RECIPES
HINTS AND SUGGESTIONS
FOR THE USE OF THE FAMOUS
CREAM DOVE
SHORTENING

Look for the Cream Dove Boy on inside.
He Eats Goodies Made with Cream Dove
AM Grandpa's Cream-Dove Boy,
My heart is full of joy;
Cream Dove Shortening is so fine
That you never hear me whine,
When I eat the pie and cake
Grandma loves so much to bake,
She never uses butter,
For Cream Dove's so much better.
Cream Dove Shortening is praised by its enthusiastic users and the welcome news will be received with delight that Cream Dove has been analyzed by Prof. L. B. Allyn, Pure Food Expert of Westfield, Mass., and he states in a letter to Cream Dove Mfg. Co. on Sept. 9, 1914: "Cream Dove Shortening complies in every way with the exacting standards adopted by the Ladies' World and the Westfield Standard of Pure Foods," and he also states, "Cream Dove is an excellent article."

Cream Dove Shortening has always been kept to a high standard of quality, is much richer than other shortenings, and has far greater shortening qualities than butter. Butter contains a large amount of water, but Cream Dove is 100 per cent shortening fat, composed largely of sweet, neutral vegetable oils and a very small percentage of choice edible, rich beef fat. The blending of the oil and beef fat together and a scientific process makes Cream Dove a very rich and wholesome cooking material. Purity and economy was the first thought in the manufacture of Cream Dove. Cream Dove is manufactured under the most sanitary and hygienic conditions. The interior of the factory is painted white and every nook and corner is span clean. It is economy to use Cream Dove because it is very rich in its Baking Qualities, and on account of its rich creamy quality it can be used for any Baking where Butter is required. Its qualities for Frying Purposes are unequalled, because it is sweet and clean, and free from odor so unpleasant in lard and lard compounds. For all purposes use one-third less than with other Cooking Fats. Food cooked with Cream Dove is appetizing and easily digested. Cream Dove contains no Pork Fat, and anyone with a weak stomach can eat food cooked with Cream Dove without harm. Cream Dove Shortening is especially adapted for making Saratoga chips and frying French and Ger-
man fried potatoes. Put up in 1, 2, 3, 5, 10, 20, 25 and 50-lb. gross weight cans.

Cream Dove Brand Peanut Butter is in a class alone by itself and has a distinct sweet appetizing flavor of its own and one taste will convince you that high quality prevails. Cream Dove Brand Peanut Butter has also been analyzed and passed by Professor Allyn of the Westfield Laboratories and complies with all the requirements of the Westfield Standard of Pure Foods and contains only No. 1 Peanuts and table salt. If you always insist on your grocer giving you Cream Dove Brand Peanut Butter, you will always have the purest and best. Put up in 1, 2, 3 and 5-lb. friction sealed pails for family use and 10, 20 and 55-lb. pails in bulk, and 10, 15 and 25-cent vacuum sealed glass jars, and sold in bulk by the pound. Cream Dove products are all manufactured under government inspection and are guaranteed to comply with all sections of the pure food laws.

See that every package bears our Trade Mark, the White Dove in black circle.

Your shortening bill will be more than one-third less if you use Cream Dove Shortening.

If you have never used Cream Dove Shortening or the Cream Dove Brand Peanut Butter, write the factory for a sample package.

Remember Cream Dove is different from the others.

The recipes show the advantages of Cream Dove Shortening over all other shortenings. Always use one-third less than of other shortenings and only a trifle more than half as much as of butter.
RECIPES

LAYER CAKE
1 cup sugar, 1 medium tablespoonful Cream Dove Shortening, \(\frac{1}{2}\) teaspoonful salt, 1 egg (cream all together) then add 1 cup sweet milk, 1 teaspoon flavoring extract (any flavor), 2 teaspoons baking powder, 2 cups of flour. Make loaf cake the same, only use large tablespoon Cream Dove Shortening.

APPLE SAUCE CAKE
1 \(\frac{1}{2}\) cups apple sauce, 1 teaspoon soda stirred in, 1 cup brown sugar, \(\frac{1}{3}\) cup Cream Dove Shortening, 1 cup raisins, 2 cups flour, 1 teaspoon of cinnamon, 1 teaspoon of cloves.

CUP CAKES
2 cups sugar, one-half cup Cream Dove Shortening, 3\(\frac{1}{2}\) teaspoons baking powder. Stir Shortening and sugar together and add the beaten yolks of the eggs, then the milk, then flavoring, and the whites of the eggs; put baking powder and flour together and add last; bake in greased gempans. To this recipe may be added 1 cup English currants or chopped raisins.

TEA CAKE
1 cup sugar, 2 eggs, 1 large tablespoon Cream Dove Shortening, \(\frac{1}{2}\) cup milk, 2 teaspoons baking powder, 2 cups flour, \(\frac{1}{4}\) teaspoon salt, 1 teaspoon vanilla.

WHITE-FACE CAKE
1 cup sugar, \(\frac{1}{2}\) cup Cream Dove Shortening, whites of 3 eggs, \(\frac{1}{2}\) cup of sweet milk, \(\frac{1}{4}\) teaspoon salt, 2\(\frac{1}{2}\) cups of flour. Flavor to taste. 2 teaspoons of baking powder.

BEEFSTEAK CAKE
Two-thirds cup Cream Dove Shortening, two cups sugar, three eggs, two-thirds cup sweet milk, three level cups flour, one teaspoon soda, two teaspoons cream tartar. Divide this into two parts using yolks for dark part and whites for the other, adding to dark part one tablespoon flour, two tablespoons mo-
lasses, one teaspoon cinnamon, cloves, etc., one-half cup chopped raisins. Bake in layers and put together with frosting or in loaf.

**BOSTON COCOA CAKE**

One cup sugar, one-half teaspoon soda, one-half cup Cream Dove Shortening, one and one-fourth cups flour, two eggs, one-half sweet milk, one teaspoon vanilla, one teaspoon cream tartar, three heaping teaspoons cocoa. Bake in a moderately slow oven.

**SPONGE CAKE**

Two eggs, one cup sugar, one cup flour, one heaped teaspoon baking powder, one-half cup hot water. Beat your eggs and sugar thoroughly, then add flour with a heaping teaspoon baking powder, then add your hot water. Season and bake in a moderate oven.

**SNOW CAKE**

One-half cup Cream Dove Shortening, one cup sugar, one-half cup milk. one and one-half cups flour, whites of four eggs, cream shortening and sugar, add milk, then your flour with one teaspoon baking powder in it; lastly your eggs.

**BUFFALO CREAM CAKE**

One cup sugar, one tablespoon Cream Dove Shortening, one egg, two-thirds cup of milk, one and two-thirds cups flour, two teaspoons baking powder, flavor. Good for loaf or two-layer cake.

**SHORT CAKE**

Three cups flour, one-fourth teaspoon salt, two teaspoons baking powder, one tablespoon Cream Dove Shortening. Rub all together, add milk enough to make stiff batter, spread on tin and bake.

Notice how readily Cream Dove "Creams." Rub Cream Dove on the bottom of the pans and bake in medium hot oven. You will find the shortcake richer, with more taste than you have ever been able to secure before.

**JOHNNY CAKE**

One-half cup sugar, 1/2 cup molasses, 1/2 teaspoon salt, 1 tablespoon Cream Dove Shortening, 1 cup sour
milk, 1 cup sweet milk, 2 cups yellow corn meal, 1 cup of flour, 1 teaspoon soda, 1 egg beat in last. One cup of blackberries makes it delicious or bake without.

**FRIED CAKES**

Two cups sugar, 2 eggs, \( \frac{1}{2} \) teaspoon salt, 3\( \frac{1}{2} \) tablespoons Cream Dove Shortening (melted), 1 level teaspoon grated nutmeg. Stir all together until it becomes like cream, then add two cups of sour milk and flour enough to make a stiff dough in which has been added 1 level teaspoon of soda and a large teaspoon of baking powder; roll out soft as possible and fry in Cream Dove Shortening. For half of above receipt use 2 tablespoons Cream Dove Shortening.

**SUGAR COOKIES**

Two cups sugar, 1 cup Cream Dove Shortening, 1 cup sweet milk, 2 eggs, 1 level teaspoon salt, 1 level teaspoon nutmeg. Flour enough to roll out.

**MOLASSES COOKIES, EXCELLENT**

Two cups molasses, 1 cup sugar, 1 cup Cream Dove Shortening, \( \frac{3}{4} \) cup of cold water, 1 tablespoon ginger, 1 heaping teaspoon soda. Flour to make a stiff dough and roll out.

**PEANUT COOKIES**

Two rounding tablespoons Cream Dove Shortening, one-half cup sugar creamed together, one egg, one cup pastry flour, one teaspoon baking powder, two tablespoons sweet milk, one cup chopped peanuts, salt. Drop with spoon.

**GINGER COOKIES (Dropped)**

Three-fourths cup molasses, one-fourth cup sugar, one-half cup buttermilk, one-third cup Cream Dove Shortening, one egg. one dessert spoon each of soda, salt, ginger. Stir soft with flour.

**PIE CRUST FOR ONE LARGE PIE**

One heaping cup flour, \( \frac{1}{2} \) teaspoon of salt, \( \frac{1}{2} \) cup of Cream Dove Shortening, mix flour and shortening together with a knife, add enough water to make a stiff dough. Roll out the dough and spread with
Cream Dove Shortening, then fold and roll in, and continue to fold and spread until ready to cut for crust; this will make a delicious flaky crust.

**CREAM PIE**

One pint of sweet milk, two tablespoons of flour, yolks of two eggs, two-thirds of a cup of sugar, one teaspoon of vanilla. Cook in double boiler.

**CARROT PIE**

One scant cup grated carrot, 1 small cup sugar, $1\frac{1}{2}$ tablespoon flour, 1 large pinch salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon ginger, 1 pint milk.

**LEMON FILLER FOR LAYER CAKE**

One cup sugar, two eggs, one small teaspoon flour, juice of one lemon; cream all together. Then add one-half cup water and cook in double boiler, until it thickens, and let stand until cold before using. This will make two cakes.

**PEANUT BUTTER FROSTING**

One cup powdered sugar, one small pinch of salt, shortening size of a walnut, stir all together, then wet with cream or milk and add a tablespoon of Cream Dove Brand Peanut Butter.

**APPLE FROSTING**

White of one egg, one cup sugar, one small cup grated apple. Add sugar and apple gradually to the unbeaten white of egg; beat until stiff.

**FROSTING**

To one square of melted chocolate add one-half cup milk and confectioners sugar until it is smooth and will not run. Vanilla.

**BOILED ICING**

Three-fourths cup of sugar, enough boiling water to dissolve. Boil until it threads and pour onto the beaten white of one egg. Flavor.

**SALAD DRESSING (Without Oil)**

One tablespoon flour, one tablespoon sugar, one teaspoon mustard, one teaspoon salt, mix thoroughly together, then add two well-beaten eggs, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of hot water, one teaspoon Cream Dove Shortening. Thin with cream, and keep in a cool place.
GINGER BREAD

One cup sugar, two eggs, one cup molasses, one-half cup Cream Dove Shortening, three cups flour, and teaspoon of ginger mixed together, teaspoon salt, two teaspoons of soda in one cup boiling water. This makes two loaves.

SCALLOPED POTATOES

Peel and slice in thin slices, crosswise, as many potatoes as you will need. Drop them in a pan of cold water as fast as peeled. Rub a large pudding dish with Cream Dove Shortening and, draining the potatoes, put a layer in the bottom. Season with salt, and plenty of Cream Dove Shortening and sprinkle lightly with flour. Add another layer of potatoes and repeat the seasoning and dredging with flour. Over the top layer of potatoes put more Cream Dove Shortening, and, if you like, a thin sprinkling of grated cheese with the flour. Then pour on hot milk until you can see it between the top layers. Cover and bake for an hour in a hot oven, uncover and brown, and you will have a dish hearty yet delicate and one universally approved.

POTATO SOUFFLE

To each cup of well-mashed potatoes use 1 egg and \( \frac{1}{4} \) cup of milk or cream. Beat the eggs separately. Add the yolks and cream to the potatoes, season with salt and white pepper. Fold in the stiff whites, put into a baking dish well covered with Cream Dove Shortening and bake about 30 minutes.

BAKED BEANS

Cream Dove is delicious for Baked Beans. Boil beans as usual and when ready to put in the oven, put four to six teaspoons full of Cream Dove in different places on top of the beans, then put in the oven and when the Cream Dove melts and settles into the beans it gives them a delicious flavor. Put wetting enough in the beans to make them quite moist. Never use Pork Fat with Cream Dove in beans as Cream Dove gives a much superior flavor alone. A little sugar added to your baked beans adds greatly to the flavor.
SCALLOPED CORN

A very good supper or luncheon dish is made from a can of corn and bread crumbs. Rub a pudding dish with Cream Dove Shortening and sprinkle with a layer of crumbs, then add a layer of corn, seasoned with sugar, salt, pepper and shortening. Continue till the dish is nearly level with the top, having the crumbs on top. Pour over a cupful of milk and bake, covered, for half an hour. Just before serving remove the cover and brown.

NEVER FAIL LIGHT DUMPLINGS

Take one quart of sifted flour, rub in one tablespoonful of Cream Dove Shortening, one teaspoonful of salt, two teaspoonfuls of baking powder; stir in enough sweet milk to make a soft dough. Roll out like biscuit dough and cut with cutter. Have your broth at the boiling point, lay in the dumplings and boil for thirty minutes. Have a tight-fitting cover on your kettle and keep it over a steady fire.

RICE PUDDING WITHOUT EGGS

One quart new milk, two large tablespoonfuls of best rice, two large tablespoonfuls sugar, one saltspoon salt, Cream Dove Shortening the size of a walnut and a little bit of grated nutmeg to flavor. Spread the shortening in the pudding dish. Wash the rice in several waters and put rice in dish, sprinkle sugar, salt and nutmeg over it. Then pour on the milk. Bake not less than two hours in the bottom part of a moderate oven. A skin soon forms on the top which should not be broken, as it is this keeping the steam in and the long, slow cooking which gives the pudding its richness. When done the inside should be a rich, creamy yellow and the top have the appearance of a custard. May be served plain or with stewed prunes or other fruit as preferred. If the pudding seems to brown too quickly, cool off the oven. When one gets the right heat of the oven this is one of the simplest of puddings to make and far more nourishing for growing children than pie.

SALTED PEANUTS

Put 1 cup Cream Dove Shortening in any dish and melt; then add about 4 cups shelled peanuts; cook
till nicely browned (stirring most of the time), take out of shortening and add salt to taste and let cool. Same shortening can be used a number of times.

POP CORN

Put 2 small tablespoons Cream Dove Shortening in kettle or popper, add salt to season ¾ cup shelled corn.

NUT ROAST

Two eggs, 1 cup milk, ½ cup chopped nuts (pecan best), 2 cups crumbs; sage or savory to taste. Combine ingredients; roll in wet cloth, tie. Do not leave too much room to swell. Steam ¾ hour. This will cost about 15 cents.

EGG MUFFINS

Two cups flour, one teaspoon salt, three teaspoons baking powder, one cup milk, two eggs, three tablespoons melted Cream Dove Shortening. Mix and sift dry ingredients. Add beaten yolks, shortening and milk. Beat well, cut and fold in the stiffly beaten whites. Turn into gem pans; bake in hot oven 10 to 15 minutes. Three tablespoons sugar may be added if desired.

RYE MUFFINS

One cup rye, half cup flour, half cup molasses, two-thirds cup sour milk, one teaspoonful soda, one egg, piece of Cream Dove Shortening size of walnut melted, pinch salt.

TEA BISCUIT

One quart flour mixed with 2 heaping teaspoons baking powder, ½ teaspoon salt, 1 large tablespoon Cream Dove Shortening, rubbed in flour; enough sweet milk to make a dough.

ROLLS

One pint sweet milk, a piece of Cream Dove Dove Shortening the size of an egg. Heat to a scald, then cool. Add 1 teaspoon sugar, 1 teaspoon salt, flour to make a medium soft batter. Add to this ½ yeast cake soaked, and the whites of two eggs beaten light
and frothy. Let stand till light. Then mix with flour, as bread, only not quite as stiff. Let raise again, then make into rolls, and raise. Bake 15 or 20 minutes. These are excellent.

NUT BREAD

One cup milk, 3 cups flour, 2 teaspoon baking powder, \( \frac{1}{2} \) cup brown sugar, \( \frac{1}{2} \) teaspoon salt, 1 tablespoon Cream Dove Shortening, 1 cup chopped nuts. Let stand 15 or 20 minutes. Bake in a slow oven one hour.

If you cannot get Cream Dove Shortening and Cream Dove Brand Peanut Butter from your grocer, write the factory and they will send you a package by parcel post at the retail price.

TESTIMONIALS

Read the following testimonials of users of Cream Dove:

CREAM DOVE MFG. CO., BINGHAMTON.

Dear Sirs: About two years ago I purchased a pail of your Cream Dove Shortening, and as it is richer than lard, I did not have good luck with it the first time I tried it, but as I continued to use it I found it takes much less than lard or butter to shorten. I baked 9 pies and 18 cakes, all shortened with Cream Dove, and 7 of the pies and 16 of the cakes took first premium at Binghamton Fair, and also received first premium on my fried cakes, shortened with and fried in Cream Dove. I recommend Cream Dove to be the best and cheapest shortening I ever used.

MRS. C. B. HOWARD,
Hooper, N. Y.
CREAM DOVE MFG. CO.:

Dear Sirs: I have been using Cream Dove Shortening for the past two years, and I will say I never tried anything equal to it.

It saves me two pounds of butter to every five-pound pail of Shortening I use, because I can use Cream Dove Shortening for any of my baking and frying where it required butter, and it goes much farther than lard or any other shortening, and is without any bad odor when used in a hot frying pan.

Yours truly,

MRS. W. E. DOWNING.

Binghamton, N. Y.

CREAM DOVE MFG. CO.:

Dear Sirs: I was persuaded to try a small package of the very excellent shortening manufactured by your firm. I used it and was very well pleased with it. I found it better for cake and for all other food in which shortening is used, than butter. I have since ordered 25 pounds, and can recommend it to housekeepers as being what I consider the best shortening on the market.

Yours respectfully, MRS. CHARLES DIBBLE.

122 Chenango St., Binghamton, N. Y.
For Two 2-cent stamps we will send our book of receipts and full instructions for the use of Cream Dove.

NOTE—When using Cream Dove Shortening in place of butter, add salt.

KEEP IN A COOL PLACE

Cream Dove is Manufactured by

CREAM DOVE MFG. CO.

11 Alice St.

BINGHAMTON, N. Y.

For Sale by all Grocers