THE great popularity of
Walker's Mexene Chile Powder,
Walker's Chile Con Carne, and
Tamales has proven their merit.
These recipes are used by some of
the most famous Mexican chefs, and
while most of them are very simple,
they will give a delightful and sur-
prising variety to the daily menu.

Walker's Chile Con Carne, and
Tamales are prepared in scrupulously
clean, sanitary kitchens, under
supervision of Government Food
Inspectors. This, with the use of
carefully selected ingredients, com-
bined with rare skill in cooking,
makes every can of Walker's a
surprise and delight to every house-
keeper. Too much importance can-
not be placed on the proper use
of spices in every menu, both in
pleasing the palate and aiding the
digestion. Mexene Chile Powder
will be a revelation to every cook in preparing meats, gravies, salads, soups, fish, etc.

*Walker's Chile Con Carne* is solidly packed and water may be added while heating as desired. This results in greater economy and pleases those preferring a milder flavor.

The fact that *Walker's Chile Con Carne, and Tamales* need only to be heated when they are ready to serve, appeals to thrifty housewives. Especially good for picnic and camping parties.

*Walker's Mexene Chile Powder* is more than a chile powder. It is a blend of various spices that give that delightful tang and piquant flavor not obtainable by using the ordinary chile powder.

*Walker's Products* are made exclusively by experienced Mexican cooks. Consequently the true Mexican flavor is secured in both
the Walker's Mexene Chile Powder, and Walker's Chile Con Carne.

Walker's "Red Hot" TAMALES

Different! A welcome change for outdoor or indoor meals, summer or winter.

The original Tamales, possessing that deliciously piquant flavor of old Mexico ingredients.

Walker's Products enjoy a national sale and have been on the market for over a quarter of a century.

"Insist on WALKER'S and take no other"

Manufactured by the
WALKER PROPERTIES ASSOCIATION
AUSTIN, TEXAS
Walking Through Walker’s: A Journey to the Home of Famed Chile Con Carne

The plant of the Walker Properties Association, Austin, Texas, makers of the well-known food products, Walker’s Chile Con Carne, Tamales, and Walker’s Mexene Chile Powder, is a remarkable example of modern scientific methods, applied to the manufacture of food products.

The business has grown so rapidly under the management of Mr. W. F. Gohlke that a new factory double the capacity of the previous plant was built.

A trip through this factory, following the cans from the time they are unloaded in 100,000 lots from the box cars until they are shipped in cases, filled with Chile Con Carne, Tamales or Mexene Chile Powder, is a wonderfully instructive and interesting experience.

The cans are conveyed from freight cars on conveyors to second floor of the building, carried by gravitation through a steam chamber, which thoroughly sterilizes and cleans them. Then dropped into meat hoppers where the meat and beans are poured in. After receiving the meat, an automatic arm goes over the cans and inserts the gravy. It is this gravy that contains the delicious Mexene Chile seasoning and other ingredients that give the
finished Chile Con Carne its wonderfully appetizing flavor.

When filled, the cans are transferred to an automatic capper, which caps fifty cans each minute. The daily output of the two cappers is in excess of 50,000 cans.

From the cappers the capped cans roll into open metal baskets, carried by mechanical conveyors to eight huge processing kettles. In these processing kettles the cans remain for over an hour at a temperature of nearly 300 degrees, then carried by pony trucks to the cooling room, where they remain for three days.

From the cooling room the cans are sent to the labelling and casing machines, where over 50,000 cans a day are turned out ready for shipment.

The cooking room on the second floor is a revelation in cleanliness and mechanical equipment. Not a human hand touches either the cans or their contents at any stage in the process of manufacture. Everything is done by machinery, driven by steam and electricity. Here are big automatic meat choppers and grinders which consume over 10,000 pounds of meat daily and six aluminum kettles of 200 gallons capacity each in which the meat and beans are cooked.

There are, of course, auxiliary machines of the most modern type, such as bean pickers, where the shelled beans are carefully separated from dirt and trash. There is a room where the raw Mexican peppers, as they come from
the cars, are handpicked by a crew of fifty women, who take off the stems and sort out the trash. From there the pepper pods go to the crushing house, where the machinery cuts open the pod and removes the seed, leaving only the pure pepper meat to be used in the manufacture of Chile Con Carne, and Mexene Chile Powder.

Modern tool houses, garages, storage warehouses and a refrigeration plant are operated in connection with the factory. Also a box factory, which converts the shooks into finished shipping cases.

A U. S. Government inspector is always on duty to see that Government standards of sanitation and cleanliness are maintained, and such high grade manufacturing methods are used as conform with all Government regulations.

The Walker Products are now sold in almost every section of the country. Aggressive consumer advertising, as well as trade paper advertising, is running at the present time, and the rapidly increasing business evidences the growing demand which the supreme quality of these goods is building up.

We Thank You for Trying

Walker’s Mexican Specialties
If you like them, won’t you please re-order from your neighborhood grocer?

Do Not Accept Any Substitute

Walker Properties Association
Austin, Texas
Recipe for Making Genuine Mexican Chile Con Carne

With Mexene Chile Powder, one pound of beef cut in small pieces or ground coarse, ½ pound beef kidney fat ground very fine, one medium sized onion (or two or three buttons of garlic) minced. Put fat in pot and melt, after it is thoroughly melted, add meat and onion or garlic. Let it cook until nearly done, then add two tablespoons of Mexene, salt to taste and cook until done. If beans are wanted, use any good red bean. For instance—California Bayous, California Pink or Pinto Beans. When these are not convenient, use French Red Kidney Beans. Boil the beans separately and add beans to Chile Con Carne when serving.

RECIPE FOR MAKING CHILE SAUCE WITH THE CELEBRATED "MEXENE" CHILE POWDER

Take one can of No. 2 Tomatoes, one large bottle of catsup, one medium sized onion, minced, one level tablespoon of sugar, two level tablespoons of Mexene Chile Powder and one-fourth teaspoon of salt.

Mix thoroughly and mash until tomatoes become a pulp. Let this cook at boiling point for thirty minutes, stirring to keep from burning. This relish is excellent for meats, fish, stews, gravies, oysters, game and vegetables.
WALKER'S MEXICAN SPECIALTIES

Made in Austin Texas
Can Capping Dept.

Mexene Chile Powder Dept.
RECIPE FOR MAKING CHILE HUEVOS
(Chile and Eggs)

Scramble eggs and pour the gravy of Chile Con Carne over scrambled eggs; this makes a most delightful Mexican dish, known in Mexico as "Chile Huevos."

CHILE AROZ
(Chile and Rice)

Make the fresh Chile Con Carne by Walker's recipe, using Walker's Mexene Chile Powder for making Chile Con Carne. (Or you can use Walker's canned Chile Con Carne). Boil or steam your rice in the usual way. When thoroughly cooked, mix rice and Chile Con Carne together in equal portions and you will have a most delightful and palatable Mexican dish.

SPANISH OMELET

4 eggs 1 sweet green pepper
1 cup canned tomatoes ½ teaspoon MEXENE
1 onion 1 tablespoon flour
1 tablespoon butter

Make plain omelet. For sauce cut onion fine, brown in butter, add tomatoes and pepper cut up fine, and MEXENE. Boil for about ten minutes, thicken with flour and pour over omelet.

MEXICAN MEAT BALLS

1 lb. chopped beef 2 or 3 tomatoes
1 lb. chopped pork 2 tablespoons lard
1 slice bread 1 teaspoon MEXENE
1 egg 1 onion

MEXICAN STEW

2 lbs. beef  
1 cup tomatoes  
1 large carrot  
1 teaspoon MEXENE

Cut beef in two inch cubes. Put in hot kettle with a little lard or fat if meat is lean. Add onion cut up fine. Brown slowly. Then add one pint hot water, salt to taste, carrots and celery. Cook slowly one hour, and add quartered potatoes. When potatoes are done add MEXENE and thicken with a little flour.

CHILE CON FRIJOLES

Take California Pink Beans, Bayous, Mexican Reds or Pinto Beans, boil them thoroughly tender with fat meat or a little lard. Add Walker’s Mexene Chile Powder, season to taste and you will have a most wholesome Mexican dish. Any kind of good red bean can be used.

“CHILE MAC”

Take your spaghetti and cook in the usual way. You can take Walker’s Chile Con Carne in cans or make your fresh Chile Con Carne with Walker’s Mexene, and after both are thoroughly cooked separately, mix together in equal portions and you will have one of Mexico’s most popular dishes.

SAUCE FOR SPAGHETTI AND MACARONI

Take canned tomatoes, fresh tomatoes or tomato catsup. Season same to taste with Walker’s Mexene Chile Powder and a very small quantity of onion. This makes a splendid sauce for either spaghetti or macaroni.

Mexene is a fine seasoning for gravies, hash, stews, meats and vegetables.
A most delightful fish sauce can be made with Mexene and none better in the world for barbecue sauce.

This pepper can be used on the table for seasoning practically everything. It is especially good in steak or roast beef gravies.

TO MAKE MEXICAN TAMALES

Where regular Tamalina Flour cannot be secured, you can use boiled corn meal to a thickness of regular mush. Spread this on clean corn shucks. Take ground Chile Meat, ground very fine, and place in the center and roll up like a sausage. Place these tamales in a steam boiler to keep moist and fresh.

(To make Chile Meat for Tamales)

Grind pure fresh meat up very fine, like fine sausage, and season with Walker’s Mexene. This is the seasoning for Chile Meat for centers in Tamales.

RECIPE FOR MAKING ENCHILADAS

Where Tamalina Flour cannot be secured, make a regular pan cake with corn meal and ordinary flour, mixed in portions about half
and half. Bake this pan cake and place in the bottom of an ordinary flat plate. Take Walker's canned Chile Con Carne or fresh home-made Chile Con Carne, made with Walker's Mexene, and pour over the pan cake. Fold this pan cake with the Chile in the center, and grate any kind of good cheese over this. Also grate a little raw onion, and you will have another one of Mexico's typical dishes.

**RECIPE FOR MAKING THE FINEST BARBECUE SAUCE**

Take ½ pint of vinegar, add ½ pint of water. To this add 4 tablespoonfuls of Walker's Mexene and a little black pepper. To this add about four tablespoonfuls of Worcestershire Sauce and two tablespoonfuls of fresh creamery butter. Boil this for about five minutes and you have a barbecue sauce that enriches the taste of the meat and makes barbecued meat that will appeal to everyone who is fond of barbecue.

There is only one "Mexene" and that is "Walker's"

**WALKER'S MEXENE**

Walker's Mexene (Chile powder) is the finest blend of pure Mexican peppers for making Chile Sauce, home made Mexican Chile Con
Carne and all kinds of Chile dishes and Relishes. It is the finest seasoning pepper for hash, stews, gravies, meats, barbecue sauce and fine for seasoning vegetables and salads. It is the perfect all-round seasoning pepper and nothing adds to the taste of gravies and roast meats like Walker’s Mexene. The finest Chile Sauce can be made from fresh tomatoes or canned tomatoes with Walker’s Mexene. In the summer time take fresh dead ripe tomatoes and boil them down with Walker’s Mexene and the finest Chile sauce is the result. This sauce can be placed in bottles, fruit jars or jugs, and it keeps even better than preserves. Chile sauce can be made from ripe tomatoes.

RECIPE FOR SERVING THE CELEBRATED WALKER’S RED HOT TAMALES

Take one can of Walker’s Red Hot Tamales and stuff them in the green bell peppers and put them in the oven until the peppers are done. Heat the gravy that comes off the Tamales that you will find in the can and pour over the peppers before serving.
RECIPE FOR MAKING CHILE CON CARNE WITH COLD MEAT

Take one pound of beef and cut in small pieces like you would prepare for hash. One-half lb. of ground beef suet (or lard), one medium sized onion minced if desired; add water and boil thoroughly until cooked like you would any other stew and you have the genuine Mexican Chile Con Carne, after adding two tablespoonfuls of Mexene Chile Powder, which is added at the beginning of the cooking.

The gravy from this is one of the finest sauces to go over Pork and Beans, Spaghetti and even to season soup with. Where you want to use beans with your Chile Con Carne, simply boil ordinary red beans of most any kind, like California Pinks, Bayous or even Kidney Beans. Add this to your Chile Con Carne which will make a most delightful dish. Boil beans separately and add to the Chile Con Carne as needed.

RECIPE FOR MAKING BARBECUE SAUCE

Take one pint of vinegar, 2 to 4 tablespoonfuls of Mexene and 4 to 6 tablespoonfuls of Worcestershire sauce which will make the finest sauce to go over barbecued meats.
RECIPE FOR MAKING SAUCE FOR
LETTUCE AND SALADS

Take one part of vinegar and two parts of olive oil and season with Mexene just as you would with any other Pepper or Paprika and you have a most delightful sauce to go over lettuce or in salads or over most green vegetables.

WALKER'S "COMBINATION" CHILE
CON CARNE

Heat can of Walker's Chile Con Carne and add an equal amount of canned tomatoes. Cook for ten minutes and it is ready to serve. This is a delicious dish and pleases those who prefer a tomato flavor with the Chile flavor.

A CAN'S A MEAL FOR TWO
HEALTHFUL, ECONOMICAL,
APPETIZING

If your grocer does not handle our products write us. We will see that you are supplied.

WALKER PROPERTIES ASS'N
AUSTIN, TEXAS
MEXENE CHILE POWDER

MEXENE FOR MAKING MEXICAN DISHES

PREPARED ONLY BY WALKER PROPERTIES ASSN.
AUSTIN, TEXAS, USA.

Not Merely a Chile Powder

An Unexcelled Seasoning for

SALADS, MEATS, GRAVIES, CHILE CON CARNE,
BEANS, SPAGHETTI, STEWS, GOULASHES, STEAKS, Etc.

MANUFACTURED BY
WALKER PROPERTIES ASSOCIATION
AUSTIN, TEXAS