

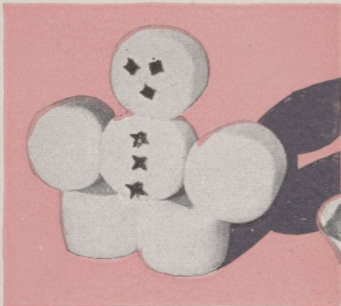


Party Favor  
Suggestions

AND

Prize Winning  
Recipes





**Campfire Snowman** The six Campfire marshmallows used in making the Snowman are held together with toothpicks. The toothpicks must be dipped in water before using. The buttons and face are made with whole cloves which must also be dipped in water before using.



## *Cranberry Mallobet*

1 pint cranberries  
2 tbsp. lemon juice

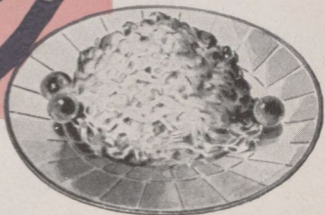
2 egg whites  
few grains salt  
25 Campfire Marshmallows

1½ cups boiling water  
2 tbsp. sugar

Cook cranberries in 1 cup boiling water until soft. Force through sieve or puree strainer. Melt marshmallows in ½ cup boiling water in top of double boiler. Add lemon juice and mix thoroughly with the cranberry pulp. Pour into freezing tray of refrigerator to congeal slightly. Whip egg whites until stiff, add the 2 tbsps. sugar and fold into cranberry mixture. Return to freezing compartment and freeze. Serves 6-8.



**Campfire Clown** Many fascinating favors such as this Campfire Clown are made with colorful gum drops and jelly strings. Be sure to use wet toothpicks and whole cloves.



## *Cabbage and Pineapple Salad*

2 cups cabbage, chopped fine

1 cup celery, cut fine

1 cup Campfire Marshmallows,  
cut into eighths

1 cup crushed pineapple

$\frac{1}{2}$  cup boiled salad dressing

$\frac{1}{2}$  cup whipped cream

Mix cabbage, celery and marshmallows and let stand 30 minutes. Combine pineapple and salad dressing and mix with first three ingredients. Just before serving fold in the whipped cream. Serves 8.



Here are shown some interesting favors and place cards which can be made very quickly and easily using Campfire marshmallows, hard candy and jelly strings.



## *Gelatine Salad*

6 oranges, shredded

2 bananas, sliced

1 cup grapes, cut into fourths

$\frac{1}{2}$  cup broken nut meats

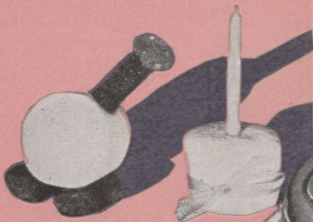
$\frac{1}{2}$  cup Campfire Marshmallows,  
cut into fourths

3 tbsp. sugar

1 pkg. orange gelatine

Dissolve gelatine in 1 pint boiling water. When cooled add fruits, nuts and marshmallows. Mold in individual molds and serve with mayonnaise. As a special holiday treat this may be served in orange shells. Serves 6.

Here is a birthday party combination which will amuse and delight the children. Just a few Campfire marshmallows, jelly strings and the proverbial birthday candle.



## *Chocolate Cake*

1 cup sugar

1 tsp. salt

1 cup sour cream

2 eggs, well beaten

1½ cups pastry flour

1 tsp. soda

2 squares melted chocolate

½ cup hot water

16 Campfire Marshmallows cut into quarters

Mix sugar, salt and sour cream. Add eggs. Mix and sift pastry flour with soda and combine with egg mixture. Add chocolate with water. Stir marshmallows, distributing them evenly, into cake mixture. Bake in one layer and frost with chocolate icing.



**Campfire Pilgrim** Follow directions for Snowman, omitting arms. Cut cape, bow and hat from black crepe paper. With Campfire marshmallows and crepe paper, you can devise many interesting characters for special occasions.



## *Stuffed Sweet Potatoes*

5 medium-sized sweet potatoes

2 tbsp. shortening

juice of 1 orange

1 cup shredded pineapple

$\frac{1}{4}$  cup chopped English walnuts

1 tsp. salt

12 Campfire Marshmallows,

cut into eighths

Bake potatoes. Scoop out shells. Mash potatoes well, adding shortening, salt and orange juice. Stir in remaining ingredients. Refill shell with mixture. Replace potatoes in hot oven until heated through. Serves 6.



Campfire Bow Wow Here is another variation of the comic figures made with Campfire marshmallows and jelly strings. Ears are made by cutting the Campfire marshmallow with scissors first dipped in water.



## *Campfire Marshmallow Penuche*

1 cup granulated sugar  
3 cups light brown sugar  
1 1/4 cups milk  
2 tbsps. butter

1/2 cup walnuts, broken in pieces  
16 Campfire Marshmallows,  
cut into eighths

Cook sugar and milk over a slow fire, stirring constantly until syrup reaches temperature of 236 degrees F (or until a little dropped in cold water will form a soft ball). Remove from fire, add butter and allow to cool. When cold, add nuts and marshmallows. Beat until mixture is creamy and will hold its shape. Drop by spoonfuls on oiled paper,

# important facts about campfire marshmallows

1

Campfire is the original *food* marshmallow made especially for use in the preparation of food dishes in the home.

2

Campfire marshmallows are pure and wholesome, made of the same pure ingredients you use in your own kitchen.

3

Campfire marshmallows are an ideal confection for children—a healthful food which satisfies their natural desire for sweets.

4

Campfire marshmallows come to you in packages especially designed to preserve their delicate freshness.

5

Campfire marshmallows are the modern food delicacy. They add new flavor to “every-day” dishes—cocoa, cream soups, salads, etc.

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