The Latest
Hires
COOK BOOK

Flavoring that Ends Monotony
The Modern Hostess is Alert to Serving the

NEW

The excellence and convenience of Hires Rootbeer Extract for making delicious sparkling rootbeer is too well known to need comment.

But to the discerning housewife who has not yet learned that the pungent fragrance of fresh herb gardens, concentrated in this product, brings to food preparation a new fascination — this booklet is presented.

The various fine herbs and roots — blended so that no one flavor predominates — gives not only a different tastiness to all types of sweet dishes, but also gives to meat and fish sauces, to gravies and pickles a spicy newness. It is a surprising departure from the old.

This Famed Household Friend brings to your kitchen A New Experience
Delightful . . . Surprising Recipes . . . Easy to make and inspired with taste . . .

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©
ROOTBEER CREAM PIE

1 cup brown sugar
4 level tablespoons of corn starch
3 eggs
1 1/2 cups milk
3 level tablespoons of butter
1/4 teaspoon of Hires Rootbeer Extract

Mix the cornstarch and sugar with the milk. Cook in a double boiler, until smooth and thick, about 10 minutes. Add the beaten yolks of eggs, and cook 5 minutes longer. Remove from fire. Beat in the butter and the Extract. Pour into a baked pie-shell of medium size, and cover with a meringue made from the whites of the eggs and three tablespoons of sugar.

ROOTBEER SPICE COOKIES

2 eggs beaten slightly
1 1/2 cups sugar
1/2 cup milk
3 cups flour, sifted
1/2 teaspoon salt
5 1/2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon cloves
1 teaspoon nutmeg
1 cup seeded raisins, chopped
3/4 cup melted shortening
2 teaspoons Hires Rootbeer Extract

Mix sugar and eggs beaten slightly, then add raisins and melted shortening. Combine Rootbeer Extract with milk and add to first mixture alternately with the dry ingredients sifted together. Drop on greased baking sheets from a teaspoon, and bake in a hot oven (450 degrees F.) for 10 minutes. As these spread while baking, it is well to place them several inches apart.
ORIENTAL CAKE

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 3 \text{ teaspoons baking powder} \\
1 \text{ cup sugar} & \quad 1 \text{ teaspoon cinnamon} \\
\text{yolks—2 eggs} & \quad \text{whites—2 eggs} \\
\frac{1}{2} \text{ cup milk} & \quad 2 \text{ teaspoons Hires Rootbeer Extract} \\
1\frac{1}{4} \text{ cups flour} & \\
\end{align*}
\]

\[
\text{Mix the ingredients in order given. Bake in shallow tins and spread between and on top with Ambassador Frosting, or Louisiana Frosting—(See under heading “Sauces and Icings”)}
\]

ROOTBEER NUT OR DATE CAKE

\[
\begin{align*}
\frac{1}{3} \text{ cupful butter} & \\
1 \text{ cupful sugar} & \\
2 \text{ eggs} & \\
\frac{1}{2} \text{ cupful milk} & \\
1\frac{1}{2} \text{ cupfuls flour} & \\
2 \text{ teaspoonfuls baking powder} & \\
\frac{1}{4} \text{ teaspoonful cinnamon} & \\
1\frac{1}{2} \text{ teaspoonfuls Hires Rootbeer Extract} & \\
\frac{1}{2} \text{ cupful chopped nuts or dates} & \\
\end{align*}
\]

\[
\text{Cream the butter, sugar and Rootbeer extract, add the eggs one at a time unbeaten, and beat the mixture until it is light and creamy. Sift the flour, baking powder and cinnamon, and add to the mixture alternately with the milk. Fold in the nuts and dates and bake in cup cakes, layers or shallow pan. Spread with Rootbeer Icing.}
\]
ROOTBEER COOKIES

½ cupful butter
⅓ cupful sugar
1 egg—well beaten
⅛ cupful flour
½ teaspoonful Hires Rootbeer Extract
Raisins, nuts or citron

Cream butter, add sugar gradually, egg, flour and extract

Drop from tip of spoon in small portions two inches apart. Place three raisins or three strips of citron or three nuts on top of each cookie, radiating from the center. Bake in moderate oven about 8 or 10 minutes. If cookies run together cut between them with sharp knife while they are still hot. These cookies are very good to serve with tea or with a dessert.

THE flavor of Hires Rootbeer Extract quickly permeates food. For that reason, there is only the necessity to add it just before cooking has been completed—in the case of cooked milk and egg dishes after they have cooled—otherwise, there will be a loss of bouquet as happens to other kitchen flavoring when cooked too long.
DESSERTS

ROOTBEER GELATIN

2 tablespoons gelatin
1/2 cup cold water
5 cups boiling water
1/2 cup sugar
1/4 teaspoon salt
1 inch stick cinnamon
1 teaspoon Hires Rootbeer Extract
2 tablespoons lemon juice
Shake of nutmeg

▲▲ Soften gelatin in cold water for 5 minutes. Pour boiling water over sugar, salt, cinnamon, nutmeg, Rootbeer Extract and lemon juice and boil for 5 minutes. Remove the cinnamon and pour boiling liquid over gelatin, stirring until it has dissolved. Pour into wet mold and chill until it hardens.

*ROOTBEER CUSTARD

1 quart milk
1/2 cup sugar
1/4 teaspoon salt
4 eggs
1 teaspoon Hires Rootbeer Extract

▲▲ Scald milk in double boiler. Beat eggs slightly and stir in sugar and salt. Pour milk into eggs and return to double boiler. Stir continuously while cooking until custard coats a metal spoon. Cool, then add Rootbeer Extract.

*This may be used as a basis of several desserts such as Floating Island, Cocoanut Pudding or Banana Custard. It may also be used as a custard sauce over hot and cold bread, rice and fruit puddings. It is especially good served with gingerbread as a pudding.
**ROOTBEER MILK SHERBET**

- 1 quart milk
- 1 1/2 cups sugar
- 1/4 teaspoon salt
- 2 1/3 tablespoons lemon juice
- 1/4 teaspoon Hires Rootbeer Extract

Combine milk, sugar and salt and add gradually lemon juice and Rootbeer Extract, stirring continuously. Freeze with 3 parts of ice to one part of salt. The addition of lemon juice to the milk may curdle it slightly but will not change the consistency of the sherbet. This is better not packed, so it should be served immediately on freezing.

**ROOTBEER PUDDING**

- 2 cups milk
- 1 1/2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 eggs
- 1/4 cup powdered sugar
- 1 1/4 teaspoons Hires Rootbeer Extract
- 1/2 cup cream, whipped

Scald 1 3/4 cups milk. Moisten cornstarch and salt with remaining milk, add to scalded milk and cook for 10 minutes in double boiler. Beat whites of eggs until stiff, add sugar gradually, then add unbeaten yolks of eggs and stir into cooked mixture. Cook one minute, add Rootbeer Extract and chill. Fold in whipped cream and serve.

**ROOTBEER TAPIOCa**

- 2 cups milk
- 1/2 cup minute tapioca
- 1/8 teaspoon salt
- 1/4 cup sugar
- 1/4 teaspoon Hires Rootbeer Extract
- 1/4 teaspoon vanilla
- 1 cup cream, whipped

Scald milk, add tapioca, salt and sugar and cook in double boiler till tapioca is clear, stirring occasionally. Remove from fire and add Rootbeer Extract and vanilla. Cook, fold in whipped cream and chill before serving.
ROOTBEER BAVARIAN CREAM

2 tablespoonfuls granulated gelatine
½ cupful cold water
1 can crushed pineapple
½ cupful sugar
1 tablespoonful lemon juice
1/6 teaspoonful Hires Rootbeer Extract
½ pint cream

Soak gelatine in cold water. Heat Pineapple, add sugar, lemon juice, Rootbeer Extract and soaked gelatine. Chill in pan of ice water, stirring occasionally. When it begins to thicken fold in cream—beaten until stiff. Mold and chill. This dessert is very palatable and refreshing.

AMBER PUDDING

¾ tablespoonful granulated gelatine
½ cupful cold water
Whites of two eggs

Soak gelatine in cold water, dissolve in boiling water, add sugar, lemon juice and Rootbeer Extract and set in a cool place. Occasionally stir the mixture and when quite thick beat with a whisk until frothy. Add whites of eggs beaten very stiff and continue beating for five minutes. Mold and chill. Serve with boiled custard. This recipe will serve eight people.

AMBER CUSTARD

2 cupfuls scalded milk
Yolks three eggs
¼ teaspoonful nutmeg
¼ cupful sugar
¼ teaspoonful salt
½ teaspoonful Hires Rootbeer Extract

Beat yolks slightly and add sugar and salt. Add the hot milk gradually and cook in a double boiler until thickened stirring constantly. Chill and flavor. This is good served over sponge cake or crushed macaroons. It may also be poured over large white canned cherries which are first pitted.
**ROOTBEER SHERBET**

3 cupfuls water  
1 1/2 cupfuls sugar  
Juice of two lemons

Boil sugar and water together eight minutes. Add lemon juice and Rootbeer Extract. Cool and freeze.

*This is refreshing on a hot day served as a dessert or with a fish course at dinner.*

**ROOTBEER WHIP**
(Made with bottled Rootbeer)

2 egg whites  
2 tablespoonfuls gelatine  
1 cupful cream  
1 1/2 cupfuls Hires Rootbeer  
(Homeade)

Beat egg whites until stiff and add rootbeer slowly. Beat three minutes. Add gelatine, soaked in cold water and dissolved in hot lemon juice. Add sugar and fold in one-half cupful cream, whipped. Chill in sherbet glasses and just before serving decorate with remaining cream. This is attractive served in parfait glasses with a small amount of chopped crystallized ginger on top.

**DIVINE APPLES**

2 cupfuls sugar  
2/3 cupful water  
5 apples  
1/2 teaspoonful Hires Rootbeer Extract  
1 tablespoonful lemon juice  
Juice one orange

Make a syrup by combining sugar, water, orange, lemon and Rootbeer Extract and boiling three minutes. Pare and core apples and cook whole in syrup until they are tender. Remove and chill them. Add one-half tablespoonful gelatine mixed with one tablespoonful cold water to syrup and pour around apples. Serve with whipped cream and chopped nuts. A delicious salad may be made by stuffing the apples with a mixture of cream cheese, nuts and mayonnaise and serving on lettuce with extra mayonnaise on the side.
ROOTBEER WHIP
(Made with Hires Rootbeer Extract)

$\frac{1}{4}$ cup cold water  
$\frac{1}{2}$ tablespoons gelatine  
2 cups boiling water  
$\frac{1}{3}$ cup sugar  
$\frac{1}{4}$ inch stick cinnamon  
$\frac{1}{8}$ teaspoon salt  
1 tablespoon lemon juice  
$\frac{1}{2}$ teaspoon Hires Rootbeer Extract

Soften the gelatine in cold water. Pour boiling water over sugar, salt, cinnamon and Rootbeer Extract and boil 5 minutes. Add lemon juice and softened gelatin. Stir until gelatine is dissolved and chill. When it starts to thicken whip with rotary egg beater until very stiff. The bowl should be set in cracked ice to hasten the stiffening while beating. Pile in serving cups or mold, then chill to serve.

ROOTBEER FRUIT JELLY
(Made with Bottled Rootbeer)

2 tablespoonfuls gelatine  
$\frac{1}{2}$ cupful cold water  
1 cupful boiling water  
$\frac{1}{4}$ cupful each of dates, figs, Canton ginger and nut meats cut in small pieces.

Soak gelatine in water. Add boiling water and mix well. Add sugar and lemon juice. When cool add Rootbeer and fruit. Chill and serve with whipped cream. This makes a good dessert for summer or winter.

ROOTBEER FRUIT JELLY
(Made with Hires Rootbeer Extract)

1$\frac{1}{2}$ tablespoons gelatine  
$\frac{1}{4}$ cup cold water  
2 cups boiling water  
$\frac{1}{2}$ cup sugar  
2 tablespoons lemon juice  
$\frac{1}{2}$ cup pecans, broken in pieces  
1 teaspoon Hires Rootbeer Extract  
1 cup apples, cut in cubes  
$\frac{1}{2}$ cup minute tapioca  
$\frac{1}{4}$ cupful sugar

Soak gelatine in cold water 5 minutes. Add boiling water, sugar, lemon juice and Rootbeer Extract. When cool and slightly thickened, fold in apples and nuts and turn into molds. Chill. Unmold and serve with whipped cream or custard sauce.

When mixing this recipe omit $\frac{1}{2}$ cup minute tapioca and $\frac{1}{4}$ cupful sugar. These ingredients were inserted in error.

Continued on page 14
Hires Household Recipes
Have the Approval of Women Authoritative in Domestic Science

Great care has been given both to originating and testing every recipe. Each of these suggestions is a triumph of taste—the result of the splendid cooperation given us by Domestic Science Editors on the staffs of several leading Home Magazines. Each recipe is offered you endorsed by a leader in the field of cookery.

Once we thought Hires Rootbeer Extract only as an excellent beverage. Now we know it is also a flavoring for not only all types of sweet dishes, but for sauces, gravies and pickles. In this guise, it will alternate all year round with vanilla and chocolate, herb and vegetable seasonings.

Mildred Maddocks Bentley
Director of Home Institute
Delineator

“Experiments with Hires Rootbeer Extract, as a flavoring, indicate that housewives will welcome it and that it will take its place along with the standard varieties of flavorings, with which they are now more familiar. ‘Rootbeer Pie’ I made met with the unqualified approval of my family.”

Mary R. Reynolds
Associate Editor
The Farm Journal

“The unusual subtle flavoring of Hires Rootbeer Extract is most intriguing—I found it combines particularly well with spices. As a result of my experiments, I believe it affords the housewife a new flavor that will give her family ‘something different’ in desserts and drinks.”

Nell Howard Enloe
Editor Home Bureau
Pictorial Review

“Not only does Hires Rootbeer Extract make a refreshing and wholesome beverage for the year round, but it is a useful cooking ingredient. Two recipes which I especially like are the ‘Rootbeer Frosting’ and the ‘Rootbeer Jelly.’ Both are easy to make.”

Sarah Field Splint
Editor, Food and Household Management Department
The McCall

“Hires Rootbeer Extract gives delightful results used in combination with ginger or cinnamon. There are many satisfactory recipes to be made by using it as a flavor. My favorite recipe is Delicious Rootbeer Fruit Salad.”

Katharine Clayberger
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The Farm Journal

Mary B. Reynolds
Associate Editor
The Farm Journal
DESSERTS

Continued from page 11

ROOTBEER ICE CREAM

1 quart thin cream
2/3 cupful sugar
1/4 teaspoonful salt
1 teaspoonful Hires Rootbeer Extract

*As a variation to this ice cream, add one-half cupful preserved Canton ginger cut in small pieces and one tablespoonful ginger syrup. With this addition, two teaspoonfuls of Rootbeer Extract may be used. This recipe will serve about eight. The extract gives a pleasing flavor to ice cream.

*Mix ingredients and freeze.

ROOTBEER FRUIT SALAD

Boil together for three minutes one-third cupful sugar and two-thirds cupfuls water. Add one tablespoonful granulated gelatine, soaked in two tablespoonfuls cold water and stir well. Add juice from one can of grapefruit, 1 teaspoonful Hires Rootbeer Extract, and mix thoroughly. Pour into a large salad mould or individual moulds and when cool, add sections of the grapefruit. Chill, when firm serve on lettuce with whipped cream mayonnaise, which is mayonnaise mixed with whipped cream in equal proportions. One-half teaspoonful lemon juice and one-fourth Hires Rootbeer Extract may be added to the dressing. This salad is good served with mashed cream cheese, which has been moistened with cream and seasoned highly with salt and pepper. Pecan meats may be sprinkled over the top.
CANDIES

DOWN-EAST TAFFY

1 1/2 cupful sugar
3/4 cupful corn syrup
1/4 cupful water
1 teaspoonful salt
1 1/2 teaspoonful Glycerin
3/4 tablespoon butter
1 1/4 teaspoonful Hires Root-beer Extract

Boil the first five ingredients together until a hard ball is formed when a little of the syrup is dropped in cold water (263 degrees F.). Remove from the fire, add the butter and flavoring, and pour into a greased pan. When cool enough to handle comfortably, pull the mixture until rather firm. Stretch out in a long rope and cut into pieces.

ROOTBEER KISSES

3 cupfuls brown sugar
1/2 cupful water
1 1/2 teaspoonfuls Hires Root-beer Extract
white of 1 egg
pinch of salt

Cook the sugar, water and salt until it spins a thread when dropped from the spoon. Add Rootbeer Extract and pour over the stiffly beaten white of egg, beating while pouring. Continue to beat until the mixture is quite stiff, then drop by teaspoonfuls on to waxed paper. Instead of using 3 cupfuls of brown, 2 cupfuls of maple sugar and 1 cupful of brown sugar may be substituted.
**Cooling Drinks**

**AMBER PUNCH**

1 pint tea—medium strength  
Juice 2 lemons  
Juice 1 orange  
½ cupful sugar

1 bottle Hires Rootbeer (Homemade) or  
2 teaspoonfuls Hires Rootbeer Extract and 2 cupfuls of water

▲ ▲ Mix all together and serve with chopped ice. This amount serves four to six people. This drink is good to serve with a dinner, especially a fish dinner. One-half cupful canned pineapple juice makes a pleasing variation.

**COMBINATION PUNCH**

1 quart strong tea  
2 quarts water  
Juice six lemons  
1 small bottle maraschino cherries—cut cherries in half and add with juice  
2 lemons and 2 oranges cut in cubes and added, to punch  
1½ cupfuls of sugar  
1 bottle Hires Rootbeer (Homemade) or  
2 teaspoonfuls Hires Rootbeer Extract and 2 cupfuls of water.  
1 bottle ginger ale  
Chopped ice

▲ ▲ Mix all together, add Rootbeer and ginger ale just before serving. This punch is delicious in flavor and attractive in appearance. The recipe given serves about forty people.

**SPICY ROOTBEER PUNCH**

1 tablespoonful small pieces  
stick cinnamon  
1 teaspoon Hires Rootbeer Extract  
2 teaspoonfuls cloves  
4 oranges—juice  
few drops lemon juice

▲ ▲ Boil the cinnamon, cloves and water together for twelve minutes, strain and let cool. Add the orange juice, Rootbeer Extract and lemon juice. This may be kept in the refrigerator as a base for drinks.

To make a refreshing and quick drink, pour one tablespoonful of the Rootbeer Punch into a glass and fill it up with gingerale. Or vary the drink by using 1 tablespoon of the Punch and 1 tablespoon chocolate ice cream, then filling the glass with gingerale.
that reflect the taste of the thoughtful Hostess

**MEXICAN PUNCH**

- 1 pint loganberry juice
- 2 lemons—juice
- 1 pint water
- Sugar to taste

1 bottle Hires Rootbeer (Home-made) or 2 teaspoonfuls Hires Rootbeer Extract

2 cupfuls of water

▲ Serve with chopped ice. Recipe serves about six.

**ROOTBEER LIME PUNCH**

▲ Squeeze juice of 3 limes. Add 1 1/2 teaspoonfuls Hires Rootbeer Extract and 1/3 cupful sugar. Mix well and add 1 quart water and chopped ice. Serve garnished with mint leaves.

**ROOTBEER FRUIT PUNCH**

▲ Bottled Hires Rootbeer, lemon juice and sugar to taste combine well with fruit juices left from canned fruit such as raspberries, loganberries, peaches, pears, cherries, pineapple, apricots and plums. The fruit can be used for salad or pies or in various desserts and the juices as a basis for punch or sherbet.

**SPARKLING CANTON**

- 1 quart water
- 1 cupful sugar
- 1/2 cupful lemon juice
- 1/4 lb. Canton ginger
- 1/2 cupful orange ice

1 1/2 teaspoonfuls Hires Rootbeer Extract or 1 bottle Hires Rootbeer (Home-made) and 1 pint apollinaris water

▲ Boil water, sugar, chopped ginger and extract together 10 minutes. Strain, add fruit juice and serve with crushed ice. Add Apollinaris water just before serving.
ROOTBEER EGG-NOG

1 egg beaten light
1 tablespoonful lemon juice
1/2 teaspoonful Hires Rootbeer Extract
Pinch of salt
2 teaspoonfuls sugar
1 cupful water or milk
Crushed ice.

Mix all together and serve.

GINGER PUNCH

2 teaspoonfuls ginger syrup
(Syrup in which preserved ginger comes)
1/4 cupful sugar
1 teaspoonful Hires Rootbeer Extract
juice one lemon
1 quart water

Mix all together and serve with chopped ice. This recipe serves about four.

ROOTBEER GRAPE ADE

3 cups ice water
2 tablespoons sugar
1 teaspoon Hires Rootbeer Extract
3/4 cup grape juice
1/4 cup lemon juice

Dissolve sugar in the Rootbeer Extract and ice water. Add fruit juices and pour into Syphon. (Or combine as in Pineapple Ade for adding charged water.)

ROOTBEER PINEAPPLE ADE

3 cups ice water
1 teaspoon Hires Rootbeer Extract
2 tablespoons sugar
1/4 cup pineapple
1/4 cup lemon juice

Stir together sugar, Rootbeer Extract and ice water until sugar is dissolved. Add fruit juices and pour into a Syphon of the Sparklet type. This will make 4 glasses.

Or—lacking a Syphon dissolve sugar in the Rootbeer Extract and one cup of water. Add fruit juices, shake or stir well and pour into glasses. Add cracked ice and fill up the glass with charged water.
ROOTBEER EGG SHAKE

1 cup milk
3 tablespoons orange juice
2½ teaspoons sugar
2 tablespoons cream
½ teaspoon Hires Rootbeer Extract
1 egg
¼ teaspoon salt

Combine these ingredients and shake well with cracked ice. Pour into a tall glass and serve.

BLACK COW

Mix one teaspoonful of Hires Rootbeer Extract with two tablespoonfuls of sugar, then add one quart of cold milk and stir well. “Black Cow” can be made without sugar and may be preferred to the sweetened product.

This beverage suggests a way of encouraging children to take their quart a day—it is now part of the Health Programs in many schools; teachers encourage its home use to supplement their class room body building endeavor.

Directions For Making Rootbeer From Hires Extract

1st—Pour contents of 1 bottle of Hires Extract over 4 lbs. of sugar and mix well.

2nd—Dissolve this mixture in 5 gallons of lukewarm water.

3rd—Then dissolve ½ Cake Fleischmann’s Yeast in 1 cup of lukewarm water. (If Magic Yeast or Yeast Foam is used, dissolve 3 cakes in pint of lukewarm water—stir well and strain through cheesecloth). Do not use more yeast than specified, otherwise the drink will be unpalatable.

4th—Next add this dissolved yeast to the mixture of sugar and extract. Stir well and bottle immediately—fastening corks in securely or sealing with a crown or stopper.

5th—Now be sure to set in warm place away from draughts until effervescent. It should be ready to drink in 48 hours after being bottled—then it should be set in a cool place of even temperature.

6th—Just before drinking put bottles on ice for a short time to make the Rootbeer delicious and sparkling.
Icings and Sauces

AMBASSADOR FROSTING

1 1/2 cupfuls brown sugar
3/4 cupful thin cream
1/2 tablespoon butter
1/2 teaspoon Hires Rootbeer Extract

Boil the above ingredients together slowly until a ball is formed when the mixture is tried in cold water. Beat until stiff enough to spread. It takes from thirty-five to forty minutes for the frosting to cook, but the result is worth the time spent.

LOUISIANA FROSTING

4 tablespoons butter
1 egg yolk
1/4 cup chopped pecans
Whole nuts for garnish
2 1/4 cups powdered sugar
2 tablespoons strong coffee
1/2 teaspoon Hires Rootbeer Extract

Cream the butter until it is waxy. Add the beaten egg yolk and gradually stir in sugar and other ingredients.

AMBER ICING

1 cup granulated sugar
3 tablespoons water
3 tablespoons lemon juice
1 egg white unbeaten
1/2 teaspoon Hires Rootbeer Extract
1/8 teaspoon salt

Stir salt, sugar, water and lemon juice together in top of double boiler till warm. Add egg white and beat with rotary egg beater continuously over boiling water until mixture begins to stiffen. This will take about 6 minutes. Add Rootbeer Extract, remove from heat, and continue beating until the icing will hold its shape. This is particularly good on spice cake and gingerbread.
AMBER FROSTING

2 cups sugar  
\( \frac{1}{2} \) cup light corn syrup  
\( \frac{1}{2} \) cup water  
2 egg whites  
\( \frac{1}{2} \) teaspoon Hires Rootbeer Extract

Cook sugar, syrup and water together, stirring until sugar is dissolved. Boil without stirring to 244 degrees F. (or until syrup forms a rather firm ball when tested in cold water). Add Rootbeer Extract. Pour this syrup slowly over the stiffly beaten egg whites, beating constantly. Continue beating until mixture holds its shape. This frosting will keep in a covered jar in a cool place. If it becomes hard on standing, add a very small amount of hot water and beat well.

AMBER FOAMY SAUCE

\( \frac{1}{2} \) cupful butter  
1 cupful powdered sugar  
1 egg  
1 teaspoonful Hires Rootbeer Extract

Cream butter, add sugar gradually and egg well beaten. Beat while heating over hot water. Flavor and serve hot on gingerbread or suet pudding or almost any steamed pudding or souffle. This sauce is especially good on steamed raisin pudding.

AMBER HARD SAUCE

\( \frac{1}{2} \) cupful butter  
1 cupful powdered sugar  
\( \frac{1}{2} \) teaspoonful Hires Rootbeer Extract  
1 teaspoonful lemon juice

Cream all together. Serve on fruit cake or steamed pudding.
### Rootbeer Spice Sauce
(for meats)

- ¾ cup brown sugar
- 1 cup vinegar
- 1 apple finely chopped
- 1 clove garlic
- ¼ teaspoon salt
- ½ to 1 teaspoon mixed spices (ginger, mace, allspice, cloves, cinnamon)
- 1 tablespoon butter
- 1 onion finely chopped
- ½ to 1 tablespoon Worcestershire Sauce
- ½ cup raisins
- 1 teaspoon Hires Rootbeer Extract

Fry onion in butter for three minutes. Add all the other ingredients and cook until apple is done. Serve hot or cold.

### Savoy Sauce
(for boiled fish or croquettes)

- 3 tablespoons butter
- ½ teaspoon peppercorns
- 1 small onion chopped fine
- 3 tablespoons flour
- shake of pepper
- ½ cup meat stock
- ¼ cup milk
- ¼ teaspoon salt
- ¼ teaspoon Hires Rootbeer Extract

Melt butter in top of double boiler, and add onion and peppercorns. Simmer for 3 minutes. Mix in flour, salt and pepper, add milk and stock. Stir in Rootbeer Extract and cook for 10 minutes, stirring occasionally. (For meat stock, use canned bouillon or meat extract, vegetable extract or bouillon cube and water).

"Because we have been accustomed to consider Rootbeer as sweet, any sugarless combination of it may sound strange at first, but some of its best recipes are those not intended for service with sweets."

MILDRED MADDOCKS BENTLEY
Save Money on Beverages

THE most delicious, the most healthful — that's Hires Root Beer — Bracing, thirst-quenching. No habit-forming drugs, no artificial coloring or flavoring.

Make it at home for only 1½¢ a bottle. Other beverages cost 15¢ to 20¢ a bottle, as you know. But at 20 times the price, there's no beverage which combines refreshment and health like Hires. For 52 years its enticing flavor has been a favorite and doctors everywhere have recommended it as "the most healthful beverage in the world," if milk is ranked as a food.

It's so easy to make Hires Root Beer at home. A 30¢ bottle of Hires Rootbeer Extract makes 40 pint bottles of Hires Root Beer. Merely add sugar, yeast and water.

Hires may also be obtained at Soda fountains, and from the famous Hires kegs, and already bottled. Each form contains the rare Hires ingredients — 16 roots, herbs, barks and berries.

WARNING: Beware of weak imitations claiming to be "like Hires." Your protection is to insist on "Hires" by name, refusing any imitation.

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