A few choice cooking receipts for the use of Bensdorp's Royal Dutch Cocoa.
On behalf of the Manufacturers I ask a comparison of the quality, strength, flavor and price of this Cocoa with ANY other. We do not believe in extravagant advertising, but do believe in putting the full value into the Cocoa itself. If you are not already satisfied that this is so, I shall be pleased to mail sample on receipt of address.

Stephen L. Bartlett, Importer.
28 Broad Street, Boston.
COCOA, or Cacás, is the kernel of a fruit which furnishes a most nourishing and invigorating beverage, called by the great botanist Linnaeus, “Theobroma,” or “Food for the Gods.” The use of Cocoa is not followed by any of the detrimental effects caused by the excessive use of Coffee or Tea, viz.: irritation of the nervous system, sleeplessness, weakening of the stomach, etc. To make Cocoa in every way satisfactory, so that it may be recommended as a nourishing and strengthening beverage even to delicate people, it is of the greatest importance, indeed a principal requirement, that it should be prepared on scientific principles, in order to retain the Theobromine, or Volatile Oil.
FROM THE OFFICE OF
STEPHEN L. BARTLETT,
IMPORTER,
28 BROAD ST., BOSTON.

* *

Accompanying this I am pleased to hand you a sample of

- BENS DORP'S
  "ROYAL DUTCH"
  COCOA

MANUFACTURED AT AMSTERDAM, HOLLAND,

and respectfully request that you will, when next at your Lunch or Tea Table, give it your personal attention. If you will then note its

. Absolute Purity . . Delicate Flavor .
. Great Strength .
. and Easy Method of Preparation .


I am confident that you will agree with the many now using it here and throughout all European Countries, that it is the best, as well as the most economical Cocoa known for drinking and all choice cooking purposes.

On account of its purity, delicate flavor, and nourishing properties, it has received the hearty endorsement of most Eminent Physicians and Chemists, both in this country and abroad.

You will find this Cocoa packed in ¼, ½, 1, and 5-lb. cans (see that the three smaller sized cans are wrapped in yellow papers with red letter printing), for sale by all leading Grocers, where I trust you will not only call for, but insist on being supplied with it. If, however, you are unable to procure it otherwise, I shall be pleased to supply you direct.

On behalf of the manufacturers, I ask a comparison of the quality and price of this with any other Cocoa.

STEPHEN L. BARTLETT.
EXECUTIVE MANSION, WASHINGTON.

December 13, 1888.

S. L. BARTLETT: —

Dear Sir, — Send by Adams’ Express, addressed to President Cleveland, Executive Mansion, one pound box of Bensdorp’s Royal Dutch Cocoa. Make the bill out in the same name, but send to W. T. Sinclair, Steward, Ex. Mansion.

Yours, etc.,

W. T. SINCLAIR.

MASSACHUSETTS WOMAN’S CHRISTIAN TEMPERANCE UNION.

171 Tremont Street, Boston.

May 6, 1892.

Mr. BARTLETT: —

Dear Sir,—Your Cocoa gave unqualified satisfaction at our late Easter Sale in Horticultural Hall, and our women are very glad to indorse and use it. In my own family I find it superior to anything we have ever tried. It will prove a delectable adjunct to summer lunches.

Thanking you for the privilege of knowing your delicious Cocoa, I am,

Very sincerely yours,

(Mrs.) E. M. EVERETT,
Bus. Ag’t Mass. W. C. T U
OPINIONS OF THOSE WHO HAVE USED

Bensdorp’s “Royal Dutch” Cocoa.

The Marchioness of Abergavenny.

ERIDGE CASTLE, SUSSEX.

“The Marchioness of Abergavenny begs to inform Messrs. Bensdorp & Co. that their Royal Dutch Cocoa has given entire satisfaction to all those who have tasted it at Eridge Castle.”

Sept. 23, 1884.

MRS. HARDY ROBINSON.

DENMORE, ABERDEENSHIRE.

“Has great pleasure in informing Messrs. Bensdorp & Co. that she considers their Cocoa the best in every respect that she has ever tasted. It is made so easily, has such a delightful aroma, and is so easily digested, that she uses it now in preference to all other Cocoas, and is glad to be able to testify as to its superiority.”

THE CEDARS, NEWLAND, NEAR HULL, OCT. 1, 1884.
Viscountess Downe.
39 Berkeley Square, London.

"The Viscountess Downe wished me to inform you that your Cocoa gave entire satisfaction, and has taken it for her voyage. You can use her name as a testimonial."

(Signed) S. Williams.
October 24, 1884.

The Lady Principal.
16 Wyndham Place, Bryanston Square, W. London.

"I have much pleasure in testifying to the excellent qualities of your preparation of Cocoa. It is not only a very pleasant beverage, but I find it to be extremely nourishing and digestible."
September 17, 1884.

General Sir Frederick Horne.
Buckby Hall, Northamptonshire.

"General Sir Frederic Horne informs Messrs. Bensdorp that he considers their Royal Dutch Cocoa the best he has ever tried."
September 18, 1884.
Mr. Stephen L. Bartlett, 27 Broad St., Boston.

Dear Sir:—We have at your request submitted a sample of Bensdorp's Royal Dutch Cocoa, purchased by ourselves in open market, with seal unbroken, to a careful chemical examination, and find it to be a pure Cocoa of the highest quality.

Very respectfully,

(Signed) Griffin & Little, Chemists, 103 Milk St., Boston.

The “Lancet,” 18th December, 1880.

“Messrs. Bensdorp & Co.'s Guaranteed Pure Soluble Cocoa, is very pure and strong Cocoa of excellent flavor, it is well ground and mixes easily. We can have no hesitation in praising it highly.”

Germany.

M. C. Bischoff, Esq., M. D., and sworn Chemist, Berlin, declares:—

“The Cocoa of Messrs. Bensdorp & Co., Amsterdam, even examined under the microscope, does not present any heterogeneous substance, such as shells or other mixtures. By reason of its careful preparation it can compete with the best in the market.”

England.

Dr. Arthur Hill Hassel, Professor Otto Hehner, and numerous other members of the Medical Faculty, speak in the highest terms of the Cocoa manufactured by Messrs. Bensdorp & Co., Amsterdam. They all express their admiration of the purity and excellence of this Cocoa, and do not hesitate to recommend a production containing none but pure and eminently digestible elements.
**DIRECTIONS FOR USING**

**Bensdorp’s “Royal Dutch” Cocoa,**

**AS PREPARED BY**

**MRS. D. A. LINCOLN,**

**AUTHOR OF THE “BOSTON COOK BOOK.”**

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**Luncheon Cocoa.**

Put \( \frac{3}{4} \) teaspoonful Bensdorp’s Royal Dutch Cocoa into a cup, and a teaspoonful of sugar. Mix both well, pour \( \frac{3}{4} \) cup of Boiling Water, while stirring it add \( \frac{3}{4} \) cup hot milk and the Cocoa is ready. The Cocoa is much improved by boiling one minute.

**Cocoa Cake.**

Rub \( \frac{1}{2} \) cup butter to a cream with one cup sugar; add the beaten yolks of two eggs; beat well, mix \( 1 \frac{1}{2} \) cups flour; \( 1 \) teaspoonful baking powder, and two teaspoonfuls Bensdorp’s Royal Dutch Cocoa thoroughly; beat the whites of eggs stiff; measure \( \frac{1}{2} \) cup of milk, and then add a little milk and flour mixture, alternately, to the egg mixture; lastly, add the whites of eggs and one teaspoonful lemon or vanilla. Bake in a shallow pan about twenty minutes, then frost with
Plain Cocoa Frosting.

Mix ½ teaspoonful Bensdorp's Royal Dutch Cocoa with 1 cup powdered sugar; add 1 tablespoonful lemon juice and 1 tablespoonful boiling water, or enough to mix the sugar into a paste that settles to a level the moment you stop stirring; spread it at once on the hot cake.

Cocoa Icing.

Mix 1 ounce or 1 heaping tablespoonful Bensdorp's Royal Dutch Cocoa; 3 tablespoonfuls sugar, and 1 tablespoonful boiling water in a smooth granite saucepan; stir over the fire until it bubbles and is smooth and glossy; spread it quickly on the cakes.

Dutch Pudding.

Soak ½ cup Irish moss in cold water fifteen minutes; pick over, wash it, and tie it in a lace bag or net; put it into the double boiler, with one quart of milk; mix one tablespoonful Bensdorp's Royal Dutch Cocoa and 2 tablespoonfuls sugar, and make it into a smooth paste with a little of the hot milk, then add enough more milk to make it thin enough to pour; stir this thoroughly into the milk in the double boiler, and cook until the milk thickens, when dropped on a cool plate; strain into wet moulds, and when hard serve with sugar and cream.

Velvet Cream.

Soak ½ box of Nelson's gelatine in ½ cup of cold water till soft; scald 1 cup milk, beat the yolks of 2 eggs, mix
cup sugar, a pinch of salt, and 2 teaspoonfuls of Bensdorp's Royal Dutch Cocoa; stir it into the yolks; add the hot milk and cook in the double boiler two minutes, or just enough to scald the egg. Stir constantly, then add the soaked gelatine, and when dissolved, strain it at once into a shallow pan; set it in another pan of ice-water.

Add 1 teaspoonful of vanilla; chill and whip one cup of cream until you have 3 cups of froth. Stir the custard as it cools, and when it begins to thicken, add the whipped cream; when nearly stiff enough to drop, turn it into a wet mould.

**Cocoa Ice Cream.**

Scald 1 pint milk; beat 3 eggs till light; mix 3 tablespoonfuls sugar, a pinch of salt, and 2 teaspoonfuls Bensdorp's Royal Dutch Cocoa; add it to the beaten eggs, and when well mixed pour on slowly the hot milk; turn back into the double boiler and cook until it thickens like soft custard, stirring constantly; when smooth add 1 cup sweet cream and 1 tablespoonful sugar, or enough to make it quite sweet, stir until the sugar is dissolved, then strain through a finer strainer; when cool add 1 tablespoonful vanilla, and freeze the same as any ice cream.

**Amsterdam Pudding.**

Pour 1 cup scalded milk in 1 cup fine cracker crumbs; add 1 tablespoonful butter; mix 2 teaspoonfuls Bensdorp's Royal Dutch Cocoa with ½ cup sugar, add it to the milk,
add 1 teaspoonful vanilla, and the whites of 4 eggs beaten very stiff. Boil in a buttered melon pudding mould one hour. Serve hot with a

**YELLOW SAUCE.**

Yolks of 4 eggs well beaten, with \( \frac{1}{2} \) cup of sugar. Add \( \frac{1}{4} \) cup water and \( \frac{1}{4} \) cup of lemon juice. Mix well and stir it over the fire until it thickens.

**Fruit Dressing.**

Take 1 dessert spoonful of Bensdorp's Royal Dutch Cocoa, dissolve in a very little boiling water; then take 5 large tablespoonfuls of thick condensed milk or cream, and 2 spoonfuls sugar. Mix all up well together. This makes a fine dressing for any kind of canned fruits that are tart, or for baked apples, apple sauce, crushed strawberries, etc. For canned peaches, pour the juice in a separate dish, sweeten to taste, pour in the dressing; mix well together, and serve over the peaches.

**Cocoa Frosting.**

Beat the white of 1 egg on a platter with a fork or wire spoon, until foamy but not stiff. Add \( \frac{1}{2} \) teaspoonful lemon juice, and then beat in gradually about \( \frac{1}{2} \) cup of powdered sugar. Use sufficient to make it stiff enough to leave a distinct mark when cut with a knife. Color it any shade desired with a little of the Cocoa Icing.
Leopard Cake.

1 scant cup butter, 1½ cups sugar, 3 eggs (yolks), ½ cup milk, 3 cups pastry flour, 1 teaspoonful cream of tartar, ½ teaspoonful soda, 1 salt spoonful mace, whites of eggs. Mix in the order given according to directions for Cocoa Cake.

Color 1 cupful of the batter with enough Bensdorp's Royal Dutch Cocoa to make it quite dark. Put it in the pan in spots here and there in the remainder of the batter.

THE TWO FOLLOWING RECEIPTS ARE NOT BY MRS. LINCOLN.

Chocolate Syrup for Soda Fountains.

Take ½ lb. Bensdorp's Royal Dutch Cocoa and 6½ lbs. Granulated Sugar. Mix thoroughly and add slowly 3½ pints Hot Water, boil 1 minute, or until sugar and Cocoa are a perfect solution, strain while hot; when cool add 1 ounce tincture Vanilla.

Iced Cocoa.

Mix thoroughly a quarter pound of Bensdorp's Royal Dutch Cocoa with 2 pounds of granulated sugar; add 1 pint hot water and boil 3 minutes, strain, and when cool add, if desired, one tablespoonful extract vanilla. Put 3 tablespoonsfuls of this syrup in glass, fill with cracked ice, water, and sugar to taste, mix thoroughly, and serve with or without cream. Whipped cream is a great improvement.
This celebrated “ROYAL DUTCH” Cocoa is manufactured under the personal supervision of Messrs. BENSDORP & CO., at their extensive works in and near Amsterdam, Holland, and is especially recommended for the following reasons:

1. IT IS GUARANTEED ABSOLUTELY PURE.
2. IT IS A GREAT INVIGORATOR.
3. IT REQUIRES NO BOILING.
4. IT IS EASY OF DIGESTION.
5. IT IS A DELICIOUS DRINK.

The following are a few of the many medals awarded it during the past few years:

HIGHEST AWARDS:

GOLD MEDAL, Calcutta, 1883, and Diploma of Merit.
GOLD CROSS, Boston, 1884, and Diploma of Merit.
International Health Exhibition, London, 1884, Highest Award.
SILVER MEDALS: Paris, 1867; Amsterdam, 1867; Amsterdam, 1883.
Use Bensdorp's Royal Dutch Cocoa for drinking and cooking.