All about Canned Foods
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The teeter-totter was the scene of battle—four tousled youngsters wanted to play on it and logically only two could. Just then a pleasant, kindly lady came round the corner and firmly yet satisfactorily settled the argument. It was this very lady I’d come to see for she is director of employee personnel in all Libby’s fruit plants. Under her expert supervision (she’s a graduate of Columbia University) have been built comfortable play grounds. Here, directed by adult workers, the children of mothers employed in the canneries may play and rest safely.

It is to this friendly woman, too, that women employees may bring their problems. She is never too busy or too tired to help them.

This woman, however, is but one of many who help Libby’s to give you, the consumer, what you want.

In Chicago is located the Mary Hale Martin Kitchen. Here home economics trained women check and recheck Libby’s foods. They try them in numberless recipes and they serve them just as you serve them in your own home. They develop the recipes for the dishes to be photographed for national advertising. They check the copy, copy written by a woman, which goes into the ad. Others travel from coast to coast each year talking with many thousands of women to find out which canned foods are most popular, how they are being used. They visit with salesmen and with grocery store clerks, always in an effort to find out just what women want.

Libby’s pioneered in this service because they know only a woman can truly interpret the needs and wishes of other women—the consumers of Libby’s Hundred Foods.
WHAT DOES THE MODERN CANNING INDUSTRY BRING TO THE DAY BY DAY MENU • • •

Protected Foods
Canned foods are prepared scientifically and are quickly hermetically sealed (air tight) in tin containers, to preserve the utmost in food value. The filled and sealed containers are cooked at sufficiently high temperatures for sterilization. Canned foods are in no way subject to contamination before the container is opened in your kitchen.

The Finest Producing Areas
Canned foods are especially grown in the finest producing area for each product. They are not gathered at random in a general market. Instead, trained experts specify choice growing areas long before the food is grown and then keep accurate check on the progress of the crop during the entire growing season.

The Pick of the Harvest
Because of expert crop supervision, canned foods are harvested at just the right time for the finest flavor. Libby's products are fine, succulent and tender. The choice foods nature can produce are selected by trained and experienced workers to be canned with infinite care under this label. They are the finest foods we can obtain for you and the quality is maintained with uniformity year after year, yet they're available to you at moderate prices.

Variety the Year 'Round
Canned food variety and quality does not change with the seasons. A hundred kinds of wholesome foods are packed under the Libby label. The complete array is at your command the year around in planning varied and appealing menus.
Canned foods are used in the menu with a minimum of fuss and bother. They are ready to eat and may be served just as they come from the can according to the directions, alone or in combination with other foods. They are available everywhere and can be purchased and used at a moment’s notice.

Modern scientific research leaves no doubt as to the nutritive values of foods. This searchlight of science turned on canned foods shows clearly the important part they play in the good nutrition of every American. Protective canning procedures insure the retention of the precious minerals and vitamins of the raw foods to a very high degree. As a matter of fact, the component food values of canned and cooked raw foods are practically identical. “Thus, canned foods may be depended upon to supply in good degree the vitamins present in the raw foods from which they were prepared.”

Specifically as regards vitamin retention may I quote from the “Canned Food Handbook” published by the American Can Company, “Vitamins vary in their stability toward canning procedures. In general, vitamins A, D and G are unaffected. The stability of vitamin B is chiefly dependent on the heat treatment to which the food is subjected. In the more highly acid foods, there is practically no loss of vitamin B during canning; in the less acid foods which receive longer heat treatments at higher temperatures, the degree of retention is not as high.

“Vitamin C is the most labile of all the vitamins. It is especially subject to destruction unless special precautions are taken in open pan methods of cooking which permit free contact with atmospheric oxygen. In canning, however, the food is protected to a greater degree from contact with oxygen in the presence of heat, consequently the antiscorbutic factor is well retained in commercially canned foods.”

Over twenty years of painstaking research has given dependable and continuous information as to the nutritive wholesomeness of canned foods. This work carried on by investigators independent of the industry has been published in scientific reports. We urge you to use these as supplementary reference material.

*Vitamins in Canned Foods
XI “A Canned Food Diet”

E. F. Kohman, W. H. Eddy & Celia Zall Gurin
1931 Ind. Eng. Chem. 23, 1064
Popular Questions

Is a Dented Can Spoiled?
A dented can is not the sign of spoilage unless the can shows evidence of leakage. Dented cans are often the result of rough handling either in shipping or in the grocery store. Nor does rust indicate a spoiled can, but rather imperfect handling of the can after it has left Libby’s plant. Unless the rust has penetrated the can, causing a leak, it does not mean the contents are in bad condition.

Is it Safe to Leave Food in an Open Can?
A release from the Department of Agriculture* answers this question completely. “It is just as safe to keep canned food in the can it comes in—if the can is cool and covered—as it is to empty the food into another container. Thousands of housewives are firm in the faith that canned foods ought to be emptied as soon as the can is opened, or at least before the remainder of the food goes into the refrigerator—one of the persistent food fallacies. The question keeps coming to the Bureau of Home Economics in letters from Homemakers.

“A few acid foods may dissolve a little iron from the can, but this is not harmful, not dangerous to health. Cans and foods are sterilized in the ‘processing.’ But the dish into which the food might be emptied is far from sterile. In other words, it is likely to have on it bacteria that cause food to spoil.”

ABOUT CANNED FOODS

What is the Best Way to Keep Canned Food?

The answer to this question is simple and to the point. The following statement occurs in the same release, from the Department of Agriculture, from which the above was quoted. "Whether in the original can or in another container, the principal precautions for keeping food are—keep it cool and keep it covered."

Why Do Canned Foods Keep?

These foods keep because they are heated in airtight containers to temperatures that destroy spoilage organisms. Both the foods and the inside surfaces of the can, which the foods contact, are sterile. Because the container is sealed, no outside contamination can gain entrance. Therefore canned foods stored under normal conditions will keep unopened for indefinite periods of time.

Do Wholesome Foods Discolor the Can?

Some foods have a natural sulphur content which will discolor the inside of a can just as sulphur in eggs will darken your silverware. It is entirely harmless and casts no reflection on the wholesome quality of the food.

Cans are made from steel sheeting which has been coated with pure tin. You will find some of them lined with golden enamel. This helps to retain the product in an attractive way but is not in any way essential to the wholesomeness of the foods packed in the lined cans.
WHEN YOU PLAN THE IDEAL FOOD WEEK

Canned foods are cooked foods which eliminate the more unpleasant tasks of meal preparation. Their food value and variety are a practical aid in achieving balanced nutrition and varied appetite appeal. Each meal can be interesting in itself and the week's meals can add up to a well-rounded diet. An adequate diet must contain all of the food nutrients. In general, it is well to serve each normal, healthy person these things each day—2 fruits, 3 vegetables, 1 egg, meat or meat substitute, a cereal, a sweet, and plenty of milk. If you include these foods you will maintain a satisfactory balance of nutrients.

Balanced menus are not hard to plan once you get into the habit. These menus are offered as a pattern and as an indication of the varied selection of canned foods.

*RECIPE*

GOLDEN GATE SALAD BOWL

1/2 head lettuce
2 tomatoes, quartered
1 No. 1 can Libby's Asparagus Tips, drained
1 tablespoon finely chopped onion
1 avocado, sliced
1/3 cup butter
Juice 1/2 lemon

Arrange vegetables and avocado in salad bowl. Melt butter, browning but being careful not to burn it. Add lemon juice and pour hot over salad. Toss to mix and serve at once.

Amount—Serves 6

Sunday

BREAKFAST
Iced Libby's Tomato Juice
Poached Egg on Toast     Jam
Coffee     Cocoa or Milk
(for children)

LUNCHEON
Tempting Tips
Peach and Banana Salad
Chocolate Mint Sundae
Beverage

DINNER
Cream of Mushroom Soup in Cups
Broiled Steaks     Mashed Potatoes
Libby's Whole Kernel Corn, Buttered
Golden Gate Salad Bowl*     Hot Rolls
Festive Pumpkin Pie with Ginger Meringue
Beverage
Monday

BREAKFAST
Stewed Libby’s Dried Prunes
Waffles  Syrup or honey
Coffee  Milk
(for children)

LUNCHEON
Corned Beef Hash Rosettes*
Grilled Tomatoes
Pineapple Flip  Cookies

DINNER
Tomato Bouillon  Croutons
Libby’s Spaghetti and Meat with Sauce
Buttered Libby’s Beets
Apricot Fritters
Rolls and Butter
Baked Apples filled with Libby’s Raisins
Beverage

CORNER BEEF HASH ROSETTES

1  No. 2 can Libby’s Corned Beef Hash
1½ cups medium white sauce
3  hard cooked eggs
4  slices toast


Amount—Serves 4

Tuesday

BREAKFAST
Libby’s DeLuxe Plums
Scrambled Eggs with Frizzled Libby’s Dried Beef
Toasted Rolls  Coffee  Milk
(for children)

LUNCHEON
Corned Beef and Cheese Sandwiches
Tossed Vegetable Salad
Frozen Libby’s Fruit Cocktail  Wafers
Beverage

DINNER
Creamed Libby’s Salmon
Noodle Croquettes*
Broiled Libby’s Peaches
Buttered Libby’s Peas
Bread and Butter
Deep Dish Apple Pie  Beverage

NOODLE CROQUETTES

3  cups cooked noodles
1/3 cup flour
1  egg, beaten lightly
1½ cups cracker crumbs
1/2 cup Libby’s Evaporated Milk

Mix noodles, flour and egg. Form into croquettes. Roll in crumbs, dip in Milk and back in crumbs. Fry until brown and crisp. Serve in place of potatoes.

Amount—Serves 4
**Recipe**

**Vegetable Chowder**

1 tablespoon butter
1 small onion, thinly sliced
1 No. 2 can Libby's Tomatoes
1 No. 2 can Libby's Whole Kernel Corn
Salt and pepper
24 Libby's Stuffed Olives


Amount—Serves 6

**Recipe**

**Tamales, Chili Style**

1 can Libby's Tamales
1 can Libby's Chili Con Carne

Heat according to directions on cans. Serve Chili Con Carne over Tamales from which husks have been removed.

Amount—Serves 3

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**Wednesday**

**Breakfast**

Libby's Grapefruit Juice
Shirred Eggs  Grape Jelly  Toast
Coffee  Milk  (for children)

**Luncheon**

Vegetable Chowder*  
Toasted Crackers  
Blackberry Betty  Beverage

**Dinner**

Iced Libby's Pineapple Juice  
Pretzel Sticks  
Scalloped Potatoes  Chopped Beef Patties  
Buttered Libby's Stringless Beans  
Citrous Salad Bowl  
Bread and Butter  
Peppermint Ice Cream  Beverage

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**Thursday**

**Breakfast**

Libby's Bartlett Pears  
Oatmeal cooked with Raisins  
Toasted Sweet Rolls  
Coffee  Milk  (for children)

**Luncheon**

Tamales, Chili Style*  
Buttered Libby's Asparagus  
Bread and Butter  
Loganberry Cheese Ring  Beverage

**Dinner**

Baked Ham  Libby's Sweet Potatoes  
Buttered Libby's Spinach  
Pineapple Waldorf Salad  
Corn Bread  
Grapefruit Cobbler  Beverage
FRIDAY

BREAKFAST
Libby's Orange Juice
Thin Ham Toast
Marmalade
Coffee Cocoa or Milk
(for children)

LUNCHEON
Libby's Deep Brown Beans
Brown Bread
Libby's Homemade Style Pickles
Ambrosia Beverage

DINNER
Salmon Loaf with Olive Sauce
Buttered Beans Baked Potatoes
Cabbage Salad Hawaiian*
Fruit Bread
Chocolate Souffle Beverage

SATURDAY

BREAKFAST
Libby's Peaches
Fried Corn Meal Mush
Maple Syrup Bacon
Milk Coffee
(for children)

LUNCHEON
Hashburgers Grapefruit Salad
Libby's Sliced Pineapple Hermits
Beverage

DINNER
Frosted Meat Loaf* Parsley Potatoes
De Luxe Peas and Carrots
Apricot Snow Salad Nut Muffins
Gingerbread with Whipped Cream Beverage

RECIPE

FROSTED MEAT LOAF
1 lb. ground beef
1/2 lb. ground pork
1/2 lb. ground veal
1/2 cup cracker crumbs
1 egg, beaten
1/2 cup Libby's Evaporated Milk
1 teaspoon salt
1/4 teaspoon pepper
Mix ingredients in order given and pack in loaf pan. Bake one hour. Remove from pan to cookie sheet. Frost top and sides generously with Libby's Chili Sauce. Return to oven for 15 minutes.
Time—1 hr. 15 minutes.
Temp. 375° F.
Amount—1 large loaf.

RECIPE

CABBAGE SALAD HAWAIIAN
1 small head of cabbage finely shredded
1 No. 211 can Libby's Golden Chunks Pineapple
1 dozen Marshmallows, quartered
1/2 pint sour cream, whipped
Mix cabbage, drained pineapple and marshmallows. Whip cream and flavor to suit taste with syrup from pineapple. Fold into cabbage mixture. Chill well. Serve on lettuce.
Amount—Serves 4-5
When you go shopping

What's the Meaning of Can Sizes?

Once these foods are in the cans, the buying problem becomes yours. As a practical aid towards efficient food shopping, we offer the following check list of can sizes, and their meaning in terms of can contents.

<table>
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<tr>
<th>Can Size</th>
<th>Diameter</th>
<th>Height</th>
<th>Contents</th>
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<tr>
<td>8 oz.</td>
<td>2-11/16 in.</td>
<td>3 in.</td>
<td>1 cup</td>
</tr>
<tr>
<td>Picnic</td>
<td>2-11/16 in.</td>
<td>4 in.</td>
<td>1-1/4 cup</td>
</tr>
<tr>
<td>Baby Foods</td>
<td>2-1/8 in.</td>
<td>2-7/8 in.</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>No. 1</td>
<td>3-1/16 in.</td>
<td>4-11/16 in.</td>
<td>2 cups</td>
</tr>
<tr>
<td>No. 1F</td>
<td>3-3/8 in.</td>
<td>2-7/32 in.</td>
<td>1 cup</td>
</tr>
<tr>
<td>No. 2</td>
<td>3-7/16 in.</td>
<td>4-1/2 in.</td>
<td>2-1/2 cups</td>
</tr>
<tr>
<td>No. 2-1/2</td>
<td>4-1/16 in.</td>
<td>4-11/16 in.</td>
<td>3-1/2 cups</td>
</tr>
<tr>
<td>No. 3</td>
<td>4-1/4 in.</td>
<td>4-7/8 in.</td>
<td>4 cups</td>
</tr>
<tr>
<td>No. 10</td>
<td>6-3/16 in.</td>
<td>6-15/16 in.</td>
<td>12-13 cups</td>
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What's the Meaning of Can Labels?

You will find the descriptive labels on Libby's products helpful in making your selection. The can size and the amount of food in the can is plainly indicated on the label. There are many different styles of pack. This is also shown on the label.

LIBBY'S—The products packed under this label are fine, succulent and tender. In other words, the choicest foods nature can produce are selected by trained and experienced workers to be canned with infinite care under this label. They are the finest foods we can obtain for you and the quality is maintained with uniformity from year to year, yet they’re available to you at moderate prices.

ROSEDALE—The products packed under this label with the same care and supervision will probably be less uniform than those under the Libby's label and they will not be quite so delicate in flavor. However, they are of good, wholesome quality and you will find many uses for them in your menu planning.
A BRIEF OUTLINE OF CANNING HISTORY

Industries come into being because there is a need for their products. Thus it was with canned foods.

It is said Napoleon offered a prize to anyone who could develop a process for preserving food to be carried on his long and treacherous campaigns. Be that as it may, we do know a Frenchman called Nicolas Appert is responsible for the discovery of the process of preserving food by heat. Appert’s method, for which he was rewarded by the French Government, is much like that used today, though of course in his time the tin can and the pressure cooker were unknown.

Canning was introduced in the United States about the year 1819. Like all infant industries, its progress was slow and laborious. Much was yet to be discovered. The Civil War added an impetus to this soon to be great industry; yet, at best, only two or three thousand cans of food could be turned out daily. All the work was done by hand and five or six hours were required for the sterilizing procedure. Two things were quite apparent—the need for cheaper containers and quicker, more efficient methods of sterilization. The invention of the can-making machine came first to be followed by other labor-saving devices for every canning operation.

By guess and a prayer seemed to be the general method employed by pioneer canners. They knew the results but they had no idea of the whys. It was the work of the great Louis Pasteur which laid the foundation for our modern scientific methods of canning foods.
Canned Fruit and Fruit Juices
DEPENDABLE QUALITY
The fruit canneries owned by Libby, McNeill & Libby are all located in the finest producing area for each product. In the Hawaiian Islands, Libby owns or leases vast plantations where the pineapple which is canned is grown. In sunny California and in the scenic northwest are located other Libby canneries. Here we contract with growers for fruits which will in every way meet our rigid specifications of quality. The growing, harvesting, and canning of these fine fruits is carried on under the watchful eyes of experts.

PINEAPPLE
The earliest record we have of pineapple is the mention made by Peter Martyr that Christopher Columbus saw pineapple on Guadeloupe Island in 1493. We do have the first authentic record of pineapple in the Hawaiian Islands from the diary of Don Francisco Paula y Marin for the year 1813. We do not know from whence it came but the very word Holakahiki, which is the Hawaiian name for pineapple, is evidence the plant is not indigenous to these islands. Hala is the name for the Pandanus or Screw Pine and Kahiki means a foreign land.

IDEAL CLIMATE
Regardless of how pineapple reached the Hawaiian Islands, we know it grew abundantly and well in the tropical, just-right clime. The first experimental
canning pack was made in 1882. Since that time the cultivation of the fruit, the harvesting of it and the canning methods have advanced with modern science until today the industry has become a large and important one.

The climate of Hawaii is equable. The temperature varies but few degrees throughout the year—in fact, sun and wind have been so kind to the Hawaiians there is no word for weather in their language. This temperate climate teamed with sufficient but not too much rainfall and a particularly suitable soil is ideal for pineapple cultivation.

**PLANTING METHODS**

There are many varieties of pineapple but the smooth Cayenne variety is so far superior to all others it is now the only one produced on a large scale for canning in Hawaii. Pineapples are not planted from seeds but from suckers, slips, or crowns. Shortly before the fruit reaches full ripeness, shoots called suckers grow out from the stem of the parent plant. One to three or even more of these may grow from one parent stem. At about the same time, other shoots will grow from just under the bottom of the fruit itself. These are the slips. When the pineapple reaches full ripeness, the growth on its top will have reached considerable size and this shoot is called a crown. Any or all of these shoots when broken off the parent plant can then become parent plants themselves.

The planting is done in September, October, and November. The ground is cleared, plowed, harrowed, and fertilized. Paper mulch is laid on the beds to help retain moisture and to offer resistance to weeds. The selected shoots are planted through this paper to a depth of four to six inches in rows with pathways between groups of three or four rows.

At the end of 15 to 18 months of growth, a reddish tinge appears at the heart of the plant and soon the purplish blossoming pineapple appears. In
another three to four months, the fully ripe fruit is picked from the plant. Then the slips are removed from the plant save two suckers left attached to the stem. The original plant withers and dies transferring its strength to these two shoots. Each sucker left attached to the plant will bear fruit in 12 to 14 months. This is called the first ratoon crop. After this crop has been harvested the procedure is repeated for a second ratoon crop. Great care is exercised in picking the fruit to insure its harvest at the exact time of ripeness and only experienced pickers select the fruit.

**GRADING**

The carefully picked fruit is hauled to the nearby canneries in open trucks, so the harvest will be sun-warmed until the very last moment. Upon arrival at the cannery, on sun-drenched platforms, the fruit is graded into three sizes for the shelling machines. The shelling or Ginaca machines are ingenious devices which remove the skin and at the same time cut the fruit into cylindrical forms of a given diameter. The whole operation is a matter of seconds.

**CANNING**

From the Ginaca machine the fruit goes on a moving belt to tables where rubber gloved girls trim it. Next it moves into the slicing machines which cut it according to the size of the container for which it is intended. Next the fruit is hand-packed into the proper size cans for each. Only the uniform slices of fine texture go into the Libby labelled cans. The cans are then filled with a syrup. The air is exhausted and the cans are sealed, cooked and cooled. This latter is done by machine of course, and the retorts used for the cooking are similar to those used for all other canned foods.

There are several special packs of pineapple which should be given consideration. The preliminary preparation for all styles is the same.

**TIDBITS**

To prepare Pineapple Tidbits, slices of the proper size go into a machine which
cuts them into uniform segments. From here on the procedure is the same as for the sliced.

**CRUSHED**

Crushed Pineapple is prepared from the slices or pieces of pineapple not selected for sliced and from the fruit removed from the inside of the skin of the pineapple. Uniform in quality it is of excellent flavor. It is packed in syrup or in its own natural juice. The selected fruit goes through a crushing machine and from there the procedure is the same as for sliced.

**LONG SLICES**

The procedure is the same as for sliced except that the cylinder of fruit goes into a machine which slices it lengthwise.

**GOLDEN CHUNKS**

This style is prepared in much the same manner as the tidbits except that the slices of fruit from which they are cut are about twice the usual thickness. This style is especially suited for serving just as it comes from the can.

Libby’s Pineapple comes in a variety of can sizes. Read the labels to determine which size and which style of pack best suits your needs. Canned pineapple besides being a delicious food makes valuable contributions to your dietary needs.

**APRICOTS**

Like so many of our fruits, the apricot originated in China or Central Asia. Intrigued by its flavor, travelers tried to grow it in various parts of the world. Because it is too delicate a tree to stand severe frost it has been grown most successfully in the mild climate of the valleys of California, and here the Libby Apricot canneries are located.

**VARIETIES**

There are two principal varieties of apricots used for canning. The Blenheim, deep gold in color, is grown in the Santa Clara valley, while the Tilton, which is pale yellow in color, grows best in the hot, interior valleys of the Sacramento.
PICKING
The delicate, full-ripe fruit is hand-picked to prevent bruising and is carried in crates, called lug boxes, by the growers to the nearby canneries. Here the fruit is weighed and carefully inspected to see that it conforms in every way to our specifications.

CANNING
Next the fruit goes to the preparation room. Here women, who stand or sit at specially constructed tables which prevent undue fatigue, cut the apricots, remove the pit, and drop the fruit on to a moving belt which carries it over the shaker graders. Each size falls into a separate conveyor which carries the fruit to the packers. These experienced workers place the fruit, a certain number of pieces of correct weight, into each can. The pure sugar syrup is added, the air exhausted, the can sealed and the fruit cooked and cooled as will be discussed in connection with other products.

In addition to halved apricots, Libby packs Whole Peeled Apricots. The procedure is the same except the fruit is peeled, and it is canned with the pit which gives it the delightful almond-like flavor you so much enjoy. The labels tell you which style you are purchasing.

PEARS
Libby's Pears of the Bartlett variety are grown in California, Washington and Oregon. Like all the other products they are taken by the growers to the nearby canneries. Here they are weighed and inspected with the same painstaking care as the other fruits.

PICKING
Pears, to preserve the true, delicate mellowness we associate with the fruit, are hand picked when they begin to ripen and are carefully stored at the cannery to finish ripening. They are inspected several times a day and as they reach their prime they are sorted into sizes and started on their way. Because all of the pears do not ripen at exactly
the same time and with the same speed, this inspection is carried on under the eyes of trained experts. If the pears were allowed to remain on the trees until they ripened, they would become soft and granular in texture and lose their flavor.

**CANNING**

As the pears come into the cannery they are again inspected and sorted for blemishes. From here they go over movable belts to the shaker graders which grade them for size. Next the pears go through a remarkably efficient machine which peels, halves, stems, and cores each pear in a matter of seconds. The peeled pears pass along on conveyors to tables where rubber gloved women again sort them, removing any imperfect fruit. From here they go through stainless steel chutes into a bath of a weak salt water solution. This washes the fruit and at the same time helps to keep its white color. The prepared fruit now goes to the packing tables where it is placed in the proper sized cans by hand. The cans are then filled with pure sugar syrup and the procedure from here on is the same as for apricots, etc.

**BREAKFAST FRUITS**

Heeding the wishes of thousands of homemakers and recognizing that a too sweet breakfast fruit does dull the early morning appetite, Libby's now pack the most popular fruits of the Pacific Coast and Hawaii in special syrups for breakfast serving. These products, to avoid any possible confusion, are packed under a distinctive new Libby label—a black background with gold and white lettering. The vignettes are from actual color photographs. These products are packed with exactly the same care and painstaking workmanship as are the other fruits. Each variety is prepared in a special syrup to bring out the true, full ripe flavor of the fruit. All are packed in two sized cans—the buffet size, which contains two servings, and the No. 2 which contains three to four servings.

From California come Apricot Halves, Whole Peeled Apricots, Sliced Elberta
Freestone Peaches, Kadota Figs, Prunes in syrup, Fresh Peeled Santa Clara Prunes, and Grapefruit sections. From Oregon and Washington come DeLuxe Plums, Bartlett Pears, and old fashioned Apple Sauce. From Hawaii come Golden Pineapple Chunks in their own natural juice, and a brand new taste treat—Pineapple Sauce.

**YELLOW CLING PEACHES**

Cling Peaches are large, a deep gold in color, and delicate in flavor. They are firm enough to keep their shape when they are cooked. The orchards in the Sacramento and the San Joaquin River Valleys of California produce the peaches for Libby's canneries.

Cling Peaches, too, come to the canneries in big boxes hauled there by fast trucks. Each load is graded and weighed to see if it comes up to rigid buying specifications and then the fruit goes into the preparation room. A machine splits the peaches and removes the pits. The halved fruit passes over a small shaker which removes any remaining pits. From here the fruit goes over a long belt for inspection and hence into the peeler where it passes through a mild solution of caustic soda to loosen the skin and then through a pressure spray of clean fresh water.

The peeled fruit is discharged onto a wide belt where it is again inspected. Any imperfect fruit is removed, any particles of peeling that may remain are trimmed off. After this inspection the fruit goes over the shaker graders which separate it into sizes and it moves on to the canning tables or to the slicers.

The halves are packed into the cans by hand; the filled cans go over a conveyor to the syrup machine. If the fruit is to be sliced it goes through a mechanical slicer and then to the canning tables. Some is hand packed, some is packed by machine. The filled cans then go to the syrup machine. Here the proper amount of pure sugar syrup is added, the weight checked, and it is
ready for the exhaust box and the closing machine. The cooking is the same as for other fruits.

**FREESTONE PEACHES**

Freestone Peaches of the Elberta variety are canned by Libby’s. These peaches are delicious in flavor and they are grown in the hot valleys of Central California.

The peaches begin to ripen early in August and they are always picked early in the morning while it is still cool. The growers rush them by truck to the nearby canneries. After weighing they go to the preparation tables where women halve and pit them. From here the halves go on conveyor belts to women who remove the loosened skin. If the peaches are to be sliced they now go through the slicing machine which cuts them into even segments. They are then, either sliced or halved, packed into cans. The sugar syrup is added and the procedure becomes the same as for the other fruits.

**TOMATO JUICE**

The canning of Tomato Juice presents problems not encountered in regular tomato canning. Enzymes which are present in all fruits and vegetables work very rapidly once the fruit is crushed and their action impairs the flavor of the finished product. It is the control of these enzymes which led to the development of the special Libby Gentle Press Process, a process which protects in a very high degree the health-giving properties of the original tomato.

Tomatoes to be used for Tomato Juice are carefully selected for ripeness and color. The fruit is washed, sorted, and trimmed as it is for canned whole tomatoes. It then goes into the Gentle Press machine which presses out the juice, essentially in the absence of air. The juice is filled directly into the cans and is sealed and cooked in the same way as the whole tomatoes.

**PINEAPPLE JUICE**

Pineapple Juice is the natural juice from ripe pineapples. It is squeezed from whole fruit or pieces of fine
quality fruit by a special Libby process which protects the food value to a high degree. The juice is then filled into cans automatically and the actual canning process is the same as for sliced pineapple.

**ORANGE JUICE**

Libby’s Orange Juice is canned in the finest producing areas. The oranges are purchased on a basis of juice content. They must be fully ripe and free from any frost damage. The oranges after arrival at the plant are washed and sorted. They then go into a special reaming machine and the juice goes through a stainless steel strainer and trough into the filling tank. Only stainless steel comes in contact with the juice, and it is canned in special citrus enamel lined cans. The cans are sealed by special high speed vacuum closing machines and the juice is pasteurized by cooking at a low temperature.

**GRAPEFRUIT JUICE**

Grapefruit Juice canning procedure is essentially the same as that used for Orange Juice. The Grapefruit comes from the producing areas of Florida, Texas, Arizona, and California. Selected tree ripened fruit is carefully washed, the juice extracted, then quickly placed in cans and pasteurized.

**LOGANBERRY DELIGHT**

This is the juice from fresh, fully ripe loganberries, with enough pure sugar syrup added to bring out the flavor you like so well. The sorted fruit goes through large stainless steel presses where it is crushed and at the same time filtered. The filtered juice goes through stainless steel pipes to a tank of the same metal where it is blended with the syrup. From here it goes through glass pipes into the filler machines and hence into the cans. The juice is cooked at a low temperature which insures sterility without injury to flavor or color.

*Refer to Page 56 for Homogenized Fruits*
Over seventy years ago the firm of Libby, McNeill & Libby was organized. The first product of this firm was Corned Beef. Today in Chicago, the heart of the vast meat packing industry, Libby's Cooked Corned Beef is still canned. It is of interest to know that because Libby's was a pioneer in the meat canning industry it was necessary to develop not only the processes but also the machinery for handling these products. Throughout the canned foods industry today are to be found processes and machines which are the result of these early Libby discoveries.

The meats canned in the U. S. A. by Libby's are packed under the direction of vigilant inspectors in a clean, sanitary plant, and bear the stamp B. A. I. Those of you familiar with government inspections of meats know this means they have been inspected by representatives of the Bureau of Animal Industry. Every can of Libby's Canned Meat packed in the U. S. bears the government inspection stamp. If you examine the labels you'll find they say—U. S. Government Inspected.

Quality in canned meats has always been Libby's objective. For this reason only meat from animals which meet specifications is selected. It must be meat in prime condition, firm, free from excess skin, tendons, or gristle. It must have a proper and pleasant distribution of fat for fine flavor. All vegetables which go into the preparation of various meat combinations are of fine quality.
SCIENTIFIC CONTROL
From the time raw materials are received until they go into the cans, scrupulous care is maintained in handling them. The water used in the preparation of canned meats is filtered and purified. Cooking utensils, tables, conveyors, and machines are cleansed twice daily by pressure steam. A chemical laboratory maintains strict scientific control over the products and processes at all times.

CORNED BEEF HASH
The potatoes used in preparing Libby's Corned Beef Hash come to the Chicago plant in carloads from the fine producing areas of the U.S. Here they are carefully inspected for firmness, color, and flavor. When they have passed inspection they go into the canning kitchen to be washed and peeled by machine. From the peeler, they go to stainless steel tables where expert workers remove the eyes and any remaining peeling. The prepared potatoes are then cooked in stainless steel kettles for the proper period of time and go next into a dicer which cuts them into one-fourth inch cubes.

SPECIAL RECIPE
The beef used in the hash is cured according to a special Libby recipe. When properly cured for flavor and tenderness, it is given a preliminary cook and then put through a grinder. Onions are hand peeled and ground. The correct proportions of prepared potatoes, corned beef, onions, and seasonings are blended in a mechanical mixer. The hash goes through a stainless steel conveyor chute to the filling machine. The thoroughly clean cans are filled with the hash and they pass over a weight-checking device into the exhaust box which heats the product and forces out any air. The cans then pass through the automatic closing machines and they are ready for the cookers. These operate in the same manner as those to be spoken of in connection with other products. When the hash is cooked, the cans are cooled and labelled. The cooking, cooling, and labelling procedure is essentially the same for all of Libby's Canned Meats.
CORNED BEEF

Boneless beef of fine quality is cut into pieces of a suitable size for curing. It is placed in a pickling solution made after a special Libby recipe until it acquires the characteristic flavor and color with which you’re familiar. It is then taken to the canning kitchen for a preliminary cook. Next it goes through a circular cutter device. The small pieces of beef then go through a stainless steel conveyor chute to the filling machine which presses a certain weight into the can. The filled cans pass over the weight-checker into the vacuum closer which withdraws the air and seals the can at the same time. From here on the procedure is the same as for Corned Beef Hash.

LUNCH TONGUES

Lunch Tongues are pork tongues which are cured in a pickling solution much as Corned Beef is to bring out their fine flavor and color. During the curing, the meat is inspected daily to be certain the cure is progressing satisfactorily. From the curing vats the tongues go to the canning kitchen for a preliminary cook. Next they go to stainless steel tables for hand-trimming. They go, then, through stainless steel conveyor chutes to the packing tables where they are packed into various sized cans depending on the weight of the tongue. The cans slide over the weight-checker into the vacuum closing machine and the procedure becomes the same.

GENUINE DEVILED HAM

Especially smoked hams of good flavor are used for this product. They are parboiled and trimmed of any excess fat and of skins. Then they are put through a fine grinder. The ground ham is blended with spices and the mixture goes into the filling machine and the procedure becomes the same.
**VEAL LOAF**

The veal used in this product is carefully trimmed and given a preliminary cook before it is ground. The ground veal is then mixed with a small quantity of ground pork for added flavor, seasonings, butter, eggs, and cereal. When the mixture is well blended it goes into the filling machines and the procedure becomes the same.

**TAMALES**

The sauce for the tamales which delights your taste is simply prepared from tomato pulp, meat stock, and seasonings. It is cooked in stainless steel kettles until its flavors are blended and the consistency is right.

**Home Cooking Care**

Cooked and ground lamb is combined with small amounts of beef and pork, seasonings are added and the mixture goes to the tamale machine. Cornmeal is given a preliminary cook, much as you cook it at home and it goes to the tamale machine. This intriguing machine automatically wraps the cornmeal around the meat and as the tailored tamale comes out of the machine it is cut into 4-inch lengths. These pass over a conveyor to skilled operators who wrap each in a clean white and sterile parchment paper and place the correct number in each can. The can is then filled with the prepared sauce and the procedure becomes the same.

**CHILI CON CARNE**

The chili beans used in this product are sorted for impurities, washed thoroughly and soaked. They are given a preliminary cook to soften them. Boneless, trimmed beef is ground. Correct proportions of beans, beef, and a sauce almost the same as the tamale sauce are put into the cans from the filling machine and the procedure becomes the same.

**ROAST BEEF**

Libby's Roast Beef is similar from many angles to corned beef. The main difference is that roast beef is placed in the can as fresh beef, while corned beef, of course, is a cured product.
This product has a variety of uses—chilled and sliced, it makes excellent sandwiches; heated with cooked vegetables it makes a quick pot roast.

Libby's Roast Beef comes in two can sizes, the No. 1 and the No. 2.

**MINCE MEAT**

Good mince meat must contain only the highest quality ingredients blended and mellowed for proper flavor. Therefore, Libby's Mince Meat, packed in 16 oz. and 32 oz. glass jars, contains choice pieces of lean meat, snow white suet, California raisins, candied orange and lemon peels, juicy firm apples, and a special blend of spices. These flavors and a proper consistency are developed by the addition of a pure sugar syrup plus proper aging.

**COCKTAIL MEATS**

With the growing vogue for cocktail and snack parties has come a demand for easily prepared appetizers and canapes. To meet this demand Libby's now pack Cocktail Frankfurter Sausages, those fine little frankfurters that may be heated just as they come from the can or be broiled in butter; and Cocktail Pork Sausages, those tiny pure pork sausages with the mild, delightful flavor. In addition, we pack three spreads—Ham, Liver, and Tongue. These spreads come in the No. ¼ size cans and are just what the names imply. Only finest quality meats are ground with special spices. No fillers are added.
Evaporated Milk
Milk is probably one of the oldest foods known to mankind but it was not until late in the 19th century that a method of preserving it was tried with any success. The idea of keeping milk by heating it in a closed container was developed in Europe, but the high degree of perfection necessary to establish an industry was attained in the United States.

YEARS OF EXPERIMENT
A native of Switzerland is credited with bringing the idea of preserving milk by concentrating and heating it in sealed cans to America. The first evaporated milk to be prepared commercially was canned in 1885 in an American factory in southern Illinois. It was only after years of exhaustive research that evaporated milk became the perfect commercial product it is today.

WHOLE COW’S MILK
Any discourse on Evaporated Milk must first of all tell you what it is. Libby’s Evaporated Milk, canned in the noteworthy dairy regions of the United States, is whole cow’s milk with more than 50% of the water removed before it is hermetically sealed in cans. It contains no added substances.

TRAINED FIELD-MEN
The raw milk used for canning must be scrupulously clean and it must be kept cold from the time of production until it reaches the plant. Because Libby’s has long realized that jurisdiction over the production of raw
Material is an essential and sound economic policy, a field staff of trained men is maintained to provide this jurisdiction. It is the duty of the field-men to call on every dairyman supplying Libby's with milk, to inspect his dairy herd, barn, milk house, utensils, equipment, and premises generally, and to make and insist upon being carried out any recommendations necessary for the production of good quality milk. It is also the duty of the field-men to supervise the transportation of the milk from the dairy to the plant, organizing the milk routes so as to receive the milk promptly.

PRELIMINARY INSPECTION

Milk is transported from the dairies to our plants in ten gallon cans. On being unloaded at the door of the receiving room it is examined for quality and temperature by an experienced and trained milk inspector before it is accepted. The milk inspector uses the Alcohol Test for stability to heat and the Acidity Test to confirm his judgment, while bacteriological tests and counts are made in the laboratory to keep a constant check on the quality of the raw milk.

PREHEATING

After the milk is accepted, it is poured into a weigh tank which automatically checks the daily amount brought in by each dairyman. From here it is pumped to the preheaters, since preheating is the first step in the transformation of raw milk to near boiling temperatures by passing it at high velocity through steamheated coils. The preheated milk is then drawn into glass-lined enclosed wells.
EVAPORATION

From the wells the hot milk is drawn into the vacuum pans. Here over 50% of the water is removed by evaporation which is accomplished by allowing the milk to pass over coils through which exhaust steam sends heat. Because the temperature of evaporation is low, and since the milk is not exposed to air in the process, there can be little, if any, change in the milk.

HOMOGENIZATION

From the vacuum pans the warm milk is pumped into the homogenizers. Homogenization consists of forcing the milk through a small aperture at the tremendous pressure of 2,000 pounds per square inch. The size of each fat globule is reduced to one-sixth its original diameter. This process makes evaporated milk much easier to digest. Thus many of the leading pediatricians recommend it for infant feeding.

COOLING

Immediately upon leaving the homogenizers the milk is cooled to a temperature ranging between 40° and 45° Fahrenheit. This temperature has been found ideal in keeping milk fresh and wholesome. It is then pumped into glass-lined insulated storage tanks that have been especially designed for their sanitary qualities.

CHEMICAL ANALYSIS

The milk is held in these tanks for analysis by a trained and qualified
chemist. It is only after he has given his approval that production on any batch of milk is allowed to proceed. Scientific control is observed during every step of Libby's Evaporated Milk processing.

**FILLING AND CLOSING**

After the milk has received the chemist's approval, it is ready to be put into the cans. These cans are already entirely closed except for a small vent hole in the top through which the milk enters. Each can, upon being filled, passes immediately through a closing device which automatically solders the small opening airtight.

**STERILIZATION**

The perfect cans go on to the sterilizer. Sterilization of the hermetically sealed cans is effected by heating under steam pressure at a rigidly controlled temperature for an exact period of time. This positively destroys all spoilage organisms in the milk and in the can. And naturally, because the cans are sterilized after having been sealed, there is no possibility of outside contamination entering the milk during subsequent manipulation and handling.

**FINAL INSPECTION**

Before labeling, experienced men examine every can and sort out any imperfect ones. Samples from each lot are then taken to the plant laboratory where more inspections and tests are made as added assurance the milk is of

...
Libby's quality before it is labeled and cased. It might be said here that, in addition to going through plant laboratory tests, every batch of milk is held until the central laboratory for all Libby milk plants makes fat and solid tests and other quality tests, and is not shipped out until permission is received from this laboratory.

**ONLY WATER REMOVED**

Because nothing is added and only water is removed, evaporated milk has nearly as wide a variety of uses as bottled milk. Dilute the evaporated milk with an equal part of water and it may be used in most recipes calling for milk.
Canned Vegetables
The vegetable canneries owned by Libby, McNeill & Libby are located in the finest producing areas for each product. During the winter months after the estimated budget has been drawn up, the field men, every one well trained and experienced in his particular line, begin to contact the farmers whose land surrounds the canneries until they have accumulated sufficient acreage to produce the required amount of raw vegetables. A contract is then signed by both the grower and Libby's. This contract designates dates of delivery as well as price.

SELECTED SEED

Just before planting time the contracted farmers come to the various canneries to secure the seed or plants sufficient for their acreage. The seed is provided at cost and is of an especially selected strain most suitable for canning. If inoculation of the seed is necessary, as in the case of peas to insure perfect growth of the plants, this inoculation solution is also provided.

PLANNED GROWING

The growing procedure is carefully watched. The seeds or plants go into the ground at certain intervals so all will not reach maturity at the same time. This is an essential precaution to facilitate prompt canning of the vegetables as soon as they are harvested. If the entire crop was to ma-
ture at the same time, canneries could not efficiently handle it. The field man keeps records of each planting on the farms contracted for by his plant. Each inspects the fields every day, and sometimes when the field is near maturity he will inspect it several times. He inspects the growth of the various seedlings and keeps such accurate records that he can report when and how many acres will be ready to harvest on each canning day. You can, I'm sure, readily understand the importance of this trained guidance to the farmer as well as to the canner.

PEAS
Libby's can several varieties of peas—among them: Early June or Alaska Peas, Thomas Laxton or Jumbo Peas, and Perfection or Sugar Peas. All three of these are planted early in April. The June Peas mature most quickly while the Perfection are the slowest growing variety. All are delicious and your own personal preference is the deciding factor in your selection.

HARVESTING AND GRADING
When the field man says it's time to begin harvest the vines are cut from the ground. This is accomplished by a horse-drawn machine called a harvester. From here the peas go to the vining stations which are so located that no cut peas will be enroute more than forty minutes. The viner, an ingenious machine, separates the pods from the vines and at the same time shells the peas. As the peas are released from the pods they drop into specially constructed boxes for transportation to the canneries. They are not graded for size at the vining stations. It is of passing interest to know that the vines are usually gathered up by a farmer to be used as silage for his cattle during the winter months.

IMMEDIATE CANNING
From the vining stations the peas are transported to the canneries and they are in the process of being canned within two hours. As the boxes containing the peas are emptied they pass
over a spray of water to be thoroughly cleaned before they are re-used. The peas go into buckets fastened to a moving belt which carries them through the cleaners. Here any foreign matter is automatically removed by a series of specially constructed brushes. Next the peas go through the washers for final cleansing. The bucket conveyors then carry the peas into the grading room where they pass over screens for size gradings. After another inspection for imperfections the peas go into the blanching tanks. The time in the blanches depends naturally on the size of the peas but it varies from 1½ to 3 minutes. The purpose of the blanch (hot water) is to set the color of the peas and to give them a quick heating which helps to make them tender. The peas are washed again as they are filled into the sterile cans along with a sugar and salt brine. The caps are automatically put in place by machine and the filled cans are ready for the cookers. These are of the usual type and the cooking is carried on by steam under pressure. When the cooking is completed the cans are water-cooled by passing them through a tank of water. When they are dry and thoroughly cooled they go through the labelling machine and hence to the warehouses for shipment.

**CORN**

Literally hundreds of different kinds of corn are grown but the sweet varieties used for canning by Libby's are the Golden Bantam and the Country Gentleman. These varieties are packed two ways—Cream Style and Whole Kernel.

**HARVESTING AND SORTING**

When the field man says the corn is ready for harvesting it is picked by hand and trucked immediately to the plant. After weighing it goes into the husker and thence to the sorting table. Any unusable corn is discarded. The selected corn goes onto a conveyor which carries it to the washers. After careful washing under six different revolving sprays of water, the corn is
again sorted and trimmed. Next it is divided for the final operations.

**CREAM STYLE CORN**
From the final sorting table the ears to be used for this style are carried through two more washers and are then conveyed to the cutting machines. Here small sharp knives cut the kernels from the cob breaking them so the creamy pulp is released. This corn filters through a contrivance which finishes the blending and removes any silk that may be left. Next the corn is mixed with a certain amount of a sugar, salt and water syrup to give uniform consistency and the flavor you so much enjoy. From the blenders the corn goes into the filler machines and from there on the procedure is the same as that used on peas.

**WHOLE KERNEL CORN**
In preparing Whole Kernel Corn the method is the same until the ears reach the cutters. Here the kernels are cut close to the cob and care is taken that they remain intact. The kernels then go through a filter which removes any remaining husk or silk and pass through still another washer. Whole Kernel Corn is packed in a salt and sugar brine and it is also vacuum packed. This last means that it is filled solidly into the can. The air is exhausted and the can top is sealed in place. From the fillers either type is handled after the fashion of the peas.

**INFORMATIVE LABEL**
When you buy Libby’s Corn be certain to read the label. It will indicate variety and style of pack. You will notice, too, that the corn cans are lined with a golden enamel lining. This is in no way necessary for the wholesomeness of the product but it does help to retain the attractive color of the food.

**ASPARAGUS**
Libby’s Asparagus is canned in California. It is grown on the productive delta land formed by the Sacramento and the San Joaquin Rivers. Here silt deposited over many cen-
turies has made the finest of land for growing this delicious vegetable.

**GROWING SCHEDULE**

Asparagus plants grown from seed are allowed to develop for one year before they are transplanted to the beds where they will be productive for many years. No asparagus is cut the first year after transplanting and during the next year it is cut for only one-third to one-half the season. After this it will be cut every year for from ten to twelve years.

**CAREFUL CULTIVATION**

Early each year the asparagus plants are covered with rich soil to a depth of approximately one foot. The growth of the shoots therefore takes place below ground. The earth is carefully worked so the tender stalks may break through easily. Just as the tips show the asparagus is cut 8 to 10 inches below the surface by means of a long, sharp knife. The all green asparagus is that which is allowed to thrust itself through to the surface to be exposed to the light and air. The canning season lasts from about March 25 to July 1 and each acre is cut every day during the season.

**SPEED MEANS QUALITY**

After the asparagus is cut it is washed and trimmed and hauled immediately to the nearby cannery. Haste is again of vital importance to insure a fine quality product. As soon as the asparagus arrives at the cannery it is weighed and counted. From here it goes to the sorting tables where experienced workers sort it into sizes, removing any imperfect pieces at the same time. Next, on a moving belt it is again inspected and cut to the proper length to fit into the can for which it is intended. Each size and length goes into a large hopper for separation. These hoppers or baskets are then submerged in boiling water to blanch the asparagus. It is now dipped quickly into cold water. The purpose of this blanch is to help set the color and to make the asparagus pliable. It is then ready for packing according to size and color. Brine is added and the procedure from here is the same as that employed in canning peas and corn. Both tips and spears are packed and you may purchase these varieties—white, green, and all green. Read the labels to ascertain variety, style of pack and quantities.
TOMATOES
Canned tomatoes are among the most healthful of foods. It has been shown by scientific research that tomatoes cooked in a sealed can retain in high degree the valuable vitamin "C" which is subject to usual destruction from the oxygen in the air when cooked in an open saucepan at home.

CAREFUL HANDLING
Tomatoes are contracted for just as the other vegetables are, and they're grown and harvested with exactly the same care. The growers deliver the tomatoes to the nearby plants in crates or hampers which contain from 30 to 40 pounds.

CLEANING
The tomatoes are dipped gently into tanks of water where any clinging soil is removed. From here they go into mechanical conveyors which carry them through sprays of water for thorough washing. Next the conveyors take the clean tomatoes under jets of high pressure steam which loosens the skin much as the boiling water dip at home does.

TRIMMING
Now the tomatoes go into containers which move along a belt to the women workers who peel and trim each tomato by hand. This hand preparation prevents the crushing of the tomato and insures as nearly perfect a result as is possible.

FILLING AND COOKING
The tomatoes are then filled into the cans, a little salt for seasoning is added and the weight is checked. The filled cans go through the exhaust to drive out the air, the top is sealed in place by machine and the cans go into the retort for cooking. You will notice that nothing is added but a small quantity of salt. The liquid you find in the can is the juice from the tomatoes, not a brine. The cooking, cooling and labelling procedure is the same as that for the vegetables already discussed.

SPINACH
Spinach, too, is contracted for with the farmers near our plants so this delicate vegetable will not be injured by long hauling. Libby's Spinach is grown in the great valleys of California and in normal years is ready
for harvest by the last of March or the first of April. It is cut in the fields and brought to the canneries in crates holding about 70 pounds.

CUTTING

After the load is weighed the crates of spinach go into the preparation room. Here on long tables it is spread out before the women cutters. These women shake out the dirt, remove any yellow leaves and cut the roots from each separate stalk. The leaves drop into boxes and checkers remove them to conveyor belts. These belts carry the spinach over a woven wire shaker which shakes out the sand and foreign matter.

WASHING

From here conveyor baskets carry the spinach through a series of fine water sprays until every bit of sand and grit is removed. As it comes out of the sprays it goes onto three parallel moving belts. Women stand on either side of these belts to catch any poor workmanship. After this inspection the spinach goes through three more rotary washers which gently toss it in clear, cold water. But, that's not all. It empties from the rotary washers into flotation tanks where it gets yet another bath in clear water. A moving wire belt carries it from this tank through a hot water blanch. The blanch is necessary in order that the proper weight may be placed in the cans.

CANNING

The blanched spinach is again inspected before it is filled into the waiting cans. The weight is checked and a moving belt carries the filled cans under the briner where a small amount of hot salt brine goes into each can. Spinach like tomatoes goes through the exhaust, the cans are sealed and go into the retorts for cooking. They are then cooled and labelled as usual.
Pickles, Olives, Condiments
Thirty-four years ago in 1904 Libby who had until that time packed canned meats only, started in the pickle and condiment business. It was a natural branching out of a well established line of food products. The Chicago plant soon became far too cramped and it was necessary to establish other plants and factories nearer to the sources of supply. Today we have plants in the fine growing sections around Chatham, Ontario; Manzanola and Rocky Ford, Colorado; Kent, Washington; Houston, Delaware; Blue Island, Illinois; Portland, Oregon; and Burbank, California. The Blue Island factory constructed in 1918 is considered one of the finest and largest pickle and condiment plants in the world.

In addition to these plants we have perhaps a hundred salting and receiving stations. Here the cucumbers are received from the growers in the shortest possible time to be put immediately into "cure."

**SELECTION**

I have spoken to you of the supervision of the growing products and of the contracts for acreage. Pickles are contracted for on the basis of sizes. Each size of pickle or cucumber is purchased at a different price. Small pickles are the choicest and therefore the highest in price. These must be straight and 3 1/2 inches or less long. Second in favor are the large pickles.
These range from 3 ½ to 5 ½ inches in length and are less in price than the smalls. We do not accept nubs or blighted pickles at any of our stations.

**CURING**

The grower harvests his crop and delivers it to our salting stations. In most localities we have sorting machines which classify the pickles into the sizes mentioned. This relieves the farmers of the responsibility and is a service which they find most welcome. The cucumbers are then placed in tanks of brine and become what is known in the pickle trade as brine stock. This brine is simply one of salt and water. There are two exceptions to this treatment. Genuine Dills and Home Made Style Pickles are handled in a slightly different manner. I shall discuss it more in detail later.

For salt stocks (or brine stock), the cucumbers are put into huge tanks holding 900 to 1,000 bushels each. They are covered with brine and a wooden top is placed over them to keep them submerged. The natural fermentation then begins. The acid thus formed, together with the action of the salt—a process with which you’re all familiar—acts as a preservative and keeps the pickles from spoiling.

The brine is kept at just the right strength by the addition of salt each day as it is needed until the pickles are properly cured out. “Curing out” means the cucumbers have thrown off the bitter substance which makes green cucumbers so indigestible to some people. This substance rises to the surface of the tanks and is skimmed off at frequent intervals to keep the brine always sweet and clear.

Salt stock usually remains at the salting station until the following spring. It is this long, thorough curing which accounts for the fine color and tender crispness of Libby’s Pickles.

Brine or salt stock pickles are divided into three general classes—vat-run pickles which are those that have had no sorting of any kind; machine sorted,
those which after curing have been put through a machine to be roughly graded into what are called machine sizes; and hand-sorted which are the machine sorted further classified as to size by girls. This sorting, of course, is only preliminary to that done in the finishing.

**FINISHING**

As soon as the curing is completed, the brine stock pickles are shipped in specially constructed tank cars from the local salting stations to the finishing plants I have listed.

The pickles upon arrival in a finishing plant are first of all sorted as to sizes. This time it's done by a mechanical sorting device which classifies them into five sizes. These five sizes come out of the machine on endless moving belts which carry them through the hand sorting department. Here they are sorted into fifteen sizes of straight pickles. From the sorting department the salt pickles go to small processing tanks of about ten barrels capacity. They are put through several warm, fresh water baths to remove the surplus salt which has accumulated during the salting. They are then ready to be made into the different varieties of pickles.

**SPICED SOUR PICKLES**

These pickles are prepared with salt, spices and fine vinegar. The desired sizes of pickles are put into the spiced vinegar for a period of ten days. They are then packed in containers ranging from 45 gallon capacity to the small household size bottles and cans. The pickles are counted as they go into the containers to insure a specified number.

Before we go on to the next variety I should like to tell you this about the vinegar used in the preparation of all Libby's Pickles. It is a white distilled vinegar manufactured in our own vinegar plant by the use of patented generators and equipment. It has the desirable aroma, bouquet, flavor and smoothness which we were unable to obtain in vinegar purchased on the open market.

**SWEET PICKLES**

These are made from straight pickles. They are put into a sweet liquor which
consists of pure granulated sugar, vinegar and selected spices. A special Libby process insures the proper entry of the sweet liquor into the pickles in a relatively short time. This method gives a crisp, tender and uniform pickle.

**GENUINE DILL PICKLES**
In preparing Genuine Dills—the large, straight cucumbers brought in by the farmers are placed in barrels with salt, vinegar, water, spices and dill rather than into the usual salt brine. The barrels are then headed up or covered and rolled out into the sun where the cucumbers are allowed to ferment from 6 to 8 weeks, depending on the weather. They are then sent to the finishing plant where the barrels are opened and the pickles are hand sorted into sizes. Next they are hand counted into containers, and fresh brine plus a certain amount of dill plant is added. The lactic acid developed in this method of curing gives, in combination with dill and spices, the flavor you find so pleasing.

**SWEET MIXED PICKLES**
These contain selected pickles carefully cut or sliced, trimmed fancy cauliflower from white heads, and small, peeled white onions with a maximum diameter of one inch. The ingredients are mixed in proper proportion and are then prepared in exactly the same manner as sweet pickles. The pickles are packed solidly into the containers. There is no filler.

**SOUR MIXED PICKLES**
The Sour Mixed Pickles are exactly the same as the Sweet Mixed except that a sour liquor is used in place of the sweet. The pickles, cauliflower and onions are as carefully selected and the spices as well blended. They are packed in the same manner. Whether you select the sweet or the sour is a matter dependent on your own preference.

**SWEET RELISH**
This delicious relish is prepared from sweet pickles, onion and cauliflower
cured in the usual way. The ingredients are then cut to a desirable fineness and are packed into glass bottles. This product is attractive in color and flavor and it keeps pleasantly crisp.

**MUSTARD**

Mustard seed is the primary ingredient used in making Libby’s Prepared Mustard. The seed for commercial use is obtained from California and from England.

The first step in manufacturing mustard is the cleaning of the seed in a mill which removes all foreign matter. From the cleaner it goes into the grinder which transforms it into mustard flour which, after being carefully weighed, is blended in huge mixing tanks with spices and the same fine vinegar used in making Libby’s Pickles. The grinding and regrinding of this mixture gives a smooth texture of the desired consistency.

**SPICES USED**

It is of interest to know about the spices which go into the prepared mustard. In addition to salt these are used—nutmeg, cinnamon, coriander, paprika, ginger, and cayenne. You can understand, then, the part these aromatic ingredients play in the development of a fine mellow flavor.

**SPANISH GREEN OLIVES**

Though many varieties of olives are grown in different parts of the world, only those grown within a radius of 30 miles of the city of Seville in Spain attain the size, texture and flavor to be desired. The extreme dry heat of a Sevillian summer combined with very little rain is unquestionably the answer. At any rate, it is from this important orchard region that Libby’s green olives come. Both the Queens and the Stuffed are imported.

**HARVESTING**

The harvesting of olives begins in mid-September and continues well up to November. This must be accomplished by expert and experienced pickers who are able to determine the proper size and correct color of the fruit. Great care must be exercised in the harvesting to prevent bruising and scratching of the skin. Even the baskets which carry the olives to the curing houses are cloth-lined to further insure against bruises.
CURING

Arrived at the curing houses, the olives are sorted, washed and placed in vats. The curing solution is added and the olives are tightly covered to be certain they are not exposed to air. They remain in the curing solution from 6 to 12 hours depending upon developments. The vats are then drained and flushed with pure fresh water to wash out all of the salts. This washing continues for perhaps 30 minutes. At the end of this time the olives have become a beautiful green, are sweet in flavor and slightly oily.

Immediately after curing, the olives are put into hogsheads which are filled with a salt and water brine. These barrels, like the ones containing dill pickles, are then put in the sun and a natural process of fermentation begins. This continues for about 6 weeks, depending upon the weather.

When the additional curing is satisfactorily completed, the olives are hand sorted for size and are packed again in hogsheads, this time in a light salt brine and they are ready for shipment to the United States.

The stuffed olives are handled in exactly the same way except that they are stuffed just before going into the barrels for shipment. An ingenious machine extracts the stone, keeping the olives whole and plump. Strips of firm, sweet pimiento are inserted into the cavity by skilled workers.

SHIPPING AND PACKING

The olives arrive in Brooklyn, New York, where they are held in huge warehouses for our inspection and for that of the customs officials. This completed, the olives are shipped to various Libby finishing plants.

Upon arrival at a plant, the olives are again carefully inspected for size and quality. Any irregular fruit is put aside to be sold as seconds right at the plant. The brine is then readjusted for salt content and the olives are put in hold-
ing cellars where a uniform temperature is maintained. The olives are transported to the packing floor as they are required. Here, expert packers bottle them in the containers you all know.

Two methods of packing olives—both varieties—are employed. *Loose Pack Olives* are, as the name tells you, placed in the bottles with no attempt at arrangement. However, they contain a certain number of olives. *Stick Pack Olives* are hand packed by skilled operators who use a tong-like tool to place the olives one by one in even rows in the bottles.

**RIPE OLIVES**

The desire to find additional growing areas for Spanish Olives is, perhaps, directly responsible for the development of our own ripe olive grown successfully in the warm sunshine of California.

Olives on the same tree ripen at various periods and consequently it is necessary to make several pickings during a season. Like the green olives, ripe olives are hand picked to avoid damage to the fruit.

Immediately upon arrival at the cannery, the olives are sorted for size. This is done as they move over a grader which contains separations for the various sizes. From the grader they go into huge vats to be cured. The solution used is a weak caustic soda one which removes the bitterness from the olive. The time the solution remains on the olives varies but it continues until it penetrates to the pit of the fruit. The olives are then washed repeatedly until any trace of the curing solution is removed. Exposure to air at this period allows oxidation which accounts for the lovely dark color you find so desirable in the olive.

**INDIVIDUAL INSPECTION**

From the washers the olives go to the packers where they are placed by hand into the cans. Every olive is inspected here for size and color and a certain number goes into each can. New salt brine is added and the olives go through an exhaust box to form a vacuum. The cans are then capped and placed in the retorts for sterilization. After the cans are cooled they are reinspected to insure perfect cans and are labeled. The label indicates the size and the number of olives in each can.
Canned Salmon
Libby's Salmon is caught in Alaska and is packed right on the spot. From Seattle, fishing equipment and personnel must be distributed over thousands of miles of twisting Alaska shoreline.

To handle this tremendous shipping problem, Libby's operate a fleet of modern steamships and tenders. These boats carry material and crews to Alaska and return with the salmon as soon as it is canned.

Several fishing methods are used in taking salmon and Libby's crews employ them all, as the situation may demand. Power tenders rush the salmon from the nets directly to the Libby canneries, which are located where each of the salmon species suitable for canning may be found most abundant.

**UNLOADING THE CATCH**

At the cannery, an endless belt elevator is lowered into the hold of the tender. The fish move past trained workmen who sort them according to species into bins which are especially painted so they may be kept thoroughly clean.

**SANITATION**

Cleanliness is a watchword throughout Libby's canneries. The entire plant is cleaned at frequent intervals with
steam under pressure. This is followed by a thorough wash with disinfectants. In respect to cleanliness, it is also interesting to note that, with the exception of checking, the salmon are not handled by human hands from the time they are taken out of the water.

**IRON CHINKS**

Gravity moves the fish on from the bins to the “Iron Chinks,” the machines that dress the salmon with precision and almost human dexterity. The prepared fish move further to an inspection table where each fish is thoroughly examined and washed.

**PACKING**

Thoroughly clean and in perfect condition, the fish are conveyed to the cutters and the filling machines. Here they are cut into exact size and are placed automatically into the absolutely clean can. Nothing goes in with the fish except a measured amount of salt to bring out the finest degree of flavor. The filled cans, on the way to the closing machines, go over weighers which detect fraction variations. Any slack fills are diverted to be refilled properly.

The cans then enter the vacuum closing machine. In this machine the air is exhausted from the can and the top is crimped into place. Again the cans are washed and are placed in large, shallow, tray-like containers which slide into the retorts or cookers.

**STERILIZATION**

The cookers or retorts are huge steel cylinders having a large door which clamps securely in position. Steam is admitted to do the cooking. Salmon is cooked for three reasons: first, to sterilize; second, to make it ready for eating when the can is opened; and third, to soften the bone. A good way to tell if salmon has been properly processed is to feel the bone. It should crush easily between the fingers.

When the cans are removed from the retorts, they are again washed and set on platforms to cool as quickly as possible. The cooled cans are stacked in the warehouse to be carefully checked and tested to insure perfect cans of salmon. At the completion of this final inspection they are labeled and cased.
for shipment to Seattle, from where they find their way to your table and mine.

**RED, SOCKEYE, OR BLUEBACK**

This is the most important species commercially. Canned, the flesh of this fish is firm in texture and deep red in color. It has considerable oil and breaks into small flakes. This fish, delicious both in salads and in hot dishes, will be labeled Red, Sockeye, or sometimes as Blueback. It is packed under the Libby label.

**CHINOOK OR KING**

This is the largest of all salmon. When canned, the flesh of this fish varies from pinkish white to deep salmon in color. It is rich in flavor and separates easily into large flakes. This salmon is especially fine in salads. It will be labeled Chinook or King. It, too, is packed under the Libby label.

**MEDIUM RED OR COHO**

Delicious in all dishes, this salmon is firm of flesh and excellent in flavor. It is somewhat paler in color when canned than the preceding kinds and is therefore less valued. You will find it less costly than the Red. It will be marked Medium Red or Coho and will be packed under the Rosedale label.

**PINK OR HUMPBACK**

This salmon, when canned, is pink in color and widely popular. It has a fine texture and the flakes are small. It has less oil than the red salmon but it has a pleasing flavor. Packed under the Happyvale label, it will be an inexpensive buy.

**CHUM OR KETA**

Chum or Keta has more bone and less oil than any other variety. Very reasonable in price, nutritious, good in cooked dishes, some Chum Salmon is canned in order to have a complete line. This pack, however, is limited. You will find it under the Brookdale label.
Homogenized Foods For Babies
Less than twenty years ago commercially prepared baby foods were unknown. Today, these health-giving, convenient foods may be purchased at any corner grocery. Their background of scientific research and experimentation is an interesting one.

Probably you have already studied about the homogenization of evaporated milk and how babies can digest it easily, assimilating it to get the fullest advantage from its nutriment. But milk, marvelous food though it is, is not sufficient. Soon it must be supplemented with cereals, vegetables, and fruits in order to build a well-rounded diet. These foods, no matter how carefully they were strained, contained coarse fibers which were difficult for baby's tiny digestive tract to handle. Mothers had plenty of trouble with these first additions to the milk routine, and often babies didn’t get the maximum nutrition from this food.

Here definitely was another problem in infant feeding which had to be solved. For many years Libby, McNeill & Libby has been one of the leading producers of Homogenized Evaporated Milk (see chapter on milk). Being fully cognizant of the benefits to be derived from this process, a good part of these years has been devoted to experiments with the homogenization of other foods for babies. At last, in 1934, the experiments were perfected. By a special Libby process we are now able to homogenize vegetables, fruits, cereals, and soup—the foods needed to supplement milk.

Homogenization may seem a formidable word to you. Actually it is applied to a very simple process. The nutriment in all solid foods is contained in tough, cellulose walls or skins. Before the baby’s digestive juices can reach the nutriment they must penetrate these walls. The struc-
tures of these tiny food cells might be compared to whole oranges. When vegetables and fruits are sieved, many of these food cells (or oranges) go through intact and baby’s digestive juices must penetrate them to reach the nutriment. But homogenization of these foods breaks up all the cell walls (comparatively, it peels the oranges) and the contained nutriment is released in tiny particles for easy digestion. Actually the process of homogenization is one of breaking down the tough cell walls of the foods. This is accomplished by our exclusive patented process and the use of a machine which forces the foods through a special valve at a terrific pressure. It is this treatment which makes Libby’s Homogenized Baby Foods so easy to digest.

To simplify the task of adding these foods to the infant’s diet, they are offered in six formulated combinations in addition to three single vegetables. This is an economy as well as a convenience and it is an assurance of a properly balanced diet.

There is no single food which contains a balanced combination of all the dietary essentials. Each food has certain assets and certain deficiencies. For mothers unfamiliar with dietetics this is a real problem. These six scientifically formulated combinations of three or more products assure a balance of minerals, vitamins, and other essentials. In working out these combinations we were guided by the recommendations of nutrition specialists and of leading pediatricians.

Combination No. 1 contains peas, beets, and asparagus tips, for example. This combination supplements the milk diet with additional iron as well as vitamins B and G. Combination No. 2, another nutritious vegetable formula, contains pumpkin, tomatoes, and string beans. Pumpkin is included because it is a good source of vitamin A. Combination No. 3, the remaining vegetable formula, contains carrots, spinach, and peas. Carrots are a good source of vitamin G, but low in protein, while peas are relatively high in protein but only a fair source of vitamin G. In combination with spinach, which is a good source of iron, the
three vegetables are a desirable blend of nutritional essentials. The cereal combination, No. 4, which contains 85% whole milk, is already cooked and is high in energy value. It also provides calcium and phosphorus for building firm bones and teeth, proteins for building new tissue, and vitamins A, B, and G. The combination designated as No. 5 is one of prunes, pineapple juice, and lemon juice. It is recommended as a good source of vitamins A, B, and G, and because prunes contain a laxative principle it is an aid in promoting normal elimination. Combination No. 6 is an especially prepared soup containing tomatoes, celery, carrots, chicken livers, barley, and 1/10 of 1% selected fresh onions. It is important for its vitamins A, B, and G and the anti-anemic factors furnished by the liver. Feeding all six combinations along with the milk assures optimum nutrition for any normal baby. The three single vegetables which I mentioned previously are Homogenized Peas, Carrots, and Spinach. The doctor will say when to start feeding homogenized foods.

The same special method of homogenization is always used in preparing the baby foods, and the cooking is rigidly controlled. Fundamentally the methods of packing all six combinations are identical. The general procedure is this—proper amounts of each carefully prepared ingredient listed in the particular formula at hand are mixed together in a large stainless steel holding tank. Let me say here once and for all that every bit of equipment used in canning the baby foods is stainless steel. From the holding tank the vegetables, or fruits—or whatever—are put through a chopper which in turn drops them into a mixing tank. Here the combination of chopped foods is thoroughly mixed by a mechanical agitator. The whole operation all along the line is carried on essentially in the absence of air in order to prevent oxidation of the precious vitamins. The well blended chopped mixture is conveyed to preheating tanks where the temperature is raised to just below boiling. From the preheating tank the product goes through the strainer and then into the homogenizer. After the special homogenization is complete, the product goes into a vacuum kettle. The cans are filled from this kettle and go
then through an automatic closing machine. This ingenious device clamps the can top securely in place, at the same time keeping the cans under vacuum so any entrapped air is removed.

After being sealed under vacuum, the cans go into huge retorts for cooking. When this is accomplished, the cans are cooled with cold water. They are then stacked in trays to air cool overnight. In the morning the cans are labeled with the Libby label and are put into shipping cases for temporary storage in our warehouse or for immediate shipping to dealers.

It is of interest to know shipments of Libby's Homogenized Baby Foods have been and are being made to countries all over the world. These include every United States possession, Europe, the Far East, Africa, Australia, New Zealand, and South America. You can see, then, that American mothers are not alone in their concern for baby's headstart in health.

**THE VALUE OF EVAPORATED MILK IN INFANT FEEDING**

Evaporated Milk is especially well adapted to the preparation of infant food formulas. A great many studies in laboratories and in clinics as well as in practical medical experience have shown its worth beyond a doubt.

Today pediatricians recommend Evaporated Milk for infant feeding because the heat process has rendered it sterile and free from bacteria. Second, the homogenization process spoken of in detail makes it easy to digest. In short, Evaporated Milk is an economical, uniform, safe, and easily digestible milk supply.
EVERY Libby® FOOD IS TESTED UNDER ACTUAL HOME COOKING AND SERVING CONDITIONS

Of course, every Libby food is scientifically checked for wholesomeness. But that is not all. Every Libby food is also put on trial under actual home cooking conditions, to make sure that it will be thoroughly useful in the place for which it is intended—your own kitchen!

The foods are made up into regular meals in my testing kitchen. This is a representative kitchen with equipment that is typical of the modern American home. In connection with this is an equally typical home dining room. Here Libby foods are served without fanfare, as part of a regular daily menu—just as you would serve them in your own home.

This represents an important step. It means that Libby foods, in addition to being scientifically right for your diet, are also practically right for the work of meal preparation.

Mary Hale Martin
How many have you tried?
Each is worthy of the famous label it wears!

**LIBBY’S DRIED FRUITS**
- Apples
- Apricots
- Mixed Fruits
- Peaches
- Pears
- Prunes
- Raisins

**LIBBY’S FRUITS**
- Apples, Apple Sauce, Apple Butter
- Apricots
- Berries
- Breakfast Fruits
- Cherries
- Kadota Figs
- Fruit Cocktail
- Fruits for Salad
- Grapefruit
- Jams and Preserves
- Peaches
- Pears
- Pineapple
- Plums
- Prunes

**LIBBY’S HOMOGENIZED FOODS FOR BABIES**
- Apples, Apple Sauce
- Apple Butter
- Apricots
- Berries
- Breakfast Fruits
- Cherries
- Kadota Figs
- Fruit Cocktail
- Fruits for Salad
- Grapefruit
- Jams and Preserves
- Peaches
- Pears
- Pineapple
- Plums
- Prunes

**LIBBY’S FRUIT and VEGETABLE JUICES**
- Grapefruit Juice
- Loganberry Delight
- Orange Juice
- Pineapple Juice
- Sauerkraut Juice
- Tomato Juice

**LIBBY’S MILK**
- Evaporated Milk

**LIBBY’S CANNED MEATS and SALMON**
- Beef Extract
- Beef Steak with Onions
- Boneless Chicken
- Bouillon Cubes
- Cooked Brains
- Chicken a la King
- Chicken Broth with Rice
- Chili Con Carne
- Cocktail Sausages
- Cocktail Spreads
- Corned Beef
- Corned Beef Hash
- Deviled Ham
- Frankfurter Sausages
- Hamburger Steak with Onions
- Lunch Tongue
- Meat Gravy
- Mince Meat
- Plum Pudding
- Roast Beef
- Sliced Dried Beef
- Spaghetti
- Spaghetti and Meat with Sauce
- Tamale
- Tripe
- Veal Loaf
- Vienna Sausage
- Salmon

**LIBBY’S PICKLES and CONDIMENTS**
- Catchup
- Chili Sauce
- Mustard
- Queen Olives
- Ripe Olives
- Stuffed Olives
- Pickles
- Pimientos
- Sweet Relish
- Tomato Puree
- Tomato Sauce
- Vinegar

**LIBBY’S VEGETABLES**
- Asparagus
- Deep-Brown Beans
- Cut Stringless Beans
- Whole Stringless Beans
- Green Lima Beans
- Pork and Beans
- Beets
- Carrots
- Corn
- Garden Vegetables
- Peas
- Peas and Carrots
- Pumpkin
- Sauerkraut
- Spinach
- Sweet Potatoes
- Solid Pack Tomatoes