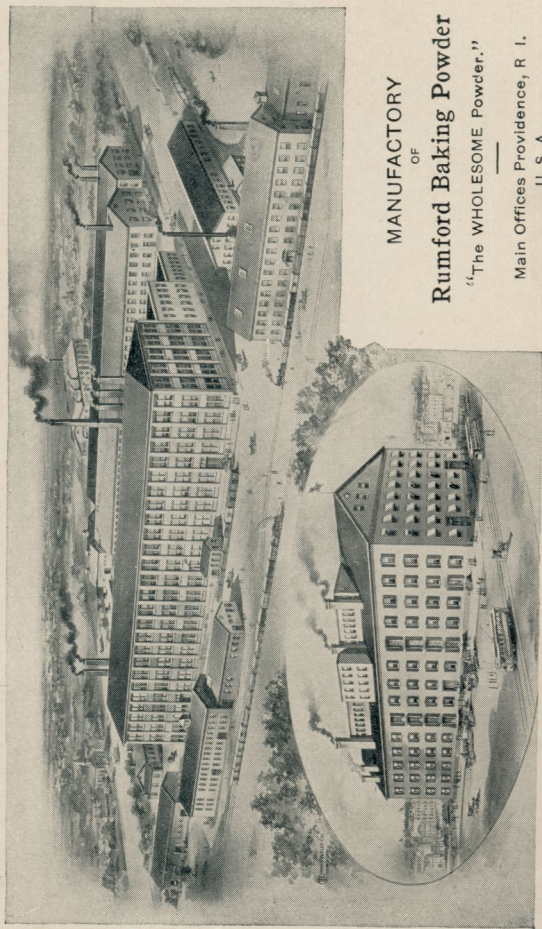


COMPLIMENTS OF
RUMFORD



"THE WHOLESOME"
BAKING POWDER



MANUFACTORY
OF
Rumford Baking Powder
"The WHOLESOME Powder."

—
Main Offices Providence, R. I.
U. S. A.

RUMFORD

“The Wholesome”

BAKING POWDER

BEST of the HIGH GRADE Powders.

Perfect Baking Quality.

Its action in the dough is thorough and makes the finest cake, biscuit, muffins, etc., which will retain their fresh condition longer than when made with ordinary baking powder or cream of tartar.

Pure and Wholesome.

Made of the genuine Professor Horsford's phosphate, it supplies the food with an element, the strength-giving phosphates, absolutely necessary to health.

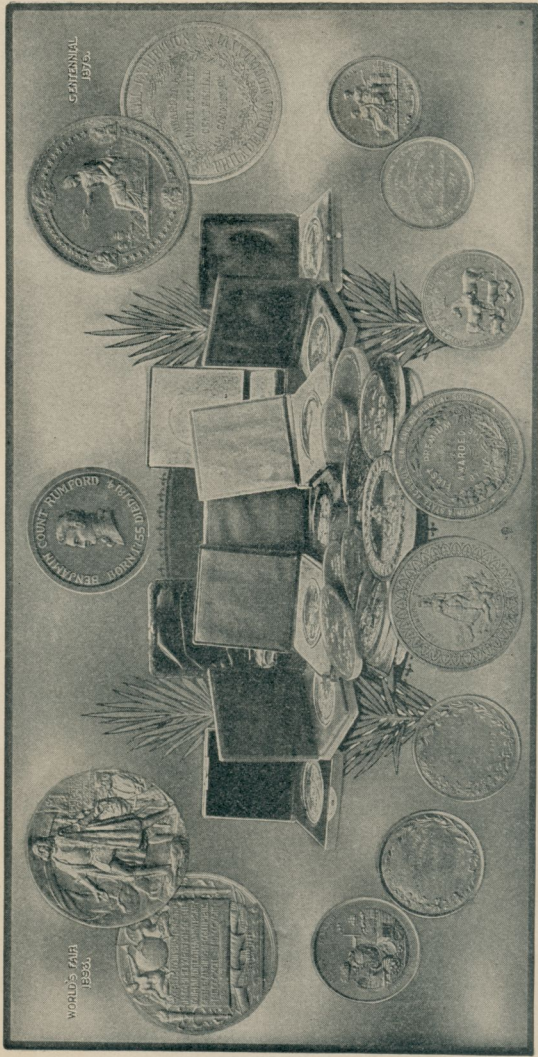
Superior to All Others.

It is different from and superior to all other powders; contains no alum; does not give a bitter or disagreeable baking powder taste to the food, and will retain its strength indefinitely in any climate.

Every can guaranteed.

15 cents Half Pound Can.

30 cents One Pound Can.



Some of the Medals awarded to the manufacturers of **Rumford Baking Powder**, "The Wholesome Powder."

RUMFORD RECEIPTS

Compiled by

LILY HAXWORTH,

Gold Medalist

Graduate of National Training School of Cookery,

LONDON, ENGLAND.

Rumford Biscuit.

1 quart flour	2 tablespoons butter or lard
1 level teaspoon salt	Milk or milk and water to
2 teaspoons Rumford Baking Powder	mix (about 1 1-2 to 2 cups.)

Sift well together the flour, salt and baking powder. Rub in the fat as lightly as possible with the fingers, just working it until the fat is well blended with the flour. Then mix to a very soft dough with the milk, or milk and water, having this always as cold as possible. Mix with a flexible knife in preference to either a spoon or the hand, as the steel blade of the knife is colder than the spoon, and also because it cuts and mixes the dough more thoroughly. Turn the dough on to a well floured board, and roll it or pat it with the hand until about three-quarters of an inch thick. Cut into biscuit and lay them, not touching each other, on a baking pan. Bake in a quick oven twelve or fourteen minutes.

The chief requirements for good biscuit are 1—a very soft dough, so soft as to be almost sticky. 2—very little handling, because much manipulation destroys their lightness. 3—a very quick oven. If biscuit are not allowed to touch each other in the pan they will be found to be lighter and more delicate than where they are placed close together.

Whole Wheat Bread.

3 cups whole wheat flour	1-2 teaspoon salt
3 teaspoons Rumford Baking Powder	2 teaspoons sugar
	Milk.

Sift together thoroughly the flour, baking powder, salt and sugar, then add enough milk to make a dough just stiff enough to handle conveniently. Handle as little as possible with the hands, shape into a loaf and place in a deep buttered pan. Allow it to stand five minutes before placing in the oven. Bake slowly and for a little longer time than is necessary to bake white bread. Protect the loaf by placing a sheet of paper on top of it, buttering the side which comes next to the bread.

NOTE:—Any dyspeptic may eat this bread without suffering from indigestion.

Delicious Muffins.

1 1-2 cups flour	2 teaspoons Rumford Baking Powder
Pinch of salt	
1 tablespoon butter	1 tablespoon sugar
2 eggs	1 cup milk.

Sift the flour, salt and baking powder together, rub in the butter, add sugar and mix to a batter with the yolks of eggs and milk. Last of all add the whites of eggs beaten to a stiff froth. Bake at once in a quick oven.

Cranberry Puddings.

2 eggs	1-2 teaspoon salt
1-2 cup milk	3-4 cup sugar
2 teaspoons Rumford Baking Powder	2 cups flour
	1 cup cranberries.

Beat the eggs well, add the sugar and milk, then the flour, salt and baking powder sifted together. Stir in the cranberries, either whole or cut in halves, and steam in small, greased moulds for one hour. Serve with hard sauce or maple syrup.

Puritan Gingerbread.

2-3 cup lard or butter	Flour to make a stiff dough
2 teaspoons Rumford Baking Powder	(about 2 1-2 cups.)
1-3 cup milk or water	1 1-2 cups molasses
	2 teaspoons ginger.

Melt the fat without heating more than necessary and add it to the molasses with the milk or water. Sift the baking powder and ginger with two cups of flour and work into the liquid ingredients, adding more flour if the mixture is too thin. Roll out half an inch thick, cut into squares and bake in a slow oven.

Puffet.

1-2 cup butter	2 1-2 cups flour
2 eggs	1 cup sugar
2 teaspoons Rumford Baking Powder	Pinch of salt
	1 cup milk.

Cream the butter and sugar, add the well beaten eggs and milk, then the flour, salt and baking powder sifted together. The mixture should be a little stiffer than cake. Bake in shallow, well greased pans about half an hour. Split, butter and serve hot.

Nut Wafers.

2 cups coarsely chopped nut meats	1 teaspoon Rumford Baking Powder
1 1-2 cups sugar	3 eggs
3-4 cup flour	1-2 teaspoon salt.

Beat the eggs well, add the sugar, nuts, flour, salt and baking powder, the last three sifted together. Spread as thinly as possible on greased pans and bake quickly. When nearly cold cut into squares.

Crumpets.

1 cup sugar	Pinch of salt
1 egg	1-2 cup butter
2 cups flour	2-3 cup milk
1 teaspoon Rumford Baking Powder	1 teaspoon vanilla.

Beat the butter and sugar to a cream, add the egg and milk beaten together with the vanilla. Lastly stir in the flour with which the salt and baking powder have been sifted. Drop in spoonfuls on a greased pan leaving room for the mixture to spread. Bake quickly, and while still warm roll into cornucopias or any form desired.

Butter Cakes.

2 1-2 cups flour	2 tablespoons butter
3 teaspoons Rumford Baking Powder	1 cup milk
	Pinch of salt.

Sift the flour, salt and baking powder together, rub the butter in lightly and mix to a rather soft dough with the milk. Roll about three-quarters inch thick and cut into rounds. Bake in a hot, lightly greased griddle.

Quince Pudding.

2 cups flour	Pinch of salt
2 teaspoons Rumford Baking Powder	Milk or water to make a batter (about 1 1-3 cups)
2 tablespoons melted butter	1 cup quince preserves.

Sift together the flour, salt and baking powder, and mix to a batter with the butter and milk or water. Stir in the jam and pour into greased, deep dish. Bake in a moderate oven about forty minutes. Serve with a hot sauce or sweetened cream. Other preserves may be substituted, the pudding taking its name from the kind used.

Vanilla Puffs.

1 tablespoon butter

1 cup water

3-4 cup flour

3 eggs

1 teaspoon vanilla extract.

Boil the water and butter together, add the flour (dry) boil five minutes stirring constantly. When slightly cool add the eggs, one at a time, beating each in thoroughly before adding the next. Add the vanilla and drop by small spoonfuls into hot fat. Cook about a minute and a half; drain and roll in sugar. Serve with a hot sauce.

Oddities.

2 cups flour

1 teaspoon Rumford Baking
Powder

Yolk of 1 egg

Pinch of salt

1 tablespoon butter

About 1-2 cup water.

Sift together the flour, salt and baking powder, rub in the butter and mix to a stiff paste with the yolk of egg and water. Knead two minutes, then roll out very thinly and cut into rounds. Fry in hot fat and when golden brown drain and sift sugar over them.

Snowballs.

1-4 cup butter

1-4 cup milk

1 teaspoon Rumford Baking
Powder

Whites of 3 eggs beaten to
a stiff froth

1-2 cup sugar

1 cup flour

Pinch of salt.

Beat the butter and sugar to a cream, add the milk, then the flour, salt and baking powder sifted together. Lastly fold in the whites of the eggs. Half fill small, greased moulds, cover with a greased paper and steam three-quarters of an hour. Serve hot with sauce.

Rumford Chemical Works,

Providence, R. I., U. S. A.

L. HORSFORD FARLOW, Pres't.

N. D. ARNOLD, Treas.

Incorporated 1859.

Cable Address "Rumford."

Organized for manufacturing specially the phosphatic culinary productions invented by Professor E. N. Horsford, one of the founders of the company, then Professor of Chemistry in Harvard University. Count Rumford, the eminent authority on the means of supplying nutritious food, founded a Professorship in Harvard University for the purpose of teaching the utility of science. Professor Horsford was the Rumford Professor from 1847 to 1863. In recognition of the Rumford Professorship and in honor of its founder, the Works and the village where the principal manufacturing plant is located, together with the post office and railroad station, were named.

The village of Rumford, R. I., located on the New York, New Haven and Hartford Railroad, was founded by the Works and is composed largely of houses occupied or owned by its employés.

In addition to the principal manufacturing plant, there are also located at Rumford the company's box shop for making the boxes used in the business: its carpenter shop, machine shop, cooper shop, harness shop, etc., and one of the laboratories; also a library established and endowed by the company for the free use of its employés.

The main offices; printing and binding departments for producing labels, circulars, pamphlets, etc., used in the business; one of the laboratories and other departments, occupy the company's building covering an entire square in the city of Providence, R. I.

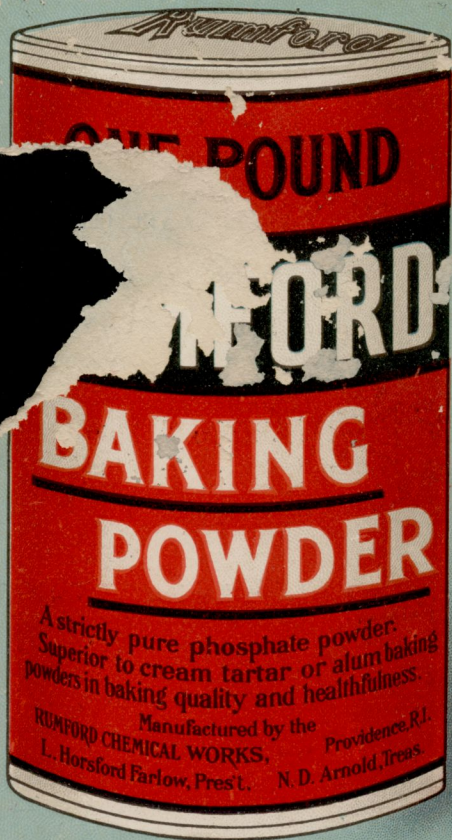
Branches and Agencies.

Domestic.

- The Rumford Company,
4 and 6 Rush St., Chicago.
- The Rumford Company,
113 Commercial St., Boston.
- H. M. Anthony Co.,
48 West Broadway, New York.
- The Rumford Company,
412 No. Howard St., Baltimore.
- James H. Capers & Co.,
1322 East Cary St., Richmond, Va.
- Mailliard & Schmiedell,
307 Sansome St., San Francisco, Cal.
-

Foreign.

- | | | |
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| China & Japan Trading Co. Ltd., | | Yokohama, Japan. |
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| Felton, Grimwade & Co. | - | Melbourne, Victoria. |
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| J. Meyer, | - - - - - | Lima, Peru. |
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