

DURKEE FAMOUS FOOD RECIPES

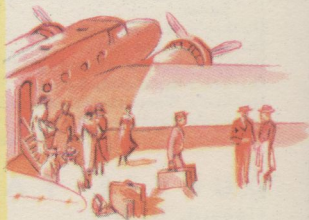


DURKEE FAMOUS FOODS

For over 80 years housewives everywhere have depended on Durkee products for quality and uniformity. Durkee's whole and ground spices have always been noted for their full strength and purity. They were used as a standard when the Pure Food Law of 1906 was first enacted and enforced. From the distant spice centers of the world come the choice raw materials to be processed and refined, and then packed under the famous Durkee label . . . your guarantee of finest quality.

Durkee's Famous Dressing and Meat Sauce was originated in 1857 by E. R. Durkee & Company, and has steadily grown in popularity ever since. This unusual table delicacy is served wherever the finest foods are appreciated and demanded. It is just the natural thing for it to be there.

Durkee's Famous Dressing and Meat Sauce is served in the lunches of the Three-Mile-a-Minute planes of the United Air Lines, on the giant airships of the American Airways, and many others. It is a regular part of the menu on the diners of the finest crack trains; in the dining rooms of the



most fashionable hotels, in world-famous restaurants and exclusive clubs from coast to coast and from border to border. In other words, you will find Durkee's Famous Dressing and Meat Sauce wherever food is selected for people of discriminating taste.

Durkee's Famous Foods are obtainable wherever good foods are sold. Each ingredient in every one of Durkee's Famous Foods is selected for finest quality.

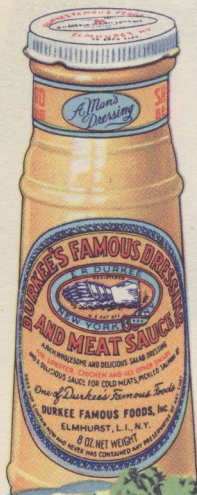
Every manufacturing process necessary in producing best results is observed. No expense is spared that will contribute to the chief Durkee object of making every one of its Famous Foods the best that can possibly be produced. This is testified to by the thousands of satisfied users everywhere who demand them for their high quality and fine flavor.



IMPORTANT

All measurements given in the following recipes should be made with standard measuring spoons and cups . . . never ordinary kitchen spoons and cups, as they vary in size. All measurements are level. Care in following measurements, as well as methods given, is very important for best results. And be sure to use Durkee Products wherever specified.

DURKEE'S FAMOUS DRESSING AND MEAT SAUCE has been a table favorite for over 75 years. Its unmatched flavor is the result of a secret blend of 12 Durkee spices aged in mellow vinegar for six months, and then finally combined with eggs and other ingredients to complete one of the most fascinating dressings ever produced. Men are particularly fond of its tangy flavor.



HOLLYWOOD COCKTAIL SAUCE

- $\frac{2}{3}$ cup chili sauce
- 1 tablespoon horseradish
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon Durkee's Worcestershire Sauce
- Dash of Durkee's Cayenne Pepper and Durkee's Garlic Salt
- $\frac{1}{8}$ teaspoon each of Durkee's Onion Salt and Durkee's Powdered Mustard
- $\frac{1}{4}$ teaspoon Durkee's Celery Salt
- 3 tablespoons Durkee's Famous Dressing and Meat Sauce

Combine ingredients, mix and chill thoroughly. Serve with clams, oysters, shrimp, crab or lobster. Makes 1 cup sauce. Serves 6 to 8.

CASINO SUPPER

Arrange slices of cold roast meat, corn beef, smoked tongue, etc., on large serving dish and garnish with radishes, spring onions, lettuce, watercress or parsley. Serve with Durkee's Famous Dressing and Meat Sauce.



Durkee's Famous Dressing and Meat Sauce is especially good in chicken and meat salads; it also adds zest to cold meats, sandwiches, fish and other favorite dishes.

WORLD'S FAIR HAM LOAF

- 1 lb. lean smoked ham, ground
- 1/2 lb. lean pork, ground
- 1/2 lb. veal, ground
- 2 eggs, well beaten
- 1 cup soaked bread
- 1 cup tomato soup
- 1/4 cup Durkee's Famous Dressing and Meat Sauce
- 1 1/2 teaspoons salt
- 1/2 teaspoon each of Durkee's Onion Salt, Durkee's White Pepper and Durkee's Paprika
- 4 hard-boiled eggs
- Dash of Durkee's Cayenne Pepper
- 1 1/2 teaspoons Durkee's Worcestershire Sauce

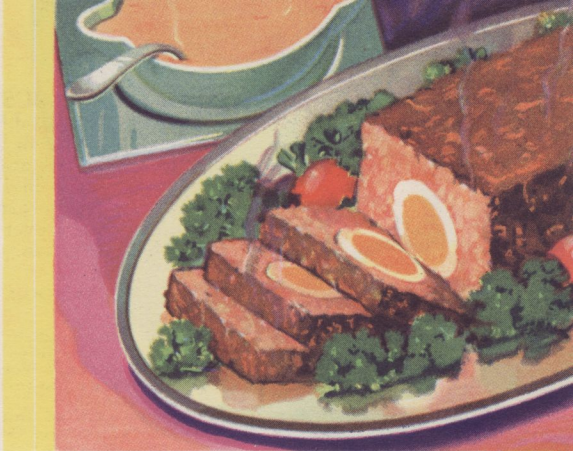
Combine first six ingredients. Add seasonings to Meat Sauce and mix thoroughly. Add to meat mixture and knead well. Fill loaf pan, placing eggs below the surface the length of the pan. Bake in a hot oven (450°F.) 20 minutes, then decrease temperature to moderate (375°F.) and bake 45 minutes longer. Serve hot or cold. Serves 10.

HALIBUT A LA GONDOLIER

- 2 lbs. halibut, trout, whitefish or any other fish
- 2 cups tomato pulp or puree
- 1 cup water
- 12 each of Durkee's Whole Cloves and Durkee's Peppercorns
- 2 medium sized Durkee's Bay Leaves
- 6 tablespoons Durkee's Famous Dressing and Meat Sauce
- 1/2 teaspoon salt
- 1 teaspoon sugar

Place fish on greased baking sheet or well greased wire broiler. Sprinkle with salt and White Pepper. Cook 15 to 20 minutes in a hot oven (450°F.) or until fish is cooked and delicately browned on both sides.

To prepare the sauce, boil tomato pulp, water, cloves, bay leaves and peppercorns together slowly for 20 minutes. Strain. Add Meat Sauce, salt and sugar. Garnish with parsley. Serves 8.





DURKEE'S TABLE MARGARINES are noted for their delightful flavor and smooth, even spreading texture. When you use a Durkee margarine you are sure of table satisfaction. In cooking and baking, Durkee margarine is in a class by itself. It also fries without spattering.

ARCTURUS ROLLS

- 4 cups sifted flour
- 1 teaspoon salt
- 1/2 teaspoon Durkee's Mace
- 1/4 cup melted Durkee Margarine
- 1 whole egg
- 1 cake compressed yeast blended with 1/4 cup warm water
- 1 cup warm milk
- 1 egg yolk
- 3 tablespoons sugar

Sift flour, salt and mace together and warm in a mixing bowl. Beat Margarine, eggs and sugar together with a rotary egg beater. Add milk and yeast. Combine this mixture gradually with flour. Knead thoroughly until smooth. Grease top, cover and let rise in a warm place until double in bulk. Press dough down and turn it over. It may be stored in covered container in the refrigerator for several days, or made up into rolls by forming small 1-inch balls in the hands and placing three together in muffin tins. Margarine on the fingertips is necessary to facilitate handling of the dough and coat the individual parts of the rolls. Let rise until light and bake in a hot oven (400°F.) 20 to 25 minutes. Mix 1 egg with 2 tablespoons milk. Brush rolls with this mixture and return to the oven to dry. Makes 12 large rolls.

FORT DEARBORN VEGETABLE SAUCE

May be used for cauliflower, celery, string beans or asparagus

Make a white sauce using 2 tablespoons Durkee Margarine, 2 tablespoons flour and 1 cup milk. Season with $\frac{1}{4}$ teaspoon Durkee's Paprika, $\frac{1}{2}$ teaspoon each of salt and Durkee's Worcestershire Sauce, and a dash each of Durkee's White Pepper and Durkee's Cayenne Pepper. Just before serving, add 1 slightly beaten egg yolk. Makes 1 cup sauce.

ENCHANTED ISLAND COFFEE CAKE

2 $\frac{3}{4}$ cups sifted flour
2 $\frac{3}{4}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup sugar

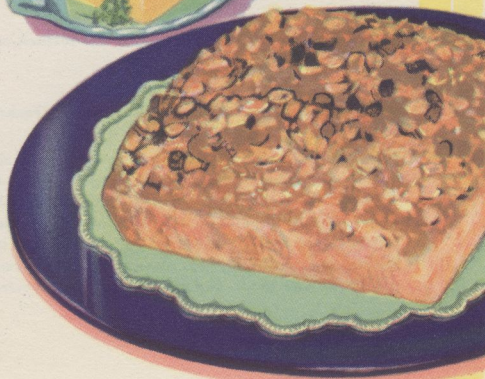
$\frac{1}{4}$ teaspoon Durkee's Mace
 $\frac{1}{2}$ cup Durkee Margarine
2 eggs, well beaten
 $\frac{3}{4}$ cup milk

Sift dry ingredients together. Cut in shortening. Combine eggs and milk and add to first mixture. Mix lightly and spread evenly into loaf cake pan 8 x 8 x 2 inches. Cover top with coffee cake topping and bake in a hot oven (400°F.) 20 to 25 minutes

COFFEE CAKE TOPPING

6 tablespoons sugar
1 tablespoon flour
 $\frac{1}{2}$ teaspoon Durkee's Cinnamon
 $\frac{1}{4}$ teaspoon Durkee's Mace
5 tablespoons cream or evaporated milk
2 tablespoons melted Durkee Margarine
 $\frac{1}{2}$ cup finely sliced filberts or any kind of nuts

Mix dry ingredients thoroughly and combine with milk and Margarine. Sprinkle nuts over top.



DURKEE'S MAYONNAISE is a rich, full flavored dressing. It is especially relished by those who like a moderately snappy and piquant taste.

SKYRIDE SANDWICH LOAF

2 lengthwise slices of whole wheat sandwich bread, cut $\frac{3}{8}$ inches thick
2 lengthwise slices of white sandwich bread, cut $\frac{3}{8}$ inches thick

Sandwich Filling Piquant . . . Combine $\frac{3}{4}$ cup grated cheese, $\frac{3}{4}$ cup finely cut dried beef, $\frac{1}{2}$ cup Durkee's Salad-Aid, 2 tablespoons chili sauce, and $\frac{1}{2}$ teaspoon Worcestershire Sauce.

Bacon and Egg Sandwich Filling . . . Fry out $\frac{1}{2}$ pound bacon and cut fine. Mash 3 hard-cooked eggs, combine with bacon and soften with Durkee's Mayonnaise.

Lettuce Sandwich Filling . . . Cut lettuce or watercress finely and moisten with French Dressing.

Topping . . . $\frac{3}{4}$ pound cream cheese and Durkee's Mayonnaise.

Procedure . . . Remove crusts from bread and slice. Spread bread with softened Margarine. Use whole wheat bread for the bottom layer of loaf and spread with Filling Piquant. Follow with white bread, Bacon and Egg Filling, then whole wheat bread and Lettuce Filling. Top with slice of white bread. Soften cream cheese with Mayonnaise. Cover whole outside of loaf with cream cheese and garnish with slice of hard cooked egg, green pepper, pimiento and watercress or lettuce and ripe olives. Cover over with wax paper and chill thoroughly in refrigerator. Slice and serve.



DURKEE'S SALAD AID is a salad dressing of the mild type. It is a cooked dressing with a large proportion of eggs and just the right blend of salad oil to give it a delicious flavor.

AVENUE OF FLAGS SALAD

2 cups cooked chicken, cut in pieces
 $\frac{3}{4}$ cup diced celery
 $\frac{3}{4}$ cup diced pineapple
1 teaspoon salt
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{4}$ teaspoon Durkee's White Pepper
 $\frac{1}{2}$ teaspoon Durkee's Paprika
 $\frac{1}{4}$ teaspoon Durkee's Garlic Salt
6 to 8 stuffed olives
 $\frac{1}{4}$ cup Durkee's Mayonnaise

Toss together all ingredients except Mayonnaise. Chill thoroughly. Add Mayonnaise just before serving. Serve on crisp lettuce and garnish with pieces of cut pineapple, pimiento and Mayonnaise. Serves 6 to 8

AQUARIUM SALAD

2 cups flaked fish, canned or fresh (lobster, crab, salmon, tuna or shrimp may be used)
 $1\frac{1}{2}$ cups diced celery
2 tablespoons lemon juice
 $1\frac{1}{2}$ teaspoons salt
1 teaspoon Durkee's Paprika
2 teaspoons Durkee's Worcestershire Sauce
 $\frac{1}{2}$ cup Durkee's Mayonnaise
2 tablespoons Durkee's Famous Dressing and Meat Sauce

Toss first six ingredients together and chill thoroughly. Add Meat Sauce and Mayonnaise just before serving. Serve on crisp lettuce and garnish with tomatoes or cucumbers and mayonnaise. Serves 8.

DURKEE'S FRENCH DRESSING combines the virtues of appetizing appearance and delicious flavor. It is a permanent balance of oil, spices, and vinegar, for it will not separate.

DURKEE'S SANDWICH RELISH is another very likeable member of the Durkee food family—a great favorite of children.

CANAPES A LA MIDWAY

Slice sandwich loaf of bread lengthwise, $\frac{3}{8}$ inch thickness. Cut into fancy shapes—hearts, diamonds, clubs, spades, crescents, circles, ovals, etc., with sandwich cutters. Toast.

Spread toast with Durkee's Sandwich Relish. Place a variety of tidbits on appropriately shaped pieces—sardines garnished with pimiento and chopped olives; anchovies, with bits of parsley; cucumbers scored and thinly sliced, with Durkee's Paprika; and slices of stuffed olives or pieces of pimiento and green pepper. Roll slices of dried beef into shape of a cornucopia and garnish with strips of green pepper and cream cheese softened with Durkee's Mayonnaise.

Season yolk of hard-cooked egg with Durkee's Famous Dressing and Meat Sauce and spread on pieces of toast. Garnish some with pimiento and green pepper or chopped chives, others with slices of stuffed olives or strips of dried beef.

Spread Durkee's Meat Sauce on club-shaped toast. Place round of frankfurter in each part, garnish with softened cream cheese and chopped chives.

Spread Sandwich Relish on lengthwise slices of bread which have been wrapped in a moist cloth. Roll to 2-inch diameter and wrap in moist cloth. Chill and slice $\frac{3}{8}$ inch thickness.

Spread Sandwich Relish on potato chips and garnish with slice of stuffed olive or chopped green pepper.

Arrange on large plate or tray and serve.



DUNHAM'S SHRED AND MOIST COCOA-

NUT is made from the meat of mature, and freshly opened cocoanuts. These two products bring you the full rich flavor of freshly grated cocoanuts.

BELGIAN VILLAGE SNOWBALLS

2 cups sifted cake flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup Durkee Margarine
1 cup sugar

$\frac{2}{3}$ cup milk
1 teaspoon vanilla
2 three-ounce cans Dunham's Moist Cocoanut

$\frac{1}{4}$ teaspoon almond extract
3 egg whites, stiffly beaten

Sift flour, baking powder and salt together three times. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Blend. Add flavoring with milk. Fold in egg whites gently, mixing well. Bake in small greased muffin tins in a moderate oven (400°F.) 15 minutes. Cool. Cover whole surface with Fluffy White Frosting and then with Cocoanut. Cover some of snowballs with toasted Cocoanut. Makes 24 snowballs.

To toast Cocoanut: Scatter very thin layer on a tray and place under broiler or in oven until delicately browned. Watch carefully so that Cocoanut does not burn. Repeat until a large enough amount is toasted.

Cup Cakes are also delicious when covered with Fluffy Boiled Frosting and toasted Cocoanut.

FLUFFY BOILED FROSTING

1 cup sugar
 $\frac{1}{8}$ teaspoon cream of tartar
1 teaspoon vanilla

$\frac{1}{4}$ cup water
2 egg whites, stiffly beaten

Combine sugar, cream of tartar and water. Place over low heat and stir constantly until sugar is dissolved and mixture boils. Continue cooking until syrup forms a soft ball in cold water. Wash down crystals which may form on the sides of the pan. Pour syrup in a fine stream over egg whites, beating constantly. Continue beating until almost cool. Add one or two tablespoons boiling water and beat again until cool. Add vanilla and spread on snowballs.



TROPICAL GARDEN PUDDING

- $\frac{3}{4}$ cup each of prunes and cooking figs, finely cut
- $\frac{1}{2}$ cup seedless raisins, soaked in hot water
- $1\frac{1}{2}$ cups cooked fruit juice
- $1\frac{1}{2}$ tablespoons gelatin
- 1 cup sugar
- $1\frac{1}{2}$ teaspoons Durkee's Cinnamon
- $\frac{1}{2}$ teaspoon each Durkee's Nutmeg and Durkee's Mace
- $\frac{1}{4}$ teaspoon each salt, Durkee's Cloves and Durkee's Ginger
- $\frac{1}{2}$ cup nuts, finely chopped
- $\frac{2}{3}$ cup lemon juice

Wash and soak fruit overnight. Cook prunes and figs until tender. Cool, cut and measure. Soak gelatin in two tablespoons of cold fruit juice and dissolve in remaining juice, heated to boiling. Add remaining ingredients and mix thoroughly.

Turn into melon mold or small individual molds and chill until firm. Unmold by placing in hot water. Serve with whipped cream which may be colored green, or serve with hard sauce flavored with cooking sherry, or any desired extract. Garnish with maraschino cherries. Serves 8.

**DURKEE'S
WHOLE AND
GROUND
SPICES** are full strength and true flavor. The name Durkee on a spice container means a pure, unadulterated product made from the finest raw materials.



PLANETARIUM TAPIOCA ROYAL

- | | |
|----------------------------|----------------------------|
| ½ cup pineapple juice | ¼ teaspoon salt |
| 2 cups grape juice | ½ cup finely cut pineapple |
| 6 tablespoons Durkee's | ¼ cup sugar |
| Kookezy Tapioca | 1 tablespoon lemon juice |
| ½ cup heavy cream, whipped | |

Drain juice from pineapple. Add water if needed to make one-half cup juice. Combine with grape juice and heat to boiling. Place in double boiler and add Tapioca and salt while stirring. Cook until Tapioca is clear and transparent, 15 to 20 minutes, stirring frequently. Add sugar and lemon juice. Chill thoroughly.

Remove ½ cup of the mixture and add the whipped cream to it. Add the pineapple to the remaining portion. Place the pineapple mixture in parfait or sherbet glasses and top with whipped cream mixture. Serves 6.

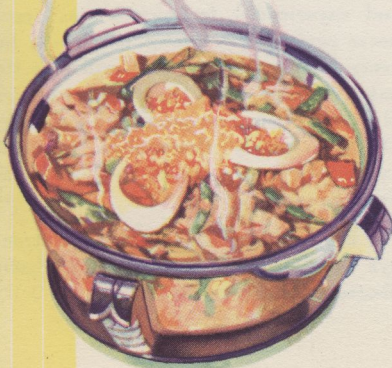
Note: This is an excellent dessert for bridge and evening parties, as it can be prepared in the morning and put in the refrigerator awaiting serving time.

SPANISH VILLAGE CASSEROLE

- 6 cups cooked mixed vegetables cut in 1-inch strips (carrots, string beans, celery, potatoes and onions make a good combination)
- | | |
|----------------------|-----------------------|
| 3 tablespoons flour | 1½ cups grated snappy |
| 3 tablespoons Durkee | American cheese |
| Margarine | ½ teaspoon Durkee's |
| 1½ cups milk | Cayenne Pepper |

- | |
|--------------------------------|
| ¼ teaspoon each of Durkee's |
| White Pepper, Durkee's Pow- |
| dered Mustard and Durkee's |
| Paprika |
| ½ teaspoon salt |
| ¾ teaspoon Durkee's Worcester- |
| shire Sauce |

Cook vegetables separately until almost tender in boiling salted water. Make a white sauce with flour, butter and milk in a double boiler. Add cheese and seasonings and stir until cheese is melted. Combine with vegetables and turn into casserole. Bake in a slow oven (300°F.) one-half hour. Serves 8.



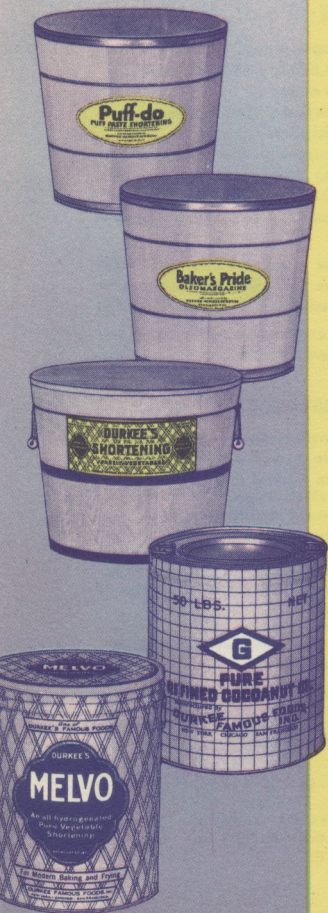
BAKING SHORTENINGS

Durkee's Melvo Shortening is an all-hydrogenated pure cotton seed oil shortening. This is the finest shortening that we can produce.

Durkee's Shortening is a pure cotton seed oil product, neutral in flavor, low in fatty acids, and free from foreign matter. It goes from $\frac{1}{2}$ to $\frac{1}{4}$ farther in baking than lard or butter because it contains no moisture or salt. It does not absorb odors or flavors from foods fried in it; can therefore be strained each time and used over and over again. Durkee's Shortening is used in the bake shop for every shortening purpose as well as for deep frying.

Durkee's Pastry Shortenings have been a byword of quality in the bake shop for many years. Our staff of highly skilled and experienced technicians has spent years perfecting a pastry shortening for every bakery purpose that will give the baker a better result than he could possibly get with other goods. That is why Durkee's pastry shortenings are used exclusively in the finest bake shops all over the country.

For big finished pastry goods with strong eye appeal always use Durkee's Pastry Shortening for best results.



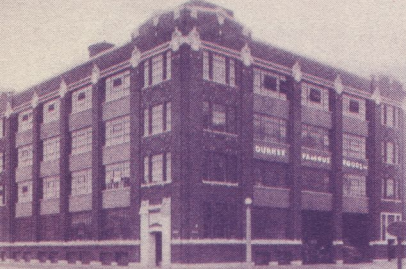
COCOANUT, COTTON SEED AND CORN OIL PRODUCTS

Diamond G Refined Coconut Oils give exceptional satisfaction because they remain sweet and neutral for long periods of time. These oils are immune to rancidity longer than almost any other oil or fat. They are therefore used most successfully in foods requiring fat, where the finished products are not consumed for several months.

Durkee's Vegetable Cooking and Salad Oils are highly refined and are absolutely neutral and odorless. They can be heated to a very high temperature without smoking or burning. Will not take up the flavors of the foods cooked in them so they can be reused many times in frying different things. Durkee Vegetable Cooking and Salad Oils are, therefore, economical as well as efficient.

Diamond G Hard Coconut Butters are made with the following melting points: 84°, 86°, 88°, 90°, 94°, and 98°. They are manufactured under constant scientific control in order that the intended melting points may never vary. For this reason success is always assured with Diamond G hard butters, because only hard butters of the proper melting point for the purpose intended will give satisfactory results.

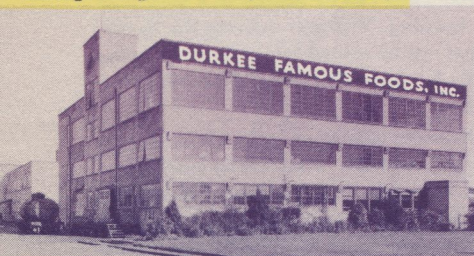




Chicago Margarine Plant, 37th & Iron Sts.

At the Chicago Margarine Plant, we make all types of margarine for table use and for cooking and baking. A full line of bakers' pastry shortenings is also produced here.

At Portland, Oregon is one of our copra mills where we crush the oil from the white meat of the cocoanut and make copra meal for stock feeding.



Portland, Oregon, Refinery, 580 North Front St.

At Norwalk, Ohio, we produce margarine for table use, cooking and baking. One of our newest and busiest plants where many millions of pounds of margarine are produced and sold annually.

At the Chicago Refinery, we refine cocoanut, peanut, and corn oils and produce hard and soft cocoanut butters, vegetable shortenings, and vegetable cooking and salad oils.



Norwalk, Ohio, Margarine Plant

Another one of our copra mills is located at Berkeley, California where the oil is crushed from the white meat of the cocoanut, then

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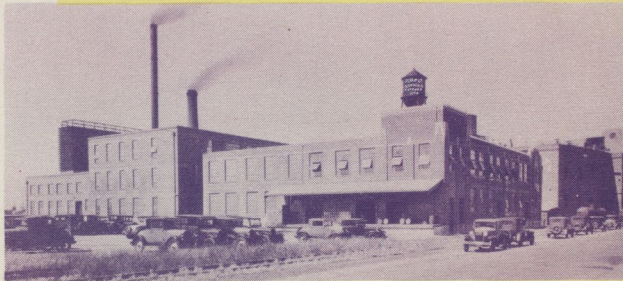
Durkee Famous Foods, Inc. is a coast-to-coast food institution. It would be necessary to go back more than 80 years to reach the beginning of its oldest unit. Since then Durkee Food plants have been strategically

refined. Here we also produce table margarines, mayonnaise and salad dressings, shortenings, vegetable cooking and salad oils, and a full line of hard and soft cocoanut butters.

At Elmhurst, New York we make the famous line of Durkee spices, salad dressings, Durkee's Famous Dressing and Meat Sauce, mayonnaise, moist and shred cocoanut. Also refined cocoanut oil, vegetable cooking and salad oils and shortenings, and a full line of hard and soft cocoanut butters.



Chicago Refinery at Elston Ave. and Logan Blvd.



Berkeley, California, Plant at 2900 Fifth St.



New York Plant, 82 Corona Ave., Elmhurst, Long Island, N. Y.

ORGANIZATION • •

located across the continent, to insure quick and economical delivery, and absolute freshness of their products when they reach the consumer's table. The Durkee label is the accepted symbol of quality.



A CENTURY OF PROGRESS · CHICAGO