SEASONABLE RECIPES AND MENUS

COMPLIMENTS OF

THE WILLIAM G. BELL COMPANY

BOSTON, MASS. U.S.A.
Bell's Spiced Seasoning gives the Turkey proper tone. No other Spiced Seasoning can make Turkey Dressing so delicious and delicate; so snappy and pungent. If all the Turkeys that have been seasoned with Bell's Spiced Seasoning in the past 35 years could be arranged in orchestral parade, they would fill the air with spicy music that would be "heard round the world."

Bell's is the original. It's the alpha and omega. It came first, and will be when all others won't be.
BELL'S SPICED SEASONING satisfies the seasoning needs of the housekeeper, the cook, the chef. This is the record. The people whose praise is here quoted are authorities. Their reputation is a safeguard against imposition.

A. AINSLEE, TREMONT HOUSE, BOSTON (1878): — “It is unquestionably the most superior article of the kind in use.”

AINSLEE & WEBSTER, Managers, MAPLEWOOD HOTEL, WHITE MOUNTAINS, NEW HAMPSHIRE, and HOTEL SAN MARCO, ST. AUGUSTINE, FLORIDA (1892): — “It is the only article of its kind used in our kitchen during the past ten years. We are positive that if every family in this country should try one box, there would be no more guess-work seasoning.”

JOSEPH BECKMAN, PARKER HOUSE, BOSTON (1878): — “Have used your Spiced Seasoning several years and cheerfully recommend it.”

CONGRESS SQUARE HOTEL, PORTLAND, ME. (1900): — “We have used your Seasoning entirely since opening this hotel and it gives entire satisfaction. Would not be without it.”

MASSASOIT HOUSE, SPRINGFIELD, MASS. (1882): — “It is a pleasure for us to recommend it for general use.”

(1900): — “In answer to yours of the 3d, will say we are still using your Spiced Seasoning and have found it very satisfactory.

(Signed) “W. H. CHAPIN.”

PLANKINTON HOUSE, MILWAUKEE, WIS.: — “We have used your Spiced Seasoning at this house for several years and can recommend it.”

HARVEY & WOOD (1900): — “We are using your Spiced Seasoning at the Bellevue, Boston, Mass., and in our various summer houses, the Algonquin, St. Andrews, N. B.; the Passaconaway Inn, York Cliffs, Me. and the Piney Woods Hotel, Thomasville, Ga. We could not get along without it.”

PALMER HOUSE, CHICAGO, ILL. (1900): — “We still continue to use Bell’s Spiced Seasoning and consider it the best of the kind. If we did not think so we should not use it, as our motto is ‘The best is none too good for us.’”

M ARION A. MACBRIDE, DOMESTIC SCIENTIST: — “The exact proportions of Bell’s Spiced Seasoning seem to develop the fine points of all foods with which it comes in contact. Expensive cooking is not necessarily fine cooking. That comes from exact and careful handling of material. Bell’s Seasoning will enable the most inexperienced housekeeper to give the finest flavor and finish to her cooking in any department of meat, fish, entrees or soup.”
TOMATO SOUP.

Place one quart milk in double boiler and bring to a boil. Place in saucepan the contents of a 3-lb. can of tomatoes and bring to a boil. Add to the tomatoes one-half teaspoonful soda — THIS IS IMPORTANT — Strain the tomatoes into the milk; add one even teaspoonful of Bell’s Spiced Seasoning and one teaspoonful of salt. Strain and serve promptly.

ESCALLOPED OYSTERS.

Toast to a crisp two slices of white bread; break in pieces and place in a deep dish. Add three fourths cup of cracker crumbs, one-half cup melted butter, one and a half teaspoonsful salt, one even teaspoonful Bell’s Spiced Seasoning, half cup hot water, and mix thoroughly. Place in bottom of shallow buttered baking dish a thin layer of bread crumbs; then a layer consisting of half pint of oysters, two tablespoonsful of oyster liquor and two tablespoonsful of cream or milk. Cover with the dressing compounded as above; add another half pint of oysters, two tablespoonsful of oyster liquor, three tablespoonsful of cream or milk, evenly distributed. Sprinkle with browned buttered cracker crumbs. Bake thirty minutes.

DELICIOUS LAMB CROQUETTES.

(Chicken or Beef Croquettes made in the same manner are excellent.)

Prepare five cups of chopped lamb. Take one and a half even tablespoonsful butter. Melt in saucepan and add one heaping tablespoonful flour and one cup milk, stirring continually until it boils. Add one even teaspoonful of Bell’s Spiced Seasoning and one even teaspoonful salt. Break one egg over the meat. Pour over same the sauce made as above and stir thoroughly. Make into croquettes of size desired and put in a cool place to harden. Fry in hot lard. Serve with green peas.

SPICED BEEF.

Chop two pounds fresh beef, enough to fill four cups. Soak two slices bread, either toasted or plain, in one and a half cups of milk and add to the raw beef. Cut fine two slices of fat salt pork and add to beef, together with three even teaspoonsful salt and three even teaspoonsful Bell’s Spiced Seasoning. Place in a buttered pan. Cut a piece of butter the size of an egg in small pieces and distribute over the top. Bake from one to one and a half hours.

[Contributed by Miss Ellin Anderson.]
A LUNCHEON DISH.

Three pounds beef from the forequarter. Steam or cook slowly until very tender. Add three tablespoons Bell's Spiced Seasoning, one pint mashed or cold chopped potato, one pint peanuts rolled fine, one pint crumbs, one pint warm water or broth. Place in baking dish and cook half an hour.

ESCALLOPED MEAT OR FISH.

Alternate layers of meat or fish, with one teaspoon Bell's Spiced Seasoning over meat or fish, a layer of fine cracker crumbs, then a layer of potato. Repeat these layers until dish is full. Add gravy, broth or warm water and bake slowly.

JELLIED MEATS OR FOWL.

One pint of cold meat or fowl, one teaspoon Bell's Spiced Seasoning, quarter teaspoon salt. Liquid enough to fill pint mould. Add to liquid when hot one tablespoon granulated gelatine. Cool and serve on a base of lettuce leaves, over which thin sliced lemon is placed.

HAMBURG STEAK.

For one pound of meat add three teaspoons Bell's Spiced Seasoning, half pint bread crumbs, half pint warm water. Place in baking pan and cook in moderate oven one hour. Serve on a base of mashed potato, garnished with parsley.

MEAT CROQUETTES.

One pint chopped meat, half pint chopped potato, one teaspoon Bell's Spiced Seasoning. Water or gravy enough to moisten. Ten croquettes can be made from this amount. Fry in hot fat until a light brown. Use a frying basket.

VEAL OR BEEF HEARTS.

Choose fine clean hearts, remove veins; place in salted water for fifteen minutes, wash thoroughly, wipe dry and fill with dressing (made from Bell's recipe on next page). Place the hearts upright in baking dish and bake slowly for three hours.

BOUILLON

Made from clear stock can be given a delicate flavor by adding one tablespoon Bell's Spiced Seasoning to each quart. Place Seasoning in cheese-cloth bag to preserve clearness of the stock.

Contributed by Marion A. MacBride.
20th Century Menu

Celery Soup.
Fish Timbales.
Roast Turkey, Cranberry Sauce.
Plum Pudding. Mince and Apple Pie.
Fruit, Nuts, Raisins, Figs, Candy.
Crackers and Cheese. Coffee.

THE BETTER WAY.

THERE are always two ways of making Turkey, Chicken, Fish or Game Dressings—the right way and the other way, or Bell’s way and the other fellow’s way. In order to give our readers the benefit of the widest experience, we recommend the following recipes:

No. 1. A NICE DRESSING.

Toast seven or eight slices of white bread; place in a deep dish, adding butter the size of an egg. Cover with hot water to melt butter and make bread right consistency. Add one even tablespoonful Bell’s Spiced Seasoning and one even teaspoonful salt. When well mixed, stir in one or two raw eggs. For goose or duck, add one large raw onion chopped fine.

No. 2. MEAT OR TURKEY DRESSING.

(Equally good when baked and served separately.)

Toast seven or eight slices of white bread; place in a deep dish, adding butter size of an egg. Cover with hot water to melt butter and make bread right consistency. Add an even tablespoonful Bell’s Spiced Seasoning, an even teaspoonful salt and four slices of salt pork, fried to a crisp and chopped fine. When well mixed, stir in one or two raw eggs. Bake in small pan.

NOTE.—The above dressings may be improved, to some tastes, by adding chopped nuts of any kind, chestnuts, peanuts, walnuts, etc. Oysters also give a fine flavor.

Use standard ½-pint measuring cup. All spoon quantities level, not rounded.

Ask your marketman to remove tendons with the Little Giant Tendon Puller. Mailed to any address on receipt of 35 2-cent stamps.
A DAY'S MENU.

BREAKFAST.

DINNER.

SUPPER.
Sausages made with BELL’S XXX SAUSAGE DRESSING are exquisite. Ask your marketman or grocer to furnish them.