



25 ways to a
♥♥♥ man's heart!



Aspen Historical Society
620 West Bleeker
Aspen, Colorado 81611

THERE are several ways to a man's heart—and we're sure you know them all—but the surest way of all is still through tempting food. That's where Kuner's steps into your meal-planning picture, with those good-tasting products that are Colorado-grown and packed. We suggest only twenty-five ways to make the men in your family come back for more helpings, but with Kuner's delicious canned foods on your pantry shelf, you can't help but be inspired to think of many more.



ASPEN HISTORICAL SOCIETY
ACCESSION NO. 72.2.155

Garden Cottage Cheese

1 pint dry cottage cheese
1/4 cup Kuner's Relish
Mayonnaise

Chives or onions
Finely chopped parsley
Shredded carrots and
green peppers

Mix and serve on lettuce.



Corn Soup

2 cups Kuner's Cream Style
Corn
2 tbs. butter
2 tbs. flour

1 pint milk
Salt, pepper
Large slice onion
1 tsp. chopped pimento

Melt shortening, remove from fire, and blend in the flour. Add milk and return to the fire, stirring until smooth. Add onion, seasoning, corn and pimento. Remove onion before serving.



Pumpkin Pie

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|----------------------------|-------------------------|
| 1 1/2 cups Kuner's Pumpkin | 2 eggs |
| 1/3 cup brown sugar | 2 cups milk, scalded |
| 1/3 cup molasses | 1/2 cup cream |
| 1/2 tsp. salt | 1 tsp. cinnamon |
| 1/4 tsp. nutmeg | 1/2 tsp. ginger |
| 1/2 tsp. cloves | 1 pastry shell, unbaked |

Beat the eggs, add sugar, Kuner's Pumpkin, salt and spices, and mix thoroughly. Add the milk and cream, and mix well in a double boiler. Heat until warm, then pour into a deep pan lined with pastry, and bake in a 350-375 degree oven for about 45 to 60 minutes, or until the custard is set. Test the pie as for any custard, by inserting a sharp knife in the center. When knife comes out clean, the custard is done. Serve slightly cooled.

Tri-Color Salad

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|-----------------------------|----------------------|
| 1 cup Kuner's Peas, drained | 1/2 cup diced celery |
| 1 tsp. grated onion | Strips of pimento |
| 1/2 cup diced snappy | Salt and pepper |
| Longhorn cheese | |

Toss ingredients with mayonnaise or Kuner's French Dressing and serve on lettuce.



Tuna Wiggle

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|-----------------------------|-------------------|
| 1 1/2 cups tuna fish | 1 cup milk |
| 1 cup Kuner's Peas, drained | 2 tbs. flour |
| Salt and pepper to taste | 2 tbs. shortening |

Melt shortening in deep skillet, remove from fire, and blend in flour to make a smooth paste. Return to fire, and add milk gradually to form a smooth cream sauce. Add the flaked tuna and drained Kuner's Peas, and season to taste. Sprinkle top with grated cheese, and stick skillet under the broiler flame to form a brown crust.



Chile Con Carne

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|--------------------------------|---------------|
| 3 tbs. chopped beef suet | 1/2 tsp. salt |
| 3/4 lb. ground or chopped beef | 1 cup water |

1 3/4 cups Kuner's Chili Beans

Brown beef and suet in frying pan. Add salt and water and simmer for 15 minutes. Add Kuner's Chili Beans and heat to boiling. Serve hot with salted wafers or toast squares.



Southern Style Hominy

2½ cups Kuner's Hominy, 1 cup milk
 drained
 Salt and pepper to taste Butter or shortening

1 piece fatback, or a hambone, or an inch-wide piece of bacon

Drain the Kuner's Hominy and cook in double boiler with milk, butter or shortening, seasoning, and the hambone or bacon for approximately one hour, or until tender and flavorful.

Peach Cobbler

3 tbs. Minute Tapioca ¼ tsp. nutmeg
 ⅓ cup sugar 2 tbs. melted butter
 ¼ tsp. salt 1 tbs. lemon juice
 1 cup peach juice 2½ cups Kuner's Peaches,
 Pie dough drained

Combine tapioca, sugar, salt, nutmeg, butter, Kuner's Peaches cut in small pieces, and fruit juices; let stand 15 minutes while crust is being made. Make pie crust and fill pan 8x8x2 lined with pie crust with peach mixture. Bake in hot oven (450° F.) 15 minutes, then reduce heat to moderate (350° F.) and bake 25 to 30 minutes longer.



Cherry Macaroon Pie

2 cups Kuner's Cherries, drained
 ½ cup sugar
 Nutmeg
 Cinnamon
 Topping
 1 tbs. butter
 ½ cup sugar
 1 egg
 ½ cup flour
 1 tsp. baking powder
 ¼ tsp. salt

Drain Kuner's Cherries and put in 6 x 10 pan. Sprinkle with ½ cup sugar and spices. Cream butter with sugar, add egg, and then the flour sifted with the baking powder. Drop this mixture by spoonfuls over the cherries. Bake at 325° F. until crust is crisp and brown.

To cherry juice add 1 tablespoon cornstarch and enough sugar to sweeten (about ¼ cup), and boil 5 minutes. Serve over pie, and add a spoonful of vanilla ice cream to each serving if desired.

Corn Pudding

1 cup Kuner's Cream Style Corn 2 eggs
 ½ cup milk 1 tbs. sugar
 1 tsp. butter 2 tbs. flour
 Pinch salt

Beat eggs, and strain, then add flour and sugar. Mix in Kuner's Country Gentleman Corn, milk, salt and butter. Bake in moderate oven for 45 minutes.



Mashed Potato Salad

6 medium potatoes	Kuner's Mustard
Spring onions, chives, or white onions	Kuner's Dill Pickles
Mayonnaise	1 hard boiled egg, if desired

Salt, pepper, paprika and vinegar

Boil potatoes until tender, skin immediately and mash in bowl which has been rubbed with garlic, until fluffy, adding seasoning and minced onion or chopped chives. Add about 1 tsp. Kuner's Mustard, 3 chopped Kuner's Dill Pickles, and a chopped hard-boiled egg if desired. Let stand for at least an hour to let the flavor ripen, and serve very cold with lettuce and sliced tomatoes.

Tomato Aspic

3 cups Kuner's Tomato Juice	1 1/2 envelopes granulated gelatine
1 sliced onion	1 stalk celery
1 bay leaf	1/4 cup cold water

Pinch sugar, pinch salt, pepper

Heat Kuner's Tomato Juice with seasoning, onion, and celery. Soak gelatine in cold water and add to hot tomato juice - strain. Pour into molds and chill. Serve on mounds of lettuce with cottage cheese that has been seasoned and mixed with top milk and chopped chives.



Spanish Beans

2 1/2 cups Kuner's Tomatoes	1 onion
1 slice bacon	2 tbs. sugar
2 1/2 cups Kuner's Stringless Green Beans	Salt and chili powder to taste

Cut bacon small and brown slightly, add sliced onion and brown. Add Kuner's Tomatoes and seasoning. Cook until thick, add drained Kuner's Stringless Green Beans, and simmer 1 hour.



Mexican Style Corn

1 red pepper, parboiled	2 1/2 cups Kuner's Whole Kernel Golden Corn
1 green pepper, parboiled	Butter and seasoning

Heat the can of Kuner's Whole Kernel Golden Corn in boiling water for about fifteen minutes. Open, drain, and add prepared chopped green and red peppers, butter and seasoning to taste.



Russian Borsch Soup

2 pounds beef or brisket	2½ cups Kuner's Diced Beets
Extra good marrow bone	2½ cups Kuner's Tomatoes
2 pounds cabbage	Bunch of soup vegetables
Salt and pepper to taste	Sour cream

Boil meat, bone and soup vegetables in 4 quarts water for 2 hours and strain. To the broth add shredded cabbage and all but ½ cup Kuner's Diced Beets, and cook for 1½ hours. 15 minutes before serving add remaining beets which have been chopped. Just before removing from fire, add the Kuner's Tomatoes and bring to a good boil. Serve with sour cream placed in a separate bowl so that each may add cream to suit his taste.



Pea Salad

1 cup Kuner's Peas	½ cup diced celery
1 tsp. grated onion	Salt and pepper
	Diced pimento

Mix ingredients with mayonnaise and serve on lettuce cups.



Creamed Carrots

2 cups Kuner's Diced Carrots, drained	Salt, pepper, paprika
Small amount chopped parsley	Milk
	2 tbs. flour
	2 tbs. shortening

Preheat and drain Kuner's Diced Carrots. Make a cream sauce by melting the shortening in a shallow pan or skillet, removing from the fire, and blending in the flour. Boil carrot juice in a separate pan down to approximately ½ cup, and add milk to make 1 cup. Return fat and flour to the fire and add the liquid gradually, stirring to keep smooth. Add the carrots, and season well. Serve with a sprinkling of paprika and chopped parsley.

Succotash

1¼ cups Kuner's Cream Style Corn	1¼ cups Kuner's Lima Beans
2 tbs. cream	2 strips bacon
	Butter and seasoning

Heat the cans of Kuner's Country Gentleman Corn and Lima Beans in boiling water for about fifteen minutes. Open, drain the lima beans, and add to the corn. Add 2 strips of bacon which have been fried crisp and crumbled, cream, and butter and season to taste.



1000 Island Dressing

4 tbs. real mayonnaise
3 tbs. Kuner's Ketchup

1 tbs. Kuner's Sweet Relish
Sliced olives

Beat the mayonnaise until fluffy, then blend in the Kuner's Ketchup and the drained Kuner's Sweet Relish and olives, adding 1/2 tsp. of finely minced onion if desired.



Scalloped Tomatoes

2 1/2 cups Kuner's Tomatoes
Salt and pepper

Butter
4 slices day-old bread

Crumble day-old bread (heel is especially good) into hot bacon fat and fry until brown. Line greased deep pie plate with the browned chunks of bread and add the Kuner's Tomatoes, seasoning as you go with salt, pepper and dots of butter. Cover with the remaining crumbs and cook in a very hot oven until top bubbles and forms a crust.



Corn Cakes

1 cup Kuner's Cream Style
Corn
1 egg

1 tsp. baking powder
Finely rolled cracker crumbs
Pinch salt

Mix egg with Kuner's Cream Style Corn, then add the baking powder and the cracker crumbs until the mixture has a consistency a little heavier than pancake batter. Fry in shortening.



Kuner's French Dressing

1/4 cup sugar
1 tsp. salt
1/4 cup vinegar
1 cup salad oil

1/2 cup Kuner's Ketchup
1 tsp. Worcestershire sauce
1/2 tsp. grated onion

1 cup salad oil



Winter Garden Salad

On lettuce leaves arrange shoestring or Kurer's Diced Beets, Kurer's Carrots, and a Kurer Tomato. Serve with French Dressing.



Pie Pastry

1 1/2 cups flour
1/2 cup shortening

1/2 tsp. salt
Ice water enough to moisten
(about 3 tbs.)

Mix and sift flour and salt. Add shortening, and cut in with pastry blender until mixture resembles very coarse meal, or fat is in particles about the size of a pea. Add water, a few drops at a time, sprinkling it over the dry ingredients—just enough to make them cling together. Shape dough into a ball, and roll lightly and evenly, using short strokes and working out from center to edge so as to shape the dough into a circle, at least 1 inch larger than pie. Fit pastry to pan, carefully smoothing out any air bubbles.



Louisiana Gumbo

3 lbs. top round or chuck	1/2 cup Kurer's Country Gentleman Corn
1 large onion, sliced	2 tbs. beef drippings or bacon fat
3/4 cup Kurer's Tomato Sauce	1 tbs. flour
1 clove garlic	1 bay leaf
1/2 cup Kurer's Carrots and Peas	2 stalks celery or handful celery tops
1/2 cup Kurer's Stringless Wax Beans	

Cut clove of garlic and rub well over meat. Salt and pepper meat, cut in pieces, and dust with flour. Heat 2 tbs. beef fat or bacon fat in Dutch Oven or any kettle with a close-fitting cover until hot. Add sliced onion, and when slightly cooked, add meat and brown thoroughly on all sides. Add Kurer's Carrots and Peas, Stringless Wax Beans, Country Gentleman Corn, Tomato Sauce, bay leaf and celery. Cover tightly and cook slowly for 2 1/2 hours. When served with a tossed green salad and French bread which has been toasted in the oven with slivers of garlic and butter inside (remove garlic later), Louisiana Gumbo makes a complete and delicious meal.

CAN SIZES

#1—approximately 1 1/4 cups
#300—approximately 1 3/4 cups
#303—approximately 2 cups
#2—approximately 2 1/2 cups
#2 1/2—approximately 3 1/2 cups





Enjoy these
FINE
KUNER
Products



Peas • Carrots and Peas • Carrots
• Stringless Wax Beans • Stringless
Green Beans • Red Beets • Whole
Kernel Golden Corn • Cream Style
Golden Corn • Cream Style Country
Gentleman Corn • Hominy • Sauer-
kraut • Sauerkraut Juice • Pump-
kin • Tomatoes • Tomato Juice •
Tomato Sauce • Ketchup • Tomato
Puree • Lima Beans • Cherries •
Peaches • Apple Butter • Pickles •
Mustard • Sweet Relish • Chili Beans.

Kuner's FOODS HAVE *Flavor!*



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