What is Mapleine?

It is not an imitation or a substitute for anything, because it is an original product. It is a purely vegetable product produced by a scientific blend of vegetable ingredients, emphatically not a coal tar product.

Mapleine is guaranteed under all the pure food laws, both State and National, to be free from impure and injurious ingredients. Mapleine is listed in the Westfield Book of Pure Foods.

Mapleine contains no maple sugar, syrup, nor sap, but produces a taste similar to maple. The maple groves are fast disappearing, and it is said the annual output of maple syrup is not now sufficient to supply one-half the City of New York. Therefore, the discovery of Mapleine fills a great need. With it the family may continue to enjoy its favorite flavor at prices within the reach of a modest purse, and with greater convenience.

Mapleine is a highly concentrated essence, as easy to use as lemon or vanilla, but differing from these flavors in that the more the housewife becomes accustomed to Mapleine, the more she learns of its varied uses.

No harm can possibly follow the too liberal use of Mapleine, but too much will destroy the delicious delicacy of the flavor. A little Mapleine contains much flavor, hence it is truly economical.

The Uses of Mapleine

Mapleine Syrup—Syrup of splendid quality and flavor is made with Mapleine, Sugar and Water, no boiling required.


Mapleine Savor—For Soups and Sauces, Baked Beans, Sweet Potatoes and Pumpkin Pies.

Use scant measures of Mapleine
Mapleine Syrup

2 cups boiling hot water
1 full or 2 level teaspoons Mapleine
4 cups granulated sugar

Thoroughly dissolve the sugar in the water, stir in the Mapleine and strain through a damp cloth. This makes one quart of delicious table syrup, which can be used as soon as cold, but if allowed to stand twenty-four hours, the flavor will be more perfectly blended. Do not boil.

One Gallon

For one gallon Mapleine Syrup use 4 pints boiling water, 7 pounds granulated sugar and 2 tablespoons Mapleine and proceed as above.

Fine for hot cakes, biscuits and waffles.
Mapleine-Apple Sauce Cake

1 cup sugar  
$\frac{1}{2}$ cup lard  
$\frac{1}{2}$ teaspoon Mapleine  
$\frac{1}{2}$ teaspoon cinnamon  
$\frac{1}{2}$ teaspoon cloves  
1 level teaspoon soda  
1 cup raisins  
$1\frac{3}{4}$ cups flour  
Pinch of salt

Cream the sugar and lard and add the Mapleine. Mix the soda with the apple sauce and add. Sift flour, spices and salt and mix; then add raisins, and bake about forty minutes. Frost with uncooked icing.

Mapleine Cream Filling

2 cups granulated sugar  
2 whites of eggs  
2 tablespoons butter  
1 teaspoon Mapleine  
$\frac{1}{2}$ cup cream

Cook the sugar and butter until it threads. Pour gradually into the stiffly beaten whites of eggs. Beat constantly till very smooth, then add Mapleine and the cream whipped to dry froth. Spread on layers of delicate white cake.
Uncooked Icing, No. 1

2 whites of eggs  ½ teaspoon Mapleine
Powdered sugar

Stir powdered sugar into the unbeaten egg whites until thick enough to spread. Flavor with the Mapleine.

Uncooked Icing, No. 2

1 cup confectioner’s  ½ teaspoon Mapleine
sugar  Milk
½ tablespoon butter

Cream the butter and sugar, then add milk a few drops at a time until right consistency to spread, then add Mapleine, beat well and spread on cake. Easily made and will not harden or crack.

Mapleine Date Cake

1 cup stoned,  3 teaspoons baking
chopped dates  powder
1 cup sugar  1 egg
½ teaspoon soda  1½ cups flour
1 cup nut meats  1 teaspoon Mapleine

Sprinkle soda over dates; add one cup boiling water; let cool. Cream butter, sugar, Mapleine and mix. Add egg beaten with pinch of salt. Add flour sifted with baking powder. Add nuts; mix thoroughly. Moderate oven.

Use level measurements—wet or dry
Crescent Nut Bread

2 cups milk  
1/2 cup sugar  
1 teaspoon Mapleine  
1 rounding teaspoon salt  
2 cups graham flour  
2 cups flour

Let the batter stand in bake pan half an hour, then bake in moderate oven one hour.

Crescent Health Bread

1 1/2 cups sweet milk  
1 cup flour  
2 cups graham flour  
1 teaspoon salt

1 tablespoon Mapleine syrup  
3 level teaspoons baking powder

Let stand 1 hour. This makes one loaf of delicious bread.

Mapleine Cookies

2 cups light brown sugar  
1 cup shortening, half butter, half lard  
2 eggs, well beaten

1 1/2 teaspoons Mapleine  
1 teaspoon baking powder  
Flour to roll thin

Cream sugar and shortening, add well beaten eggs, Mapleine, then soda mixed in hot water. Flour and baking powder.

Use scant measures of Mapleine
Sauces

Sauce for Apple Dumplings, Cottage Pudding, Etc.

1 cup granulated sugar  
1 ½ cups boiling water  
1 tablespoon butter  
1 teaspoon Mapleine  
2 teaspoons cornstarch

Mix sugar, butter and cornstarch and dissolve in the boiling water. Cook until it thickens and stir in the Mapleine.

Cream Sauce

1 egg  
3/4 cup cream  
1 cup powdered sugar  
1/2 teaspoon Mapleine

Beat the white of egg until stiff; into this beat the well beaten yolk, then gradually add the sugar. Whip the cream until quite stiff; combine with egg mixture and flavor with the Mapleine.

Golden Sauce

1 tablespoon flour  
2 cups milk  
4 tablespoons light brown sugar  
4 yolks of eggs  
1/2 teaspoon Mapleine

Mix well the flour and brown sugar. Stir into milk. Put in double boiler and bring to boiling point. Then add the well beaten yolks of eggs and Mapleine, stirring until well blended. Cook until it thickens.

To insure delicacy of flavor
**Mapleine Nut Ice Cream**

1 pint milk  
1 egg  
1 teaspoon cornstarch  
1 pint cream  

1 cup light brown sugar  
1 teaspoon Mapleine  
1 cup nut meats

Boil the milk, cornstarch and beaten egg until slightly thickened. Let cool. Grind the nut meats and add to the boiled mixture. Then add cream, sugar and Mapleine and freeze. Serves eight people.

**Mapleine Ice Cream**

Use 1 teaspoon Mapleine to 1 quart of unfrozen mixture, following any good ice cream recipe.

Measures Mapleine carefully—Use just enough
CANDIES

Vegetable Candy

1 cup hot mashed potatoes
2 cups pulverized sugar
1 1/2 cups nut meats
1/2 teaspoon Mapleine

Rub the potatoes smooth and mix thoroughly with the powdered sugar; add Mapleine and nut meats. Spread on wax paper and when cold cut in cubes, or form in balls and coat with melted chocolate.

Mapleine Divinity

2 cups granulated sugar
1/2 cup white corn syrup
1/3 cup hot water
2 whites of eggs
1/4 teaspoon cream tartar
1/2 teaspoon Mapleine

Boil the sugar, syrup and hot water until it threads. Whip the whites of eggs with the cream of tartar. Into the stiffly beaten egg whites pour gradually the hot syrup, beating constantly. Add Mapleine; whip until cool. Drop by spoonfuls in buttered pans.

Use level measurements—wet or dry
CANDIES

Uncooked Fudge

1 egg
1 teaspoon Mapleine
1 tablespoon butter

1 pound powdered
sugar
½ cup broken nut meats

Beat sugar and butter until it creams, add Mapleine and unbeaten egg. Sift in powdered sugar until it forms a thick paste and add the nut meats. Turn out on board and knead in sugar to proper stiffness.

Mapleine Sugar

4 cups light brown sugar
1 cup cold water
1 teaspoon Mapleine

Boil the sugar and water until it snaps when tested in cold water; take from fire and add Mapleine. Stir until it grains; pour in small patty pans and let stand until cold.

This is good, pure candy for children. The recipe is also much used to make sugar for church bazaars and socials.

Mapleine Popcorn Dainty

2 cups granulated sugar
½ cup water
¼ teaspoon cream tartar
1 teaspoon Mapleine
2 cups ground popped corn
2 whites of eggs

Put sugar, water and cream tartar in pan and boil until it hairs. Just before removing from fire add the Mapleine and the ground popcorn. Pour the mixture over the stiffly beaten egg whites and beat until light. Pour in buttered pans and cut in squares.

Use scant measures of Mapleine
CANDIES

**Mexican Kisses**

1 1/4 cups granulated sugar  1/4 cup hot water
3/4 cup brown sugar  1/2 teaspoon Mapleine

Boil the sugar and water until it threads. Remove from fire and add the Mapleine. Beat until it begins to cream. Stir in nuts; then set in bowl of hot water and drop from teaspoon on waxed paper.

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**Mapleine Marguerites**

1 white of egg  1 teaspoon Mapleine
1 cup confectioner's sugar  1/2 cup currants or raisins
1/3 cup water  1/2 cup chopped nuts

Boil sugar, water and Mapleine until it threads. Pour over the stiffly beaten egg whites; beat well. Add chopped nuts and raisins; spread on crackers and brown slightly in oven.

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**Mapleine Marshmallow Dainty**

1/2 pound marshmallows  2 whites of eggs
1 cup whipped cream  1 cup diced bananas
1 1/2 tablespoons sugar  1 cup chopped nut meats
1 teaspoon Mapleine

Cut marshmallows in small pieces and add to them the whipped cream and sugar. Then add the stiffly beaten whites of eggs, bananas and nuts. Add Mapleine and mix well. Chill thoroughly and serve in sherbet glasses.

*To insure delicacy of flavor*
Sweet Potatoes Southern Style

Wash and scrape. Split or slice lengthwise, steam or boil until nearly done. Drain and put them in a baking dish, placing over them lumps of butter, salt and pepper. Pour over all quite liberally Mapleine Syrup and bake in oven to a nice brown. There should be sufficient of the syrup to use as a dressing in serving.

Pear Salad

Arrange canned pears on crisp lettuce leaves. Sprinkle with chopped nuts and marshmallows cut in small pieces. Serve with the following dressing:

\[ \begin{align*}
\frac{1}{2} \text{ cup sweet cream} & \quad 3 \text{ tablespoons melted butter} \\
3 \text{ whites of eggs} & \quad 1 \text{ tablespoon corn-starch} \\
\frac{1}{4} \text{ teaspoon salt} & \quad 2 \text{ tablespoons powdered sugar} \\
\frac{1}{8} \text{ teaspoon white pepper} & \\
\frac{1}{4} \text{ teaspoon Mapleine} & \quad 1 \text{ tablespoon vinegar}
\end{align*} \]

Mix all ingredients except whites of eggs and the cream, and cook until thick in double boiler. Cool and add stiffly beaten egg whites, lastly the cream whipped to stiff froth. Use any fresh fruit with this dressing.
Mapleine Mousse

1 pint heavy cream  \( \frac{1}{2} \) cup sugar
1 pint milk  \( \frac{1}{2} \) teaspoon Mapleine

Beat cream very stiff, add milk and beat again. Add sugar and Mapleine and pack in ice and salt as ice cream is packed, letting stand four to five hours.

Mapleine Jelly

2 tablespoons gelatine
4 tablespoons cold water
1 pint boiling water
1 cup sugar
Juice of 1 lemon
\( \frac{1}{2} \) teaspoon Mapleine

Soak the gelatine in the cold water, then add the boiling water, thoroughly dissolving the gelatine (any good brand). Add lemon juice and Mapleine and allow to cool, but not to set. Remove one-quarter of the mixture and whip with an egg beater until light and fluffy. Place in bottom of mold and allow to set. Pour over this the remaining unwhipped portion and set away to harden. Remove from mold and serve with whipped cream sweetened and flavored with a few drops of Mapleine.
Melon Preserve

4 quarts watermelon  1 tablespoon rind  Mapleine
1 1/2 quarts granulated sugar

Peel rind and cut into small dice. Cover with the sugar and let stand over night; it will make its own syrup. Boil down until an amber color, or until the rind is clear, about one hour. Then add Mapleine and boil one-half hour. Put in jars and seal as other fruit.

Mapled Apples

6 small apples  1 teaspoon Mapleine
1 1/2 cups sugar  1 banana
1 1/2 cups water  6 marshmallows

Peel and core apples and fill cavity with banana. Make a syrup of the sugar, water and Mapleine and cook the apples in it until tender, turning occasionally. Remove the apples, place a marshmallow on each and place in oven long enough to swell and brown the marshmallow.

Mapleine Cream Pudding

2 cups sweet milk  1 tablespoon gelatine 1 tablespoon Mapleine
2 eggs  1 cup whipped cream
1/2 cup sugar

Heat milk in double boiler and add yolks of eggs well beaten with the sugar. Cook until it coats the spoon. Take from fire and add the gelatine soaked in 1/4 cup cold milk. Add the Mapleine and cool. Beat the egg whites stiff and fold into them the whipped cream. When the custard begins to set add the egg whites and cream and turn into mold.

Use scant measures of Mapleine
Mapleine Nut Whip

4 level teaspoons gelatine 1 cup light brown sugar
1/4 cup cold water 1 cup chopped nuts
1/4 cup boiling water 1 teaspoon Mapleine
4 whites of eggs

Dissolve the gelatine in one-fourth cup cold water, add the one-fourth cup boiling water; then cool. Dissolve the brown sugar in one-half cup water and boil until it threads. Pour the gelatine over the stiffly beaten whites of eggs, add the hot syrup, beating constantly. Add Mapleine and chopped nuts. Place in mold to set. Serve with whipped cream.

Mapleine Sherbet

4 cups water 1 teaspoon Mapleine
4 cups granulated sugar 4 whites of eggs
Juice of half a lemon

Boil water and sugar; strain and cool. Add lemon juice and Mapleine and freeze. When nearly frozen stir in the stiffly beaten whites of eggs.

Mapleine Bisque

6 eggs 2 cups milk
2 tablespoons flour 2 cups cream
2 cups Mapleine 1/4 teaspoon Mapleine Syrup

Beat the yolks of the eggs, add flour and Mapleine syrup. Cook in double boiler until mixture thickens. Then add milk and the stiffly beaten whites of eggs. Whip the cream with the one-fourth teaspoon Mapleine and add. Freeze as for ice cream.

To insure delicacy of flavor
When You Want Zest and Savor, Turn to Mapleine
In Pumpkin Pie, Apple Pie, Baked Apples, Mince Meat, Baked Beans, Sweet Potatoes.

When You Need Color, Richness, Piquancy, Try Mapleine
In Soups—consomme, bouillon or puree. Sauces, Dressings, Relishes.
Mapleine blends readily with nearly all foods, fortifying and enriching, or producing new and delicious flavor.
A teaspoonful of Mapleine to each pint of cocoa is delicious.
Tempt the invalid with new flavor—use one-fourth teaspoon Mapleine to each glass of egg-nog or malted milk.
Fruit juice, sugar and Mapleine makes delightful punch.
Serve grapefruit with Mapleine Syrup.

Mapleine is sold by leading grocers, or write us.
2-oz. bottle - 35c
CRESCENT MANUFACTURING COMPANY
Seattle, - Washington