What shall I serve?
Please Note!

All Rumford Baking Powder measurements in the recipes on the following pages should be in level teaspoonfuls.

Corrected Recipe:

LEBKUCHEN (page 11)

4 eggs  
1 lb. brown sugar  
½ lb. shredded citron  
½ lb. shelled walnuts (broken)  
3½ cups flour  
1 tsp. Rumford Baking Powder  
2 tsp. cinnamon  
¼ tsp. allspice

Beat eggs and sugar well. Add citron, walnuts, flour, baking powder, cinnamon, and allspice. Spread dough about ½ inch thick with well-floured hands. Use long pans. Bake in moderate oven. Then cut in squares and spread with icing. Dry in cool stove or in the sun. Tastes best when allowed to stand for a week.
Presented to you with the confidence that these unusual recipes will give you as much pleasure in their actual preparation as has been ours in putting them in printed form.

GATHERED from the culinary lore of good old-fashioned Jewish housewives, this unique little volume contains a wealth of treasured, traditional recipes. The majority of these recipes come from a private search among Jewish mothers whose very joy in life is the preparation of Friday night’s supper for the family.

The younger generation may now enjoy the secrets of those exquisite delicacies which mother used to make, and whose origin dips way back into the romantic past.

We believe this is the kind of cook-book you have always hoped for; and it is our humble way of paying tribute to the young Jewish housewives whose tables reflect the unusual recipe-consciousness of the entire Jewish people.
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CALENDAR

Fine foods, delicious delicacies, and alert appetites are not bound to definite calendar limits. Certain dishes, however, are most appropriate at clearly defined occasions. This culinary calendar is designed with that in mind.

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<td>Hard boiled eggs in salt water—</td>
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<td>lettuce, parsley, or radish in salt</td>
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<td>water—gelilte fish—chicken soup</td>
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<td>with matzoh knoedel—roast chicken</td>
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<td>JUN</td>
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</table>
Although each individual holiday has its own characteristic courses, the different dishes included in this volume know no binding boundaries; they are adaptable to every happy mealtime, wherever friends get together.

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PIROGEN

PIE CRUST
1 1/2 cups pastry flour
1/4 cup shortening
1/4 cup water
1/2 tsp. salt
1/2 tsp. Rumford Baking Powder

FILLING
Fry
1 onion
2 tsp. chicken fat
1 lb. small cooked lungs
1 cup chopped left over meat
1 broiled chicken liver
1/2 tsp. salt
1/2 tsp. pepper
1 egg

Chop entire mixture

Sift flour, salt, and baking powder. Work in shortening, adding just enough cold water to keep paste together. Roll out and cut into individual 4-inch squares and fill with chopped mixture. Grease pan with chicken fat.

Pinch dough together into triangular shape and bake in moderate oven 20 minutes.

PRUNE CAKES

1/2 cup sweet cream
1 egg
3/4 lb. butter (melted)
1 heaping teaspoon Rumford Baking Powder

1 1/2 cups flour
3/4 tsp. salt
3/4 lb. stewed prunes
2 tps. sugar
3/2 tsp. cinnamon

Mix the salt, flour, baking powder, melted butter, egg and cream thoroughly. Knead well, until the dough is just soft enough to roll. Roll out thin.

Stone prunes and mash with 2 tsp. sugar and 3/2 tsp. cinnamon. Cut out circles of rolled dough with a biscuit cutter of drinking tumbler size. Put a teaspoon of prune mixture in center of each circle. Bring the edges of each circle together, and pinch the top like pie crust to make a center ridge. Put cakes on greased pie plate and bake about a half hour in medium oven, or until browned delicately.

Recipe makes two dozen cakes.
FLAKY PIE CRUST
Mix a paste similar to pie crust in the Pirogen recipe, using only three-quarters of the shortening. Roll into sheet. Over half of it dot with half of the remaining shortening. Fold over dough. Roll out lightly again into sheet and dot half of it again with the rest of the shortening. If a richer crust is desired, add two extra tablespoons of shortening. Bake in hot oven. For pies with filling, lower heat after 10 minutes.

PRUNE PIE
Make flaky pie crust as described. Stew prunes, stone, and rub through colander. Add lemon juice, mixing and crushing thoroughly. Add sugar and flavor with lemon juice or cinnamon. Pour onto pie crust, covering with upper crust. Sprinkle lightly with mixed sugar and cinnamon. Bake in hot oven 10 minutes. Reduce heat and bake for half hour longer.

CHEESE KREPLECH (made at Shavuoth)
Mix ingredients of first column and knead well. In another bowl mix the ingredients of the second column, blending the materials carefully. Roll out the dough in a sheet ¼ inch thick. With a knife mark off 4-inch squares. On each square place a tablespoonful of the cheese mixture. Fold the dough over the cheese in triangles, pinching the edges firmly. Place in buttered pan, and bake in moderate oven until brown, about ¾ of an hour.

Recipe makes two dozen Kreplech.
ORANGE BREAD

\[
\begin{align*}
\frac{3}{8} \text{ cup orange marmalade} & \quad 3 \text{ cups flour} \\
2 \text{ tbsps. corn oil} & \quad 6 \text{ tsps. Rumford Baking Powder} \\
1 \text{ egg} & \quad \frac{3}{4} \text{ tsp. salt} \\
1 \text{ cup milk} & \\
\end{align*}
\]

Place marmalade in bowl, add oil and egg. Beat well, adding milk and sifted dry ingredients. Bake in an oiled loaf pan—4" x 4" x 2" for one hour in hot oven.

CHEESE BLINTZES

\[
\begin{align*}
1 \text{ cup flour} & \quad 1 \text{ egg} \\
1 \text{ cup cold water} & \quad 1\frac{1}{2} \text{ cups cottage cheese} \\
2 \text{ eggs (beaten)} & \quad \text{Salt and pepper to taste} \\
\frac{3}{4} \text{ tsp. Rumford Baking Powder} & \\
\frac{1}{2} \text{ tsp. salt} & \\
\end{align*}
\]

Add salt and water to eggs (well beaten) and add flour slowly until batter is smooth. Pour batter on heated and greased iron pan, tipping the pan on all sides to cover bottom with thin layer of batter. Bake one side only until the thin cake blisters, then tip out in one piece on board. Now mix the cheese, egg, salt and pepper, and place filling in centre of each cake, folding over opposite corners to form a rectangle or square. Fry both sides in butter until golden brown. Serve with powdered sugar, cinnamon, or sour cream. Blintzes may also be baked in oven for crispness.

EGG KICHLECH

\[
\begin{align*}
2 \text{ eggs} & \quad 1\frac{1}{2} \text{ cups flour} \\
1\frac{1}{2} \text{ cups cold water} & \quad \frac{3}{4} \text{ tsp. salt} \\
\frac{3}{4} \text{ tsp. Rumford Baking Powder} & \quad \frac{3}{4} \text{ tsp. salt} \\
\end{align*}
\]

Knead well. Roll out the dough at least \(\frac{3}{4}\) inch thick. Sprinkle with sugar. Prick all over with fork. Cut diagonally into diamonds, each side to be about 3 inches long. Sprinkle pan with flour before putting in the kichlech. Bake until brown (about a half hour).
DROP CHEESE BISCUITS

2 cups flour  3/4 cup milk
4 tsps. Rumford Baking Powder  1 tbsp. shortening
1/2 tsp. salt  1/4 cup cheese

Sift flour, baking powder, and salt. Rub in shortening. Add milk and cheese. Drop on buttered tin and bake in hot oven.

TAYGLECH

8 eggs  1 lb. honey
4 1/2 cups flour  3/4 cup sugar
2 tsps. Rumford Baking Powder  1 tsp. ginger
1/2 cup walnut meats

Mix eggs, flour, and baking powder thoroughly and knead well. The dough should be soft, but just stiff enough to roll. Roll by bits into long rope formation, each rope to be between 3/8" and 1/4" in diameter. Use very little flour in rolling. Then slice ropes to make 1/2" cubes.

Light oven. While oven is heating, bring to a boil one pound of honey, one teaspoon ginger, and one cup of sugar in a shallow, broad-bottomed bowl. Put into this mixture the particles of dough. Then place in medium oven. Do not open oven for first fifteen or twenty minutes. By this time, the honey will have coated each bit of dough. Now stir every ten minutes to separate the particles, which must not cling to each other. Allow one hour in all for baking. Particles should be brown and when one is put into cold water, it should remain firm and crisp.

Wet a board with cold water, and pour contents of pan onto it. With wet hands, mold in form of a cake (2" high). Sprinkle with 1/2 cup of walnut meats and let cool. Then cut in 2" strips. Cut each strip diagonally at 2" intervals.

Recipe makes 40 diamond-shaped pieces that will keep indefinitely.
BUNT KUCHEN

2 eggs  
2 cups sugar  
2 1/2 tsps. melted butter  
1 tsp. vanilla  
1 cup milk  
3 cups flour  
2 tsps. Rumford Baking Powder  
1/4 cup small raisins

Beat eggs, sugar and butter for 10 minutes. Add milk, flour, baking powder, vanilla, and raisins. Bake one hour.

ORANGE SHORTCAKE

2 egg yolks  
3/4 cup milk  
2 cups bread-flour  
6 tsps. Rumford Baking Powder  
1 tsp. salt  
1 tbsp. sugar  
6 tsps. shortening  
Oranges

Sift and mix together 4 times: the flour, baking powder, salt, and sugar. Work in shortening with tips of fingers. Add milk to beaten egg yolks and stir into flour. Place on board, kneading slightly, then roll and cut out with large biscuit cutter. Bake in hot oven. Then split the shortcakes, butter, and fill with thin sections of pared and sweetened oranges. Cover with whipped cream.

SPONSE CAKE

6 eggs  
1 cup sugar  
2 heaping tsps. Rumford Baking Powder  
1/2 tsp. vanilla  
1 cup flour

Beat eggs and sugar together until thick. When the mixture is light in color, add the other ingredients and mix well. Pour the batter into a paper-lined pan 7” by 9”. Have the oven hot, and the flame turned down low before placing pan in oven. Bake one hour. On removing cake from oven, turn it upside down and remove the paper while cake is hot.
LEBKUCHEN

4 eggs  
1 lb. brown sugar  
$\frac{3}{4}$ lb. shredded citron  
$\frac{3}{4}$ lb. shelled walnuts (broken)  
$\frac{1}{2}$ cups flour  
1 tsp. Rumford Baking Powder  
2 tsps. cinnamon  
$\frac{3}{4}$ tsp. allspice

Beat eggs and sugar well. Add citron, walnuts, flour, baking powder, cinnamon, and allspice. Spread dough about $1\frac{1}{2}$ inches thick with well-floured hands. Use long pans. Bake in moderate oven. Then cut in squares and spread with icing. Dry in cool stove or in the sun. Taste best when allowed to stand for a week.

HOMONTASHEN (for Purim)

1 egg  
$\frac{3}{4}$ lb. poppy seeds  
$\frac{3}{4}$ cup milk  
1 egg  
$\frac{3}{4}$ cup sugar  
$\frac{1}{2}$ cup melted butter  
2 heaping tsps. Rumford Baking Powder

Scald the poppy seeds and let stand until the seeds sink to the bottom of the bowl. Pour off the water and let poppy seeds drain in a fine strainer until all the water has dripped off. Then grind with the finest knife of food chopper. Fold in an egg, and work in the sugar until mixture is well blended. Mix the ingredients of the first column thoroughly, and knead well. Roll out the dough in pieces, so that each piece makes a circle about 6” in diameter. Then put a tablespoonful of the poppy seed mixture in the center of each circle, draw up three sides, and pinch in form of triangle. Place on buttered pan and bake in medium oven until brown, about an hour.

Recipe makes 8 good sized Homontashen.
It isn’t the work, it’s the worry about what to serve that makes the average housewife weary. With this in mind, we present a group of varied menus. No attempt has been made to delve deeply into scientific percentages of carbohydrates, proteins, vitamins, calories, and so forth. We believe that “variety is the very spice of life”; this menu guide contains enough diversified suggestions to avoid any meal-time monotony. In each case, dinners and suppers are interchangeable.

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<td>Poached Eggs</td>
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MUFFINS

3 tbsps. melted butter  
2 tbsps. sugar  
3 tsps. Rumford Baking Powder  
¼ tsp. salt

1 egg  
1 cup milk  
2 cups flour

Mix and sift dry ingredients three times. Add milk, beaten egg, and melted butter, beating thoroughly to make a smooth mixture. Bake in hot greased muffin pans for 25 or 30 minutes, increasing the heat toward the end.

MANDEL BREAD

3 eggs  
¼ cup sugar  
1 heaping teaspoon Rumford Baking Powder  
1¼ cups flour  
½ cup finely chopped blanched almonds

Beat the eggs and sugar thoroughly, as for sponge cake, until thick. Then add the baking powder, flour, and almonds. Mix well, and pour the batter into a well greased narrow tin. Bake about ¾ hour in a medium oven, or until a test straw comes out dry. Remove from pan and cool. When cold, cut into ½” slices. Recipe will make two dozen slices.

MARBLE CAKE

2 cups sugar  
1 cup butter  
4 egg yolks and whites

1 cup milk  
3 cups flour  
3 tsps. Rumford Baking Powder  
Lemon, square of chocolate, vanilla

Cream sugar and butter, and add egg yolks. Add milk, flour, baking powder and beaten egg whites. Add lemon for flavor. Take part of this white batter and mix with bitter chocolate, melted, adding vanilla for flavor. Then alternate tablespoon of brown batter and white batter and bake 35 minutes in quick oven.
ALMOND COOKIES

3 eggs
1 cup sugar
1 cup heavy sour cream
3 tsp. Rumford Baking Powder
Enough flour to make soft dough
½ tsp. vanilla
1 cup almonds

Beat the eggs and sugar until creamy. Add the sour cream, baking powder, vanilla, almonds (rolled with pin), and flour to make a soft dough. Roll dough, cut, and bake, sprinkling top with almonds.

NUT BREAD

1 cup milk
1 egg (well beaten)
⅔ cup nuts chopped
2 tsps. melted butter
4 tsps. Rumford Baking Powder
2 cups flour
1 tsp. salt
2 tbsp. sugar

Sift dry ingredients 3 times. Save a little flour to sift over the nuts. Add milk, melted butter, and egg to dry ingredients. Pour in nuts and stir. Grease bread pan and fill about two-thirds. Allow to stand in cool spot for 15 minutes. Bake in hot oven, lowering heat gradually, for about three-quarters of an hour.

POTATO LATKES

4 potatoes
2 eggs
1 tsp. salt
⅔ cup flour
1 tsp. Rumford Baking Powder

Grate the potatoes. Drain off the water. Add the other ingredients, stirring well. The batter should pour easily. Grease a griddle and drop batter by spoonfuls on the hot griddle. Fry as any pancake. The Rumford Baking Powder counteracts the bluish color a raw grated potato is apt to have.

Other shortening may be used instead of butter.
STALE CAKE PUDDING

Stale Cake  
2 apples  
½ cup raisins  
2 tbsps. jelly  

1 tsp. Rumford Baking Powder  
Milk  
Sugar  
Cinnamon  
Butter

Soak small pieces of stale cake in milk until soft. Then chop the apples and add with raisins, jelly, and baking powder. Place mixture in pan well greased with melted butter. Sprinkle with sugar, and cinnamon—and dot with small pieces of butter. Bake in moderate oven for 20 minutes.

STRUDEL

2 eggs  
¾ lb. melted butter (other shortening may be used)  
1 ½ cups flour  
2 heaping tps. Rumford Baking Powder  
1 tsp. salt  

1 cup ground mixed nut meats  
1 cup raisins  
1 cup jam  
1 tsp. cinnamon  
1 heaping tbsp. sugar

Mix the eggs with 3 tbsps. of the melted butter, the flour, and the baking powder. Knead well, and roll out a fairly thin sheet (as thin as it will roll without breaking). Spread the dough with a little of the remaining melted butter. Then sprinkle the ingredients of column No. 2 over the entire surface, covering it well. Then roll the dough over and over as for a jelly roll. Place the roll in a long buttered tin. Pour over it the remaining melted butter. Place in medium oven and bake one hour, or until thoroughly done. When cool, slice in one inch slices.

Recipe may be made with chicken fat, or with any vegetable oil.
COTTAGE CHEESE PIE

PIE PASTE

- 4 tbsps. shortening
- 2 egg-yolks
- 2 tbsps. lemon juice
- ½ tsp. salt
- ¾ cup sifted flour
- 3 tbsps. water
- 1 tsp. Rumford Baking Powder

CREAM shortening. Add yolks, juice, water, then add dry ingredients. Pat dough with finger tips on to pan.

FILLING

- 1½ cups cottage cheese
- 2 tbsps. flour
- ¾ tsp. salt
- 2 tbsps. cream
- 3 egg-yolks and whites (beaten separately)
- ¾ cup sugar
- 1 tbsp. melted butter
- 1 tbsp. lemon juice
- 1½ tbsps. grated lemon rind
- ¾ lb. almonds
- ¾ cup currants

Mix cheese, salt, flour, and cream. To yolks add sugar, butter, lemon juice, and currants. Add to mixture. Fold in beaten whites of egg. Sprinkle with almonds. Bake in slow oven.

STRAWBERRY SHORTCAKE

- 2 cups flour
- 1 tablespoon sugar
- ½ teaspoon salt
- 4 tsps. Rumford Baking Powder
- ¾ cup butter
- ¾ cup milk
- 1½ quarts strawberries
- Whipped Cream

Mix flour, sugar, salt, and baking powder—work in butter with fingers, add milk slowly. Divide dough into two parts and place on floured board. Shape each by patting and rolling to fit layer cake tins and bake 12 minutes in hot oven. Crush sweetened strawberries and place between layers. On top layer spread whipped cream and dot with whole strawberries.
FRUIT BREAD

3 cups flour
4 tsps. Rumford Baking Powder
1 1/2 tsps. salt
1/4 tsp. soda
1/4 cup molasses
1 1/2 cups milk
1 egg
1/2 cup chopped nuts
1 cup dates, raisins, or raw prunes, chopped coarsely

Sift flour, baking powder, and salt. Dissolve soda in molasses, and add to the flour. Add milk and slightly beaten egg. Pour in nuts and fruits and stir. Turn into greased pan. Allow to rise for 15 minutes. Bake one hour in moderate oven.

CINNAMON COFFEE CAKE

2 eggs
2 cups flour
1 tbsp. butter
3/4 cup sugar
1 tsp. vanilla

Cream the butter and sugar, adding the eggs one at a time, then the flour, baking powder, milk, and vanilla. Place in form, covering top with a ground mixture of nuts, sugar, and cinnamon. Bake in hot oven.

CREAM CHEESE PIE

PAstry

3/4 lb. butter
3 tbsp. sugar
1 egg
3/4 tsp. Rumford Baking Powder
1 cup flour

FILLING

3/4 lb. cream cheese
2 eggs
3 tbsp. sugar
1 tbsp. flour
1 pt. milk
3/2 tsp. vanilla
Juice of 1 lemon

Cream together butter and sugar and add egg, baking powder, and flour. Spread in a buttered pie plate, patting it in firmly. Combine filling ingredients and pour onto dough in pie plate. Bake 1 hour in slow oven.
SOUR MILK LATKES

1 1/2 cups sour milk
2 cups flour
4 tsps. Rumford Baking Powder
1 egg
1 tsp. salt
2 tsps. melted butter

Sift the flour, salt, and baking powder and mix. Add the egg (beaten) and slowly pour in the sour milk until smooth. Beat thoroughly as you add the melted butter. Pour tablespoonful portions on hot griddle or hot greased pan. When one side is brown, turn and brown reverse side. Serve hot with powdered sugar, cinnamon and sugar, or maple syrup.

SPICE CAKE

1 tbsp. butter
3/4 cup sugar
2 eggs (beaten)
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
1 1/2 cups flour
1 tsp. Rumford Baking Powder
1 tsp. cocoa
1 tsp. nutmeg
1 tsp. baking soda
1 tbsp. boiling water
1/2 cup sour cream
1/2 cup walnuts (chopped)
1/2 cup raisins (chopped)
1/2 cup molasses

Cream sugar and butter, add eggs, then dissolve in boiling water all the spices, soda, baking powder, and molasses, and add to mixture. Add sour cream, nuts, and raisins. Add flour to make thick. Bake in a slow oven in muffin pans.

BLUEBERRY WAFFLES

2 eggs
1 cup milk
1/2 cup melted butter
2 cups flour
3 tsps. Rumford Baking Powder
1 tsp. salt
1 cup blueberries

Beat eggs well and add milk and butter. Add sifted flour, salt and baking powder. Fold in the blueberries. Pour batter in hot waffle iron. May be served with melted butter, hot stewed blueberries, powdered sugar, or maple syrup.
FRUIT COOKIES

2 eggs (well beaten) 2 tbsp. orange juice
1 cup sugar 1 cup chopped raisins
3/4 cup shortening 2 cups flour 1 tsp. salt
1 tsp. grated orange rind 2 tsp. Rumford Baking Powder

Cream shortening; to sugar add orange rind, allow to stand a while; then add to shortening. Mix well, add egg, orange juice, and raisins, and remaining ingredients, sifted and thoroughly mixed. Roll, cut, and bake in moderate oven.

BAKING POWDER BISCUITS

2 cups flour 1 tsp. salt 2 tbsp. shortening
4 tsp. Rumford Baking Powder 3/4 cup milk

Sift and mix flour, baking powder, salt. Add shortening to milk, stir thoroughly. Add dry ingredients to liquid and make into soft dough. Roll out on floured (slightly) board to one inch thickness and cut with biscuit cutter. Bake in hot oven 15 minutes. The more shortening, the shorter the biscuit.

ALMOND BISCUITS

Prepare baking powder biscuits about 2 inches in diameter. Bake just before serving. Break them open, butter, spread a mixture of honey and toasted chopped almonds.

SOUP CAKES

2 eggs
2 tbsp. chicken fat 1 tsp. Rumford Baking Powder
1 1/2 cups flour 3/4 cup cold water

Mix ingredients until well blended and smooth. Pour the batter into greased muffin pans. Bake about 3/4 hour, until light brown. There should be a slight hollow in the center of each cake, for they rise mainly at the sides. Recipe makes one dozen soup cakes.
HONEY FRUIT CAKE

1 1/2 cups honey  
1/2 cup butter  
3 cups flour  
3 eggs  
1/2 cup milk

2 cups raisins  
1 tsp. cinnamon  
1 tsp. cloves  
3/4 tsp. salt  
3 tps. Rumford Baking Powder

Mix honey and butter thoroughly, adding the well-beaten eggs. Sift dry ingredients and add them one at a time alternating with the milk. Bake for 2 hours in slow oven.

ZWIEBACK (Anise)

5 egg yolk and whites  
1/2 lb. flour  
1 lb. sugar  
1 tbsp. water  
1 heaping tsp. salt  
1 heaping tsp. Rumford Baking Powder  
Vanilla  
Anise seeds

Mix the egg yolk, sugar, water, vanilla, flour, baking powder, and anise seeds with the beaten egg whites. Bake in square buttered tins. When cool, cut in narrow strips about 1” wide. Toast on both sides.

POTATO KUGEL

4 medium size potatoes  
2 eggs  
3/4 cup flour  
1 heaping tsp. salt  
1 heaping tsp. Rumford Baking Powder  
1/4 lb. melted butter

Grate the potatoes and drain off the water. Add the other ingredients, mixing well. Grease a pudding dish and heat it. Then pour in mixture and bake until brown with firm crust (about 3/4 hour) in medium oven. Recipe makes four generous servings, and should be served hot.

May be made with any shortening.

Rumford keeps it light in color, as in potato pancakes.
There's real romance in Rumford's history . . . the romance of research, of discovery, of success, and of public service. There's romance even in the very name Rumford, which dates back to the Rumford Chair of Chemistry at Harvard, occupied by Professor Eben N. Horsford, discoverer of baking powder in the research laboratories of Harvard.

Horsford, juggling with atoms, and molecules, and reactions, his scientific soul steeped in his search for an ideal leavening agent, needed but the stimulus and inspiration of a friend and business man, George F. Wilson, who, in 1854 embarked upon the manufacture of baking powder of distinct dietetic value.

The story science tells of the proper preparation of Rumford Baking Powder, is rich in technical interest. The layman may grasp a faint idea of the extreme care exercised in the making of baking powder at Rumford, when he is shown that over 52 distinct laboratory tests are made before the product passes for consumption.

If only Professor Horsford, who died in 1893, could drive up to the beautiful, immaculate Rumford buildings, the last word in scientific construction and
History of Rumford Baking Powder

efficiency, and see the remarkable progress made! Modern manufacturing methods have dressed his ideals with the seven-league-boots of accomplishment. Here is a plant, second to none in the country, whose very physical appearance reflects the cleanliness, care, and purity of its product.

If only Horsford could visit the can factory where millions of cans are turned out yearly; if he could only witness the filling, labeling, and packing machines, the chemical laboratories, the experimental kitchens, engineering offices, storage floors, and administrative offices; if he could only review the series of fascinating processes through which the can is made, conveyed automatically to be filled, weighed, topped, labeled, dried, inspected, and cased . . . all in the space of fourteen minutes, six of which were consumed in the drying! If only he could watch the 52 exhaustive laboratory tests before the powder is allowed in the can for coast to coast distribution! No wonder Rumford has been adopted by housewives everywhere! No wonder Rumford sales are mounting, month by month, year by year!
Aerial View of the Main Plant and Executive Offices of The Rumford Company at Rumford, Rhode Island.

HECHSHER

Rabbi’s Certificate

THIS is to certify that Rumford Baking Powder, product of the firm called Rumford Chemical Works is absolutely Kosher, according to the Jewish laws, to be used for baking purposes, except during Passover.

Furthermore, its ingredients are not only of the utmost purity, but are of such a nature that this powder can be used for baking either meat or milk dishes.

I herewith set my hand and seal this 28th day of October, 1930.

Rabbi Laagudas Hasfardim
David M. Rabinovitz
in Boston, Mass.