RIPPEY'S
Up To Date
Receipts

FOR MAKING ICE CREAMS, SHERBETS, FRUIT FROST AND WATER ICES.

Wm Rippey - 126 E. 2nd St.
Cincinnati, O.
RIPPEY'S POWDERED FOAMOLINE not only enriches your Ice Cream and gives it that smooth, pasty appearance so much admired by lovers of Ice Cream, but adds to it’s bulk, remains firm and solid longer with less ice and less labor than any article ever before offered.

NOTICE—No Eggs or Heat required, you simply mix RIPPEY'S POWDERED FOAMOLINE with the sugar, while dry, add your cream or milk, flavor to taste and it is ready for the freezer.

RIPPEY'S POWDERED FOAMOLINE has no disagreeable odor or taste to cover with flavoring extracts but is sweet and wholesome. If not to be bought of your grocer, we will send you a 25 cent box by mail, postage prepaid, on receipt of price in stamps or silver.

NOTE—A 25 cent box of RIPPEY'S POWDERED FOAMOLINE will make seven gallons of Ice Cream, when pure cream is used, or fourteen gallons of Sherbet Fruit Frost or Water Ices. The cut on the back page of this booklet represents the size of 25 cent box of RIPPEY'S POWDERED FOAMOLINE printed in blue ink. The words “Registered Trade Mark” and signature “William Rippey” printed in red ink on every box.

WILLIAM RIPPEY,
Manufacturer Rippey's Flavoring Extracts.
Cake Icings and Foamoline.
126 East Second St., CINCINNATI, O.
Directions for Freezing

The mixture for freezing Ice Cream, Fruit Frost, Sherbets and Water Ices, is cracked Ice and coarse salt. The can containing the Cream, Fruit Frost or Water Ice should be placed in position in the tub with all parts of the freezer in place.

The most convenient way to break up your ice, is to wrap the lump in heavy cloth, or burlap sack, beat with the flat side of a hatchet or mallet, then surround the can with cracked ice and coarse salt, begining with a layer of ice, alternating the layer of ice with a layer of salt, the former to be about three inches in depth, the latter about one inch. Don’t extend the layers over the top of your freezer as the salt water might get inside the can and ruin your cream. The freezer should be turned quite rapidly during freezing until its contents is quite solid, remove the dasher, pour off what water the tub contains, replenish the ice and salt, covering the can completely over with ice. Tuck one or two newspapers on the top, then cover the whole with a heavy piece of bagging or blanket, and set aside for an hour or two to ripen and harden.

Great care should be taken before and after using your freezer and dasher. Washed with boiling hot water, a little baking soda added, makes the tin bright, sweet and clean.
Rippey's Ice Cream Receipt

1 tablespoonful of Rippey’s Powdered Foamoline,
1 teacup of granulated sugar,
1 quart of fresh milk or cream.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar (while dry, mix thoroughly). Then add sufficient cream or milk to moisten, beat to a smooth thin paste, then add the balance of your cream or milk, flavor to taste and it is ready for the freezer.

Fruit Ice Creams

For fruit creams use the same amount of Foamoline and Cream or Milk, adding one pint of Ripe Fruit, run through a coarse sieve, add one-half teacupful of granulated sugar extra for each pint of Fruit, never place the fruit with the cream until about half-frozen, then add and turn freezer slowly until finished.

Chocolate Ice Cream

1 tablespoonful of Rippey’s Powdered Foamoline,
1 teacupful of granulated sugar,
3 tablespoonfuls of Rippey’s Powdered Cocoa,
1 quart of fresh cream or milk.

DIRECTIONS:—Add the Foamoline and Cocoa to the sugar while dry (mix thoroughly), then add sufficient cream or milk to moisten. Beat to a thin smooth paste, then add the balance of your cream or milk and it is ready for the freezer.

Macaroon or Bisque Ice Cream

1 quart pure cream,
1 teacupful granulated sugar,
1 teacupful stale macaroons crushed fine,
¼ cup finely chopped almonds,
1 teaspoonful Rippey’s Extract Pistache,
1 tablespoonful Rippey’s Powdered Foamoline.

DIRECTIONS:—Mix Foamoline, Sugar, Macaroons and Almonds well together; add gradually the cream lastly the extract, and freeze as directed for ice cream.
Coffee Ice Cream

1 tablespoonful Rippey’s Powdered Foamoline,
1 teacupful granulated Sugar,
½ cup finely ground coffee (good quality),
1 ½ pints pure fresh cream or milk.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a smooth thin paste then add balance of cream or milk. Place the finely ground coffee in a funnel with strainer of piece of cheese cloth, pour slowly on the coffee two-thirds of a cup of boiling hot water. When filtered through add to your cream and turn dasher rapidly until frozen.

Lemon Ice Cream

1 tablespoonful of Rippey’s Powdered Foamoline,
1 ¼ teacupfuls granulated Sugar,
¼ teacupful lemon juice,
1 quart fresh cream or milk,
1 teaspoonful extract lemon.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a thin smooth paste, add balance of cream, place in freezer and when partly frozen add the lemon juice and one teaspoonful of extract of lemon, turn dasher rapidly until frozen.

Strawberry Ice Cream

1 tablespoonful Rippey’s Powdered Foamoline,
1 ½ teacupfuls of granulated Sugar,
1 pint of fresh ripe strawberries,
1 quart of fresh cream or milk.

DIRECTIONS:—Add the one tablespoonful of Foamoline to one teacupful of granulated sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a smooth thin paste and add balance of cream, place in freezer and when partly frozen add the following: The extra half teacup of sugar and the pint of strawberries. Place in bowl and beat to a jelly with potato masher, then squeeze through coarse cheese cloth, throwing the pulp away, and add the juice to your cream. Turn dasher rapidly until frozen.

For any other fruit flavor desired, such as raspberries, blackberries, cherries or crab apple, this formula you will find very satisfactory.
Maple Ice Cream

1 tablespoonful of Rippey's Powdered Foamoline,
1/2 teacupful granulated sugar,
1/4 pound maple sugar,
1 1/2 pints fresh cream or milk,
1 teaspoonful extract of vanilla.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a thin smooth paste, then add the balance of your cream or milk. The half pound of maple sugar dissolve in half teacupful of boiling hot water. When cold and your ice cream is partly frozen, add the maple and stir briskly until frozen.

Hickory Nut Ice Cream

1 tablespoonful of Rippey's Powdered Foamoline,
1 teacupful granulated sugar,
1 quart fresh cream or milk,
1 teacupful finely chopped hickory nut kernels.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, stir to a smooth paste and add balance of cream. When partly frozen, mix well the finely chopped kernels and stir briskly until frozen, adding half teaspoonful extract of lemon.

This formula applies also to walnut, chestnut, pecan, peanut or creamnuts. See that the kernels are chopped very fine, say the fineness of granulated sugar, to mix well with the cream. For Almond cream use bleached almonds and add half teaspoonful of extract of almonds.

Tutti Fruitti Ice Cream

1 tablespoonful of Rippey's Powdered Foamoline,
1 1/2 teacupful's granulated sugar,
1 tablespoonful citron,
1/2 teacupful seedless raisins,
1 teaspoonful lemon peel,
4 tablespoonful's lemon juice,
1 quart of fresh cream or milk.

DIRECTIONS:—Add the tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a smooth thin paste, add balance of cream or milk and place in freezer. When partly frozen add the finely chopped citron, raisins and lemon peel gradually. Lastly add the four tablespoonfuls of lemon juice. Stir briskly until frozen.
Apple Ice Cream

3 nice flavored apples,
3 tablespoonfuls of lemon juice,
1 tablespoonful of Rippey’s Powdered Foamoline,
1½ teacupfuls of granulated sugar,
1 quart of cream or milk.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a thin smooth paste, then add the balance of your cream or milk and place in freezer. Peel the apples, slice and cook quickly to a mush, strain through a fine sieve, then add the lemon juice. When cool place in freezer with cream, turn dasher rapidly until frozen.

Banana Ice Cream

6 ripe bananas,
1 tablespoonful of Rippey’s Powdered Foamoline,
1 teacupful of granulated sugar,
1 quart of fresh cream or milk.

DIRECTIONS:—Add the one tablespoonful of Foamoline to the sugar, (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a thin smooth paste and add balance of cream or milk. Run the ripe bananas through a fine sieve, add lastly and freeze.

Apricot Ice Cream

1 small can apricots,
Juice of one lemon,
1½ teacupfuls granulated sugar,
1 tablespoonful of Rippey’s Powdered Foamoline,
1 quart fresh cream or milk.

DIRECTIONS:—Add the tablespoonful of Foamoline to the sugar (while dry, mix thoroughly), then add sufficient cream or milk to moisten, beat to a thin smooth paste, add balance of cream or milk and place in freezer. Run the apricots through a fine sieve, add the lemon juice and mix with your cream when partly frozen. Turn dasher rapidly until frozen.
Stock for Fruit Ice Creams and Water Ices to be used when Fruit is out of Season.

Stem and wash one gallon of grapes, place in granite pan or earthen vessel and add just sufficient cold water to cover the grapes, boil until the fruit is thoroughly cooked, strain and add one teacupful of granulated sugar to each quart of liquid place on stove again and boil for twenty minutes. Bottle and seal corks air-tight while hot and it will keep for years.

Cherries, strawberries, raspberries and blackberries can be preserved in the same way. Below we give you formula for making ice cream and water ice with the above stock.

Grape Ice Cream

1 tablespoonful of *Rippey’s Powdered Foamoline*
1 teacupful of granulated sugar
1½ pints of fresh cream or milk
½ pint of home-made grape juice.

**DIRECTIONS:**—Add the one tablespoonful of Foamoline to the sugar (while dry mix thoroughly), then add sufficient milk or cream to moisten, beat to a thin smooth paste and add balance of cream or milk. When partly frozen add the half pint of home-made grape juice, turn dasher rapidly until frozen.

Grape Sherbet

To the juice of two lemons add one pint of clear water, then strain and add one pint of home-made grape juice. To 1½ teacupfuls of granulated sugar add one tablespoonful of *Rippey’s Powdered Foamoline*, mix thoroughly with the sugar while dry, then add sufficient of the lemon water containing the grape juice to moisten, stir to a thin paste, then add the balance. When partly frozen add the white of one egg, beaten to a stiff froth, paddle or turn freezer slowly until finished.

**NOTICE:**—All our formulas for sherbets, fruit frosts and water ices call for the whipped whites of eggs, which makes them very light. In case you prefer the water ice more firm or solid, leave out the whipped whites of eggs.
Brick Ice Cream

NUMBER 1

Make your ice cream in the usual way as directed on page two, adding the flavor desired. When cream is well frozen place your mould in bowl or pan containing crushed ice and plenty of salt. See that the top of the mould is higher than the rim of the vessel containing the ice and salt. Fill your mould from the freezer as quickly as possible, place lid on mould and cover two or three inches with crushed ice and salt. In very warm weather the ice and salt should be renewed every hour. It will require from two to three hours to freeze hard enough to cut. When ready to take out of the mould run a knife around the edge to loosen the cream from the sides and ends. Place top down, on a steak dish, previously chilled with ice, run warm cloth over the bottom of the mould to loosen the cream from the bottom. Cut into squares. Serve immediately or wrap in thin white paper, place back in freezer to be served later on. The most convenient sized tin mould is three inches deep, three inches wide, eight inches long with lid. This size will cut from ten to twelve good sized pieces. Almost any tinner can make the mould, if not to be had from your dealer.

Chocolate or Fruit Ice Cream in Layers

NUMBER 2

Place your mould in ice or salt as directed above and pack one-third full of ice cream from freezer. Take two tablespoonfuls of ice cream and two tablespoonfuls of Rippey’s Powdered Cocoa, mix well together, place in a bowl previously chilled with ice and add one teacupful of ice cream, when well mixed pour in mould for second layer, allow this to chill well before adding the balance of ice cream from the freezer to fill the mould. Instead of chocolate you can add strawberries, cherries or any other ripe fruit desired. Ripe bananas in strips in frozen ice cream are delicious.
Whipped Cream

**RIPPEY’S POWDERED FOAMOLINE**
**for WHIPPING CREAM**

Have Cream Cold—Have Utensils Cold.

1 teaspoonful of Rippey’s Powdered Foamoline,

½ pint cream,

Whip stiff.

**Rippey’s Lemon Ice Receipt**

To the juice of three lemons add one quart of clear water, then

strain; to two teacupfuls of granulated sugar, add one tablespoonful of

Rippey’s Powdered Foamoline, mix thoroughly with the sugar (while
dry), then add sufficient lemon water to moisten, stir to a thin smooth

paste, add balance of lemon water. When partly frozen add the white

of one egg beaten to a stiff froth, paddle or turn freezer slowly until

finished.

**Rippey’s Pine Apple Frost Receipt**

To one can of grated pine-apple add the juice of three lemons and

one quart of clear water. Then strain through a coarse sieve. To two

tea-cupfuls of granulated sugar add one tablespoonful of Rippey’s Pow-
dered Foamoline, mix thoroughly (while dry), add slowly the water

containing the pine-apple and lemon juice. When partly frozen add the

whites of two eggs beaten to a stiff froth. Turn freezer slowly until

finished.

**Rippey’s Strawberry Ice Receipt**

Stem and wash one pint of ripe strawberries, add to one quart of

clear water with the juice of three lemons. Allow the mixture to

stand one-half hour, then strain through coarse sieve. To two tea-
cupfuls of granulated sugar, add one tablespoonful of Rippey’s Powdered

Foamoline, mix thoroughly (while dry), then add sufficient of the

water containing the strawberry and lemon juice to make smooth thin

thin paste, add balance and it is ready for the freezer. When partly

frozen add the whites of two eggs beaten to a stiff froth. Turn slowly

until finished.
Rippey’s Peach Frost Receipt

Peel and stone sufficient ripe peaches (clings the best) to make two teacupfuls, then add one teacupful of granulated sugar. Place in earthen bowl or granite pan and beat to a pulp; then add one quart of clear water and the juice of three lemons, and strain through a coarse sieve. Mix thoroughly (while dry), one tablespoonful of Rippey’s Powdered Foamoline with one teacupful of granulated sugar. Then add sufficient of the peach and lemon water to moisten, stir to thin, smooth paste, add the balance and it is ready for the freezer. When about half-frozen, add the whites of two eggs beaten to a stiff froth, mix well and turn slowly until finished.

Rippey’s Cherry Frost Receipt

Stem and stone sufficient ripe cherries to make one pint, add the juice of three lemons and one quart of clear water, strain through coarse sieve. Mix (while dry) one tablespoonful of Rippey’s Powdered Foamoline to two teacupfuls of granulated sugar, then add sufficient of cherry and lemon juice to moisten, stir to a thin paste, add balance of water containing cherry and lemon juice and it is ready for the freezer. When about half-frozen add the whites of two eggs beaten stiff, mix well and then turn freezer until finished. This amount will whip up to one gallon.

Wine Sherbets

One pint of Sherry, Ives’s Port, or any other wine with decided flavor, with lemon juice water, Foamoline and sugar as directed in lemon ice, with whipped whites of eggs as directed and one half cup extra of sugar, makes a delicious sherbet.
Something Delicious
To Serve with Your Dinner

Creme de Menthe Ice

To the juice of three lemons add one quart of clear water, then strain; to two teacupfuls of granulated sugar add one tablespoonful of Rippey’s Powdered Foamoline. Mix thoroughly with the sugar (while dry), then add sufficient lemon water to moisten. Stir to a smooth thin paste, add balance of the lemon water and one tablespoonful of Rippey’s Extract of Peppermint, a few drops of leaf green color; when partly frozen add the whites of two eggs beaten to a stiff froth, and turn freezer slowly until frozen. This amount will make nearly one gallon.

All fruit ices are made in this way, using the lemon juice as a body for all fruits. One pint of fruit for each quart of water containing the juice of three lemons and one half cup of sugar extra for each pint of fruit. If not to be had from your grocer, we will send you one half-pound box by mail, postage paid, on receipt of twenty-five cents. NOTE:—Buy only the best of canned fruits when green fruits are out of season.

PLEASE ASK YOUR GROCER FOR OUR GOODS. IF NOT TO BE HAD THERE we will send you by mail, postage paid, our FOAMOLINE and POWDERED MEXICAN VANILLA BEAN, at the grocers’ price—Twenty-five cents each. On all other goods of our make there is an additional charge for postage over the grocers’ price, as stated on page where goods are listed.

We will pay the express charges on an order for three dollars worth of our goods, at retail grocers’ price.
This cut represents our 25 cent box of Rippey’s Powdered Mexican Vanilla Bean Flavor. For an extra delicate flavor nothing better or purer is made. There is no cheap vanilla bean or artificial flavor used in Rippey’s Powdered Mexican Vanilla Bean Flavor, simply pure Mexican vanilla beans with sufficient granulated sugar to take up the moisture of the Mexican vanilla beans and make a perfect powder. For ice cream, whipped cream, Charlotte Russe, Float, Custard, etc., imparts a delicious flavor that will please you. Sent by mail, postage paid, at retail grocers’ price. 25 CENTS PER BOX.

We have made this line of Household Dainty Desserts a study for the past 20 years. Every recipe in this booklet has been gone over time and time again until they are at the point of perfection, and require only careful study of enclosed directions with each recipe for you to produce at your own home at a small cost all kinds of ice creams, fruit frosts, sherbets and water ices that are far superior to anything in that line you can buy.

One 25c. box of Rippey’s Powdered Foamoline makes seven gallon of delicious ice cream or 14 gallons of sherbets, fruit frosts or water ices. Fine as silk and smooth as velvet.
Rippey's FLAVORING EXTRACTS

One half teaspoon of Rippey's Vanilla will impart a delicious flavor to one quart of Ice Cream, Custard or Large Cake.

Rippey's Flavoring Extracts are packed in many sizes, from the Trial size, medium size, large size, —also half pints, pints, quarts and one gallon glass Jugs. Your Grocer can supply you with size desired.

Vanilla, Lemon, Orange, Almond, Nectar.

A combination of Flavors making a wonderful Flavor for candies, cake and syrups, and many other flavors that will please you.

Rippey's Absolutely Pure Extract of Vanilla is sold by the retail grocer for less money direct to the consumer than other Standard brands are sold to the wholesaler. You certainly get true value for your money.

An order from your grocer will be appreciated.
Rippey’s Cake Icings

Our Cake Icings are made in Two Flavors

CHOCOLATE and VANILLA

They are in powdered form and only require the addition of one tablespoonful of water to four tablespoonfuls of the Icing. Stir to a smooth paste and spread on cake with knife. Set aside to harden. Our Icing will not get hard and break off like most Egg Icings when cake is being cut to serve. Follow the above directions and your Icing will be just right, not too thin or too thick, but will spread nicely; will not run when spread. Gives a finish to your cake that covers its faults, if any, adding a delicious flavor as well as a fine, glossy appearance.

— FOR SALE BY ALL GROCERS —

The size and style of our Icing is printed on the back cover of this booklet. The Cake Icing we do not send by mail.

Good Name At Home

Over 1500 retail grocers in Cincinnati and surrounding suburbs sell RIPPEY’S Flavoring Extracts, Baking Powder, Cake Icings and Foamoline. Can’t we interest your grocer?

We will pay the freight on a Ten Dollar order from your grocer. Anyhow we would be pleased to send him our price list by mail on request.

WM. RIPPEY,
126 E. 2nd St., Cincinnati, O.
Rippey’s Pure Cream of Tartar Baking Powder

We make a Pure Cream of Tartar Baking Powder.

Every ounce of its ingredients is as pure as it is possible to make it. We say, without fear of contradiction, that it is the most perfect Baking Powder on the market. Biscuits and Cakes made with Rippey’s Pure Cream of Tartar Baking Powder will raise to three times their original size and with half the amount it requires the ordinary Baking Powder on the market. It is out of the question to have poor cake or biscuit when our Baking Powder is used. Cake made with Rippey’s Baking Powder never fall and get soggy. Biscuits a day old, wrapped in a damp towel to moisten them and placed in a hot oven a few minutes, are as light and flaky as when first baked. You can make your biscuit dough, roll, and cut, place in pan at night, bake the next morning, the results are the same, biscuits light as a feather.

Rippey’s Pure Cream of Tartar Baking Powder is packed in tin—quarter pounds and full pounds, full weight. Our label is an embossed, Printed in Blue and Gold. One of the most handsome packages on the market.

The receipts for Biscuits, Cakes, Cookies, etc., on the following pages are from some of our lady customers—high up in the pastry art.

Sold by the grocery trade at 15c per quarter pound. 35c per pound. Quarter pound by mail, 20c in stamps.

Our National Guarantee and Serial No. 2129 on all goods of our manufacture.
Receipt for Biscuits

Two teacupfuls sifted flour; lump of lard size of an egg; two-thirds teacupful of sweet milk; half teaspoonful of salt; one teaspoonful Rippey's Cream of Tartar Baking Powder.

DIRECTIONS:—To one teacupful of flour rub well together with the lard. To the other teacupful of flour add your salt and Baking Powder; mix well and stir thoroughly with the flour containing the lard; add your sweet milk, roll and cut. Bake in moderately hot oven 20 minutes. The above will make 10 large, light, flaky biscuits.

Yellow Cake

Three eggs, \( \frac{1}{2} \) cup butter, 1 cup sugar, 2 cups flour, \( \frac{3}{4} \) cup milk, one teaspoonful Rippey's Cream of Tartar Baking Powder, 1 teaspoonful extract lemon. Cream butter and sugar, then add the eggs after beating them well, then the flour and milk, lastly the baking powder and extract of lemon or any other desired flavor.

Gold Cake

Yolk of 8 eggs, 1 cup granulated sugar, \( \frac{1}{2} \) cup butter, \( \frac{1}{2} \) cup sweet milk, 2 cups flour, 2 teaspoonfuls Rippey's Cream of Tartar Baking Powder, one teaspoonful Rippey's Extract Pistache. Cream butter and sugar thoroughly. Beat yolks to a very stiff froth and stir thoroughly through, add milk, then add the flour containing the baking powder, stir very hard, lastly the flavor.

NOTICE:—Every article in this booklet is of our own manufacture and guaranteed to be strictly pure under the Drug and Food Act of June 30, 1906. Every bottle, box and package has our National Guarantee and Serial No. 2129.

We would appreciate an inquiry from your Grocer for Specialties.
Aunt Rhode's  
**Baking Powder Rolls**  

1 quart flour, 1 teaspoonful of salt, 2 teaspoonfuls Rippey's Baking Powder, 1 heaping teaspoonful of shortening, enough milk to moisten.

**DIRECTIONS:**—Mix dry ingredients, rub in the shortening, mix with milk as short can be handled, roll them, cut into rounds, brush over with melted butter and sprinkle with sugar. Bake in a hot oven for 15 to 20 minutes.

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**Jersey Cookies**

4 cups of flour, 1 cup of sugar, \(\frac{1}{2}\) cup of milk, \(\frac{1}{2}\) of butter, 2 teaspoonfuls of Rippey's Baking Powder, 1 teaspoonful of Rippey's Extract of Lemon, 2 eggs.

**DIRECTIONS:**—Mix the dry ingredients together, add the butter, then the milk, eggs and extract lemon. Roll, cut into shapes, bake in modern hot oven.

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**California Doughnuts**

1 pint of flour, 1 heaping teaspoonful of Rippey's Baking Powder, \(\frac{1}{2}\) cup of sugar, a pinch of salt, one egg; add sufficient water to make light dough, roll, cut in strips, twist into shapes, fry in hot lard.
Caramel Cake

One-half cup butter, 1 ⅔ cups sugar, ⅔ cup sweet milk, 3 cups flour, 3 teaspoonfuls Rippey’s Baking Powder, whites of 4 eggs.

FILLING:—3 cups brown sugar, ½ cup of milk. Let them come to a boil, add piece of butter size of a hickory nut; stir until it thickens. When removed from the stove add ½ teaspoonful Rippey’s Powdered Vanilla.

Pound Cake

One pound butter, 1 pound sugar, 1 pound flour, 12 small or 10 large eggs. Beat all very light, adding flour last, then 1 teaspoonful Rippey’s Extract of Nectar. Do not move after putting in oven unless absolutely necessary.

Macaroons

To the whites of three eggs beaten stiff, add ½ pound powdered sugar, ½ pound cocoanut, 1 cup fine cracker crumbs, ⅓ teaspoonful Rippey’s Extract of Almond. Drop on greased paper and bake a light-brown in a slow oven.

Peach Mousse

One egg white, ½ pint cream, ½ cup powdered sugar, 1 teaspoonful of Rippey’s Powdered Foamoline, 1 teaspoonful of Rippey’s Extract of Almond, two cups of Peach pulp, (fresh or cooked).

METHOD:—Whip cream, Foamoline and egg white stiff, add powdered sugar and peach pulp, flavor with Almond.
Rippey’s Concentrated Marshmallow Cream Icing
NO EGGS OR COOKING REQUIRED

— DIRECTIONS —

To one level tablespoonful of Rippey’s Concentrated Marshmallow Cream Icing add four tablespoonfuls of Cold Water.

WHEN dissolved whip with an Egg Beater until very stiff and firm, then add one cup of powdered sugar. Flavor to taste. Save out one or two tablespoonfuls of the icing to decorate your cake after the crust has formed on top.

— FRUIT JUICE ICING —

Lemon, Orange, Strawberry, Pineapple, or any other fruit juice. Use four tablespoonfuls of the juice instead of water. Will take a little longer to whip up but you will be well paid for your trouble.

A twenty-five cent can of Rippey’s Concentrated Marshmallow Cream Icing will ice 8 or more large cakes. If not to be had of your grocer, we will send you a can, postage paid, upon receipt of price.
Read what the Chef of the Famous Cuvier Club of Cincinnati has to say about Rippey’s Powdered Foamoline

WILLIAM RIPPEY,
126 E. Second Street,
CINCINNATI, O.

My Dear Sir:

I have used your “Foamoline” and find it is all you claim, and can cheerfully recommend it to anyone desiring rich and delicious Ice Creams and Water Ices. Wishing you every success, I am,

Yours very truly,

MAX BASSE, Caterer.

The enclosed receipts are not make-shifts to sell our goods, but are true and reliable Receipts. You can depend on them and will be much surprised and pleased with the results you get from FOAMOLINE and our other specialties.

Rippey’s specialties are sold by over fifteen hundred retail groceries in our home city, which stand splendid witnesses of success in our preparations. We would like to have your grocer handle them, and we know if you will send us an order by mail for any one of our goods mentioned in this booklet, after giving them a trial, you will not be content until your grocer keeps them in stock for yourself and friends.

WILLIAM RIPPEY,
Manufacturer Flavoring Extracts,
Cake Icings and Foamoline.
126 E. SECOND ST., CINCINNATI, O.