WHAT IS MAPLEINE?

Mapleine Syrup

Flavoring

Dissolve 7 pounds of white sugar in 4 pints of hot water, when thoroughly dissolved add one ounce of Mapleine and strain through a damp cloth. This makes one gallon of Syrup at a cost of 50 to 60c.

Mapleine flavors pies, puddings, cakes, frostings, icings, candies, ice cream, nut sundaes, carbonated and mineral waters and many other dainties to perfection.

Mapleine is sold and guaranteed under the National Pure Food and Drugs Act, and every package bears our guarantee registry number—“Serial 907.”


NOTE—Beware of imitations. Every bottle of Mapleine bears our Crescent Trade Mark.

MANUFACTURED ONLY BY THE
CRESCEANT MANUFACTURING CO.
SEATTLE, WASH., U. S. A.

FOR SALE BY
"Unsolicited praise is the only praise worth while."

just a few of the many unsolicited testimonials sent us by the publishers of "Good Housekeeping" one of the brightest American Home Magazines published.

Crescent Manufacturing Company,
Seattle, Wash.

Gentlemen:—Here are some testimonials which I have had copied off, and which came in as the result of the puzzle in the February number of Good Housekeeping. We thought you would be pleased to be included in this puzzle.

Yours very truly,
THE PHELPS PUBLISHING COMPANY.
W. A. WHITTING, Advertising Manager.

Springfield, Mass., March 6, 1908.

When I went West a short time ago to live I did not feel as though I could afford Maple Syrup, so tried Mapleine. I found it just as satisfactory and much cheaper than what Maple Syrup could be bought for out there. Have since returned here to live and don't know of any place you can buy it. West people use it all the time, as we do Maple Syrup, and I consider it just as good.

MRS. F. K. JONES,
W. Somerville, Mass.

Having seen Mapleine advertised in Good Housekeeping (which assured me that it was reliable) I procured a bottle. It gives me pleasure to recommend this valuable vegetable extract and we find it fully equal to the merits claimed in the advertisement. It is not as expensive as Maple Syrup, and yet has a distinctive maple flavor. We have used it, also, in cakes, ice creams and other desserts.

MISS MYRTLE WINKLER.
LaGrange, Ill.

The first time we used Mapleine, my mother did not tell me she had made the syrup she served from Mapleine and I asked her where she got it so early in the winter. I thought it was maple syrup from my grandfather's farm.

MAUD HAYNES JOHNSON.
Asbury Park, N. J.

I have used Mapleine the past year and can truly say that I have never used anything that could take the place of real Maple Syrup as Mapleine does. I have always been obliged to send back to my native state for maple syrup until I got hold of your Mapleine.

MRS. F. A. SNOW.
Topeka, Kans.

We have found by the use of Mapleine, a way to have as good maple syrup as money can buy at a very small cost and we can recommend it very highly.

MRS. F. T. BURTON.
Anaconda, Mont.

Have used Mapleine for a year and find it most excellent for flavoring—and for syrup, it is superior to so many of the so-called maple syrups.

MRS. S. J. WALKER.
Memphis, Neb.

Talk of the pie that mother makes
That's fit for any queen.
Give me some steaming buckwheat cakes
Well soaked in Mapleine.

MRS. T. A. SHUFF.
New Berlin, Ill.