

Grosse Pointe

DRAINED WEIGHT
4 1/2 OUNCES

QUALITY



EXTRA LARGE
RIPE OLIVES

Distributed by GROSSE POINTE QUALITY FOOD CO., Detroit, Mich.

THIS CAN
CONTAINS
APPROXIMATELY
23 OLIVES



GUARANTEED BY
GROSSE POINTE QUALITY
FOOD COMPANY
DISTRIBUTORS
DETROIT, MICH.

TRADE MARK
REG. U. S. PAT. OFF.

© R. S. & S.

Grosse Pointe

QUALITY

2 GOOD RECIPES—TRY THEM NOW

CREAMED CHICKEN AND RIPE OLIVES

3 1/2 cups white sauce
2 cups flaked chicken
1 cup sliced ripe olives
2 chopped pickles

Combine all ingredients
and heat to boiling. Serve
very hot in party shells or
crostades.

Serves 6 to 8.

DUTCH LUNCH SANDWICH SPREAD

1/2 cup chopped green-ripe
olives
1/2 cup liverwurst
1 cup ground boiled ham

Mixed with sufficient may
onnaise to spread. Sufficient
to spread 6 full sized
sandwiches.

EXTRA LARGE
RIPE OLIVES
DRAINED WEIGHT 4 1/2 OUNCES

Grosse Pointe

QUALITY

CONTENTS
1 LB.



LIGHT SWEET
ROYAL ANNE CHERRIES
IN HEAVY SYRUP

Distributed by GROSSE POINTE QUALITY FOOD CO., Detroit, Mich.

*This label
protects
your table.*



GUARANTEED BY
GROSSE POINTE QUALITY
FOOD COMPANY

DETROIT, MICH.

TRADE MARK
REG. U. S. PAT. OFF.
© R. S. & S.

Grosse Pointe

QUALITY

2 GOOD RECIPES—TRY THEM NOW

G. P. Q. ROYAL ANNE SALAD

1 No. 1 tall can Grosse Pointe
Quality Royal Anne Cherries
lettuce
French dressing
shelled hazelnuts

Pit the cherries and fill each
cavity with a hazelnut. Arrange
on lettuce leaves and serve
with French dressing made
with fruit juice.

G. P. Q. CHERRY DELIGHT

1 No. 1 tall can Grosse Pointe
Quality Royal Anne Cherries
1 pkg. lemon Jello
1 cup peach nectar—halves
1/4 lb. marshmallows—quartered
(sliced bananas—if des red)

Set Jello with syrup from fruit
and boiling water to make two
cups liquid. When partly set,
stir in fruit and nuts and
marshmallows. Serve on crisp
lettuce, with whipped cream
or mayonnaise.

APPROX. 2 CUPS — 4 TO 5 SERVINGS

LIGHT SWEET
ROYAL ANNE CHERRIES
IN HEAVY SYRUP
CONTENTS 1 LB.