ARE FILLED WITH JOY TO THINK THEY ARE TO BE DRESSED IN BELL'S SPICED SEASONING.

BELLS SPICED SEASONING

THE PRAISE OF BELL'S SPICED SEASONING IS SUNG BY ALL NATIONS AND ALL PEOPLE FROM THE ATLANTIC TO THE PACIFIC. EVEN THE TURKEYS ARE FILLED WITH JOY TO THINK THEY ARE TO BE DRESSED WITH BELL'S SPICED SEASONING.
Bell's Spiced Seasoning

It is made of the granulated leaves of the most fragrant sweet herbs and choice selected spices, having all the flavors that can be desired, thereby saving the trouble of having to use a dozen different kinds of herbs and spices in order to give the proper flavor to the dressing. One tablespoonful is enough to season the dressing to an eight-pound turkey.

AUGUST 22nd, 1878.

ALLEN AINSLIE, Esq., the popular steward of one of Boston's most noted hotels, wrote:

"It has never failed to give entire satisfaction. It is the most superior article of the kind in use."

AUGUST 10th, 1892.

FOURTEEN YEARS LATER.

MR. AINSLIE, of the firm of Ainslie & Webster, managers of the summer resort Maplewood Hotel, White Mountains, New Hampshire, AND THE WINTER RESORT Hotel San Marco, St. Augustine, Florida, writes: "It is the only article of its kind used in our kitchen during the past ten years; is most convenient, agreeable, and gives great satisfaction. We are positive that if every family in this country should try one box, there would be no more guess-work seasoning."

(Signed) AINSLIE & WEBSTER, Managers.

MARION A. McBRIDE,

Manager Domestic Science Department,

Rhode Island State Fair, 1893.

Writes from her home at Arlington Heights, Mass., under date of July 28th, as follows:

"I have used Bell's Dressing for fish, poultry and meats for many years at home, and wish to congratulate you upon its uniform quality and fine flavor. We use it at all seasons of the year, and find it unsurpassed for all kinds of dressing, also for flavoring soups.

(Signed) MARION A. McBRIDE.

Mrs. Marion A. McBrindle has an enviable reputation throughout the U.S. for her good cooking, and her receipts are much sought after. She has kindly furnished us with the following directions for making a nice dressing for meat, game, fish or poultry.

RECEIPT No. 1.

One Pint Bread Crumbs,
One-half teaspoonful Salt,
One-third cup Cream,
melted Butter or Cotton Seed Oil,
One-half pint Small Oysters,
Two teaspoonfuls Bell’s Dressing.

OUR DIRECTIONS ON EACH LABEL.

TO MAKE A NICE DRESSING

Take one pint of soaked bread and season with one teaspoonful of salt, and of . . . . .

BELL'S SPICED PULTRY SEASONING

to suit the taste: also one tablespoonful of butter, or of fat salt pork cut up very fine. An egg well worked in will make the dressing cut up nicely.

... REMARKS ...

Bread or cracker crumbs should be moistened by placing in a wire basket, pouring hot water over them, then turning the crumbs into an earthen dish, adding other ingredients. This dressing can be used with meat, fish or game, or baked alone in a small pan adding fat sufficient to prevent drying or burning.

O N receipt of Six Two-Cent Postage Stamps, we will send to any address in the United States,

One Ten-Cent Can of Seasoning,

ELEGANT PICTURE . . .

"Yard of Poultry,"
LITHOGRAPHED IN SEVEN COLORS.

The Brilliant—THREE PAGE FOLDER—in Six Colors.

Or the Seasoning alone on receipt of Five Two-Cent Stamps, or the Pictures alone on receipt of Three Two-Cent Stamps.

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