



DURKEE FAMOUS FOODS

Recipes



A CENTURY
OF PROGRESS

CHICAGO 1933

DURKEE FAMOUS FOODS AT A CENTURY OF PROGRESS

We welcome you to A Century of Progress and to the Durkee exhibit. We hope you will carry home with you an impressive recollection of the Exposition, and with it, a pleasant remembrance of the Durkee Famous Foods, which are:

Durkee's Famous Dressing and Meat Sauce	Durkee's Roquefort Cheese Delight
Troco Oleomargarine	Durkee's Sandwich Relish
Dinner Bell Oleomargarine	Durkee's Tapioca
Durkee's French Dressing	Durkee's Salad Aid
Dunham's Moist Cocoanut	Durkee's Worcestershire Sauce
Dunham's Package Cocoanut	Durkee's full line of Ground and Whole Spices
Durkee's Mayonnaise	Melvo Vegetable Shortening
	Durkee's Cooking and Salad Oils

DURKEE FAMOUS FOODS, Inc.
New York Chicago San Francisco

AGRICULTURAL BUILDING . .
A Century of Progress . . Chicago



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EIGHTY YEARS OF PROGRESS in the Production of BETTER FOODS

The history of Durkee Famous Foods goes back more than three-quarters of a century, to 1850, when E. R. Durkee & Company began the preparation of spices, salad dressings, extracts, and other kindred products. Since then the Durkee Company has shown a steady and rapid growth, until now, under the name of DURKEE FAMOUS FOODS, INC., there are in operation six large food plants, stretched from the Atlantic Seaboard on the East, to the Golden Gate of California on the West.

The Durkee line includes Margarine, Salad Dressings, Moist and Shred Cocoanut, Whole and Ground Spices, Cocoanut Oil Products, Bakers' Shortenings, Cooking and Salad Oils, and Vegetable Shortenings. Throughout this little souvenir booklet the various Durkee Famous Food packages are illustrated, and modern, up-to-the-minute recipes are given, featuring their use.

In 1857, E. R. Durkee & Co. originated the Durkee's Famous Dressing and Meat Sauce. Since that date, the characteristic, tapering bottle, with the yellow label bearing the Gauntlet trademark, has graced the tables of the most fashionable clubs, dining rooms, hotels, and dining cars. The popularity of this unusual product has steadily increased until it stands in a class by itself, with no similar product on the market that even approaches it for distinctive flavor or downright appetite appeal.

The Dunham Manufacturing Company, now operating under the name Durkee Famous Foods, Inc., as one of the Durkee group, began business over a half century ago. They were the first to give prepared cocoanut, in the shred form, to the public. Before Dunham cocoanut was introduced, housewives had to grate their own cocoanut.



WHERE DURKEE FAMOUS FOODS ARE



1 Refinery at Elston Ave. & Logan Blvd., Chicago, where we refine coconut, peanut and corn oils and produce hard and plastic coconut butters, vegetable shortenings, vegetable cooking and salad oils.



2 Located at 2900 Fifth Street, Berkeley, California, where the oil is crushed from the white meat of the coconut, then refined. Here we also produce a full line of hard and plastic coconut butters, table margarines, vegetable cooking and salad oils, shortenings, mayonnaise and salad dressings.



3 Margarine plant at 37th and Iron Streets, Chicago. All types of margarine for table use and for cooking and baking, as well as bakers' shortenings are produced here.

The Glidden Food Products Company, now known as Durkee Famous Foods, Inc., began business in 1920 as refiners of coconut oil and manufacturers of all types of margarine. This branch of the business has developed since that time until it now embraces three separate margarine factories and three coconut oil refineries.

PRODUCED

The Refinery Division manufactures hard coconut butters for the candy industry and the biscuit and cracker trade. It also produces a full line of vegetable, cooking and salad oils, plastic coconut butters, vegetable shortenings, and allied items.

Because of the tremendous scope of the food operations of Durkee Famous Foods, Inc., and the exacting care and attention given to every detail of production, you can be assured that if the product you buy is labeled "One of Durkee's Famous Foods," you are getting the best obtainable.



4 Located at 82 Corona Avenue, Elmhurst, Long Island, N. Y. Here we produce the famous line of Durkee spices, salad dressings, mayonnaise and moist and shred coconut. Also a full line of hard and plastic coconut butters, refined coconut oil, vegetable cooking and salad oils and shortenings.



5 Margarine plant at Norwalk, Ohio, devoted entirely to the production of table margarines. This is one of our newest plants and produces many millions of pounds of margarine annually.



6 Located at 580 North Front St., Portland, Oregon. Here we crush the oil from the white meat of the coconut, and make copra meal for stock feeding.

DURKEE'S FAMOUS DRESSING AND MEAT SAUCE

Durkee's Famous Dressing and Meat Sauce is made from a secret formula. Vinegar, in which 12 different spices have been steeped for six months, gives Durkee's Famous Dressing and Meat Sauce its keen, snappy flavor. Adds zest to cold meats, sandwiches, fish, salad, and other favorite dishes—especially enjoyable in sandwiches served with beer.



DURKEE FAMOUS

PORK CHOPS A LA DURKEE

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|---|---------------------------------|
| 6 lean pork chops, cut thick | ¼ cup hot water |
| 2 tablespoons melted Troco or Dinner Bell Margarine | ½ teaspoon Durkee's Mustard |
| 2 tablespoons Durkee's Famous Dressing and Meat Sauce | ¼ teaspoon salt |
| 1 teaspoon Durkee's Worcestershire Sauce | ½ teaspoon Durkee's Celery Salt |
| | ⅛ teaspoon Durkee's Paprika |
| | 8 large white potatoes |

Combine into a sauce the melted margarine, Meat Sauce, Worcestershire Sauce, mustard, salt, paprika, celery salt and hot water. Pan-broil the chops until seared on both sides. Then gash with sharp knife and place in baking pan. Pour the sauce over them and bake in a hot oven (400° F) for 40 minutes, or until chops are tender. Meanwhile cook potatoes, mash and season well.

Arrange potatoes in a mound in center of chop plate, place chops around in pyramid fashion, bones pointing upward toward center. Garnish with parsley. Serve sauce that chops were baked in as a gravy.

TOMATO COCKTAIL

Add a few drops of Durkee's Worcestershire Sauce to each glass of Tomato Juice cocktail to improve flavor.

FOOD RECIPES

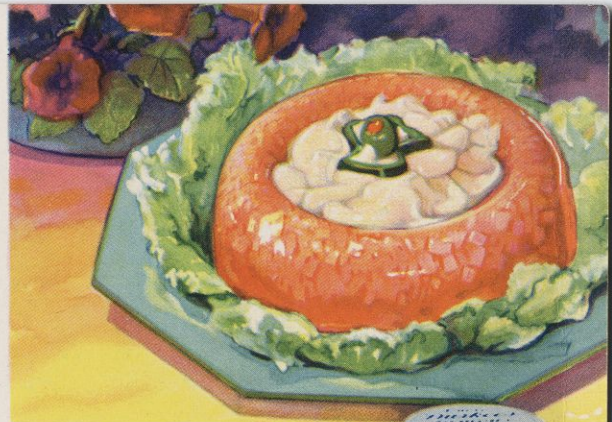
HEALTH SALAD

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| 1½ tablespoons gelatine | 2 teaspoons Durkee's Worcestershire Sauce |
| ½ cup cold water | ⅓ teaspoon Durkee's Paprika |
| 1½ cups boiling tomato juice | ½ cup diced, cooked carrots |
| 2 tablespoons sugar | ½ cup diced canned pineapple |
| ½ cup vinegar or lemon juice | ½ cup diced celery |
| 1 teaspoon Durkee's Celery Salt | Durkee's Mayonnaise |
| 1 teaspoon salt | |

Soften Gelatine in cold water, then dissolve in boiling tomato juice, adding sugar, salt, vinegar, celery salt, Worcestershire Sauce and paprika. When cooled and almost at setting point add carrots, pineapple and celery. Pour the mixture into a mold previously dipped in cold water, then chill. Unmold and garnish with mayonnaise over which sprinkle Durkee's Paprika. If ring mold is used fill center of salad with Durkee's Mayonnaise.

FRUIT SALAD WITH DURKEE'S FRENCH DRESSING

Stuff halves of canned pears with soft creamed cheese. Stuff cooked prunes (pits removed) with chopped nut meats. Cut pineapple slices in quarters. Arrange pears, prunes and pineapple on lettuce or water cress. Cover with Durkee's French Dressing.



DURKEE'S SALAD AID is a milder type of salad dressing, preferred by people who like a dressing not quite so snappy and tangy as Durkee's Famous Dressing and Meat Sauce.

DURKEE'S MAYONNAISE is a rich dressing, containing a large percentage of fresh eggs with just the right blend of salad oil. It gives a delightful relish to any dish improved by mayonnaise.



DAINTY PARTY SANDWICHES

Open sandwiches are very effective. Cut bread into various shapes . . . hearts, diamonds, etc. Spread with Durkee's Salad Aid mixed with chopped nuts and olives or with Durkee's Sandwich Relish or Durkee's Roquefort Cheese Delight. Garnish with pimento, almonds, riced egg yolk, etc.

SANDWICH LOAF

Remove crust from loaf of sandwich bread and slice lengthwise into four layers. Spread slices of bread with Troco or Dinner Bell Margarine, then spread with desired fillings. Here are some suggestions:

RED FILLING . . . Ham finely ground, mixed with chopped pimento and Durkee's Mayonnaise. Salmon may be used instead of ham.

YELLOW FILLING . . . Yolks of hard boiled eggs, grated and mixed with Durkee's Mayonnaise.

GREEN FILLING . . . Sweet pickles, water cress or parsley, olives, and nuts, chopped and mixed with Durkee's Mayonnaise.

WHITE FILLING . . . Cream cheese, grated cucumber mixed with Durkee's Mayonnaise. Tuna fish or chicken may also be used.

Put layers together then wrap loaf tightly in damp cloth or wax paper and chill thoroughly in refrigerator. When ready to serve cover loaf with the following mixture:

Two packages of cream cheese softened with 8 oz. jar of Durkee's Salad Aid and one teaspoon Durkee's Worcestershire Sauce. Spread on outside of loaf as you would ice a cake. Garnish with slices of stuffed olives, tomatoes, lemon and sprays of parsley. Cut loaf into slices $\frac{3}{4}$ inch thick and serve.

If desired two kinds of bread may be used, alternating white and whole wheat.

LETTUCE SALAD

Head lettuce, quartered and generously covered with Durkee's French Dressing is always a treat.

SPICE CAKE

$\frac{1}{2}$ cup Troco or Dinner Bell Margarine	$\frac{1}{2}$ teaspoon each of Durkee's Ginger and Cinnamon
1 cup granulated sugar	$\frac{1}{4}$ teaspoon of salt
2 eggs, beaten	$\frac{1}{2}$ cup chopped raisins
4 tablespoons molasses	$\frac{1}{2}$ cup currants
$2\frac{1}{2}$ cups cake flour	1 teaspoon chopped citron
1 teaspoon grated lemon rind	$\frac{3}{4}$ cup milk
$\frac{1}{4}$ teaspoon each of Durkee's Nutmeg, Cloves, Allspice	$1\frac{1}{2}$ tablespoons cocoa
	$\frac{1}{2}$ teaspoon soda
	1 teaspoon baking powder

Cream sugar and margarine. Add beaten eggs. Add molasses. Sift a little flour over the fruit. Sift spices, salt, baking powder and rest of flour. Add to egg and sugar mixture and stir well. Dissolve the soda in a little milk. Add to mixture. Then add floured fruit, alternating with milk. Stir all into a smooth batter, and bake for about 35 minutes, in moderate oven (350°).

COCOANUT FROSTING

2 cups sugar	1 teaspoon vanilla
6 tablespoons cold water	$\frac{1}{2}$ teaspoon salt
2 egg whites	Dunham's Cocoanut

Mix sugar, water, salt and egg whites. Place in double boiler and cook for seven minutes, beating constantly with a rotary beater. Remove upper pan of double boiler and continue beating until cool and somewhat thickened. Add the vanilla. Spread over top of the layers and sprinkle generously with Dunham's cocoanut. Put layers together, ice sides and cover with cocoanut.

DURKEE'S SPICES are dependable for true flavor and full strength.





DUNHAM'S MOIST TROPICAL COCOANUT is vacuum-packed in cans and comes to you with the full rich flavor of freshly grated cocoanut.

DURKEE'S PEARL TAPIOCA cooks into large, transparent globules of fine flavor and tenderness.

ORANGE TAPIOCA PUDDING

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| 1 cup Durkee's Pearl Tapioca | 1/2 cup sugar |
| 2 cups boiling water | 3 oranges |
| 1/8 teaspoon salt | Rind of one orange (grated) |
| 2 eggs | 1/4 cup cream |
| 2 tablespoons Troco or Dinner Bell Margarine | Dunham's cocoanut |

Place tapioca in boiling water. Add margarine and salt. Place in top of double boiler and cook until tapioca is transparent (about 1 hour), stirring frequently. Beat together yolks of eggs, sugar and 1 tablespoon of cold water. Stir into the tapioca. Remove from fire, stir in beaten egg whites and grated orange rind. Pour into sherbet cups and garnish with small slices of orange and Dunham's Cocoanut.

JELLIED COCOANUT CUSTARD

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| 2 cups milk | 1 tablespoon gelatine |
| 1/3 cup sugar | 1/8 teaspoon salt |
| 3 eggs | 1 cup Dunham's prepared Cocoanut |
| 1/8 teaspoon Durkee's Nutmeg | |

Scald 1 1/2 cups milk in top of double boiler. Add sugar and pour over beaten egg yolks. Return to fire and cook in double boiler for five minutes. Meanwhile soften gelatine in remaining half cup of cold milk then add this to the first mixture and stir until dissolved. Add salt and nutmeg. Cool, add stiffly beaten egg whites and cocoanut. When custard is cold and at about setting point, turn into large mold or individual molds. Chill, unmold and serve with whipped cream. Serves six.

CORN RUSKS

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| 1 cup yellow corn meal | 2 1/2 teaspoons baking powder |
| 1 cup flour | 1/2 teaspoon salt |
| 1 tablespoon sugar | 1 1/2 cups milk |
| 2 tablespoons melted Troco or Dinner Bell Margarine | 1 egg |

Mix dry ingredients. Beat the egg, add to milk and melted margarine. Combine mixtures and beat well. Pour into greased corn molds or muffin tins and bake in a moderately hot oven (375° to 400°F) for about 25 minutes. Serve piping hot with squares of Troco or Dinner Bell.

GINGERBREAD

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| 3/4 cup Troco or Dinner Bell Margarine | 1 teaspoon each Durkee's ginger, cinnamon and nutmeg |
| 1 cup sugar | |
| 1 cup molasses | 3 eggs beaten light |
| 1 cup hot water | 2 1/2 cups sifted flour |
| 1 teaspoon soda | 1 teaspoon vanilla |

Cream margarine and sugar together. Add eggs and molasses and beat smooth. Then add dry ingredients, sifted together. Dissolve soda in hot water and add last. Beat smooth and pour into shallow cake pan or muffin tins. Bake in a moderate oven (350°F) for 25 minutes. Serve topped with whipped cream.

Troco and Dinner Bell are delicious and nourishing when used as a spread for bread or hot biscuits.



DURKEE'S TABLE MARGARINES are made from the very finest ingredients throughout. They are noted for their delightful flavor and smooth even texture. When you give your family, . . . grown-ups as well as children . . . Durkee's margarine, you are assured of a high degree of nourishment, absolute purity and table satisfaction.



QUICK SOUP

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| 1 quart canned tomatoes | 1 pint water |
| 1 sliced onion | 4 tablespoons Troco or Dinner Bell |
| 1 teaspoon salt | Margarine |
| 1 bay leaf . . . Durkee's | 4 tablespoons flour |
| 1 mace leaf . . . Durkee's | |

Add tomatoes, onion and seasoning to water and bring to a boil. Add margarine rubbed into flour, stirring constantly until boiling. Strain and serve with croutons.

STEAK DELUXE

Broil steak, then cover with the following sauce:

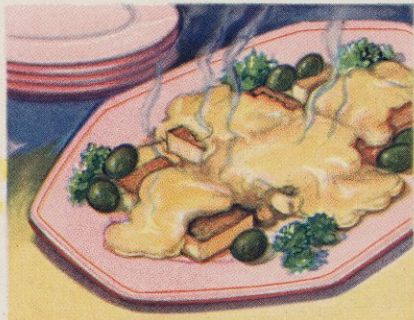
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| ¼ cup Troco or Dinner Bell Margarine | ¼ teaspoon Durkee's Paprika | 2 tablespoons Durkee's Famous Dressing and Meat Sauce | 1 tablespoon Durkee's Worcestershire Sauce |
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Place margarine in bowl and work until creamy. Add meat sauce, paprika and Worcestershire Sauce. Delicious on chops and roasts also.

WELSH RAREBIT

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|---|--|
| 1 lb. American Cheese | ½ teaspoon salt |
| 1 tablespoon Troco or Dinner Bell Margarine | 1 egg (if desired) |
| 1 tablespoon Durkee's Mustard | ½ glass beer |
| ½ teaspoon Durkee's Cayenne pepper | 1 tablespoon Durkee's Worcestershire Sauce |

Melt margarine in chafing dish or double boiler. Add cheese which has been cut into small pieces. Add mixed seasoning. When cheese melts add Worcestershire Sauce and gradually stir in beer. Lastly add slightly beaten egg yolk. Stir well. Serve at once on hot toast.



CHICKEN PIE

Two cups of cooked chicken removed from bones and cut into large pieces. Place in large baking dish or individual casseroles and pour over the following sauce and bake in hot oven while preparing the crust:

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| 2 tablespoons Troco or Dinner Bell Margarine | ½ cup cooked potatoes cut into cubes |
| 3 tablespoons flour | ½ cup cooked carrots sliced or cubed |
| 1 cup rich milk | ½ cup cooked peas |
| 3 cups chicken broth | |

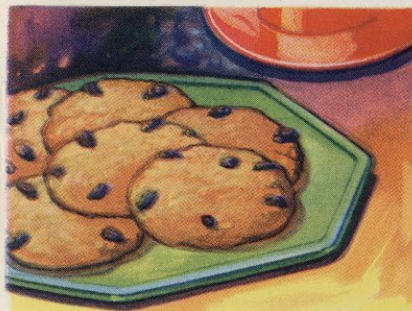
Melt the margarine. Add flour. Add milk slowly, while stirring. Add broth, cook to smooth sauce. Add seasonings and cooked vegetables. A little onion may be cooked in the margarine if desired.



CRUST FOR CHICKEN PIE

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| 2 cups flour | 1 teaspoon salt | 2 tablespoons Troco or Dinner Bell Margarine |
| 2 teaspoons baking powder | 1 egg | 1 cup rich sweet milk |

Sift flour, adding baking powder and salt. Sift again. Work margarine into flour. Beat egg and stir in milk. Add slowly to flour, stirring to batter. Pour over chicken and vegetables and bake.



MOLASSES COOKIES

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| ½ cup melted Troco or Dinner Bell Margarine | 1 teaspoon salt |
| ¾ cup brown sugar | 1 cup molasses |
| ¼ cup water, slightly warmed | 3 teaspoons Durkee's Ground Ginger |
| 1 teaspoon soda | 1 cup seedless raisins |
| | 4 cups sifted flour |

Combine melted margarine, sugar and water in which soda has been dissolved. Add molasses, then sifted dry ingredients and raisins. Keep mixture soft as possible. Chill, roll out very thin, cut into rounds and bake 8 to 10 minutes in a moderately hot oven (375° F). This recipe makes from 50 to 60 cookies.

COCOANUT and CORN OIL PRODUCTS

The Durkee "Diamond G" line of cocoanut oils and vegetable oil products has fully earned the enviable reputation for quality and gratifying results which it enjoys. Every item in the Durkee line has years of painstaking research and tireless experimenting back of it to develop a product as nearly perfect as possible for the purpose for which it is intended.

Durkee's vegetable cooking and salad oils have a higher smoking point, will go farther than other oils, and will not take up the flavors of the foods cooked in them, so that they can be used over and over again. In our cooking and salad oils we have succeeded in combining the greatest economy with the highest efficiency.

"Diamond G" hard cocoanut butters are manufactured under constant scientific control in order that their melting points, viz., 84°, 86°, 88°, 90°, 94°, and 98°, may be at all times unvarying. This is very important because only the hard butter of the proper melting point for the purpose intended will give satisfactory results in the finished product in which it is used.

"Diamond G" pure vegetable shortening is a 100% vegetable product. It is used by the baker for all



AND BAKING SHORTENINGS

shortening purposes as well as for deep fat frying. It has a high smoking point and will not take up the flavors of the foods cooked in it; has a smooth, even working texture, and will give unusual satisfaction in the bake shop or home for any shortening purpose. Melvo is a fully hydrogenated vegetable shortening, the very finest that can be produced.

Durkee's Pastry Shortenings are used extensively by the bakery trade of the United States for making pastry and puff paste as well as for rolling in goods, such as Danish butter biscuits, coffee cakes, and the like. The Durkee line of bakers' pastry shortenings includes a pastry shortening for every requirement in the bakery trade. Each product is particularly adapted to its purpose so that best results are assured.

The goods churned for pastry and puff paste are firm and waxy, and make big pastry that has the attractive appearance so desirable in the finished goods. The rolling-in goods are just the right texture for rolling into the dough with a minimum of effort and a maximum of success. Whatever your pastry or shortening requirement may be, we have it and guarantee that it will give absolute satisfaction.



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