Chef says-

"PARKE - DAVIS VANILLA EXTRACT SPECIAL"

A pure, high-grade vanilla flavoring
An Orchid, too!

That royal family, Orchidaceae, includes a member (Vanilla Plani-folia), 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, the 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 rare delicacy.

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

Parke-Davis
Vanilla Extract, Special—

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

CHOCOLATE NUT BREAD PUDDING

1 square chocolate       4 slices stale bread
2 cups milk              1 egg or 2 egg yolks
1 tablespoon butter      1/4 teaspoon salt
6 tablespoons sugar      1/2 cup chopped meats
1/2 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               Few grains salt
1/2 cup sugar            2 tablespoons butter
1/2 tablespoon cornstarch 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.
for PUDDINGS, CUSTARDS

<table>
<thead>
<tr>
<th>SOFT CUSTARD</th>
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<tbody>
<tr>
<td>2 cups milk</td>
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<tr>
<td>3 egg yolks</td>
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<tr>
<td>¼ cup sugar</td>
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<tr>
<td>½ teaspoon salt</td>
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<td>½ teaspoon Parke-Davis Vanilla Extract, Special</td>
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<tr>
<th>SPANISH CREAM</th>
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<tr>
<td>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.</td>
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<thead>
<tr>
<th>BAKED CUSTARD</th>
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<tbody>
<tr>
<td>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.</td>
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<tr>
<th>CORNSTARCH MOLD, OR SNOW PUDDING</th>
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<tbody>
<tr>
<td>2 cups milk</td>
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<tr>
<td>4 tablespoons cornstarch</td>
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<tr>
<td>¼ teaspoon salt</td>
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<tr>
<td>4 tablespoons sugar</td>
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<tr>
<td>½ teaspoon Parke-Davis Vanilla Extract, Special</td>
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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 WHIPPED CREAMS

MOCK MAPLE SYRUP

1 cup light brown sugar  Few grains salt
1/2 cup water
1/4 teaspoon Parke-Davis Vanilla Extract, Special

Dissolve sugar in water, and boil for 1 minute. Add salt, and Parke-Davis Vanilla Extract, Special. Serve with waffles, griddle cakes, Baked Custard or other molded desserts.

WHIPPED CREAM

1/2 cup 40% cream  2 tablespoons sugar
1/4 teaspoon Parke-Davis Vanilla Extract, Special

Pour cream into a straight-sided bowl, and beat until light. Add sugar gradually, and Parke-Davis Vanilla Extract, Special. Continue whipping until stiff, if light fluffy cream is preferred, 1/4 to 1/3 cup of milk may be added slowly while whipping.

FROZEN WHIPPED CREAM

Prepare Whipped Cream as above, and place in mechanical refrigerator drawer. If preferred, Whipped Cream may be forced through pastry bag or rose tube, so as to form mounds or roses. Place in mechanical refrigerator drawer, and freeze. Serve with hot puddings in place of plain Whipped Cream, or as dessert with sweetened fresh fruits.

BISCUIT TORONI

1 1/8 cups milk  1 cup 40% cream
1 teaspoon gelatin  3 tablespoons powdered sugar
2 eggs  5 crushed macaroons
3/4 cup sugar
1 teaspoon Parke-Davis Vanilla Extract, Special

Scald 1 cup milk in double boiler. Soak gelatin in 2 tablespoons cold milk. Beat egg yolks and sugar, add
and ICE CREAMS

scalded milk, and cook until coating forms on spoon. Remove from fire, add gelatin mixture. Allow to cool, add egg whites stiffly beaten. Whip cream, sweetened with powdered sugar; add crushed macaroons and Parke-Davis Vanilla Extract, Special while whipping. Fold into first mixture, and freeze. If preferred, garnish with chopped nut meats, fruits, or Whipped Cream.

* VANILLA MOUSSE, OR REFRIGERATOR ICE CREAM

1 cup milk 1 ¼ cup sugar
1 ½ tablespoons quick cooking tapioca 3 tablespoons corn syrup
1 cup cream

2 to 3 teaspoons Parke-Davis Vanilla Extract, Special

Scald milk in double boiler; add tapioca, sugar, and corn syrup. Stir occasionally, and cook from 15 to 20 minutes until thick. Strain, chill, and whip. Whip cream, and add Parke-Davis Vanilla Extract, Special while whipping. Fold into chilled mixture. Freeze, without stirring, in mechanical refrigerator drawer, or by packing in ice and salt.

* VANILLA ICE CREAM

1 cup milk 1 egg yolk
1 ½ tablespoons cornstarch 1 pint thin cream, or half milk and half 40% cream
1 ½ teaspoons salt
1 ¼ cup sugar

2 ½ teaspoons Parke-Davis Vanilla Extract, Special

Scald milk in double boiler. Mix cornstarch, salt, and sugar. Add beaten egg yolk and mix well. Add scalded milk gradually. Cook over hot water for 10 minutes, constantly stirring at first. Cool; add thin cream, or half milk and half 40% cream, and Parke-Davis Vanilla Extract, Special. Strain and freeze in mechanical refrigerator drawer, stirring once or twice, or in ice cream freezer.
VANILLA COOKIES

3 tablespoons shortening  1/8 teaspoon salt
1/2 cup sugar  1 1/2 cups flour
1 egg  1 tablespoon milk
1 1/4 teaspoons baking powder
1/2 teaspoon Parke-Davis Vanilla Extract, Special

Cream shortening, add sugar (teaspoon at a time), whipping thoroughly after each addition until light and fluffy. Add egg, and whip until thoroughly mixed. Add baking powder and salt to 1/8 cup flour, and sift into first mixture. Mix well, add milk, 1/2 cup flour, or more if needed, and Parke-Davis Vanilla Extract, Special. Finish as suggested below, baking at 350° F.

ROLLED COOKIES
Make Vanilla Cooky mixture, chill, roll out, and add a little more flour if necessary. Shape with cutters, and bake on greased cooky sheet.

REFRIGERATOR COOKIES
Make Vanilla Cooky mixture, using 1 additional tablespoon shortening. Use brown sugar in place of white, if preferred. Shape in firm roll, wrap in waxed paper, and keep in refrigerator over-night, or longer. Cut in thin slices, and bake on greased cooky sheet.

DROP COOKIES
Make Vanilla Cooky mixture, using 2 tablespoons milk. Drop from spoon, and bake on greased cooky sheet.
HOT MILK SPONGE CAKE

2 eggs  
1 cup sugar  
1/2 cup milk  
1 cup flour  
1 teaspoon Parke-Davis Vanilla Extract, Special

Beat eggs with sugar. Scald milk in double boiler. Sift flour, salt, and baking powder together. Melt butter in scalded milk, add to first mixture, alternating with sifted dry ingredients. Add Parke-Davis Vanilla Extract, Special and bake in moderate oven (350° F.) for 1/2 hour.

PLAIN CAKE

3 tablespoons shortening  
1/2 cup sugar  
1 egg  
1/2 cup pastry flour  
1/2 teaspoon Parke-Davis Vanilla Extract, Special


CREAM FILLING FOR LAYER CAKES, CREAM PUFFS, AND CREAM PIES

1/2 cup milk  
1 egg yolk  
3 tablespoons sugar  
1/2 teaspoon Parke-Davis Vanilla Extract, Special

Scald milk in double boiler. Mix egg yolk with sugar, salt, and flour. Add scalded milk slowly, stirring until
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*.

**SOFT FLUFFY FROSTING**

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<tr>
<th>1/2 cup sugar</th>
<th>1/4 cup cold water</th>
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<td>1/4 cup corn syrup</td>
<td>2 egg whites</td>
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<tr>
<td>1/2 teaspoon cream of tartar</td>
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3/4 teaspoon *Parke-Davis Vanilla Extract, Special*

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*.

**VANILLA OPERA FUDGE**

<table>
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<th>2 cups sugar</th>
<th>1/2 teaspoon cream of tartar</th>
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<tr>
<td>1 cup 40% cream</td>
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1/2 teaspoon *Parke-Davis Vanilla Extract, Special*

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 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 Ope-a Fudge into small balls, using about 1 tablespoon Fudge for each ball. Press \( \frac{1}{2} \) 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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<thead>
<tr>
<th>Ingredient</th>
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<tr>
<td>Milk</td>
<td>4 cups</td>
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<tr>
<td>Sugar</td>
<td>2 tablespoons</td>
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<tr>
<td>Ground coffee</td>
<td>2 tablespoons</td>
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<tr>
<td>Cocoa</td>
<td>1 1/2 tablespoons</td>
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<tr>
<td>Boiling water</td>
<td>1/2 cup</td>
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<tr>
<td>Parke-Davis Vanilla Extract</td>
<td>1/2 teaspoon</td>
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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.
AN EXQUISITE AROMA

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.

ECONOMICAL TO USE

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

Pharmaceuticals • Biologicals • Surgical Dressings
Parke-Davis Vanilla Extract, Special is sold only by Retail Druggists. Ask your Druggist about this exceptionally fine, delicious flavoring—and the FEATURE PRICES.