PARKE-DAVIS

VANILLA EXTRACT

SPECIAL

An Orchid, too!
An Orchid, too!

That royal family, Orchidaceae, includes a member (Vanilla planifolia), which has been highly prized for centuries in the culinary arts.

Blossoms of this plant lack the exquisite beauty of the florist's Orchid—the Queen of Flowers. However, its hidden charm lies in the flavoring principle contained in the beans.

Careful selection and blending of true vanilla beans by Parke-Davis give Vanilla Extract Special a delightful bouquet, and a delicacy not found in other vanilla flavors.

It is a pure, high-grade, full-bodied, properly aged product—made without the added synthetics often used in imitation vanilla extracts.

The Parke-Davis product is

An Orchid, too!
Adorn your table with "ORCHIDS," too!

**CHOCOLATE NUT BREAD PUDDING**

1 square chocolate  
2 cups milk  
1 tablespoon butter  
6 tablespoons sugar  

4 slices stale bread  
1 egg or 2 egg yolks  
¾ teaspoon salt  
½ cup chopped nut meats  

½ teaspoon Parke-Davis Vanilla Extract Special

Add chocolate to milk and scald in double boiler. Add butter and sugar, and whip with egg beater until smooth. Remove crusts from bread, break into small pieces, or grate, and measure by gently pressing in cup until full. Add bread to scalded milk. Allow to cool, add 1 egg or 2 egg yolks slightly beaten, salt, chopped nut meats, and Parke-Davis Vanilla Extract Special. Place in greased baking dish, and bake in moderate oven (325° F.) for 1 hour. Serve with Vanilla Pudding Sauce, or Frozen Whipped Cream, or plain Whipped Cream.

**VANILLA PUDDING SAUCE**

1 cup milk  
½ cup sugar  
½ tablespoon cornstarch  

Few grains salt  
2 tablespoons butter  
Few nutmeg gratings  

1 teaspoon Parke-Davis Vanilla Extract Special

Scald milk in double boiler. Mix sugar, cornstarch, and salt. Add scalded milk, return to double boiler, and allow to simmer for 10 minutes or more. Add butter, nutmeg gratings, and Parke-Davis Vanilla Extract Special. Water may be used in place of milk, and sauce cooked directly over low heat. Serve with hot puddings.
SOFT CUSTARD

2 cups milk
3 egg yolks

½ cup sugar
½ teaspoon salt

½ teaspoon Parke-Davis Vanilla Extract Special


SPANISH CREAM

Make Soft Custard, using only 1½ cups milk and 2 egg yolks, and add 1 tablespoon gelatin to milk before scalding. Strain while hot onto 2 egg whites stiffly beaten. Pour into molds, and chill.

BAKED CUSTARD

Make Soft Custard, but instead of cooking mixture in double boiler, strain into custard cups surrounded with hot water, and bake in moderate oven (350° F.) until custard does not adhere to knife when inserted in center.

CORNSTARCH MOLD, OR SNOW PUDDING

2 cups milk
4 tablespoons cornstarch

½ teaspoon salt
4 tablespoons sugar

½ teaspoon Parke-Davis Vanilla Extract Special

Scald 1½ cups milk in double boiler. Mix cornstarch, salt, sugar, and ½ cup cold milk slowly, stirring constantly until smooth. Add to scalded milk, and stir until thick. Cover and cook for 20 minutes. Remove from fire, and add Parke-Davis Vanilla Extract Special. Pour into mold, and chill. Serve with Mock Maple Syrup.

For Snow Pudding, pour hot mixture over 2 egg whites stiffly beaten, and mix gently. Chill and serve.
for CONFECTIONS

smooth. Return to double boiler, and stir constantly until thick. Cover and cook for 10 minutes, stirring occasionally. Cool, and add Parke-Davis Vanilla Extract Special.

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SOFT FLUFFY FROSTING

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\begin{align*}
\frac{1}{2} \text{ cup sugar} & \quad \frac{1}{4} \text{ cup corn syrup} & \quad \frac{1}{2} \text{ teaspoon cream of tartar} \\
\frac{1}{4} \text{ cup cold water} & \quad 2 \text{ egg whites} & \quad \text{\frac{3}{4} teaspoon Parke-Davis Vanilla Extract Special}
\end{align*}
\]

Mix sugar, corn syrup, cream of tartar, and cold water in saucepan. Stir until sugar is dissolved. Cook to 230° F., or until very soft ball forms in cold water. Beat egg whites until stiff. Add hot syrup gradually, whip until light, and add Parke-Davis Vanilla Extract Special.

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VANILLA OPERA FUDGE

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\begin{align*}
2 \text{ cups sugar} & \quad \frac{3}{8} \text{ teaspoon cream of tartar} \\
1 \text{ cup 40% cream} & \quad \text{\frac{1}{2} teaspoon Parke-Davis Vanilla Extract Special}
\end{align*}
\]

Mix sugar with cream, and stir until dissolved. Add cream of tartar, and boil to 238° F., or until soft ball forms in cold water, stirring carefully to prevent burning. Move thermometer often so Fudge will not burn underneath. Pour on slightly moistened marble slab, agate tray, or large platter. Allow to cool, and work Fudge with broad spatula or butter paddle until creamy. Cover with damp cloth for \( \frac{1}{2} \) hour, add Parke-Davis Vanilla Extract Special, and work in well with hands. Place in small, shallow box, previously lined with waxed paper. When cold cut into squares.
**WALNUT CREAMS**

Shape Vanilla Opera Fudge into small balls, using about 1 tablespoon Fudge for each ball. Press ½ walnut meat firmly into each side, and roll in granulated sugar, either plain or colored.

**STUFFED DATES**

Wash and stone as many dates as needed. Stuff each with Vanilla Opera Fudge, and roll in granulated or powdered sugar.

**MEXICAN CHOCOLATE**

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\begin{align*}
4 \text{ cups milk} & \\
2 \text{ tablespoons ground coffee} & \\
1\frac{1}{2} \text{ tablespoons cocoa} & \\
\frac{3}{4} \text{ teaspoon Parke-Davis Vanilla Extract Special} & \\
\end{align*}
\]

Scald milk in double boiler, add ground coffee. Mix cocoa with sugar and salt, add boiling water, and boil for 3 minutes. Strain milk mixture, and return to double boiler. Add cocoa mixture and Parke-Davis Vanilla Extract Special, and whip for 2 minutes with egg beater. Serve hot with Whipped Cream, or cold with Frozen Whipped Cream.

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**Tested and Approved Recipes**

by

MISS FARMER'S SCHOOL OF COOKERY, BOSTON, MASS.

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A SUPERIOR
PURE VANILLA EXTRACT

"It's the Flavor that Counts"

A pure, high-grade, full-bodied vanilla extract imparts much to Puddings, Custards, Whipped Creams, Ice Creams, Cookies, Cakes, Confections, Beverages, etc. That's why you always want another helping!

A rich vanilla flavor is the very "life and soul" of the foods and delicacies in which it is a part of the recipe. Good pastry cooks and makers of Ice Creams and Confections recognize this virtue—that is why they exercise such great care in their selection of vanilla extract.

The delicious flavor of Parke-Davis Vanilla Extract Special withstands the intense cold of freezing, and is unusually resistant to the heat of cooking.

GOES FARTHER—COSTS LESS

A surprisingly small amount imparts a most delicious flavor to Puddings, Custards, Whipped Creams, Frozen Desserts, Cookies, Cakes, Candies, Beverages, etc.

PARKE, DAVIS & CO.
DETROIT, MICHIGAN

The World's Largest Makers of Pharmaceutical and Biological Products
Parke-Davis Vanilla Extract Special is sold only by Retail Druggists. Ask your Druggist about this exceptionally fine, delicious flavoring—and the special low prices.

Parke-Davis Vanilla Extract Special has been Tested and Approved by the Bureau of Foods, Sanitation and Health of Good Housekeeping Magazine.

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