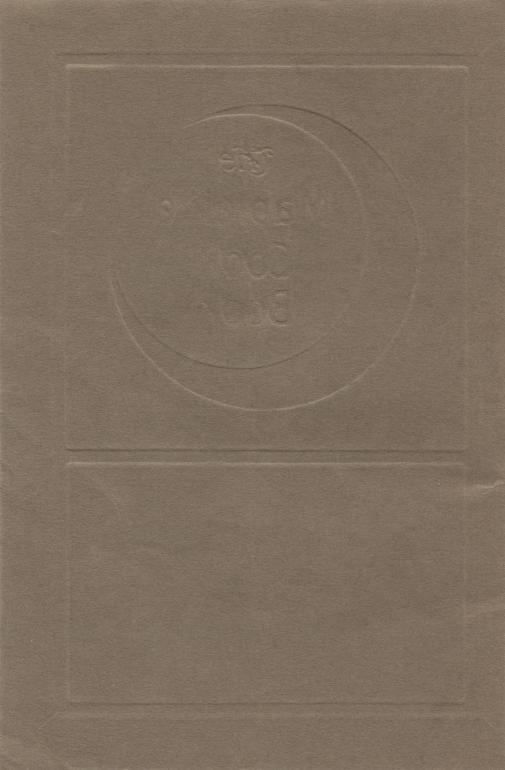


CRESCENT MANUFACTURING COMPANY
SEATTLE, WASHINGTON



# The Mapleine Cook Book

Being a useful collection of practical Mapleine recipes, selected from the very large number submitted by housewives of United States and Canada



Published by
CRESCENT MANUFACTURING COMPANY
Seattle, Washington

## Mapleine

#### The Golden Flavor

is packed in

One Ounce, Two Ounce Four Ounce and Eight Ounce Sizes

Also packed in

Pints, Quarts, Half Gallons, and Gallons for Hotels and Restaurants, Tea Rooms and Commissary Departments



For Index to Recipes see pages 77, 78, and 79

CRESCENT MANUFACTURING CO. SEATTLE, WASHINGTON

## Introduction



APLEINE is a pure, vegetable essence—a delicious flavoring for syrup and foods of many varieties.

The name "Mapleine" was chosen for the information it gives—instantly revealing the fact that the product "Contains no maple sugar, syrup nor sap, but produces a taste similar to maple."

In this edition of The Mapleine Cook Book over two hundred recipes have been compiled, being recipes in actual use in homes of United States and Canada. While they represent only a small fraction of the many delicious dishes being made with Mapleine by experts in cookery as well as women in the home, we believe their number and character will serve to demonstrate the variety and widely different uses of Mapleine.

While Mapleine is a flavor, to be used like lemon or vanilla in sweets and desserts, it is of vastly greater value in that it makes delicious syrup, and is also used as savor for soups, meats and sauces, vegetables, dressings. (See recipes in this book.)

### What Is Mapleine?

This is a question often asked and we are glad to explain it is not a coal tar product; it is a purely vegetable product, produced by a scientific blend of vegetable ingredients. We guarantee Mapleine to be free from impurities; it is sold subject to the pure food laws, state and national. You will also find it listed in the Westfield Book of Pure Foods.

#### Mapleine is an Original Product

It is not an imitation or a substitute for anything. Like all articles of sterling merit, Mapleine has been much imitated. Insist upon getting what you ask for; do not accept a "Just as Good," or a "Something Better for Less." Look for the words "CRESCENT MAPLEINE" on a blue, white and gold-color carton bearing the Crescent Trade Mark.

CRESCENT MANUFACTURING COMPANY SEATTLE, WASHINGTON

## Mapleine Corn Syrup

For years genuine Mapleine Syrup made with granulated sugar, hot water and Mapleine has been a boon to housewives, because of its convenience and simplicity in preparation, as well as its perfect purity and rich flavor. The recipes given below are those in daily use in many families, and prove that while not so delicate, or quite the equal of genuine Mapleine Syrup, corn syrup prepared with Mapleine will make an economical table syrup.

#### MAPLEINE CORN SYRUP

2 cups Corn Syrup (white preferred)

1 cup Hot Water (more if thinner syrup is desired)

1 teaspoon Mapleine 1/8 teaspoon salt

Boil water and syrup five minutes. More or less Mapleine may be used, depending upon the individual taste as to strength or delicacy of flavor. Recipe may be increased to any quantity.

#### MAPLEINE CORN SYRUP

1 gallon

To each gallon white or any good corn syrup add 1 to  $1\frac{1}{2}$  oz. Mapleine (2 or 3 tablespoons). Dilute with warm water to thinness desired.

#### MEASURES IMPORTANT

We have endeavored to print only accurate formulas; all measures in this book are level. The word cup in all recipes means the standard measuring cup, which contains when full and leveled, one-half pint. All teaspoons and tablespoons are level. When measuring dry ingredients fill the measure lightly and level with a knife. Butter is packed solidly and leveled.

## Genuine Mapleine Syrup

#### Without Boiling

For One Quart.

{ 2 cups Boiling Hot Water 4 cups Granulated Sugar 1 teaspoonful Mapleine

Thoroughly dissolve the sugar in the water, stir in the Mapleine, strain through a damp cloth, bottle and cork.

This quart of delicious syrup may be used as soon as cold, but if allowed to stand twenty-four hours, or longer, the flavor will be more perfectly blended.

For One Gallon

4 pints Boiling Hot Water
 7 lbs. Granulated Sugar
 2 tablespoonfuls Mapleine

Follow the same directions as for one quart, thoroughly dissolving the sugar in the water. This is best done by constant stirring. Then add the Mapleine, strain through damp cloth, bottle and cork. May be used at once, but is better after twentyfour hours, when the flavor is blended.

Mapleine Syrup will not grain if you follow directions.

NOTE: - For larger quantities of syrup increase the ingredients in the proportions given, according to the amount of syrup desired.

#### WHY IT PAYS

4 pints Boiling Hot Water	35 .17½
Cost per gallon	.52½

\*Though this cost varies according to price of sugar, the housewife finds Mapleine Syrup remains the most economical, as well as most delicious.

#### USE MAPLEINE SYRUP

On hot or cold Breakfast Foods and Cereals. On Hot Cakes, Waffles, and Fried Mush.

On Hot Biscuits, Cmelets, Corn Bread, Batter Cakes. Serve it on Grape Fruit, in Fruit Punch, and Fruit Salads. Pour it over Ice Cream, hot or cold, with or without fruit and nuts.

#### MAPLEINE SYRUP RECIPES

Wherever "Mapleine Syrup" is specified in a recipe, it means Mapleine Syrup prepared according to directions for making Mapleine Syrup given in this book. If prepared Mapleine Syrup is not at hand, it can easily be made by mixing one cup granulated sugar with one-half cup hot water until sugar is dissolved; then add ¼ teaspoon Mapleine and mix well. Use Mapleine Syrup in any recipe requiring a pure, sweet syrup of the consistency of Mapleine Syrup.

There is no better way to get PURE SYRUP than to make it with Mapleine, Sugar and Hot Water.

#### SUGAR-SAVING SYRUP

2 gallons

Dissolve 6 pounds of sugar in 1 gallon water, then add 6 pounds white corn syrup. Add 3 tablespoons Mapleine. This will make nearly two gallons fine flavored syrup about the same consistency as sugar simple syrup. Increase amount of Mapleine if pronounced flavor is desired.

#### SUGAR-SAVING SYRUP

1 quart

2 cups of white corn syrup 2 cups of Water (hot preferred)
1½ cups Granulated Sugar 1 teaspoon Mapleine

Boil five minutes, remove from fire; when slightly cool add one full teaspoon of Mapleine, or more if desired. Keep in a covered jar; will not grain if kept covered.

CAUTION—Cooks and housewives are warned against using too much Mapleine. That is, do not use more than the recipes direct. No physical harm could possibly result from using a greater amount of Mapleine than prescribed, but too liberal a measure will destroy the truly delicious quality of the flavor, just as an overdose of salt will spoil a good dish. Mapleine is highly concentrated; it has greater flavoring capacity than lemon or vanilla, hence a little Mapleine goes a long way, making it truly economical.

## Soups with Mapleine

The recipes given will suggest many other soups in which Mapleine will add delicious flavor. Use your own favorite recipe for vegetable, cream soups or purees and add a teaspoonful of Mapleine to every quart of soup.

Mapleine gives a rich brown color and new zest and savor to soups and stocks.

#### BROWN BEEF STOCK

6 pounds of Soup Meat 3 quarts of Cold Water 3 teaspoons Salt 1 tablespoon Mapleine

Cut the meat in small pieces; cover with the cold water. Put over slow fire and allow to cook gently for about five hours, skimming frequently. Add Mapleine, strain and set to cool.

Mapleine gives the stock a rich brown color and good flavor.

#### BEAN SOUP

1 cup Dry Beans1 teaspoon Mapleine4 quarts Water1 teaspoon Salt3 tablespoons Butter7 Pepper Corns3 tablespoons Flour1 small Onion

Soak the beans over night in two quarts of the water. Drain in the morning and cover with remaining two quarts of water. Add to the beans the pepper corns, salt and onion and boil till very tender. Press through a sieve. Rub together the flour and butter and add to strained beans. Then add the Mapleine and boil until smooth and thick. A piece of salt pork may be boiled with the beans, if desired, in which case less salt should be used.

#### PEA SOUP

1 cup Dry Peas should be used in place of the beans, and the same directions as for bean soup followed.

#### LENTIL SOUP

1 cup of Dry Lentils should be used in place of beans, and same directions as for bean soup followed.

Use scant measures of Mapleine]

#### TOMATO BARLEY SOUP

5 quarts Cold Water
3 lbs. Soup Meat (Beef)
2 cups Lima Beans
2 small Onions
1 can Tomatoes
2 small sprigs Parsley
2 medium Potatoes
4 cup Pearl Barley

Soak the Lima beans over night. In the morning scald in hot water, allowing them to stand in the hot water for half an hour. Rub the meat with a wet cloth, season with salt and pepper and cover with the water, which should be cold. Bring to boil slowly; boil twenty minutes, skimming occasionally. After twenty minutes add the tomatoes, beans, potatoes, cut in quarters; the onion, minced fine. Boil for two hours or until potatoes and beans are soft. Mash the vegetables in the broth, add the Mapleine. Then add the barley and cook very slowly for another hour. Serve very hot. Peas and carrots may be added if desired.

Pepper and Salt

#### CARROT SOUP

4 or 5 good sized Carrots 2 Cloves

1 tablespoon Mapleine

2 Potatoes2 Onions1 teaspoon Mapleine2 tablespoon Butter

2 Onions 1 tablespoon Butter 2 stalks of Celery 1 teaspoon Minced

1 quart Boiling Water Parsley

½ teaspoon Salt
2 cups Milk
1 teaspoon Cornstarch
Pepper to taste

Scrape the carrots and cut fine. Peel the potatoes and dice. Cut celery in small pieces and mince the onions. Mix and fry brown in good beef drippings. Put in saucepan and add the quart of boiling water, and cook until all the vegetables are tender. Force through a coarse sieve, return to fire and add the butter, salt, Mapleine, cloves, pepper and parsley. Scald the milk and thicken with the teaspoon of cornstarch, add to the soup, and serve very hot with croutons.

## Sauces and Relishes

Mapleine in Sauces gives a rich brown color and delicious flavor. The recipes given are splendid for use in left-over dishes, croquettes, etc.

For any sauce or gravy that is too white use Mapleine as coloring, adding it drop by drop until the desired color is obtained.

#### MAPLEINE SAUCE NO. 1

1 tablespoon Butter 1 tablespoon Flour

1 cup Milk

1/4 teaspoon Salt

1/4 teaspoon Mapleine Dash of Pepper

Rub smooth the flour and butter, add milk and cook until smooth and thick. Season with salt, pepper and Mapleine. Cook a few minutes longer. Use this sauce for serving on vegetables, over croquettes, or cutlets.

#### MAPLEINE SAUCE NO. 2

2 tablespoons Butter

2 tablespoons Flour 1 cup Milk

1/4 teaspoon Salt

1/4 teaspoon Mapleine Dash of Pepper

Cook the same as Sauce No. 1. Use this sauce as base for meat croquettes and left-over dishes.

#### ASPIC JELLY

2 tablespoons Gelatine

1/2 cup Cold Water

11/2 cups Boiling Water

Juice of one Lemon

1/4 teaspoon Mapleine

3 whole Cloves

1/8 teaspoon Celery Salt

1/4 teaspoon Salt

Cover the gelatine with the cold water for five or ten minutes, until softened. Put the lemon juice, Mapleine, cloves, salt and celery salt in the boiling water and let simmer five or ten minutes; take from fire, remove the cloves, and add the gelatine. Mix thoroughly and pour in wetted mold to harden.

Cut in cubes or slices and use as a garnish and relish for cold meats, or as a foundation for salads.

#### MAPLEINE BROWN SAUCE

2 tablespoons Butter

2 tablespoons Flour

1 tablespoon Vinegar Dash of Pepper 1/4 teaspoon Salt

1/4 teaspoon Mapleine
1 cup Hot Water

Melt the butter, add the flour, vinegar and Mapleine. Add the hot water, season with salt and pepper and boil smooth and until desired thickness. Onion juice or other seasoning may be added if desired. This is a tart sauce. If plain brown sauce is desired, omit vinegar and add Mapleine to suit the taste.

#### CELERY SAUCE

11/2 Cups Diced Celery

Mapleine Sauce No. 1

Wash and dice the celery, and set to cook in just enough cold salted water to cover. Cook until tender. Drain the celery and add to Mapleine Sauce No. 1, thinning slightly with one-quarter cup of the water in which the celery was boiled. Use this sauce for left-over chicken and other white meat.

#### HORSERADISH SAUCE

2 tablespoons Butter

2 tablespoons Bread Crumbs

1/4 teaspoon Salt

2 tablespoons Grated Horseradish

3/4 cup Milk

1/4 teaspoon Mapleine

Place in double boiler the milk, bread crumbs (cracker crumbs may be used). Boil about fifteen minutes; add Mapleine, salt and butter. Serve with boiled meats and fish.

#### TOMATO SAUCE

3 tablespoons Butter

1 small Onion

2 tablespoons Flour

1 cup cooked Tomatoes ½ teaspoon Mapleine

1/8 teaspoon Pepper

1 sprig Parsley

Melt the butter and add the finely minced onion and parsley. When slightly browned add the flour and cook until it thickens. Then add the tomatoes, season with pepper and Mapleine. Stir until boiling, and strain. Nice on yeal chops, baked eggs, etc.

## Meats and Gravies

#### ROAST BEEF WITH MAPLEINE

Add to the beef you are roasting one tablespoon Mapleine and one tablespoon Vinegar for every four pounds of meat.

The meat will not only get tender much quicker but will have a piquant flavor that only Mapleine can give.

#### PLAIN BEEF POT ROAST

5 or 6 lbs. Beef 1 teaspoon Mapleine 1 cup Water Salt and Pepper

Beef from the middle of the rump or the round will make a good pot roast. Wipe the meat well with a wet cloth. Sear all over by placing in a hot frying pan with fat trimmings from the meat, turning till all surfaces are browned. Put the water and Mapleine (well mixed) in the kettle, add seared meat. Cover kettle closely to keep in steam, occasionally adding enough water to keep from burning. Salt and pepper should be added after first half hour of cooking. Cook very tender, but do not allow to break.

## BEEF POT ROAST WITH TOMATO SAUCE

4 lbs. Beef
½ cup Canned Tomatoes
½ Green Pepper

Pepper and Salt to season Cold Water 1/4 teaspoon Mapleine

If the meat is very lean place small piece of butter in hot frying pan, otherwise sear all over in its suet. After searing place in kettle for cooking, adding the tomatoes, green pepper and enough cold water to cover the meat. About half hour before the meat is done season with salt and pepper and a dash of paprika. Cook till tender, add the Mapleine and leave covered for a few minutes. Add enough water to keep covered while cooking.

#### ROAST LAMB

Same directions as for Roast Veal.

Use scant measures of Mapleine]

#### ROAST PORK

5 or 6 lbs. Pork Salt and Pepper 1 teaspoon Mapleine 2 cups Water

Choose meat from the loin or ribs. Wash or rub clean with a wet cloth. Rub well with salt and pepper. Mix the Mapleine with the water. Roast until very well done in moderate oven, basting every twenty minutes.

#### ROAST VEAL

For a roast of five or six pounds use one teaspoon Mapleine, mix with water before pouring in pan, roasting meat the usual way. Baste the meat while roasting and make gravy of remaining fluid in roasting pan.

#### VEAL CROQUETTES

2 cups Cooked Chopped Veal
 2 Eggs
 2/3 cup Cracker Crumbs teaspoon Mapleine Salt and Pepper

Beat the eggs, add the Mapleine and stir into chopped veal. Now add cracker crumbs and season with pepper and salt. Moisten, if necessary, with a little of the water in which the veal was cooked, and shape in croquettes. Roll in egg, then in cracker crumbs, or if preferred cornmeal. Fry in deep hot fat. Serve with Mapleine Sauce, or Brown Sauce. (See recipe.)

#### ESCALLOPED HAM

Minced Boiled Ham Bread Crumbs
Minced Potatoes Mapleine Sauce No. 1

Butter a baking dish and cover the bottom with cold boiled potatoes minced, or cut in quarter-inch dice. Season with salt and pepper. Cover with a layer of minced ham and repeat until dish is three-quarters full. Cover top with bread crumbs and over all pour enough Mapleine Sauce No. 1 to barely cover. Bake in moderate oven until thoroughly heated and the bread crumbs on top are browned. Celery salt or parsley may be used for additional seasoning.

#### GRAVIES

To any meat or fish gravy thickened and prepared as usual add Mapleine, stirring in while cooking. One-fourth teaspoon is sufficient for two boats of gravy.

[Measure Mapleine carefully—Use just enough]

#### MAPLEINE FRIED HAM

1 good cut Uncooked Smoked Ham 1 teaspoon Mapleine Water

Place the ham in a frying pan with a close fitting cover, over a moderate fire. When ham is about half cooked add one-half teaspoon Mapleine to the juice in frying pan. Cover and cook till done. Then add other half teaspoon Mapleine with a little water to make gravy and pour over the ham.

The Mapleine mellows the ham, giving it a rich brown and a flavor superior to ham cooked in the ordinary way.

#### KIDNEYS EN CASSEROLE

1 dozen Lamb, or 1 Veal

Kidney

1 Onion 1 tablespoon M

1 tablespoon Minced Parsley

1 teaspoon Mapleine

1 tablespoon Flour

1/2 teaspoon Salt

1/4 teaspoon Paprika

2 tablespoons Olive Oil (or one of Butter)

1/4 cup Water

If veal kidney is used cut in slices one-half inch thick, first removing white center cord. If lamb kidneys are used, remove the outside membrane, cut in half and remove cord. In either case soak one hour in strong salt brine and rinse well.

Place in the casserole the kidneys. Slice the onion and mince the parsley and add. Sprinkle with salt and paprika, add the oil (or melted butter), shake the flour over top and add the water. Cover and cook slowly for one hour. Half a can of mushrooms or a cup of tomatoes may be added, if desired.

#### MAPLEINE BAKED HAM

1 Ham

4 cups Light Brown

Sugar

4 dozen Cloves

2 tablespoons Mapleine

1 cup Bread Crumbs

Clean the ham thoroughly by scrubbing with a brush in cold water. Rinse well and put in cold water to boil, first adding the brown sugar, Mapleine and two dozen cloves to the water. Set over slow fire and boil steadily for five hours. Let cool, and when quite cold remove the ham from the kettle, take off the rind and stick remaining two dozen cloves into the ham. Beat the eggs well and brush the ham with the eggs. Mix the one cup of bread crumbs with a tablespoonful of sugar and thoroughly crust the ham with this mixture. Place in a baking pan and bake in hot oven for fifteen minutes.

## Salads and Salad Dressings

#### FRENCH DRESSING

1/2 cup Vinegar (or Lemon 1/4 teaspoon Mapleine Juice)
Salt and Pepper
1/2 cup Olive Oil

Beat the vinegar and olive oil together thoroughly with an egg beater. Season with pepper and salt; add Mapleine, and beat well. Use for vegetable salads.

#### UNCOOKED MAYONNAISE DRESSING

1 yolk of Egg

1/2 cup Olive Oil
1/4 cup Vinegar (or Lemon

1/4 teaspoon Mapleine

1/4 teaspoon Mapleine

Have all ingredients very cold. Beat the yolk of the egg with an egg beater (a Dover beater is best). Add the pepper, salt and Mapleine; beat well. Then beat in the olive oil, one teaspoon at a time until the mixture is thick and creamy. Thin gradually with the vinegar, beating thoroughly. Nice for lettuce sandwiches, or any sandwich or salad requiring mayonnaise dressing.

#### MAYONNAISE DRESSING

3 yolks of Eggs
1 cup Sweet Milk
2 tablespoon Butter
2 tablespoon Mapleine
3 tablespoon Salt
4 teaspoon Mapleine
2 tablespoons Flour
4 teaspoon Pepper
4 teaspoon Pepper

Put the vinegar, sugar and butter in a double boiler and heat enough to melt the butter and thoroughly mix with vinegar and sugar. Then mix the flour, mustard, salt and pepper and stir into the well beaten egg yolks. Add the Mapleine and beat thoroughly. Then add the milk and stir well. Now add the egg and milk mixture to the vinegar mixture. Cook over a slow fire until thick; remove from fire and beat with an egg beater for five or ten minutes. This can be set in a cool place and used as required. It may be thinned with cream when served, if desired.

#### MAPLEINE CHEESE PASTE

Cream Cheese

Mapleine Syrup

The amount of cream cheese will be determined by number of people to be served. Mix the cheese with enough Mapleine Syrup to form soft, smooth paste. Spread thinly on sliced white bread or crackers for sandwiches, or roll into small balls for garnishing salad.

#### DRESSING FOR FRUIT SALADS, NO. 1

2 Eggs

½ cup Vinegar

½ cup Mapleine Syrup 2 tablespoons Butter

½ cup Cream

1/4 teaspoon Salt

1/2 tablespoon Flour Dash of Pepper

Place in a double boiler the well beaten eggs. Add the vinegar mixed with Mapleine Syrup, salt, flour and pepper. Stir until thick; remove from fire and cool. When cold beat the cream and add to egg mixture.

A good dressing for fresh fruit salads.

#### DRESSING FOR FRUIT SALADS, NO. 2

½ cup Sweet Cream

1/4 tablespoon Salt

teaspoon White Pepper 1 tablespoon Cornstarch 2 tablespoons Powdered

3 Whites of Eggs

1/4 teaspoon Mapleine

3 tablespoons Melted Butter

Sugar

Mix all the ingredients except whites of eggs and cream, and cook until thick in a double boiler. Cool and then add the stiffly beaten whites of eggs, and lastly the cream, which should be whipped to a stiff froth.



Use scant measures of Mapleine]

#### FRUIT SALAD

3 Oranges

2 Apples

1 Pineapple Mapleine Syrup 3 Bananas

1 bunch Malaga Grapes

1 bottle Maraschino Cherries

Chop all the fruit very fine; serve in tall sherbet glasses, Just before serving pour enough Mapleine Syrup over fruit to cover. If you do not have Mapleine Syrup already prepared, enough for this recipe can be made by boiling one cup sugar, one-half cup water and one teaspoonful Mapleine.

#### EMPIRE SALAD

4 large Apples (or six 2 Lemons small ones)

½ cup Chopped Walnuts

Peel and dice into one-half inch dice the apples and lemons. Mix the fruit well and serve on individual dishes, sprinkling the top with coarsely chopped nut meats, and topping with mayonnaise. Serve at once.

#### WALDORF SALAD

1 cup Diced Celery

½ teaspoon Salt

1 cup Diced Apples 1 teaspoon Granulated Sugar

½ cup Chopped Walnuts Mayonnaise Dressing

Mix the apples, nuts and walnuts with the salt and sugar. Add enough mayonnaise dressing (made as per recipe in this book) to moisten well. It will require about one cup. Serve soon after mixing.

#### SWEET POTATO SALAD

6 Sweet Potatoes

4 tablespoons Milk 1/4 teaspoon Mapleine

3 tablespoons Butter 1/4 teaspoon Salt

1 cup Chopped Nuts

Mayonnaise

Peel and boil the potatoes, mash thoroughly. If potatoes are

small it may require more than six, as there should be two cups of mashed boiled potatoes. Stir in the butter, milk and Mapleine. Add the salt and let cool. Then stir in the chopped nuts, and serve with mayonnaise, or with Salad Dressing No. 1.

[Measure Mapleine carefully—Use just enough]

#### MAPLEINE PEAR SALAD

1 quart Canned Pears 1/4 teaspoon Mapleine
12 Chopped Marshmallows 4 tablespoons Vinegar
1/4 teaspoons Granulated

4 Eggs Sugar

1 teaspoon Salt
1 tablespoon Butter
1 tablespoon Butter
1/2 teaspoon Dry Mustard
1/2 cup Sweet Cream

Dash of Paprika

Lift the pears from the can without breaking and arrange them for serving on crisp lettuce leaves. Beat the eggs separately and boil the yolks, vinegar, butter, Mapleine, sugar, salt, dry mustard and paprika in a double boiler, stirring constantly until thick. Cool and add the stiffly beaten whites of eggs. Whip the cream, which should measure a cupful when whipped, and add to it the marshmallows and nuts. Add the cream mixture to the boiled egg mixture, beating thoroughly. Serve a spoonful of dressing on the top of each dish of salad.

#### CELERY AND TOMATO SALAD

1 Minced Onion 1 cup Diced Tomatoes
Aspic Jelly 1 cup Diced Celery

Make Aspic Jelly as per recipe in this book and allow to cool, but not to set. When cool add a finely minced onion, the tomatoes and celery. Pour in individual moulds to harden and serve on lettuce leaves with mayonnaise dressing.

#### BANANA-NUT SALAD

#### WITH MAPLEINE DRESSING

1 dozen Bananas 2 tablespoons Butter

2 Eggs ¼ cup Cream 1 cup Chopped Nuts ¼ teaspoon Salt

1/2 cup Vinegar
1/2 cup Mapleine Syrup

Lettuce Leaves

Wash and wipe the lettuce leaves and arrange in salad bowl or individual plates. Peel and slice the bananas. Beat the whites of the eggs and dip slices of bananas in the whipped whites. Arrange the bananas on the lettuce leaves, sprinkle with nut meats.

Beat the egg yolks and place in double boiler. Add vinegar, Mapleine Syrup, butter and salt, stir until thick. Remove from fire and add the cream. When cold pour this dressing over the bananas and nuts.

## Fruits and Vegetables

#### MAPLEINE GRAPE FRUIT

Prepare the grape fruit by cutting in halves and with a sharp, pointed knife loosening the pulp from tough white fibre. Cut out core. Pour enough Mapleine Syrup into the fruit to fill. It may be prepared the night before and served for breakfast. If Mapleine Syrup is not on hand prepare by using one cup water, one cup sugar and one-half teaspoon Mapleine. This is excellent for breakfast or for a salad course.

#### BAKED APPLES, NO. 1

6 or 8 Apples <sup>1</sup>/<sub>2</sub> cup Water <sup>1</sup>/<sub>2</sub> teaspoon Mapleine

Wash and core the apples, place one teaspoon sugar in each apple, arrange in a baking pan. Sweeten the half cup water with the remaining sugar, add the Mapleine and pour over all. Bake in a moderate oven.

#### BAKED APPLES, NO. 2

Apples
1 cup Water
Sugar

1 teaspoon Cornstarch 1/4 teaspoon Mapleine

Wash and polish the apples. Score them with a knife midway between stem and blossom. Take out cores and fill the hollow with sugar. Pour the cup of water in the pan and bake till the apples are tender. Remove to serving dish, and to the water remaining in the pan add the Mapleine and cornstarch, cook until slightly thickened and serve the sauce with the apples.

#### MAPLED APPLES

6 small Apples
1½ cups Sugar
1½ cups Water

1 teaspoon Mapleine

1 Banana 6 Marshmallows

Peel and core the apples and fill the cavity with banana. Make a syrup of the sugar, water and Mapleine and cook the apples in it until tender, turning occasionally. When done remove the apples, place a marshmallow on each and place in oven long enough to swell and brown the marshmallow.

#### BAKED APPLES

WITH NUTS AND RAISINS

Apples Walnuts Sugar Raisins

¼ teaspoon Mapleine 1 teaspoon Cornstarch 1 cup Water

Wash, core and stem the apples. Remove the blossom, but do not cut through when removing core. Score them with sharp knife, or remove a half inch of skin all around middle. Allow about four seeded raisins and four nut meats to each apple, sugar to fill, and a dash of nutmeg if desired. Pour water in the pan and bake as above directed, adding the cornstarch and Mapleine to remaining juice and water, cooking the sauce until thick and serving with the apples.

#### MAPLEINE BAKED BANANAS

6 Sound Bananas
1 tablespoon Sugar
1/2 teaspoon Cinnamon
1 cup Mapleine Syrup
1/4 teaspoon Salt
1/2 teaspoon Cinnamon
1 cup Mapleine Syrup
1/4 teaspoon Cloves

Juice of one Lemon or
one Orange

Peel the bananas and cut in halves lengthwise. Place close together in buttered baking dish or casserole. Mix together the salt, cinnamon, cloves and sugar. Sprinkle this over the bananas. Pour the fruit juice over carefully. Then pour over the Mapleine Syrup and dot with bits of butter. Bake in quick oven till the bananas are brown on top.

Bananas may be left whole, salt and a dash of nutmeg sprinkled over them, a cup of Mapleine Syrup poured over them and baked.

#### STEAMED BANANAS

6 Bananas 1 tablespoon Water

6 tender Celery Stalks 1 tablespoon Lemon Juice

1 teaspoon Mapleine

Peel the bananas, cut in half lengthwise and lay a tender piece of celery in center. Put the halves together. Mix the Mapleine, water and lemon juice and pour over fruit. Steam in steamer until done. Or they may be baked. Delicious served with meats.

#### APPLE SAUCE

Cook apple sauce in your favorite way, with a little lemon rind or without. Add one-half teaspoon Mapleine for every pint of sauce.

Use scant measures of Mapleine]

## Mapleine in Preserving

Mapleine is a pleasant change in apple jelly and other preserved fruits. We give below a recipe for Apple Jelly. It can be used with almost any fruit, and the housewife will profit by trying it.

#### APPLE JELLY

Use sour fruit and do not core or pare. Wash, wipe and cut all blemishes from the apples. Cut up and pour over the fruit sufficient water to cover. Simmer until very soft and drain through jelly bag by allowing to drip over night. Cook juice well before adding the sugar, skimming if necessary. Heat the sugar before adding, allowing two cups of sugar for every two cups of juice. Simmer until sugar is thoroughly dissolved, then boil rapidly. Test for jellying stage by dropping a little on a cold plate. Add from ¾ teaspoon to one teaspoon Mapleine to every quart of jelly, stir well and pour in glasses. Cover with paraffin.

#### CARROTS A LA MAPLEINE

Carrots
1 tablespoon Butter
1 tablespoon Minced
Parsley

Juice of one Lemon
4 teaspoon Mapleine
1 teaspoon Granulated
Sugar

Salt and Pepper
Scrape the carrots and boil tender in hot salt water. When tender, drain, and place in a saucepan with the butter, parsley, sugar, pepper and salt. Mix the Mapleine with the juice of the lemon, sprinkle over the carrots and turn lightly over the fire until thoroughly heated. Turn in hot dish and serve at once.

#### MAPLEINE CORN PUDDING

1 can of Corn

1 tablespoon Butter

2 Eggs 2 cups Milk ½ teaspoon Salt
½ teaspoon Mapleine

Beat the eggs, add the milk, corn, butter, salt and Mapleine. Bake in a moderate oven for thirty minutes.

[Measure Mapleine carefully—Use just enough]

#### BAKED BEANS A LA MAPLEINE

1 quart small White 1 teaspoon Mapleine Beans 1/2 lb. Salt Pork 11/2 cups Granulated Sugar

½ teaspoon Mustard 1/4 teaspoon Soda

Soak the beans over night. In the morning cook in water enough to cover until beans look clear, but not until the skins break. Add the soda and when beans boil up well, drain off the water and place in bean jar. Add the salt and salt pork cut in cubes, pepper, salt, mustard, sugar and Mapleine. Add enough boiling water to cover, bake five hours, adding boiling water occasionally, until about half an hour before taking from oven. Let brown slightly on top.

#### BAKED SLICED SWEET POTATOES

6 Sweet Potatoes

6 Apples

1 cup Light Brown Sugar

1/2 teaspoon Mapleine 2 tablespoons Butter

½ cup Water

Boil the sweet potatoes in hot salt water until nearly tender. Peel and slice. Butter a baking dish and place a layer of sweet potatoes at bottom. Sprinkle with sugar and tiny bits of butter; next cover with layer of apples sliced, and proceed the same as before. Fill dish in alternate layers until three-quarters full. Stir the Mapleine in the water and pour over all. The potatoes should be kept well moistened to keep from burning, and more water and Mapleine should be added if necessary.

#### SWEET POTATO CROQUETTES

2 cups mashed boiled Sweet Potatoes

2 tablespoons Sugar

1 tablespoon Butter

1 teaspoon Salt

1/4 teaspoon Pepper 1/4 teaspoon Mapleine

½ cup Raisins

2 Eggs

Add the sugar, salt, pepper, and Mapleine to the hot mashed sweet potatoes, and mix well with the butter. Add one well beaten egg and then stir in the raisins. Shape the mixture into small croquettes, roll in flour, and then in egg, dust with bread crumbs and fry in deep fat. When brown lift out and place on paper to drain.

#### SWEET POTATOES

#### SOUTHERN STYLE

6 Sweet Potatoes

Butter

1 cup Mapleine Syrup Salt and Pepper

Wash and scrape the sweet potatoes and boil in slightly salted water until nearly done. Drain and place in baking dish. Season with pepper and salt and dot with bits of butter. Pour Mapleine Syrup over potatoes and bake to nice brown. If potatoes are large add more Mapleine Syrup, as there should be sufficient to use as dressing when serving.

#### CANDIED SWEET POTATOES

6 Sweet Potatoes

1/2 cup Light Brown

1 teaspoon Salt

Sugar 1 teaspoon Butter

1/4 teaspoon Pepper 1/2 teaspoon Mapleine

Wash the sweet potatoes and boil until almost tender in boiling water. Drain, peel and cut lengthwise. Place the sweet potatoes in a well greased pan. Dust with the pepper and salt, and the sugar well mixed with the Mapleine. Place the butter in tiny bits over all. Bake in moderate oven about fifteen minutes or until tender.

#### CANNED FRUIT

Prepare the fruit and weigh it. Allow one-third as much sugar as you have fruit. For each cup of sugar allow one cup water. Boil water and syrup ten minutes, drop fruit in it, and cook until tender but not broken. Place cans in hot water so they will not break. Put hot fruit in to fill well and allow one-half teaspoon Mapleine to each quart of syrup. Pour syrup over fruit to fill cans, seal and set to cool.

#### CARROT FRITTERS

4 medium sized Carrots

1 Egg

½ teaspoon Salt

1 tablespoon Flour

1/4 teaspoon Mapleine

Scrape the carrots and boil in hot salt water until very tender. Mash and beat in a pulp when tender, forcing the pulp through a sieve. Then add the salt and Mapleine. Beat the egg and add, then add flour. Drop from a tablespoon into boiling hot fat, cook a rich brown, drain on paper and serve hot with Mapleine Sauce or Brown Sauce. (See recipes.)

#### LIMA BEANS WITH MAPLEINE

1½ cups Lima Beans 1/4 teaspoon Mapleine 1 small piece Bacon Salt and Pepper to

1 teaspoon Cornstarch season

Wash and pick over the beans. Place in kettle and cover with water. Let soak over night. In the morning drain off the water and add fresh, being careful to cover beans generously. Season with salt and pepper, add small piece of bacon and let boil until tender. Dissolve the cornstarch in water, add to beans, cooking till thickened. Just before taking from stove add the Mapleine, which will impart a delicious and unique flavor to beans.

#### CORN FRITTERS

1 can Corn 2 tablespoons Melted 1/4 teaspoon Black Pepper Butter

½ teaspoon Mapleine 2 tablespoons Milk 3/4 teaspoon Salt Flour to make drop

3 Eggs batter

Run corn through food chopper, season with pepper, salt and Mapleine. Add melted butter, well beaten eggs and milk. Mix in enough flour to make thick drop batter. Test for proper consistency by dropping into hot fat. Fry in smoking hot fat by dropping from spoon. Drain on paper.

#### STUFFED GREEN PEPPERS

Bread Crumbs Green Peppers Minced Ham or other Meat Small Onion

Wash the peppers and cut a slice from the stem end. Remove

the seeds and parboil in hot salted water for fifteen minutes.

Use minced boiled ham or finely minced beef or veal. Mince the onion and season the meat to taste. Add one-third as much bread crumbs as you have meat. Moisten thoroughly with Brown Sauce (see recipe in this book). Stuff the peppers, sprinkling bread crumbs on top, and bake in moderate oven till tender, about ten or fifteen minutes.

#### ESCALLOPED PEAS

1 can Peas ½ teaspoon Mapleine 1 pint Milk Pepper 2 tablespoons Butter Grated Cheese Cracker Crumbs

Heat the peas. Make a sauce of the milk, butter, flour, salt, pepper and Mapleine. Butter a baking dish and place in bottom a layer of peas, sprinkle with cracker crumbs, repeat in layers, and pour over the sauce. Cover top with grated cheese and bake.

Use scant measures of Mapleine]

2 tablespoons Flour

## Hot Cakes, Breads, Dumplings

#### MAPLEINE WAFFLES

2 cups Flour

2 cups Milk

4 teaspoons Baking Powder 1/2 teaspoon Salt

1/4 teaspoon Mapleine

2 Eggs

1 tablespoon Granulated

Sugar

1 tablespoon Melted Butter

Mix and sift the dry ingredients; add the milk gradually and the yolks of eggs unbeaten. Add the butter, beat well and then add the stiffly beaten whites of eggs. Bake on hot waffle irons and serve with Mapleine Syrup.

#### MAPLEINE GRIDDLE CAKES

Make the same as for waffles, baking on a griddle.



#### MAPLEINE GRAHAM CAKES

1 tablespoon Sugar 1 Cake Yeast Foam

1 pint Warm Water

1 teaspoon Salt

½ teaspoonful Mapleine Graham Flour

Dissolve the cake of yeast foam in the warm water, add sugar, salt and Mapleine and enough Graham flour to make a stiff batter. Let stand over night. Bake the same as buckwheat cakes. Serve with Mapleine Syrup.

[Measure Mapleine carefully—Use just enough]

#### MAPLEINE OMELET

3 Eggs 5 tablespoons Granulated Sugar ½ teaspoon Mapleine 4 teaspoons Flour Butter

Beat the whites of the eggs until very stiff. Into the beaten whites add the sugar, then the yolks of the eggs and Mapleine. Stir well. Lastly add the flour, stirring the mixture thoroughly. Melt about a dessertspoonful of butter in a hot omelet pan and bake. When done spread with fresh fruit, fold and serve very hot. Or serve with Mapleine Syrup.

#### MAPLEINE DOUGHNUTS

4 cups Flour

1/2 cup Granulated Sugar

2 teaspoons Baking Powder 1 Egg ½ cup Milk

½ teaspoon Salt

1/4 teaspoon Mapleine

Sift the dry ingredients together, and mix into a soft dough with beaten egg and milk. Flavor with Mapleine and drop by teaspoonful in deep fat.

#### CRESCENT NUT BREAD

2 cups Milk

2 cups Flour

½ cup Sugar 2 teaspoons Mapleine 4 teaspoons Baking Powder

2 teaspoons Salt

1 cup Chopped Nuts

2 cups Graham Flour

Mix milk and sugar and add the Mapleine. Sift sal!, flour and baking powder thoroughly and add. Then add nuts. Pour in buttered pans and let stand half an hour. Bake in moderate oven for one hour. Half cup nuts and half cup dates may be used.

#### CRESCENT HEALTH BREAD

11/2 cups Sweet Milk

2 teaspoons Mapleine

1 cup Flour

1 teaspoon Salt

2 cups Coarse Graham Flour

3 teaspoons Baking Powder

Sift salt and baking powder with the flour, then mix with the Graham Flour, which need not be sifted. Add milk and Mapleine. Let stand for half hour to rise and bake in moderate oven.

#### DUTCH APPLE CAKE

2 cups Flour ½ teaspoon Salt

2 teaspoons Baking Powder

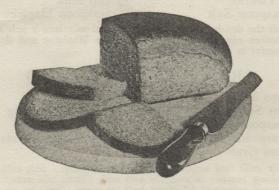
4 tablespoons Shortening

1 scant cup Water, or Milk

4 Tart Apples 1/2 cup Sugar

½ teaspoon Mapleine

Measure flour before sifting. Sift all dry ingredients into the mixing bowl. Work in the cold shortening. When thoroughly mixed, moisten with enough milk or water to make a soft dough. Roll out to fit a biscuit pan and place in floured tin. Pare, core and divide the apples into eighths. Press each section into the dough lightly, keeping as close together as possible. Mix the Mapleine well with the sugar and spread on the apples. (A tiny pinch of salt improves the flavor.) Bake twenty minutes, or until apples and dough are thoroughly cooked.



#### RAISIN NUT LOAF

1 cup Chopped Walnuts

1 cup Raisins

1 teaspoon Salt

4 cups Flour 1/2 cup Sugar

6 teaspoons Baking

Powder

1 Egg

2 cups Milk

1 teaspoon Mapleine

Sift together the flour, baking powder, sugar and salt. Add the nuts and raisins, the egg well beaten and the milk. Then add Mapleine. Mix well and put in buttered pans. Allow loaves to stand twenty minutes before baking in a slow oven for about fifty-five minutes or one hour. Cut in thin slices and spread with butter. This makes delicious sandwiches for luncheons or parties.

#### DELICIOUS BROWN BREAD

4 cups Whole Wheat Flour

2 cups Sweet Milk

½ cup Mapleine Syrup 2 teaspoons Soda

1 teaspoon Salt

1 cup Raisins

Add soda to molasses and mix with milk. Add Mapleine syrup. Add salt, whole wheat flour and raisins. Steam two and one-half hours and bake ten minutes.

#### BAKING POWDER BISCUITS

2 cups Flour

½ cup Molasses

1 tablespoon Butter

4 teaspoons Baking Powder 1 tablespoon Lard

3/4 cup Milk and Water

1 teaspoon Salt 1/4 teaspoon Mapleine

(equal parts)

Mix the dry ingredients and sift twice. Work in the butter and lard and add liquid gradually. Toss on floured bread board, roll lightly, to three-quarter inch thickness, and cut. Bake in buttered tins in hot oven about twelve or fifteen minutes.

#### APPLE ROLL

2 cups Water

1 cup Granulated Sugar 1 teaspoon Mapleine

Biscuit Dough Sliced Apples

Cream

4 tablespoons Butter

Select a pan in which the roll may be baked. In it place the butter, water, sugar and Mapleine and cook on top of stove until it is a thin syrup. Make a rich biscuit dough and roll out onequarter inch thick, cover well with sliced cooking apples, sprinkle with sugar, then roll and place in the pan of syrup. Bake in moderate oven, basting with syrup. Serve with cream.

#### APPLE DUMPLINGS

6 Apples

½ cup Granulated Sugar

½ teaspoon Mapleine Dough for Pie Crust

½ teaspoon Cinnamon

Peel and core the apples, fill the hollow with sugar, cinnamon and Mapleine, which should be well mixed. Roll out pie crust thin, and cut into pieces large enough to wrap each apple. Use small apples, or if large apples are used, cut in quarters and sprinkle with sugar, cinnamon and Mapleine before wrapping. Bake in moderate oven and serve with Sauce for Apple Dumplings or Golden Sauce. (See recipes under Sauces.)

Use scant measures of Mapleine]

#### MAPLEINE ROSETTES

2 cups Flour ½ teaspoon Salt

3 teaspoons Baking Powder

2 tablespoons Lard

1 Egg

Milk, or Milk and Water

1 cup Light Brown Sugar

½ teaspoon Mapleine

½ cup Butter

Sift the flour, salt, baking powder thoroughly. Chop in lard. Add beaten egg. Then add milk or milk and water sufficient to make soft dough. The egg may be omitted and plain baking powder biscuit dough may be used.

Roll out the dough one-half inch thick. Cream brown sugar, butter and Mapleine and spread on the dough. Roll up like a jelly roll and cut in one-half inch slices. Place in pan flat side down and close together. Bake in quick oven.

#### MAPLEINE FRUIT DUMPLINGS

1 cup Flour ½ teaspoon Salt

2 teaspoons Baking Powder

1 teaspoon Lard, or other Shortening 1 cup Mixed Chopped Apples and Raisins ½ cup Granulated Sugar

3 tablespoons Butter

1 teaspoon Mapleine Juice of one Lemon

Sift the flour with the salt and baking powder; rub in thoroughly the teaspoon of lard. Mix with water enough to hold together and then stir in the cup of chopped apples and raisins. (Raisins should be scalded in boiling water and seeded.)

Have ready a large saucepan with about a quart of boiling water and drop in the dumplings by tablespoons. Cover closely and cook over moderate heat, for if they boil too furiously they will break into pieces, and if they stop boiling they will become heavy. When done lift out into serving dish.

Into the water in which the dumplings have been boiled pour one cup boiling water, three tablespoons butter, the sugar and the juice of the lemon. Add the Mapleine and boil for a few minutes, stirring thoroughly. Pour over the dumplings.

To be served hot in cold weather, or cold in hot weather. This recipe serves four.

[Measure Mapleine carefully—Use just enough]

## Pies

#### PIE CRUST

1 cup Flour 1/3 cup Lard 1/4 teaspoon Salt 1/4 teaspoon Baking Powder 2 tablespoons Cold Water

Sift three times the flour, salt and baking powder. Have all ingredients cold. Chop the shortening into the flour until it is crumbly; add the water. Handle the pie crust as little as possible after it is mixed, and roll gently.

This will make a pie with lower and upper crust.

Unbaked Pie Shells are made by lining a pie tin with crust,

ready to fill and bake with filling.

A Baked Pie Shell is made by lining a pie tin with crust, baking the crust and removing it ready to fill and serve. When preparing a crust for this purpose, care should be taken to build up the other edge thick enough so that the shell can be easily removed and will keep its shape. The crust should be well pricked to prevent shrinkage.

#### APPLE PIE

Pie Crust 1/4 teaspoon Mapleine 2 tablespoons Flour Apples 1 cup Granulated Sugar 3 teaspoons Water

4 tablespoons Butter

Line a deep tin with good pie crust. Pare, core and slice enough apples to fill well. Spread layer of apples over bottom crust, sprinkle with sugar, dot with bits of butter. Mix the Mapleine with the three teaspoons water and sprinkle over sugar and butter. Repeat till pie is well filled. Sprinkle the flour over top and put on upper crust, which would be well perforated.

#### SQUASH PIE

1 Unbaked Pie Shell 2 cups Milk 1 cup Cooked, Strained ½ teaspoon Salt Squash ½ teaspoon Mapleine

3/4 cup Granulated Sugar ½ teaspoon Ginger 2 Eggs 1/2 teaspoon Nutmeg

Line a deep pie plate with good pastry, building up the edge. Beat the eggs, add sugar and milk. Add salt, spices and Mapleine to squash and blend well with egg and milk mixture. Fill pie and bake in moderate oven.

#### FAVORITE PIE

6 medium-sized Tart 1 cup Sweet Cream

Apples 2 tablespoons Cornstarch 1 tablespoon Butter 1 teaspoon Mapleine

3 Eggs

Peel and stew the apples till tender. Mash well and while hot stir in the butter, the beaten yolks of eggs, and the sugar. Add cream and cornstarch (rubbed to paste) and flavor with the Mapleine. Bake in good pie crust until nearly done, then spread over tops the whites of the eggs well beaten and sweetened. Enough for two large pies.

#### MINCE PIE

A good recipe for Mince Meat for your Mince Pies:

2 cups Suet 2 Orange Rinds

2 cups Lean Meat (Beef 2 Lemons

preferred) 1 tablespoon Cinnamon 2 cups Raisins 1 Tablespoon Allspice

2 cups Currants 1 tablespoon Mapleine

4 cups Apples 1 tablespoon Salt

4 cups Sugar

Cook the lean meat until well done and save the broth. Grind the suet, meat, apples, orange rind and lemons and put all in the broth. Add sugar, spices, Mapleine and salt. Cook two hours. Put in fruit cans and seal.

#### BUTTER SCOTCH PIE

1½ cups Milk2 tablespoons Butter3 level tablespoons1 cup Light BrownCornstarchSugar¼ teaspoon Salt1 teaspoon Mapleine

2 Eggs 1 Baked Pie Shell

Scald one cup of milk in a double boiler. Stir the cornstarch in remaining half cup of milk; add the salt, and mix with hot milk. Let cook to smooth consistency, stirring constantly until thick. Cook the butter and brown sugar just long enough to make sugar soft throughout, add the Mapleine, and stir into the cornstarch mixture. Then add the lightly beaten egg yolks. Cook a few minutes longer, and put in pie shell when slightly cooled. Make a meringue of the beaten whites of eggs and one-fourth cup cane sugar. Spread over top of pie and bake ten minutes. Serve this pie when partly cold.

#### MAPLEINE PUMPKIN PIE

4 Eggs

1 cup Granulated Sugar

1 cup Milk

1 teaspoon Butter

1 teaspoon Cornstarch

1 pinch Salt

2 cups Stewed and Strained Pumpkin

1 teaspoon Ginger

½ teaspoon Mapleine

2 Unbaked Pie Shells

Beat the eggs, add sugar and butter. Wet the cornstarch in a little milk, and add to milk, pumpkin and Mapleine. Stir in spice. Now add egg and sugar mixture. Blend thoroughly and pour in unbaked pie shells, which should be built up around edges. Cinnamon and nutmeg may be added if more spice is desired.

#### MOLASSES PIE

2 Unbaked Pie Shells

2 cups Molasses

2 teaspoons Soda

2 teaspoons Soua 1/2 cup Granulated Sugar 2 teaspoons Butter 1/2 cup Sweet Milk 2 teaspoons Mapleine

3 Eggs well beaten

2 tablespoons Corn

Starch

Pinch of Salt

Cream butter and sugar; add the well beaten eggs. Rub the cornstarch to smooth paste with a little of the milk; add to milk. Now add to egg and sugar mixture. Dissolve the soda in the molasses and blend well with other ingredients. Add Mapleine, stir well and pour in the unbaked pie shells. Bake in moderate oven until done. Enough for two large pies.

#### FIG AND NUT TARTLETS

1 cup Dried Figs

1 tablespoon Granulated ½ cup Chopped Nut Sugar

½ teaspoon Mapleine Unbaked Tartlet Shells 2 Eggs

Meats

1 teaspoon Lemon Juice

Cut the dried figs in small pieces, barely cover with water, add the Mapleine and cook gently for half an hour. Add the sugar and cook for five or ten minutes longer. Remove from fire, let cool, then add the nuts, lemon juice and the well beaten yolks of eggs. Line tartlet tins with good pastry, fill with fig mixture, and bake in hot oven. Beat the whites of the eggs, sweeten with sugar, spread a little of this meringue over top of each tartlet, brown in oven, and remove. Serve hot or cold.

Use scant measures of Mapleine]

#### CUSTARD PIE

2 cups Milk ½ cup Granulated Sugar 3 Eggs ½ teaspoon Mapleine

1 pinch Salt

Beat the eggs and add sugar. Stir into the milk. Add salt and Mapleine. Pour into unbaked pie crust. It is good to bake the crust a few minutes before pouring in custard, so as not to get it soggy. Bake in moderate oven.

#### SUGAR PIE

1 Unbaked Pie Shell
1½ cups Sweet Milk
34 cup Light Brown
Sugar
Butter

3 tablespoons Flour

Line a pie tin with nice, flaky pastry. Into the unbaked shell pour the brown sugar thoroughly mixed with the flour. Over the sugar and flour pour the milk into which the Mapleine has been stirred. Dot with bits of butter and bake in a slow oven.

#### MAPLEINE BANANA-CREAM PIE

1 Baked Pie Shell 1 pinch of Salt

1½ cups Milk 2 Eggs

1 cup Sugar ½ teaspoon Mapleine

1 teaspoon Corn Starch Bananas

Put the milk in double boiler; beat the egg yolks and add to them the cornstarch. Add to milk and cook until it thickens. Add salt and Mapleine. Slice enough bananas to cover the bottom of the pastry shell. Pour the custard over the bananas. Make a meringue of the stiffly beaten whites of the eggs, spread over top, and set in oven to brown. This pie should be eaten the day it is cooked.



[Measure Mapleine carefully—Use just enough]

## Frostings, Fillings, Icings

Be particular to use the kind of sugar specified in these recipes, and follow directions closely.

"Soft ball" stage is determined by dropping a little of the hot syrup in a glass of cold water. If it forms a soft lump that does not lose its shape it is done.

Where the term "threads" or "hairs" is used, lift the syrup on the spoon; let it run from the point of the spoon. If it threads, or spins a fine hair of syrup four to six inches long, take from fire immediately.

If a little flour is rubbed lightly over the top of cake before frosting, it will prevent the frosting from running

off.

#### EASY ICING

Mix the cream and Mapleine and add sugar gradually until desired consistency. Spread at once.

#### UNCOOKED ICING, NO. 1

1 egg ½ teaspoon Mapleine 1 tablespoon cold water Powdered Sugar

Crack egg in bowl, add the water and Mapleine. Gradually add powdered sugar till proper consistency to spread.

#### UNCOOKED ICING, NO. 2

2 cups Confectioner's 1 White of Egg Sugar 1 teaspoon Mapleine

1/4 cup Butter

Beat the sugar and butter until it creams, add the Mapleine and the unbeaten white of egg. Mix thoroughly. Increase quantity with size of cake.

#### MAPLEINE FROSTING

2 cups Granulated Sugar
1 cup Milk
2 teaspoons Butter
1 teaspoon Mapleine

Stir butter, sugar and milk until it boils. Then boil briskly until it forms soft ball ir cold water. Take off fire, cool slightly and beat until thick enough to spread on cake.

#### CREAMY CARAMEL ICING

2 cups Light Brown Sugar 1/2 cup Sweet Cream 1 teaspoon Butter 1 teaspoon Mapleine

Boil the sugar, cream and butter until the soft ball stage. Add Mapleine, remove from fire and beat until creamy. Spread on cake at once. Nuts may be added to this icing if desired.

#### MAPLEINE NUT ICING

1½ cups Sugar ½ cup Hot Water 2 Whites of Eggs ½ cup Pecans ½ teaspoon Mapleine Pinch of Salt

Boil sugar and water until it harrs. Place the unbeaten egg whites in a bowl and stir slightly with a beater. Add the salt and then add the syrup (not boiling, but very hot). Pour on eggs slowly and beat continuously until stiff enough to spread without running. Add nuts and Mapleine. Enough for a large cake.



#### MAPLEINE SEA FOAM ICING

2 cups Light Brown Sugar ½ cup Boiling Water 1 teaspoon Vinegar 2 Whites of Eggs 3 Marshmallows

1 teaspoon Mapleine

Boil the sugar, boiling water and vinegar until it forms a soft ball in cold water. Pour this over the well beaten egg whites and the marshmallows cut in small pieces. Stir swiftly until thoroughly mixed; add the Mapleine, and beat stiff enough to spread nicely.

#### MAPLEINE CREAM FILLING

2 cups Granulated Sugar 1 teaspoon Mapleine 2 tablespoons Butter 1/2 cup Cream

2 Whites of Eggs

Cook the sugar and butter until it hairs. Pour gradually into the stiffly beaten whites of eggs. Beat constantly till very smooth. Add the Mapleine and the half cup of cream, whipped to dry foam. Spread on layers of a delicate white cake.

#### MAPLEINE CUSTARD FILLING

1 cup Milk
½ cup Granulated Sugar
2 Yolks of Eggs

44 teaspoon Salt
3 tablespoons Cornstarch
½ teaspoon Mapleine

Heat the milk in a double boiler. Beat the egg yolks, add sugar and salt, beat well and then add to hot milk. Wet the cornstarch in cold water, rub to smooth paste and add to milk and egg mixture. Cook until it thickens, add Mapleine, remove from fire and cool before spreading between layers of cake.

# MAPLEINE BANANA

#### CUSTARD FILLING

Follow recipe for Mapleine Custard Filling. Peel bananas, slice very thinly. Spread custard filling on layers, then spread with sliced bananas on top of the custard. This filling should be made the day the cake is eaten.

## DATE ICING

1 cup Light Brown
Sugar
1 cup Granulated Sugar
1/2 cup Water
1 White of Egg
1/2 teaspoon Mapleine
1 cup Chopped Dates
Tartar

Mix the brown and granulated sugar, cream of tartar and water; stir until boiling. Cover the kettle and steam two minutes. Remove the cover and boil without stirring until it will spin a thread six inches long. Remove from fire and let cool a few seconds. Pour gradually in thin stream over the stiffly beaten white of egg, beating constantly. Add the Mapleine and beat lightly until thick. Spread the icing over layers of cake, sprinkle with chopped dates. This is delicious between layers of chocolate cake.

### MAPLEINE COCOA ICING

½ cup Water
1¼ cups Light Brown
Sugar

3 tablespoons Butter

3 teaspoons Cocoa Pinch Salt ½ teaspoon Mapleine

Place water, sugar, cocoa, butter and salt in a granite pan and boil until it hairs. Then add the Mapleine, beat until slightly cooled and spread quickly on warm cake.

# MAPLEMOCHA FROSTING

1 cup Confectioner's
Sugar
3 tablespoons Butter

3 tablespoons Butter 1/4 teaspoon Mapleine 2 teaspoons Cocoa2 tablespoons Strong Coffee

Sift the sugar and cream with the butter and cocoa. Add the Mapleine and gradually add the coffee. Thin with little more cottee, or thicken with sugar, as desired.

# MARSHMALLOW ICING

1/2 lb. Marshmallows 3 tablespoons Water

1 White of Egg ½ teaspoon Mapleine

Place the marshmallows with three tablespoons water in a double boiler. Stir until the marshmallows are completely melted. While hot stir in the stiffly beaten egg white, add the Mapleine, and beat until creamy and right consistency to spread.

# APPLE CREAM FILLING

1 Tart Apple 1 White of Egg 1 cup Powdered Sugar 1/4 teaspoon Mapleine

Grate the apple. Beat the white of egg; beat into it the sugar and apple. Continue to beat for ten or fifteen minutes, after adding the Mapleine, until stiff enough to spread. This filling should be made shortly before serving.

# Cakes

#### A FEW SIMPLE RULES FOR CAKE BAKING

Have all ingredients measured and placed before you, convenient for mixing, before you begin to make the cake.

Sift flour and baking powder at least three times, and measure after sifting. Spices, salt, and baking powder are usually added to the flour.

Cream butter and sugar, or eggs and sugar, thoroughly by rubbing or beating with the spoon until the grains of sugar have entirely disappeared. Thoroughly dissolving the sugar will improve the texture of your cake.

"To Stir" means to mix by a circular motion, the spoon or spatula touching the sides and bottom of the bowl.

"To Beat" means to mix with a lifting motion, raising the mixture from the bowl and allowing it to fall back, which permits air cells to form in the mixture.

"To Fold In" usually applies to whites of eggs, stiffly beaten and added last by very light and gentle mixing, without breaking the air cells, and without beating or stirring the batter after adding.

Raisins, currants or other fruit should be lightly dredged with flour to prevent sinking to the bottom of the cake.

Owing to the different quality of flour in different parts of the country, it is best to test the batter by baking a small sample before turning into baking pans.

To test cakes press gently with the finger in the center of the loaf or layer, if the cake is done no mark or dent will be left. Moderate but steady heat is best for baking large cakes. Small cakes require a quick oven so that the inside will bake by the time the outside is brown

#### PLAIN CAKES WITH MAPLEINE

Mapleine is used in plain loaf cakes, gold or silver cake, layer cakes, etc., in the same manner that vanilla is used, a quarter to half teaspoon is sufficient for slight flavor, and a teaspoon for more pronounced flavor.

# BUTTERLESS, EGGLESS, MILKLESS CAKE

1 cup Light Brown
Sugar
1 cup Water
1 cup Seeded Raisins
1/3 cup Lard
1/4 teaspoon Nutmeg
1/2 teaspoon Mapleine
1/3 cup Lard
1/4 teaspoon Cloves
1 teaspoon Mapleine
1 teaspoon Mapleine

Mix the ingredients named in the first column above and boil for three minutes. Allow to cool and when cool add the soda dissolved in a little warm water. Flavor with Mapleine and add flour well sifted with the baking powder. Bake in loaf or in two layers.

#### BUTTERLESS LAYER CAKE

2 Eggs
2 cups Powdered Sugar
1 cup Milk
2 cups Flour

2 teaspoons Baking
Powder
1/4 teaspoon Salt
1/2 teaspoon Mapleine

Mix and sift well flour, salt and baking powder. Beat egg yolks until thick; gradually add and beat in sugar, and to this add the milk and Mapleine. Whip the whites of the eggs stiff and fold in, then add flour. Bake in three layers in a hot oven.

# EMERGENCY CAKE

2 Eggs 1 cup Sugar 1 scant cup Sour Cream 1 cup Flour

1 level teaspoon Soda ½ teaspoon Mapleine

Break the two eggs into a cup. Do not beat. Then fill the cup with sour cream and empty into mixing bowl. Add the soda and beat vigorously. Then add sugar and flour, and lastly the Mapleine. Bake in two layers. A delicate and tender cake.

[To insure delicacy of flavor

# SPICE CAKE WITHOUT AN EGG

½ cup Lard and Butter mixed 1½ cups Milk

1 cup Granulated Sugar

3 cups Flour

1 teaspoon Mapleine

3 teaspoons Baking Powder

1/2 cup Raisins

1 teaspoon Cloves 1 teaspoon Cinnamon

1/4 teaspoon Salt

Cream shortening and sugar. Add milk and stir in Mapleine Sift flour, salt, baking powder and spices and add. Then add raisins and stir well. Bake in deep tin or in layers.

#### MAPLEINE MOCHA CAKE

½ cup Butter
1 cup Granulated Sugar
½ cup Cold Coffee
1¾ cups Flour

2½ teaspoons Baking Powder
2 Whites of Eggs
1 teaspoon Mapleine

Cream the butter and sugar thoroughly. Then add alternately the flour sifted with the baking powder, and cold coffee. Fold in the whites of eggs stiffly beaten, and add the Mapleine. Beat thoroughly. Bake in loaf or in layers, icing with any desired Mapleine Icing.



#### MAPLEINE MARBLE CAKE

1 cup Granulated Sugar ½ cup Butter

½ cup Milk 1 teaspoon Mapleine 2 Eggs 1¾ cups Flour

2 teaspoons Baking Powder

Cream butter and sugar, add milk and well beaten eggs. Sift flour and baking powder and add. Beat well. To half the batter add the Mapleine. Put in buttered tin in alternate spoonfuls. This will make one small loaf.

#### FRUIT CAKE

## (WITHOUT EGGS OR SHORTENING)

1 pound Seeded Raisins 21/2 cups Sugar 1 pound Seedless 1 cup Molasses Raisins 1 pint Buttermilk or 1 teaspoon Mapleine Sour Milk (not too sour) ½ teaspoon Ginger 3 cups Graham Flour 1/2 teaspoon Nutmeg 2 cups White Flour 1 teaspoon Cinnamon 5 level teaspoons 1 teaspoon Cloves Pinch of Salt Baking Powder

Mix sugar and molasses and Mapleine. Add buttermilk (or sour milk). Measure graham flour after chaff has been sifted out. Sift with white flour, baking powder and other dry ingredients. Dredge raisins with flour and add. This will make three loaves.

# MAPLEINE TART

CAKE PART: 1 tablespoon Water
5 Eggs 1 teaspoon Mapleine

1 cup Flour
1 cup Sugar FILLING:
1 teaspoon Baking 1 pint Cream

Powder ½ teaspoon Mapleine

Beat the eggs separately. Sift flour, sugar and baking powder three times and add to beaten yolks of eggs. Mix water and Mapleine and add, and lastly add the stiffly beaten whites of eggs. Bake in two layers.

Whip the cream, sweeten to taste, flavor with Mapleine and spread between the layers and on top. (Use one teaspoon of

Mapleine if desired.)

#### MOCK ANGEL CAKE

Whites of Eggs
 1 cup Flour
 1 cup Granulated Sugar
 3 teaspoons Baking Powder
 1 cup Milk

1/16 teaspoon Salt 1 teaspoonful Mapleine

Sift together seven times the flour, sugar, salt and baking powder. Add to this the milk heated to boiling point with Mapleine (added after heating). Beat thoroughly and then fold in the whites of eggs which have been beaten to stiff froth. Bake in moderate oven and serve when cold.

#### MAPLEINE POTATO-NUT CAKE

34 cups Butter½ cup Sweet Milk2 cups Sugar2½ cups Flour3 Eggs2½ teaspoons Baking1 cup Hot MashedPowder

1 cup Hot Mashed Powder
Potatoes 1 cup Chopped Nut

1/2 cup Powdered, or two
Meats

Squares of Paker's

1 teaspoon Maplein

squares of Baker's 1 teaspoon Mapleine Chocolate

Cream butter and sugar and add milk and well beaten eggs. Then add mashed potatoes and Mapleine. Stir in powdered chocolate or if Baker's chocolate is used melt it over steam and add. Add nut meats and flour well sifted with the baking powder.

#### MAPLEINE NUT CAKE

1/2 cup Butter 2 cups Flour 2 cup Finely Chopped

1½ cups Sugar
2 teaspoons Baking

Nut Meats
4 Whites of Eggs

Powder 1 teaspoonful Mapleine Cream the butter and sugar, add milk. Sift flour and baking

powder three times and add. Then add nuts, Mapleine and lastly the four whites of eggs beaten dry. Bake in layers and ice with following icing:

1 cup Sugar Pinch of Salt ½ cup Cream ½ teaspoon Mapleine

Boil sugar, cream and salt until it threads from spoon. Beat until creamy and spread on cake.

Or bake in gem pans, frost each cake and sprinkle with chopped nuts.

#### MAPLEINE-APPLE SAUCE CAKE

1 cup Sugar

1 cup Apple Sauce

1 cup Apple Sauce

1 level teaspoon Soda

1 cup Raisins

1 cup Raisins

1 cup Raisins

1 cup Raisins

½ teaspoon Cinnamon 1½ cups Flour ½ teaspoon Cloves Pinch of Salt

Cream the sugar and lard and add the Mapleine. Mix the soda with the apple sauce and add. Sift flour, spices and salt and mix; then add raisins, and bake about forty minutes.

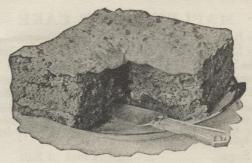
#### BEST EVER MAPLEINE CAKE

1 cup Stoned and 3 tablespoons Butter

Chopped Dates
1 cup Sugar
1 cup Sugar
1 cup Boiling Water
1 cup Nut Meats
1 Egg
1 cup Boiling Water
1 pinch of Salt
1 cup Flour

3 teaspoons Baking Powder 1 teaspoon Mapleine

Sprinkle the one-half teaspoon soda over the chopped dates and add the boiling water. Let stand until cool. Cream the butter, sugar and Mapleine and mix with dates. Beat the egg, add the pinch of salt and stir into mixture. Then add the flour and baking powder which should be sifted three times. Mix all thoroughly and bake in a moderate oven for about twenty-five minutes.



#### WHITE CAKE WITH CARAMEL ICING

1 cup Granulated Sugar
1/2 cup Butter
1/2 cup Sweet Milk
1/2 cups Flour
1/4 teaspoons Baking
Powder
4 whites of Eggs
1/4 teaspoon Mapleine

Cream the butter and sugar very thoroughly. Add the milk and Mapleine. Sift together the flour and baking powder and add. Then add the well beaten egg whites. Bake in sheet or layers and ice with

1 cup Light Brown Sugar ½ cup Sweet Cream ¼ cup Butter ½ teaspoon Mapleine

Boil the above, stirring constantly, until it forms a firm ball when dropped in cold water. Take from fire and beat until proper consistency to spread nicely.

[To insure delicacy of flavor

# Cookies, Dainty Cakes and Sandwiches

#### MAPLEINE COOKIES

1 cup Granulated Sugar 4 teaspoons Baking 3/4 cup Butter

4 Yolks of Eggs 1/2 cup Sweet Milk

Powder 2/3 teaspoon Mapleine Flour to Roll

Cream the butter and sugar thoroughly; add well beaten eggs and milk. Sift the baking powder with a little flour and add. Then add Mapleine and beat thoroughly. Mix with enough flour to roll, roll thin and cut. Bake in moderate oven.

#### OATMEAL MACAROONS

2 Eggs 3/4 cup Light Brown Sugar 2 tablespoons Butter

1 teaspoon Baking Powder 1 teaspoon Mapleine 11/2 cups Rolled Oats

Cream butter and sugar, add eggs lightly beaten. Add Mapleine, baking powder and rolled oats. Mix well and drop by spoonfuls on greased tins, allowing room for them to spread. Bake about thirty minutes in moderately hot oven.

#### MAPLEINE DAINTY CUP CAKES

3/4 cup Sugar 1/4 cup Butter 3 Whites of Eggs ½ teaspoon Mapleine 2/3 cup Milk

Speck of Salt 1/2 cup Pastry Flour 1/4 cup Corn Starch 2 level teaspoons Baking Powder

Cream together the sugar, salt, butter and Mapleine. Add the milk and flour thoroughly sifted with baking powder. Fold in well beaten whites of eggs. Bake in gem pans and frost with Mapleine Nut Icing, made as follows:

Beat the yolk of one egg, a few drops of vanilla and one teaspoon Mapleine. Add enough confectioner's sugar to spread nicely. Ice the cup cakes and sprinkle tops with chopped nuts.

#### ECONOMICAL ROCKS

1 Egg 1/4 teaspoon Salt

3 tablespoons Shortening ½ cup Chopped Raisins ½ teaspoon Soda 1 teaspoon Mapleine

1/3 cup Hot Water 1 cup Flour 3/4 cup Light Brown Sugar 1 cup Oatmeal

Cream the sugar and shortening, which may be butter, or butter and lard. Beat the egg and add, then add the chopped raisins, Mapleine, and the soda dissolved in the hot water. Add flour and oatmeal, mix well and drop from spoon on greased pans. Bake in moderate oven. Nuts may be added if desired.



## LADY FINGERS

Powder

1 cup Flour ½ teaspoonful Baking 3/4 cup Powdered Sugar

4 Eggs 1/2 teaspoonful Mapleine Pinch of Salt

Sift the flour, baking powder and salt three times. Beat the yolks of the eggs until thick, add the sugar and beat until lemon colored. Add the Mapleine and sifted flour. Beat the whites of eggs until stiff and fold into this mixture. Drop in finger-length strips and dust with powdered sugar. Bake about twelve minutes. When cool lay in pairs, placing them flat sides together, with the following filling:

½ cup Powdered Sugar 4 drops Mapleine (more 1 tablespoon Hot Water if desired)

Add the hot water to the powdered sugar, mix thoroughly, add Mapleine, spread on lady-fingers, placing them together quickly.

# WALNUT WAFERS

1 cup Light Brown
Sugar
Powder

1/4 teaspoon Baking

2 tablespoons Flour ½ teaspoon Mapleine

Beat the eggs and add sugar. Cream together well. Mix salt, flour and baking powder thoroughly and add. Flavor with the Mapleine, add nuts, and drop in small spoonfuls on buttered tins. Bake in quick oven.

#### **NUT-FRUIT MARGUERITES**

2 cups Light Brown
Sugar
4 tablespoons Grated
Coccount

½ cup Water Cocoanut ½ teaspoon Cream of 1 cup Pecans

Tartar ½ cup Chopped Cherries
12 fresh Marshmallows 1 teaspoon Mapleine

Boil the sugar, water and cream of tartar until it forms soft ball in cold water. Remove from fire and add the Mapleine and marshmallows cut in small pieces. Cover and let stand till the marshmallows melt. Beat the marshmallows into the syrup. Now add the stiffly beaten whites of eggs, stirring briskly and constantly until mixture begins to stiffen. Then add cocoanut, pecans and cherries. Spread on saltines and place in moderate oven until a delicate brown.

#### MAPLEINE GINGER SNAPS

2 cups Granulated Sugar
1 cup Mapleine Syrup
1/2 cup Shortening, Butter,
or Butter and Lard
1 teaspoon Ginger
1/2 tablespoon Cinnamon
1 teaspoon Soda
1 teaspoon Salt

½ cup Cold Water 6 cups Flour

Beat the shortening until soft and creamy; gradually beat the syrup and sugar into this. Add salt and spice. Dissolve soda in cold water and stir in. Then add the flour, kneading well. Roll thin, cut and bake in greased pans in quick oven.

#### NUT PATTIES

1 cup Finely Chopped 1 Egg

1 cup Granulated Sugar Nuts

5 tablespoons Flour ½ teaspoon Mapleine

Beat the egg, add sugar and beat until sugar is dissolved. Add the finely chopped nuts and the flour. Flavor with the Mapleine and drop from teaspoon on buttered tins. Bake in medium oven about ten minutes.

#### MARSHMALLOW-PECAN WAFERS

1 cup Granulated Sugar 1 teaspoon Mapleine 1/2 cup Water 1 cup Broken Pecan

wafers and bake in slow oven until nicely browned.

10 Marshmallows

2 Whites of Eggs

Meats Boil the sugar and water until it hairs. Remove to back of range and add the marshmallows cut in small pieces. Pour syrup and marshmallows over the stiffly beaten whites of eggs, beating



constantly, add Mapleine and nut meats. Stir well, spread on

# MAPLEINE JUMBLES

3 Eggs 11/2 cups Sugar 11/2 cups Flour ½ teaspoon Mapleine 1½ teaspoons Baking Powder ½ cup Nut Meats, chopped

Beat the eggs separately. Beat sugar and egg yolks to a cream. Sift the flour and baking powder four times, add to eggs and sugar beating thoroughly. Then add chopped nut meats and Mapleine. Lastly fold in the well beaten whites of eggs. Drop from tablespoon on buttered tin and bake in moderate oven. Dainty for afternoon tea.

To insure delicacy of flavor

#### MAPLEINE MARGUERITES

1 White of Egg 1 cup Confectioner's Sugar

1/3 cup Water

1 teaspoon Mapleine

½ cup Currants (or Raisins)

½ cup Chopped Almonds (or other Nuts)

Boil sugar, water and Mapleine until it hairs. Then beat into the stiffly beaten white of egg. Add chopped raisins and nuts. Spread on crackers and brown slightly in hot oven.

#### BROWN SUGAR COOKIES

1½ cups Light Brown
Sugar

½ cup Shortening, Butter

½ cup Boiling Water 1 teaspoon Soda

1 teaspoon Mapleine Flour to Roll

Cream sugar and shortening, dissolve soda in boiling water and add. Then add Mapleine and beat well. Sufficient flour to roll well. Cut and bake in quick oven.

# MAPLEINE SANDWICHES

1/2 cup Water
 1/2 cup Chopped Nut Meats
 1/4 cup Chopped Figs
 1 cup Light Brown Sugar

Boil the sugar and water until it hairs from spoon. Add figs, nuts and Mapleine. Mix well and spread between halves of lady fingers. Delicious and especially nice for luncheon dish.

#### DAINTY TEA SANDWICH

1 cup Light Brown Sugar

1/2 cup Water

1 Egg ½ teaspoon Mapleine

Boil the sugar and water until it hairs from spoon. Add the Mapleine. Beat the egg light and pour syrup over it, stirring briskly. Boil two minutes longer and cool.

Slice bread very thin and in any shape desired, spread with filling thickly and lay another slice over it. Finely chopped dates or raisins sprinkled over filling is delicious.

# ANGEL DROP CAKES

2 Whites of Eggs
1/4 teaspoon Cream of
Tartar

1/4 cup Granulated Sugar

Halves of Walnuts 1/4 teaspoon Mapleine

1/4 cup Flour 1 speck Salt

Beat the whites of eggs until frothy, add the cream of tartar and beat until stiff. Add gradually, beating constantly the sugar and Mapleine. Cut and fold in the flour mixed with a few grains of salt, and sifted four times. Drop from tip of spoon one inch apart. Sprinkle with sugar and place an English walnut on each cake. Bake about ten minutes in a moderate oven.



#### STRAWBERRY JAM LAYER CAKE

2 cups Light Brown Sugar

34 cup Butter (or mixed Butter and Lard)

3 Eggs

3 teaspoons Cinnamon

½ cup Sour Milk

3 cups Sifted Flour

1 cup Strawberry Jam

2 teaspoons Soda Pinch of Salt

Cream butter and sugar; add yolks of eggs and salt. Beat until very light, then add the flour and milk alternately. Stir in the jam and add the soda dissolved in a little warm water. Fold in the well beaten whites of eggs. Pour into three tins lined with oiled paper. Bake in a moderate oven. When cool put together with Cream Caramel Icing.

# Sauces for Desserts

# MAPLEINE IN WHIPPED CREAM

To whip well, cream should be twenty-four hours old. Whip the cream in a cold place or in a dish set in cracked ice. Sweeten to taste and add Mapleine in any quantity desired, from one-fourth to one teaspoon to a pint of cream.

#### BANANA CREAM

CAN BE USED AS SUBSTITUTE FOR WHIPPED CREAM

1 Banana

1/4 teaspoon Mapleine

1 White of Egg

Slice the banana very fine and beat with the white of egg until light and frothy. Add the Mapleine.

This amount will make three large portions. It is excellent served cold on bananas that have been mashed through a sieve.

#### SUBSTITUTE FOR WHIPPED CREAM

1 cup Granulated Sugar 2 tablespoons Flour ½ cup Butter

1 cup Boiling Water

1/4 teaspoon Mapleine

Cream thoroughly the sugar and butter. Mix the flour with just enough cold water to make a creamy consistency, stir it into the cup of boiling water, and let cook two or three minutes. (Use double boiler.) Allow the cooked mixture to get perfectly cold, then add the creamed butter and sugar, one teaspoon at a time, beating after each spoonful is added, to blend it perfectly. When all is perfectly blended flavor with the Mapleine. Serve with puddings and desserts.

The boiled flour and water mixture may be made the day before and mixed when required.

# HARD SAUCE, NO. 1

1 cup Powdered Sugar ½ teaspoon Mapleine 1/4 cup Butter

Beat the butter until creamy, gradually beat in sugar. Flavor with Mapleine.

# HARD SAUCE, NO. 2

½ cup Butter ¼ teaspoon Mapleine 1 cup Granulated Sugar

Cream the butter and gradually beat in the sugar; add Mapleine, beat well. This may be served in a pile on a glass plate with a little nutmeg grated over the top.

# SAUCE FOR APPLE DUMPLINGS, BROWN BETTY, ETC.

1 cup Granulated Sugar 1½ cups Boiling Water 1 tablespoon Butter 1 teaspoon Mapleine

2 teaspoons Cornstarch

Mix the sugar, butter and cornstarch and dissolve same in the boiling water. Cook until it thickens and stir in the Mapleine.

Use this sauce for Apple Dumplings, Cottage Pudding, Brown

Betty, etc.

#### FOAMY MAPLEINE SAUCE

2 tablespoons Butter 1 cup Whipped Cream 1 cup Powdered Sugar 1/3 teaspoon Mapleine 1 Egg Salt

Cream the butter and sugar thoroughly, add the well beaten egg and a speck of salt. Beat very smooth and add the Mapleine. Just before serving blend thoroughly with the cup of whipped cream.

Especially good with steamed chocolate pudding, rice or bread

pudding.

# CUSTARD SAUCE

2 Yolks of Eggs 2 cups of Sweet Milk 2 teaspoons Cornstarch ½ teaspoon Mapleine

2 tablespoons Granulated

Pinch of Salt

Sugar

Place milk and salt in double boiler. Beat egg yolks and add sugar blending thoroughly. Add to hot milk stirring rapidly as eggs and sugar mixture is poured in. Rub the cornstarch to smooth paste with a little water. Add and cook until sauce thickens, flavor with the Mapleine. May be served hot or cold. Use half this recipe if small portion is desired.

[To insure delicacy of flavor

#### MAPLEINE MARSHMALLOW SAUCE

1/2 pound Marshmallows 1 cup Granulated Sugar 1/2 cup Hot Water 1/3 teaspoon Mapleine

Boil the sugar and water for five or six minutes without stirring. Take from fire, stir in the marshmallows and beat until they are melted. Flavor with Mapleine. If serving is delayed keep the sauce hot over warm water, add a few drops of hot syrup or boiling water and beat again.

#### MAPLEINE ICE CREAM SAUCE

1 Yolk of Egg

1 cup Whipped Cream (½ cup before

(½ cup before whipping)

1/4 cup Confectioner's Sugar 1/2 teaspoon Mapleine

Beat egg yolk until light; add sugar and beat again. Add whipped cream into which Mapleine has been mixed. Mix all carefully. Serve very cold on ice cream. Also fine for puddings.



#### PUDDING SAUCE

2 Whites of Eggs 1½ cups Granulated Sugar 1 cup Milk ½ teaspoon Mapleine

Cook sugar and milk until slightly thickened. Cool slightly and stir in the stiffly beaten egg whites and Mapleine.

### CREAM SAUCE

1 Egg

3/4 cup Cream

1 cup Powdered Sugar ½ teaspoon Mapleine

Beat the white of egg until stiff; into this beat the well-beaten yolk; then gradually add the sugar. Whip the cream until quite stiff; combine with egg mixture and flavor with Mapleine.

# Desserts and Frozen Dainties

# MAPLEINE JELLY NO. 1

4 level tablespoons
Gelatine
1 pint Boiling Water
1 cup Granulated Sugar
1 teaspoon Mapleine

Soak the gelatine in the cold water until soft. Then add the boiling water, sugar and Mapleine. Do not let this boil. When thoroughly mixed and dissolved set to cool. Add one cup chopped nuts if desired.

This may be served plain when cold, or may be whipped to spongy consistency when it begins to set, and served with

chopped nuts or crushed fruit.

# MAPLEINE JELLY NO. 2

2 tablespoons Gelatine 1 cup Sugar

4 tablespoons Cold Water
1 pint Boiling Water

Juice of one Lemon
1/2 teaspoon Mapleine

Soak the gelatine in the cold water, then add the boiling water, thoroughly dissolving the gelatine. Add sugar, lemon juice and Mapleine and allow to cool, but not set. Remove one-quarter of the mixture and whip with an egg beater until light and fluffy. Place in bottom of mold and allow to set. Pour over this the remaining unwhipped portion and set away to harden. Remove from mold and serve with whipped cream sweetened and flavored with a few drops of Mapleine.

#### TAPIOCA PUDDING

1 cup Tapioca 1 teaspoon Butter

2 Yolks of Eggs 1 cup Milk

2 tablespoons Sugar 1 teaspoon Mapleine

Soak tapioca over night. Boil until transparent, then add milk, well beaten eggs, butter, sugar and Mapleine, and cook until thick.

#### MAPLEINE NUTS

Stale Cake Mapleine Cream Filling

Whipped Cream, or

Crumble stale cake into crumbs about the size of a pea. Place in oven to dry or toast. When crisp pour over the crumbs Mapleine Cream Filling (made as per recipe in this book); or if preferred serve in chilled whipped cream flavored with Mapleine.

#### CHARLOTTE RUSSE

2 cups Sweet Cream
2 teaspoons Gelatine
2 cup Powdered S

2 teaspoons Gelatine 2/3 cup Powdered Sugar

1 teaspoon Mapleine Lady Fingers

Cover the gelatine with the cold water until dissolved. Whip the cream and add the sugar. Strain the dissolved gelatine into the cream and add the Mapleine. Stir the mixture carefully over ice, or in a cold place until it begins to thicken. Turn into mold lined with lady fingers or sponge cake.

#### BLANC MANGE

2 cups Milk
3 Eggs
1 teaspoon Mapleine

½ teaspoon Salt 2 tablespoons Cornstarch

Heat the milk in double boiler, reserving enough to moisten the cornstarch. Beat the eggs, add the sugar, and the cornstarch rubbed to smooth paste. Add to the milk in the double boiler, stirring rapidly. Add salt and Mapleine and boil until thick. Pour in wetted molds and serve cold with whipped cream, or plain custard sauce.



#### IMPERIAL BLANC MANGE

2 cups Milk

3 tablespoons Cornstarch

1/4 teaspoon Salt

3 tablespoons Granulated Sugar

1 teaspoon Mapleine

3 Whites of Eggs

Scald the milk in a double boiler. Dissolve the cornstarch in a little cold milk, turn quickly into the hot milk and stir until thickened and smooth, add the salt and sugar and cook for twenty minutes. Whip the whites of egg to stiff froth and add to cornstarch mixture and blend thoroughly. Pour in wetted moulds. When chilled serve in individual dishes garnished with whipped cream flavored with Mapleine.

#### PINEAPPLE CUSTARD

1 pint Sweet Milk1 cup Grated Pineapple1 cup Sugar2 teaspoons Mapleine3 Yolks of Eggs2 teaspoons Cornstarch

Beat the yolks of eggs, add milk, sugar and Mapleine. Rub cornstarch to smooth paste with a little of the milk and add. Stir in pineapple. Pour in buttered baking dish and bake until set. Serve with following sauce (with or without whipped cream).

#### SAUCE FOR PINEAPPLE CUSTARD

2 tablespoons Butter ½ cup Sugar

3 Whites of Eggs 1 teaspoonful Mapleine

Cream butter and sugar. Add well beaten whites of eggs and Mapleine. Steam over tea kettle for ten minutes and beat while cooling.

#### MAPLEINE BANANA CUSTARD

2 Eggs 2 small Bananas

2 cups Milk 1 teaspoon Mapleine

2 teaspoons Sugar Pinch of Salt

Press the bananas through a fine sieve, add salt, sugar, milk and well beaten eggs. Lastly add the Mapleine. Mix well, pour into custard cups and set the cups in a shallow pan of water. Bake in moderate oven. After twenty minutes test by inserting silver knife into the custard; if nothing adheres the custard is done.

Serve cold with whipped cream sweetened and flavored with

Mapleine.

#### BROWN BETTY

6 or 8 medium sized Stale Bread

Apples ¼ teaspoon Mapleine
1 cup Granulated Sugar 3 teaspoons Cold Water

Butter

Butter a deep baking dish. Peel, core and slice the apples and put in the buttered dish layer of apples, sprinkle with sugar, dot with bits of butter. Mix the Mapleine with the water and sprinkle over sugar and butter. Cover with a layer of bread crumbs and repeat until dish is filled, placing bread crumbs on top. Serve with Mapleine Sauce for Brown Betty. (See recipe in this book.)

[To insure delicacy of flavor

Walnuts or Pecans

#### MAPLE NUT CUSTARD

4 tablespoons Cornstarch
1½ cups Water
2½ teaspoon Vanilla
2½ cup Borden's Eagle
2½ cup Chopped English

Brand Milk 1/4 teaspoon Salt

Mix cornstarch with ½ cup water. Heat ½ cup Borden's Eagle Brand Milk and 1 cup water in double boiler until hot. Add cornstarch mixture and cook over hot water 20 minutes. Add nuts, salt and flavorings and chill. One beaten egg may be added with flavorings if desired for richer tasting mixtures.

-Borden's Recipes tested and approved by the School

of Modern Cookery.

# MAPLEINE FRUIT JELLY

2 level tablespoons 1 Lemon Gelatine 1 cup Sugar

1 cup Cold Water 2 teaspoons Mapleine

3 cups Apple Juice

Dissolve the gelatine in the cup of cold water. When thoroughly dissolved add the apple juice which has been brought to a boil. Then add the juice of the lemon and the sugar. Stir in Mapleine. When sugar and gelatine is thoroughly dissolved pour in mould to cool. Serve cold with cream or whipped cream.

# CHILDREN'S MAPLEINE PUDDING

3/4 cup Farina
3 cups Sweet Milk
1/4 teaspoon Salt
1 cup Chopped Dates or
Figs
1 teaspoon Butter

½ cup Sugar 1 teaspoon Mapleine

1 Egg

Cook the farina, milk and salt in double boiler for one-half hour. Add the sugar and well beaten egg, chopped fruit and butter. Add Mapleine, stir all together thoroughly and turn into mould. Serve with cream.

# A QUICK CHARLOTTE RUSSE

½ cup Powdered Sugar
2 cups Sweet Cream
1 teaspoon Mapleine
Lady Fingers

Whip cream, add sugar and Mapleine. Line a dish with lady-fingers or sponge cake, and pour in cream. Serve at once.

# CHARLOTTE RUSSE

WITH MAPLEINE SYRUP

1 cup Mapleine Syrup
2 cups Sweet Cream
4 Egg Yolks

1/2 cup Boiling Water
11/2 tablespoons Gelatine
Lady Fingers

Line the mould with lady-fingers split in halves. Dissolve the gelatine in boiling water and whip the cream. Scald the Mapleine syrup and pour it in a fine stream on the beaten yolks of the eggs, stirring constantly. Cook in double boiler until the mixture will coat the spoon. Add the dissolved gelatine and let cool. Beat thoroughly, then add the whipped cream and pour the whole into the prepared mould. Turn out when firm.

# MAPLEINE PRUNE CREAM

4 teaspoons Gelatine 2 tablespoons Cold Water

½ lb. Prunes
1 cup Boiling Water

1 cup Granulated Sugar

1 White of Egg 1 cup Sweet Cream ½ teaspoon Mapleine

½ cup Chopped Walnuts

Stew the prunes until very tender and pass through a sieve. Soak the gelatine in the cold water. Add the sugar to the boiling water and boil till it forms a thick syrup. Pour over the gelatine, beating briskly. Add the stiffly beaten white of egg, beating continually. Add the prunes to the cream and beat the whole, now add the nuts and Mapleine, combine with the gelatine mixture and pour into a mold to harden. Serve with whipped cream flavored with Mapleine.

# MAPLEINE PRUNE WHIP

2 cups Prunes4 Eggs1 cup Granulated Sugar

2 cups Milk 1 teaspoon Mapleine

Wash the prunes and cover with water; add one-half teaspoon Mapleine and boil till tender. Drain off juice, remove pits and chop. Beat the egg whites very stiff, add sugar gradually, beating all the time; then stir in chopped prunes. Bake twenty minutes. Serve with soft custard sauce made of the four egg yolks beaten and added to the milk, two tablespoons sugar and half teaspoon Mapleine. Boil until slightly thickened and cool before serving.

#### DATE TAPIOCA

1 pint Milk

2 tablespoons Sugar

3 tablespoons Tapioca

½ teaspoonful Mapleine 1 cup Finely Chopped Stoned Dates

2 Eggs

Place milk, sugar and tapioca in double boiler and cook ten minutes. Then add the well beaten yolks of the eggs and continue to cook until smooth and rather thick. Then beat gradually into the well beaten whites of the eggs. Flavor with the Mapleine and add the chopped dates. Pour into dish to cool and serve with cream.

#### MAPLEINE CREAM PUDDING

2 cups Sweet Milk

2 Eggs

½ cup Sugar

1 tablespoon Gelatine

1 teaspoon Mapleine 1 cup Whipped Cream

Heat the milk in double boiler and add the yolks of eggs well beaten with the sugar. Cook this mixture until it coats the spoon. Take from the fire and add the gelatine dissolved in one-fourth cup cold milk. Add the Mapleine and let cool. Beat the egg whites stiff and fold into them the whipped cream. When the custard begins to set add the egg whites and cream and turn into mould. Crystallized cherries may be served on top.

# MAPLEINE BAVARIAN

2 teaspoons Gelatine

½ cup Granulated Sugar 1 cup Milk

1/4 cup Cold Water 2 cups Cream

1 teaspoon Mapleine

Soften the gelatine in the cold water; heat the milk and add the gelatine. When gelatine is thoroughly dissolved in the milk add the sugar and Mapleine. Set in cold place or in cold water and stir until it begins to thicken. Whip the cream, and fold into milk mixture. Mould, or serve in individual dishes lined with lady-fingers.

# APPLE SNOW

2 cups Cooked Apples ½ cup Whipped Cream

1 teaspoon Mapleine

1 cup Sugar 5 Egg Whites

Press cooked apples through a sieve, add the sugar, then the stiffly beaten whites of eggs. Then add the cream and Mapleine. Mix carefully, serve cold in sherbet glasses.

#### MAPLEINE RAREBIT

4 teaspoons Gelatine

1 cup Cold Milk 1/2 cup Granulated Sugar

2 cups Boiled Rice

1 cup Sweet Cream

1 teaspoon Mapleine Cottage Cheese

Soften the gelatine in the cold milk and heat to boiling point; add the sugar and rice. Mix well and cool. When cooled add the stiffly whipped cream and the Mapleine. Mold, and when ready to serve decorate with whipped cream and tiny mounds of cottage cheese sweetened and flavored with Mapleine.

#### MAPLEINE DATE PUDDING

1 cup Dates
2 Eggs
1/2 cup Walnuts
1/4 cup Granulated Sugar
2 Eggs
1/2 teaspoon Mapleine
1 pinch Salt 1/4 cup Cold Water

Chop the dates and nuts and mix with the sugar and water; add the well beaten yolks of eggs. Cook ten or fifteen minutes, stirring constantly. Remove from stove, add salt, Mapleine and well beaten whites of eggs. Bake fifteen minutes. Serve cold with whipped cream. Enough to serve four people.

#### NEAPOLITAN SNOW

3 tablespoons Cornstarch

3 Whites of Eggs ½ teaspoon Mapleine

5 tablespoons Sugar Raspberry Red Coloring
1 pint Boiling Water ½ teaspoon Lemon

Extract

½ teaspoon Vanilla

Rub the cornstarch to smooth paste in cold water. Add the pint of boiling water and sugar. Stir briskly and add three egg whites well beaten. Cook fifteen minutes in double boiler. Remove from fire and divide in three equal parts. To first part add one-half teaspoon Mapleine. To second part add few drops of raspberry red coloring and lemon extract. To third part add the vanilla. Place in separate dishes to cool.

When cold cut a strip from each color arranging side by side on individual dishes, and serve with either of following sauces:

Beat the three remaining egg yolks with one cup sugar and one level tablespoon butter and one teaspoon Mapleine;

Or whip one pint of cream stiff with one-half cup powdered sugar and one teaspoon Mapleine.

To insure delicacy of flavor

## MAPLEINE NUT WHIP

4 level teaspoons Gelatine 1/4 cup Cold Water

1/4 cup Boiling Water 4 Whites of Eggs

1 cup Light Brown Sugar 1 cup Chopped Nuts

1 teaspoon Mapleine

Dissolve the gelatine in one-fourth cup cold water, add the one-fourth cup boiling water. Then cool. Dissolve the brown sugar in one-half cup water and boil until it threads, or "hairs." Pour the gelatine over the stiffly beaten whites of eggs, add the hot syrup, beating constantly. Add Mapleine and chopped nuts. Place in an oblong mould, allow to cool and set for several hours. When ready to use slice and serve with whipped cream. This is a delicious dessert, or refreshment for an afternoon party. It can be prepared the day before.

#### MAPLEINE CONSERVE

Quartered Canned Pears 1/2 cup Water

1 Apple for each person 1/4 teaspoon Mapleine to be served

½ cup Granulated Sugar 1/4 cup Light Brown Sugar

1/4 cup Pear Juice

Chopped Nuts, Cherries and Whipped Cream

Pare, core and quarter good juicy apples, one for each person to be served. Make a syrup of the white and brown sugar and water. Drop the apples into boiling syrup and cook until tender. Lift out carefully and dispose in individual dishes. Mix in the quartered pears and sprinkle with chopped nuts.

To the syrup remaining add the one-fourth cup pear juice and Mapleine. Boil until thick and pour over the fruit while still warm. Chill thoroughly and serve with a spoonful of whipped cream topped by a cherry on each glass.

# CHERRY MAPLEINE SURPRISE

2 or 3 Marshmallows for cup Light Brown Sugar cach person to be 2 cup Water served

1 pint Whipped Cream

½ teaspoon Mapleine Candied Cherries

Use individual dishes or sherbet cups. Place in each dish two or three marshmallows and cover with whipped cream. Boil the brown sugar and water to syrup, add Mapleine, stir well. Pour over whipped cream and place candied cherries on top.

# MARSHMALLOW DAINTY

1/2 pound Marshmallows
1 cup Whipped Cream
1/2 tablespoons Sugar
2 Whites of Eggs
1 cup Diced Bananas
1 cup Chopped Nut
Meats
1 teaspoon Mapleine

Cut the marshmallows in small pieces and add to them the whipped cream and sugar. Then add the stiffly beaten egg whites, bananas and nuts. Add flavoring, mix well. Chill thoroughly and serve in sherbet glasses.

#### MAPLEINE SNOW

1 pint Milk
5 level teaspoons Gelatine
1/2 cup Cold Water
2 Eggs
1/2 cup Granulated Sugar
1 teaspoon Mapleine
1/2 cup Chopped Nuts
1/2 cup White Grapes

Heat the milk to scalding point, add the gelatine dissolved in the cold water. Beat the eggs separately, and beat them very light. Add the sugar to the beaten yolks and stir in milk mixture, heating thoroughly without boiling. Remove from fire, add the Mapleine, and stiffly beaten egg whites. Beat the mixture until it cools and at intervals until it shows signs of setting, then add the nuts and grapes. Serve in sherbet glasses, with whipped cream.

## EGGLESS ICE CREAM

1 scant cup Flour 1 quart Sweet Cream 2 quarts Sweet Milk 1 tablespoon Mapleine 3 cups Sugar 1 pinch Salt

Bring three pints of the milk to boiling point. Add the remaining milk to the flour and beat until like thick cream and all lumps have disappeared. Then stir into hot milk and let it boil until it thickens. Stir constantly, add sugar and take from stove immediately. When cool add the cream, Mapleine and salt. Fine plain or with fresh or canned crushed fruits.

# BUTTER SCOTCH SUNDAE

Ice Cream
1 cup Mapleine Syrup
2 Sugar
1 tablespoon Granulated
3 Sugar
1 tablespoon Butter

Boil the syrup, sugar and butter to a thick syrup. Pour hot over individual dishes of ice cream.

#### IMITATION BRICK ICE CREAM

4 tablespoons Gelatine 2 cups Boiling Water

6 tablespoons Sugar 6 Whites of Eggs ½ teaspoon Mapleine Coloring, Chopped Nuts, Vanilla, Pistachio or other Flavoring

Dissolve the gelatine in two cups of boiling water; add the sugar. Beat the whites of eggs to a stiff froth and stir into the

gelatine mixture. Beat until partially cool and stiff.

Divide into three equal portions. Flavor the first portion with vanilla and spread in a layer mold, sprinkling the top with chopped nuts. Color the second portion with pink, green, or any desired color paste and flavor it with lemon, almond, pistachio or any flavoring preferred, and spread over section one, sprinkling with nuts. Flavor the third portion with Mapleine and spread over section two. Set on ice until firm and serve with whipped cream, or soft custard sauce.

# MAPLEINE VELVETTA CREAM

2 quarts Sweet Milk 4 Eggs

2 cups Light Brown Sugar2 teaspoons Mapleine1 cup Granulated Sugar2 teaspoons Cornstarch

Boil the milk in double boiler for fifteen minutes. Mix the corn starch with one-half cup cold milk, add to the hot milk and cook for five minutes. Beat the eggs, add the white sugar to the eggs and beat again. Pour the boiling milk mixture over eggs and sugar, stirring constantly. Cool and add the Mapleine. Place the brown sugar in a saucepan (without water) and set over slow fire, stirring constantly until it melts. Some of the brown sugar may candy when added to milk mixture, but it should be stirred until thoroughly dissolved. Freeze and serve with or without maraschino cherries on each dish.

#### RAISIN SUNDAE

Ice Cream Mapleine Syrup Chopped Walnuts Chopped Raisins

Make Mapleine ice cream after any recipe in this book. Use an equal quantity of chopped nuts and raisins. Place a mound of ice cream in glass dish or sherbet cup, and for each person to be served allow one tablespoon fruit and nuts and two tablespoons Mapleine syrup. Pour syrup over ice cream, add fruit and nuts, and if desired garnish with whipped cream and Maraschino cherries.

#### FROZEN CREAM

2 quarts Sweet Cream 4 cups Granulated Sugar 2 teaspoons Mapleine

Mix sugar and cream and stir until sugar is dissolved; beat well; add Mapleine and freeze.

## MAPLEINE MOUSSE NO. 1

1 pint Heavy Cream 1 pint Milk

½ cup Sugar 1/2 teaspoon Mapleine

Beat cream very stiff, add milk and beat again. Add sugar and Mapleine and pack in ice and salt as ice cream is packed, letting stand four to five hours.

#### MAPLEINE MOUSSE NO. 2

1 cup Mapleine Syrup 2 cups Sweet Cream 2 Eggs

Heat, but do not boil the Mapleine syrup. Pour over the well beaten eggs, beat thoroughly. Whip the cream, then beat into the syrup and egg mixture. Turn in mold and pack in ice from three to four hours.

#### MAPLEINE PARFAIT

1 cup Granulated Sugar 4 Eggs

1/2 cup Hot Water

2 cups Sweet Cream 1 teaspoon Mapleine

Cook the sugar and water gently for two minutes in a double boiler. Then stir in the well beaten eggs, cook until the mixture thickens, stirring constantly. Set to cool. When cold add the cream whipped stiff, and the Mapleine. Pour in mold and pack in ice and salt the same as ice cream. Let stand three hours before serving.

# MAPLEINE CROQUETTES

Ice Cream

Dry Macaroons

Use any recipe for Mapleine ice cream. With a round scoop or individual server allow a portion of ice cream for each person to be served. Have ready on a platter the dry and powdered macaroons. Roll ice cream in this and serve promptly with sweet wafers.

To insure delicacy of flavor

#### MAPLEINE FROZEN CUSTARD

1 quart Sweet Milk

1 cup Sugar 1 cup Cream 1 tablespoon Cornstarch

3 Whites of Eggs

2 teaspoons Mapleine

Place half the milk over the fire, thicken with corn starch that has first been thoroughly rubbed to a paste with water. Let the boiled mixture partly cool; then add other half of milk, and cream. Mix thoroughly. Now add Mapleine and lastly stir in the well beaten whites of eggs. Freeze.

#### MAPLEINE SHERBET

4 cups Water 4 cups Granulated Sugar

1 teaspoon Mapleine 4 Whites of Eggs

Boil the sugar and water. Strain and cool. Add Mapleine and freeze. When nearly frozen stir in the stiffly beaten whites of eggs.



#### MAPLEINE FRUIT SHERBET

1 pint Sweet Cream

2 cups Powdered Sugar

1 cup Milk

3 Oranges

1 Lemon

½ cup Chopped Cherries

1 cup Chopped Nuts

½ teaspoon Mapleine

Take the crushed pulp and juice of the three oranges, and the grated rind of two oranges, add to the juice of the lemon. Add Mapleine, nuts and chopped cherries. Mix sugar and milk, add to the mixture. Fold in whipped cream and freeze.

#### MAPLEINE NUT ICE CREAM

1 pint Milk
1 cup Light Brown Sugar
1 Egg
1 teaspoon Cornstarch
1 pint Cream
1 cup Nut Meats
1 pint Cream

Boil the milk, corn starch and beaten egg until slightly thickened. Let cool. Grind the nut meats and add to the boiled mixture. Then add cream, sugar and Mapleine, and freeze. This amount serves about eight people.

# MAPLEINE BISQUE, NO. 1

3 Eggs 4 cups Cream ½ teaspoon Mapleine 1 cup Pulverized Sugar Pinch of Salt

Beat the whites and yolks of eggs separately. Whip the quart of cream to a stiff froth; stir into the cream the pulverized sugar and then the well beaten yolks of eggs and Mapleine. Add the pinch of salt to the whites of eggs while beating them, beat well and stir into the cream mixture. Put in mould and freeze without stirring. When frozen turn out on platter and slice.

# MAPLEINE BISQUE, NO. 2

6 Eggs 2 cups Milk 2 tablespoons Flour 2 cups Mapleine Syrup 4/2 teaspoon Mapleine

Beat the yolks of the eggs, add flour and Mapleine Syrup. Place in double boiler and cook until the mixture thickens. Then add the milk and stiffly beaten whites of eggs. Whip the cream with the quarter teaspoon Mapleine and add. Freeze as you would ice cream.

# Clipped From Magazines

#### CHARLOTTE RUSSE

To make the Sponge Cake use

4 Eggs 1 cup Sugar (sifted) 2 tablespoons Water Mapleine Flavoring

1 cup Flour (sifted)

Separate the eggs. Beat the whites to a stiff froth and the yolks until thick. Gradually beat the yolks into the whites and add the sugar, a little at a time, beating constantly. Beat until very light, then fold in the flour, stirring only enough to thoroughly mix it. At the same time add the Mapleine and the water. Bake the sponge cake in a shallow greased pan in a moderate oven.

Make the filling in the following way:

Whip a half pint of cream and when stiff fold in two table spoons of powdered sugar and a pinch of salt. Flavor with Mapleine flavoring according to taste.

-Today's Houservife.

# MACAROON SOUFFLE

Scald one cup of milk. Add one-half cup of crumbed macaroon drops. Pour slowly on to the beaten yolks of three eggs. When cool add one-half teaspoon of Mapleine and fold in the stiffly beaten whites of three eggs. Bake in an oiled mold. When done, place mold in hot water for twenty minutes. Turn from mold and sprinkle with ground nut meats. Serve with whipped cream.

-Modern Priscilla.

A sauce to which is added a few strips of lemon or orange rind, a stick or two of cinnamon, a sprinkling of nutmeg or a spoonful of Mapleine, will make the most sensible pudding in the world as popular as the sort of love-in-a-mist concoction that in pre-war days called for 5 egg-whites, gelatin, whipped cream and lady-fingers—with a mareschino cherry perched on top!

-Everywoman's World.

#### CORNFLAKE WAFERS

Beat two eggs very light; gradually beat in half a cup of sugar; two tablespoonfuls of corn syrup, and a teaspoonful of Mapleine; add one cup of chopped nuts, half a teaspoonful of salt, and two and three-fourths cups of cornflakes and mix all together thoroughly. Shape the mixture on greased tins in rounds, a teaspoonful in a place. Bake in a moderate oven about twenty minutes. Lift from the tins with a spatula before the tins are cold.

—American Cookery.

#### SUGAR SAVING SYRUP

Several years ago we received a small sample package of sugar-beet seed. We had a little extra space in our garden, so we planted it. About harvest time I visited a sugar-beet factory and what I saw gave me the following idea, which proved so successful in saving sugar that we have always raised a few sugar beets: Wash and scrub every particle of dirt from the beets, cut in small pieces and fill dishpan or very large kettle. Cover with cold water, and boil until beets are very soft. Strain into another pan and cook syrup down until the desired consistency is obtained, being careful to skim all impurities from the syrup as it boils. Add a few drops of Mapleine to give color and flavor of maple sugar. Cool and bottle. This last fall we made several gallons of syrup at practically no cost.

-G. L. M., Colorado, in Woman's Home Companion.

# Drinks and Beverages

# DELICIOUS CHOCOLATE

2 squares Unsweetened ½ teaspoon Cornstarch Chocolate

2 cups Warm Water ½ cup Granulated Sugar 1 Yolk of Egg 2 cups Sweet Milk

1 pinch of Salt 1 teaspoon Mapleine

Heat but do not boil the milk. Drop the two squares of chocolate without grating, in the warm water and sugar and set over slow fire, stirring to dissolve the chocolate, then stirring occasionally for fifteen minutes. Add to the chocolate the salt and the cornstarch dissolved in a tablespoon of water. Mix well and cook for a few minutes. Now add two-thirds of the heated milk and the Mapleine. Beat the egg yolk and stir into the remaining milk and place in pitcher from which the chocolate is to be served. In this pour the hot chocolate mixture, stir well and serve.

# MAPLEINE COCOA

To each pint of Cocoa add 1/4 to 1/2 teaspoon Mapleine; mix well and boil five minutes. Serve with or without whipped cream.

# MAPLEINE EGG NOG

1 Egg

1/4 teaspoon Mapleine 2 teaspoons Granulated 1 cup Sweet Milk

Sugar

Beat the egg well and add sugar and Mapleine. Beat again, then stir into the milk, which should be very cold. This makes one glass, and is a very nourishing and refreshing drink for the sick or well.

#### MAPLEINE PUNCH

2 cups Granulated Sugar 3 large Lemons (or 4 ½ cup Water

small ones)

2 tablespoons Mapleine

3 Oranges

Make a syrup of the sugar, water and Mapleine. Add the juice of the lemons and oranges. Add as much water as desired, according to taste. Candied pineapple, orange or lemon cut in small cubes may be added.

# Candy

#### UNCOOKED CANDY

1 Egg 1 teaspoon Cold Mashed Potatoes

½ teaspoon Mapleine 2 cups Powdered Sugar 1/2 cup Broken Nut Meats

Beat the egg, add Mapleine and cold potato. Sift in the powdered sugar until it forms a thick paste. Add nuts, turn on board and knead in powdered sugar until proper consistency to mould.



# MAPLEINE SEA FOAM CANDY

3 cups Granulated Sugar 1 teaspoonful Mapleine

1 cup Water

1 tablespoon Vinegar

2 Whites of Eggs

1 cup Almonds or Other

Nuts

Put sugar, water and vinegar over fire. Heat to boiling point, stirring until the sugar is dissolved. Then boil without stirring until it forms a hard ball when tested in cold water; remove from fire at once and pour gradually in the stiffly beaten egg whites. Beat until it begins to grain, add Mapleine and nuts and beat until it will hold its shape. Drop in spoonfuls on buttered plate or paraffine paper.

# MAPLEINE SUGAR

4 cups Light Brown Sugar 1 teaspoon Mapleine 1 cup Cold Water

Boil the sugar and water until it snaps when tested in cold water, take from fire and add Mapleine. Stir until it grains; pour in small patty pans and let stand until cold.

This is good, pure candy for children. This recipe is also

much used to make sugar for church bazaars and socials.

#### MAPLEINE FRUIT LOAF

4 Whites of Eggs

2 teaspoons Mapleine

1 teaspoon Water

4 cups Confectioner's Sugar 2 cups Mixed Nut Meats 1/4 cup Candied Cherries

1 cup Raisins, Currants, Dates, Figs, a few

Malaga Grapes

Beat the egg whites to stiff froth, add sugar slowly until quite stiff. Knead in the fruit and nuts and set in cool place over night. This makes excellent Christmas candy.

#### MAPLEINE FRUIT FUDGE

1 cup Sweet Milk

2 cups Light Brown

Sugar 1/8 teaspoon Cream of

Tartar

1 teaspoon Lemon

Extract
1 teaspoon Mapleine

1 cup Chopped Figs

Tartar ½ cup Chopped Nut Meats Boil milk, sugar and cream of tartar until it hairs. Then add

lemon extract, Mapleine, figs and nuts. Pour in buttered tin. When cold cut in squares.

# COCOANUT MAPLEINE FUDGE WITH MARSHMALLOWS

3 cups Granulated Sugar ½ cup Milk

1 tablespoon Butter

1 cup Grated Cocoanut 1 teaspoon Mapleine Marshmallows

Cook the sugar, milk, and butter without stirring until it will form a soft ball when tested in cold water. Then take off fire, add Mapleine and beat until it gets creamy. Add cocoanut and pour in buttered tins in which marshmallows have been arranged in rows. Let cool and cut in squares between the marshmallows.

#### POTATO CANDY

1 cup Hot Mashed Potatoes

11/2 cups Nut Meats ½ teaspoon Mapleine

2 cups Pulverized Sugar

Rub potato smooth and mix thoroughly with the powdered sugar, add Mapleine and nut meats. Spread on waxed paper and when cold cut in cubes; or form in balls and coat with melted chocolate.

## MAPLEINE CORN CANDY

½ cup Granulated Sugar 2 teaspoons Mapleine 3/3 cup Molasses 1 teaspoon Butter

2 quarts Popped Corn ½ cup Cocoanut

Boil the butter, sugar and molasses until it forms a hard ball when tested in cold water. Add the Mapleine. Pass the corn through coarse grinder of food chopper and thoroughly mix with cocoanut. Add to this the hot syrup, stirring quickly. Pour into shallow pan, pressing down evenly with a mallet. Cut into squares and set away to harden.

# DUSKY MAIDENS

1 cup Granulated Sugar 2 Whites of Eggs ½ cup Water ½ teaspoon Mapleine

Melted Chocolate

Boil sugar and water until it hairs. Add the Mapleine and pour over the stiffly beaten whites of eggs, stirring constantly. When well blended and creamy consistency, drop by spoonfuls on buttered paper and set in oven to harden, but not brown. When hardened make eyes, nose and mouth with melted chocolate. Nice for children's parties.

#### CREAM NUT BARS

2 cups Granulated Sugar 3 tablespoons Corn Syrup 1 cup Light Brown Sugar 1/2 cup Sweet Cream 1/2 cup Sweet Milk

1 cup Chopped Nut Meats 1 teaspoon Mapleine

Put all ingredients into a kettle at once except nuts and flavoring. Boil, stirring constantly, until it will form a soft ball when a little is dropped in cold water. Remove from fire, add Mapleine and beat until creamy. Add nuts and pour quickly into buttered tin. Mark into bars before cold.

To insure delicacy of flavor

## MAPLEINE POPCORN DAINTY

2 cups Granulated Sugar 1 teaspoon Mapleine ½ cup Water

1/4 teaspoon Cream of Tartar

2 cups Ground Popped

Corn

2 Whites of Eggs

Put sugar, water and cream of tartar in saucepan and boil until it "hairs." Just before removing from fire add the Mapleine and the popcorn, which should be ground by running through food chopper (not too fine). Pour this mixture over the stiffly beaten whites of two eggs and beat until light. Then pour in buttered tins and cut into squares.

#### MAPLEINE FUDGE

2 cups Granulated Sugar 2 tablespoons Butter 1 cup Milk

1 teaspoon Mapleine

Boil sugar, milk and butter till it will form a soft ball when a little is dropped in cold water. Beat until it grains slightly, add Mapleine and beat again. Pour in buttered plate and mark in squares when cool. Nuts, figs, raisins, cocoanut or dates may be chopped and used to vary this recipe.

## MAPLEINE DELIGHT CARAMELS

DARK PART-

1½ cups Granulated Sugar 1½ cups Light Brown Sugar

1 square Bitter Chocolate

1 cup Milk Speck of Salt 1 tablespoon Butter

1 teaspoon Vanilla

LIGHT PART—

11/2 cups Light Brown Sugar

1/2 cup Milk ½ tablespoon Butter

1 teaspoon Mapleine

Boil sugar, chocolate, milk and salt of first part, stirring occasionally. When it will make a firm lump in cold water take off the fire and add the butter and Mapleine. Beat until creamy and pour half of it in square buttered tin. Place other half on back of stove to keep warm.

Boil sugar and milk of second part until it forms firm lump in cold water, add the butter and Mapleine, and beat until creamy. Pour in the tin over the dark part. When slightly cooled pour remaining dark part over top of light part. If the dark part has become too hard to pour it may be put on the fire with one or two teaspoons of milk, stirred until well mixed, and then poured over light part. Set aside to cool and cut in cubes.

Use scant measures of Mapleine

#### MAPLEINE TAFFY

2 cups Granulated Sugar ½ cup Water

1/2 cup Vinegar 1 teaspoon Mapleine

Boil the sugar, vinegar and water until brittle when tested in cold water. Add Mapleine and take from fire. Pull and cut in pieces with scissors.

## MAPLEINE NUT PUFFS

2 cups Light Brown

Sugar 1/2 cup Water 1 White of Egg

1 teaspoonful Mapleine 1 cup Chopped Nuts

Boil sugar and water together until it hairs, add Mapleine and stir slowly into the stiffly beaten white of egg. Beat constantly until quite thick. Stir in chopped nuts and drop by spoonfuls on buttered tins.

#### MAPLEINE COATED NUTS

2 cups Granulated Sugar 1/2 cup Water

1 teaspoon Mapleine Nuts

Place sugar and water over fire and when boiling add the Mapleine. Boil until it "hairs," take from fire and after it has slightly cooled coat the nuts.

## MAPLEINE FIG DROPS

1 lb. Figs

1 teaspoon Vinegar Nuts

1 pint White Syrup 1 teaspoon Mapleine

Seed the figs and stuff with any nuts desired. Boil the syrup, vinegar and Mapleine until it forms a little ball when dropped in cold water. Remove from the fire and cool slightly. Dip the stuffed figs in the syrup several times and lay on buttered plates to harden. Dates may be used in place of figs.

## PERFECTION CANDY

2 cups Light Brown Sugar 1/4 teaspoon Salt 1/2 cup Coffee

1 teaspoon Mapleine

1/2 cup Thick Sweet Cream

1 cup Chopped Walnuts

Cook sugar, coffee, cream and salt together until it forms a soft ball in cold water. Remove from fire and let stand until lukewarm. Then add Mapleine and nuts and beat until creamy. Pour in buttered tin and mark off in squares.

[Measure Mapleine carefully—Use just enough]

## MAPLEINE DROPS

2 cups Light Brown Sugar ½ cup Chopped Nuts
1 cup Cold Water ½ teaspoon Cream Tartar
1 cup Finely Chopped 1 teaspoon Mapleine
Raisins Paraffine Size of Bean

Stir together the sugar, water and cream of tartar. Let it come to a boil and add paraffine and Mapleine. Cook until it threads. Remove from stove and add nuts and fruit. Beat hard until it begins to get creamy, then drop in small drops on wax paper. Do not stir much while boiling.

## PEANUT BUTTER WAFERS

2 cups Light Brown Sugar
1 cup Water
1 jar Peanut Butter
1 teaspoon Mapleine

Boil the sugar, water and cream of tartar until a little dropped in cold water will form a soft ball. Remove from fire and set aside to cool. Mix the peanut butter thoroughly and warm it through. Now add the Mapleine to the syrup and beat until it commences to harden. Put half of the creamy candy on a pastry board and roll out thin. Cover with the soft peanut butter. Quickly put the rest of the candy on the top of it and roll again. Cut in shape with a knife and lift from board when cool.

## MAPLEINE CANDIED ORANGE PEEL

Peel from 5 or 6 Oranges 2 cups Mapleine Syrup Boiling Salted Water

Wash and clean the peel. Cut it in long narrow strips and cook in the salted water until tender. It is good to change the water several times while boiling. Drain the peel dry

water several times while boiling. Drain the peel dry.

Boil the Mapleine Syrup until it spins a thread (or hairs).

Lay the peel in the syrup and draw to back of stove. Leave standing on stove until the syrup is absorbed and the peel is crystalized.

## MAPLEINE PINOCHE

3 cups Granulated Sugar 2 teaspoons Butter 1 cup Milk 2/2 teaspoon Mapleine

Boil sugar, milk and butter, stirring constantly. When it will form a soft ball when dropped in cold water take from fire and beat. When it begins to get creamy flavor with the Mapleine and pour in buttered tin. Nuts may be added if desired.

[Use only level measurements—Wet or dry]

#### MAPLEINE ANIMALS

#### FOR THE KIDDIES

2 cups Sugar 1/2 cup Water ½ cup Milk

1 teaspoon Butter 1 teaspoon Mapleine Animal Crackers

Boil all ingredients except crackers until it forms a soft ball in cold water. Remove from fire and beat until creamy but not hard. Dip into this animal crackers until thoroughly coated. A delicious and healthful confection for children. The animals may be made to stand alone by putting two together with the frosting or by attaching them to a cracker or wafer by means of the frosting. They can be arranged around a birthday cake or in a procession around a table and are very effective for a children's party.

#### FONDANT

4 cups Granulated Sugar 1/4 teaspoon Cream of 11/2 cups Cold Water

Tartar Mapleine

Put the sugar and water in a saucepan, stir well, and set on back of stove until the sugar is completely melted. Then place over the heat and stir until boiling point is reached. Add the cream of tartar, and with a wet cloth occasionally wash down sides of pan to remove grains of sugar that may form. Boil rapidly without stirring until it forms a fine thread when a small quantity is gently lifted on point of spoon and allowed to drop gently into the syrup. If it "hairs" or spins a thread four to six inches long, remove from fire immediately. Set pan to cool, jarring as little as possible. When a fine skin forms over surface of syrup, begin to beat. Beat until creamy and when too stiff to beat knead on slab or board until good consistency. The longer it is kneaded the finer grain it will be.

Put it in a dish in a cool place, covering the dish with a wet napkin, but do not allow the wet cloth to touch the candy. After

twenty-four hours it will be "ripe."

Mapleine should be added as the fondant is used.

## MAPLEINE FONDANT

is delicious with chopped nuts, raisins, figs or cocoanut. It is also delicious in stuffed dates, prunes or figs. Mapleine walnut creams are made by shaping small pieces of Mapleine Fondant in rolls or wafers and adding halves of walnuts.

[To insure delicacy of flavor

## "Going Light" - A Hint to Campers

"Get a bottle of Mapleine, pour contents over a few spoonfuls of sugar and when dry, powder and put up into capsules and you will have a fine maple flavor." \* \* \*

The above from A. W. Barnard's article "Going Light," published in Field and Stream.

To Campers-out and vacation parties we suggest that they take with them an ounce, two ounce bottle, or more, of Mapleine, according to the size of their party. Mapleine weighs very little and is always ready to make delicious syrup by adding it to hot water and granulated sugar (loaf sugar can be used). You will then also have Mapleine in the bottle to flavor many other dishes. Be sure to use a little when frying ham, as per recipe in this book, or in baked beans.



Use scant measures of Mapleine

# Miscellaneous Recipes

## LUNCH DUMPLINGS

1 cup Cooked and Finely ½ teaspoon Salt Ground Pork

1/4 teaspoon Mapleine

1 cup Cooked and Mashed Brains

Apples

Mix the pork, brains, salt and Mapleine. Peel and core one apple for each person to be served. Fill cavity of each apple with the pork mixture.

## Make a short cake dough of

2 cups Flour 1/2 teaspoon Salt 2 tablespoons Lard Sweet Milk

2 teaspoons Baking Powder

Sift dry ingredients, chop in lard until crumbly, add enough sweet milk to make a soft dough. Roll this very thin and wrap each apple in a piece of the dough. Place the wrapped, filled apples in pan with a little water. While baking baste once or twice with melted butter. Bake till apples are tender and crust is a delicious brown. Serve hot.

## CHICKEN SALAD

1 cup Cold Chopped Chicken

Pepper and Salt Mayonnaise

1 cup Chopped Celery

Mix the cold cooked chicken and chopped celery, season with salt and pepper and moisten thoroughly with uncooked or cooked mayonnaise dressing (see recipe in this book). Serve on lettuce leaves. Increase quantity of this salad by increasing ingredients in proportion given.

## GOLDEN SAUCE

1 tablespoon Flour 4 tablespoons Light Brown Sugar

2 cups Milk 4 Yolks of Eggs ½ teaspoon Mapleine

Mix well the flour and brown sugar. Stir into the milk. Put in double boiler and bring to boiling point. Then add the well beaten volks of eggs and Mapleine, stirring until well blended. Cook until it thickens.

[Measure Mapleine carefully—Use just enough]

# Index to Mapleine Recipes

Pa	ge	P	age
MAPLEINE CORN SYRUP	4	Fruit Salad	. 16
GENUINE MAPLEINE		Empire Salad	
SYRUP	5	Waldorf Salad	. 16
Sugar Saving Syrup	6	Sweet Potato Salad	. 16
bagar baying byrap		Mapleine Pear Salad	. 17
SOUPS WITH MAPLEINE.	7	Celery and Tomato Salad	
Brown Beef Stock	7	Banana-Nut Salad	. 17
Bean Soup	7	Chicken Salad	. 76
Pea Soup	7	FRUITS and VEGETABLES	2 10
Lentil Soup	7	Mapleine Grape Fruit	
Tomato Barley Soup	8	Baked Apples, No. 1	
Carrot Soup	8	Baked Apples, No. 2	
SAUCES AND RELISHES	9	Mapled Apples	
Mapleine Sauce No. 1		Baked Apples	
Mapleine Sauce No. 2		Mapleine Baked Bananas Steamed Bananas	
Aspic Jelly			
Mapleine Brown Sauce		Apple Sauce	. 19
Celery Sauce		MAPLEINE IN PRE-	
Horseradish Sauce		SERVING	
Tomato Sauce	10	Apple Jelly	
MEATS AND GRAVIES	11	Carrots a la Mapleine	. 20
Roast Beef with Mapleine	11	Mapleine Corn Pudding	. 20
Plain Beef Pot Roast		Baked Beans a la Mapleine.	
Beef Pot Roast with Toma-		Baked Sliced Sweet Potatoes	
to Sauce	11		
Roast Lamb	11	Sweet Potato Croquettes	
Roast Pork	12	Sweet Potatoes	
Roast Veal	12	Candied Sweet Potatoes	
Veal Croquettes	12	Canned Fruit	
Escalloped Ham	12	Carrot Fritters	
Gravies		Lima Beans with Mapleine	
Mapleine Fried Ham	13	Corn Fritters	
Kidneys en Casserole	13	Stuffed Green Peppers	
Mapleine Baked Ham		Escalloped Peas	23
		HOT CAKES, BREADS.	
DRESSINGS	14	HOT CAKES, BREADS, DUMPLINGS	24
French Dressing		Mapleine Waffles	24
Uncooked Mayonnaise		Mapleine Griddle Cakes	24
Dressing	14	Mapleine Graham Cakes	24
Mayonnaise Dressing		Mapleine Omelet	25
Mapleine Cheese Paste	15	Mapleine Doughnuts	25
Dressing for Fruit Salads, No. 1	15	Crescent Nut Bread	25
		Crescent Health Bread	25
Dressing for Fruit Salads, No. 2	15	Dutch Apple Cake	26

[Use only level measurements—Wet or dry]

# INDEX-Continued

Pa	ige	Pa	ige
HOT CAKES, BREADS,		Mapleine Mocha Cake	39
DUMPLINGS, (Continued)		Mapleine Marble Cake	
Raisin Nut Loaf		Fruit Cake	
Delicious Brown Bread		Mapleine Tart	
Baking Powder Biscuits		Mock Angel Cake	
Apple Roll		Mapleine Potato-Nut Cake	
Apple Dumplings		Mapleine Nut Cake	
Mapleine Rosettes			
Mapleine Fruit Dumplings		Mapleine-Apple Sauce Cake	
Lunch Dumplings		Best Ever Mapleine Cake	42
Lunch Dumplings	10	White Cake with Caramel	42
PIES	29	Icing	44
Pie Crust	29	COOKIES, DAINTY CAKES	
Apple Pie	29	AND SANDWICHES	
Squash Pie	29	Mapleine Cookies	
Favorite Pie	30	Oatmeal Macaroons	
Mince Pie		Mapleine Dainty Cup Cakes	43
Butter Scotch Pie		Economical Rocks	44
Mapleine Pumpkin Pie		Lady Fingers	44
Molasses Pie		Walnut Wafers	45
Fig and Nut Tartlets		Nut-Fruit Marguerites	45
Custard Pie		Mapleine Ginger Snaps	45
Sugar Pie		Nut Patties	46
Mapleine Banana-Cream Pie		Marshmallow-Pecan Wafers	
	34	Mapleine Jumbles	
PROSTINGS, FILLINGS,		Mapleine Marguerites	
ICINGS	33	Brown Sugar Cookies	
Easy Icing	33	Mapleine Sandwiches	
Uncooked Icing, No. 1		Dainty Tea Sandwich	
Mapleine Frosting		Angel Drop Cakes	
Creamy Caramel Icing			
Mapleine Nut Icing		Strawberry Jam Layer Cake	48
Mapleine Sea Foam Icing		SAUCES FOR DESSERTS	49
Mapleine Cream Filling		Mapleine in Whipped Cream	49
Mapleine Custard Filling		Banana Cream	
Mapleine Banana		Substitute for Whipped	10
Date Icing	35	Cream	49
Mapleine Cocoa Icing		Hard Sauce, No. 1	49
Maplemocha Frosting		Sauce for Apple Dumplings,	90
Marshmallow Icing		Brown Betty, etc	50
Apple Cream Filling		Foamy Mapleine Sauce	
CARES		Custard Sauce	
Plain Cakes with Mapleine	38	Mapleine Marshmallow	
Butterless, Eggless, Milk-	0.0	Sauce	
less Cake		Mapleine Ice Cream Sauce Pudding Sauce	51
Butterless Layer Cake Emergency Cake		Cream Sauce	
Spice Cake without an Egg		Golden Sauce	

[To insure delicacy of flavor

## INDEX—Continued

Pa	ge	P	age
DESSERTS AND FROZEN DAINTIES	52	CLIPPED FROM MAGA- ZINES	65
Mapleine Jelly, No. 1		Charlotte Russe	65
Mapleine Jelly, No. 2		Macaroon Souffle	65
Tapioca Pudding		Cornflake Wafers	66
Mapleine Nuts		Sugar Saving Syrup	66
Charlotte Russe			
Blanc Mange		DRINKS AND BEVERAGES	
Imperial Blanc Mange		Delicious Chocolate	
Pineapple Custard		Mapleine Cocoa	
Sauce for Pineapple Custard		Mapleine Egg Nog	
Mapleine Banana Custard		Mapleine Punch	01
		CANDY	68
Brown Betty		Uncooked Candy	. 68
Maple Nut Custard		Mapleine Sea Foam Candy	. 68
Mapleine Fruit Jelly		Mapleine Sugar	
Children's Mapleine Pudding		Mapleine Fruit Loaf	
A Quick Charlotte Russe	55	Mapleine Fruit Fudge	
Charlotte Russe with	56	Cocoanut Mapleine Fudge	
Mapleine Syrup		with Marshmallows	. 69
Mapleine Prune Cream		Potato Candy	. 70
Date Tapioca		Mapleine Corn Candy	
Mapleine Cream Pudding		Dusky Maidens	
Mapleine Bavarian	57	Cream Nut Bars	
Apple Snow		Mapleine Popcorn Dainty	
Mapleine Rarebit		Mapleine Fudge	
Mapleine Date Pudding		Mapleine Delight Caramels.	
Neapolitan Snow		Mapleine Taffy	
Mapleine Nut Whip		Mapleine Nut Puffs	72
Mapleine Conserve		Mapleine Coated Nuts	
Cherry Mapleine Surprise  Marshmallow Dainty		Mapleine Fig Drops	
Mapleine Snow		Perfection Candy	
Eggless Ice Cream		Mapleine Drops	
Butter Scotch Sundae		Peanut Butter Wafers	
Imitation Brick Ice Cream		Mapleine Candied Orange	
Mapleine Velvetta Cream		Peel	. 73
Raisin Sundae		Mapleine Pinoche	
Frozen Cream		Mapleine Animals	
Mapleine Mousse, No. 1		Fondant	
Mapleine Mousse, No. 2		Mapleine Fondant	
Mapleine Parfait			
Mapleine Frozen Custard		A HINT TO CAMPERS	. 75
Mapleine Sherbet		MISCELLANEOUS	
Mapleine Fruit Sherbet		RECIPES	. 76
Mapleine Nut Ice Cream		Lunch Dumplings	
Mapleine Bisque, No. 1		Chicken Salad	
Mapleine Bisque, No. 2	64	Golden Sauce	. 76

Use scant measures of Mapleine]

## MEMORANDA MAPLEINE RECIPES

[Measure Mapleine carefully—Use just enough]

