



Made from
Chelydra Serpentina



Ingredients: Water, Turtle Meat, Beef, Edible Gelatine, Hydrolysed Vegetable Protein, Onions, Carrots, Leeks, Herbs and Spices, Wine, Salt, Sugar, Oranges and Lemons, Caramel

NET CONTENTS 14 1/2 FL.OZ.

BECAS®

Real Turtle Soup

SERVING INSTRUCTIONS

Heat contents in saucepan, but do not boil. Madeira Sherry, or Lemon may be added, if desired, just before serving. It will retain its flavour and aroma better if served in cups.

May also be served as a cold jelly if the can is well chilled before opening.

SOEP INH.0.411 L.
GEREED VOOR GEBRUIK

PRODUCT OF ENGLAND
Bender & Cassel Ltd

Blackhorse Road, Letchworth, Herts., England

ANCORA®



"The King of Soups"®



CLEAR GREEN

TURTLE SOUP

WITH IMPORTED SHERRY WINE

NET WEIGHT 10 1/2 OZ.

**CONTAINS PIECES OF SELECTED
TURTLE MEAT**

CLEAR GREEN TURTLE SOUP
WITH IMPORTED SHERRY WINE

INGREDIENTS: BROTH MADE FROM TURTLE MEAT OF DEEP SEA GREEN TURTLES, IMPORTED SHERRY WINE, ONIONS, CELERY, TOMATOES, CARROTS, SALT, MONOSODIUM GLUTAMATE, SPICES, CONTAINS PIECES OF SELECTED TURTLE MEAT.

DIRECTIONS

Directions: This soup is completely ready to serve by emptying contents of tin in a saucepan, and heating to boiling point. Simmer a few minutes. Two ounces of sherry may be added if desired. Serve piping hot. This epicurean dish may also be served jellied, by placing tin in refrigerator for about four hours. Garnish servings with lemon slices.

Moore & Co. Soups, Inc.

NEWARK, NEW JERSEY 07107 * U.S.A.

ESTABLISHED 1863

POOLE'S

Turtle Bisque

NET WT. 5 1/2 OZ.

MAKES 10 SERVINGS



This Gourmet Product comes from Far Tortuga, or as it is known now, Grand Cayman Island in the British West Indies which is the natural breeding ground for the Green Sea Turtle. The Turtle is a farmed product raised under controlled conditions to insure the highest quality and standards of tender meat.

TURTLE BISQUE

DIRECTIONS:

Place 1 quart (or 4 cups) of Milk and 1 quart (or 4 cups) of Water into a sauce pan and add the contents of this container. Stir well. Bring to a boil and simmer for 5 minutes. Strain. For added zest add 1/2 oz. Sherry or Madeira Wine and thin sliced Lemon.

INGREDIENTS: Cooked Dried Farm-Turtle, Lobster, and Shrimp Meat, Wheat Flour, Salt, Sugar, Cornstarch, Nonfat Dry Milk, Cottonseed Oil, Monosodium Glutamate, Partially Saturated Coconut Oil, Tomato Powder, Textured Vegetable Protein, Italian Flavoring, Spices, Onion Powder, Corn Syrup Solids, Vegetable Gums, Dehydrated Mushrooms, Sodium Caseinate, Mono and Diglycerides, Dipotassium Phosphate, Sodium Silico Aluminate, Artificial Color.

Mfg'd for: THE D.L. POOLE CO.
Los Gatos, Ca. 95030

水魚湯

TURTLE SOUP

CONDENSED



净重 300 克

長江大橋



YANGTZE BRIDGE



NET WEIGHT 300 GRAMS

中國人民共和國
中國糧油食品進出口公司製

北

PACKED BY
CHINA NATIONAL CEREALS, OILS AND FOODSTUFFS
IMPORT AND EXPORT CORPORATION, HUIPEI
THE PEOPLE'S REPUBLIC OF CHINA

水魚湯

此湯系用新鮮水魚肉按傳統食法配以枸杞、淮山、桂元肉、蒼白、生薑、鹽等製成，含有多种維生素，營養豐富，具有滋陰補腎，養血強身之效。食時加溫，適量加入沸水。

TURTLE SOUP

The Turtle Soup is prepared according to a traditional recipe from fresh turtle meat, the auxiliary ingredients include Fructus lycii, rhizoma batatatis, longan pulp, green peas, ginger, salt, etc.

The Turtle Soup, being rich in multi-vitamin contents, is highly nutritive, nourishing to the kidney and blood, and is conducive to improvement in health.

For serving, heat up the soup and add in some boiling water.

水魚湯

TURTLE SOUP

CONDENSED

品名：海ガメのスープ
 内容量：400g
 原材料：肉エキス、野菜エキス、
 海ガメ肉、マデラワイン、
 スパイス他
 添加物：グルタミン酸ソーダ
 輸入年月日：1975年5月
 輸入者：東京都千代田区内神田1-3-5
 日南通商株式会社

INSPECTED
 FOR
 WHOLESOME
 FRANCE
 QUANTITY
 ESTABLISHMENT

**REAL
 TURTLE SOUP
 CLEAR**

**ECHTE CLARE
 SCHILDKRÖTEN SUPPE**

PRODUCT OF FRANCE

*Prêt à consommer - Servir très chaud
 Ne pas faire bouillir*

*Ready for use - Serve very hot
 Do not boil*

*Sehr heiss auftragen · Nicht kochen lassen
 Tafelfertig*

Louis Henry BP 4501 R9
 67009 STRASBOURG (France)

COMPOSITION:
*Bouillon cuisiné avec bœuf, légumes divers
 et chair de tortue (2.5 %), madère, œuf,
 extraits végétaux, assaisonnement, gélatine,
 extrait de viande, agent de sapidité (glutamate).*

POIDS NET 400 g

INGREDIENTS:
*Broth cooked with beef, various vegetables,
 turtle meat (2.5 %), madeira wine, eggs,
 vegetable extracts, salt, pepper, gelatine,
 meat extract, spices, monosodium glutamate.*

NET WEIGHT 14 OZ

BESTANDTEILE:
*Suppe mit Rindfleisch, verschiedene Gemüse
 und Schildkrottenfleisch (2.5 %) aufgekocht,
 Madeira Wein, Eier, pflanzliche Extrakte, Salz,
 Gewürze, Gelatine, Fleischextrakt, Glutamat-
 Monosodium.*

NETTO GEWICHT 400 g

Soupe Tortue

PACKED FOR
**louis
 henry**
 STRASBOURG · FRANCE
1829

Soupe de Tortue

COMPOSITION:

Bouillon cuisiné avec bœuf, légumes divers et chair de tortue (2.5 %), madère, œuf, extraits végétaux, assaisonnement, gélatine, extrait de viande, agent de sapidité (glutamate).

POIDS NET 400 g

INGREDIENTS:

Broth cooked with beef, various vegetables, turtle meat (2.5 %), madeira wine, eggs, vegetable extracts, salt, pepper, gelatine, meat extract, spices, monosodium glutamate.

NET WEIGHT 14 OZ

BESTANDTEILE:

Suppe mit Rindfleisch, verschiedene Gemüse und Schildkrötenfleisch (2.5 %) aufgekocht, Madeira Wein, Eier, pflanzliche Extrakte, Salz, Gewürze, Gelatine, Fleischextrakt, Glutamat-Monosodium.

NETTO GEWICHT 400 g

PACKED FOR
**louis
henry**
STRASBOURG-FRANCE
1829

**REAL
TURTLE SOUP
CLEAR**

**ECHTE CLARE
SCHILDKRÖTEN SUPPE**

PRODUCT OF FRANCE

*Prêt à consommer - Servir très chaud
Ne pas faire bouillir*

*Ready for use - Serve very hot
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*Sehr heiss auftragen - Nicht kochen lassen
Tatelfertig*

*Louis Henry BP 450/R9
67009 STRASBOURG (France)*

1262

Mary C. Taylor's

MAYACAMAS



**MOCK TURTLE
SOUP MIX**

MAKES 16 8-OUNCE SERVINGS

NET WEIGHT - 7 1/2 OUNCES

This Jar Makes 4 Quarts of Delicious Soup

DIRECTIONS: For each two cups of water use 3 level tablespoons of mix. Place mix in saucepan, stir in enough water to make a slurry. Add balance of water, bring to a boil and simmer 5 minutes. Measure carefully and use a wire whisk for best mixing results.

INGREDIENTS: Salt, Hydrolyzed Plant Protein, Corn Syrup Solids, Dehydrated Tomato Powder, Beef Extract, Dehydrated Lemon Juice, Carmel Color, Flavorings and Spices.

Butchers won't sell you a calf's head anymore so you can't make your own Mock Turtle Soup — but we've got around that difficulty by making one for you. It took endless experiments and 'trial runs' before we achieved the perfect blend of all the subtle flavors that go into Mock Turtle. But we don't regret the effort and are proud of the results. We know you will enjoy it. A teaspoonful of medium dry sherry to each serving is what I believe is called 'a must'. Try it!

Mary C. Taylor

MAYACAMAS FOOD, LTD.

19275 Arnold Drive
Sonoma, Calif. 95476