



VIRDEN'S

CAMP FIRE

BRAND

**SELECTED
CALIFORNIA
FRUITS**

Camp Fire Tested Recipes

In offering this little leaflet of dessert recipes the Virden Packing Company has not endeavored to compile a vast number of receipts, but rather to offer a few of the very best desserts it could find or devise.

Every dessert in this booklet has been selected and tested by culinary experts. Every dessert is unusual, tempting, toothsome and delicious, and economically and easily prepared.

If you will follow the simple directions, and will use the supremely choice Virden Camp Fire fruits to make it, each of these desserts will be received with delight at your table.

VIRDEN PACKING COMPANY

Virден's Camp Fire California Canned Fruits

VIRDEN PACKING COMPANY has contributed in no small measure to the quality of California canned fruits on the market today by its *unique policy of selection*:

The district from which each variety of VIRDEN'S CAMP FIRE FRUIT comes is that in which soil and climate are ideal for its growth.

The fruits are carefully chosen for their rich flavor, firm texture and uniformity of size.

Finally, they are packed in modern canneries which are models of cleanliness.

The rest of the story you can get only by trying VIRDEN'S CAMP FIRE FRUITS, for thus only can you discover how supremely delicious they are.

Virden's Camp Fire PEACHES

Sweet Pickled Peaches.

- 1 can Virden's Camp Fire Peaches
- 1 cup Sugar
- $\frac{1}{2}$ cup Vinegar
- 2 pieces stick Cinnamon
- 1 doz. whole Cloves

To the syrup of the can of Virden's Camp Fire Peaches add the sugar and vinegar the spices tied in a piece of cheesecloth, and cook for twenty minutes; then add the fruit and let stand to cool off.

Italian Sherbet.

- 1 can Virden's Camp Fire Peaches
- 1 cup Sugar
- 2 cups Orange Juice
- 2 tablespoons Lemon Juice

Press peaches through a sieve, add sugar and all fruit juices. Freeze and serve.

Peach Mousse.

- 6 halves Virden's Camp Fire Peaches, chopped fine
- $\frac{3}{4}$ tablespoon Knox Gelatine
- $\frac{1}{4}$ cup Cold Water
- $\frac{1}{2}$ cup Syrup from Virden's Camp Fire Peaches
- 1 tablespoon Lemon Juice
- $\frac{1}{2}$ cup Sugar
- 2 cups Whipped Cream

Soak gelatine in cold water. Drain peaches, heat $\frac{1}{2}$ cup of syrup, add soaked gelatine, lemon juice and sugar, and cool; as mixture thickens add whipped cream

and chopped peaches. Place in mold, pack in two parts crushed ice and one part rock salt. Let stand three hours. (Be sure to put a sheet of waxed paper over mold before covering.)

Peach Cup.

- 1 can Virden's Camp Fire Peaches
- Mixture of chopped Raisins, Nut Meats and Sweetened Cream or Marshmallow Cream

Take six halves of fruit, fill each with the raisin, nut, cream mixture and serve ice cold in sherbet glasses, with a little of the peach syrup. Next day use remaining fruit for a dish like Peach Betty (see opposite page).

Peach Snow.

- $\frac{3}{4}$ cup Virden's Camp Fire Peaches (sliced)
- 1 envelope softened Gelatine
- $\frac{3}{4}$ cup Boiling Water
- 3 tablespoons Sugar
- 2 tablespoons Lemon Juice

Line a wet mold with Virden's Camp Fire Peaches. Dissolve gelatine in $\frac{3}{4}$ cup boiling water, add sugar and lemon juice and cool. Beat until foamy and fold in one stiffly beaten egg white. Pour over peaches and when firm turn into serving dish.

Virden's Camp Fire PEACHES

Peach Betty.

Slice or chop Virden's Camp Fire Peaches left from Peach Cup
2 cupfuls Bread Crumbs
Put a layer of crumbs in a buttered baking dish, spread over some of the peach, dust with brown sugar and cinnamon, continuing so until all the ingredients are used. Dot with butter and bake about thirty-five minutes in a moderate oven, 350° F. Serve with a sauce made of the remaining peach juice.

Peach Compote.

$\frac{3}{4}$ cup Virden's Camp Fire Peaches
Boiled Rice
Drain and arrange peaches in individual greased molds, pack with boiled rice, cover and steam 15 minutes. Turn out of molds and serve with hot syrup from the peaches.

Peach Cake.

1 can Virden's Camp Fire Peaches
2 cups Flour
1 Egg, well beaten
2 tablespoons Sugar
1 thick slice Butter
1 teaspoon Baking Powder
Pinch of Salt
Enough Milk to make a soft dough
Sift dry ingredients, rub butter through them, add beaten egg and milk and roll

out $\frac{1}{2}$ inch thick and cover buttered cake pan. Drain peaches, cut into quarters, put all over dough, bake in a moderate oven about half an hour. When brown, take out and sprinkle with sugar.

Peach Island.

6 halves of Virden's Camp Fire Canned Peaches
Yolks of two Eggs beaten
2 tablespoons of Sugar
 $\frac{1}{8}$ teaspoon Salt
1 cup Hot Milk
 $\frac{1}{4}$ teaspoon Vanilla

Place six halves of Virden's Camp Fire Canned Peaches in a serving dish. Beat the two egg yolks with the sugar and salt, add milk and cook in double boiler until thick. Cool, add vanilla and fold in two beaten egg whites, pour over the peaches and sprinkle with cocoanut.

Peaches and Jelly.

1 can Virden's Camp Fire Peaches
1 envelope Knox Gelatine
 $\frac{1}{2}$ cup Orange Juice
 $\frac{1}{2}$ cup Cold Water
1 cup Peach Juice
Juice of half Lemon

Soak gelatine in cold water ten minutes, dissolve with hot peach juice, add sugar and cool; add orange and lemon juice, stir, pour over peaches, place on ice; serve with whipped cream.

Virden's Camp Fire

PEACHES

Baked Tapioca Peach Pudding.

- ½ can Virden's Camp Fire Sliced Peaches
- ½ cup Minute Tapioca
- Pinch of Salt
- 4 cups of Water

Cook Tapioca, salt and water fifteen minutes in a double boiler. Cover bottom of buttered baking dish with sliced peaches, pour tapioca over them, bake half an hour in a moderate oven; serve with cream and sugar.

Peach Soufflé.

- 1½ cups Virden's Camp Fire Sliced Peaches (drained)
- 3 Eggs
- ¼ cup Peach Syrup

Cover the bottom of a buttered baking dish with the drained peaches. Beat the whites of the eggs until stiff, with a pinch of salt in them; add ¼ cup of peach syrup. Pour this mixture over the peaches and bake half an hour in a slow oven. Serve with a custard sauce made of the yolks of the eggs beaten together with remainder of peach syrup and cooked in a double boiler until thick.

Peach Crusts.

Roll out puff or plain paste to a thickness of one-eighth of an inch; cut into 2½ inch squares, bake in hot

oven, cool, press down the centers and arrange in each a half of one of Virden's Camp Fire Peaches drained from syrup and heated in the oven. Sprinkle with powdered sugar and a few drops of Orange Juice and serve.

Peach Cottage Pudding.

- 1 can Virden's Camp Fire Sliced Peaches
- ¼ cup Butter
- 1 Egg
- ¾ cup Sugar
- 2¼ cups Flour
- 4 level teaspoonsful Baking Powder
- ½ teaspoonful Salt
- 1 cup Milk

Cream the butter, add sugar gradually and egg well beaten; mix and sift dry ingredients and add alternately with milk to the creamed butter. Turn into shallow buttered pan, bake 35 minutes, cut in squares and serve with sliced peaches and whipped cream flavored with vanilla extract.

Peach Suggestions.

Virden's Camp Fire Canned Sliced Peaches between rice pancakes served with hot syrup from the peaches, make a simple and nourishing dessert.

Use peach syrup with iced tea or lemonade.

Virden's Camp Fire

APRICOTS

Apricot and Tapioca Pudding.

Syrup from Virden's Camp
Fire Apricots
Halves of Virden's Camp
Fire Apricots
2 heaping tablespoons
Minute Tapioca
2 tablespoons Sugar
Pinch Salt

Drain can apricots, add water to make two cups syrup, put in double boiler to heat, add tapioca, salt and sugar. Boil $\frac{1}{2}$ hour, stirring occasionally. When transparent pour over halves of apricots.

Apricot Tart.

$1\frac{1}{2}$ cups of Apricot Pulp,
made from Virden's
Camp Fire Apricots
2 tablespoons Orange
Juice
Blanched Almonds
 $\frac{1}{2}$ cup hot Apricot Juice
1 teaspoon Gelatine soaked
in 1 tablespoon Cold
Water

Drain and press Virden's Camp Fire Apricots through coarse sieve to make $1\frac{1}{2}$ cups apricot pulp. Add orange juice. Pour into baked pastry shell and cover entire surface with apricots, cut side up. Place a blanched almond in the center of each apricot to simulate a pit. Melt any clear amber jelly and pour over the top to glaze. Jelly may

be made of hot apricot juice to which has been added the gelatine soaked in cold water. Cool somewhat before pouring over the fruit and set aside to become firm.

Frozen Apricots.

1 can Virden's Camp Fire
Apricots
 $1\frac{1}{2}$ cups Sugar

Drain Apricots and cut in small pieces. To the syrup add enough water to make four cups, and cook that with the sugar for five minutes; strain, add apricots, cool and freeze to a mush, then add two cups whipped cream and freeze more.

Peaches can also be used with this recipe.

Apricot and Cider Jelly.

2 tablespoons Knox Gela-
tine soaked in $\frac{1}{2}$ cup
Cold Water 10 minutes
1 cup Boiling Water
1 cup Syrup from Virden's
Camp Fire Apricots
1 cup Cider
1 cup Sugar
1 tablespoon Lemon Juice

Add ingredients in order named to gelatine soaked in water. When cool pour into individual molds, with a half apricot at the bottom, and chill. Turn out and serve with whipped cream.

Virden's Camp Fire

APRICOTS

Apricot Nest.

- ½ can Virden's Camp Fire Apricots drained
- 1 cup Flour
- 2 tablespoons Sugar
- 2 teaspoons Baking Powder
- 3 tablespoons Milk
- 1 small Egg
- ¼ teaspoon Salt
- 3 tablespoons Butter

Mix dry ingredients, sift twice, work in butter with tips of fingers, add egg well beaten and milk. Roll out and place on top of apricots, which are put in the bottom of a well buttered baking dish. Bake twenty minutes in hot oven and serve with following sauce:

- 1 cup Apricot Syrup from Virden's Camp Fire Apricots
- 1 teaspoon melted Butter
- 1 teaspoon Cornstarch dissolved in 1 teaspoon Cold Water
- 1 teaspoon Lemon Juice
- 3 tablespoons Sugar

Mix and boil above ingredients until thick.

Apricot Sherbet.

- 1 can Virden's Camp Fire Apricots
- 2 cups Cream
- ½ cup Cider
- 1 cup Sugar
- ¼ cup Lemon Juice

Drain Apricots and add to syrup the fruit rubbed through a sieve. Add sugar, cider and lemon juice.

Freeze to a mush, then fold in whipped cream; let stand 1½ hours. Serve in sherbet glasses.

Apricot Salad.

- 1 can Virden's Camp Fire Canned Apricots
- Lettuce
- Cottage Cheese
- Apricot Jelly

Serve cold apricots on lettuce leaf in shape of star, in center a ball of cottage cheese, and make a cavity in same filled with apricot jelly.

Apricot Soufflé.

Drain and reserve syrup from one can Virden's Camp Fire Apricots; cut fruit in quarters and line bottom of baking dish. Pour over them Custard mixture and bake 40 minutes in slow oven. Serve with the fruit syrup and sweetened whipped cream (mixed).

CUSTARD

- 3 tablespoons Butter
- ¼ cup Flour
- 1 cup Scalded Milk
- 4 Eggs
- ¼ cup Sugar

Melt butter, add flour and mix, add gradually hot milk; when well thickened pour over well beaten yolks mixed with sugar, cool and fold in well beaten whites of eggs.

Virden's Camp Fire APRICOTS

Apricots With Molded Rice.

- 1 can Virden's Camp Fire Apricots
- 2 cups cooked Rice
- 1 cup Scalded Milk
- 2 Eggs
- $\frac{1}{2}$ cup Sugar
- 1 teaspoon Vanilla

Beat eggs, add sugar and add to hot milk. Cook over hot water until creamy, stirring constantly; add cooked rice, mix well and turn into buttered mold (ring mold preferred). Cool, then turn into a serving plate. Fill center with Virden's Camp Fire Apricots, drained, and place a border of apricots around the bottom of the mold.

Apricot-Jelly Roll.

- 2 cups Virden's Camp Fire Apricots, drained and mashed
- 3 Eggs
- 1 cup Sugar
- 2 tablespoons Cold Water
- 1 cup Sifted Flour
- 1 teaspoon Baking Powder
- 1 tablespoon Melted Camp Fire Shortening
- 1 teaspoon Vanilla

Beat eggs until very light; add sugar gradually, beating with egg beater. Add water, vanilla and shortening; sift flour and baking powder and fold into the batter. Have a shallow baking pan well

greased and bottom covered with greased paper. Pour in cake batter and bake in a hot oven about 12 minutes. Turn on a napkin, cut off edges, and cover with mashed apricots. Turn the top edge of cake down, pressing firmly. Then pick up corners of napkin and bring toward you. The cake will roll perfectly. Sprinkle with powdered sugar.

Apricot Meringue Pie.

- 2 cups Virden's Camp Fire Apricots, mashed
- 1 tablespoon Butter
- 1 tablespoon Cornstarch, dissolved in 1 tablespoon cold water
- Yolks of two Eggs, well beaten
- Whites of two Eggs beaten until light
- 2 tablespoons Sugar
- Lemon Flavoring

Sweeten mashed apricots to taste. Add butter and heat in double boiler. Add dissolved cornstarch to mixture; cook until thick, then pour over well-beaten egg yolks and pour into a baked pastry shell. Add sugar and few drops lemon flavoring to whites of eggs beaten until light, spread over top of pie, and brown in slow oven.

Virden's Camp Fire PEARS

Pear Fritters.

Virden's Camp Fire Pears
1 cup Flour
 $\frac{1}{4}$ teaspoon Salt
2 Eggs
 $\frac{3}{8}$ cup Milk
1 tablespoon melted Butter

Mix flour and salt, add milk gradually, yolks of eggs beaten, butter, and whites of eggs beaten stiff. Dip pears in batter, fry in deep fat; serve hot.

Pear Salad.

1 can Virden's Camp Fire Pears
Hearts of Lettuce
2 Eggs
5 tablespoons Vinegar
Cream Cheese
2 tablespoons Sugar
 $\frac{1}{2}$ teaspoon Colman's Mustard
Pinch Salt
1 cup thick Sour Cream
Paprika

Chopped Salted Almonds
Drain pears, place two halves on thick slice of heart of lettuce and pour following dressing over it.

Beat together well the eggs, vinegar, sugar, mustard and salt. Place in double boiler, stir until it thickens, remove from fire to cool and add sour cream. Garnish with cheese balls made of cream cheese mixed with yolk of hardboiled egg mashed, paprika, and rolled in chopped salted almonds.

Pear Roll.

1 can Virden's Camp Fire Pears
2 cups Flour
 $\frac{1}{2}$ teaspoon Salt
2 level tablespoons Sugar
4 teaspoons Baking Powder
3 tablespoons Shortening
1 small Egg
 $\frac{1}{2}$ cup Milk

Sift dry ingredients, mix in shortening, add beaten egg to milk and add to dry ingredients to make soft dough. Roll out $\frac{1}{2}$ inch. Cook 1 cup sugar with $1\frac{1}{2}$ cups water in a small baking dish until a thick syrup results. Spread rolled dough with coarsely chopped pears; form into long roll, cut into pieces $1\frac{1}{2}$ inches thick. Place each piece with cut side into hot syrup, put small piece of shortening on top, sprinkle with sugar and cinnamon, bake in hot oven until brown. Turn out on platter, pour syrup around and serve with whipped cream.

Jellied Pear Salad.

Make a lemon jelly and pour over slices of Virden's Camp Fire Pears and chopped celery arranged in individual molds. Set aside until firm and serve on lettuce with mayonnaise.

Virden's Camp Fire

PEARS

Baked Pears.

- 1 can Virden's Camp Fire Pears
- 1 cup Pear Syrup
- Juice of $\frac{1}{2}$ Lemon
- 2 tablespoons Butter
- 2 tablespoons Sugar
- 1 teaspoon Cornstarch

Drain Virden's Camp Fire Pears and place in granite baking dish. Take syrup, juice of lemon, butter and sugar, heat all in a sauce pan and when at boiling point thicken with cornstarch. Pour over fruit and bake ten to fifteen minutes in hot oven. If desired $\frac{1}{2}$ cup Sultana raisins can be added to sauce. Serve hot with lamb chops or roasts.

Pear Dumpling.

- 1 can Virden's Camp Fire Pears
- 1 cup Flour
- 2 teaspoons Baking Powder
- $\frac{1}{2}$ teaspoon Salt
- 3 tablespoons Shortening
- $\frac{1}{2}$ cup Milk
- Sugar
- Butter

Sift together flour, baking powder and salt. Rub in shortening, add just enough milk to make a dough. Place on board, roll about $\frac{1}{8}$ inch thick, divide in six parts. On each part place $\frac{1}{2}$ pear, sprinkled with $\frac{1}{2}$ teaspoon sugar and $\frac{1}{4}$ teaspoon melted butter.

Wet edges of dough with cold water, fold around pear, pressing tightly together. Place in pan, sprinkle with more sugar and $\frac{1}{4}$ teaspoon melted butter on top of each dumpling; pour over remainder of milk, cover and bake ten minutes in hot oven. Remove cover and bake ten minutes longer in moderate oven. Serve with hard sauce.

Sweet Pickled Pears.

- 1 can Virden's Camp Fire Pears
- 1 cup Sugar
- $\frac{1}{3}$ cup Vinegar
- Few pieces whole Cinnamon
- 1 doz. whole Cloves

To the syrup of the pears boil sugar, vinegar, cinnamon and cloves (spices in cheesecloth) for twenty minutes slowly, then add fruit, turn off fire and let stand to cool.

Pear Suggestions.

Halves of pears filled with a mixture of chopped crystallized ginger and nuts provide an unusual dessert.

Melt a square of chocolate in the syrup from Virden's Camp Fire Pears, beat well until blended, pour over the halves of pears to make a delicious "easy dessert."

Virden's Camp Fire PEARS

Pear Salads, Maurice.

1 can Virden's Camp Fire Pears
Cottage Cheese
Onion Juice
Paprika

Drain pears, put on lettuce leaves, fill pears with cottage cheese which has been moistened with onion juice, sprinkle with paprika. Or—

Pimientos
Mayonnaise

Garnish pears with pimientos and fill center with mayonnaise. Or—

Chopped Walnuts
Chopped Dates
Grated Swiss Cheese

Fill center of pears with chopped walnuts and dates and sprinkle with grated Swiss cheese.

Jellied Pears and Almonds.

6 halves Virden's Camp Fire Pears
Blanched Almonds
2 tablespoons Cornstarch
1 cup Hot Syrup from Pears
 $\frac{1}{2}$ cup Hot Water
Juice of half a Lemon

Arrange six halves of Virden's Camp Fire Pears in a serving dish. Press the halves of four blanched almonds in each pear. Moistern cornstarch with three tablespoons of cold water and stir into the hot pear syrup and hot water. Cook

until thick and clear, and add juice of lemon. Pour over pears and let harden.

Pear Compote With Chocolate Sauce.

1 can Virden's Camp Fire Pears
 $\frac{1}{4}$ cup Powdered Sugar
1 square Unsweetened Chocolate
3 tablespoons Butter
1 tablespoon Cornstarch

Drain pears, sprinkle with powdered sugar and saute in butter until brown. Take out pears and arrange on serving dish. To butter left in pan add cornstarch mixed with syrup, drained from pears, and chocolate; stir and boil five minutes. Pour around pears. Serve hot or cold.

Rice-Pear Compote.

$\frac{2}{3}$ cup Rice
1 cup Boiling Water
 $1\frac{1}{2}$ cups Hot Milk
1 teaspoon Salt
 $\frac{1}{4}$ cup Sugar

Wash rice, add boiling water, steam until rice has absorbed water, then add hot milk, salt, sugar and cook until rice is soft. Turn into buttered ring mold; when shaped turn on serving dish, fill center of ring with pears and pour syrup of pears, after cooking down a little, around the ring.

Virden's Camp Fire

CHERRIES

Cherry Omelette.

Virden's Camp Fire Cherries, pitted
12 tablespoons Flour
3 Eggs
2 cups Milk
Salt
Sugar and Cinnamon

Beat yolks of eggs, add salt, milk and flour alternately, lastly beaten whites of eggs. Heat an omelette pan with plenty of butter, put in one-third of mixture. After omelette has set, cover with pitted cherries, bake brown on both sides, sprinkle with sugar and cinnamon, and serve hot. Makes about three omelettes.

Cherry Cake.

1 can Virden's Camp Fire Cherries
2 cups Flour
Thick slice Butter
1 Egg well beaten
1 teaspoon Baking Powder
Pinch Salt
Enough Milk to make Dough

Sift dry ingredients, rub in butter through flour, add beaten egg and milk. Roll $\frac{1}{2}$ inch thick and cover buttered pan with the dough. Drain can of Virden's Camp Fire Cherries, pit them, cover dough with fruit, and bake half an hour in a moderate oven. When browned

take from oven, cover with custard made with

1 Egg well beaten
2 tablespoons Sugar
 $\frac{1}{2}$ cup Thick Cream flavored with little Vanilla
Put back in oven until custard is set

Cherry Sherbet.

1 can Virden's Camp Fire Cherries
Juice of 1 Orange
1 Egg White, beaten until stiff

Add the orange juice to the syrup from the can of cherries, freeze, and when almost done, add stiffly beaten egg white and one cup of cherries pitted. Pack until hard.

Individual Cherry Puddings.

1 can Virden's Camp Fire Cherries, pitted
1 cup Flour
 $\frac{1}{2}$ teaspoon Salt
1 level tablespoon Baking Powder
 $\frac{1}{3}$ cup Milk
3 tablespoons Sugar
 $\frac{1}{2}$ teaspoon Orange Juice

Sift flour, salt and baking powder, add 1 cup cherries and milk well mixed, put in individual molds and steam ten minutes. Cut remaining cherries in pieces, add cherry syrup, sugar, little salt, and orange juice, boil twenty minutes and serve with pudding.

Virden's Camp Fire CHERRIES

Cherry Sponge.

- 1 Envelope Knox Gelatine soaked in 4 tablespoons Cold Water
- 2 cups Cherry Juice from Virden's Camp Fire Cherries
- $\frac{3}{4}$ cup Boiling Water
- $\frac{3}{4}$ cup Sugar
- 1 tablespoon Orange Juice
- Whites of two Eggs

Dissolve gelatine and sugar in boiling water, add fruit juices. When it begins to jell whip in whites of eggs and beat thoroughly. Pour into mold lined with pitted cherries. Place on ice.

Fruit Cocktail.

- $\frac{1}{2}$ can Virden's Camp Fire Cherries (pitted)
- 1 Grape Fruit, sliced
- 1 Orange, sliced
- Few slices Pineapple
- Few grains Salt
- $\frac{1}{2}$ cup Cherry Juice
- Sugar to taste

Mix ingredients, chill and serve in sherbet glasses.

Cherry Fritters.

- $\frac{1}{2}$ cup Virden's Camp Fire Canned Cherries, cut in half
- 2 cups Scalded Milk
- $\frac{1}{4}$ cup Cornstarch
- $\frac{1}{4}$ cup Flour
- Yolks three Eggs
- $\frac{1}{2}$ cup Sugar
- $\frac{1}{4}$ teaspoon Salt
- $\frac{1}{4}$ cup Cold Milk

Mix cornstarch, flour, sugar, salt; dilute with cold milk and add beaten yolks, then add gradually to

scalded milk and cook fifteen minutes in double boiler. Add cherries, pour into a buttered shallow dish to cool; turn on a board, cut in squares, dip in flour, egg and crumbs, fry in deep fat and drain.

Serve with sauce made of 1 cup cherry syrup boiled with $\frac{1}{2}$ cup sugar, 1 teaspoon cornstarch moistened with three teaspoons cold water, boil five minutes, then add juice of 1 orange. Serve hot over fritters.

Pickled Cherries.

- 1 cup Virden's Camp Fire Cherries
- $\frac{1}{2}$ cup Syrup from Virden's Camp Fire Cherries
- $\frac{1}{2}$ cup Vinegar
- $\frac{1}{2}$ cup Brown Sugar
- 2 tablespoons Stick Cinnamon
- 2 tablespoons Whole Cloves

Bring cherry syrup, vinegar and brown sugar to boiling point. Add cherries, cinnamon and cloves tied in piece of cheesecloth, and boil slowly for 20 minutes.

Bananas with Cherries.

Bananas baked with canned cherries for twenty minutes, and basted with their syrup, make a delicious and unusual dish.

Virden's Camp Fire CHERRIES

Steamed Cherry Pudding.

- 1 can Virden's Camp Fire Cherries, drained.
- $\frac{1}{2}$ lb. stale White Bread
- 1 cup Milk
- 2 tablespoons Butter
- 3 Eggs
- 4 level tablespoons Sugar
- $\frac{1}{4}$ teaspoon Lemon Extract
- Cinnamon

Cut bread in slices, then break into small pieces, put in saucepan with milk and butter and cook until mixture leaves the side of pan. Take from fire and let cool. Stir in yolks of eggs, lemon extract, and cinnamon, and, last, whites of eggs beaten stiff. Put in buttered form, alternately, this mixture and cherries, cover and steam two hours.

Cherry Tarts.

- 1 can Virden's Camp Fire Cherries
- $1\frac{1}{2}$ cups Flour
- 3 teaspoons (level) Baking Powder
- $\frac{1}{2}$ teaspoon Salt
- 6 tablespoons Camp Fire Shortening
- $\frac{1}{2}$ cup Cold Water

Sift dry ingredients, rub in shortening with finger tips, add water slowly, just enough to make a stiff dough. Roll out very thin on board and line patty pans, being very careful to have

pastry come well over edges of pans. Bake in hot oven about fifteen minutes. Put cherries (pitted) in tarts.

Boil half cup cherry juice with half cup sugar, teaspoon lemon juice; add tablespoon cornstarch dissolved in cold water, and cook two minutes. Remove from fire, beat hard, return to slow fire, cook until thick, and pour hot over cherries in the tarts.

Cherry Tapioca.

- 2 cups Virden's Camp Fire Cherries, drained and pitted
- 4 level tablespoons Minute Tapioca
- Pinch Salt
- 2 cups Hot Water
- $\frac{1}{4}$ teaspoon Lemon Extract
- 3 tablespoons Sugar
- 1 cup Whipping Cream

Cook the tapioca in hot water fifteen minutes, add salt, sugar and cherries. Pour into glass dish. Beat cream, add one tablespoon sugar and lemon extract. When cold decorate with cream and cherries.

Baked Cherry Tapioca Pudding.

Prepare same as baked peach tapioca pudding using $\frac{1}{2}$ can pitted cherries.

Virden's Camp Fire

RIPE OLIVES

Cheese and Olive Salad.

1 doz. Virden's Camp Fire
Ripe Olives, chopped
Cream Cheese
Salt and Paprika
Heart of Lettuce, finely
chopped
Pimientos cut in strips
Mash cream cheese and
moisten with cream and sea-
son with salt and paprika.
Add olives and lettuce finely
chopped, and pimientos.
Press into original shape of
cheese and let stand a couple
of hours. Cut in slices.
Serve on lettuce leaves with
mayonnaise dressing. Gar-
nish with whole ripe olives.

Sardine and Olive Canapes.

Sardines, rubbed to a
paste
Melted Butter
Onion Juice
Chopped Eggs
Bread, toasted on one
side
Sliced Tomato, dipped in
French Dressing
Virden's Camp Fire
Olives

Rub sardines to a paste
with a small amount of
melted butter. Add a few
drops of onion juice. Spread
this on rounds of bread
toasted on one side. Cover
with a thin slice of tomato,
dipped in French dressing.
Cover the tomato with a
layer of chopped egg and
minced olives, well seasoned.

Lobster or Crab Cocktail.

1 cup Lobster or Crab
Meat
 $\frac{1}{4}$ cup finely cut Celery
 $\frac{1}{4}$ cup Virden's Camp
Fire Olives, minced
3 tablespoons Catsup
1 tablespoon Vinegar
2 tablespoons Lemon Juice
 $\frac{1}{4}$ tablespoon Tabasco
Sauce
 $\frac{1}{2}$ tablespoons Chives,
chopped
Salt to taste
Speck of Cayenne
Cut crab or lobster meat
in small pieces and mix with
celery and olives. Mix re-
maining ingredients together
and add to first mixture.
Chill and serve in cocktail
glasses.

Olive, Apple and Celery.

$\frac{1}{2}$ cup Virden's Camp
Fire Ripe Olives,
minced
2 cups Diced Apples
1 cup finely cut Celery
 $\frac{1}{4}$ cup Walnut Meats,
chopped
Boiled Salad Dressing
Salt to taste
Mix ingredients. Serve on
crisp lettuce.

Olive, Sardine and Egg Paste.

Rub sardines to a paste,
add a few drops of onion
juice, finely chopped hard
boiled eggs, minced Virden's
Camp Fire Ripe Olives, in
equal proportions.

A spread for sandwiches.

Virden's Camp Fire RIPE OLIVES

Stuffed Tomatoes.

- ½ cup minced Virden's Camp Fire Ripe Olives
- 6 firm Tomatoes
- 1 cup finely cut Celery
- ¾ cup Shredded Shrimp
- Mayonnaise
- Seasonings

Peel tomatoes. Scoop out a small quantity of pulp from the center of each. Sprinkle the inside with salt, invert and let stand to chill. Mix celery, olives and shrimps and seasonings with mayonnaise to moisten. Serve on lettuce leaves.

Chicken Marengo.

- 1 5-lb. Chicken
- ½ cup Olive Oil
- 2 cloves of Garlic, thinly sliced
- 1 Onion, thinly sliced
- 1 teaspoon Paprika
- 2 tablespoons Flour, browned
- 2 cups Tomatoes
- 2 cups boiling Water
- 1 teaspoon Salt
- ½ teaspoon Pepper
- ½ cup Virden's Camp Fire Ripe Olives, cut in small pieces

Cut up the chicken, salt and fry until brown in olive oil. Remove chicken and in the fat fry garlic, onion, and add flour and brown.

To this add two cups tomatoes, boiling water, salt, paprika, and pepper. When slightly thickened pour over chicken. Cover and cook

slowly until chicken is tender. When half done, add olives, cut in small pieces.

This may be cooked in a casserole. Last half hour of cooking is done with cover removed.

(Sufficient for eight servings.)

Tongue en Casserole.

Cut medium sized boiled tongue into slices one-half inch thick and place in a buttered casserole. Pour over this two cups of SAUCE MAURICE. Bake in a moderate oven twenty minutes. Five minutes before removing from the oven add one-half cup minced Virden's Camp Fire Ripe Olives.

SAUCE MAURICE

- 2 tablespoons Olive Oil
- 2 tablespoons Onion
- 1 clove Garlic
- 1 tablespoon Carrot
- 2 cups Tomatoes
- Pepper
- 2 tablespoons Green Pepper
- 1 tablespoon Pimiento
- 1 tablespoon Parsley
- 3 tablespoons Flour
- 1 tablespoon Salt
- Paprika

Heat oil, add onion, garlic, carrot, green pepper, pimiento and parsley chopped. Brown and stir in flour. Add tomatoes and seasonings. Cook until thick.

Virden's Camp Fire Fruits FROZEN IN CAN

How to Freeze.

Place a can of Virden's Camp Fire Peaches (label removed) on its side in a bucket. Pack in ice and rock salt in alternate layers. Let it stand three hours. Take out can, dip for a second in hot water, then open, cutting around side closely under top. Fruit will be frozen in a firm cylinder.

Peach Nut Delight.

- 1 can Virden's Camp Fire Peaches, frozen
- $\frac{1}{4}$ lb. Blanched and Deliciously Browned California Almonds

Separate the almonds in halves. When ready to serve turn out the frozen peaches on a serving dish and carefully press the almond halves half way in at regular intervals. Serve cut in slices with whipped cream.

Hot Marshmallow Sundae.

Mix 1 cup brown sugar and $1\frac{1}{2}$ cups water and cook slowly for 20 minutes. Cut marshmallows in quarters to make 1 cup. When ready to serve, pour the hot syrup on to the marshmallows, beating constantly, add $\frac{1}{4}$ teaspoon vanilla and pour on the slices of the frozen fruits.

Frozen Apricot with Hot Caramel Sauce.

- 1 can Virden's Camp Fire Apricots, frozen
- 1 cup Sugar
- 1 cup Boiling Water
- $\frac{1}{2}$ cup Shredded Roasted Almonds
- $\frac{1}{4}$ teaspoonful Vanilla

Put sugar in frying pan and stir constantly over a low heat until a golden brown syrup forms. Remove from heat, add boiling water, and cook slowly 30 minutes. Keep hot in double boiler and just before serving add shredded roasted almonds and vanilla. Serve hot on slices of frozen apricots.

Mocha Apricots.

- 1 can Virden's Camp Fire Apricots, frozen
- 3 tablespoons Butter
- 1 cup sifted Powdered Sugar
- 2 tablespoons ground Chocolate or Cocoa
- Cold Strong Coffee

Serve frozen apricots in slices, with sauce made as follows:

Cream butter, gradually adding powdered sugar that has been mixed with the chocolate or cocoa. When thoroughly mixed add enough strong cold coffee to make mixture of whipped cream consistency.

The Guarantee Behind the "Camp Fire" Label

A label on a can of fruit may mean *something* or it may mean *nothing*.

Virden's Camp Fire label means *something*—in fact *everything* you would want it to mean.

Virden's Camp Fire label means that the fruits contained in the can are from the district in California where soil and climate combine to grow that particular fruit to perfection.

Virden's Camp Fire label means that the fruit has been carefully selected for its rich flavor, firm texture and uniformity of size.

Virden's Camp Fire label means that the fruit has been scientifically packed in modern plants that are models of cleanliness.

Virden's Camp Fire label is your guarantee of supremely choice quality.

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FRUITS



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