Colburn's

CONDIMENT RECIPES

THE A. COLBURN CO.

PHILADELPHIA, U.S.A.
Colburn’s Specialties

Colburn’s Spices
  Colburn’s D. S. F. Mustard
  Colburn’s Flavoring Extracts
  Colburn’s Celery Salt
  Colburn’s Pickling Spice
  Colburn’s Pastry Spice
  Colburn’s Onion Seasoning
  Colburn’s Poultry Seasoning
  Colburn’s Hasty Tapioca
  Colburn’s Preserved Tamarinds
  Colburn’s Curry Powder
  Colburn’s Chutney
  Colburn’s (Worcestershire) Sauce
  Colburn’s Cooking Herbs
Colburn’s Celery Salt

As a finishing touch to fine cooking the flavor of celery is frequently required in the kitchen and on the table and for convenient form, this is best obtained by the use of

Colburn’s Celery Salt

Very rich in celery flavor, white and clean in appearance, quality unsurpassed, packed in large and small table cruets and various sized bottles for kitchen, club or hotel use.

The Standard Goods of America.
Chicken au Surprise

Have the meat cut in dice, allow one tablespoonful of butter to each cup of chicken. While the butter is heating grate in the quarter of a small onion, or Colburn's Onion Seasoning to taste, one tablespoonful of flour stirred in a cup of cold milk, when it is boiling add two cups of cold boiled chicken and one-half a teaspoonful of Colburn's Celery Salt, season with salt and pepper.

Potato Salad

To each quart of cold boiled potatoes cut in thin slices, allow one small onion minced; one teaspoonful of Colburn's Celery Salt, moisten the whole with a mayonnaise dressing—garnish with sprigs of celery.

Chicken Croquettes

Cook and chop the chicken; weigh the meat after chopping and to each pound allow one teaspoonful each of salt and Colburn's Celery Salt; a dash of white pepper and cayenne. Make a sauce with one quart of the stock in which the chicken was cooked (reduced until very rich and strong) four ounces of butter, four ounces of flour, cook a long time, beating long and hard until perfectly smooth, add the meat; mix thoroughly—shape—egg and crumb; and fry in deep lard, very delicious.

Tomato Sauce

One quart of canned tomatoes, two tablespoonsful of butter, two tablespoonsful of flour, a slice of onion, cook the tomatoes and onion together for ten minutes. Heat the butter in a small frying pan and add the flour; stir over the fire until smooth and brown, and then stir into the tomatoes, cook two minutes, and add one teaspoonful of Colburn's Celery Salt, rub through a strainer fine enough to keep back the seeds. This sauce is nice for meat, fish and macaroni.
Tomato Cream Soup

Heat one quart of strained stewed tomatoes to boiling; add two tablespoonsful of flour rubbed smooth in a little cold water. Let the tomatoes boil until thickened, stirring constantly that no lumps form, add salt, also one-half a teaspoonful of Colburn’s Celery Salt. Have ready one cup of hot rich milk or cream, add the cream or milk to the tomatoes, and let all boil together for a minute, serve with bread cut in inch squares and browned in a hot oven.

Puree Vegetable Soup

Cut fine three onions, two turnips, one carrot, and four small potatoes, put all in a stewing pan with four tablespoonsful of butter. Let cook for ten minutes, then add two quarts of stock and one pint of boiling milk, season with salt, one teaspoonful of Colburn’s Celery Salt, thicken with a little flour, let boil for a few minutes; then strain through a sieve, serve hot with toasted bread.

Creamed Chicken

Mix two tablespoonsful of butter with two tablespoonsful of flour, have ready one cup of hot milk, stir the butter and flour into the milk and be careful that it is free from lumps. Add two cups of cold boiled chicken cut in small pieces; season with salt, pepper and Colburn’s Celery Salt. Make a ring on a chop dish with hot boiled rice, put the chicken in the centre, garnish with parsley—a very dainty dish.

Stuffed Eggs

Cut six hard boiled eggs in two, take out the yolks and mash them fine, add two teaspoonsful of melted butter, one teaspoonful of cream, one teaspoonful of Colburn’s Celery Salt. Mix thoroughly—fill the eggs with the mixture and put them together, garnish with water cress.
Fried Shad with Celery Salt

Have the fish cleaned and split down the back, rub well with salt and dust with Colburn's Paprika, also dust with Colburn's Celery Salt and flour—fry in hot lard until the fish is a golden brown. Serve with sprigs of parsley and sliced lemon.

Green Tomato Pickles

One-half peck of green tomatoes, six large onions, six large peppers, one-quarter pound of yellow mustard seed, two tablespoonsful of Colburn's Celery Salt, or more if needed. Chop all fine, put in layers, one of tomatoes, one of onions and one of peppers and sprinkle salt over the peppers, using in all one-half cup of salt. Let stand over night, in the morning squeeze dry and put on to boil in two quarts of vinegar. Cook until tender, when nearly done add one pound of sugar; put in air tight cans.

Plain Stuffing for Fish

Mix with two cups of stale bread crumbs, one-half of a teaspoonful of Colburn's Celery Salt, two tablespoonsful of butter, salt and pepper to taste.

Stuffed Tomatoes

Twelve large smooth tomatoes, one teaspoonful of Colburn's Celery Salt, a dash of pepper, one tablespoonful of butter, one tablespoonful of sugar, one cupful of bread crumbs, one teaspoonful of onion juice. Cut a thin slice from the smooth end of each tomato and with a spoon scoop out as much of the pulp and juice as possible without injuring the shape; arrange the tomatoes in a baking pan, mix the pulp and juice with the other ingredients and fill the tomatoes with this mixture, place on the tops and bake slowly three-quarters of an hour. Serve on hot platter garnished with parsley.
Potato Soup

One quart of milk, six large potatoes, one onion and a large tablespoonful of butter, put milk to boil with onion. Pare potatoes and boil until you can pierce them with a fork, pour off the water and mash them fine and light, add the milk, butter and one teaspoonful of Colburn’s Celery Salt, pepper and salt to taste. Rub through a sieve and serve immediately. A cupful of whipped cream added when in the tureen is a great improvement—this soup is excellent.
Colburn’s Curry Powder

The popularity of Colburn’s Curry Powder is based upon the fact that it is made from the original recipe of a native East Indian Khitmagar (chef); it therefore appeals to the taste of those most familiar with the use of curry.

Only the finest sweet spices, aromatic seeds, roots and herbs are used in its preparation, and uniformity may be absolutely depended upon, a feature of great importance relative to this article, as many other brands are different in each batch owing to carelessness in selecting each article to match previous standard.

Every batch is made under critical supervision and always uniform. Note the special process milling, fine fragrant odor and elegant flavor.

The Standard Goods of America
Curry of Cold Meat

Three tablespoonsful of butter, three tablespoonsful of flour, one small onion, one teaspoonful of Colburn's East India Curry Powder, salt, pepper and one pint of stock or water, two pounds of any kind of cold meat cut in small pieces. Put the butter in a frying pan and when hot add the onion sliced thin, when the onion turns yellow add the flour and curry powder, stir two minutes, add the stock or water, put in the meat and cook ten minutes. Serve with a border of rice or mashed potatoes.

Curry of Lobster

The meat of a lobster weighing between two or three pounds, one small onion, three tablespoonsful of butter, two tablespoonsful of flour, a scant tablespoonful of Colburn's East India Curry Powder, a dash of cayenne, salt, a pint of water or stock. Put the butter in a frying pan and get hot, add the onion cut fine, and fry brown. When the onion is cooked add the flour and curry powder, stir all together for two minutes, add stock, cook two minutes and strain, add the meat of the lobster cut into dice, and simmer five minutes. Serve with boiled rice.

Eggs Curried

Cut some hard boiled eggs in halves, cut off the white end sufficiently to make them stand upright, pour some curry sauce made with Colburn's East India Curry Powder around them.

Curried Rice

Mix one teaspoonful of Colburn's East India Curry Powder with one cup of gravy or white sauce, and pour this over boiled rice. This is good to serve with veal or mutton in any style.
Curry of Liver

Cut the liver in small thin pieces, and for every pound add four tablespoonsful of butter, two slices of onion, or Colburn's Onion Seasoning to taste, two tablespoonsful of flour, a dash of cayenne, salt, pepper and one teaspoonful of Colburn's East India Curry Powder. Put the butter in a pan and when it is hot add the liver and cook slowly for four minutes, then put in the other ingredients and cook two minutes longer. Add slowly one cupful of stock, let this boil up, serve hot.

Curry Sauce

Two tablespoonsful of butter, one tablespoonful of flour, one teaspoonful of Colburn's East India Curry Powder, one-half pint of boiling water, one-half teaspoonful of salt, one large slice of onion or Colburn's Onion Seasoning to taste. Mix the butter, flour and curry powder to a smooth paste in a bowl, place the bowl over the fire in a pan of boiling water, add the one-half pint of boiling water gradually stirring all the while until it thickens, add the salt, take from the fire and use immediately. Serve with boiled fish.

Curry of Chicken

Cut and clean the chicken the same as for fricassee. Put two ounces of butter into a frying pan, cut a small onion into slices, add it with the chicken to the butter and fry until a golden brown, then skim the chicken out of the pan; carefully put it in a stewing pan and partly cover with boiling water, add a half teaspoonful of salt, and cook gently until the chicken is tender. When done, add to it one teaspoonful of sugar and the juice of half a lemon. Mix one even teaspoonful of Colburn's East India Curry Powder and one of flour, with a little cold water, to a smooth paste and add it to the chicken, stir continually until it boils. Serve with boiled rice heaped around it dusted with Colburn's Paprika.
Kebob Curry

Two pounds of tender beef, mutton or veal cut in slices one-half inch thick, and again one and a half inches square. Peel and slice thickly two or three onions and three pieces of green ginger—arrange them on skewers, putting two pieces of meat, one of ginger and one of onion, and repeat until all are used, brown in two ounces of butter, sprinkle with one tablespoonful of Colburn's East India Curry Powder. Cook gently and stir for five minutes, add one-half pint of stock, salt if needed, simmer in closely covered pan until tender—about an hour and a half. Just before serving add the juice of one-half a lemon.

India Curry

Prepare a three or four pound chicken as for fricassee, brown lightly in butter, and when the chicken is browned mix dry one teaspoonful of sugar and one teaspoonful of Colburn's East India Curry Powder, one teaspoonful of flour and sift over the meat until the meat is thoroughly coated, add two or three sour apples cut in eighths, the juice of one-half a lemon, and two ounces of cut raisins—add one pint of hot water, cover closely and simmer an hour. Salt to taste.

Dry Curry

Two pounds of beef cut one inch thick, and one inch square, brown in two ounces of butter, and sprinkle with one teaspoonful of Colburn's East India Curry Powder, stir over the fire for five minutes, add two tablespoonsful of chopped gherkins, one dessertspoonful of Colburn's Chutney, cover closely and cook on a very slow fire until the meat is tender, add lemon just before serving. Serve with hot boiled rice piled high in the middle of a platter, and serve the Curry as a border. Fish is very nice treated in the same manner but needs less cooking.
Curry of Rabbit

Cut the rabbit in small pieces, wash, and cook the same as Curry of Chicken.

White Curry

One fowl, one onion, two tablespoonsful of butter, two tablespoonsful of Colburn’s East India Curry Powder, two ounces of sweet almonds, one-half teaspoonful of salt, one-half tablespoonful of lemon juice, one-half pint of water. Cook the sliced onion in the butter until soft, but do not brown. Then add the fowl cut in pieces ready for serving, sprinkle with the curry powder and stir over the fire for five minutes. Blanche the almonds and pound them in a little water, when they are quite fine put the remainder of the water to them and grind them well. Strain this through a strong strainerer cloth pressing hard. It should come through looking like milk. Add this with the salt to the fowl and simmer until tender. Put in the lemon juice just before serving. This is excellent made with veal. Serve with rice.

Lobster with Curry

Pick out the meat from two good sized freshly boiled lobsters, cut the meat in one inch length equal pieces. Have a saucepan on the hot range with an ounce of good butter in it, add the lobster to it and let it cook for five minutes. Season with a pinch of salt and a dash of pepper. Place in a bowl one tablespoonful of Colburn’s East India Curry Powder and one-half a wine glassful of good white wine, mix well together, then pour it over the lobster, cook for two minutes, make border of fresh boiled eggs on hot platter, put the lobster in the center and serve hot.
Colburn’s Paprika — Sweet Red Pepper

PAPRIKA is an article that has grown in favor immensely within the past few years, and imitations and inferior qualities are abundant.

To insure getting the very finest quality produced, purchase Colburn’s Paprika

Its beautiful natural color and rich flavor merit consideration, and it is guaranteed to be of the finest imported stock.

It is largely used in the chafing dish, and with soups, meats, gravies, fish, etc. The beautiful red color of many soups, etc., is produced by the abundant use of Colburn’s “A” Paprika. It is not excessively hot and a superb flavor is secured by its use.

The Standard Goods of America.
Cold Slaw Dressing

Two eggs, two tablespoonsful of sugar, six tablespoonsful of vinegar, two tablespoonsful of water, one-quarter teaspoonful of Colburn's Mustard, dash liberally with Colburn's Paprika. Beat eggs, add sugar, butter, vinegar and water, put over the fire and cook until thick—add the paprika and mustard mixed in a little cream.

Deviled Crabs

One cup of crab meat picked from shells of well boiled crabs, two tablespoonsful of fine bread crumbs or rolled crackers, yolks of two hard boiled eggs chopped, one-quarter teaspoonful of Colburn's Mustard, one-half teaspoonful of Colburn's Paprika, one cup of drawn butter and a pinch of salt. Mix all these ingredients well together. Fill scallop shells, large clam shells or paté pans with the mixture, sift bread crumbs on top and brown in a moderately heated oven.

Welsh Rarebit

Melt one tablespoonful of butter in a saucepan, add two cupsful of rich cheese cut fine and stir until melted, then add two eggs beaten with one-half cup of milk, one-quarter teaspoonful of salt and one-quarter teaspoonful of Colburn's Paprika, one tablespoonful Colburn's D. S. F. Mustard, stir until smooth and serve on toast or square crackers.

Lobster Newburg

Season one pint of diced lobster, with one-half teaspoonful of salt, dash Colburn's Paprika liberally, a pinch of nutmeg. Put these ingredients in a saucepan with two tablespoonsful of butter, heat slowly, add two tablespoonsful of sherry, cook five minutes, then add one-half cup of cream beaten with the yolks of two eggs—stir until thickened.
**Ox Eyes**

Take slices an inch thick from good light bread, and cut round with a three inch cutter, cut a small ring one and a half inches and scoop out enough to take in an egg, brush with butter and brown in a hot oven. Break a fresh egg in each, season with salt and Colburn's Paprika, moisten with cream and put in a moderately heated oven until set.

**Salmon Cutlets**

Melt one heaping teaspoonful of butter with three of flour, then stir in one cup of milk, stir to a paste; season with Colburn's Paprika, chopped parsley, a few drops of lemon juice, a grating of nutmeg, salt and pepper, then stir in lightly one cup of salmon which has been freed from bone and skin, spread on a plate until cool, then form into cutlets—dip first in egg, then in bread crumbs and fry in deep fat. Arrange on a dish with parsley and sliced lemon.

**Eggs a la Suisse**

Spread the bottom of a flat earthen dish with a large tablespoonful of butter broken in bits, cover with a layer of grated cheese, making it perfectly level. Then break over it five fresh eggs, be very careful to keep them whole, dust lightly with salt, and generously with Colburn's Paprika, then sprinkle a thick layer of cheese over the top. Set the eggs in a moderately hot oven for fifteen minutes.

**Eggs en Fromage**

Melt a tablespoonful of butter in a saucepan, add a scant cup of grated cheese, mix three slightly beaten eggs with this, stirring constantly, until the mixture is creamy and smooth; season to taste with salt and Colburn's Paprika. Serve immediately on buttered toast.
Potted Ham

The tiny scraps from cold boiled ham can also be utilized in the following manner. Chop very fine, first removing all gristle and hard pieces, then pound to a paste in a mortar, or use a meat grinder. Measure the meat and to every cupful add one-half teaspoonful of Colburn’s Mustard and one-half teaspoonful of Colburn’s Paprika. If dry add melted butter enough to moisten. Pack lightly in small earthen cups—paste paper over them and set them in a pan of boiling water and bake slowly one hour. This paste is very nice for sandwiches.

Baked Tongue

Wash a tongue, put it in enough cold water to cover it, let it soak over night, the next morning, wash it and put it over the fire in fresh, cold water, and boil gently until very tender, then remove the skin, dust with bread or cracker crumbs and Colburn’s Paprika. Brown in a hot oven; when cold, cut in thin slices, garnish with parsley.

Poached Eggs

Break each egg on a saucer by itself. Have a shallow pan half filled with scalding not boiling water on the stove, slip the eggs gently from the saucer upon the top of the water, dip the water over them with a spoon and let them stand for five minutes, or until the yolk is covered with a film and the white is firm, not hardened—take out the eggs one by one and serve on nicely browned toast—sprinkle each egg with Colburn’s Paprika.

Baked Eggs

Break as many eggs as you wish for your meal on a baking platter, sprinkle with salt and Colburn’s Paprika, place a lump of butter on each. Set in the oven and bake for five to eight minutes, serve hot.
Colburn's Poultry Seasoning

Every housewife is envious, and wonders at the results secured by the expert chef in seasoning soups, gravies, dressings, etc. Little do they dream or know the care used by these experts in securing the finest sweet herbs and spices from various parts of the world, and the careful blending required to produce this superb flavor and taste, always uniform and pleasing.

Colburn's "A" Poultry Seasoning is a blending of a great variety of the very finest imported sweet herbs and aromatic spices, many of them practically unknown in the ordinary culinary arts, selected with the greatest care, thoroughly dusted, scoured and cleaned and powdered by special process, eliminating all chaff sticks and stems such as are found in the ordinary seasonings.

This blend is one of long standing by a noted expert and has the approval of many of the most noted chefs, at clubs, hotels and private establishments, where only the finest will be considered.

Packed only in tins and glass of suitable sizes for hotels, clubs and private families, hence the aromatic properties are properly preserved until the entire package is used.

A trial package will prove that Colburn's "A" Poultry Seasoning will always merit a place in your pantry. Please note recipes.

The Standard Goods of America.
Baked Calves Heart

Soak the heart three hours in cold water, remove the muscles from the inside, take out every atom of blood—make a stuffing as follows—One cup of bread crumbs, one tablespoonful of melted butter, half teaspoonful salt, one heaping tablespoonful Colburn's Poultry Seasoning, mix thoroughly and stuff the heart; tie it together with string so the stuffing cannot get out—simmer until tender, then place in a baking pan, baste with melted butter and water in which the heart was cooked and brown in the oven.

Stuffed Onions

Peel large onions and boil in slightly salted water until tender, cut out the heart of the onion and fill the space with any kind of cold meat chopped fine and seasoned with Colburn's Poultry Seasoning. To each pint of meat add one egg and one-half a cup of milk. When the onions are filled put a small lump of butter on each, cover with bread crumbs and bake. Spanish onions are very nice baked this way.

Spiced Beef

Four pounds of raw beef chopped with one-half pound of suet, add one cupful of bread crumbs, one teaspoonful of butter, two eggs, four tablespoonsful of cream, one-half teaspoonful salt, one teaspoonful Colburn's Poultry Seasoning, mix all this thoroughly and form into a loaf, using flour to bind it, bake in a pan in a moderately heated oven and baste often with butter and water. Serve cold, cut in thin slices, garnish with slices of lemon.

Stuffing for Geese and Ducks

Two onions chopped fine, two cups mashed potatoes, one cup stale bread crumbs, salt, pepper and Colburn's Poultry Seasoning to taste.
Veal Omelet

Three pounds of veal chopped fine, six rolled crackers, three well beaten eggs, two tablespoonsful of cream, salt, and one-half teaspoonful of Colburn’s Poultry Seasoning. Mix all thoroughly; form into a loaf, put into a pan and bake slowly, baste often with butter and water, bake one and a half hour, garnish with hard boiled eggs cut in rings.

Chicken Jelly

Cut the fowl as for fricassee, boil until tender, take out the chicken and chop it into small pieces, then to the broth add pepper, salt and Colburn’s Poultry Seasoning to taste. Dissolve one-half ounce of gelatine and stir it with the broth in a bowl. When it begins to congeal add the chicken and pour it into a mould; when solid turn on a platter, garnish with sprigs of celery—a very pretty dish.

Ham Omelet

Beat six eggs separately. Take a cup of sweet milk, use one-fourth of the milk with a tablespoonful of flour, and stir it into the remainder when it is scalding hot; add a pinch of salt and one tablespoonful of butter and let cool. Take three tablespoonsful of minced ham, a half teaspoonful of Colburn’s Poultry Seasoning and stir it into the beaten yolks of the eggs. When well mixed add the whites of the eggs beaten to a stiff foam. Have ready a buttered shallow baking dish, turn in the mixture and bake in a hot oven.

Stuffing for Fish

Mix with two cups of bread crumbs, one scant teaspoonful of Colburn’s Poultry Seasoning, two tablespoonsful butter, a few oysters, two well beaten eggs, salt to taste.
A Cuban Delicacy

Heat an earthen dish over a moderate fire, drop in a piece of butter the size of an egg add a small onion minced fine, half a teaspoonful of salt, and one teaspoonful of Colburn's Poultry Seasoning. Into this break carefully six eggs; as soon as the whites begin to thicken turn them with great care so as not to break the yolks. When cooked serve from the same dish.

Lyonnaise Potatoes

One quart of cold boiled potatoes cut into dice, three tablespoonsful of butter, one chopped onion, one teaspoonful of Colburn's Poultry Seasoning. Fry the onion in the butter and when it turns yellow add the potatoes, salt and Poultry Seasoning. Stir with a fork, cook for two minutes or longer if you wish them brown. Serve on a hot dish with parsley.

Poultry Stuffing

One quart of stale bread crumbs, one-half cup of butter, salt and Colburn's Poultry Seasoning to taste.

Stuffing for Pork

Three large onions parboiled and chopped, two cups of fine bread crumbs, two tablespoonsful of melted butter, one teaspoonful of Colburn's Poultry Seasoning, salt to taste.
Colburn’s Pastry Spice

Is composed of the finest quality, specially imported sweet spices of numerous kinds, carefully cleaned, powdered and blended, securing the best results and absolute uniformity.

Really fancy sweet spices can seldom be secured in very small quantities, and a kitchen blending of the same cannot produce such desirable results as by the use of

Colburn’s Pastry Spice

The better for standing blended in a sealed package—always ready, always clean, and positively the best.

Suitable for flavoring custards, cakes and pies, dusting buns, and all kinds of pastry.

The Standard Goods of America.
Pumpkin Pie

One quart of stewed pumpkin pressed through a sieve, nine eggs, whites and yolks beaten separately; two scant quarts of milk, one and one-half cups of sugar, three teaspoonsful of Colburn's Pastry Spice. Beat all well together, and bake in a crust without cover.

Irish Potato Pie

One cup of mashed potatoes, one cup of milk, one cup of sugar, two eggs, white and yolks separately; a piece of butter the size of an egg, one teaspoonful of Colburn's Pastry Spice. Cream the butter and sugar, add the yolks of eggs beaten very light and the spice, beat the potatoes in by degrees and until all is light, then add the milk and whites of eggs beaten to a stiff froth, bake in pie plate lined with good pastry, without cover.

Custard Pie

Four eggs, one quart of milk, four tablespoonsful of sugar. Flavor with Colburn's Extract Vanilla. Beat the yolks of eggs and sugar very light, and mix with the milk; flavor and whip in the whites of the eggs which should be already a stiff froth; mix well and pour into pastry shells. Sprinkle Colburn's Pastry Spice generously upon the top of each. This can also be baked as cup custard.

Fruit Cake

Two cups of sugar, one cup of butter, one cup of molasses, one cup of cold coffee, five cups of flour, four and one-half teaspoonsful of Colburn's Pastry Spice, one teaspoonful of baking soda, two teaspoonsful of cream tartar, two pounds of raisins, two pounds of currants, one pound of citron, six eggs.
Plum Pudding

One pint of stale bread crumbs, one cup of flour, one cup of seeded raisins, one cup of currants, one cup of brown sugar, one-half cup of molasses, one-half pound of suet, one-half pound of citron, three eggs, one-half teaspoonful of baking soda, two teaspoonsful of Colburn's Pastry Spice, one lemon, juice and rind. Chop suet fine, cut raisins and citron, add currants, mix all the dry ingredients. Beat the eggs, add the molasses, dissolve the soda in a little water and add to the molasses and eggs, mix these well into the dry ingredients, pack into a greased mold and steam four hours.

Apple Meringue Pudding

One pint of stewed apples, three eggs, whites and yolks separate; one-half cup of sugar, one teaspoonful of butter, one teaspoonful of Colburn's Pastry Spice, one teaspoonful of Colburn's Extract of Vanilla for the Meringue. While the apple is still very hot, stir in the butter, sugar and spice and, a little at a time, the yolks of the eggs beaten very light; beat well and pour into a buttered dish and bake ten minutes. Cover without drawing from the oven with a meringue made of the beaten whites of the eggs and two tablespoonsful of sugar and vanilla extract spread smoothly and quickly, close the oven and brown slightly. Serve cold, with sugar and cream.

Rice and Tapioca Pudding

One-half cup rice, one-half cup Colburn's Hasty Tapioca, three-quarters cup sugar, three pints of milk, Colburn's Pastry Spice to taste. Wash the rice in several waters and soak in a cup of the milk for fifteen minutes. Put the tapioca to soak in another cup of the milk for a few minutes. Sweeten the remaining quart of milk, put all the ingredients together in a baking dish and sprinkle over the top with Colburn's Pastry Spice, bake in a slow oven until the rice is soft. To be eaten cold.
Cousin Caroline's Pudding

One cup of molasses, one cup of milk, one-half cup of melted butter, three and one-half cups of flour, two teaspoonsful of Colburn's Pastry Spice, one-half teaspoonful of baking soda, pinch salt. Dissolve the soda in a tablespoonful of boiling water, then stir it into the molasses, add the melted butter, then the milk and flour; beat all together until smooth, then add the pastry spice and salt, pour into a two-quart mold, well greased, or a floured pudding bag, allowing it plenty of room to swell, and put into a pot of boiling water and boil continuously for three hours. Serve hot with sweet sauce.

Milk Pudding Sauce

Two eggs, well beaten; one large cup of sugar, five tablespoonsful of boiling milk, one-half tablespoonful of cornstarch, wet with a little milk; one tablespoonful butter, one teaspoonful of Colburn's Pastry Spice. Rub the butter into the sugar, add the beaten eggs, and work all to a creamy froth; wet the cornstarch and put in next with the spice; finally, pour in very slowly the boiling milk, beating well all the time, pour in a pan, set within a saucepan of boiling water five minutes, stirring all the while, but do not let the sauce boil. This is an excellent sauce for bread or other simple puddings.

Brown Betty

One cup of bread crumbs, one-half cup of sugar, two cups of chopped tart apples, two tablespoonsful of butter cut in small bits, one teaspoonful of Colburn's Pastry Spice. Butter a deep dish, and put a layer of chopped apples on the bottom, sprinkle with sugar, a few bits of butter and pastry spice, cover with bread crumbs, then more apple, proceed in this order until the dish is full, having a layer of crumbs on top. Cover closely and steam three-quarters of an hour in a moderate oven, then uncover and brown quickly. To be eaten warm with sugar and cream or a sweet sauce.
Soft Molasses Cake

One cup of molasses, three-quarters cup of sweet milk, one and one-half cup of flour, one egg, one tablespoonful of butter, one teaspoonful baking soda put in flour, one teaspoonful of Colburn's Pastry Spice.

Molasses Cookies

One cup molasses, one-half cup of butter, one-quarter cup of sugar, one egg, one teaspoonful of Colburn's Pastry Spice, enough flour to make a soft dough.

Coffee Cake

Two cups of sugar, three-quarters cup of butter, one cup of liquid coffee, three cups of flour, two eggs, three teaspoonsful of Colburn's Pastry Spice, one teaspoonful cream tartar, one-half teaspoonful baking soda.

Marble Cake

LIGHT.

One-half cup of sugar, one-quarter cup of butter, one-half cup of milk, whites of two eggs, one cup of flour, one teaspoonful of baking powder, one-half teaspoonful of Colburn's Extract of Vanilla.

DARK

One-half cup of sugar, one-quarter cup of butter, one-half cup of milk, yolks of two eggs, one cup of flour, one teaspoonful of baking powder, two and one-half teaspoonsful of Colburn's Pastry Spice, one-half teacupful molasses.

Butter your baking pan, and put in the dark and light batter in alternate tablespoonsful.
Colburn's

Onion Seasoning

Good Cooking is due primarily to the skillful combination of seasonings and flavorings.

It has been the problem of many talented chefs to secure the advantages of the onion as a seasoning without the obvious disadvantages of the green onion—these disadvantages are well-known, unpleasant odors while cooking, disagreeable after-effects, and the inconvenience and difficulty in slicing, grating or other necessary preparation of the onion.

By the use of Colburn's “A” Onion Seasoning, the advantages of a delicate and attractive onion flavor are obtained without any of the troubles or disadvantages from the use of the raw onion.

The styles in which Colburn's “A” Onion Seasoning is packed make it convenient to use at the table for those who desire the addition of the onion flavor to food which has already been cooked or prepared. The members of the family who do not like the onion flavor, need not use it, and thus the individual taste is accommodated.

To all who use the increasingly popular chafing dish, Colburn's “A” Onion Seasoning comes as a welcome aid in preparing and giving the proper and needed zest to stewed oysters, creamed lobster, lobster a la Newberg, Welch rarebit, and many other attractive delicacies.

IMPORTANT.—Colburn's “A” Onion Seasoning should be added to the food when ready to be served. In this way the delicate aroma and flavor is retained to the best advantage. IT IS NOT NECESSARY TO COOK Colburn's “A” Onion Seasoning—it is already prepared, and the best results can be obtained in seasoning the food as it is taken from the fire.

Colburn's “A” Onion Seasoning will add zest to soups, stews, steaks, gravies, sausage, sauces, Hamburg, oysters, potatoes, tomatoes, and many other vegetables.

Colburn's “A” Onion Seasoning will be found as necessary in the modern kitchen as pepper and salt.
Colburn's Guarantee
of Purity and Satisfaction

Colburn's Spices, Mustard, Flavoring Extracts, Condiments, Cooking Herbs, etc., are most carefully and scientifically prepared, and are guaranteed pure, net weight and full measure. Dealer is authorized to refund the purchase money, if contents of this package are not as represented.

The A. Colburn Co.

Manufacturers
Philadelphia, U. S. A.