Delicious
COLD DRINKS and DESSERTS
For Hot Weather

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DORCHESTER, MASS.
ESTABLISHED 1780.

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WALTER BAKER & CO.'S
BREAKFAST
COCOA
Cocoa Sauce

The following recipe will make one pint of cocoa sauce commonly known at soda fountains as chocolate syrup. This syrup will keep sweet ordinarily for as long a time as is necessary, if kept in a glass jar in your ice box, and can be used on ice cream, puddings, cake, etc., and for any of the drinks made at soda fountains, and all of which can be made at home very easily with this syrup.

Boil together one and one-half cups of water and one cup of sugar for two minutes; add one tablespoon of arrowroot dissolved in a little cold water, stir for a moment, then boil until clear. Add two tablespoons of Walter Baker's Cocoa which has been dissolved in a little hot water and a tiny pinch of salt and boil three minutes longer. Take from the fire and add one teaspoon of vanilla.

—Mrs. Cornelia C. Bedford.

The cost of the syrup is very small. The drinks are easy to prepare. You have chocolate syrup on hand all the time to use as a sauce for ice cream or for anything else where a little chocolate sauce would mean the difference between plain and tasty.

Iced Cocoa

Prepare in a granite-ware bowl. Use from two to three tablespoons of the chocolate syrup for each glass, chipped ice and all milk or half milk and half water according to taste. Beat with an egg beater.

Chocolate Syrup

2 squares Walter Baker & Co.'s Premium No. 1 Chocolate, 1 tablespoon corn syrup, ¾ cup sugar, 1 cup boiling water, Few grains salt.

Melt chocolate over hot water, add sugar, corn syrup and salt. When well mixed add boiling water, gradually, that mixture may remain smooth. Boil five minutes. This may be kept in a glass jar in the ice box and used for cold drinks, or as a sauce on ice cream or molded rice.

Iced Chocolate

2 tablespoons chocolate syrup, 2/3 cup milk.

Mix ingredients thoroughly and pour in glass over crushed ice. Serve with or without whipped cream sweetened and flavored.
Iced Mint Chocolate
Serve Iced Chocolate with a sprig of mint in each glass.

Iced Orange Chocolate
To each glass of Iced Chocolate add a few gratings of orange rind.

Iced Pineapple Chocolate
2 tablespoons chocolate syrup, 2 tablespoons pineapple syrup, 2/3 cup milk.
Mix chocolate syrup, pineapple syrup from a can of pineapple and the milk. Pour in a glass over crushed ice.

Emergency Iced Chocolate
4 tablespoons chocolate syrup, 1/2 cup evaporated milk, 1/2 cup cold water.
Mix ingredients thoroughly, and strain into a tall glass, adding a piece of ice if desired.

Chocolate Malted Milk
Prepared the same as iced cocoa or iced chocolate, adding two teaspoons of malted milk for each glass before beating.

Egg Chocolate
Prepared the same as iced cocoa or iced chocolate, adding one egg for each glass before beating.

Chocolate Milk Shake
1/4 cup finely-crushed ice, 1/2 cup milk, 1/4 cup Apollinaris water or soda water drawn from syphon.
Put ice in tumbler, add remaining ingredients, and shake until well mixed. Serve with or without whipped cream, sweetened and flavored.

Chocolate Ice Cream Soda
Put a small portion of ice cream in tumbler, add two tablespoons chocolate syrup, and fill glass with ice-cold soda water, drawn from syphon.

Chocolate Caramel Syrup
2 squares Walter Baker & Co.'s Premium No. 1 Chocolate, 1 cup sugar, Few grains salt, 1 cup boiling water, 2 teaspoons vanilla.
Melt chocolate over hot water, add boiling water gradually, stirring until perfectly smooth. Put sugar in hot frying
pan and stir with wooden spoon until melted to a light brown syrup. Add chocolate mixture gradually and simmer five minutes, or until caramel is thoroughly dissolved. Cool and add vanilla. This may be kept in a glass jar in the ice box, and used for cold drinks or as a sauce for ice cream or molded rice.

**Iced Chocolate Caramel**

3 tablespoons chocolate caramel syrup, 2/3 cup milk. Mix ingredients and pour in glass over crushed ice. Serve with or without whipped cream sweetened and flavored.

**Iced Mexican Chocolate**

6 cups cold milk, 1/4 cup ground coffee, 4-inch piece stick cinnamon, 1/2 cup sugar, 4 squares Walter Baker & Co.'s Premium No. 1 Chocolate, 1/2 cup boiling water, 2 teaspoons vanilla, Whipped cream. Scald two cups milk with coffee and cinnamon. Melt chocolate over hot water and add water and sugar, stirring until smooth. Then add scalded milk gradually, strain, cool and add vanilla. When ready to serve add cold milk and put in tall glasses with crushed ice. Put a spoonful of sweetened and flavored whipped cream on the top of each glass.

**Frozen Chocolate**

1 quart milk, 1 1/4 cups sugar, 2 1/2 squares Walter Baker & Co.'s Premium No. 1 Chocolate, 1 tablespoon vanilla, Few grains salt. Put milk and chocolate in double boiler and, when milk has scalded and chocolate has melted, add sugar, vanilla and salt. Chill and freeze, using three parts finely-crushed ice to one part rock salt.

Serve in coupe glasses and garnish tops with whipped cream, sweetened and flavored with vanilla.

**Chocolate Ice**

1 cup sugar, 1 cup boiling water, 2 squares Walter Baker & Co.'s Premium No. 1 Chocolate, 3 cups milk, 1/8 teaspoon salt, 1 cup heavy cream, 1/2 teaspoon vanilla, 1/3 cup powdered sugar,
and freeze. Serve in sherbet glasses with cream beaten stiff to which has been added powdered sugar and vanilla.

**Frozen Chocolate Nougatine**

- \( \frac{1}{3} \) cup sugar,
- \( \frac{1}{4} \) cup water,
- \( \frac{1}{4} \) pound marshmallows,
- \( \frac{1}{4} \) cup almond paste,
- 2 egg whites,
- 1 tablespoon maraschino syrup,
- 1 cup cream,
- \( \frac{1}{4} \) cup powdered sugar
- \( \frac{1}{4} \) maraschino cherries,
- 3 tablespoons chopped pistachio nuts, Chocolate Ice, \( \frac{1}{2} \) preceding recipe.

Put sugar and water in saucepan, and boil until syrup will spin a thread when dropped from tip of spoon. Add marshmallows cut in halves and almond paste broken in pieces, and when partially melted beat with an egg beater until mixture is smooth. Pour gradually, continuing the beating, on egg whites beaten stiff, and beat until cold. Add maraschino syrup, cream beaten stiff, cherries cut in pieces, and pistachio nuts chopped. Line a brick mold with chocolate ice, fill centre with the nougatine mixture, cover with chocolate ice and with buttered paper and tin cover, pack in equal parts ice and salt and leave three hours.

**Chocolate Mint College Ice**

- 2 oz. Walter Baker & Co.'s Premium No. 1 Chocolate,
- 2 cups milk,
- 4 eggs,
- 1 cup sugar,
- 1 cup thin cream,
- 1 tablespoon vanilla,
- \( \frac{1}{6} \) teaspoon salt.

Scald milk in double boiler with chocolate. Beat eggs slightly, add sugar, thin cream, vanilla and salt. Add scalded milk, strain and freeze. Serve in champagne glasses and cover with Mint Cream.

**Mint Cream**

- 1 cup heavy cream,
- \( \frac{1}{4} \) cup powdered sugar,
- 3 drops oil of peppermint, green color paste.

Beat cream until stiff, gradually adding the sugar, and flavor. Add enough color paste to make a very delicate shade of green.

**Chocolate Ice Cream**

- 3 cups milk,
- 3 tablespoons flour,
- 2 cups sugar,
- 2 eggs,
- \( \frac{1}{4} \) teaspoon salt,
- 21/2 ounces Walter Baker & Co.'s Premium No. 1 Chocolate,
- 2 tablespoons hot water,
- 1 quart thin cream.

Scald milk. Mix flour and one-half the sugar and add
eggs, slightly beaten, and salt. Add gradually to scalded milk, stirring constantly until mixture thickens, and afterwards occasionally, cooking twenty minutes. Melt chocolate over hot water, add one-fourth cup of the reserved sugar, and hot water. Stir until smooth, and add to cooked mixture. Strain, and add remaining sugar and cream. Cool and freeze, using three parts finely-crushed ice to one part rock salt.

**Chocolate Pineapple Bombe**

**Part I (Pineapple Ice)**

1½ tablespoons gelatine, 2 cups pineapple juice,
¼ cup cold water, ¼ cup boiling water, ⅓ cup sugar,
¾ cup boiling water, Few grains salt.

Soak gelatine in cold water, add boiling water, stir until dissolved, strain, cool, add pineapple juice, sugar and salt. Freeze, using three parts ice and one part salt.

**Part II (Chocolate Parfait I)**

3/4 cup sugar, 3 egg yolk,
1 cup water, 1 teaspoon vanilla,
1 square Walter Baker & Co.'s 1 cup cream,
Premium No. 1 Chocolate,

Cook sugar and water until it spins a long thread. Add slowly to chocolate which has been melted over hot water. Pour chocolate mixture slowly on egg yolks slightly beaten, and stir over hot water until mixture thickens. Cool, add vanilla, and fold in cream beaten until stiff. Line a bombe or melon mold with the pineapple sherbet, fill with the chocolate parfait, cover with remaining pineapple sherbet, then with a piece of buttered paper, buttered side up, adjust the cover, pack in equal parts rock salt and finely-crushed ice, and let stand three hours. Remove to serving dish and garnish with candied cherries and angelica. The parfait may be served if desired without the pineapple ice.

**Chocolate Parfait II**

1 quart heavy cream, 3 squares Walter Baker & Co.'s
1 cup sugar, Premium No. 1 Chocolate,
2 teaspoons vanilla.

Put into the upper part of a double boiler half cup of
milk; when hot add chocolate and mix until chocolate has melted, then add sugar. Set this in pan of cold water, and as it cools add the cream slowly at first until mixture is smooth. Add vanilla and enough sugar to make quite sweet. Beat mixture until as stiff as for charlotte russe. Turn into a large mold, pack in ice and salt and let it stand at least two hours.

**Chocolate Mousse**

4 cups thin cream, 3/4 tablespoon granulated gelatine, 2 ounces Walter Baker & Co.'s Premium No. 1 Chocolate, 3/4 cup granulated sugar, 1/2 cup powdered sugar, 1 teaspoon vanilla.

Place whip churn in bowl containing cream, and work with a quick downward and slow upward motion, removing whip as it forms to purée strainer placed over bowl, and continue whipping until cream comes below perforations in churn. Melt chocolate, add powdered sugar, and gradually the cream that would not whip, together with the cream drained from the whip. Stir over fire until boiling point is reached, then add gelatine dissolved in boiling water, granulated sugar, and vanilla. Strain cooked mixture into a bowl set in pan of ice water. Stir constantly until mixture thickens, then fold in whip from cream. Turn into a chilled mold, fill to overflowing, cover with buttered paper (buttered side up), adjust cover, pack in salt and ice, using two parts finely-crushed ice to one part rock salt, and let stand four hours. It will be necessary to turn off the water and repack before the freezing is accomplished.

**Mrs. Hill's Cocoa Frappé**

Mix half a pound of cocoa and three cups of sugar; cook with two cups of boiling water until smooth; add to three quarts and a half of milk scalded with cinnamon bark; cook for ten minutes. Beat in the beaten whites of two eggs mixed with a cup of sugar and a pint of whipped cream. Cool, flavor with vanilla extract, and freeze. Serve in cups. Garnish with whipped cream.—*Janet McKenzie Hill—Ladies' Home Journal*. 
Snow Pudding
(Chocolate Sauce)

2½ cups milk, 2 whites 2 eggs,
½ cup cornstarch, ½ cup powdered sugar,
½ teaspoon salt, 1 teaspoon vanilla.

Mix cornstarch and salt with one-half cup milk. Scald remaining milk; add cornstarch mixture gradually, while stirring constantly, and let cook fifteen minutes. Beat whites of eggs until stiff, and then gradually, while beating constantly, add sugar and vanilla. Add to cooked mixture, and beat vigorously one minute. Turn into a mold, first dipped in cold water; chill, remove from mold, and serve with

Chocolate Sauce I

2 cups milk, Sugar,
2 ounces Walter Baker & Co.’s Yolks 2 eggs,
Premium No. 1 Chocolate, ½ teaspoon salt,
½ teaspoon vanilla.

Put chocolate, one-fourth cup sugar, and cold milk into double boiler, and cook until milk is scalded. Mix yolks of eggs with one-third cup sugar and salt and beat eight minutes. Pour milk gradually, while beating constantly, on egg mixture; return to double boiler and stir constantly until mixture thickens.

Strain, cool, and flavor with vanilla. This sauce may accompany cornstarch pudding, bread pudding, or cold cabinet pudding, or may be served in small glasses with whipped cream sweetened and flavored.

Berkshire Cornstarch Pudding
(Without Eggs)

2 squares Walter Baker & Co.’s, 3 tablespoons cornstarch, 2 cups milk, ¼ cup milk,
Premium No. 1 Chocolate, ¼ cup sugar,
½ cup milk, ½ teaspoon salt,
¼ cup sugar, ½ teaspoon vanilla.

Put chocolate and two cups milk in double boiler and cook until milk has scalded and chocolate has melted, stirring occasionally. Mix sugar, cornstarch and salt, add remaining milk and stir until thoroughly blended. Add cornstarch mixture gradually to chocolate mixture and cook ten minutes, stirring constantly until mixture thickens and afterwards occasionally. Turn into a serving dish and chill. Serve with or without sugar and cream.
Chocolate Blanc-Mange

1 quart milk, ¼ cup sugar,
1 tablespoon Sea Moss Farina, 2 tablespoons boiling water,
2 ounces Walter Baker & Co.'s 1 teaspoon vanilla,
Premium No. 1 Chocolate, ¼ teaspoon salt.

Put milk in double boiler, place on range, and while milk is still cold sprinkle in farina, stirring constantly. Cover and cook twenty minutes, stirring frequently. Melt chocolate over hot water, add sugar and boiling water. When smooth add to milk with vanilla and salt. Strain into a mold first dipped in cold water. Set mold in cold place, not moving until blanc-mange is cold and firm. Serve with sugar and cream. If molded for individual service, use an additional one-half cup milk.

Chocolate Cream Renverse

1 quart milk, 1 cup sugar,
1 ounce Walter Baker & Co.'s 5 eggs,
Premium No. 1 Chocolate, ½ teaspoon salt.

Caramelize one-third cup sugar, turn into a hot charlotte russe mold, and turn the mold around and around until coated with the caramel. Scald milk with chocolate. Beat eggs slightly; add remaining sugar and salt. Pour milk slowly on egg mixture, and strain into mold. Set in pan of hot water and bake in a slow oven until firm. Chill thoroughly, remove from mold, and serve with whipped cream sweetened and flavored with vanilla.

Chocolate Caramel Pudding

1 pint milk, ¼ teaspoon salt,
1 square Walter Baker & Co.'s 1 tablespoon granulated
gelatine,
6 tablespoons sugar, ¼ cup nut meats.

Heat milk, chocolate, 3 tablespoons sugar, salt and gelatine in double boiler. Put remaining sugar in hot omelet pan, stir until melted, add to milk, and when caramel is melted strain mixture into a bowl. Stir occasionally until it begins to stiffen, add nut meats, mold, chill, and around it pour Marshmallow Mint Sauce.
Marshmallow Mint Sauce

1/2 cup sugar,
1/4 cup water,
1 drop oil of peppermint.

Boil sugar and water five minutes and add marshmallows cut in pieces. Press marshmallows into the syrup but do not stir. Then pour slowly on egg white beaten stiff and add oil of peppermint.

Chocolate Charlotte

1/4 box gelatine, or
1 tablespoon granulated gelatine,
1/4 cup cold water,
1 ounce Walter Baker & Co.'s Premium No. 1 Chocolate,
6 lady fingers,

Soak gelatine in cold water and dissolve in scalded milk. Melt chocolate and add granulated sugar. Combine mixtures and strain into bowl. Set in pan of ice water, and stir constantly until mixture begins to thicken; then add cream mixed with powdered sugar and salt and beaten until stiff, and whites of eggs, beaten until stiff. Turn into a charlotte mold lined with lady fingers, and chill thoroughly.

Chocolate Omelet

1 square Walter Baker & Co.'s Premium No. 1 Chocolate,
4 eggs,
1 tablespoon heavy cream,
2 tablespoons butter.

Melt chocolate over hot water, cool slightly and add gradually to egg whites beaten stiff. Beat egg yolks and cream until very light, then fold in the beaten whites. Put butter in frying pan, when hot turn in the omelet mixture, cover and cook very slowly until set and slightly browned on the bottom. Roll, turn on a hot platter and surround with Chocolate Sauce.

Chocolate Sauce II

1 square Walter Baker & Co.'s Premium No. 1 Chocolate,
1 tablespoon corn syrup,
1/2 teaspoon vanilla.

Melt chocolate over hot water, add corn syrup, butter and sugar, and when well mixed add water very slowly. Boil five minutes and add vanilla. This sauce may be
served hot or cold with ice cream or other desserts.

**Chocolate Meringues**

4 egg whites,  
1 cup powdered sugar,  
1 teaspoon vanilla,  
2 squares Walter Baker & Co.'s Premium No. 1 Chocolate.

Melt chocolate over hot water. Beat egg whites until stiff, gradually add two-thirds cup sugar and the melted chocolate, beating constantly. Fold in vanilla and remaining sugar. With pastry tube and bag, shape like a cup on a sheet of white paper laid on a wet board. Bake thirty minutes in a slow oven.

**Honey Charlotte with Chocolate Meringues**

1 cup cream,  
1/4 cup honey,  
Marshmallows,  
Yellow color paste.

Mix cream and honey and beat until stiff. Fill chocolate meringue cups, decorate each with a marshmallow cut in strips to represent a daisy. Color a portion of cream with yellow color paste and put in the centre.

**Open Chocolate Sandwich**

2 squares Walter Baker & Co.'s "Dot" Chocolate,  
1 tablespoon butter,  
Pecan nuts,  
Few grains salt,  
Unsweetened crackers.

Melt chocolate, add butter, salt and 1/4 cup pecan nuts chopped fine. Spread on unsweetened crackers, put chopped nuts around the edge to make a border, and place one-half pecan in the centre of each cracker.

**Cake à la Duca**

3 eggs,  
1 cup sugar,  
3 tablespoons cold water,  
1 cup flour,  
1 teaspoon cream of tartar,  
1/2 teaspoon soda,  
1/2 teaspoon salt,  
1/2 teaspoon vanilla.

Beat eggs until very light and add sugar gradually. Remove beater, add water and vanilla, and dry ingredients mixed and sifted. Combine mixtures carefully, and bake in buttered iron frying pan forty minutes. Split and put Chocolate Cream between the cake and on the sides. Sprinkle sides with chopped nuts and then with powdered sugar. Decorate top with remaining cream put through pastry bag and tube.
Chocolate Whipped Cream

3 squares Walter Baker & Co.'s Premium No. 1 Chocolate, ½ teaspoon vanilla,
½ cup powdered sugar, ½ cup boiling water,
1 ½ cup cream.

Melt chocolate over hot water, add sugar, vanilla, and, very slowly, the boiling water. Beat cream until stiff and gradually beat in the chocolate mixture.

Fruit Salad with Chocolate Dressing

1 head lettuce, 1 square Walter Baker & Co.'s Premium No. 1 Chocolate,
6 slices pineapple, 3 tablespoons sugar,
½ cup chopped nut meats, ½ cup pineapple syrup,
1 cream cheese, 1 egg,
1 ½ cups cream.

Wash one head lettuce and arrange on individual plates. On lettuce place one slice pineapple. Shape a cream cheese in small balls and roll in chopped nut meats. Arrange on the pineapple and serve with Chocolate Dressing. Melt chocolate over hot water, add sugar, and very gradually the syrup drained from canned pineapple. Stir and boil two minutes, add gradually to one egg yolk beaten light, cook one minute, cool, and fold in heavy cream beaten stiff. Serve very cold.

Sour Cream Fudge

2 squares chocolate, 2 ½ cups sour cream,
2 cups sugar, 1 teaspoon vanilla,
½ teaspoon salt.

Melt the chocolate in saucepan over hot water, add sugar, and when well blended add sour cream slowly. Put on the fire, bring to boiling point, and boil without stirring to 230 degrees Fahrenheit, or until a soft ball is formed when a little candy is tried in cold water. Pour upon a marble slab or platter, slightly moistened by having been wiped over with a piece of damp cheesecloth, and leave undisturbed until cool. Add vanilla and salt, work with spatula or wooden butter paddle until mixture is thick and creamy, then knead with the hands until smooth. Roll out one-fourth inch thick, and cut out with small fancy cutters. This fudge may be melted by stirring in a saucepan over hot water, and when poured on a loaf of cake makes a delicious frosting.
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PREMIUM NO. 1 CHOCOLATE

BAKER'S CHOCOLATE

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