

Delicious

Flavors



For Cakes, Creams,

Custards, Candies.

...BAKER'S : : :

:—NEW PROCESS—:

SUPERIOR FLAVORING EXTRACTS

—OF—

Vanilla,	Lemon,	Celery,
Orange,	Almond,	Clove,
Rose,	Pistachio,	Nutmeg,
Onion,	Cinnamon,	&c., &c.

Are delicious products from the original fruits and spices, and can always be relied upon to produce the desired flavors. They are carefully compounded and unequalled in strength. *We Guarantee Every Bottle or Money Refunded.* The great strength and guaranteed purity of their contents makes **Baker's Extracts** the most economical to use, Excellence and Purity being true economy in the eyes of connoisseurs. Take no other, no matter if they are recommended to be "just as good," "same as Baker's," "our own make," etc., etc. One trial will prove the truth of our assertion that **Baker's Superior Flavoring Extracts** are prepared directly from the fresh Fruits and Spices, thereby producing flavors which can be obtained in no other way. They are always sure to please those who enjoy the delicate flavor of the original fruit, and whether they are used in the substantial dishes or the dainty dessert, they will be found equally satisfactory.

ABSOLUTELY PURE!

FULL MEASURE!

DOUBLE THE STRENGTH OF ORDINARY EXTRACTS!

Our preparations are used by the leading hotels, restaurants, and thousands of families, all of whom speak in the highest terms of their superior qualities.

We invite your attention to the high standing and flattering testimonials from a few of our many patrons in our Circular of Testimonials and Receipts.

BAKER EXTRACT COMPANY,

MANUFACTURERS OF

Flavoring Extracts, Toilet Waters, Etc.

Boston, Springfield, New York, Chicago and San Francisco.

Laboratories, Portland, Me. and Springfield, Mass.

Like a tiny bouquet of rare flowers, richly fragrant with delicately blended perfumes amid bright colors, may be found within these brief pages the most enticing collection of culinary receipts ever presented to a fastidious housewife.

DEAR MADAM:—

We desire to call your attention to our coupon system of introducing our extracts, one of which with full explanation will be found on page 23. Our object in attaching this coupon is to interest you in the Flavoring Extracts manufactured by our new and original process, and get you to insist that your dealer furnish you with them.

Ladies desirous of procuring Extracts of well-established reputation, guaranteed purity and uniform strength and efficiency, should insist that their dealer furnish them with BAKER'S SUPERIOR FLAVORING EXTRACTS, prepared directly from the fresh fruits and spices.

The Baker Extract Company has always taken a decided stand against any and all chemically-treated and short-weight extracts. This policy has been strictly adhered to, and we believe that the large and increasing demand for our goods is evidence that the consumer appreciates our decision.

We can assure our patrons, friends, and the public that our extracts and preparations are ABSOLUTELY PURE, FULL MEASURE, and free from all ingredients which are deleterious to the health. We ask your efforts in introducing them to your friends, knowing you are doing them a positive favor by acquainting them with the Baker brand.

Respectfully yours,

BAKER EXTRACT COMPANY.

Receipts.

Cakes.

Perfection Cake.

- 1 CUP BUTTER.
- 2 CUPS SUGAR.
- 4 EGGS.
- 3-4 CUP OF MILK.
- 4 CUPS FLOUR.
- 2 TEASPOONFULS BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF LEMON.

Cream the butter and sugar; add the yolks of the eggs and milk. Mix in the flour, into which you have previously sifted the baking powder. Then add the flavoring extract. Beat the whites of eggs to a stiff froth, and stir in very carefully. Bake in a moderate oven about three-quarters of an hour.

Angel Cocoanut Cake.

- 2 CUPS SUGAR.
- 1-2 CUP BUTTER.
- 3 CUPS FLOUR.
- 1 TEASPOONFUL BAKING
POWDER.
- 8 EGG WHITES.
- 1-2 CUP MILK.
- 2 TEASPOONFULS BAKER'S
EXTRACT OF ROSE.

Cream the butter, add the sugar, milk, flavoring extract and baking powder and flour, sifted together. Lastly, add the white of eggs, beaten stiff. Bake in jelly cake pans. Spread the top of each with icing, and sprinkle thickly with cocoanut.

Verden Cake.

- 1 CUP SUGAR.
- 1-2 CUP BUTTER.
- 3 EGG WHITES.
- 1 HEAPING TEASPOONFUL.
BAKING POWDER.
- 2 CUPS FLOUR.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF ROSE.

Mix in the order given, sifting the baking powder and flour together. Bake in layers, and cover with an icing made by beating the whites of three eggs in one cup of sugar for fifteen minutes.

Bermyn Cake.

- 3 EGG WHITES.
- 1 HEAPING CUP SUGAR.
- 2 TABLESPOONFULS BUTTER.
- 2-3 CUP MILK.
- 3 CUPS FLOUR.
- 1 TEASPOONFUL BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF ALMOND.

Beat whites of eggs for ten minutes, and add the sugar. Cream the butter, add the eggs and sugar, then the milk, flour and baking powder sifted together, and then the flavoring. Bake in a slow oven, and ice with soft icing.

Corn Starch Cake.

- 2 CUPS SUGAR.
- 2-3 CUP BUTTER.
- 4 EGG WHITES.
- 1 CUP SWEET MILK.
- 1 CUP CORN STARCH.
- 2 CUPS FLOUR.
- 2 TEASPOONFULS BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF LEMON.

Mix in the order named. Bake three-quarters of an hour, or until done, with a steady fire.

White Loaf Cake.

- 1 COFFEE-CUP SUGAR.
- 1-2 TEA-CUP BUTTER.
- 2 EGG WHITES.
- 1 TEA-CUP MILK.
- 2 COFFEE-CUPS FLOUR.
- 2 TEASPOONFULS BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF ROSE:

Beat sugar and butter to a cream, add the milk and part of the flour, then the whites of eggs beaten stiff and the remaining quantity of flour mixed with baking powder, and last the flavoring extract.

Union Cake.

- 1 1-2 CUPS SUGAR.
- 1-2 CUP BUTTER.
- 1 CUP SWEET MILK.
- 6 EGG WHITES.
- 1-2 CUP CORN STARCH.
- 3 CUPS FLOUR.
- 2 TEASPOONFULS BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF ALMOND.

Cream the butter, add sugar and eggs; dissolve the corn starch in the milk, and add to the mixture. Next add the baking powder and flour sifted together, and then the flavoring extract. Bake in a moderate oven.

Ice Cream Cake.

- 1 CUP SUGAR.
- 1-2 CUP BUTTER. (Scant.)
- 1-2 CUP MILK.
- 1 2-3 CUP FLOUR.
- 1 1-2 TEASPOONFUL BAKING
POWDER.
- 3 EGG WHITES.

Rub sugar and butter to a cream, add egg whites, milk, and flour and baking powder, sifted together. Bake in jelly tins.

Frosting.

- 3 EGG YOLKS.
- 1 CUP PULVERIZED SUGAR.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF ORANGE.

Beat the yolks and sugar together and add flavoring. Spread between the layers.

Fig Cake.

- 1 CUP SUGAR.
- 1-2 CUP BUTTER.
- 1 CUP SWEET MILK.
- 5 EGG WHITES.
- 2 1-2 CUPS FLOUR.
- 2 TEASPOONFULS BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF ROSE.

Cream butter and sugar, add egg whites, milk, flour

and baking powder sifted together, and flavoring extract. Bake in layers.

Filling.

1-2 LB. FIGS.

1-2 CUPFUL WATER.

1-2 CUPFUL SUGAR.

Chop the figs fine, and add the sugar and water. Put in a stewpan on the stove, and cook all together until soft and smooth. Spread between the layers, and ice the whole cake with boiled icing.

Chocolate Cake.

2 CUPS SUGAR.

1 CUP BUTTER.

1 CUP MILK.

3 1-2 CUPS FLOUR.

5 EGGS.

2 TEASPOONFULS BAKING
POWDER.

Cream butter and sugar, add the yolks of five eggs and the whites of two, milk and sifted flour and baking powder. Bake in jelly cake tins.

Filling.

1-2 CUP SUGAR.

3 EGG WHITES.

3 TABLESPOONFULS GRATED
CHOCOLATE.

1 TEASPOONFUL BAKER'S EX-
TRACT OF VANILLA.

Beat white of eggs stiff, add sugar, chocolate dissolved in a little water, and then the flavoring extract.

Snowball Cake.

- 1 1-2 CUPS SUGAR.
- 3 TABLESPOONFULS BUTTER.
- 2-3 CUP MILK.
- 2 CUPS FLOUR.
- 3 EGG WHITES.
- 2 EVEN TEASPOONFULS BAK-
ING POWDER.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF PINEAPPLE.

Cream the butter and sugar, add the egg whites, milk, flour and baking powder sifted together, and then the flavoring. Bake in a square cake pan, and frost.

Sponge Drop Cakes.

- 3 EGGS.
- 1 1-2 CUPS SUGAR.
- 2 CUPS FLOUR.
- 1-2 CUP COLD WATER.
- 2 TEASPOONFULS BAKING
POWDER.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF LEMON.

Beat the eggs without separating, add the sugar, water, flour and baking powder sifted together, and flavoring. Bake in muffin pans or cups, in a quick oven.

Snow Drops.

- 1 CUP BUTTER.
- 1 SMALL CUP MILK.
- 2 CUPS SUGAR.
- 5 EGG WHITES.
- 3 CUPS FLOUR.
- 1 TEASPOONFUL BAKING POWDER.
- 1 TEASPOONFUL BAKER'S EXTRACT NUTMEG OR VANILLA.

Beat the butter and sugar to a cream, add the egg whites, well beaten, milk, baking powder and flour sifted together, and then the flavoring extract. Bake in small round tins.

English Cookies.

- 1 CUP BUTTER.
- 2 CUPS SUGAR.
- 1-2 CUP SWEET MILK.
- 3 1-2 CUPS FLOUR.
- 3 EGGS.
- 1 SCANT TEASPOONFUL SODA.
- 2 SCANT TEASPOONFULS CREAM OF TARTAR.
- 2 TEASPOONFULS BAKER'S EXTRACT OF VANILLA.

Cream the butter and sugar, add the eggs and milk. Mash the soda and cream of tartar very fine, and sift into the flour and sift all together. Add the flavoring extract, mix soft, using more flour if necessary, roll thin and bake quickly.

Creams.

Vanilla Ice Cream (Neapolitan).

- 1 QUART CREAM.
- 12 OZ. SUGAR.
- 6 EGGS.
- 2 TABLESPOONFULS BAKER'S
EXTRACT OF VANILLA.

Neapolitan Ice Creams are made like others, only eggs are added, half a dozen to a quart of cream, with the addition of a little more sweetening. Beat the yolks, add the sugar and beat again until light. Whisk the whites to a stiff froth and stir into the yolks and sugar. Put the cream into a farina boiler, when boiling stir in the eggs and sugar and cook till the mixture begins to thicken. Strain and set away to cool. When cold add the flavoring extract, turn into the freezer and freeze.

Simple Ice Cream, by heat.

- 1 QUART CREAM.
- 1 PINT MILK.
- 1 CUP SUGAR.
- 1 TABLESPOONFUL BAKER'S
VANILLA.

Scald the cream and milk, melt the sugar therein. Cool, and then pack in the freezer.

Orange Water Ice.

- 1 QUART WATER.
- 1 LB. SUGAR.
- JUICE OF 4 ORANGES.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF LEMON.
- 2 TEASPOONFULS BAKER'S
EXTRACT OF ORANGE.

Dissolve the sugar in the water, add the orange juice and flavoring extracts, and freeze.

Pistachio Ice Cream.

- 2 QUARTS CREAM.
- 1 PINT MILK.
- 1 LB. GRANULATED SUGAR.
- 2 TABLESPOONFULS BAKER'S
PISTACHIO.

Scald the cream; melt the sugar in it. When cool flavor with pistachio. Freeze.

Banana Ice Cream.

- 1 PINT MILK.
- 1 CUP SUGAR.
- 2 EGGS.
- 1 PINT CREAM.
- 2 BANANAS.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF BANANA.

Make a custard of the milk, sugar and eggs. When cold add the cream, bananas, cut in thin slices, and flavoring extract. Freeze.

Coffee Ice Cream.

- 1 QUART CREAM.
- 1-2 PINT MILK.
- 1 CUP SUGAR.
- 1 TABLESPOONFUL BAKER'S
EXTRACT OF VANILLA.
- 2 TABLESPOONFULS BAKER'S
EXTRACT OF COFFEE.

Scald the cream and milk; melt the sugar in it. When cool add the extract of coffee and vanilla and freeze.

Lemon Ice Cream.

- 1 QUART RICH CREAM.
- 1-2 LB. SUGAR.
- 3 EGGS.
- 1 TABLESPOONFUL BAKER'S
EXTRACT OF LEMON.

Put the cream, sugar and eggs in a porcelain kettle on the fire; stir continually until it reaches the boiling point, then remove and strain. When cold, place in the freezer, add the flavoring extract and freeze.

Caramel Ice Cream.

- 1 PINT MILK.
- 1 QUART CREAM.
- 1-2 LB. SUGAR.
- 1 TABLESPOONFUL BAKER'S
EXTRACT OF VANILLA.

Put a quarter-pound of white or brown sugar with two teaspoonfuls of water in a frying pan. Stir till it melts and becomes of a dark brown color. Turn the

burnt sugar into the milk, stir over the fire for a minute, and let cool. When cold add the sugar, cream and flavoring extract, mix thoroughly and freeze. This is improved by the addition of a pint of whipped cream when frozen.

Philadelphia Vanilla Ice Cream.

- 1 QUART CREAM.
- 1-2 LB. GRANULATED SUGAR.
- 2 SCANT TABLESPOONFULS
BAKER'S EXT. VANILLA.

This is the simplest and to many the most delicious form of ice cream. The cream should be very sweet and highly flavored, as both sweetness and flavor are lessened by freezing. Turn the cream and sugar into the freezer; stir until the sugar is dissolved, add the flavoring extract and freeze.

Chocolate Ice Cream.

- 1 QUART CREAM.
- 1-2 LB. GRANULATED SUGAR.
- 1 SCANT TABLESPOONFUL
BAKER'S EXTRACT OF
VANILLA.
- 2 TABLESPOONFULS BAKER'S
EXTRACT OF CHOCOLATE.

Put the cream and sugar into the freezer and stir until the sugar is dissolved; add the chocolate and vanilla flavoring extract and freeze.

The addition of a scant saltspoonful of Baker's Extract of Cinnamon gives a rich, spicy flavor.

Custards.

Rice Custard.

- 1 QUART MILK.
- 1-2 TEA-CUP RICE.
- 4 EGGS.
- 4 SPOONFULS SUGAR.
- PINCH OF SALT.
- 2 TEASPOONFULS BAKER'S
EXTRACT OF VANILLA.

Put the rice into the milk, add the salt, and steam for one hour. Beat the yolks of eggs, add sugar; stir into the rice just before it is taken off. Mix well after adding the flavoring extract. Beat the egg whites to a stiff froth, and gradually add pulverized sugar enough to make frosting. Put the rice in a pudding dish and heap the frosting on top. Set in the oven to brown lightly.

Custard a la Geneve.

- 1 QUART CUSTARD.
- 2 OZ. SHEET GELATINE.
- 2 OZ. CANDIED CHERRIES.
- 2 OZ. PRESERVED GINGER.
- 2 TEASPOONFULS BAKER'S
EXTRACT OF PISTACHIO.

Make a quart of rich custard in the usual manner, and stir into it the sheet gelatine; when nearly cold, add the cherries cut in quarters and the ginger cut up

very small, and then the extract of Pistachio. Mix thoroughly and pour the preparation into several small molds wet with cold water. When quite firm, turn out carefully on to a dish, garnish tastefully with leaves of various shades, and serve.

Chocolate Custard.

- 1 PINT MILK.
- 1 PINT CREAM.
- 2 TABLESPOONFULS GRATED CHOCOLATE.
- 4 EGGS.
- 1 TEA-CUPFUL SUGAR.
- 2 TEASPOONFULS BAKER' EXTRACT OF VANILLA.

Put the milk and chocolate in a double boiler. Beat the eggs and sugar together until light, and add to the milk and stir one minute. Remove from the fire, add the cream and flavoring extract, and when cold, freeze.

Cup Custard.

- 4 EGGS.
- 3-4 CUP WHITE SUGAR.
- 1 QUART MILK.
- 2 TEASPOONFULS BAKER'S EXTRACT OF VANILLA.

Beat the egg yolks and sugar until light, and mix with the milk. Add the flavoring extract and whip in the well-beaten whites. Mix well and pour into custard cups. Set them in a dripping pan in the oven, pour hot water into the pan and bake slowly. Watch closely that they do not bake too long.

Apple Custard.

- 2 APPLES.
- 4 TABLESPOONFULS MELTED
BUTTER.
- 8 TABLESPOONFULS SUGAR.
- 6 EGGS.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF LEMON.

Pare and grate two large, tart apples; add the butter, sugar, eggs, yolks and whites beaten separately and the extract of lemon. Line a dish with puff paste fill and bake like custard.

Caramel Custard.

- 1-2 CUP SUGAR.
- 1 QUART MILK.
- 5 EGGS.
- 1-2 TEASPOONFUL SALT.
- 2 TABLESPOONFULS WATER.
- 1 TEASPOONFUL BAKER'S EX-
TRACT OF VANILLA.

Put the sugar into a small frying pan and stir over the fire until it melts and is light brown; add the water and stir into the milk, which has been previously warmed. Beat the eggs and salt slightly, and add the flavoring extract and part of the milk. Strain into the remainder of the milk, and pour into a pudding dish and bake in a moderate oven until firm in the center—about forty minutes. Serve cold with caramel sauce.

Candies.

Chocolate Caramels.

- 1 PINT BROWN SUGAR.
- 1 GILL MILK.
- 1-2 PINT MOLASSES.
- 1-2 CAKE UNSWEETENED
CHOCOLATE.
- 1 GENEROUS TEASPOONFUL
BUTTER.
- 1 TABLESPOONFUL BAKER'S
EXTRACT OF VANILLA.

Boil all except the vanilla over a slow fire until the ingredients are dissolved, and stir occasionally afterward, as it is liable to burn. Test it by dropping a little in cold water, and if it hardens quickly remove at once from the fire, add the flavoring extract and pour into buttered tins. When cool, mark the caramels in squares with a buttered knife.

Chocolate Creams.

- 1-2 CUP OF CREAM.
- 2 CUPS PULVERIZED SUGAR.
- BOIL FIVE MINUTES, ADD
BAKER'S VANILLA TO SUIT
THE TASTE.

Roll into balls—melt as much chocolate as wanted, over a tea-kettle; cover the balls and let cool.

Marsh- mallows.

- 2 OZ. WHITE POWDERED
GUM ARABIC.
- 8 TABLESPOONFULS WATER.
- 7 OZ. PULVERIZED SUGAR.
- 4 EGG WHITES.
- 1 TEASPOONFUL BAKER'S
EXTRACT OF VANILLA.

Cover the gum arabic with the water and let it stand for one hour, then place the vessel in boiling water and stir constantly until the gum is dissolved, strain through cheese cloth into a double boiler and add the sugar. Stir this mixture over the fire about 45 minutes, or until it is white and stiff, and then stir in quickly the well-beaten egg whites. Take from the fire, beat rapidly for a few minutes and add the flavoring extract. Pour into a square tin pan dusted with corn starch and stand in a cool, dry place, and when cold cut into squares, and roll each square in a little corn starch.

Snow Candy.

- BOIL UNTIL BRITTLE ONE LB.
MOISTENED SUGAR.
- 1 TABLESPOONFUL VINEGAR.
- 1 TEASPOONFUL CREAM
TARTAR.

Then add teaspoonful Baker's Lemon; spread quickly on buttered plates. When cool pull until white.

Taffy.

1-2 LB. BROWN SUGAR.
1-2 PT. SYRUP MOLASSES.
2 OZ. BUTTER.
1 TABLESPOONFUL BAKER'S
EXTRACT OF LEMON.

Boil the sugar, molasses and butter all together about twenty minutes, or until hard as desired. Test it by dropping a little into a cup of cold water. Add the flavoring extract just before removing from the fire. Butter your pans or plates and pour in to cool.

Cocoanut Drops.

1 LARGE COCOANUT GRATED
5 EGG WHITES.
1 LB. SUGAR.
1 TEASPOONFUL BAKER'S
EXTRACT OF ROSE.

Mix well together and drop in spoonfuls on buttered paper. Set in a cool oven until crusted.

Peppermint Drops.

1 CUP SUGAR.
CREAM TARTER SIZE OF PEA.
1 TEASPOONFUL BAKER'S
ESSENCE OF PEPPERMINT.

Moisten the sugar with boiling water, and then boil five minutes. Take from the fire and add cream of tartar; mix well and add essence of peppermint. Beat briskly until the mixture whitens, then drop quickly on white paper. If it sugars before it is all dropped, add a little water and boil a minute or two.

Cream Walnuts.

2 LBS. GRANULATED SUGAR.
1 TAE-CUP WATER.
2 TAESPOONFULS BAKER'S
EXTRACT OF PISTACHIO.
ENGLISH WALNUTS.

Boil the sugar and water until it threads. Add the flavoring extract, take from the fire and pour on a platter. When slightly cooled, stir with a wooden spoon until white and creamy. Make the candy into small, round cakes and press walnuts into the sides.

Butter Scotch.

3 LBS. SUGAR.
1-4 LB. BUTTER.
1 TEASPOONFUL CREAM
TARTAR.
1 TBALESPOONFUL BAKER'S
EXTRACT OF LEMON.

Add sufficient cold water to dissolve the sugar; mix all the ingredients together and boil until brittle. When done, butter a large, shallow pan and pour in. When partly cold, mark off in squares.

Table of Weights and Measures.

4	saltspoonfuls of liquid,	1	teaspoonful.
4	teaspoonfuls	"	"	.	.	1	tablespoonful.
3	"	"	dry material,	.	.	1	"
4	tablespoonfuls of liquid,	1	wine-glass, or $\frac{1}{2}$ gill, or $\frac{1}{4}$ cup.				
16	"	"	"	.	.	.	1 cup.
12	"	"	dry material,	.	.	.	1 "
4	cups of liquid,	1 quart.
4	"	"	flour,	.	.	.	1 pound, or 1 quart.
1	cup of butter,	$\frac{1}{2}$ pound.
2	cups granulated sugar,	1 "
2 $\frac{1}{2}$	cups pulverized sugar,	1 "
1	round tablespoonful of butter,	1 ounce.
1	heaping	"	"	"	.	.	2 oz., or $\frac{1}{4}$ cup.
	Butter the size of an egg,	2 ounces.
1	heaping tablespoonful sugar,	1 ounce.
2	round	"	flour,	.	.	.	1 "
1	pint granulated sugar,	1 pound.
1	cupful of rice,	$\frac{1}{2}$ pound.

ALL persons using Flavoring Extracts will find it alike profitable and satisfactory to have at hand a two-ounce graduate glass (such as used by druggists), that they can always test the measure of such goods and thus determine whether the full amount paid for has, or has not, been delivered. They invariably prove to be silent though effective monitors against the dishonest practices of unscrupulous extract manufacturers, who place short measure goods upon the market, while leading unsuspecting purchasers to believe that full measure is given. The BAKER EXTRACT COMPANY prides itself in being the pioneer and champion of *full measure* flavoring extracts, — giving every purchaser honest measure as well as guaranteed quality. Consumers will thus keenly appreciate the advantages desired in always purchasing the BAKER FLAVORING EXTRACTS, which contain the purest ingredients obtainable in the most carefully selected fruits, coupled with honest quantities.

THIS COUPON

MUST be sent direct to our Laboratory, with the owner's name.

We **DO NOT** redeem this Coupon from dealers.

TO THE CONSUMER

CUT OFF THIS COUPON, one of which is packed in each package of the BAKER'S SUPERIOR FLAVORING EXTRACTS.

On receipt of six (6) we send by mail a package of Non-Alcoholic Ginger; for twelve (12), (or 6 Coupons and 10c in stamps), we send a 50c bottle of "Pola Lily" or a Souvenir Spoon. These premiums are given away by us for the purpose of introducing our Extracts to the Housewives, and as an incentive for them to insist on having the Baker Brand, and no other, of their Grocer. Address the

BAKER EXTRACT COMPANY, • Laboratories, Portland, Me., & Springfield, Mass.

Be sure to enclose your address when sending Coupons.

BAKER'S

- - EXTRACT OF VANILLA - -

Is made by a new and original process, being free from the alcoholic odors and taste found in other brands. It is what it is claimed—a Pure Extract, prepared from the highest grade of Vanilla Beans, whose constantly increasing cost has tempted the mercenary and unscrupulous to put upon the market spurious compounds prepared mainly from Tonqua Beans and Vanilline. These fraudulent extracts are in every sense of the term cheap alcoholic imitations, and can be prepared at five per cent. of the cost of Baker's. They are utterly unfit for culinary purposes. One trial of **Baker's Pure Extract of Vanilla** will convince you that it is Absolutely Pure and of the Greatest Strength attainable, without the use of Poisonous Chemicals.

BAKER'S

. . LEMON AND ORANGE . .

Are extracted from the Rind of the Fruit and leave that grateful and agreeable taste, without the odor of Turpentine frequently found in many kinds made from poisonous oils and acids toned with Cayenne Pepper.

BAKER'S

. . VEGETABLE COLORS . .

∴—Red, Green and Yellow—∴.

Are made by our own process and are perfectly harmless for coloring Frostings, Confections, Etc.

∴ BAKER'S.....

Non-Alcoholic Jamaica Ginger

Is the result of long experience, brain work and careful experiments. It is endorsed by leading Physicians and Prohibitionists, being absolutely free from Rum, Brandy or Alcohol. It never creates an appetite in children for liquors. Makes a most delicious and efficacious household remedy for the instant relief of the many and distressing complaints for which Ginger in its crude state has long been used. A more palatable or effective remedy has never been devised for those who, from principle or constitution, cannot use an alcoholic preparation. A small quantity added to the Drinking Water when traveling, makes a delicious drink. Kills germs of Disease. Prevents deleterious effects of climatic and dietetic changes.

AN UNFAILING REMEDY . . .

∴ FOR ∴

**Colds, Cramps, Flatulent Colic,
Chills, Diarrhoea, Dysentery, and
all forms of Summer Complaint.**

**A Harmless Tonic and Stimulant for Dis-
ordered Stomach, Imparting Tone to the
Digestive Organs. : : : : :**

PRICE, - - - 25 CENTS A BOTTLE.

: : Directions with Each Bottle. : :

Baker's
FLAVORING
EXTRACTS

Are made