"Good To The Last Drop -"

All recipes and suggestions in this book have been standardized with Maxwell House Coffee and Maxwell House Tea; therefore, I cannot vouch for the excellency of the results if any other brands are used.

[Signature]

John Garley Allen
A Perfect Cup of Coffee

The old days, when the grocer mixed "Mocha and Java," have gone; the day when the great coffee merchant blends always consistently, is here! This is not strange; it is merely a part of our wonderful evolution toward better home-making and finer methods of production,—for the coffee merchant blends his product under the most cleanly and perfect conditions.

In each of the five huge Maxwell House plants there is a little room sacred, one might say, to the Maxwell House standard. There, from various parts of the world, are brought innumerable samples of green coffee beans. There they are roasted to just the right turn, then ground, made up into coffee, tested for flavor, and only those purchased that measure up to the Maxwell House standard of deliciousness and economy in making. In other words, Maxwell House Coffee is standardized.

Next the coffee beans are scoured and cleaned by the most scientific methods in the airy, sunshiny Maxwell House plants. This means that all of the unnecessary chaff or waste of the coffee is removed; that is why Maxwell House goes farther. Then the beans are roasted to perfection in the most up-to-date machines,—so admirably controlled by the most expert of coffee-roasters that over-roasting is not possible,—ground or pulverized if not sold "in the bean,"—packed at once—all by machinery—into tin containers which are tightly closed, then sealed and immediately sent to the grocers' shelves.

The exceptional care used in the selection of the coffee beans together with scientific blending, cleaning and roasting, create a coffee that is always of the best quality. The wonderful roasting machines, so perfectly controlled by the Maxwell House experts, make impossible any chance for Maxwell House Coffee to be over-roasted, and, consequently, bitter. The tightly closed tin cans keep in its delicious aroma. Maxwell House Coffee is truly purchased, prepared, and sent forth—ready for countless homes—according to the high standard of Maxwell House Service,—and a service which is built upon the ideal of providing the public with the best coffee that man can grow and intelligence prepare for use. That is why Maxwell House Coffee is fragrant and mellow in flavor, clear as an amber mountain brook; why every morsel of it counts; why it is—literally: "Good to the last drop." So the farthest corners of the earth; the ships on the high seas; the highest standards of selection; the most efficient machinery and the greatest painstaking care combine to make that perfect cup of Maxwell House Coffee!
And what is the standard for a perfect cup of coffee? In flavor it must be fresh and sparkling—full of life. It must be mellow; not harsh, bitter, acrid, nor over-cooked and heavy, and so fragrant in aroma that one will be glad to be up! In color it should be dark golden brown, so clear that one can almost see to the bottom of the cup. It should be equally good “black,” or when blended with rich cream or hot milk. Of course, it should be served piping hot, or icy cold, as the case may require—but it should always be freshly made. Maxwell House measures up!

Coffee-Making

Three methods of coffee making are in general use: The old-fashioned boiled method, the drip method and the percolator method. Any one of these three will give good results if care is taken in measuring the amount of Maxwell House and water and if the coffee making utensils are kept in a truly cleanly condition.

In making boiled coffee be sure to use an enameled pot with none of the enamel cracked off. If the pot is white, so much the better, for there will be no opportunity for scum or grease to collect upon it without leaving a trace.

If the percolator is chosen, select one that is easy to care for and simple in design.

If a drip pot is chosen, a French pot may be selected or one may choose a drip pot equipped with a cheesecloth bag, in which the Maxwell House may be placed, or one in which the coffee drips through filter paper. Some of the newest coffee pots are made of glass and if one wishes to surprise one’s friends at a little dinner, one of these pots never fails to rouse their interest.

The Care of Coffee-Making Utensils

Sometimes, in spite of the fact that the very best coffee is purchased, and that the directions for making the beverage are scrupulously followed, the results are not satisfactory. What, then, is the trouble? It may always be traced to utensils that are not clean, or those that have been washed, but on which a soapy film has remained because of inadequate rinsing.

There is nothing that can so thoroughly destroy the exquisite flavor of Maxwell House Coffee as a few stale coffee grounds, or the brown sediment so often remaining in the tube of the percolator, in the spout of the pot, or in the cloth through which the beverage is filtered. That is,
nothing will destroy the Maxwell House flavor more quickly than this dirt,—except a residue of soap!

How, then, shall we care for our coffee-making utensils?

First, pour any left-over coffee into a jar and keep it covered. Use as iced coffee, or in the making of various coffee flavored dishes.

Empty out the grounds.

Fill up the utensil with hot water for a few minutes, then empty it and wash thoroughly with plenty of clean, soapy water.

Scrub the percolator sieve with a stiff brush and the tube with the brush that comes for the purpose.

Thoroughly clean the spout of the pot.

Scald off the utensil inside and out with clean water, then dry it inside and out, and let it stand uncovered until ready for use.

If a cloth filter is used, it should be boiled up each time with a bit of baking soda, then scalded and dried. Renew it at least once a week.

All aluminum coffee-making utensils should be subjected to the usual weekly boiling up, scouring and polishing given other aluminum household equipment.

Remember, a little leaven leavens the whole lump. Just so, a bit of coffee sediment spoils a whole potful of freshly made coffee.

But with Maxwell House Coffee—freshly boiling water—and cleanliness you can make ideal coffee for any occasion.

The Various Grinds of Maxwell House Coffee

MAXWELL House Coffee can be obtained in three forms: in the bean,—ground ready for boiling or percolator,—or pulverized.

If one is purchasing large quantities of Maxwell House Coffee at a time, it is preferable to buy it in the bean, grinding each day the amount that will be needed. If, however, one purchases only a pound or two at a time and uses this up rapidly, it will save both time and energy to buy ground Maxwell House Coffee if one uses the boiled or percolator method and pulverized Maxwell House Coffee for glass and certain other drip pots.

For the making of ice cream and other dishes, in which the Maxwell House Coffee is scalded with the milk, only ground Maxwell House Coffee should be chosen, and as indicated in the following recipes, the coffee should be tied loosely in a square of cheesecloth, so that it may be easily removed from the liquid in which it is cooked after the strength has been extracted from the coffee.
Preparing Maxwell House Coffee as a Beverage

BOILED COFFEE

This is the most economical method of coffee making but gives a somewhat less desirable flavor than the drip or percolator methods. For boiled coffee have the beans ground medium fine. Use a heaping tablespoonful of Maxwell House Coffee to each cupful (half-pint) of boiling water, putting in one additional spoonful “for the pot.” If a crushed egg shell or a little white of egg is mixed with the coffee the beverage will be very clear. Put the coffee in the pot, then add the desired amount of boiling water, place the coffee pot over the heat, allow it to come to a brisk boil, let boil three minutes.

If white of egg is not used for clearing coffee, a quarter cupful of cold water to six cups of made coffee poured into the pot as soon as the boiling period is ended, will cause the grounds to settle.

See that the coffee pot is tightly covered, and tuck a small piece of absorbent cotton, cheesecloth or soft paper into the spout while the cooking is going on, so as to keep all the flavor and aroma inside the pot.

PERCOLATOR COFFEE

Use finely ground (steel-cut) Maxwell House Coffee in the proportions of one scant cupful of coffee to three pints or six cupfuls of water. Place the coffee in the upper compartment of the percolator and put the freshly-boiling water into the pot itself. Never start the percolator with cold water.

Set over a gentle heat and continue the percolation until the coffee is of the desired strength, five minutes being sufficient time to allow.

In making up a smaller quantity of percolator coffee, allow a heaping tablespoonful of Maxwell House Coffee to each half-pint of boiling water.

DRIP COFFEE

Use a scant cupful of finely-ground Maxwell House Coffee to six cupfuls (three pints) of boiling water. Put the coffee into the upper compartment of the coffee pot and pour the boiling water slowly over it. Cover and let stand in a warm place to drip through, or set the coffee pot in a vessel of hot water while the filtering process is proceeding. Certain types of drip coffee pots, especially those equipped with cloth filters, give even better results if pulverized Maxwell House is used.

In making up a smaller quantity of Drip Coffee, use a heaping tablespoonful of Maxwell House Coffee to a half pint of freshly-boiling water.

AFTER-DINNER COFFEE

This may be made by any preferred method, using once and a half as much ground Maxwell House Coffee as is usual to a given amount of water. Serve in after-dinner coffee (or demi-tasse) cups. Properly, after-dinner coffee should be served "black,"—but as some guests really miss sugar and cream, it is only courteous to pass them.

CAFÉ AU LAIT

Prepare very strong coffee—that is, use the same proportions of Maxwell House Coffee as for After-Dinner Coffee—and make by any preferred method. Have ready also a pot of scalding hot milk and when serving pour the milk and coffee together into the cup in equal proportions, then sweeten to taste.

To prepare this Italian style, pour the milk and coffee mixture onto a beaten egg yolk. In this case a breakfast of "coffee, rolls and fruit" is actually balanced.

ICED COFFEE

Iced coffee is often made from left-over coffee, but the best way to prepare it is to have the beverage freshly made—use as much Maxwell House Coffee as for After-Dinner Coffee—and pour it hot into glasses filled with coarsely chopped ice. Add a generous portion of cream, sugar to taste and top with sweetened whipped cream, if convenient.
All Measurements are Level

CUBAN COFFEE CREAM

3 1/2 cupfuls milk
3 tablespoonfuls Maxwell House Coffee, ground
1/2 cupful cornstarch
Scant 1/2 cupful sugar
1/2 teaspoonful salt
1 egg white
1/2 cupful heavy cream or marshmallow creme
1/2 teaspoonful cinnamon extract

Tie the coffee loosely in a square of cheesecloth and place it with three cupfuls of the milk in the upper part of a double-boiler, and scald. Meanwhile, mix the cornstarch, sugar and salt with the remaining half cupful of milk, add to the scalded milk and cook together until thickened. Remove the bag of coffee after three minutes, but continue to cook the other ingredients for twenty minutes. Cool slightly and fold in the white of egg and the cream, both of which have been beaten until stiff. Last of all, add the extract, beating it in well, and turn the whole into a mold, which has been dipped in cold water. If desired, the mold may be lined with lady fingers, in which case the Coffee Cream must be nearly cold before it is poured into the mold.

COFFEE CREAM JELLY

3 cupfuls freshly-made Maxwell House Coffee
2 tablespoonfuls gelatine
Few grains salt
1/2 cupful heavy cream
1 cupful sugar.
Maraschino cherries

Soften one and one-half tablespoonfuls of the gelatine in just enough cold water to cover, and pour the scalding coffee over it; add three-fourths cupful of the sugar and stir until thoroughly dissolved. Set aside until cold, then pour a little into a deep mold which has been lightly rubbed with salad oil. Allow this to set, then stand a tumbler in the mold of jelly; pour the remainder of the jelly round it; chill, then remove the tumbler by pouring a little warm water into it which will soften the jelly enough to allow of its easy removal. Meanwhile, whip the cream, add the vanilla and remaining sugar to it, and stir in the remaining gelatine softened in enough cold water to cover, then dissolve by standing the cup containing it in boiling water. Pour the cream into the space from which the tumbler was removed, and set aside to stiffen. Unmold when set and garnish with a little additional whipped cream and maraschino cherries.

COFFEE RIBBON BAVARIAN

1 1/2 cupfuls milk
2 tablespoonfuls Maxwell House Coffee, ground
1 tablespoonful gelatine
Scant 1/2 cupful sugar
1 egg
1/2 cupful cream
2 cupfuls prepared orange jelly—or—1 cupful each orange and raspberry prepared gelatine
Few grains salt

Scald the coffee in one cupful of the milk and strain through cheesecloth. Beat the yolk of the egg and the sugar, add the salt, pour the scalded milk over these, stirring while pouring, then return all to the double boiler and cook over hot water until thick like custard. Meanwhile, soak the gelatine in the remaining half cupful of milk, add it to the cooked mixture and stir until dissolved. Set aside to cool and when beginning to congeal fold in the egg white and the cream, both of which have been beaten until stiff, then combined.

Dip a mold into cold water, pour into it one-half cupful of the prepared gelatine, and let this just set but not become really stiff; place on it one-half cupful of the coffee bavarian, next another layer of gelatine (if two flavors of gelatine are used let this layer be of the second flavor) and proceed in this manner until the mold is filled. Then, set on ice to chill. Unmold for serving and garnish with whipped cream, sugared strawberries or raspberries, maraschino cherries, or overlapping crosswise slices of banana.
UNTIL one has tried out the various recipes given in this book, one cannot realize how delicious foods can be that are flavored with Maxwell House Coffee. Take for example the group of foods illustrated on this page—they represent variety in texture and type, and show graphically how the Maxwell House Coffee flavor can be carried without monotony into a group of dishes for all occasions.
All Measurements are Level

**COFFEE NUT CUP CAKES**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1/2 cupful butter or a substitute</td>
<td>1/4 cupful equal parts milk and left-over Maxwell House Coffee mixed</td>
</tr>
<tr>
<td>1 cupful sugar</td>
<td>2 cupfuls flour</td>
</tr>
<tr>
<td>2 eggs</td>
<td>2 teaspoonfuls baking powder</td>
</tr>
<tr>
<td>1 cupful coarsely chopped nut-meats, any kind</td>
<td>1 teaspoonful vanilla</td>
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<tr>
<td>1/2 teaspoonful salt</td>
<td></td>
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</tbody>
</table>

Beat the butter and sugar until light and creamy, add the eggs well beaten, next the nuts, then the milk mixture and vanilla and lastly the flour, salt and baking powder sifted together. Beat thoroughly and bake in small, well-oiled deep pans in a moderately hot oven—350 to 375 degrees F. Cover with Maxwell House Coffee Frosting and decorate with halved nut-meats and raisins.

**MAXWELL HOUSE COFFEE FROSTING**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cupfuls confectioner’s sugar</td>
<td>Strong Maxwell House Coffee to moisten</td>
</tr>
<tr>
<td>Nut-meats</td>
<td></td>
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</tbody>
</table>

Sift the sugar, moisten it with the coffee—about four tablespoonfuls, beat until thoroughly smooth and spread on the cakes.

**COFFEE SPICE CAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1/2 cupful butter or a substitute</td>
<td>1 1/2 cupfuls flour</td>
</tr>
<tr>
<td>1 cupful sugar</td>
<td>2 teaspoonfuls baking powder</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1/2 teaspoonful salt</td>
</tr>
<tr>
<td>1/2 cupful strong Maxwell House Coffee</td>
<td>1 teaspoonful ground cinnamon</td>
</tr>
<tr>
<td></td>
<td>1/4 teaspoonful ground nutmeg</td>
</tr>
<tr>
<td></td>
<td>1/8 teaspoonful ground cloves</td>
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</tbody>
</table>

Cream the butter and sugar together until light, separate the eggs and beat and add the yolks, then the coffee, alternately with the flour, baking powder, salt and spices sifted together. Last of all fold in the whites of eggs which have been beaten until stiff. Bake in a well-oiled shallow pan in a moderate oven—350 to 375 degrees F.—thirty to forty minutes. Serve plain or frosted.

**COFFEE CREAM FROSTING**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 cupfuls confectioner’s sugar</td>
<td>3 tablespoonfuls freshly made Maxwell House Coffee</td>
</tr>
<tr>
<td>a tablespoonful thick cream</td>
<td>1/2 teaspoonful vanilla</td>
</tr>
</tbody>
</table>

Sift the sugar if it is inclined to be lumpy, moisten it with the coffee, beat thoroughly, add the cream and vanilla, and, if necessary, add a spoonful or more additional sugar so as to have the frosting of the right consistency to spread easily yet not to run.

**COFFEE CREAM TARTS**

Prepare flaky pie crust by the usual method, then bake it over inverted muffin pans to form little tart shells. Just before serving, half fill these with apple butter, jam or sliced and sweetened strawberries and top with Coffee Whipped Cream, which may be put on with a tablespoon or by means of a pastry tube and bag. Garnish each tart with a bit of currant or other brightly colored jelly.
COFFEE WHIPPED CREAM

Beat a cupful of heavy cream until almost stiff, then gradually whip in a fourth-cupful of Maxwell House Coffee made according to the recipe for After Dinner Coffee. Add three tablespoonfuls of powdered sugar and a few drops of vanilla and finish beating. If the weather is very warm measure a half teaspoonful of gelatine into a cup, pour a little of the Maxwell House Coffee over it, let stand for five minutes, then dissolve it by setting the cup in hot water and gradually add to the cream with the remaining coffee.

MAXWELL HOUSE FRENCH ICE CREAM

3 cupfuls scalded milk 3 eggs
1/2 cupful finely ground salt
1 1/2 cupfuls sugar
Maxwell House Coffee 2 teaspoonfuls vanilla

Tie the coffee in a square of cheesecloth and scald it with the milk and one cupful of the sugar. Beat the eggs with the remaining sugar, combine the two mixtures and cook over hot water (double boiler) until thick. Cool, add the cream slightly beaten, also the salt and vanilla, and freeze using three parts of ice to one of salt.

An exceptionally smooth ice cream will result if the yolks of four eggs are used in place of three whole eggs.

COFFEE PECAN SUNDAE

1 pint milk 2 teaspoonfuls cornstarch
3 tablespoonfuls ground 2 tablespoonfuls cold water
2 eggs 1 cupful heavy cream
3/4 cupful granulated sugar 1 teaspoonful vanilla
Maxwell House Coffee Pecan nut-meats

Tie the coffee in a square of cheesecloth allowing room for it to swell. Put this in the milk; bring to boiling point and let stand for five minutes, then remove the coffee. Beat the eggs and sugar together and add to them the cornstarch which has been moistened with the cold water; pour the scalded milk over these, stirring constantly, return the mixture to the upper part of the double boiler and cook until the custard thickens. Chill, add the salt, the cream—stiffly beaten—and the vanilla, and freeze using three parts of ice to one of salt. Serve individually with two tablespoonfuls of Maxwell House Coffee Syrup and a sprinkling of pecan nut-meats over the top. A few halved and seeded Malaga or Tokay grapes are a delightful addition.

COFFEE FUDGE SUNDAE SAUCE

2 cupfuls sugar 1/2 cupful Maxwell House Coffee
2 squares (ounces) chocolate 1/2 teaspoonful cream of tartar
1 tablespoonful butter 1/2 teaspoonful vanilla

Boil all the ingredients except the vanilla together, without stirring, until a soft ball is formed, when a little is tried in cold water—if a thermometer is used cook to 238 degrees. Cool slightly, add the vanilla, beat until thick, and while still warm pour over individual servings of ice cream.
RUSSIAN COFFEE FRAPPE

2 cupfuls freshly-made Maxwell House Coffee
2 cupfuls freshly made cocoa
1 cupful sugar
1 egg white
\( \frac{1}{2} \) teaspoonful salt
1 teaspoonful vanilla
Whipped cream
Powdered cinnamon

Pour the scalding coffee over the sugar and salt and blend the coffee and cocoa. Chill, add the vanilla and egg white which has been beaten until light, and freeze using equal parts of ice and salt. Serve in frappe glasses, garnished with whipped cream and dusted with cinnamon.

COFFEE FONDANT BONBONS

2 cupfuls sugar
1 1/2 cupfuls strong Maxwell House Coffee
2 teaspoonfuls vanilla

Boil the sugar and coffee together until a soft ball forms when a little is dropped into cold water—if using a candy thermometer cook to 238 degrees F. Cool slightly, add the vanilla and beat until creamy. Set aside for one hour, then take small portions of the fondant, roll them into balls and dip in melted fondant or in melted chocolate to give a smooth outside coating.

If desired, a half cupful of coarsely chopped nut-meats may be added to that portion of the fondant which is to be formed into the balls or centers.

COFFEE, NUT AND RAISIN BALLS

2 cupfuls light brown sugar
2 tablespoonfuls butter
1 egg white
1/2 cupful strong Maxwell House Coffee
1/2 cupful nut-meats, any kind
1/4 cupful raisins

Boil the sugar, butter and coffee together until a little dropped into cold water forms a soft ball—if using a candy thermometer cook to 238 degrees F. Remove from the heat, cool slightly, add the white of egg, beaten stiff and the nut-meats, and raisins chopped finely. Beat until creamy, then form with the hands into balls the size of marbles and roll these in finely chopped nut-meats or in shredded cocoanut put through the food chopper.

COFFEE MARSHMALLOU PENUCHE

1 cupful milk
2 tablespoonfuls ground Maxwell House Coffee
2 tablespoonfuls butter
2 cupfuls brown sugar
1/2 cupful shredded cocoanut
1 teaspoonful vanilla
1 cupful marshmallows, cut finely

Scald the milk and coffee together, then strain out the coffee, and add the sugar and butter to the milk. Cook until a little dropped in cold water forms a soft ball—if a candy thermometer is used cook to 240 degrees F. Remove from the heat, cool slightly, add the cocoanut, vanilla and marshmallows and beat until the mixture thickens. Pour into a buttered pan and cut in squares when cool.

COFFEE PRALINE PATTIES

2 cupfuls brown sugar
1/2 cupful strong Maxwell House Coffee
1 cupful coarsely chopped nut-meats
1 teaspoonful vanilla extract

Boil the coffee and sugar together until a little dropped into cold water forms a soft ball—if a candy thermometer is used cook to 240 degrees F. Remove from the heat, beat until creamy, add the flavoring and the nuts and drop by tablespoonfuls onto waxed paper.
A Little Talk On Tea Making

To make a perfect cup of Maxwell House Tea two things are essential. First, freshly drawn water brought rapidly to boiling point and second, an earthen or china teapot of good quality, that is not cracked. Further, a second pot should be provided, unless the tea is made by means of a tea-ball, then lifted from the pot—for in making a perfect brew the tea leaves must be removed in some way from the liquid after the infusion has taken place.

Allow a half teaspoonful of Maxwell House Tea to each person to be served. Scald the pot, measure the tea into it and then pour in a teacupful of the freshly drawn, boiling water for each person to be served. Put on the cover and let the pot stand in a warm place for three minutes; then pour the tea into another scalded pot for serving. Or, measure the desired amount of Maxwell House Tea into a good-sized tea-ball, place this in the scalded pot, pour in the right amount of boiling water and let stand for the three minutes as described, then remove the tea-ball. The second method is the more efficient.

MAXWELL HOUSE ICED TEA

Maxwell House Iced Tea is usually served a little stronger than hot tea. Unquestionably the best way to serve it is as we serve Maxwell House Iced Coffee—to make a fresh infusion of Maxwell House Tea and pour it while hot into glasses half-filled with cracked ice. Slices or eighth sections of lemon and powdered sugar should be passed with the tea.

A delightful variation in the flavor of Maxwell House Iced Tea may be secured by putting into the pot with the tea four cloves or an inch stick of cinnamon, the delicate flavor of which will be extracted by the boiling water.

SERVING AFTERNOON TEA

The custom of serving Afternoon Tea is steadily growing in popularity, not merely because it is the "proper" thing to do, but because a cup of tea served in the late afternoon accomplishes two things. First, relaxation—which produces rest from nervous strain and second, because of the vitamines contained in the tea it acts as a mild stimulant; moreover, the heat from the tea draws the blood from the head, causing a sensation of rest. So, whether one is giving an affair, or whether a friend or two drop in during the afternoon, or whether one is alone, the custom of a cup of Afternoon Tea between four and five o'clock is well worth instituting.

Make ready an afternoon tea shelf in your butler's pantry, or in a corner of your kitchen cupboard. On it assemble the cups and saucers, spoons, napkins, teapot, teaball, a bowl of cut sugar, a creamer, a swinging hot water kettle and a can of Maxwell House Tea. Add to these a crystal jar filled with lemon, lime and cinnamon drops for those who like a bit of flavor in the tea, some whole cloves for those who prefer this flavor and one of those adorable enameled cooky boxes, which you can fill once a week with some old-fashioned seed cakes, hermits, or ginger drops when you do your Saturday baking. You will undoubtedly wish to add a candy jar filled with some of the delightful Maxwell House Coffee Candies made by the recipes given in this book.

Before long you will undoubtedly find your informal Afternoon Teas growing so popular that you will wish to institute a little "At Home" every week, at which a group of friends will congregate. In this case the service is just the same,—keep it simple,—only arrange your tea things before your guests arrive, either on a good-sized tea cart or on a gate-legged table in your living-room, near the fireplace or for a large group,
on the dining table,—for service buffet style. Your simple refreshments, including the perfect tea and coffee that you will serve, and a bit of good music will soon make you famous as a hostess.

As to what to serve, there are so many things given in this book that really you need not look much farther for directions. Here, for instance, are some suggestive menus:

**EVERYDAY AFTERNOON TEA**

*No. 1*

- COFFEE NUT CUP CAKES
- MAXWELL HOUSE TEA

*No. 2*

- COFFEE TARTS
- MAXWELL HOUSE TEA

*No. 3*

- LITTLE CREAM CHEESE AND OLIVE SANDWICHES
- VANILLA WAFERS
- COFFEE MARSHMALLOWS PECAN PENUCHE
- MAXWELL HOUSE COFFEE
- MAXWELL HOUSE TEA

**AT HOMES**

*No. 1*

- CHICKEN SALAD
- LITTLE BUTTERED ROLLS
- OLIVES
- RUSSIAN FRAPPÉ
- MACAROONS
- SALTED NUTS
- COFFEE PRALINE PATTIES
- MAXWELL HOUSE TEA
- MAXWELL HOUSE COFFEE

*No. 2*

- HOT CHICKEN BOUILLON
- WHIPPED CREAM WAFERS
- LITTLE SAVORY CHEESE SANDWICHES
- NUT BREAD AND ORANGE MARMALADE SANDWICHES
- COFFEE PECAN SUNDAE
- LITTLE SPONGE CAKES
- MAXWELL HOUSE TEA
- MAXWELL HOUSE COFFEE

Having made a reputation for serving perfect tea and perfect coffee, you will undoubtedly be called upon at times to make tea and coffee for large numbers of people. In making tea or coffee for a large number of guests, allow a gallon of the beverage for the serving of twenty-five cups. If a choice of coffee or tea is given, prepare a gallon of Maxwell House Tea and one and a half gallons of Maxwell House Coffee, for coffee is sure to prove the most desired. In making Maxwell House Coffee use from three-fourths of a pound to a pound, according to the strength desired; of the tea not more than a fourth of a pound will be needed to the gallon of boiling water.

Be sure that the utensil in which the coffee or tea is made is either of aluminum or enamel, or earthenware, never tin, as this affects the flavor. If possible, the coffee should be made in a small, porcelain lined coffee urn, but if this is not at hand, tie the Maxwell House Coffee loosely in a cheesecloth bag, pour the freshly boiling water over it and let it boil gently for five minutes, then remove the coffee. In making the tea, tie the Maxwell House Tea loosely in cheesecloth, pour over the boiling water and let it stand for from three to five minutes, then remove the tea. Or, make the tea of double or triple strength, that is—add only part of the boiling water,—adding the remaining boiling water at the time of serving.
5 Plants of Maxwell House Coffee

New York Plant

Nashville Plant

Houston Plant

Jacksonville Plant

Richmond Plant

Good to the Last Drop.
“Good to the Last Drop”

100% Pure

CHEEK-NEAL COFFEE CO.

NASHVILLE    HOUSTON    JACKSONVILLE
RICHMOND     NEW YORK