



# CATALINA TUNA

SOLD BY  
VILLINGER & CARNER  
2759 Temple St.,  
Los Angeles, Calif.



# Tuna—An Aristocratic Fish

The Tuna is far from being an ordinary variety of sea food. In fact, there are only two places in the world where the Tuna will condescend to live—in the mild waters of the Pacific off the coast of Southern California, and in the warm Mediterranean Sea.

It is not unlikely that the careful and discriminating habits of the Tuna may account for the remarkably fine quality of the Tuna meat. It is pure white, firm, tender and very delicately flavored. It looks and tastes more like breast of chicken than anything else, and when made up into salads and sandwiches you cannot tell the difference.

Only the selected white Tuna meat is put up under the Catalina Brand—all solid food—no skin or bones—no particle of waste. It is thoroughly cooked and automatically sealed in air-tight sanitary tins, so that it will keep indefinitely.

Keep a few tins of Catalina Tuna always on hand, for you can serve Tuna on any occasion, as fish or meat.

Order a supply now and try some of our special Tuna recipes.

**INTERNATIONAL PACKING CORPORATION**

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EXCLUSIVE SALES AGENTS

LOS ANGELES,

CALIFORNIA



### Tomatoes en Surprise—Tuna

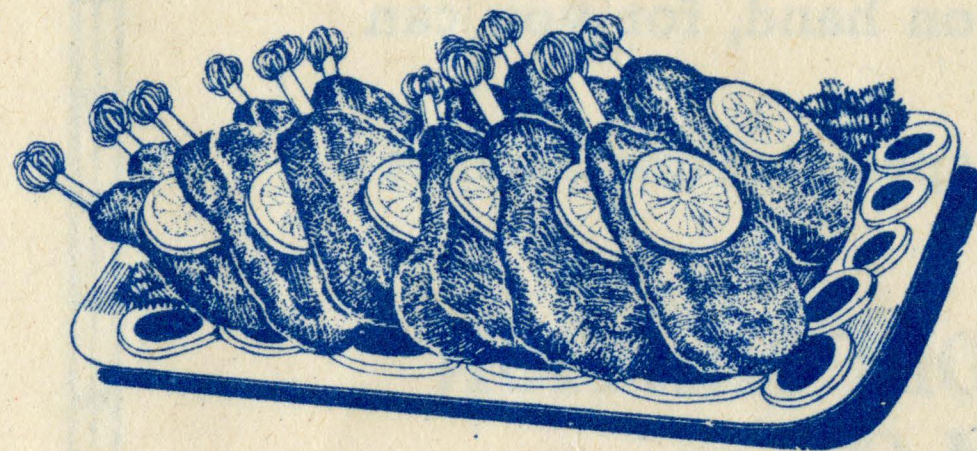
Fry one onion, chopped fine, in a little butter until done. Add one green pepper cut in fine shreds; make thick sauce by cooking this in about 2 cupfuls of cream and 1 teaspoonful flour. Add enough flaked Tuna to thicken. Fill skinned and hollowed tomatoes with the mixture. Place over each a thin slice of California cheese. Bake in oven until tomatoes are done. (The consistency of the Tuna filling should be very firm to allow for thinning by the juice of the baking tomatoes.)

### California Tuna Club Sandwich Recipe

Toast three slices of light bread on one side. On one slice place a curly crisp lettuce leaf and cover with dressing, put on second slice toast, more lettuce, dressing, slices or flakes of Tuna. Third slice toast topped with three slices broiled bacon and thinly sliced pickles. Decorate with parsley.

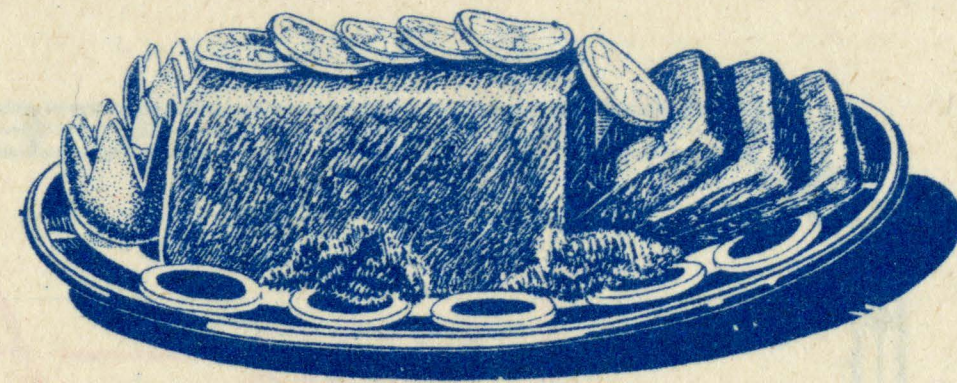
### Tuna Cocktail

One small can CATALINA BRAND TUNA, 2-3 cup tomato catsup, 2 tablespoons Worcestershire Sauce, 2 tablespoons lemon juice, 1 tablespoon grated horse radish. Season with celery salt and tobasco. Mix all ingredients, chill and serve in oyster cocktail glasses with slice of lemon.



### Tuna Cutlets with Green Peas

Melt 2½ tablespoons butter, add 1-3 cup flour, stir till smooth, add 1 cup milk, cook till boiling, stirring constantly, add 2 small or 1 large can CATALINA BRAND TUNA, mix well, season with lemon juice, salt, pepper and paprika to taste. Mould in cutlet shape, fry in good hot fat and serve with fresh green peas.



### Tuna Roast Loaf

Break one stale baker's five-cent loaf of bread in small pieces and soak in hot water till soft, drain off water, leaving the bread soft but not watery. Season to taste with salt and pepper. Chop six small cold boiled potatoes and season with salt and pepper. Butter a loaf pan, cover the bottom with soaked bread, then a thin layer of potatoes; on top of potatoes a layer of CATALINA BRAND TUNA, picked apart in flakes and seasoned with salt and pepper, continue layers till pan is full, having a layer of crumbs on top; baste ¼ cup melted butter over the top, cover with paper and bake in moderate oven one (1) hour. Remove from mould and serve with 1 cup white sauce made by melting 2 tablespoons butter, adding 2 tablespoons flour and 1 cup of milk; cook till the mixture boils, stirring constantly, then seasoning with salt, pepper and lemon juice to taste.

### Bisque of Tuna

Fry 1 onion, 1 Chili pepper chopped fine in 2 tablespoons butter, add 2 tablespoons of flour, stir till well mixed, add 1 can tomatoes, bring to boiling point, stirring constantly, then simmer gently 25 minutes. Add 1 quart good veal broth, 1 can CATALINA BRAND TUNA, and ½ cup cooked rice. Season to taste. Serve in bouillon cups.

### Tuna Souffle a la Catalina

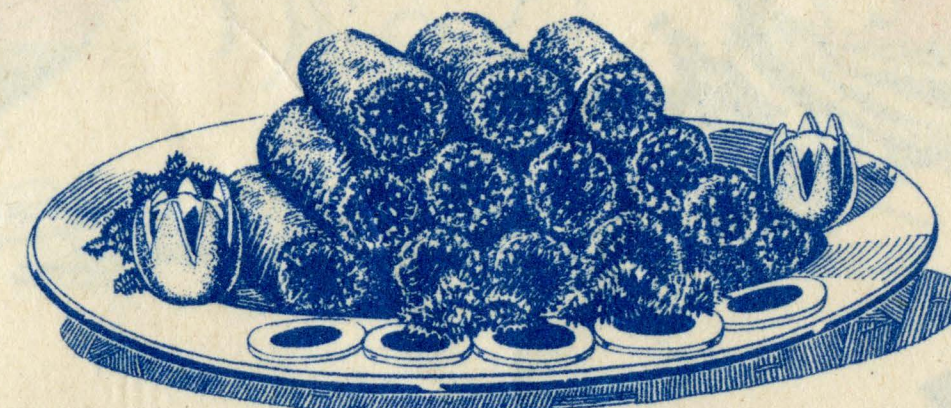
One large can CATALINA BRAND TUNA, 5 cups hot mashed potato, 3 rounding tablespoons of butter, 1 tablespoon chopped parsley, 2 tablespoons chopped sweet pepper, ½ cup cream, 1 cup stale bread crumbs, 5 egg whites beaten stiff. Season with onion, salt and paprika. Beat the butter and hot mashed potatoes smooth. Add the bread crumbs, flaked tuna, parsley, peppers and seasonings; then the cream and lastly the stiffly beaten egg whites. Sprinkle top with browned bread crumbs and bake in moderate oven thirty minutes.

### Tuna a la Newberg

Melt 4 tablespoons butter in a chafing dish, add 1 tablespoon flour, mix well, add ¾ cup thin cream mixed with yolks of 2 eggs, cook, stirring constantly till thick and smooth. Do not cook too long or mixture will curdle. Place dish over hot water pan, add 1 can CATALINA BRAND TUNA broken in pieces, ½ teaspoon salt, 1 tablespoon lemon juice and a shake of cayenne. Serve on rounds of buttered toast.

### Vienna Tuna Rolls

Chop 2 cold boiled potatoes, add ½ small onion and ½ small green pepper chopped fine, mix well, add 1 can CATALINA BRAND TUNA and 2 tablespoons melted butter and 4 tablespoons flour, season to taste. Make into four small rolls, bake in a buttered pan covered with buttered paper till firm.



### Tuna Croquettes

Melt 2½ tablespoons butter, add ½ tablespoon finely chopped onion and cook till onion is yellow, add 1-3 cup flour, cook till smooth, add 1 cup stewed tomatoes and cook, stirring constantly till boiling, add 1 can CATALINA BRAND TUNA and 1 cup finely chopped boiled potato. Season to taste with salt and pepper, form into balls, dip in egg, roll in crumbs and fry in hot deep grease.

### Tuna Fish Cakes

Mix equal quantities cold boiled potato chopped and CATALINA BRAND TUNA picked into shreds, season to taste with salt and pepper, press into flat, round cakes, fry in good hot fat in frying pan and serve with garnish of cucumbers or radishes.

(OVER)

### Tuna Omelet with Chili Peppers

Make an omelet with 3 eggs, 3 tablespoons water, shake of salt and dash of pepper, cook in smooth frying pan till ready to roll, then spread with ¼ cup CATALINA BRAND TUNA, shredded very fine, seasoned with salt and mixed with ½ table spoon pulp of a roasted Chili pepper. Roll, garnish with parsley, serve very hot.

### Tuna Omelet with Spanish Sauce

Make an omelet same as for Tuna omelet with Chili peppers, omit the Chili pulp. When omelet is turned on a hot platter cover with sauce made from thick tomato sauce and seasoned with Chili pulp and chopped cucumber pickles. Garnish with watercress.

### Tuna Fancy Pan Roast

Break 1 can CATALINA BRAND TUNA in large pieces and saute in butter in frying pan, add ½ can mushrooms, ½ cup celery, cut in thin slices and season to taste with salt, paprika and lemon juice. Turn into a shallow buttered baking pan, cover with crumbs and cook in a hot oven till crumbs are a fine brown.

### Tuna Chowder

One large can CATALINA BRAND TUNA, 2 tablespoons chopped onion, 3 tablespoons of butter, 2 cups diced potatoes, 2 cups of water, 4 cups of milk, 1 cup cracker crumbs. Cook onion and the butter until clear, add potatoes and the water and cook until potatoes are done. Add the milk and tuna, cook five minutes. Add cracker crumbs and season with salt and paprika.

### Catalina Salad

To 2 cups shredded lettuce add ½ cup chopped English walnuts, 1 large pimiento chopped fine, 2 tablespoons ground mustard, juice of 1 lemon, with just a dash of celery salt, mix well with 1 large can of CATALINA BRAND TUNA. Toss up lightly and put all in a dish or mould. Prepare enough unsweetened gelatine to make 3 cups, using ½ cup vinegar, and when cold pour over contents of dish or mould and place on ice to mould.



*for*  
**Salads**

