UNDERWOOD DEVILED HAM

Branded with the Devil, but fit for the Gods
The Pioneer

IN the early part of the nineteenth century a young man by
the name of Underwood migrated from England to America.
By 1821 he had established in the city of Boston a small business
of preserving berries and fruits in glass jars. He had studied in
France the famous Appert process of sterilization by which
perishable fruits could be kept sweet and fresh for an indefinite
period. This is the first record of preserving or pickling on a
commercial scale in the United States.

Several years later, in 1839, Mr. Underwood conceived the
idea of using tin canisters, as they were then called, as a less
expensive and more adaptable form of container than the glass
then in use. This was the birthday of the canning industry and
the present word “can” is merely an abbreviation of the word
“canister.”

Just after the Civil War, Mr. Underwood became interested in
developing an old family recipe consisting of a process called
“deviling,” a method of mincing meats and adding to them a
delicious dressing made of a number of spices skillfully blended.
Mr. Underwood found it practical to can these deviled meats so
that they might be available for instant use by everybody.
Deviled Ham proved to be the most popular of the deviled
products and soon became the cornerstone of Mr. Underwood’s
business. Today the familiar Little Red Devil is known all over
this country and in many other parts of the world. It symbolizes
the quality for which Underwood goods are so famous.

Let it be understood at the outset that Underwood Deviled
Ham is all ham. It is in no sense a by-product. The Underwood
hams are cured by a mild process and every ham is baked before the meat is removed from the bone. The meat is cut in small pieces and mixed with just the proper amount of fat to produce the right consistency for spreading. Incidentally this is the only time that the ham is touched by human hands. Every other step in the manufacture is done by sanitary machines watched and regulated by skillful, experienced men and women. From the metal-topped cutting tables the ham is taken to a large mincing machine which reduces it to tiny shreds and at that point is added the famous Underwood deviled dressing, just as delicious now as when William Underwood made it originally with his skill in blending rare spices, many of which are unknown in the average household of today. The chopped ham and the dressing are then mixed so that every morsel of the meat may absorb its share of the spice. This process of mixing is all important because if it is not done properly and thoroughly the product will not have that uniform consistency, appearance and flavor for which Underwood Deviled Ham is famous.

After the meat and spices are thoroughly mixed, the product has become deviled ham. It is then put into the cans mechanically, which are hermetically sealed at the rate of over three cans per second and complete sterilization is secured by steam, a modern adaptation of the original Appert process under which Mr. Underwood began his work.

Visitors Welcome

Underwood Deviled Ham is now prepared in the Company’s beautiful new plant in Watertown, a residential and industrial suburb of Boston about six miles west of the heart of the city. The Company welcomes visitors at any time and takes justifiable pride in letting them see Underwood Deviled Ham in the making. The building is really in the country with grass and trees around it and with no other buildings near enough to cut off the light
and air. It has large, high windows and ample skylights which keep the kitchen bathed in sunlight.

A visit to this model kitchen is well worth while. It is easily reached by either street car or automobile.

**Uses of Underwood Deviled Ham**

Nothing has ever been evolved to surpass Underwood Deviled Ham as a filling for sandwiches. But that is only one of the many ways in which Underwood Deviled Ham may be used. As its uses are too numerous to mention here, it is the purpose of this book to suggest specifically many ways in which the discriminating housewife may solve the eternal problem of serving delicious and appetizing dishes for her family and friends.

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**LITTLE RED DEVIL RECIPES**

**SANDWICHES**

**Underwood Deviled-Ham-and-Egg Sandwich**

Hard boiled eggs, chopped fine, mayonnaise to moisten; Underwood Deviled Ham.

Mix the eggs and ham thoroughly together with the mayonnaise, and spread between thin slices of bread, cut in desired shape.

**Underwood Deviled Ham, Currant Jelly and Cottage Cheese**

| 2 parts Underwood Deviled Ham | 2 parts Cottage Cheese |
| 1 part butter                  | Lettuce leaves         |
| 2 parts currant jelly          | Whole wheat bread      |

Cream the ham and butter together and spread on the loaf before cutting. Between each two slices place a layer each of currant jelly, cottage cheese, and a lettuce leaf. Cut into finger lengths and wrap in wax paper.
Little Red Devil Recipes

Underwood Deviled-Ham-and-Tomato Sandwich
Thin slices of tomato; mayonnaise; Underwood Deviled Ham.
On one slice of the bread, arrange tomato slices spread lightly with mayonnaise. Spread the second slice with Underwood Deviled Ham, and press the slices together.

Underwood Deviled-Ham-and-Olive Sandwich
One cup of fresh white celery, chopped fine; \( \frac{1}{2} \) cup Spanish stuffed olives, chopped; mayonnaise to moisten; 1 medium can Underwood Deviled Ham.
Mix celery, olives and Deviled Ham well together. Spread between the slices of bread. Trim to desired shape.

Underwood Deviled-Ham-and-Fried-Egg Sandwich
Spread slices of bread with Deviled Ham, and place a fried egg between the slices.—Recipe by Geo. H. Ennis.

Underwood Deviled-Ham-and-Celery Sandwich
One-half cup finely chopped celery; \( \frac{1}{4} \) cup finely chopped green pepper; sufficient boiled salad dressing to spread; 1 medium can Underwood Deviled Ham.
Mix celery, pepper, and ham thoroughly together, adding just enough dressing to spread easily. Spread one slice of bread with the mixture. Cover with slice of buttered bread.

Underwood Deviled-Ham-and-Chicken Sandwich
Spread one slice of bread with Underwood Deviled Ham. Cover with slices of chicken, spread with a little thick mayonnaise, and cover with slice of buttered bread. Press firmly together and trim.

Underwood Deviled Ham and Salmon Sandwiches
1 part Underwood Deviled Ham 1 part salmon
White bread
Mince the salmon and mix with the Underwood Ham, add enough oil from the salmon to make a smooth paste and spread on the loaf before cutting into slices. Put each two slices together.

Underwood Deviled Ham and Crushed Pineapple Sandwiches
2 parts Underwood Deviled Ham 1 part mayonnaise
1 part butter Lettuce
2 parts crushed pineapple White bread
Cream the ham with the butter and spread on the loaf before cutting. Drain the pineapple well, mix with the mayonnaise, and put with the lettuce between each two slices of bread.

**Underwood Deviled Ham Steamed Brown Bread Sandwiches**

1 part Underwood Deviled Ham  
1 part cream cheese

Mix the ham and the cream cheese together. If necessary to spread well, add a little cream. Spread on the loaf before cutting into quarter-inch slices. Put two slices together.

**Underwood Deviled Ham “Party” Sandwich**

One teaspoon minced onion; 1 teaspoon freshly grated horseradish; a few drops lemon juice; a little whipped cream; can Underwood Deviled Ham.

Mix horseradish, onion, lemon juice, and a very little whipped cream to moisten. Spread one slice of bread with the mixture, a second slice with a thin layer of Deviled Ham. Press the two slices together, and trim.

**Underwood Hot Deviled Ham and Sliced Chicken Sandwiches**

2 parts Underwood Deviled Ham  
1 part butter

Cream the ham and butter together and spread on the loaf before cutting one-fourth inch thick. Trim the crusts and place sliced chicken between each two slices. Arrange on a platter. Garnish with cranberry or currant jelly. Pass hot chicken gravy with the sandwiches at the table. This is a good way to use left-over chicken and gravy. If no large pieces are left, minced chicken from around the bones may be used.

**Underwood Deviled Ham Three-Layer Sandwich**

One green pepper; 1 onion; mayonnaise; 1 can Underwood Deviled Ham.

Chop onion and pepper very fine; drain, and season with a little salt and pepper. Mix with enough mayonnaise to spread. Spread one slice of bread with the onion and pepper mixture. Cover with slice of buttered bread. Spread a third slice with Deviled Ham. Press the three slices together, and trim neatly.

**Underwood Deviled-Ham-and-Pickle Sandwich**

One chow pickle; thin slice rye bread, buttered lightly; medium can Underwood Deviled Ham.
Little Red Devil Recipes

Chop the pickle fine, mix with the Deviled Ham, moistening with a little mustard from the pickle. Spread one slice of the bread with this mixture. Cover with a buttered slice.

Underwood Deviled Ham and Peanut Butter Sandwiches

2 parts Underwood Deviled Ham  2 parts peanut butter
Cream or salad oil                      Shredded lettuce
White bread

Spread the peanut butter on the loaf before cutting into quarter-inch slices. Mix the Underwood Ham with a little cream or salad oil and put with the shredded lettuce between each two slices. Cut in finger lengths.

Underwood Deviled Ham and Orange Marmalade Sandwiches

2 parts Underwood Deviled Ham  2 parts orange marmalade
1 part butter                  Whole wheat bread

Cream the butter and Underwood Ham together and spread on the loaf before cutting into thin slices. Use three slices of bread for each sandwich and spread the first two with marmalade before putting on top of each other. Cover with the third slice and cut into halves.

CANAPES

Canapes may be used as a first course to take the place of or to precede the Soup or they may be served as an appetizer before going into the dining room. First course canapes may be more elaborate than the latter and may be garnished with mayonnaise or whipped cream, while the others should be without dressing, as they are eaten from the hand.

In hot weather canapes are a welcome change from soup as a first course, because it is not necessary to serve them hot.

Underwood Deviled Ham Canape

Cut bread in squares one-fourth inch in thickness, fry a delicate brown, spread with Deviled Ham. Sprinkle with grated Parmesan cheese, with a dash of cayenne. Brown in hot oven.

Underwood Deviled Ham Summer Canape

Rounds of bread toasted, or sautéed in butter; slices of tomato; green pepper rings; slices of hard-boiled egg; French dressing or mayonnaise; Underwood Deviled Ham.
Spread the toasted bread with Deviled Ham, and cover with slice of tomato, ring of pepper, and slice of egg in center. Sprinkle with French dressing, or place a spoonful of mayonnaise on top.

**Underwood Deviled Ham, Anchovy and Egg Canape**

| 2 parts Underwood Deviled Ham | Hard cooked eggs |
| 1 part anchovy paste          | Pimento          |
| 1 part butter                | Lettuce leaves   |
| 4 parts mayonnaise           | White bread      |

Cut the bread into rounds a quarter of an inch thick. Cream the butter and anchovy paste together and spread on the bread. Slice the eggs, put two slices together with anchovy butter. Place the rounds of bread on the lettuce, then the eggs. Mix the ham with the mayonnaise and garnish the canapes with this and with pimento cut into strips, or into fancy shapes.

**Underwood Deviled-Ham-and-Mushroom Canape**

Broiled mushroom; sifted hard-boiled egg-yolk; finely chopped parsley; chili sauce; Underwood Deviled Ham.

Cut bread in three-inch squares, one-fourth inch thick. Fry in hot fat, to a delicate brown. Mix the ham with a little chili sauce, spread the bread squares with the mixture, lay a broiled mushroom on each square. Garnish with the egg-yolk mixed with the parsley.

**Underwood Deviled-Ham-and-Celery Rolled Sandwich**

Add just enough mayonnaise to the Deviled Ham to soften well. Fill crisp little inner stalks of celery with the mixture, and roll a thin slice of freshly baked bread, lightly buttered, about each stalk. Fasten with a toothpick. This makes an excellent hors d'oeuvre.

**Underwood Deviled Ham and Stuffed Olives Canape**

| 2 parts Underwood Deviled Ham | Stuffed olives |
| 1 part butter                | 1 part chopped nuts |
|                              | White bread      |

Cream the butter and Underwood Ham together. Cut the bread one-quarter inch thick and form into rounds with a biscuit cutter. Slice the olives and arrange around the edge of the canape. Fill the center with finely chopped nuts.
**Egg Dishes**

**Underwood Deviled Ham Poached Eggs**
Buttered toast, cut in rounds  Poached eggs  Underwood Deviled Ham

Spread rounds of toast with Underwood Deviled Ham and set in oven for 5 minutes. Place a poached egg on each round of toast, and serve immediately.

**Underwood Deviled Ham and Scrambled Eggs**
Scramble and fry the desired number of eggs in your favorite manner and just before they are done mix in the contents of a can of Underwood Deviled Ham. Serve on hot toast.

**Underwood Deviled Ham Omelet**
1 salt-spoon salt 4 eggs
1 salt-spoon pepper 4 tablespoons cream or rich milk
1 tablespoon butter 1 medium can Underwood Deviled Ham

Beat whites and yolks separately. Add milk and seasoning to beaten yolks. Fold in beaten whites. Melt butter in frying pan. When bubbling hot, turn in the omelet, and cook in usual way. Warm Deviled Ham in a cup sitting in hot water. When omelet is firm, cover one-half with Deviled Ham, fold over, and serve at once on a hot platter, garnished with sprinkling of chopped parsley.

**Underwood Deviled-Ham-and-Egg Balls**
3 hard-boiled eggs 1/8 teaspoon paprika
2 tablespoons melted butter Bread cut in rounds
1 medium can Underwood Deviled Ham

Remove yolks of eggs, and rub to a smooth paste with melted butter. Add Deviled Ham and paprika. Mix thoroughly, and, with floured hands, form into balls. Dip each ball into beaten egg diluted with 1 tablespoon cold water, roll in sifted bread crumbs, and chill 15 minutes. Fry in smoking-hot fat. Fry rounds of bread a light brown, drain, place several egg-balls on each round. Garnish with whites of eggs, cut in strips, and serve hot.

**Underwood Deviled Ham Baked Eggs**
6 hard-boiled eggs, cut in quarters Grated cheese
1 teaspoon parsley, minced fine Buttered crumbs
1 cup rich cream sauce 1 small can Underwood Deviled Ham
Place quartered eggs in a well-greased baking dish. Mix parsley and Deviled Ham with cream sauce. Cover eggs with mixture, sprinkle with grated cheese, cover lightly with buttered crumbs, and bake in a rather quick oven, until brown.

**Underwood Deviled-Ham-and-Egg Toast**

Hot buttered toast 1 salt-spoon salt
4 eggs, beaten slightly 1 tablespoon minced parsley
1 cup rich milk 1 tablespoon pepper
1 salt-spoon pepper 1 medium can Underwood Deviled Ham

Spread toast with Deviled Ham, and put in oven for 5 minutes. Add milk to beaten eggs, and season. Melt butter in a saucepan, add milk and eggs, and stir until it thickens. Do not boil. Pour over the toast and serve very hot.

**Underwood Deviled Ham Eggs a la Benedict**

English muffins  Hollandaise sauce
Poached eggs Underwood Deviled Ham

Split and toast muffins. Spread thinly with Underwood Deviled Ham, and place in oven for 5 minutes. Remove, place a poached egg on each half muffin, pour over the Hollandaise sauce, garnish with parsley, and serve immediately.

**Underwood Deviled Ham on French Toast**

2 parts Underwood Deviled Ham 1 part butter
1 part butter French toast

Cut bread into rounds and fry in butter until brown on both sides. Cream the butter and Underwood Deviled Ham together and spread thickly on each round. This is a delicious main dish for breakfast.

**Underwood Deviled Ham Cream Toast**

1 tablespoon butter 1/6 teaspoon pepper
1 tablespoon flour 1 hard-boiled egg, chopped fine
3 cups rich milk Freshly toasted bread
1 small can Underwood Deviled Ham

Melt butter in double-boiler; add flour and seasoning, and stir until smooth. Pour milk in gradually, and cook until it thickens. Stir in Deviled Ham, mixing thoroughly. Pour over slices of toast, sprinkle with hard-boiled eggs, and serve very hot.
Little Red Devil Recipes

Underwood Deviled-Ham-and-Macaroni Croquettes

1 cup cooked macaroni, chopped
2 tablespoons butter
2 tablespoons flour
1 cup milk
1 medium can Underwood Deviled Ham

Melt butter in saucepan, add flour, and stir until smooth. Add milk and seasoning, and cook until it thickens. Remove to cooler part of range and add egg, stirring until egg is "set." Do not boil. Remove from fire, and add chopped macaroni and Deviled Ham. Mix thoroughly, and turn out on a plate, to become cold and firm. Form into croquettes. Roll in fine crumbs, then in beaten egg diluted with 2 tablespoons cold water, then again in crumbs. Fry in deep fat. Serve hot, with tomato sauce.

Underwood Deviled Ham Hot Stuffed Eggs

6 hard-boiled eggs
1 tablespoon melted butter
1 medium can Underwood Deviled Ham

Cut eggs in halves lengthwise, and carefully remove yolks. Mash yolks, and mix to a smooth paste with melted butter, mustard, and lemon juice. Add Deviled Ham, mixing thoroughly. Refill whites with this mixture, and press the two halves tightly together. Beat up an egg and add 1 tablespoon cold water. Roll each stuffed egg twice in egg and twice in crumbs, and let stand 15 minutes. Fry in a basket, in smoking-hot fat. Garnish with parsley, chopped fine, and serve hot, with cream sauce.

Underwood Deviled Ham in Ramekins

1 cup fine bread crumbs
1 cup thick cream sauce
1 egg, beaten slightly
1 large can Underwood Deviled Ham

Mix crumbs, cream sauce, and Deviled Ham thoroughly. Add egg and seasoning, turn into buttered ramekins, cover tops with fine buttered crumbs. Place in a pan set in boiling water, and bake until centers are firm—about 20 minutes. Serve on a platter or individual dishes, with drawn-butter sauce.

Underwood Deviled Ham Rice Croquettes

2 cups cold boiled rice
¼ teaspoon salt
1 tablespoon melted butter
1 medium can Underwood Deviled Ham
Mix all the ingredients, and let stand for 30 minutes. Form into croquettes, dip in egg, roll in fine crumbs, and fry in deep, smoking-hot fat. Drain, and serve immediately on a hot platter with currant jelly.

**Underwood Deviled Ham Eggs in Disguise**

2 cups thick cream sauce  
1 tablespoon minced parsley  
1 small can Underwood Deviled Ham  
As many eggs as desired

Mix Deviled Ham, parsley, and cream sauce, and put into ramekins while hot. Break an egg into each, and bake until white of egg is set. If preferred, serve in one large dish, with as many eggs as required.

**Underwood Deviled Ham and Creamed Eggs**

Eggs, hard-boiled  
A little melted butter  
Cream sauce  
Underwood Deviled Ham  
Toast, cut in rounds

Remove yolks of eggs, taking care not to break them. Mix Deviled Ham with a little melted butter, spread the rounds of toast with it, and set in oven for 5 minutes. Remove, make a depression in center of each round, and place in it an egg-yolk. Chop whites of eggs fine and add to cream sauce. Arrange toast on a platter and garnish with watercress. Serve hot, with cream sauce.

**Underwood Deviled Ham Scallop**

6 hard-boiled eggs  
1 cup fine bread crumbs  
2 cups rich white sauce  
1 large can Underwood Deviled Ham  
1 tablespoon chopped parsley  
¾ teaspoon pepper  
Dash of paprika

Mix parsley and pepper with white sauce. Remove shells from eggs, and slice. Place a layer of crumbs in bottom of a well-greased baking dish, put in a layer of eggs, a layer of Deviled Ham, cover with white sauce, and repeat, having top layer of buttered crumbs. Bake 20 minutes in a quick oven.

**MISCELLANEOUS DISHES**

**Split Pea or Black Bean Soup**

1 cup black beans  
1 large can Deviled Ham  
Soak beans.  
Cook with ham until soft.  
Strain and add salt to taste.  
This eliminates the customary use of ham bones.
Underwood Deviled Ham Stuffed Mushrooms

6 large white mushrooms 1 teaspoon chopped parsley
2 tablespoons butter 1 salt-spoon pepper
1 cup fine bread crumbs ½ cup hot water
1 small onion, chopped 6 slices bread
1 medium can Underwood Deviled Ham

Peel mushrooms, and scoop out gills from caps. Chop stalks, and put in saucepan with gills, onion, butter, and ½ cup hot water. Cook 5 or 6 minutes, stirring frequently. Remove from the fire, and add Deviled Ham, seasoning, and crumbs. Fill mushroom caps with this mixture, rounding it out in each cap. Cover with a sprinkling of fine buttered crumbs, place in a greased baking dish, and bake about 20 minutes. Cut bread in rounds, and sauté in hot fat. Place a mushroom on each round, and serve very hot.

Underwood Deviled Ham Cutlets with Beans

1 cup fine bread crumbs ¾ cup thick cream sauce
1 large can Underwood Deviled Ham

Mix cream sauce, crumbs, and Deviled Ham. Turn out on a plate, and let stand until cold. Form into cutlets, dip in beaten egg, and roll in fine crumbs. Fry in smoking-hot fat. Warm a can of baked beans or an equal quantity of home-baked ones. Place beans in center of a hot dish, arrange Deviled Ham Cutlets round, pour a little tomato sauce over all, and serve hot.

Underwood Deviled Ham-and-Potato Croquettes

2 cups hot mashed potatoes, 1 egg-yolk, beaten
seasoned for serving 1 teaspoon minced onion
1 tablespoon melted butter ½ cup thick cream sauce
1 medium can Underwood Deviled Ham

Add onion to potatoes and cool. Add egg-yolk and beat thoroughly. Mix Deviled Ham with cream sauce. Shape portions of potato in hands, to form a cup, fill with Deviled Ham, and cover with potato, to close edges. Form into a roll about 3 inches long. Dip in beaten egg, then in crumbs, and fry in smoking-hot fat. Drain and serve immediately on a hot platter, with a garnish of parsley.

Underwood Deviled Ham Baked Stuffed Tomatoes

6 tomatoes, not too ripe 1 tablespoon minced onion
1 cup sifted bread crumbs A dash of cayenne
1 tablespoon butter 1 teaspoon sugar
1 medium can Underwood Deviled Ham

Scoop out centers of tomatoes, leaving sufficient to keep the shape. Mix seasoning and Deviled Ham with the scooped centers, and cook
minutes, in a small saucepan, stirring constantly. Remove from fire, and add bread crumbs. Fill the tomato cases with this mixture, cover tops with fine buttered crumbs and dot with bits of butter. Place in a baking dish and bake in a rather hot oven, about 20 minutes. Serve very hot, in the baking dish.

**Underwood Deviled Ham Stuffed Peppers**

4 large green peppers  
2 cups bread crumbs  
1 cup tomato sauce, or canned tomato  
1 large can Underwood Deviled Ham

Split peppers in halves, lengthwise, carefully removing membrane and seeds. Parboil 5 minutes in boiling salted water. Mix Deviled Ham, crumbs, and seasoning, and fill halves of peppers. Cover tops with fine buttered crumbs, and bake in a hot oven until peppers are tender.

**Underwood Deviled Ham Stuffed Onions**

6 large onions  
½ cup bread crumbs  
1 teaspoon chopped parsley  
1 medium can Underwood Deviled Ham

Peel onions, slice off tops, and take out centers, to leave cup-shaped. Boil gently for 10 minutes, and drain. Mix bread crumbs, Deviled Ham, and seasoning, and fill onions with this mixture. Place in a deep baking dish, with ½ cup hot water and 1 tablespoon butter. Bake in a rather hot oven, basting occasionally. When nearly done, sprinkle with sifted crumbs, dot with bits of butter, and brown. Serve with white sauce.

**Underwood Deviled Ham in Chafing Dish**

1 tablespoon butter  
1 tablespoon minced onion  
1 salt-spoon dry mustard  
1 large can Underwood Deviled Ham

Melt butter in chafing dish, add Deviled Ham and seasoning, mix thoroughly. Cover, and cook 3 minutes. Stir in eggs, cooking to consistency of scrambled eggs, and serve hot.

**Underwood Deviled Ham Sunday-night Salad**

4 good-sized tomatoes  
3 pimentos, chopped fine  
½ cup celery, chopped fine  
1 small can Underwood Deviled Ham

1 head lettuce  
Unsalted mayonnaise
Remove tops of tomatoes, and scoop out centers. Place tomato cups on ice, to chill. Blend Deviled Ham with mayonnaise. Chop tomato centers, and mix with pimentos and celery. Combine Deviled Ham and mayonnaise with this mixture. Fill tomato cups heaping full, and serve in nest of lettuce leaves. This quantity will serve four persons.

Underwood Deviled Ham Stuffed Potato

6 medium-sized baked potatoes  
1 tablespoon melted butter  
$\frac{1}{2}$ cup cream

1 large can Underwood Deviled Ham  
1 teaspoon parsley, chopped fine  
$\frac{3}{4}$ teaspoon pepper

As soon as potatoes are done, open tops and remove inside, taking care not to break shells. Mash potato removed, adding Deviled Ham, cream, and seasoning. Beat until light and fluffy. Fill potato shells with this mixture, brush over with melted butter, and sprinkle with paprika. Reheat in a hot oven, and serve immediately.

The Underwood New England Sea Foods

As an old New England institution, it is but natural that the Wm. Underwood Company should have utilized some of New England’s most valuable and delicious resources, its sea foods. Early in Mr. Underwood’s canning career, he established a plant in the little seaport town of Jonesport, Maine. Now there stands one of the largest and finest sardine factories in the world. The demand for Underwood sea foods has increased so fast that there are two other equally fine factories, one on the beautiful island of Mt. Desert and the other at Rockland on the shore of West Penobscot Bay.

All the Underwood sea foods are prepared with the same care and delicacy which characterizes the making of Underwood Deviled Ham. The sardines, which are readily recognized by the familiar Red Devil appearing on the cans in the form of a seal, are packed in pure salad oil, golden mustard dressing, or in rich tomato sauce; to please the variety of tastes.
The Underwood plants are situated in the heart of the finest clam country in the United States and have access to the sweet, full flavored, soft shelled clams, for which Massachusetts and Maine are famous. The clams are packed by a special process in the natural clam bouillon, which gives them a richness of flavor obtainable in no other way. Many of the clams are used in making the famous Clam Chowder, which is dear to the heart of every New Englander.

With factory sites at strategic points on the Atlantic Ocean, it is natural that with the clam chowder, the Underwood Company should pack that delicious dish, New England Fish Chowder. This product, as every New Englander knows, is made from fresh haddock, potatoes, onions and all the fixings, and when served hot makes a most appetizing course for dinner or supper.

Another fine sea food is bottled Clam Bouillon, which is extracted from the clams when they are steamed, but of course carefully strained and slightly concentrated. This bouillon may be used just as it comes from the bottle, either hot or cold. It is a real delicacy, especially when served with a dash of whipped cream. It is also an invaluable base for clam soup or chowder. Perhaps the most popular present day use for Clam Bouillon is in making Clam Juice Cocktails according to the following recipe.

**Underwood Clam Juice Cocktails**

1 bottle of Underwood Clam Bouillon
Pinch of celery salt
Teaspoonful of tomato ketchup
Dash of tabasco sauce
Ice and shake well in shaker.
**Underwood Deviled Clams**

1 cup thick cream sauce  
1 tablespoon chopped parsley  
2 egg yolks, beaten lightly  
1 can Underwood Clams in Bouillon

Add the egg yolks to the white sauce, stir in the parsley and seasoning. Drain and chop the clams, add them to the sauce, and mix thoroughly. Put into cleaned clam or scallop shells or small ramekins; cover with fine buttered crumbs and brown in a hot oven.

**Underwood Clam Soup**

1 tablespoon butter  
$\frac{1}{2}$ teaspoon salt  
$\frac{1}{8}$ teaspoon pepper  
1 can Underwood Clams in Bouillon

Mince the clams. Put the milk in a saucepan, heat to the boiling point, add the butter and seasoning and the clam bouillon. When the butter is melted, add the clams and bring to boiling point. Serve in bouillon cups with a teaspoon of whipped cream on the top of each cup.

**Underwood Clam Fritters**

$\frac{3}{4}$ cups flour  
$\frac{3}{4}$ teaspoons baking powder  
$\frac{1}{4}$ teaspoon salt  
1 can Underwood Clams in Bouillon

Sift the dry ingredients together and stir into the milk and beaten egg. Add the clams, drained and minced, mixing thoroughly. Drop by spoonfuls in smoking-hot fat. Serve immediately on hot platter.

**Underwood Clam Patties**

2 tablespoons butter  
2 tablespoons flour  
1 cup rich milk or cream  
Clam Bouillon drained from clams  
1 egg yolk, beaten slightly  
1 can Underwood Clams in Bouillon

Melt the butter, add the flour, stir until smooth. Add the clam juice, milk and seasoning, and cook until it thickens. Add the clams and cook 5 minutes. Add a little milk or cream to the egg yolk and stir into the mixture. Cook 5 minutes longer. Pour into the pastry shells and serve.
THE UNDERWOOD

"Taste the Taste"

PRODUCTS

Deviled Ham
Pate of Chicken
Clams in Clam Bouillon
Clam Bouillon in Bottles
Clam Chowder
Sardines in Oil, Mustard or Tomato Sauce
“Simplifry” Codfish Cakes
New England Fish Chowder “Supreme”

WM. UNDERWOOD CO.
Boston, Mass.
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