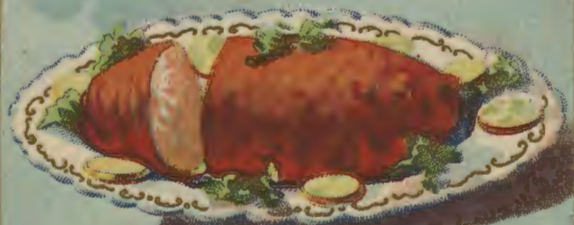


# PIERCE'S BRAND CALIFORNIA TUNNY

FISH ARE CAUGHT WITH HOOK AND LINE AND IMMEDIATELY BROUGHT TO OUR CANNERY WHICH INSURES YOUR ABSOLUTELY KNOWING THAT YOU ARE PARTAKING OF FISH PACKED WHILE FRESH.

INVITING-ISN'T IT?

## TUNNY LOAF



A DISH FOR PARTICULAR PEOPLE



EASY TO MAKE.

## TUNNY SALAD



LOOKS LIKE CHICKEN  
TASTES LIKE CHICKEN

# PIERCE'S BRAND CALIFORNIA TUNNY

FISH IS PACKED IN THE LARGEST AND MOST SANITARY FISH CANNING PLANT IN THE WORLD. WE INVITE INSPECTION AT ALL TIMES.

A QUICK LUNCH.

## TUNNY SANDWICH



THEY ARE PERFECTLY DELICIOUS  
"HAVE ONE WITH ME"

# PIERCE'S CALIFORNIA BRAND



# TUNNY

Makes a delicious  
salad



GUARANTEED BY THE CALIFORNIA TUNNY CANNING CO. UNDER THE  
PURE FOOD AND DRUGS ACT, JUNE 30, 1906. SERIAL NO. 42439.  
C. E. PIERCE CO., SAN FRANCISCO, CAL. SOLE DISTRIBUTORS FOR  
CALIFORNIA TUNNY CANNING CO. SAN PEDRO, CAL.

# PIERCE'S CALIFORNIA BRAND



# TUNNY

SPEC  
AINE  
TX  
T48  
T84  
P64  
1913

THE ORIGINAL AND GENUINE "TUNNY" IS PIERCE'S CALIFORNIA TUNNY

"TUNNY" SANDWICH

Shred the contents of one can PIERCE'S Brand **TUNNY**. Mix with mayonnaise dressing, placing crisp lettuce leaves between thin slices of bread, spreading the mixture upon them. They will please you immensely.

TOMATOES STUFFED WITH "TUNNY"

Slice the tops from the required number of tomatoes and scoop out the centers. Mix with contents of can PIERCE'S Brand **TUNNY**: One cup cracker crumbs, one teaspoonful salt, and paprika to taste. Replace all into the tomato shell and bake twenty minutes in quick oven. Serve with slices of lemon.

CREAMED "TUNNY" ON TOAST

Make creamed sauce from one tablespoon butter, one tablespoon flour;  $\frac{3}{4}$  pint of milk and  $\frac{1}{2}$  cream. Shred one large can of PIERCE'S California **TUNNY** after cream sauce has come to a boil. Stir the **TUNNY** in sauce for about two minutes then serve on toast or crackers. You will find this dish to be most delicious.

"PIERCE'S TUNNY SALAD"

For six people one large can PIERCE'S **TUNNY** shredded. Chop one large bell pepper and two stalks celery fine. Juice half lemon, salad dressing. Serve on crisp lettuce leaves with a dash of paprika on top. "This will *taste like more.*"

PIERCE'S "TUNNY" COCKTAIL

Two tablespoonfuls Cocktail sauce, two tablespoonfuls Pierce's **TUNNY**, few drops lemon juice, pepper, salt and a little dash of paprika. A most delicious appetizer.

"TUNNY" LOAF

Empty contents one can PIERCE'S Brand **TUNNY**. Beat two eggs and add to Tunny, with one cup bread crumbs, one teaspoonful lemon juice, chopped parsley, green peppers, salt and pepper to taste. Mould and bake moderately one half hour. Garnish with parsley and sliced stuffed olives. Serve hot or cold. If eaten hot serve with fish sauce.

"TUNNY" FRITTERS

Stir up a batter of a pint of milk, four eggs, a pinch of salt, one large teaspoonful baking powder and flour enough to make

batter thicker than batter cakes. Stir in the PIERCE'S Brand **TUNNY** minced fine and fry like any fritters.

PIERCE'S "TUNNY" FISH AU GRATIN

One can **TUNNY**, one-half cup cracker crumbs, one-half pint cream sauce. Season well with salt, pepper, paprika, celery salt. First layer of fish in baking dish, then layer of cheese, then layer of cracker crumbs. Sprinkle with chopped parsley. Pour over part of cream sauce on each layer. Bake in quick oven until it boils up in the middle and cracker crumbs are brown.

PIERCE'S "TUNNY"

For motoring and picnic parties. Always ready to serve. No bother at all to prepare, and makes a perfectly delicious luncheon. Be sure you have a can with you next time.

"TUNNY" CUTLETS

Pick with fork into fine particles, one can PIERCE'S Brand **TUNNY**, one cup hot mashed potato; add salt and paprika to taste. One beaten egg, adding one teaspoonful water. Stir all together, mould and roll in egg and bread crumbs, and fry in deep fat. Serve with slices of lemon.

THE GENUINE IS  
"PIERCE'S BRAND TUNNY"

For sale by all first-class grocers. Accept no other brand when ordering  
THE ORIGINAL AND GENUINE IS SPELLED "TUNNY"

G. E. PIERCE COMPANY  
SAN FRANCISCO, CAL.