

c a m p f i r e  
MARSHMALLOW NEWSLETTER

October, 1934





### Maple Nut Ice Cream

Place 20 Campfire Marshmallows and 1 cup of milk in the top of a double boiler over rapidly boiling water. When marshmallows are dissolved add 1 egg, beaten, and a pinch of salt. Remove from fire, cool, pour into tray of mechanical refrigerator and freeze to a thick mush. Remove to a bowl, or leave in tray, and beat until a fluffy mass. Fold in 1 cup of cream whipped. Add 1 teaspoon Mapleine extract and 1 cup chopped nut meats. Return to tray and freeze without stirring.

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If you have  
had trouble  
with  
Maple Ice Creams  
try  
this recipe

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There are many ways to make Maple Ice Cream. Some are good and others are very good. You'll want to add the recipe above to your favorites.

In the General Electric Kitchen in the Electrical building at the Century of Progress Exposition they show you how to make the "Rainbow Frosting" - recipe given below.

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This recipe is  
demonstrated

at a

Century of Progress  
Exposition

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### Rainbow Frosting

1 cup Jack Frost granulated sugar	3 Campfire Marshmallows, cut into eighths
1/16 teaspoon cream of tartar	2 egg whites, stiffly beaten
1/4 cup water	

Almond, Vanilla, Lemon or Strawberry Junket Flavotint

Combine sugar, cream of tartar and water. Place over low heat and stir constantly until sugar is dissolved and mixture boils. Continue cooking until syrup forms hard ball in cold water (252°F.). Wash down crystals which may form on sides of pan. Pour syrup in a fine stream over egg whites, beating constantly, adding marshmallows at same time. Continue beating until almost cool. Color and flavor separate amounts with the various Junket Flavotints and frost cup cakes.

Marshmallow Ice Creams, called Marlows, are the answer to a delicious easy-to-make, inexpensive ice cream recipe to be frozen in a mechanical refrigerator. The attached coupon gives you an opportunity to secure over 30 of these recipes, together with recipes for Mallobets (marshmallow sherbets).

Marcia Camp, Angelus-Campfire Company  
4800 W. 66th St., Chicago, Illinois

Please send me the "Marlow Family" and  
"Mallobet" recipes. (please print)

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_, State \_\_\_\_\_



### Jellied Prune and Orange Salad

1 tbsp. gelatine	1/2 cup celery, diced
1/4 cup cold water	1 cup Campfire Marshmallows,
juice 1 lemon	cut into eighths
12 large prunes	1/2 cup almonds, blanched and
1 orange, cut in small	chopped
pieces	1 cup raisins, chopped

Soak gelatine in the 1/4 cup cold water for 5 min. Cook prunes until tender. Stone and cut in rather large pieces. When cooked there should be 1 3/4 cups liquid. In this dissolve gelatine, add lemon juice and, when cool, add other ingredients. Pour into mold and chill. Serve with mayonnaise or fruit salad dressing. Serves 8

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It's easy

to cut or dice

CAMPFIRE MARSHMALLOWS

when you use

a scissors or knife

dipped in water

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You

haven't

forgotten

this recipe?

### Chocolate Marshmallow Rocks

2 cakes milk chocolate  
1 cake baking chocolate  
2 tablespoons butter  
1/2 lb. walnut meats, cut coarsely  
1/4 lb. Campfire Marshmallows, halved

Melt the chocolate and butter together, add the nut meats and marshmallows. Stir all well and drop in little heaps on wax paper or buttered plates.

Campfire Marshmallow News-letters are sent from the Angelus-Campfire Company, makers of Campfire Marshmallows. Request the Economy one-pound package at your grocer's.

Send any questions you may have concerning marshmallow cookery to MARCIA CAMP

Angelus-Campfire Company  
4800 West 66th Street  
Chicago, Illinois



### Jack-O-Lanterns

6 oranges  
2 bananas, sliced  
2 apples, diced  
1/2 cup broken nut meats  
1/4 cup Campfire Marshmallows,  
cut into eighths  
3 tablespoons sugar

With a small sharp knife carve Jack-O-Lantern faces on oranges, removing yellow but leaving white inner peel. Cut off about 1/4 of top of each orange. Remove pulp. Cut pulp in pieces and combine with remaining ingredients. Fill orange shells with mixture; cover with orange top, letting the filling show slightly. Serve on a glass dessert or sherbet dish, for salad or dessert course.

///  
a fine  
main dish  
for a  
children's party  
///

Hallowe'en refreshments were in our mind when we planned this page. Naturally, orange predominates. You can vary the Jack-O-Lantern recipe above by placing those small paper hats on the lantern heads.

Campfire Orange Surprise is for the more sophisticated party. Serve the oranges on black glass plates for an unusual effect.

///  
from  
K U R T Z  
of the  
Bellevue-Stratford  
///

### Campfire Orange Surprise

Cut the top off a large orange. Scoop pulp out of orange and cut pulp in small pieces. Sprinkle with sugar and let stay for half an hour until thoroughly sweetened. Cover the inside of the orange with the fruit pulp and put a dipper of orange ice on top. Press four or five Campfire Marshmallows into ice. Glaze under flame or bake in a quick oven.

We have ready approximately 500 copies of plans for a "Last Minute Hallowe'en Party," together with directions for and illustrations of four Hallowe'en Marshmallow Favors.

Simply return the attached coupon if you would like a copy. There are only 500 copies, so get your request here early.

Marcia Camp, Angelus-Campfire Company  
4800 W. 66th St., Chicago, Illinois

Please send me the directions for a  
"Last Minute Hallowe'en Party" and  
"Hallowe'en Marshmallow Favors."

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_, State \_\_\_\_\_



### Nouveau Applesauce

Cook applesauce very smooth. Then put a deep layer in a baking dish. Cover with Campfire Marshmallows, cut into eighths. Add another layer of applesauce. Cover the top with whole Campfire Marshmallows and leave in a hot oven just long enough for the marshmallows to puff and brown.

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A

favorite

throughout

the

fall and winter

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Clip each of these recipes and paste them on cards; file for ready reference.

These recipes are seasonal; use them often.

### Sweet Potatoes with Apples

Parboil sweet potatoes; remove skins and cut into round slices about one-half inch thick. Pare, core and slice several apples; place one apple ring on each round of sweet potato; place in a shallow pan and bake until the apples are tender, basting occasionally with one-half cup of boiling water, in which four tablespoons of sugar have been dissolved. Before removing from the oven place a marshmallow in the hollow of each apple ring and allow to remain in the oven until the marshmallow is lightly browned.

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instead of

apples,

use pineapple

///

----- JUST IN CASE -----

Marcia Camp, Angelus-Campfire Company  
4800 W. 66th St., Chicago, Illinois

I have given my copy of the October Marshmallow Newsletter to a friend. Please send me another copy. (c)

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_, State \_\_\_\_\_





