



Spam, Spam, Wonderful Spam!

The Spam website doesn't have much info but there are other websites made by collectors and several different lengthy Wikipedia web pages about various Spam subtopics.



Hormel tried this name first but it did not sell well so in 1937 they held a contest to find a new name and paid \$100 to the winner. SPAM supposedly was NOT chosen because it was a shortened form of "SPiced hAM", it was for "Shoulder of Pork And hAM", the ingredients.



Hormel produced this version for the war effort which was distributed wherever our soldiers were and enjoyed by the local people there. This made it an extremely popular product in Asian countries where it is even considered a desirable gift item!



One of MANY different Spam gift sets sold in Asian countries. I guess they fry it in oil. Considered to be a nice gift for a guest to present to their host. I like the “For Your Smile” tag line.



Hawaiian version front/back. VERY popular sushi (Onigiri) recipe called “Spam Musubi”



Japanese Classic (don't know what 20% is)



Japanese Low Sodium 70th Anniversary



Post-wartime Guam versions



Genuine Korean versions



Phony Korean knock-off version



Possibly Japanese Low Sodium version



More 70th anniversary versions. USA on top and an unknown foreign version to the left.



Early modern USA Classic version and the current Classic with 2000 recipe winner for cupcakes! (Basically Spam and oatmeal for the cake and mashed potato frosting)



The other two basic American current versions.

Specialty current or limited-time versions from the USA and other western countries. Some are in stores right now



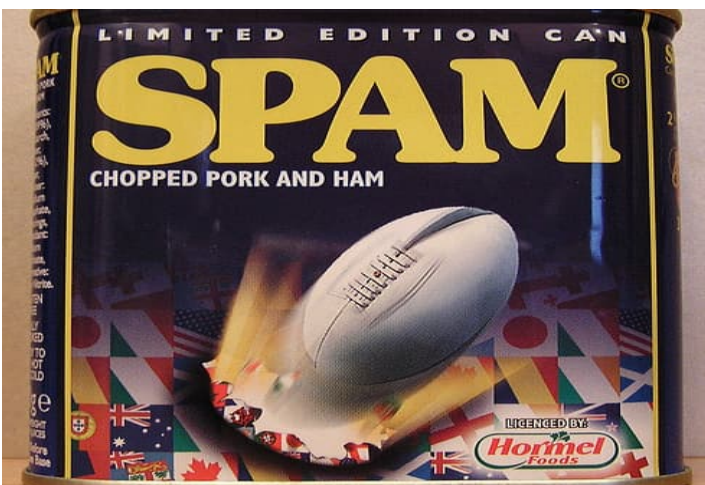
Yuck! The "healthy" Spam Mardi would probably want me to eat!



More specialty current or limited-time versions from USA and other western countries.



woohooo! Bacon is so good they had to make multiple versions!



United Kingdom Rugby label.



United Kingdom World Cup soccer label.



In 1970 the comedy team Monty Python did a routine about a restaurant that served Spam on EVERYTHING, even lobster dishes. This was funny in Britain because during WWII most meat items were restricted for the war effort, but Spam was readily available so people became sick of it. They had Vikings singing “Spam, Spam, Wonderful Spam” while the waitress described the menu. The customer keeps asking for items without Spam, which disgusts everyone. She finally says the famous shocking line, “But I don’t like Spam!”.

In 2004 one of the Monty Python members produced a musical play called Spamalot, which inspired Hormel to release the version above (front/back labels) and a European version to the left.

Various spreadable Spam versions from different eras and countries.





Various Spam Musubi (Onigiri Sushi) types, mostly from Japan, maybe Hawaii

Spam Kabobs and a different cupcake



Festive! Fun to make!
SPAM UPSIDE DOWN PIE



SPAM UPSIDE DOWN PIE

Line an 8-inch mold with Spam slices and fill with baking powder biscuit dough (prepared or home raised) well laced with tiny cubes of Spam. Bake 40-45 min. at 425°F. Turn it out on a platter, fill center with a hot cheese sauce (or one made with tomato or horseradish), and watch the family turn out and fill the table in a hurry!



HORMEL
GOOD FOODS

COLD OR HOT... **SPAM** HITS THE SPOT!

*SPAM is a registered trademark. It identifies a meat product—packed only in 12-ounce tins—made exclusively by Gen. A. Hormel & Co., Austin, Minn.



MEAT-HEARTY WITH SPAM

WAGON-WHEEL PIE

Bake-Off inspired for your hungry crew! Meat-heartly with SPAM, bright with VEG-ALL® Mixed Vegetables. The tender, delicate pastry is made as you'd expect, with Pillsbury's BEST Flour: Instant Blending or Regular.

- Wagon-Wheel Pie** 5 Servings
- 1 cup Pillsbury's BEST (allied Regular or Instant Blending) All Purpose Flour*
 - 1/2 teaspoon salt
 - 1/2 cup shortening
 - 2 to 4 tablespoons cold water
 - Oven 450°
- Combine flour and salt in bowl. Cut in shortening. Sprinkle water over mixture; toss with fork until dough holds together. Roll out on floured surface to create 1 1/2 inches larger than inverted 8-inch piepan. Fit into pan. Flute edges.
- Filling**
- 1/2 cup chopped onion
 - 2 tablespoons butter
 - 12-ounce can SPAM
 - 1-pound can VEG-ALL, drained
 - 1/2 cup shredded Cheddar cheese
 - 1 cup evaporated milk
 - 2 eggs, beaten
 - 2 tablespoons flour
 - 1/2 teaspoon salt
 - 1/4 teaspoon paprika
- Spread onion in butter in several rows over low heat 10 minutes. Cut SPAM lengthwise into 1/4-inch slices. Set aside 5 slices. Cut remaining slices into 1/2-inch slices. Combine SPAM pieces, VEG-ALL, onion and remaining ingredients. Pour into pastry shell. Cut reserved SPAM in half, diagonally. Arrange on filling. Bake at 450° for 25 to 45 min. Cool 15 min. before serving.
- *For use with Pillsbury's BEST Self-Rising Flour, omit salt in pie crust. Sift flour before measuring.



Less pork shoulder plus good horseradish. That's the happy combination that gives you the special flavor of SPAM! SPAM is a superior meat for a new and exciting taste. For more information, call 1-800-888-8888.

FREE 4 BAKE-OFF INSPIRED MAIN DISH RECIPES like this (plus money-saving coupons) in sacks of Pillsbury's BEST Flour! (Either kind you use, there's no finer flour to buy.)



SPAM FIESTA PEACH CUPS



...bring California sunshine to winter's meals!

SAVORY AND SUCCULENT...this breezy-easy combination of succulent SPAM and golden-slit peaches from California.

Combine...1 whole SPAM, ground; 1/2 cup uncooked rolled oats; 1/2 cup milk; 2 tbsp. catsup; 1 tsp. prepared mustard.

Serve...into 6 tarts.

Place...in hollows of 6-warmed slit peach halves.

Bake...10-12 minutes, about 8 inches from flame.

Extra-good eating because SPAM is the exclusive blend of sweet juicy pork shoulder and mild tender ham.



AN UNBELIEVABLY DELICIOUS SPAM SPEEDY QUICHE

- 1 can SPAM® luncheon meat, cubed
- 2 cups milk
- 1/4 cup chopped onion
- 1 cup biscuit mix
- 1/4 cup chopped green pepper
- 4 eggs
- 1 Tbsp. cooking oil
- 1/2 tsp. pepper
- 1 cup shredded Monterey Jack cheese

Saute SPAM, onion, green pepper in oil until vegetables are tender. Spoon into lightly greased 10-inch deep dish pie plate; sprinkle with cheese. Mix remaining ingredients in blender or with hand mixer until smooth. Pour evenly into pie plate. Bake at 400°F about 30 minutes. Let stand 5 minutes before cutting.



Single serving foil pouches, always have a Spam fix handy For emergencies!



Served in Britain with "chips" and "mushy peas"



Critics say these macadamia nuts from Hawaii really do taste like Spam and can be ordered online.



I thought these hot dogs from Hawaii might be better than regular hot dogs because Spam is actually shoulder and ham muscle meat only, but this label includes "mechanically separated chicken".



I hope it isn't really made of Spam!



Yep, people really do collect Spam!



It travels around the country giving out free samples, like little Johnny Porktastic-Spam

What could be more patriotic than Spam?

