The Airline Honey Book

From Flower to Bee, to You
Airline Honey conforms to the Westfield Standard of Pure Foods. It is ABSOLUTELY PURE. Awarded Grand Prize at the Panama-California Exposition.

Contents

Airline Honey .................................................. 3
The Use of Airline Honey in Cooking. .......................... 11
The Airline Recipes ............................................ 15
Puddings ......................................................... 15
Breads, etc. ..................................................... 21
Griddle Cakes .................................................. 26
Pastries ......................................................... 28
Cookies and Drop Cakes ....................................... 30
Cakes ........................................................... 39
Jellies, Preserves, etc. ......................................... 45
Gelatinés and Frozen Desserts ................................. 48
Salad Dressings ................................................ 51
Candies .......................................................... 52
Miscellaneous ................................................... 57
Drinks ........................................................... 60
The Airline Products ........................................... 61
Index ............................................................. 63

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Airline Honey

A Greek philosopher, charmed with the fragrance and flavor of honey, declared it to be dew distilled from the stars and the rainbow. While science has laid aside Aristotle's fancy, it has shown the real nature of honey to be not less dainty and tempting. As everybody knows, honey is the nectar of flowers modified and evaporated by honeybees.

Until years comparatively recent the belief was general that the bees store the floral juices unchanged in the honeycomb. Now we know that the honey we spread on hot breakfast biscuits is quite different in many ways from the droplets in pasture flowers. Changes chemical and physical have taken place.

The raw nectar in the blossom is little more than sweetness and water, plus the essential oils that give each flower its characteristic perfume. Within the hive, the bees transform its chemical structure, producing a substance of nearly equal parts of grape-sugar and fruit-sugar. By the fanning of their wings and the temperature of the hive's interior, they evaporate the water content down to only twenty per cent, as compared with the seventy-six per cent present in nectar of the honeysuckle.

Chemically considered, honey is a concentrated solution of invert sugar (dextrose and levulose in nearly equal proportions) with traces of dextrine and other substances. Some of these are pollen, ethereal oil, various phosphates, lime, and iron. Most of the elements to be found in the human body are present in small proportions.
Whence the Excellence of Airline Honey

It is to these substances, the essences of floral fragrance, that the aroma and flavor of Airline Honey are due. Somehow the taste of honey seems to penetrate deeper than does any other sweet. It possesses a mild piquancy which nothing else in all the world can give. Airline Honey has more than the flat sweetness of sugar. It holds the sunshine from gardens and meadows, the native sweetness of tranquil rains and soils. The refreshing taste of honey is the standard which the maker of sirups has vainly tried to reach.

Only the choicest, clearest, and most fragrant honey is set aside from the harvest to be distributed under the Airline trademark. It is packed to preserve every bit of flavor and aroma which the wilderness and cultivated field have gathered for man's enjoyment. The cartons and bottles are sealed air-tight to keep out all possible contamination and prevent evaporation. Airline Honey, the maximum of honey goodness, is as much better than ordinary, unbranded honeys, as other trademarked foods are superior to "bulk goods."

Its use indicates the refinement of taste that calls for the best, however modest the fare. Its price makes this possible to everybody.

Airline honey comes in two standard forms, besides several others specially pre-
pared. These are honey in the comb, and extracted honey. The comb is just as the bees make it in the little wooden box or “section” which rests inside the hive. From honey which has been properly ripened we carefully select the whitest sections and those in which the wax cells of the honeycomb have all been closed. Then the sections are wrapped in neat cartons and sealed so they are dustproof and sanitary.

Airline Honey in glass or tin is extracted honey. The combs are first taken from the hive and the seals of wax shaved off with a hot knife. They are then placed in a turbine-like machine called a honey-extractor, which spins them around at high speed. Just as the cream in a separator flies to the outside, the honey is thrown from the combs and runs to the bottom. There it is drawn off into tanks and bottled while hot.

Honey a Natural Food

Consider the toils of Nature in bringing to you one single comb or jar of Airline Honey. In the case of the white clover, one authority estimates that a bee would have to make 2,500,000 visits to secure one pound of honey. These myriads of comings and goings are only a part of the aggregate labor of the hive.

Honey, the loveliest of all sweets, ranks as one of our most wholesome foods. It comes in the class of fuel-producing foods like sugar, which furnish energy to the system rather than fat and bone. Second only to dates in energy value, honey ranks far above steak, fish, potatoes, or bread in this respect.

A constituent of minor importance in honey is lime. Unless care is taken in the selection of foods, this important factor in bone-building may be neglected.

Honey Superior to Sugar as a Sweetener

Since it does not require a change in form before assimilation, honey, unlike cane sugar, does not tax the digestive organs. Before sugar can be admitted to the blood, it must be in inverted form, like the sugars in grapes and honey. Cane sugar injected directly into the blood would be harmful. Mrs. Mary H. Abel, in a report to the Secretary of Agriculture,

*Butter and honey shall he eat, that he may know how to refuse the evil and choose the good.*—Is. 7:15.
stated that the bad effects of sugar as a food are due to its use in larger amounts than three or four ounces a day.

"From a gastronomic point of view it would seem also that in the American cuisine sugar is used with too many kinds of food." In the same report the investigator adds, "Sugar seems to be ill adapted to the sick, except when used in very small quantities as a flavor."

Physicians often prescribe honey in cases of acute indigestion. This demonstrates its superiority to sugar, not only as a food for persons of delicate digestion, but to those whose health is sound. Dr. J. H. Kellogg, head of the sanitarium at Battle Creek, Mich., has endorsed honey as the best form of sweet. In addition honey has a slight laxative effect.

Experience has shown over and over again that children may eat much honey at meals without the ill effects which

... What is sweeter than honey? — Judges 14:18.
would be certain to result from eating the same amount of sugar. We all know how children long for candy. This longing voices a need, and evidences the necessity of sugar in the diet. Eating honey will supply this need and diminish the amount of other sweets eaten.

The Dainties of Bygone Days

The praises of honey, both as a sweetmeat and as a food, have been celebrated from the beginning of literature. We see it occupying a place at the daily tables of the Greeks. Zeus himself, ruler of gods and men, was fed as an infant on honey and milk, indeed a food for gods. Carved in the rock-hewn temples along the Nile is the hieroglyphic of the bee, the Egyptian symbol of royalty. Honey is the theme of some of the richest passages in the old Vedic literature of India. Joshua and his associates could report the fertility of Canaan in no more forceful language than as "a land flowing with milk and honey."

In English history and in Saxon and Norse legends, the student reads of mead, the drink of high and low alike. The brew was made from a mixture of honey and water. In Scandinavian epics the heroes who fall in battle drink from horns of mead in Valhalla.

Throughout the Middle Ages honey was practically the only sweet to be had. Sugar made from cane began commonly to take its place when trade with the Tropics developed in the sixteenth century. At that time honey could not be produced as cheaply as sugar. Now with the vast improvements in beekeeping the quantity available has been increased and the price kept within the reach of everyone. As a consequence honey is rapidly regaining its former position as a staple food in the home.

The Connoisseur Selects Airline Honey

Who does not love delicate flavors—yet how often does one pause like a Roman epicure to distinguish in honeys between the flavor of one flower and of another? To the layman all tea is tea, but to the professional taster the pekoe of Kangra differs in flavor from that of Madras. Such distinctions exist between honeys, giving room for the same nice discernment.

... Sweeter also than honey and the honeycomb.—Ps. 19:10.
Some honeys are mild, as the white clover, sage, and alfalfa; some are pungent and strong, as goldenrod and aster; some have a wilderness twang, as the raspberry. Some have the evanescent delicacy of the willow-herb, others the richness of the orange. Spiciness varies from the aromatic basswood to the almost rank buckwheat.

A Scot will choose the thick, waxy honey from the ling-heather. The celebrated honey of Mt. Hymettus in Greece was gathered from wild thyme which still grows there. Cotton honey was a great favorite with Abdul Hamid, sometime sultan of the Turks. Two varieties popular in past years were those from Narbonne and Languedoc in France. Another and rarer refinement of mellow nectar is the voluptuous honey which can occasionally be harvested in England when the apple and the hawthorne bloom at the same time. To the characteristic delicacy of the one is added the almond strain of the other.

A rare degree of skill is required in mixing honeys so that the blend will tickle every palate. Here is where Airline Honey, selected, blended, and distributed with a view to the tastes of particular groups of population, is again superior to the ordinary, nameless product. One's liking for a particular kind of honey is often a matter of the locality in which he lives, and so the destination of the product is carefully considered. We believe we have succeeded in bottling a more universally delicious extracted honey than has any other distributor.

Never Store Honey in the Refrigerator

A word or two in regard to the place to keep honey. Liquid honey should never be allowed to remain for a length of time in the cellar or refrigerator, as there it is likely to absorb moisture and become thin, and, in time, sour. With

*And they gave him a piece of a broiled fish, and of a honeycomb.*
comb honey the case is even worse, for the appearance as well as the quality is likely to be damaged. Put honey where it will be dry and warm, even hot. A good place is the upper shelf of the cupboard. Under proper conditions honey will keep for months, whether exposed to the air or not. Where salt will keep dry is a good place for honey.

Many prefer to set honey in a cold place some hours before serving. Cooling for a short time gives it a thick waxy texture, both the liquid and the comb honey. It can be wound on a spoon or spread on bread almost like soft taffy. Cold honey certainly tastes better to most people.

Occasionally honey will be found to be slightly or almost entirely granulated or "gone to sugar." The crystals are not a mark of adulteration—far from it. Only the purest honeys will solidify. The presence of crystals shows simply that under conditions of cold or of changing temperature granules of sugar have been formed, in no way injuring the intrinsic quality or wholesomeness of the honey.

If honey has granulated or candied, place the can containing it in a larger vessel holding hot water, but not much hotter than the hand can be borne in. If the water is heated above 160 degrees F. there is danger of darkening the color and marring the flavor of the honey. It is better to have the water not so hot, and to leave the honey in it a longer time. Remember that honey contains the most delicate of all flavors, the perfume of the flowers from which it is taken. This flavor is so easily injured that, when a can of honey is placed in water, it is better to support it with a block of wood half an inch or so off the bottom of the can containing the water. The honey should not come too close to the heat from the stove underneath.

Most honeys become solid when exposed to changes in temperature. This makes possible one of the most attractive of the Airline packages, Airline Honeyspred. The snow-white cakes are nothing more than pure honey which cold has crystallized in firm, silvery cheeses. Their consistency has led some to suspect that we make them by adding sugar to liquid honey, but this is not true. As a spread for rolls and bread, and as a substitute for butter, there is nothing else quite so captivating. Honeyspred is cheaper than creamy butter, goes just as far, and can be "buttered" as easily. Of course, these alabaster cakes may be converted into liquid honey simply by heating.

_We came unto the land whither thou sentest us, and surely it floweth with milk and honey._—Num. 13:27
Unlike extracted honey, Honeyspред should never be kept in a warm place. A good place to set it is in the refrigerator.

**Airline on the Market**

We know it would interest you to see the way in which the cream of the country’s honey crop is wrapped in the comb or extracted for market under the Airline brand. You would be pleased to view the clean, light workrooms, and the immaculate containers and bottling machinery. You would be delighted with the fragrance of the honey itself, sweet and ripe from the fields.

Some time when you are passing through Cleveland, make a point of running over to Medina, the village thirty miles south, where Airline Honey is put up. As Medina in Arabia is to the Mohammedans a sacred city, so Medina in America

*And the house of Israel called the name thereof manna; . . and the taste of it was like wafers made with honey.*—Ex. 16:31.
is remembered with delight by all who love the honeybee and her appetizing product.

Your grocer should have Airline honey. If he does not have it in stock inquire of other dealers. Should your dealer not be able to supply you, we will. While we can not mail honey in glass we can ship honey by parcel post in tin or in the comb at the same price you pay at the groceries. Address The A. I. Root Co., Medina, Ohio. But first ask your grocer.

Airline Honey is found on the menu at an increasing number of dining cars, steamers, clubs, and the better class of restaurants and hotels. There you get it in the dainty individual bottles of liquid, or the miniature comb. Then, too, individual service is such a pleasing way to serve honey when guests are at dinner. It adds to their pleasure and to the reputation of the hostess.

Whether traveling over mountains or seas, or dining in cities, you can eat honey served in these packages and find it ever more appetizing than it used to be on the farm.

The Use of Airline Honey in Cooking

The simplest way to serve Airline Honey is the most common—just spread it cold on bread or rolls, either in the form of comb or liquid. It will go as far as jam in this way. With hot biscuit you can think of nothing quite so delicious. It is often served with rice, breakfast cereals, and pancakes. Honey and cream is an ideal combination. Honey can be used to advantage in flavoring ice creams, gelatine creams, and such delicate blanc-manges as are made with rennet and Irish moss.

Airline Honey combines particularly well with oranges, apples, peaches, bananas, and dried fruits. Cold honey makes a grateful substitute for maple sirup on waffles. Sometimes honey is mixed with sugar sirup to sweeten summer drinks. This method of flavoring goes well with carbonated water.
Fruits which are naturally rather tart and lacking in rich flavor are greatly improved and become very palatable when eaten at table with Airline Honey. Pour honey lightly over fresh currants in individual dishes; then mash the fruit with a fork. A little water may be added if desired. Sour cherries, pitted, may be used in the same way; also cut up peaches—this is especially good when the peaches are rather tart—and well-ripened gooseberries. The list might be extended by adding strawberries, red raspberries, blackberries, and cranberries.

Fruits cooked in Airline Honey keep indefinitely. Bar-le-Duc currants, which sell ordinarily at a high price, are often made by cooking seeded currants in honey. A brighter color is present in fruits so preserved than in those bottled in the usual way. Honey itself is a preservative and its value as such was known as far back as history goes.

Indiscriminate substitution of Airline Honey for corresponding amounts of molasses or sugar in a recipe does not always give the expected results. The cook should keep in mind the difference in nature between honey and sirups before making up a recipe. Better bake a small amount as a test before entirely filling a new recipe.

Less soda is required when substituting Airline Honey for New Orleans molasses or baking molasses. Experiments in the government nutrition laboratory have shown that one level teaspoon of soda is generally the amount required with a cupful of honey. In baking with sour milk and soda it is well to add a pinch of baking powder to every pint of flour. Cakes will be lighter and finer grained if this is done. When baking powder is substituted for soda, use a little more baking powder.
Use Honey for Economy's Sake

When honey is used in a recipe less milk is required on account of the water in the honey. Compared with some of the "corn-sirups" on the market, Airline Honey might be considered, pound for pound, more expensive, but where two or three cups of sirup would be required in a recipe, only one of honey is necessary. The cake or cooky is improved in flavor and healthfulness with no increase in cost.

By taking these facts into account, one can cook successfully with honey from recipes in which sugar or molasses is used. Most of the recipes in this book, however, have been adapted from household traditions of honey cookery, or are totally new, and designed for Airline Honey especially. All have been tested and found successful and appetizing.

The Secret of Enduring Freshness

Baked foods keep much better when prepared with Airline Honey instead of with sugar. The honey gives them the property of retaining their moisture in some way and remaining luscious and mellow for an indefinite time. Cakes may be allowed to "ripen" for a day or two to develop the honey flavor.

It was formerly believed that cakes baked with honey absorb moisture from the air, but Miss Caroline Hunt and Miss Helen Atwater, working in the nutrition laboratory of the Department of Agriculture, have made experiments which seem to show that the abiding softness of a honey cake is due to other causes, not yet explained. The fact that such cakes, though soft, never become soggy, even though exposed to moist air for a long time, seems to bear out their conclusions.

Cakes made with Airline Honey and butter will keep until the butter grows rancid; when butter is not present they will keep for months and improve in flavor. Dough itself containing honey will stay fresh for a long time. Cookies made with honey will not dry out. These remarkable merits in goods baked with honey have led large wholesale bakers and cracker manufacturers to use quantities in their products. Some firms buy honey annually by the carload.

Besides adding to cakes and cookies a distinct and seductive flavor all its own, honey acts as a preservative in the same
Indian Meal Pudding

4 cups sweet milk  
1 cup corn meal  
4 tablespoons Airline Honey  
½ cup raisins  
Butter size of egg  
1 teaspoon cinnamon  
½ teaspoon salt  
1 egg

Scald the milk and add the meal. Remove from stove and add the other ingredients. Bake 2 hours, stirring it up every half hour until done. Serve with cream and sugar.

Honey Tapioca

2 tablespoons fine tapioca  
1 cup milk  
2 eggs  
2 tablespoons Airline Honey  
¼ teaspoon salt  
1 teaspoon vanilla

Cook the tapioca and milk in a double boiler until the mixture is transparent, stirring constantly. Then add the yolks of the eggs, beaten well and sweetened with the honey and seasoned with the salt. Stir the mixture until it has thickened; then add the beaten whites of the eggs and continue the stirring 3 minutes longer. Remove from the fire and when cool stir in the vanilla extract. Serve cold.

New England Pudding

1 cup tapioca  
½ teaspoon salt  
3 cups boiling water  
½ cup Airline Honey  
2 tablespoons butter  
6 tart apples

Soak the tapioca in cold water for 1 hour. Mix the soaked tapioca with a little cold water and stir into boiling salted water. Cook over boiling water until transparent. Pare, halve, and core the apples, and place in a buttered baking dish. Cover with honey and dot with butter. Pour the tapioca over the apples and bake in a moderate oven until the apples are soft. Serve with cream and sugar.

Apple Honey Pudding

1½ cups bread crumbs  
2 medium sized apples  
2 eggs  
¾ cup water  
½ cup Airline Honey

Beat the eggs and chop the apples fine. Mix and add water. Bake until firm in the center, about 20 minutes. Keep covered until almost done. Turn out on plate and serve with
whipped cream sweetened with a slightly warmed honey. Recipe for 4 persons.

**East Indian Pudding**

3 cups fine stale bread crumbs
2 cups cold water
1 tablespoon butter
½ teaspoon salt

5 eggs
4 tablespoons Airline Honey
½ teaspoon powdered cinnamon
½ cup raisins
½ teaspoon grated lemon peel

Soak the bread crumbs in the water 5 minutes. Drain off the water and press the crumbs until they are almost dry. Mix thoroughly with the butter, salt, yolks of the eggs, honey, raisins, and spices. Add the beaten whites of the eggs flavored with lemon peel. Bake in an earthenware dish for 25 minutes.

**Honey Rice Pudding I**

⅔ cup rice
½ cup Airline Honey
1 egg

1⅓ cups milk
½ cup raisins
Pinch salt
Pinch cinnamon

Clean and boil the rice in salted water (makes 2 cups boiled). Mix all the ingredients in the order given, except the cinnamon. Put into a buttered baking dish, sprinkle with the spice, and bake in a moderate oven until thick and brown. Serve cold.

**Honey Rice Pudding II**

3 cups milk
½ cup rice
1 tablespoon finely chopped lemon peel

4 tablespoons Airline Honey
½ teaspoon salt

Carefully wash the rice, stir it into the milk in a deep baking dish and add the other ingredients. Bake in a moderate oven 2 hours. Stir frequently during the first hour and half of baking. Serve cold with milk or cream.

**Bread Pudding**

6 slices stale bread
½ cup raisins
½ teaspoon cinnamon
2 eggs

2½—3 cups milk, or more, depending on size of slices
3 tablespoons Airline Honey
¼ to ½ teaspoon salt
Toast the slices of bread very slightly and cut each into 6 small squares. Butter them and spread them over the bottom of a well-greased baking dish. Sprinkle with a few raisins and dust lightly with cinnamon. Put in another layer of bread, raisins, and cinnamon, and continue until all the bread is used up. Make a custard of the milk, honey, salt and eggs. Bring to a boiling point in a double boiler and stir in the eggs, slightly beaten. Pour the custard over the bread and bake in a moderate oven for 1/2 hour.

**Graham Pudding**

\[
\begin{align*}
\frac{1}{4} \text{ cup butter} \\
\frac{2}{3} \text{ cup Airline Honey} \\
\frac{1}{2} \text{ cup milk} \\
1 \text{ egg} \\
1\frac{1}{2} \text{ cups graham flour} \\
\frac{1}{2} \text{ teaspoon soda} \\
1 \text{ teaspoon salt} \\
1 \text{ cup seedless raisins}
\end{align*}
\]

Melt the butter; add the honey, milk, and egg, well beaten; dry ingredients mixed and sifted, and raisins. Turn into buttered mold; cover and steam 2 1/2 hours. Serve with pudding sauce.

**Steamed Graham Pudding**

\[
\begin{align*}
1 \text{ cup graham flour} & \quad 1 \text{ teaspoon ground cloves} \\
\frac{1}{2} \text{ cup Airline Honey} & \quad 1 \text{ teaspoon nutmeg} \\
1 \text{ cup raisins} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \text{ teaspoon cinnamon} & \quad 1 \text{ teaspoon soda} \\
\frac{1}{2} \text{ cup boiling water} & \\
\end{align*}
\]

Drop the soda in the boiling water. Mix in the order given, turn in a greased pudding pan, and steam 1 1/2 hours. Serve with pudding sauce.

**Sweet-potato Pudding**

\[
\begin{align*}
1 \text{ quart grated sweet potato} & \quad 1\frac{1}{2} \text{ cups rich milk} \\
2 \text{ eggs} & \quad 1 \text{ tablespoon flour} \\
\frac{3}{4} \text{ cup Airline Honey} & \quad \text{Nutmeg and cinnamon}
\end{align*}
\]

Put the potato through the food chopper, using the medium knife. Beat the egg well. Mix the ingredients and pour into
a well-greased pan. Bake for about 1 hour in a moderate oven, stirring constantly. Serve hot with hard sauce. It is also very good cold.

**Apple Pudding**

- Apples sliced fine
- 1/4 cup Airline Honey
- Cinnamon
- Butter
- 1 teaspoon salt
- 2 eggs
- 1/2 cup water
- 3 or 4 slices bread, crumbed
- 1 cup rice

The rice should be cooked for several hours previously. Beat into this the yolks of the eggs. In the bottom of the pan place a layer of crumbs with dots of butter here and there; then a layer of apples, with honey and cinnamon on top. The third layer is a mixture of rice, egg, and salt. The fourth and fifth layers are a repetition of the first and second. Add water and bake in a moderate oven. Cover with meringue.

**Brown Betty Pudding**

- 4 cups raw apples cut fine
- 2 cups bread crumbs
- 1/2 cup Airline Honey
- 1/2 cup hot water
- 2 teaspoons butter or cream
- Cinnamon

Put a layer of the apple in a well-buttered pudding-dish; then a layer of crumbs. Mix the honey and the hot water; pour a part of it over the crumbs and add a sprinkling of cinnamon, and a few dots of butter or thick cream. Add another layer of apple, and so on until the dish is full, with crumbs on top. Cover, and bake 45 minutes. Eat with sauce consisting of 1/2 honey and 1/2 cream.

**Steamed Pudding**

- 2 eggs
- 1/2 teaspoon cloves
- 1/2 cup Airline Honey
- 1/2 teaspoon allspice
- 1 cup sweet milk
- 2 heaping teaspoons baking powder
- 1 cup chopped raisins
- 2 tablespoons ground chocolate
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1/2 teaspoon cinnamon
- 2 cups flour, or more

Mix thoroughly; add more flour if needed. Pour into greased tin, cover with greased paper, and steam 3 hours. Turn out and serve with hard sauce.
Honey Cornstarch Pudding

\[ \frac{1}{2} \text{ cup Airline Honey} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]
\[ 4 \frac{1}{2} \text{ tablespoons cornstarch} \]
\[ 4 \text{ cups scalded milk} \]

Mix the honey, salt, and cornstarch. Stir in the hot milk gradually, stirring until smooth. Stir and cook over boiling water until the mixture thickens. Cover and cook 15 minutes. Turn into a wet mold, chill, and serve with cream and sugar.

Plum Pudding

\[ \frac{2}{3} \text{ cup sugar} \]
\[ 1 \text{ cup chopped suet} \]
\[ \frac{1}{2} \text{ cup Airline Honey} \]
\[ 3 \text{ eggs} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ \frac{1}{2} \text{ teaspoon mace, to taste} \]
\[ \frac{1}{2} \text{ teaspoon cloves} \]

Rub the sugar and suet together; beat in the honey and then the eggs well beaten. Mix spices and baking powder with flour and add to the first mixture a little at a time alternating with the milk, beating constantly. Add the fruit lightly floured last, and steam 3 hours. Serve with liquid or hard sauce.

Lemon Sauce for Puddings

\[ \frac{1}{2} \text{ cup sugar} \]
\[ \frac{1}{2} \text{ cup Airline Honey} \]
\[ 1 \text{ rounding tablespoon cornstarch} \]
\[ 1 \text{ egg} \]
\[ 1 \text{ cup boiling water} \]
\[ 1 \text{ tablespoon butter} \]

Blend ingredients in the order given, and cook in double boiler, adding the butter after removing from stove.

Hard Sauce for Puddings

\[ 1 \text{ tablespoon Airline Honey} \]
\[ \frac{1}{2} \text{ cup butter} \]
\[ 1 \text{ cup powdered sugar} \]

Cream the butter and sugar thoroughly, and then add honey, a drop at a time, and beat until smooth. Heap in mound in serving dish, and put in cold place until needed.
Breads, etc.

Medina Brown Bread

1 egg
1 cup buttermilk or sour milk
½ cup Airline Honey

1 ½ cups corn meal
1 cup seedless raisins
½ cup flour
1 teaspoon soda
1 teaspoon salt

Put the seedless raisins to cook in a very little water, and let simmer until the water is absorbed. Stir together the egg, buttermilk, and honey. Into this sift the cornmeal, flour, soda, and salt. Flour the cooked raisins lightly and add. Pour into 2 one-pound baking-powder cans and steam uncovered for 2 hours. Do not slice until cold.

Raisin Bread

1 quart milk
1 tablespoon butter
2 eggs
1 cup Airline Honey
1 tablespoon salt
1 yeast cake
½ cup water
2 pounds seedless raisins
¼ teaspoon soda
About 3½ quarts flour

Scald the milk and partially cool. Add butter, and when lukewarm stir in eggs well beaten, honey, yeast cake dissolved in ½ cup warm water, and flour to make soft batter, about 1 ¼ quarts, measured before sifting. In the evening add soda dissolved in a little warm water, salt, raisins, and flour enough to make dough, about 2 ¼ quarts. Cover, and let rise over night. In the morning divide into 4 loaves, sprinkle with cinnamon, and let rise until light. Bake 1 hour.

Graham Bread

3 cups graham flour
1 scant tablespoon salt
⅓ cup Airline Honey

2 cups sour milk
1 teaspoon soda
Pinch baking powder
Nuts chopped fine

Dissolve the soda in sour milk. Add the honey and salt and then the flour with the baking powder, adding more flour if necessary. Add the nuts last, and bake 1 ¼ hours in a moderate oven.

21
Honey Brown Bread

2 eggs
1 cup Airline Honey
3 cups sour milk

2 cups white flour
3 tablespoons Airline Honey
1 cup sour milk

1 teaspoon salt

The 2 eggs should be beaten very light; the soda, sifted in flour. Bake in a rather slow oven 45 minutes or more. Recipe makes 2 loaves.

Corn Bread

1 cup sifted flour
1/2 teaspoon salt
1 1/2 cups corn meal
2 tablespoons melted butter

3 tablespoons Airline Honey
1 teaspoon soda
1 cup sour milk

Mix and sift the dry ingredients. Beat the eggs; add the milk, the honey, and the melted butter, and combine with the first mixture. Bake in a shallow pan or muffin tins. Serve hot for breakfast.

Whole-Wheat Bread

1 quart wholewheat flour (may be 1/2 graham or 1/3 rye)
1 pint water (may be 1/2 scalded milk cold)
1 large cooking spoon Airline Honey
1/2 compressed yeast cake, or the equivalent
1 1/2 teaspoons salt
Butter, size of an egg

Dissolve the yeast thoroughly in the water; have the water slightly warm in cold weather. Add the honey; mix well; add the salt, and stir until dissolved. Mix the flour and water thoroughly by means of a large cooking spoon, putting all together at once. The dough should be rather sticky and soft. If the dough is too stiff with a pint of water, more may be added, a teaspoonful at a time thoroughly incorporated, until the right consistency is obtained. If the bread is wanted rather dry, leave the dough stiffer.

Cover closely, keeping in a warm place in cold weather, and vice versa. In the morning turn the dough out on the board, and knead into it the butter, flouring the board and hands as lightly as possible. Make 2 loaves in narrow pans, cover, and keep warm to rise. It should about double in bulk. If the dough is not covered closely the surface will dry so as to
form a skin. This will cause streaks in the bread. Bake 30 to 40 minutes in an oven not too hot. This bread does not become stale for several days if kept as other bread. It contains all the vitalizing elements of the grain.

**Nut Bread**

| 3 cups flour | 3/4 cup lukewarm scalded milk |
| 2 tablespoons butter | 1 white egg, beaten |
| 1/3 cup warm Airline Honey | 1 cup chopped nuts |
| 1 compressed yeast cake | 2 teaspoons salt |

After dissolving the yeast cake in the warm milk, stir in a tablespoon of honey and 1 1/2 cups flour, beating the whole thoroughly. Then set in a warm place to rise. When light, add the remainder of the honey and flour and the rest of the ingredients. Knead well and place in a greased bowl to rise until double in bulk. Then make into a loaf, and, when light enough, bake in a slow oven.

**Airline Rusks**

| 3 cups flour | 2 cups milk |
| 1/3 cup Airline Honey | 1 cake compressed yeast |
| 1/2 cup warm water | 1/4 teaspoon salt |
| 3 tablespoons melted butter | 1 egg |
| 1 cup flour | Raisins, currants, or cardamon seed |

Dissolve the yeast in the warm water. Mix the flour, milk, honey, yeast, and salt and set in a warm place to rise. When very light, add the beaten egg, butter, and enough flour to make a stiff dough. Knead lightly and mold in small biscuits or twists. Raisins, currants, or cardamon seed may be added at discretion. Rub the top with beaten egg, cover, and let them rise again until they are double in bulk, and are very light and fluffy. Bake 20 to 25 minutes in a moderate oven, glazing them with sugar and water just before removing them from the oven.
Nectar Rolls

Bread sponge for 18 rolls
1 tablespoon shortening
Salt
Airline Honey
Milk

Mix a generous tablespoon of butter or lard or half of each. Add a little salt; mix as for rolls, and let it rise. Then roll each one flat, putting a large teaspoon of filling in the center of each. Fold sides and ends. Pinch well to keep the filling in; let it get light; brush with milk and Airline Honey; and bake.

Make the filling as follows:
1 tablespoon butter
1/2 cup chopped nut meats
1 cup Airline Honey

Whip the butter and honey and add the nut meats last.

Honey Graham Biscuits

2 cups graham flour
2 cups white flour
2 tablespoons baking powder
1/2 cup butter
1/2 cup Airline Honey
Milk
1/4 teaspoon salt

Sift the flour and baking powder well together; rub the butter into the flour thoroughly. Add the honey, and just enough sweet milk to make a soft dough. Roll out and bake in a quick oven.

French Muffins

3 cups flour
1 cup Airline Honey
1/2 teaspoon salt
3 tablespoons baking powder
2 tablespoons butter
3 eggs
Little over 1 cup milk or thin cream

Sift together the flour, salt, and powder; rub in the butter cold; add beaten eggs, milk, and honey. Mix smoothly in batter as for pound cake; about half fill tins, cold, and fully greased, and bake in steady oven for 8 minutes.

Honey Muffins

1/2 cup butter
3 tablespoons Airline Honey
2 eggs
Pinch salt
2 1/2 cups graham flour
1/2 cup white flour
3 teaspoons baking powder
Milk
Cream the butter and honey together, and add the eggs well beaten. Mix the baking powder with the flour and add to the other ingredients alternately with the milk, using milk to make a thick batter. Bake in a hot oven.

**Grandma’s Hominy Muffins**

<table>
<thead>
<tr>
<th>2 cups cold boiled hominy</th>
<th>1 teaspoon salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 eggs</td>
<td>1 cup cornmeal</td>
</tr>
<tr>
<td>1 1/2 cups milk</td>
<td>3 tablespoons butter</td>
</tr>
<tr>
<td>2 tablespoons honey</td>
<td>3 3/4 cups flour</td>
</tr>
<tr>
<td>5 teaspoons baking powder</td>
<td></td>
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</tbody>
</table>

Mix and sift dry ingredients. Then add milk, eggs well beaten, and the hominy. Bake in a rather hot oven to a golden brown. It may be baked in a shallow loaf, but is much better baked in muffin rings or patty pans. Recipe makes 20 muffins.

**Bran Gems**

<table>
<thead>
<tr>
<th>2 cups bran</th>
<th>1 1/2 cups buttermilk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 scant cup wheat flour</td>
<td>1 teaspoon soda</td>
</tr>
<tr>
<td>1 large pinch salt</td>
<td>3 tablespoons Airline Honey</td>
</tr>
</tbody>
</table>

Mix the bran, flour, and salt thoroughly; add buttermilk in which soda has been dissolved; lastly, add honey. Bake until thoroughly done (crusty) in greased gem pans in a hot oven.

**Airline Breakfast Toast**

<table>
<thead>
<tr>
<th>1 egg</th>
<th>Pinch salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons Airline Honey</td>
<td>1 cup milk</td>
</tr>
</tbody>
</table>

Beat the egg until light and mix with other ingredients. Into this dip half slices of stale bread; brown quickly on both sides in hot butter or oil; serve with Airline Honey.

**Sandwiches I**

To make these for an afternoon tea or lunch, cut thin slices of bread; butter them, and spread with Airline Honey quite thickly. Use brown or wholewheat bread, or one kind of bread for the lower layer and another for the upper. For a richer sandwich sprinkle any kind of chopped nut meats.

**Sandwiches II**

Mix 1 cup Airline Honey with 2 tablespoons lemon juice; then stir in enough finely chopped nuts to make a stiff paste. Spread on slices of buttered bread.
Griddle Cakes

Buckwheat Pancakes

2 quarts water
Salt
1 tablespoon Airline Honey

\( \frac{3}{8} \) compressed yeast cake, or equivalent
Buckwheat flour

Dissolve salt in the lukewarm water until it tastes almost briny. Thoroughly mix the yeast cake in the water before the flour is added. Mix honey and add the flour through a sieve. The batter should then be stirred or beaten a long time. If any batter is left, it may be set away in a cool place, not too tightly covered, to take the place of the yeast for the next time.

When ready for the next batch, add the necessary quantity of salted warm water and the honey; stir thoroughly, and then add the buckwheat as before. It is better to mix the dough a little too thick than too thin. Water can be safely added before baking, if necessary. If the batter is sour in the morning from being kept too warm, use a little baking soda dissolved in warm water. The old batter is useless for yeast after the soda treatment.

Serve with Airline Honey.

Corn Griddle Cakes

2 cups corn meal
\( \frac{1}{4} \) cup Airline Honey
1 cup sifted flour
2 eggs

\( \frac{1}{2} \) teaspoon salt
2 cups milk
3 teaspoons baking powder
2 tablespoons melted butter

Mix and sift the dry ingredients; beat the eggs, add the milk, the honey, and the melted butter, and combine with the first mixture. Bake in a well-oiled griddle. Serve with Airline Honey.
Airline Fritters I

1½ cups sifted flour 1/4 teaspoon salt
2 tablespoons Airline Honey 2/3 cup milk
2 teaspoons baking powder 2 tart apples
1 egg Powdered sugar

Mix and sift the dry ingredients and stir into them the beaten egg with which the milk and honey have been mixed. Pare and core the apples; cut into rings or pieces, and dip in the batter. Fry in deep fat, drain, and sprinkle with powdered sugar if desired. Use apples which cook quickly. Serve with Airline Honey.

Airline Fritters II

2 eggs 1 scant teaspoon salt
1/2 cup Airline Honey 1 cup sour milk with 1 scant teaspoon soda
1 scant tablespoon lard

Flour

Use enough flour to make stiff batter. Fry in deep fat, dipping with teaspoon. Serve with Airline Honey.
Pastries

Pumpkin Pie

2 cups sifted pumpkin
$\frac{2}{3}$ cup sugar
1 cup Airline Honey
4 tablespoons flour
2 teaspoons ginger
1 teaspoon cinnamon
3 cups milk

Mix the flour with the sugar and add to the pumpkin. Then stir in the honey, the spices, and the milk with all its cream. Recipe makes 2 pies.

Medina Pumpkin Pie

1 cup stewed, sifted pumpkin
$\frac{1}{3}$ cup sugar
$\frac{1}{3}$ cup Airline Honey
1 teaspoon cornstarch
1$\frac{1}{2}$ cups milk
2 eggs
1 teaspoon salt
1 teaspoon ginger

Mix the cornstarch with the sugar and blend with pumpkin and honey. Add the eggs and beat and then the salt, spices, and milk. Bake slowly about 1 hour.

Tip-top Lemon Pie

3 eggs
$\frac{1}{2}$ lemon
$\frac{1}{2}$ cup Airline Honey
1 tablespoon flour
1$\frac{1}{4}$ cups rich milk
Lemon juice

Combine thoroughly the yolks of the 3 eggs beaten light, the honey, flour, the juice, flesh, and grated rind of half a lemon, and the butter. Mix thoroughly in the order given and add the milk; pour into a pie-plate lined with a good crust, pricked to prevent air blisters. Bake until set. Cover with a
meringue of the whites, beaten with 3 tablespoons Airline Honey and a few drops of lemon juice, and brown lightly.

Many prefer to bake the crust separately and also cook the filling in a double boiler before putting it in the shell.

**Lemon Crumb Pie**

| 1 cup buttered bread crumbs | Pinch salt |
| 1/2 cup Airline Honey | 1 tablespoon cornstarch |
| Yolks 2 eggs | 1 lemon, rind and juice |
| White 1 egg | 1 cup water |

Dissolve the corn starch in the cold water. Mix, fill crust, and bake. When the pie is done, cover with a meringue.

**Airline Chocolate Pie**

| 2 eggs | 1/2 teaspoon cornstarch |
| 1/2 cup Airline Honey | 1 tablespoon butter |
| 2 tablespoons grated chocolate | 1 cup sweet milk |
| 1 teaspoon vanilla |

Beat the yolks of the eggs and the white of one, leaving the other for the meringue; add the other ingredients, warming the vanilla. Pour into pie plate lined with good paste and bake until the paste is brown. Recipe makes 1 pie.

**Mince Meat**

One bowl of meat chopped fine and 2 bowls of apples. Add spice of all kinds to taste, raisins and currants in abundance, and 1 cup vinegar. Sweeten with Airline Honey. Cook until tender. If you have more than you wish to use at once, can in Mason jars.

**Honey Tarts**

Make rich pie crust; cut out with an old-fashioned tart cutter. If one of these is not available, use rounds of crust with rings of the pastry around the edges. Bake light brown and fill the center just before using; sprinkle with nuts or whipped cream.

**Filling:**

| 1 cup Airline Honey | 1 egg |
| 1/2 cup butter | Lemon extract, or juice |

Beat honey and butter together, add egg and beat again. Flour and fill tarts.
Cookies and Drop Cakes

Oatmeal Cookies

- 2 cups rolled oats
- 2 cups flour
- 1 teaspoon soda
- 1 tablespoon grated chocolate or cocoa
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 3/4 cup Airline Honey
- 1 cup sour cream
- 2 eggs
- 1 cup chopped raisins
- 1/2 cup chopped nuts

Sift the dry ingredients together (except the rolled oats) and add all other ingredients, the soda dissolved in the sour cream. Stir well, and drop by teaspoonfuls into cooky pans, or bake in gem-pans. Nuts may be omitted.

Honey Cookies I

- 1/2 cup sugar
- 1 cup Airline Honey
- 3 tablespoons butter
- 1 egg
- 1 cup sour cream
- 1 teaspoon soda
- Flour

Cream the honey, sugar, and butter, add the egg well beaten, then the soda dissolved in the sour cream, and mix in the other ingredients, adding flour enough to roll. Knead carefully to make them soft. Cut out and bake in a moderate oven.

Honey Cookies II

- 1/2 cup Airline Honey
- 2 eggs
- 1/2 cup molasses or sirup
- 1 cup thick sour cream
- 2 teaspoons melted butter
- 1 teaspoon soda
- 1/2 teaspoon ginger
- 1/2 teaspoon cinnamon
- Pinch salt
- 5 cups flour
Beat the eggs well, then add molasses and honey and the sour cream with soda dissolved in it. Sift the spices and salt in the flour and add flour enough to roll out. Cut out and bake in hot oven. Recipe makes 40 medium-sized cookies.

### Honey Cookies III

| 1 cup shortening | 6 tablespoons sweet milk |
| 1 cup Airline Honey | 2 tablespoons vinegar |
| 1 cup brown sugar | 2 teaspoons ginger |
| 2 eggs | 1 teaspoon salt |
| 2 teaspoons soda | Flour |

Add the soda, ginger, and salt to the flour. Cream the shortening, sugar, and honey together, add the eggs well beaten, and the other ingredients, using flour enough to roll out. Roll thin and set the shapes in a buttered pan. Beat the white of an egg (left for the purpose) a little, and use it to brush over the cookies in the pan; then at once sprinkle with fine chopped blanched almonds and dredge with granulated sugar. Bake in a moderate oven.

### Airline Ginger Cookies

| 2 cups Airline Honey | 1 teaspoon cinnamon |
| 1 cup sugar | 2 tablespoons soda |
| 1 cup lard | 6 tablespoons vinegar |
| 3 eggs | Pinch salt |
| 1 teaspoon ginger | Almonds |

Cream sugar and lard, then mix in the honey, beaten eggs, and other ingredients. Add flour enough to roll out with the soda sifted in the flour.

### Ginger Cookies

| 1 cup sugar | 1 teaspoon soda |
| ⅔ cup Airline Honey | 1 teaspoon baking powder |
| 1 egg | 2 teaspoons ginger |
| 1 cup sour cream | 1 teaspoon cinnamon |
| ½ cup melted butter | Flour |

Cream the sugar, melted butter, and honey together, add the egg and beat. Dissolve the soda in the sour cream, and add the flour last with the other dry ingredients sifted in.
Medina Ginger Cookies

1 cup shortening
1 cup sugar
1 egg
3/4 cup Airline Honey
3/4 cup sour milk
1 teaspoon soda
1/2 teaspoon baking powder
1 1/2 teaspoons ginger
1/2 teaspoon salt
About 4 1/2 cups flour

Cream together the sugar, shortening, and honey and add the egg well beaten. Add the soda dissolved in the sour milk. Use enough flour to make a soft dough with the ginger, baking powder, and salt sifted in. Bake in a moderate oven.

For variety, leave out the ginger and add caraway seeds.

Honey Jumbles

2 cups Airline Honey
1/2 cup molasses
3 tablespoons melted lard
1 1/2 tablespoons soda
1 tablespoon salt
1/2 cup water
1/2 teaspoon vanilla
2 quarts flour

Blend the lard, honey, and molasses, dissolve the soda in water and add, and then stir in flour after sifting with salt. Bake in a moderate oven.

Cream Cookies

1 cup sugar
1/2 cup Airline Honey
1/3 cup melted butter
1 egg
1 cup sour cream
1 teaspoon soda
1 teaspoon baking powder
Pinch salt
Nutmeg or vanilla
About 3 cups flour

Cream sugar, butter, and honey. Add the beaten egg, then the soda dissolved in sour cream. Sift baking powder and salt in flour, and use flour enough to make a soft dough to roll out.

Nut Cakes

1/2 cup butter
1 cup powdered sugar
1 egg
1/2 cup Airline Honey
2 cups pastry flour
3 teaspoons baking powder
1/4 cup finely chopped filberts

Beat the butter and sugar together to a cream. Beat into this the egg well beaten and add the honey. Stir in the flour, which has been previously sifted with the baking powder, and last, stir in the filberts. Let the mixture stand over night where it is very cold, but do not freeze. When ready to bake, roll the
dough very thin, cut into fancy shapes, brush them over with the white of an egg mixed with granulated sugar and chopped filberts. Bake in a hot oven until a golden brown.

Aunt Millie's Cookies

1 cup sugar 2 teaspoons baking powder
1 cup Airline Honey 1 teaspoon vanilla
1 cup butter Pinch salt
1 teaspoon soda Flour
1 cup water Powdered sugar

Beat the butter light and beat sugar to cream with butter. Warm the honey and drop in the soda. When the honey has cooled, beat light and add to the butter and sugar. Then add a cup of cold water, the vanilla, and flour enough to make a stiff dough. Fill a salt-shaker with powdered sugar; shake over a sheet of dough after it is rolled; press the sugar by rolling the pin over it once more. Then cut out and bake in a moderate oven.

Lady Fingers

1 cup Airline Honey
2 eggs
½ cup butter
4 cups flour
½ teaspoon baking powder
½ teaspoon soda
1 teaspoon salt
Sugar

Blend the honey warmed with butter, add beaten eggs and flour sifted with the dry ingredients. Cut in little strips. Roll in sugar. Bake in a quick oven.

Lemon Snaps

1½ cups powdered sugar 2 oranges or lemons
3 cups Airline Honey About 4 cups flour
1 cup butter Nutmeg

Mix the honey, sugar, and butter with the juice of the oranges or lemons. Warm just enough to soften the butter. Beat the mixture very hard. Add grated nutmeg. Mix in gradually 2 pounds or less of flour, making a dough hard enough to roll out easily; beat it well all over with the rolling pin. Roll ⅝ inch thick; cut out and bake in buttered tins.
Doughnuts

1 egg
1 cup sweet milk
1 cup Airline Honey
2 tablespoons shortening
1 teaspoon cream of tartar
1 teaspoon soda
Flour
Pinch salt

Cream the honey and shortening together and add the egg, well beaten, and the other ingredients. Mix well, and add flour enough to roll out and cut easily. Roll out on baking board, and cut with doughnut cutter. Fry in hot lard. The honey in this recipe makes the doughnuts a delicious brown, and also keeps them moist for a much longer time than they usually are.

Honey Puffballs

3 tablespoons butter 2 eggs
1/2 cup sugar Pinch salt
1/2 cup Airline Honey 5 teaspoons baking powder
1 cup milk 5 cups flour

Cinnamon, nutmeg, or lemon

Cream the butter with the sugar and add the honey, milk, eggs, and salt. Add the baking powder sifted several times with the flour. Flavor with cinnamon, nutmeg, or lemon, and drop by teaspoons into very hot lard or oil. Brown well. It is very important to have the lard sufficiently hot before beginning.

German Christmas Cookies I

1 quart Airline Honey 4 tablespoons soda
1 quart sour cream 1 pint chopped nuts
1 tablespoon ground cloves 1-6 lb. citron, chopped fine
1 tablespoon ground cinnamon Pinch salt
1 nutmeg, grated 1 pound brown sugar
Flour

Add flour enough to roll nicely. Cut and bake like cookies.
German Christmas Cookies II

1 quart Airline Honey 2 teaspoons soda
1 pound brown sugar 1 tablespoon cinnamon
4 eggs 1 tablespoon cloves
2 lemons 1 tablespoon alspice
$\frac{3}{4}$ pound citron, chopped fine 1 tablespoon nutmeg

Add flour enough to stiffen. Make dough as stiff as possible. Chopped nut meats may be added if desired.

Honey Drop Cookies

2 eggs 4 teaspoons baking powder
1 cup Airline Honey 1$\frac{1}{2}$ teaspoons caraway seed
$\frac{1}{2}$ cup butter Pinch salt

About 3 cups flour

Beat the eggs, honey, and butter together. Use enough flour to make a stiff dough, about 3 cups measured after one sifting, with the baking powder sifted in. Drop with teaspoon on buttered tin. Bake until brown.

Honey Gingernuts

1 cup sugar 1 teaspoon soda
1 cup Airline Honey 1 tablespoon ginger
1 cup butter 1 cup nut meats
1 egg Pinch salt

About 4 cups flour

Blend butter, sugar, and honey; add beaten egg and mix stiff with flour in which dry ingredients have been sifted. Add as much flour as possible. Drop by teaspoons on a greased pan and bake in a moderately hot oven.

Peanut Cookies

1 cup brown sugar $\frac{1}{2}$ cup sour cream
1 cup Airline Honey 1 teaspoon vanilla
$\frac{3}{4}$ cup melted fat $\frac{1}{2}$ teaspoon salt
2 eggs 1 cup chopped peanuts
1 teaspoon soda 3 cups flour

Blend the sugar, honey, and shortening, add the eggs beaten, the soda dissolved in the sour cream, the flavoring, and the flour sifted with the salt. Stir in chopped nuts last and drop from spoon on well-greased pan. Bake in moderate oven.
Nuremberg Lebkuchen

1 pint brown sugar
1 pint Airline Honey
1 pint molasses
1 tablespoon butter
1 tablespoon lard
2 tablespoons soda

1 pint sour cream
1/2 cup ground candied orange and lemon peel and citron
1 cup nut meats
1 tablespoon cinnamon
1 tablespoon ground cloves

Flour

Mix and warm the molasses, honey, sugar, butter, and lard, and add the soda in the sour cream. Mix the other ingredients and add flour until the dough is as stiff as cooky dough or a little stiffer. Leave until morning and then roll out, cut in shapes, and bake in a hot oven. If the dough is too soft to roll in the morning, add a little more flour. Frost with lemon icing made from powdered sugar and water. Pack in stone jars, cover with papers, and tie and put down cellar one month before Christmas.

Honey Hermits I

1 cup butter
1 1/2 cups Airline Honey
1 teaspoon soda
3 eggs

About 5 cups sifted flour
1 teaspoon salt
2 teaspoons cinnamon
2 1/4 cups raisins, chopped

2 1/4 cups chopped nut meats

Dissolve soda in the honey, warmed, and then add butter; cream together. Beat the eggs well and add, then the flour sifted in with salt and cinnamon, and lastly the raisins and nuts. Stir stiff with sifted flour and bake in moderate oven.

Honey Hermits II

2 cups Airline Honey
1/2 cup molasses
1/2 cup warm water
6 tablespoons melted shortening

1 teaspoon salt
1 1/2 teaspoons soda
1 cup seedless raisins
Vanilla
6 cups flour

Mix in the order given, flouring the raisins. Add the soda dissolved in water. Add flour enough to make a batter that can be dropped in balls from the spoon. Drop by spoonfuls on well-greased tins, and bake in a slow oven as they scorched easily.
Airline Drop Cakes I

2 or 3 eggs
$\frac{2}{3}$ cup shortening
$\frac{1}{3}$ cup buttermilk or sour cream
$\frac{1}{4}$ teaspoon soda
2 teaspoons baking powder
Pinch salt
$\frac{1}{2}$ teaspoon vanilla, orange, or lemon, to taste
About 3½ cups flour

1 cup sugar
2 tablespoons Airline Honey

Cream the sugar, shortening, and honey, add the eggs well beaten and then the buttermilk. Sift the dry ingredients in flour enough to make a stiff batter to drop from spoon. Bake in moderate oven. These cakes will run together in baking, and must be cut apart with a knife, but are much better than rolled, and much less trouble to bake.

Airline Drop Cakes II

$\frac{1}{3}$ cup Airline Honey
3 tablespoon butter
2 eggs
Pecan nuts

Blend the honey and butter and add the eggs well beaten without separating. Add flour sifted with baking powder and salt. Drop the mixture on a buttered baking sheet, about $\frac{1}{2}$ teaspoon of batter to a cake. Place them well apart and spread lightly with the bowl of a spoon dipped in cold water. Press 1 pecan-nut meat on the top of each.

Airline Drop Cakes III

$\frac{1}{2}$ cup sugar
1 cup Airline Honey
$\frac{1}{2}$ cup butter
2 eggs
3 tablespoons lemon juice
1 teaspoon soda
2 teaspoons baking powder
Pinch salt
3½ cups flour
Nutmeg

Cream the sugar and butter and add the honey, the beaten yolks of the eggs, the lemon juice, and the whites of the eggs beaten dry. Mix well and add the flour, soda, baking powder, and a little nutmeg. More flour may be added, if needed, to make the dough stiff enough to drop by spoonfuls on a buttered baking-pan. Shape round in a moderate oven.
Ginger Drop Cakes I

1 cup sugar
1 cup Airline Honey
1 cup lard
1 egg
3/4 cup sweet milk
1 tablespoon ginger
1/2 teaspoon salt
1 teaspoon soda
Flour

Cream together the sugar, lard, and honey, add the beaten egg, the milk, the soda dissolved in a little hot water, and the salt sifted in. Use enough flour to make batter stiff enough to drop from spoon.

Ginger Drop Cakes II

1 cup sugar
1 cup Airline Honey
1 egg
1 cup lard
3/4 cup sweet milk
1 tablespoon ginger
1/2 teaspoon salt
1 teaspoon soda

Cream the sugar, lard, and honey together. Dissolve the soda in a little hot water. Add the egg well beaten and the milk. Use enough flour to make the batter stiff enough to drop from spoon. Bake in greased gem pans in moderate oven, or drop on greased pan from spoon.

Tea Cakes

1/3 cup Airline Honey
1 teaspoon butter
1 egg
2/3 cup flour
1 teaspoon baking powder
Pinch salt

Cream the honey, butter, and well-beaten egg together. Sift the flour with the baking powder and salt. Drop by teaspoons in a tin and bake in a quick oven.
Cakes

Fruit Cake I

| 1/2 cup sugar   | 1 teaspoon soda    |
| 1 cup Airline Honey | 1 teaspoon cinnamon |
| 1/2 cup sour cream | 1/2 teaspoon cloves |
| 1/4 cup butter     | 1 cup raisins      |
| 2 eggs             | 1 cup currants     |

2 cups flour

Cream together thoroughly the butter, honey, and sugar. Add the eggs well beaten, beat the mixture and then add the soda dissolved in the cream and the flour. Mix in the fruit and spices at the last. Turn into buttered and papered tin and bake in moderate oven. Makes 1 medium-sized cake.

Fruit Cake II

3/4 cup Airline Honey
1/2 cup butter
2 eggs
1/4 cup milk
1 cup raisins
1/2 cup chopped citron
1 cup maraschino cherries, cut up
3 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ginger
5 cups flour

Warm the butter, honey, and milk over a slow fire; cool, and add the well-beaten eggs, the salt, and the ginger. Sift the baking powder with the flour; dredge the fruit with flour, and add these alternately. Mix well and bake in greased loaf-tin about an hour.
Clover Fruit Bread

4 cups flour 1 cup mixed candied fruits, cut up
1 cup brown sugar 1 tablespoon candied ginger, cut up
4 teaspoons baking powder ½ cup citron, cut up
3 eggs 4 tablespoons orange juice
½ cup butter 5 tablespoons Airline Honey
5 tablespoons Airline Honey 4 tablespoons milk
Sift the flour and the baking powder together; add the citron, mixed fruits, and ginger; cream the butter and sugar together; add one of the eggs, well beaten, and 3 tablespoons honey, and beat again. Stir in the orange juice, sift the baking powder with the flour; and add alternately with the fruit, which has been previously dredged with flour. Mix well, and bake in a greased loaf tin in a slow oven for about an hour.

Sour-milk Cake

¼ cup lard or butter ½ teaspoon soda
½ cup sugar 2 teaspoons baking powder
½ cup Airline Honey ½ teaspoon cinnamon
½ cup sour milk ½ teaspoon cloves
1 egg Nutmeg
1 ½ cup flour Pinch salt
Beat the sugar and lard to a cream and then add the egg well beaten and the other ingredients. Use little nutmeg and mix the soda with the flour. Bake in either jelly-tins or loaf in a moderate oven, and put together with caramel frosting.

Honey Cake

1 cup Airline Honey 1 teaspoon soda
½ cup shortening ½ teaspoon cream of tartar
1 egg ¼ teaspoon salt
1 cup milk 3 cups flour
Warm the milk. Sift the flour, salt, cream of tartar and soda together thoroughly. Stir honey and shortening to a cream; break the egg in this and beat thoroughly with a spoon. Add half the milk and half the flour alternately, beating well each time milk or flour is added. Bake in moderate oven ¾ to 1 hour.
Coffee Cake

2 1/4 cups sifted flour 1 egg
3 teaspoons baking powder Milk
1/2 teaspoon salt 3 tablespoons Airline Honey
4 tablespoons butter 3 tablespoons sugar
1/2 teaspoon cinnamon

Mix and sift the flour, baking powder, and salt, and rub in the butter. Beat the egg, put in a cup and add enough milk to make 1 1/4 cups, and stir in the honey. Stir the liquid mixture into the dry mixture. Turn out in a shallow buttered pan; brush the top with melted butter; sprinkle with the sugar mixed with the cinnamon and bake in a moderate oven.

New Gingerbread

1 cup Airline Honey 3/4 teaspoon soda
1 tablespoon melted butter 1/2 cup buttermilk
1 egg 1 teaspoon ginger
2 cups flour Pinch salt

Blend the honey and butter. Beat together the yolk of the egg and add the soda dissolved in the buttermilk. Add the flour and lastly the white of the egg beaten stiff. Bake to a light brown.

Honey Gingerbread I

1 cup Airline Honey 1 1/2 teaspoons ginger
3/4 cup rich sour cream 1 teaspoon soda
1/2 cup molasses 1 teaspoon salt
2 eggs 3 cups flour

Blend molasses, honey, and sour cream. Sift the dry ingredients together; add all the rest and beat well. Bake in a flat pan or in gem pans in a moderate oven.

Honey Gingerbread II

1 cup sugar 3 cups flour
3/4 cup Airline Honey 2 heaping teaspoons ginger
2/3 cup butter 2 teaspoons cinnamon
3 eggs 1 teaspoon cloves (to taste)
1 cup sour milk 1 teaspoon soda

Cream the butter and sugar. Add the eggs well beaten and then the honey. Mix and sift the dry ingredients and add to the rest. Bake in a moderate oven and serve hot.
Crystal Shortcake

3 cups flour 1/2 cup shortening
4 teaspoons baking powder 1 1/2 cups sweet milk
1 teaspoon salt 1/2 pound Airline Honeyspred

Mix and roll quickly the flour, baking powder, salt, shortening, and sweet milk; bake in hot oven. When done, split the cake, and spread the lower half thinly with butter, and the upper half with Honeyspred. If too hard to spread well, it should be slightly warmed or creamed with a knife. Let it stand a few minutes and the Honeyspred will melt gradually, the flavor permeating through the cake. Airline Honey may be substituted for Airline Honeyspred. To be eaten with cream.

Jelly Roll

1 cup sugar 2 teaspoons baking powder, or 2 teaspoons cream of tartar with 1 teaspoon soda
1 teaspoon butter 2 tablespoons sweet milk Airline Honeyspred
3 eggs, or yolks 6 eggs
1 1/4 cups flour
2 tablespoons sweet milk

Beat the eggs and sugar together thoroughly, sift in the flour, cream of tartar, and soda, or baking powder, add milk, and melted butter. Use an oblong flat pan, buttered and dusted with flour, pour in mixture, and spread out evenly. Bake in moderate oven. Turn out on sugared paper, spread at once with Airline Honeyspred, and roll. If this is not done immediately, the cake may crack. Recipe makes 1 jelly roll.

Basle Honey Cakes

1/2 cup butter 4 ounces sweet almonds
1 pound Airline Honey Nutmeg
Large lemon 1 1/2 teaspoons soda

Flour

Melt the butter and add the honey, stirring well; take off the fire and let it cool. Add the minced rind of a large lemon, and the other ingredients, dissolving the soda in a little water. Mix these well and add flour until very stiff, and set in a cool place 12 hours. Roll out 1/4 inch thick, cut into squares, and decorate with nuts and chopped citron. Bake in hot oven. Recipe makes 24 cakes. This recipe is adapted from one originating in Basle, Switzerland.
Honeyspred Layer Cake

\[ \begin{align*}
\text{1/3 cup butter} & \quad \text{1/2 cup milk} \\
\text{1 cup Airline Honey} & \quad \text{2 cups sifted flour} \\
\text{3 eggs} & \quad \text{3 teaspoons baking powder}
\end{align*} \]

Airline Honeyspred

Cream the honey and butter together and add the eggs, well beaten, and the milk. Then add 2 cups flour containing the baking powder, previously sifted in. Then stir in more flour if necessary, to make a stiff batter. Bake in jelly-tins. When the cakes are cold, spread Airline Honeyspred between the layers.

A Simple Cake Filling

\[ \begin{align*}
\text{2 tablespoons Airline Honeyspred} & \quad \text{1 cup thick cream}
\end{align*} \]

Cream the candied honey and whip together with the cream. Flavor with lemon. A tablespoon of lemon juice may be used instead of cream, stirring to a smooth cream.

Airline Icing

\[ \begin{align*}
\text{4 tablespoons Airline Honey} & \quad \text{White 1 egg} \\
\text{Cocoa or lemon flavor}
\end{align*} \]

Cook the honey until a ball is formed when dropped into cold water. Pour into the beaten white of the egg and whip until cool. Flavor with cocoa or lemon.

Honey Icing

\[ \begin{align*}
\text{1 cup granulated sugar} & \quad \text{1/4 cup honey} \\
\text{1/4 cup water} & \quad \text{1 egg white}
\end{align*} \]

Boil together the sugar and the water for a few moments and then add the honey, taking precautions to prevent the mixture from boiling over, as it is likely to do. Cook until drops of the sirup keep their form when poured into cold water (238° F.). Beat the white of the egg until stiff, and when the sirup has cooled slightly, pour over the egg, beating the mixture continuously until it will hold its shape. This frosting is suitable for use between layers of cake, but is rather too soft for the top. It remains in good condition and soft enough to be spread for many weeks, and, therefore, can be
made in large quantities for use as needed.—Farmers’ Bulletin 653, Honey and its Uses in the Home.

Honey Shortcake

1 quart flour  
1 tablespoon lard  
½ teaspoon baking powder  
1 teaspoon butter  
1 teaspoon soda  
Pinch salt  
Sour milk

Work the shortening into the flour sifted with the dry ingredients and mix soft with the sour milk. Bake in a square cake-tin. Split, and fill with the following:

2 cups cream  
White 1 egg  
1 cup Airline Honey  
Lemon juice  
Powdered sugar

Whip the cream with a little powdered sugar. Then whip lightly the honey with the white of an egg; adding a little lemon juice. Spread on the cake, spreading first the honey whip, then cream, heaping the cream on top. After first spreading the honey whip, nuts may also be used if desired. Lemon may be omitted or fruit added. Tart fruit is best.

An Apiary where Airline Honey is made—by Bees

44
Jellies, Preserves, etc.

Red Currant Jelly

Stem and clean red currants; cover with water and heat slowly to extract the juice. Put back on the stove after measuring, and let it boil 20 minutes. To every pint of juice add a scant cup of sugar and ½ pint of Airline Honey. Let it boil until it is ready to jell, which will be in about 10 minutes. This can be tested by taking a little out in dish and cooling it. Then turn into sterilized jelly-glasses and seal with paraffin.

Honey Jelly

To 1 cup of fruit juice add 1 cup of Airline Honey. Boil from 15 to 20 minutes. It is very necessary to be careful in the boiling; otherwise the jelly will taste of caramel, the product formed when honey is burned.

Honey Apple Marmalade

Cook tart apples until smooth. Add 1 pound of Airline Honey to 2 pounds of fruit. Cook until about like cake batter. Then put into jars without sealing. In a few weeks it can be cut out.

Apple Butter

1 gallon apples, peeled and sliced 1 quart honey vinegar
1 quart Airline Honey 1 heaping teaspoon ground cinnamon

Cook several hours, stirring often to prevent burning. If the vinegar is very strong, use part water.

To Prevent Grape Jelly Candying

Add 2 teaspoons Airline Honey to 1 pound of jelly. Let it boil 2 minutes longer and then fill the jelly-glasses.
Crab Apple Jelly

Boil fruit with as little water as possible. Drain through jelly-bag. Add \( \frac{1}{2} \) cup of Airline Honey and \( \frac{1}{2} \) cup of sugar to 1 cup of juice; then boil about 20 minutes, or until it begins to jell. Pour into glasses. Do not cover up until cool.

Plum Butter

4 quarts plums 1 quart Airline Honey
1 quart sugar

Rub the plums through the colander. Bring them to a boil and add the honey and sugar, or 2 quarts of honey alone. Boil until it crusts on top when cooled, or about 15 minutes. Stir frequently to prevent burning.

Fruit Canned with Honey

Prepare fruit as usual in canning. Put on to boil. When the fruit is ready for canning add Airline Honey, about as much of it as one would use of sugar. Be sure to let the fruit come just to the boiling-point, but after adding the honey, do not boil, as this is liable to damage the fine flavor of the honey. Have the jars ready, clean, and very hot; put in the fruit and seal. Fruit canned thus keeps better than by the old method of canning with sugar; it has in addition the delicate flavor of the honey. Only those who regularly use honey in canning and preserving can appreciate the rich flavor and the fresh natural color of the fruit thus prepared.

Weisbaden Strawberries

Add a little cold water to 6 pounds of strawberries, and cook slowly as for jelly. Put the fruit in a jelly-bag and let it drip over night. Add to the juice 6 pounds of granulated sugar and \( \frac{1}{2} \) pound of Airline Honey. Boil to a thick sirup. Fill pint jars with fresh strawberries, the largest and best to be had. Screw on top and put the jars in a large kettle with water, and let the water come to a boil. Open jars and fill to the brim with hot sirup. Seal with paraffin and put away in a cool dark place.

A simple strawberry preserve is made by drying in the sun or in a warm oven equal weights of strawberries and Airline Honey. Put into sterilized glasses and seal.
Bar-le-Duc Preserves

These preserves are believed to be the finest of their kind, and have hitherto been imported at extravagant prices. Other fruits besides currants may be treated in this way, as honey is of itself a preservative. These preserves do not require to be kept absolutely airtight.

Take selected red or white currants of large size. One by one carefully make an incision in the skin \( \frac{1}{4} \) of an inch deep with tiny embroidery scissors. Through this slit remove the seeds with the aid of a sharp needle, preserving the shape of the fruit. Take the weight of the currants in honey, and when this has been heated add the currants. Let it simmer a minute or two, and then seal as for jelly. The currants retain their shape, are of a beautiful color, and melt in the mouth. Care should be exercised not to scorch the honey.

Peach Preserves

Pare and halve nice large peaches the night before preserving. Use 1 pound of Airline Honey to every 1 1/2 pounds of fruit. Cook slowly until thick.

Pickled Grapes in Honey

7 pounds grapes, wine grapes 4 pounds Airline Honey if possible 1 pint vinegar Cloves or other spices to taste

Pack the grapes, on the stalks, in a jar without bruising any of them. Make a sirup of the honey and vinegar with spices. Then boil the sirup, carefully skimming it, for 20 minutes. While boiling hot, pour over the grapes and seal up. This will keep perfectly for years, as the honey is a preservative.

Preserved Cantaloupe or Tomatoes

1 pound Airline Honey 1 pound cantaloupe

Bring the honey to a boiling point and drop in the prepared cantaloupe, which should be cut in thin slices. Cook until thick.

Tomatoes may be preserved by cooking 3 pounds of Airline Honey with 6 pounds of tomatoes, or in proportion.
Gelatines and Frozen Desserts

Orange Mousse

2 oranges 1 teaspoon powdered gelatine
1 cup Airline Honey 2 cups thick cream

Peel and cut up the oranges, rejecting the white inner skin. Heat the honey over boiling water. Soak the powdered gelatine in a tablespoon of water. Add the orange and the gelatine to the honey, and stir for 5 minutes; then remove it from the fire, and when cold add the cream, whipped stiff. Pack in ice and coarse salt (equal quantities) and let stand 3 or 4 hours. Pineapple or other fruit may be used instead of orange.

Airline Parfait

½ cup Airline Honey 1 teaspoon gelatine
2 eggs 1 cup cream, whipped

Soften the gelatine in the cold water and dissolve in hot water. Beat the yolks of the eggs well and then beat the honey in gradually. Heat slowly with the gelatine until thick. Cool, add the well-beaten whites of the eggs and the whipped cream and freeze.

Ivory Cream

1½ tablespoons granulated gelatine 2 cups milk
½ cup Airline Honey 1 cup thin cream
½ teaspoon bitter almond 1 cup peaches or other fruit

Warm the milk, cream, and honey together, but do not scald them. Add the gelatine, which has been soaked in milk for a few minutes, and the almond extract. Stir till the gelatine is dissolved, and set it in a cold place until it begins to stiffen. Then add the peaches, peeled and cut fine. Mix lightly
and pour into a wetted mold. Bananas or canned peaches may be used when fresh fruit is not in season. Decorate with split almonds and serve with whipped cream.

**Marshmallow Cream**

\[
\begin{align*}
\frac{1}{2} \text{ cup Airline Honey} \\
1 \text{ teaspoon gelatine} \\
\frac{1}{2} \text{ cup cold water} \\
\frac{1}{2} \text{ cup boiling water} \\
\text{Whites 2 eggs} \\
1 \text{ teaspoon vanilla} \\
1 \text{ teaspoon lemon extract}
\end{align*}
\]

Dissolve gelatine in the usual way, heating it over a teakettle until thoroughly dissolved. Cool, but do not chill, stir in the honey, and add to the whites of the eggs beaten very light, a few spoonfuls at a time, beating constantly. Divide into 2 parts: to one part add a color and flavor with vanilla, about 1 teaspoon; to the other part add 1 teaspoon lemon extract. Mold in layers, adding nuts to one part and maraschino cherries to the other. Serve with or without whipped cream.

**Honey Mousse**

\[
\begin{align*}
2 \text{ cups whipped cream} & \quad 1 \text{ cup Airline Honey} \\
4 \text{ eggs} & \\
\end{align*}
\]

Beat the yolks of the eggs well and then beat the honey in gradually. Heat slowly until thick, stirring constantly. Remove and cool, and then add the whites of the eggs that have been whipped to a stiff froth. Then add the whipped cream and blend all together. Pack in large quantities of ice and salt, and freeze without stirring.

**Orange Charlotte**

\[
\begin{align*}
1 \text{ cup Airline Honey} & \quad \text{Whites 3 eggs} \\
3 \text{ teaspoons powdered gelatine} & \quad 1 \text{ cup orange juice and pulp} \\
\frac{1}{4} \text{ cup cold water} & \quad \text{Juice 1 lemon} \\
\frac{1}{2} \text{ cup boiling water} & \quad \text{Ladyfingers or stale sponge cake}
\end{align*}
\]

Dissolve the gelatine as usual; add the honey and the juice of the lemon; strain, and when the mixture is cool, add
the orange juice and pulp. As the jelly begins to form, beat until light. Add the whites of the eggs, beaten stiff, and beat together thoroughly. Turn into a mold lined with ladyfingers or stale sponge cake.

**Sherbets**

1 pint fruit juice  
1 teaspoon gelatine  
1 cup Airline Honey

1/4 cup cold water  
1/4 cup lemon juice  
1 quart water

Dissolve the gelatine in the usual manner, softening in cold water and dissolving in boiling water. Stir in the honey rapidly, strain, cool, and add the fruit juice. Boiling should cease as soon as the honey is added. Freeze as usual.

**Airline Ice Cream**

4 cups thin cream  
1/4 cup Airline Honey

Mix and freeze.

**Sauce for Ice Cream**

2 tablespoons butter  
2 teaspoons cornstarch

1/2 cup honey

Cook together the cornstarch and butter thoroughly, being careful not to brown them. Add the honey and cook the mixture until it becomes hard when dropped into cold water and until all taste of raw cornstarch has been removed.—Farmers' Bulletin 653, Honey and Its Uses in the Home.

An Apiary where Airline Honey is Made

50
Salad Dressings

Honeyspred Salad Dressing

1 tablespoon Airline Honeyspread 1 tablespoon vinegar
2 tablespoons thick cream ¼ tablespoon mustard

Pepper and salt to taste

Beat together all the ingredients. Excellent over a salad made of chopped apples and celery.

Mayonnaise Airline

Yolks 2 eggs 1 tablespoon salt
2 tablespoons Airline Honey ½ cup olive oil
Lemon juice or weak honey vinegar

Beat together the yolks, honey, and salt. Add a few drops of oil at a time, beating constantly until the oil is all added. Thin down to the desired consistency with lemon juice or weak honey vinegar.

Salad Dressing

4 egg yolks 2 tablespoons honey
2 tablespoon vinegar or 1 teaspoon mustard
lemon juice 1 cup cream
2 tablespoons butter 1 teaspoon salt
Paprika to taste

Heat the cream in a double boiler. Beat the eggs, and add to them all the other ingredients but the cream. Pour the cream slowly over the mixture, beating constantly. Pour it into the double boiler and cook until it thickens, or mix all the ingredients but the cream and cook in a double boiler until the mixture thickens. As the dressing is needed combine this mixture with whipped cream. This dressing is particularly suitable for fruit salads.—Farmers' Bulletin 653, Honey and Its Uses in the Home.

51
Candies

Airline Fondant

2 cups granulated sugar  
½ cup water  
½ cup Airline Honey

Mix, put over fire, and stir only until the sugar is dissolved. Boil carefully until able to shape a very soft ball when tested in cold water (about 238° F.). Do not stir while boiling and do not scrape off sugar which adheres to the side of the pan. When done pour into greased platter and partially cool. Beat and stir with a wooden spoon until it begins to crumble and then knead with the hands like dough. Pack in a bowl, cover with cloth, and set aside until needed. When ready for use the bowl of fondant may be set in hot water until soft enough to handle. Any flavoring may be added when shaping into candies. The honey flavor alone is delicious when the fondant is used to stuff dates.

The use of Airline Honey in fondant obviates the necessity of using cream of tartar. The slight acidity of the honey keeps it from graining too soon. If the fondant is boiled too hard, pull until white; the result will be a fine taffy.

Chocolate Creams

The Airline fondant may be used to form the centers of all kinds of coated chocolates and chocolate creams. It may be delicately tinted or flavored or mixed with chopped candied cherries or blanched almonds, at any time it is to be made up into candy. In kneading in the flavoring, fruit, or nuts, use a large platter or marble slab. Shape into a long roll half an inch thick, cut in pieces, form into balls, and leave for an hour. Melt chocolate (shaved or broken in pieces) in a double boiler, and
keep hot without allowing it to boil. Drop the centers in and with a silver fork or a wire dipping fork, coat them with the chocolate; remove them as soon as they are coated and drop them on waxed paper. In hot weather cool them in the refrigerator.

If coats of sweet chocolate are desired, stir fondant into the melted chocolate, and mix thoroughly.

The varieties of flavored chocolate creams, fruit confections, and marshmallow, walnut, or almond creams, are numberless. The presence of the honey in the fondant gives it a wholly new and delightful sweetness that one unacquainted with honey cookery is often puzzled to name.

Plain Honey Taffy

1 cup Airline Honey 1 cup sugar
¼ cup cold water 1 teaspoon vanilla

Boil the honey and sugar together until the mixture makes a hard ball in cold water (270° F.). Add vanilla or other flavor if desired. Put in a buttered dish to cool and pull while white. If the pan the honey is cooked in is buttered around the top, the honey will not boil over on the stove.

It is possible to vary these proportions widely and always get a delicious taffy.

Honey Nougatines

½ cup Airline Honey
½ cup pure corn sirup
Paraffin
1 cup sugar
¼ teaspoon salt
¼ cup water
1 teaspoon vanilla
Whites 2 eggs
½ pound chocolate
1 cup almond or walnut meats, chopped fine

Mix the honey, corn sirup or glucose, sugar, paraffine (piece size of pea), and water and boil until a drop makes a hard ball when dropped in cold water (248° F.). Stir occasionally while boiling. Pour part of the sirup gradually on to the whites of the eggs, beaten dry. Add the salt. Beat con-
stantly in pouring. Boil the remainder of the sirup until it is brittle when tested in cold water (290°F.), and again pour on the eggs, this time all of the sirup, and beat constantly while pouring. Then boil the mixture and beat constantly until it is crisp when tested. Cool in a buttered tin. Cut in oblong pieces and coat with chocolate.

**Angel Fudge**

2 1/2 cups sugar  
1/2 cup Airline Honey  
1/2 cup water  
Whites 2 eggs  
1 cup peanuts

Boil the sugar, honey, and water to a soft ball (238°F.). Pour 1 cup sirup on the beaten whites of the eggs, stirring meanwhile. Boil the remainder of the sirup until it makes a hard ball in cold water (256°F.); then combine the two, stirring briskly. Add peanuts and stir until it begins to harden. Then spread in a pan and cut in squares. Flavor to taste. If properly made, it will be soft and pliable.

**Peanut Honey Candy**

1 cup butter  
2 cups Airline Honey  
1 cup boiling water  
Pinch soda

Boil to a hard ball, and pour over a layer of rolled peanuts, which have been scattered evenly over the bottom of a buttered pan. When nearly cold mark off in long strips and roll up tight; then slice across with a sharp knife before it gets quite cold.

This recipe may be varied by adding 1 cup or 2 of sugar. When it has cooled slightly, stir in 1 or 2 teaspoons peanut butter, to suit taste; keep stirring until creamy; pour into buttered pans; mark in squares.

**Caramels**

1 cup Airline Honey  
1 teaspoon vanilla  
3 tablespoons sweet milk or cream  
1 cup granulated sugar

Boil until it hardens when dropped into cold water, but not too brittle—just so it will form a soft ball when taken in the fingers (254°F.). Pour into a greased dish, stirring in vanilla just before taking off. Let it be 1/2 or 3/4 inch deep in
the dish; and as it cools cut in squares, and wrap each square in paraffin paper.

To make chocolate caramels, add to the foregoing 1 tablespoon melted chocolate, just before taking off the stove, stirring in well.

**Airline Butter Scotch**

2 cups Airline Honey  
2 tablespoons vinegar  
2 cups brown sugar  
1/4 teaspoon soda  
3 heaping teaspoons butter  
2 teaspoons lemon extract

Boil the honey, butter, and vinegar until it hardens when dropped into water (270° F.); stir in the soda and extract; pour in buttered tins to cool.

**Fruit Confection**

1 pound dried figs  
1/2 pound dried peaches  
1/2 pound dried prunes  
1/2 pound dried raisins  
1/4 cup Airline Honey  
1 cup chopped nuts

Run the fruit through a meat-chopper; mix in the honey and nuts, and knead. Press into a form; cut in squares, roll in powdered sugar, and serve.

**Chocolate Caramels**

2 cups Airline Honey  
1/2 pound cocoa  
1 teaspoon cinnamon or vanilla  
3/4 pound pecan nuts  
2 pounds sweet almonds

Cut the nuts fine and boil them with other ingredients until thick (260° F.). Cool and roll out. Cut in squares and dry in oven.

**Nougat**

3 cups sugar  
1 1/2 cups nut meats  
2 3/4 cups Airline Honey  
3/4 cup hot water  
White 1 egg

Boil the sugar, honey, and water together until they make a rather hard ball when dropped into cold water (256° F.). Remove from the fire, pour on the beaten white of the egg, and beat briskly with a silver fork. After beating a while, pour in the nut meats, and beat until it begins to become a hard, creamy mass. Then pour into buttered tin to cool.
Chocolate Honey Taffy

1 cup Airline Honey  
1 piece chocolate inch square  
1/3 cup sugar  
1 teaspoon vanilla  
Boil until it makes a hard ball in cold water (270° F.). Add vanilla and put in a buttered dish to cool. Pull until light.

Popcorn Balls

2 gallons popped corn  
3 tablespoons Airline Honey  
2 cups sugar  
2 tablespoons apple vinegar  
1/2 cup water

Stir honey, sugar, water, and vinegar together and boil until it hardens when dropped into water (270° F.). Then pour over the corn, and mix well. Dampen the hands in cold water and form the corn into balls.

French Candies

1 cup water  
1 cup gelatine  
4 cups Airline Honey

Melt the gelatine in the water, stirring well. When it has become a soft paste, add the honey, previously warmed, stirring rapidly. Take from the fire, add the desired flavor and color, mix carefully, and pour into a shallow greased dish. Let it dry for a few days.

Honey Drops

Pour two tablespoonfuls of extracted honey into a cupful of boiling water, and add two cupfuls of sugar and two tablespoonfuls of butter. Boil slowly, until sirup dropping from a fork taken out of the hot liquid leaves a fine thread behind it. Pour the boiling sirup over the whites of two eggs that have been beaten to a stiff froth, and add a teaspoonful of almond extract. Now beat until it is cold and just as stiff as you can handle, and drop in spoonfuls on a buttered pan or a sheet of paraffin paper. A nut-meat pressed into the top of each drop makes the candy even nicer.—Bertha Bellows Streeter, in The Delineator.
Miscellaneous

Baked Squash

Peel and slice the squash into pieces about $\frac{1}{2}$ inch thick. Place slices in the bottom of a large bread pan. Dot each slice with a generous piece of butter; strew Airline Honey over squash, 1 teaspoon to each slice; then pour in enough hot water to cover the bottom of the pan. After cooking on the top of the range for 10 or 15 minutes, turn each slice with a knife and boil until tender. More hot water may have to be added. Place the pan in the oven and let the squash take on a delicate brown. Serve at once after removing from the pan.

Custard

1 egg 1 cup rich milk
1 tablespoon Airline Honey Nutmeg or other flavoring
Pinch salt

Beat the egg and add the honey and other ingredients.

Escalloped Apples

3 cups stale bread crumbs 1/4 teaspoon ground nutmeg
1/4 cup Airline Honey 1 quart sliced apples
1/4 cup butter 1/2 lemon

Melt the butter and stir lightly into the bread crumbs. Cover the bottom of a buttered pudding dish with crumbs and spread over one half the apples. Cover with half the honey, nutmeg, lemon juice, and rind mixed; repeat, cover with the
remaining crumbs, and bake 40 minutes in a moderate oven. Cover at first to prevent the crumbs browning too rapidly. Serve with sugar and cream.

Honey Baked Apples

| 8 medium-sized apples | 1 tablespoon sugar |
| 1/2 cup water         | 1 tablespoon flour |
| 2/3 cup Airline Honey | Cinnamon           |
| Butter size of egg   |                   |

Pare, halve, and core apples and arrange in baking pan. Mix flour and sugar together thoroughly, add water, then the honey, and stir well. Pour over apples in pan, dot with bits of butter, dust with cinnamon, and bake until done.

Baked Apples on Toast

Trim and butter 6 half slices of stale bread, and arrange them in a buttered baking dish. Core 3 large juicy tart apples and halve them crosswise. Lay them on the bread with cut side down and fill to overflowing with a mixture of Airline Honey and nuts, lightly salted. Bake 1/2 hour, or until the crusts are brown, crisp, and sugary, and the apples brown, tender, and foamy. Serve hot or cold with whipped cream or plain cream. Butternuts and Brazil nuts are particularly good. Hickory nuts may be used.

Boston Baked Beans

| 1 quart dried beans | 1 tablespoon tomato catsup or mustard |
| 1 teaspoon salt     | 3 tablespoons Airline Honey |
| Pepper              | Slices pickled pork or bacon |

Soak the beans in cold water over night. Drain the water off and put on to parboil, adding hot water and a pinch of soda. When the hull begins to break, drain. Then pour the beans into a bean-pot or roaster and add the salt, tomato catsup or mustard, and honey. Cover the beans with hot water; season with pepper; and then place 3 or 4 slices of breakfast bacon or pickled pork on top. Bake in moderate oven 3 hours, or until the beans have taken on a rich brown color.
Airline Baked Beans

2 cups white beans  1 tablespoon butter  
Baking soda   2 tablespoons Airline Honey  
2 cups milk    Pinch cayenne pepper

Soak over night 1 pint small white beans. Bring to a boil, adding soda the size of a bean, and allow to simmer for ½ hour. Drain, and cook until tender in salted water, but not long enough to break the skins. Drain and rinse the beans and put them in an earthenware bean-pot. Pour over them the milk, adding butter, honey, and pepper. Cover closely and bake in a slow oven until the milk is absorbed.

Cushaws or Potato Pumpkin

Wash the outside of the pumpkin clean; then cut it into pieces about 3 inches square, and place in a preserving kettle of about 1 gallon capacity, with 1 cup water and 1½ or 2 cups Airline Honey. Cook slowly until the water and honey become a thick sirup, and the pumpkin well done and candied.

Fruit Cup

1 cup banana, cut up  1 cup cherries, pitted  
1 cup orange, cut up   ½ cup Airline Honey  
Airline Comb Honey

Stir up the banana, orange, and cherries with the liquid honey. Garnish with slices of comb honey, and serve.

Sweet Potatoes Boiled in Honey

Boil 6 sweet potatoes and cut each lengthwise in 2 or 3 slices. Pour about ½ cup Airline Honey into a pan until the bottom is covered about ¼ inch deep. Let this become very hot, put in the sweet potatoes, and cook about 10 minutes. The grape sugar in the honey combined with the dextrin in the sweet potato gives a delicious nutlike flavor to potatoes cooked in this manner. The honey must be hot when the sweet potatoes are put in, as too long cooking destroys the flavor. Serve with butter and salt.
Drinks

Honey Cereal Coffee

1 egg 2 quarts wheat bran
1 cup Airline Honey

Beat the egg, add the honey, and lastly the bran. Stir until well blended. Put in oven and brown to dark brown, stirring frequently, being careful the oven is not too hot. To prepare the coffee, allow 1 heaping teaspoon to 1 cup hot water and boil for at least 10 minutes.

Summer Drink

1 tea or tablespoon fruit 1 tea or tablespoon Airline Honey juice Soda, tartaric acid
1/2 glass water

Stir in as much soda as will lie on a dime, and then stir in half as much tartaric acid, and drink at once.

1 level teaspoon cream of tartar 1 tablespoon Airline Honey Water

Dissolve the cream of tartar in a little boiling water, adding the honey, and filling up the glass with cold water, or hot water where a hot drink is preferred. Wholesome and refreshing. Especially good in case of a feverish cold.
The Airline Products

Airline Honey in Glass

No. 10. Net weight 6 oz.; a very popular size. It meets the demands of those who require but little honey at a time. Candying and leakage experienced by other packers we avoid by using a rubber washer inside the edge of the cup.

No. 15. Net weight 9 oz. In this package, as in all others, we put nothing but the choicest honey obtainable.

No. 25. Net weight, 15 ounces. This is the best all-round package. It is neither too large nor too small, and is much sought by the average family, as it contains sufficient honey for several meals. The exceptionally light color of Airline Honey is most pleasing to the eyes.

No. 50. Net weight, 36 oz. This is the most economical package of Airline Honey in glass that we put up. For the housekeeper who does not get to the store at regular intervals it has proved itself to be a leader, and she receives more honey in this package for the price paid than in any other size.

Airline Honey in Tin

Airline Honey is also put up in 3-lb., 6-lb., and 1-gallon screw-cap tin cans, and 2½, 5, and 10 lb. pails.

Airline Honeyspred

In certain localities a clear white honey is obtainable which granulates and becomes almost snow-white. This honey will granulate solid after it has been extracted. It is first stored in 5-gallon tins in a cold room until it hardens. When granulated perfectly it is sliced into cakes of about 20 ounces each. This is a delicious substitute for butter.
Airline Comb Honey

The finest package of comb honey on the market in the United States. Each section is wrapped in an attractive carton, and sealed, insuring a dust-proof and strictly sanitary package. We guarantee it to be of the very highest quality of comb honey that can be produced.

Individual Service

The particular hostess will be glad to know that, in addition to the larger jars for regular family use, Airline Honey is also put up in 3-oz. individual jars. These individual jars provide a most dainty way in which to serve Airline Honey when guests are present at dinner, breakfast, or luncheon — formal or informal. Each jar is separately wrapped in white translucent paper and contains a generous individual portion for biscuits, griddle cakes, waffles, muffins, or any of the other popular uses of Airline Honey. Airline Comb Honey is also sold in individual packages.

Why Airline is Airline

Whence the name? queries an Airline customer. Mr. A. I. Root, for fifty years a beekeeper, editor, and manufacturer of supplies for beekeepers, had been selling honey of high quality. The company of which he is president decided to place the product upon the national market and perpetuate the term under which it had already gained a reputation, “A. I. Root’s line,” or, using the initials for short, Airline.

And, does not this recall the idea of those old Greeks who believed that a food of such delicacy and purity would come from nowhere but the clear blue sky? They thought that honey distilled itself out of the air of heaven, and condensed on plants and flowers, and that the bees had nothing to do but gather it, as Israel gathered the manna in the wilderness.
Index

Airline Baked Beans .......... 59
Airline Breakfast Toast . . 25
Airline Butter Scotch .... 55
Airline Chocolate Pie .... 29
Airline Drop Cakes ....... 37
Airline Fondant ........... 52
Airline Fritters .......... 27
Airline Ginger Cookies ... 31
Airline Ice Cream ....... 50
Airline Icing .......... 43
Airline Parfait ........ 48
Airline Rusks .......... 23
Angel Fudge ............. 54
Apple Butter ........... 45
Apple Honey Pudding ... 16
Apple Marmalade, Honey .. 45
Apple Pudding ........ 19
Aunt Millie's Cookies ... 33
Baked Apples, Honey .... 58
Baked Apples on Toast .. 58
Baked Beans, Airline .... 59
Baked Beans, Boston .... 53
Baked Squash .......... 57
Bar-le-duc Preserves ... 47
Bassle Honey Cakes ... 42
Boston Baked Beans ... 58
Bran Gems ........... 25
Bread Pudding .......... 17
Breakfast Toast, Airline 23
Brown Betty Pudding ... 19
Brown Bread, Honey ... 22
Brown Bread, Medina .. 21
Buckwheat Pancakes ... 26
Butter Scotch, Airline .. 55
Cake Fillings .......... 43
Caramels ........ 54
Cereal Coffee ........... 60
Chocolate Caramels .... 55
Chocolate Creams ....... 52
Chocolate Honey Taffy ... 56
Chocolate Pie, Airline .. 29
Clover Fruit Bread ....... 40
Coffee Cake .......... 41
Corn Bread ........... 22
Corn Griddle Cakes ... 26
Cornstarch Pudding, Honey ... 20
Crab Apple Jelly ... 46
Cream Cookies .......... 82
Crystal Shortcake .......... 42
Cushaws or Potato Pumpkin .. 59
Custard ........ 57
Daffodil Meringue ....... 15
Doughnuts .......... 34
Drop Cakes, Airline ... 37
Drop Cakes, Ginger ... 38
Drop Cookies, Honey ... 35
East Indian Pudding ... 16
Escaloped Apples ....... 57
Fondant, Airline ....... 52
French Candles ....... 56
French Muffins ... 24
Fritters, Airline ....... 27
Fruit Bread, Clover ... 40
Fruit Cake ........ 39
Fruit Canning .......... 47
Fruit Confection ....... 55
Fruit Cup .............. 59
Fudge, Angel ........ 54
German Christmas Cookies I .. 34
German Christmas Cookies II .. 35
Ginger Cookies, Airline ... 31
Ginger Cookies, Medina .. 32
Ginger Drop Cakes ... 58
Gingerbreads .......... 41
Gingernuts, Honey ... 35
Graham Biscuits, Honey .. 24
Graham Bread .......... 21
Graham Pudding ....... 19
Grandma's Hominy Muffins .. 25
Grape Jelly, to prevent candying ... 45
Hard Sauce for Puddings ... 20
Hermits, Honey ....... 36
Honey Baked Apples .. 58
Honey Brown Bread ... 22
Honey Cake ........... 40
Honey Cereal Coffee ... 60
Honey Cookies ....... 30
Honey Cornstarch Pudding ... 20
Honey Drop Cookies .. 35
Honey Drops ......... 56
Honey Gingerbread ... 41
Honey Gingernuts ....... 35
Honey Graham Biscuits ... 24
Honey Hermits ........ 36
Honey Icing .......... 43
Honey Jelly ........... 45
<table>
<thead>
<tr>
<th>Dish</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Jumbles</td>
<td>32</td>
</tr>
<tr>
<td>Honey Mousse</td>
<td>49</td>
</tr>
<tr>
<td>Honey Muffins</td>
<td>24</td>
</tr>
<tr>
<td>Honey Nougatines</td>
<td>53</td>
</tr>
<tr>
<td>Honey Puffballs</td>
<td>34</td>
</tr>
<tr>
<td>Honey Rice Puddings</td>
<td>17</td>
</tr>
<tr>
<td>Honey Shortcake</td>
<td>44</td>
</tr>
<tr>
<td>Honey Tapioca</td>
<td>16</td>
</tr>
<tr>
<td>Honey Tarts</td>
<td>29</td>
</tr>
<tr>
<td>Hominy Muffins, Grandma's</td>
<td>25</td>
</tr>
<tr>
<td>Honeyspread Layer Cake</td>
<td>43</td>
</tr>
<tr>
<td>Honeyspread Salad Dressing</td>
<td>51</td>
</tr>
<tr>
<td>Ice Cream, Airline</td>
<td>50</td>
</tr>
<tr>
<td>Icing, Airline</td>
<td>43</td>
</tr>
<tr>
<td>Icing, Honey</td>
<td>43</td>
</tr>
<tr>
<td>Indian Meal Pudding</td>
<td>16</td>
</tr>
<tr>
<td>Ivory Cream</td>
<td>48</td>
</tr>
<tr>
<td>Jelly Roll</td>
<td>42</td>
</tr>
<tr>
<td>Jumbles, Honey</td>
<td>32</td>
</tr>
<tr>
<td>Lady Fingers</td>
<td>33</td>
</tr>
<tr>
<td>Lemon Crumb Pie</td>
<td>29</td>
</tr>
<tr>
<td>Lemon Pie, Tip-top</td>
<td>28</td>
</tr>
<tr>
<td>Lemon Sauce for Puddings</td>
<td>20</td>
</tr>
<tr>
<td>Lemon Snaps</td>
<td>33</td>
</tr>
<tr>
<td>Marshmallow Cream</td>
<td>49</td>
</tr>
<tr>
<td>Mayonnaise Airline</td>
<td>51</td>
</tr>
<tr>
<td>Medina Brown Bread</td>
<td>21</td>
</tr>
<tr>
<td>Medina Ginger Cookies</td>
<td>32</td>
</tr>
<tr>
<td>Medina Pumpkin Pie</td>
<td>28</td>
</tr>
<tr>
<td>Mince Meat</td>
<td>29</td>
</tr>
<tr>
<td>Mousse, Honey</td>
<td>49</td>
</tr>
<tr>
<td>Mousse, Orange</td>
<td>48</td>
</tr>
<tr>
<td>Muffins, French</td>
<td>24</td>
</tr>
<tr>
<td>Muffins, Honey</td>
<td>24</td>
</tr>
<tr>
<td>Nectar Rolls</td>
<td>24</td>
</tr>
<tr>
<td>New England Pudding</td>
<td>16</td>
</tr>
<tr>
<td>New Gingerbread</td>
<td>41</td>
</tr>
<tr>
<td>Nougat</td>
<td>55</td>
</tr>
<tr>
<td>Nougatines, Honey</td>
<td>53</td>
</tr>
<tr>
<td>Nuremberg Lebkuchen</td>
<td>36</td>
</tr>
<tr>
<td>Nut Bread</td>
<td>23</td>
</tr>
<tr>
<td>Nut Cakes</td>
<td>32</td>
</tr>
<tr>
<td>Oatmeal Cookies</td>
<td>30</td>
</tr>
<tr>
<td>Orange Charlotte</td>
<td>49</td>
</tr>
<tr>
<td>Orange Mousse</td>
<td>48</td>
</tr>
<tr>
<td>Parfait, Airline</td>
<td>48</td>
</tr>
<tr>
<td>Peach Preserves</td>
<td>47</td>
</tr>
<tr>
<td>Peanut Cookies</td>
<td>35</td>
</tr>
<tr>
<td>Peanut Honey Candy</td>
<td>54</td>
</tr>
<tr>
<td>Pickled Grapes</td>
<td>47</td>
</tr>
<tr>
<td>Plain Honey Taffy</td>
<td>53</td>
</tr>
<tr>
<td>Plum Butter</td>
<td>46</td>
</tr>
<tr>
<td>Plum Pudding</td>
<td>20</td>
</tr>
<tr>
<td>Popcorn Balls</td>
<td>56</td>
</tr>
<tr>
<td>Preserved Cantaloupe</td>
<td>47</td>
</tr>
<tr>
<td>Puffballs, Honey</td>
<td>34</td>
</tr>
<tr>
<td>Pumpkin Pie</td>
<td>28</td>
</tr>
<tr>
<td>Raisin Bread</td>
<td>21</td>
</tr>
<tr>
<td>Red Currant Jelly</td>
<td>45</td>
</tr>
<tr>
<td>Rice Puddings, Honey</td>
<td>17</td>
</tr>
<tr>
<td>Rusks, Airline</td>
<td>23</td>
</tr>
<tr>
<td>Sauce for Ice Cream</td>
<td>50</td>
</tr>
<tr>
<td>Sandwiches</td>
<td>25</td>
</tr>
<tr>
<td>Sherbets</td>
<td>50</td>
</tr>
<tr>
<td>Shortcake, Crystal</td>
<td>42</td>
</tr>
<tr>
<td>Shortcake, Honey</td>
<td>44</td>
</tr>
<tr>
<td>Sour-milk Cake</td>
<td>40</td>
</tr>
<tr>
<td>Squash, Baked</td>
<td>57</td>
</tr>
<tr>
<td>Steamed Graham Pudding</td>
<td>13</td>
</tr>
<tr>
<td>Steamed Pudding</td>
<td>19</td>
</tr>
<tr>
<td>Strawberries, Weisbaden</td>
<td>46</td>
</tr>
<tr>
<td>Summer Drink</td>
<td>60</td>
</tr>
<tr>
<td>Sweet Potatoes</td>
<td>59</td>
</tr>
<tr>
<td>Sweet-potato Pudding</td>
<td>18</td>
</tr>
<tr>
<td>Taffy, Chocolate Honey</td>
<td>56</td>
</tr>
<tr>
<td>Taffy, Plain Honey</td>
<td>53</td>
</tr>
<tr>
<td>Tapioca, Honey</td>
<td>16</td>
</tr>
<tr>
<td>Tarts, Honey</td>
<td>29</td>
</tr>
<tr>
<td>Tea Cakes</td>
<td>38</td>
</tr>
<tr>
<td>Tip-top Lemon Pie</td>
<td>28</td>
</tr>
<tr>
<td>Weisbaden Strawberries</td>
<td>46</td>
</tr>
<tr>
<td>Whole-wheat Bread</td>
<td>22</td>
</tr>
</tbody>
</table>