generous mound of Spaghetti. Cover and bake in a moderate oven for 1/2 hour, or until steak is tender. Serves 6.

Spaghetti Caruso

6 chicken livers
2 tablespoonfuls butter
1/2 pound fresh mushrooms, sliced
Salt and pepper
1 teaspoonful Heinz Worcestershire Sauce
1 large can Heinz Cooked Spaghetti in Tomato Sauce

Cook chicken livers in boiling salted water until tender. In a frying pan with butter, cook mushrooms until delicately brown. Add sliced chicken livers and season with salt, pepper and Worcestershire Sauce. Add Spaghetti and stir gently until thoroughly heated. Heap on hot platter and serve. This is a favorite dish of famous restaurants. Serves 6.
**Mexican Spaghetti**

4 slices cold boiled ham or 1/2 cupful diced cooked ham
1 medium green pepper
1 medium onion
1 large can Heinz Cooked Spaghetti in Tomato Sauce

Brown chopped ham, green pepper and onion in ham fat or butter. Add Spaghetti and cook slowly for about 15 minutes. Serve with garnish of Heinz Genuine Dill Pickle Slices. Serves 6.

**Heinz Cooked Spaghetti with Pot Roast**

Prepare a pot roast in usual manner. When tender, add a can or more, according to the size of roast, of Heinz Cooked Spaghetti in Tomato Sauce, which has been already heated. Let the whole simmer for a few minutes, adding water to replace the gravy absorbed by the Spaghetti. In serving, place the meat in the center of the plate and heap Spaghetti around it. Heinz Sweet Mustard Pickle is a very tasty and fitting accompaniment.

**Heinz Cooked Spaghetti with Beef Balls**

1 pound ground beef
Salt and pepper
1 small onion, chopped
1 large can Heinz Cooked Spaghetti in Tomato Sauce

Season beef with salt, pepper and onion. Form into very small balls and brown in frying pan with butter. Push to one side of pan and add Spaghetti. Allow to heat thoroughly and heap on a hot platter, placing meat balls over the top and around edge. Garnish with Heinz Sweet Mustard Pickle in rings of green pepper. Serves 6.

**Heinz Cooked Spaghetti with Poached Eggs**

1 large can Heinz Cooked Spaghetti in Tomato Sauce
6 poached eggs
Parsley or watercress
Rounds of buttered toast

Heat Spaghetti and arrange in mounds on toast. In center of each mound place a poached egg. Sprinkle with chopped parsley or watercress and serve. Serves 6.
**Fresh Pork with Spaghetti**

- 2 pounds fresh ham
- 1 tablespoonful chopped onion
- 1 green pepper, chopped
- 1 small can Heinz Cream of Tomato Soup
- \( \frac{1}{4} \) cupful flour
- \( \frac{1}{2} \) teaspoonful salt
- 1 large can Heinz Cooked Spaghetti in Tomato Sauce

Cut pork in half inch slices. Fry for 10 minutes in bacon fat. Add onion, pepper and Tomato Soup. Cook 20 minutes. Mix flour with \( \frac{1}{4} \) cupful cold water to smooth paste, stir into meat and sauce, and add salt. Add enough water to almost cover. Cover, and cook slowly for 45 minutes. Heat Spaghetti in can. Serve Spaghetti on platter and surround with meat. Serves 8.

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**Beef Stuffed with Spaghetti**

- 1 large slice round steak, cut very thin
- 1 small can Heinz Cooked Spaghetti in Tomato Sauce
- 1 green pepper, minced

Trim steak, and rub flour well into it on both sides. Spread Spaghetti over one-half of steak and sprinkle with green pepper, fold other half of meat over stuffing and sew edges together or hold together with toothpicks. Brown meat in hot fat in skillet. Sprinkle with salt and pepper and pour 1 cupful of hot water in skillet. Cover and bake in moderate oven or on top of stove, basting occasionally, until tender. Serves 6.
SHOPPING TOURS, bridge parties, club meetings! How many activities there are to fill the days of the up-to-date housewife!

At such times quickly prepared but adequate and attractive menus are at a premium. And thanks to the many delicious ready-to-serve foods now available, it is possible to serve innumerable, delicious dinners in half an hour or less.

Below are several thirty minute dinner menus. Heinz Cooked Spaghetti, as it comes from the package, or combined with other foods, is an ideal dish for these quick-time meals.

**Menus**

*Star indicates recipe given in this book*

**I**
- Heinz Cooked Spaghetti with Beef Balls*
- Buttered Green Beans
- Heinz Fresh Cucumber Pickles
- Heated Rolls
- Lettuce with Mayonnaise and Chopped Olive Dressing
- Ice Cream or Canned Royal Anne Cherries  Coffee

**II**
- Heinz Cooked Spaghetti with Sliced Dried Beef*
- Buttered Peas
- Mixed Fruit Salad
- Heinz Mayonnaise
- Salad Dressing
- Heinz Fig Pudding with Sauce
- Coffee or Milk

**III**
- Heinz Beef Broth with Barley (Scotch Style)
- Heinz Cooked Spaghetti topped with Broiled Bacon Slices
- Waldorf Salad
- Buttered Asparagus
- Sliced Bananas with Cream
- Coffee
Menus

*Star indicates recipe given in this book

IV

Heinz Cooked Spaghetti
Cold Ham Slices, browned   Fried Apple Rings
Lettuce Salad   Mayonnaise and Pickle Dressing
Brick Ice Cream   Macaroons
Coffee

V

Heinz Cooked Spaghetti with Frankfurters*
Heinz Pure Apple Butter   Heated Rolls
Canned Pear, Cream Cheese and Chopped Nut Salad
Heinz Mayonnaise Salad Dressing
Melon   Coffee

VI

Heinz Cooked Spaghetti   Scrambled Eggs and Bacon
Heinz Genuine Dill Pickles   Celery and Cabbage Salad
Hot Rolls   Heinz Grape Jelly
Fruit Cup   Coffee

VII

Left Over Roast Pork with Spaghetti*
Mixed Fruit Salad
Whole Wheat Rolls   Heinz Quince Jelly
Ice Cream with Chocolate Sauce
Coffee

VIII

Escallopine of Veal with Spaghetti*
Creamed Peas
Canned Peach and Celery Salad
Heinz Mayonnaise Salad Dressing
Preserved Figs   Coffee

IX

Heinz Cream of Asparagus Soup   Crackers
Spaghetti and Egg Scramble*
Hearts of Lettuce   Roquefort Dressing
Hot Rolls   Heinz Currant Jelly
Ice Cream with Fresh Fruit Sauce
Coffee
Heinz Cooked Spaghetti with Frankfurters

1/2 pound frankfurters
2 tablespoonfuls butter
1 medium onion, finely diced
1 large can Heinz Cooked Spaghetti in Tomato Sauce

Slice frankfurters crosswise into 1/8 inch slices and brown in butter with onion. Push to one side of pan and heat Spaghetti in the other side. Place Spaghetti in center of platter and dot meat over the top or around edges. Garnish with sprigs of parsley or slices of pickle. Serves 6.

Spaghetti and Egg Scramble

8 slices of bacon
4 eggs
1 small can Heinz Cooked Spaghetti in Tomato Sauce
Salt and pepper.

Fry bacon until crisp, remove from pan and break into small pieces. Beat eggs until light and fluffy, add Spaghetti, and turn into skillet containing small amount of bacon fat. Stir gently until the consistency of scrambled eggs. Add bacon broken into small pieces, salt and pepper to taste, and serve on toast. Whole bacon slices may be placed around the scrambled Spaghetti rather than added, if desired.
Heinz Cooked Spaghetti with Ham and Mushrooms

- ½ lb. fresh mushrooms, thinly sliced
- 2 tablespoonfuls butter
- 1 cupful boiled ham or tongue, finely diced
- 1 small onion, scraped or finely diced
- 1 large can Heinz Cooked Spaghetti in Tomato Sauce
- Salt and pepper to taste


Heinz Cooked Spaghetti with Sliced Dried Beef

- 1 cupful shredded sliced dried beef
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 2 tablespoonfuls butter
- 1 large can Heinz Cooked Spaghetti in Tomato Sauce

Cook green pepper and onion in frying pan with butter for 5 minutes. Add shredded sliced beef and cook until brown. Add Spaghetti and stir constantly until thoroughly heated. Serve hot with garnish of Heinz Fresh Cucumber Pickle Slices. Serves 6.
# Recipes

## Left Over Roast Pork with Spaghetti

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
<th>Notes</th>
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<tbody>
<tr>
<td>medium onion</td>
<td>minced</td>
<td></td>
</tr>
<tr>
<td>cupful celery</td>
<td>finely chopped</td>
<td></td>
</tr>
<tr>
<td>tablespoons butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>cupful cooked pork</td>
<td>diced</td>
<td></td>
</tr>
<tr>
<td>tablespoon flour</td>
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<td></td>
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<tr>
<td>cupful milk or water</td>
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</tr>
<tr>
<td>can Heinz Cooked Spaghetti in Tomato Sauce</td>
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<td></td>
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<tr>
<td>teaspoon salt</td>
<td></td>
<td></td>
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<tr>
<td>teaspoon pepper</td>
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<td></td>
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<tr>
<td>teaspoonful Heinz Worcestershire Sauce</td>
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<td></td>
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<tr>
<td>cupful grated American cheese</td>
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Cook onion and celery in butter until tender. Add pork, sprinkle with flour and brown. Add milk or water, stirring until thickened, then add remaining ingredients, except cheese. Cook until Spaghetti is thoroughly heated. Serve hot, and sprinkle with grated cheese. Serves 6.

## Escallopine of Veal with Spaghetti

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
<th>Notes</th>
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<tbody>
<tr>
<td>pound veal cutlet</td>
<td>sliced thin</td>
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<tr>
<td>salt and pepper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>onion juice</td>
<td></td>
<td></td>
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<tr>
<td>flour</td>
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<tr>
<td>teaspoonful Heinz Worcestershire Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>can Heinz Cooked Spaghetti in Tomato Sauce</td>
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Cut veal into very small servings and season with salt, pepper and onion juice. Dip in flour and brown in frying pan with butter. Sprinkle with Worcestershire Sauce, add cupful water and simmer until tender (about 20 minutes). Add Spaghetti and allow it to heat thoroughly. Heap in hot serving dish, place meat over the top and garnish with sprigs of parsley. Serves 6.
VEGETARIAN PLATE DINNERS

"Plate style" is a form of service that has much to recommend it, especially when one must be both cook and hostess. In the "plate" meal, all of the main course is served on the luncheon or dinner plate and placed upon the table with no serving whatever in the dining room.

Vegetarian meals lend themselves especially to plate service. The main dish, possibly Cooked Spaghetti, or eggs, or a cheese dish; a hot vegetable, a crisp salad and a hot buttered roll—all of these are placed on the plate in the kitchen or pantry. The plates may be of the type that are in sections or may be roughly divided using sprigs of watercress or parsley.

The following menus are most attractive served "plate style". Use this type of service frequently; it will save work and dishes, and provide welcome variety.
Vegetarian Plate Dinners

*Star indicates recipe given in this book*

I
Heinz Cooked Spaghetti with Poached Eggs*
Corn Fritters Stuffed Celery
Head Lettuce with Mayonnaise, Nut and Pickle Dressing
Peach Tarts Coffee

II
Heinz Cooked Spaghetti in Tomato Sauce
Sweet Potato Balls
Celery, Apple and Nut Salad
Graham Muffins
Meringues with Fruit Coffee

III
Fruit Cocktail
Baked Green Peppers Stuffed with Heinz Cooked Spaghetti*
Buttered Asparagus
Celery and Sliced Olive Salad
Bran Muffins
Ice Cream with Butterscotch Sauce
Coffee

IV
Spaghetti Loaf*
Buttered Onions
Lettuce and Sliced Hard Cooked Egg Salad
Mayonnaise, Pickle and Nut Dressing
Rolls Heinz Quince Jelly
Heinz Fig Pudding with Sauce
Coffee or Milk

V
Heinz Cooked Spaghetti in Tomato Sauce
French Fried Onions
Pineapple, Celery and Nut Salad
Heinz Mayonnaise Salad Dressing
Deep Dish Cherry Pie Coffee

VI
Heinz Cooked Spaghetti in Tomato Sauce
Creamed Mushrooms on Toasted Muffins
Celery Stuffed with Heinz Sandwich Spread
Lettuce Salad
Chiffonade Dressing
Lemon Meringue Pie
Coffee or Tea

VII
Heinz Cooked Spaghetti Escalloped with Tuna Fish*
Buttered Cauliflower
Head Lettuce with Mayonnaise and Chopped Pickle Dressing
Peach Pie Coffee

VIII
Heinz Cooked Spaghetti in Tomato Sauce
Small Toasted Cheese Sandwiches
Fruit Salad
Heinz Mayonnaise Salad Dressing
Ice Cream
Chocolate Cup Cakes
Coffee
Baked Green Peppers
Stuffed with Heinz Cooked Spaghetti

6 green peppers
1 large can Heinz Cooked Spaghetti in Tomato Sauce
Buttered crumbs

Wash peppers, cut in halves and remove seeds. Place peppers in boiling water, turn off heat and allow to remain in water about five minutes to remove sting from peppers. Cool, fill peppers with Spaghetti, dust lightly with salt, and cover with buttered crumbs or Heinz Rice Flakes. Place in casserole or baking pan, add small amount of water and bake in a moderate oven until peppers are tender and crumbs are nicely browned. Serves 6.

Quick Spaghetti Dinner

1 medium onion, chopped
2 tablespoonfuls butter
1 pound fresh pork, ground
2 tablespoonfuls flour
1 teaspoonful salt
3/4 teaspoonful pepper
1 1-pound can Heinz Beef Broth with Barley
1 large can Heinz Cooked Spaghetti in Tomato Sauce

Brown onion in frying pan with butter. Add pork and cook slowly until brown, stirring occasionally. Sprinkle with flour and add seasonings. Add Soup and Spaghetti and cook gently until thoroughly heated, about 15 minutes. This dish serves 8 and is really a "one-dish" meal.
Recipes

**Spaghetti Loaf**

1 large can Heinz Cooked Spaghetti in Tomato Sauce

1½ cupfuls scalding milk
1 cupful soft bread crumbs
¼ cupful melted butter
1 pimiento, chopped
1 tablespoonful chopped onion
1½ cupfuls grated American cheese
½ teaspoonful salt
½ teaspoonful pepper
Dash of paprika
1 tablespoonful chopped parsley
3 eggs

Pour scalding milk over bread crumbs. Add fat, pimiento, onion, cheese and seasonings. Add well beaten eggs. Mix gently with Spaghetti and pour into a greased baking dish. Bake about 50 minutes, or until firm, in a moderate oven (350°F.) May be served with Mushroom Sauce, if desired. Serves 8.

**Heinz Cooked Spaghetti Escalloped with Tuna Fish**

1 can tuna fish (7 oz.)
1 medium onion
1 green pepper
2 tablespoonfuls butter or Heinz Pure Olive Oil
1 large can Heinz Cooked Spaghetti in Tomato Sauce
1 teaspoonful Heinz Worcestershire Sauce

Pepper

Drain oil from tuna fish and flake. Mince onion and green pepper and fry to a golden brown in fat. Add Spaghetti, tuna fish, Worcestershire Sauce and pepper to taste. Heat thoroughly and serve. This may be placed in a greased casserole, topped with buttered crumbs and heated in oven. Serves 6.
A BUSY MORNING! And the children due home any minute for a luncheon that must be nutritionally adequate, yet prepared in fifteen minutes or less! Or a friend drops in and you want her to stay to lunch.

The wise and efficient homemaker is in a state of constant "preparedness", for she knows that cans of ready-to-serve Soup, Cooked Spaghetti, Oven Baked Beans, Jellies, Salad Dressings and Puddings will keep indefinitely and provide that feeling of security that is invaluable. They assure her of tempting, nourishing meals with a minimum of labor and time in preparation.

On the following page are menus for Spaghetti luncheons of the quickly prepared variety.
Quick Luncheon Menus

I
Heinz Cooked Spaghetti in Tomato Sauce
Waldorf Salad
Brown Bread Sandwiches
Tea or Milk

II
Heinz Cooked Spaghetti in Tomato Sauce
Bran Muffins
Heinz Pure Apple Butter
Fresh Fruit Tea or Milk

III
Heinz Cooked Spaghetti in Tomato Sauce
Chopped Fresh Vegetable Sandwiches
Chilled Baked Custard
Tea or Milk

IV
Heinz Cooked Spaghetti in Tomato Sauce
Broiled Bacon
Whole Wheat Bread
Fruit Cup
Tea or Hot Chocolate

V
Heinz Cream of Oyster Soup (Ready-to-Serve)
Crackers
Heinz Cooked Spaghetti in Tomato Sauce
Brown Bread
Apples Tea

VI
Heinz Cooked Spaghetti in Tomato Sauce
Diced Cooked Vegetable Salad
Heinz Mayonnaise Salad Dressing
Bran Muffins Tea or Milk

VII
Heinz Cooked Spaghetti in Tomato Sauce
Hot Biscuit
Heinz Grape Jelly
Lemon Pie Tea or Milk

VIII
Heinz Cream of Pea Soup Crackers
Heinz Cooked Spaghetti in Tomato Sauce
Cold Slaw Fruit
Tea or Hot Chocolate

IX
Heinz Cooked Spaghetti in Tomato Sauce
Sliced Dried Beef, Olive and Mayonnaise Sandwiches
Apples Milk

X
Heinz Cooked Spaghetti in Tomato Sauce
Fruit Salad
Whole Wheat Muffins
Hot Chocolate
• 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.

• Heinz Book of Salads offers—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.

• "Thrifty New Tips on a Grand Old Favorite" is a remarkably interesting book giving many new suggestions for serving baked beans. There are recipes and menus for "one-plate" meals, appetizing dinner menus and new ways to prepare bean soups, salads and supper snacks.

FREE UPON REQUEST: On receipt of your name and address we will gladly mail you one or all of the above Recipe Books. Just drop a postcard to H. J. Heinz Co., Pittsburgh, Pa.
HEINZ
57 VARIETIES

1 Heinz Oven-Baked Beans with Pork and Tomato Sauce
2 Heinz Oven-Baked Beans without Tomato Sauce, with Pork—Boston Style
3 Heinz Oven-Baked Beans in Tomato Sauce without Meat—Vegetarian
4 Heinz Oven-Baked Red Kidney Beans
5 Heinz Cream of Tomato Soup
6 Heinz Cream of Green Pea Soup
7 Heinz Cream of Celery Soup
8 Heinz Cream of Asparagus
9 Heinz Cream of Oyster
10 Heinz Vegetable Soup
11 Heinz Pepper Pot Soup
12 Heinz Mock Turtle Soup
13 Heinz Beef Broth
14 Heinz Mutton Broth
15 Heinz Noodle Soup
16 Heinz Gumbo Creole
17 Heinz Mince Meat
18 Heinz Plum Pudding
19 Heinz Fig Pudding
20 Heinz Peanut Butter
21 Heinz Cooked Spaghetti
22 Heinz Cooked Macaroni
23 Heinz Pure Fruit Preserves
24 Heinz Pure Jellies
25 Heinz Apple Butter
26 Heinz Preserved Sweet Gherkin
27 Heinz Mixed Pickles—Sweet or Sour
28 Heinz Sour Spiced Gherkins
29 Heinz Chow Chow Pickle
30 Heinz Sweet Mustard Pickle
31 Heinz Dill Pickles
32 Heinz Fresh Cucumber Pickle
33 Heinz Fresh Cucumber Relish
34 Heinz India Relish
35 Heinz Sandwich Spread
36 Heinz Pickled Onions—Sweet or Sour
37 Heinz Spanish Queen Olives
38 Heinz Stuffed Spanish Olives
39 Heinz Ripe Olives
40 Heinz Pure Spanish Olive Oil
41 Heinz Tomato Ketchup
42 Heinz Chili Sauce
43 Heinz Beefsteak Sauce
44 Heinz Pepper Sauce—Red or Green
45 Heinz Worcestershire Sauce
46 Heinz Prepared Mustard
47 Heinz Prepared Mustard Sauce
48 Heinz Evaporated Horse Radish
49 Heinz Salad Cream
50 Heinz Mayonnaise Salad Dressing
51 Heinz Pure Malt Vinegar
52 Heinz Pure Cider Vinegar
53 Heinz Distilled White Vinegar
54 Heinz Tarragon Vinegar
55 Heinz Rice Flakes
56 Heinz Breakfast Wheat
57 Heinz Tomato Juice
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 about 70,000 visitors through our plant at Pittsburgh so that these visitors may see these kitchens and HEINZ methods in operation.
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