

**Suggestions for tasty salads and quick uses of the all purpose Russian dressing, Zest : for salads, meats, fish, cocktails / Zest Products Co.**

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**SUGGESTIONS**  
FOR  
**TASTY SALADS AND QUICK USES**  
OF

**THE ALL PURPOSE  
RUSSIAN DRESSING**



FOR  
*Salads*  
*Meats*  
*Fish*  
*Cocktails*

**ZEST PRODUCTS CO.**  
NOT INC.  
CHICAGO, ILL.

**ZEST IS REALLY DIFFERENT AND  
DOES GIVE  
A NEW TANG TO YOUR FOOD**



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## *Always Shake ZEST Well — Then Chill*

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If you want to be famous for your salads use ZEST!

Tasty Salads quickly and easily prepared.

### COLD SLAW SALAD

½ small head white Cabbage shredded  
½ green pepper cut fine  
½ tea cup celery, finely cut  
½ small onion, finely cut  
½ tea cup ZEST

Mix thoroughly and then chill, this will serve four people.

### COMBINATION SALAD

Use a variety of fresh vegetables, such as carrots, celery, cucumbers, onions, lettuce, tomatoes, green peppers, etc.

½ tea cup ZEST

Mix thoroughly and then chill.

A HELPFUL HINT—Dry vegetables make a better salad.

### THOUSAND ISLAND DRESSING

For a perfect Thousand Island Dressing, use equal parts of Zest Russian Dressing and Mayonnaise. Mix thoroughly.

### A HURRY-UP SALAD

1 head of lettuce cut in quarters  
1 tablespoon of ZEST to each portion  
and you have a salad ready that will tickle the palate, for it really is different.

### CRABMEAT CARDINAL

1 head of lettuce  
3 medium tomatoes  
1 small can of Crabmeat, shrimp or lobster  
ZEST  
Mayonnaise  
Slice tomatoes on shredded lettuce, place crab-meat on tomatoes, cover with ZEST and then with mayonnaise. Will serve eight people.

### ASK FOR "ZEST" TOMATO JUICE

A pure juice seasoned for your taste.



(1934)

# ZESTOS

## TASTY HOME BAKED BEANS

1 can of Baked Beans (large)  
1 small onion—leave in whole  
3 tablespoons of ZEST  
3 tablespoons of brown sugar  
3 strips of Bacon across top  
then bake in dish 1 hour, slowly.

For a quick and different appetizer that is really snappy, use equal parts of ZEST and peanut butter spread on buttered wafers.

A dash of ZEST on hot or cold meats gives them new zest.

ZEST is particularly fine for fish and sea food cocktails—fresh or cooked.

Try ZEST and we guarantee that you will find it an all purpose dressing and sauce that will give each meal a new thrill.

**ZEST PRODUCTS COMPANY**  
1020 Hollywood Avenue  
Chicago, Ill.

*M.L.*