CANNED

GOOD THINGS

HOW TO SELECT AND COOK THEM

COMPLIMENTS OF

THE SEARS & NICHOLS CO.
PACKERS
CHILlicothe, OHIO.

AMANDA O
Pentwater Mich
THERE ARE TWO KINDS OF CANNED GOODS

Packed and sold. One kind is made cheap, merely to sell cheap. The other kind is made especially to be eaten. When you buy the first, you get a cheap article for a cheap price, that usually makes you sick of canned goods. WHEN YOU BUY "SUGAR LOAF" CANNED GOODS

You get a first-class article for a reasonable price, that makes you ask again for canned goods. You seldom, if ever, buy the best article at the lowest price prevailing. You seldom, if ever, get something for nothing, and those who expect to are easy marks for every fraud in the land and a menace to legitimate industries. We do not claim to give you something for nothing, or that our goods are the cheapest on the market.
Many good housewives are not aware that the same or better results can be obtained from "SUGAR LOAF" and "SUPERIOR" Brands canned good things than from the best products from garden and farm in their season, at less cost and at a greater saving of time and labor. Therefore, we present our friends the following directions, which will be found a convenient as well as an economical feature in your household.

"Sugar Loaf" and "Superior" canned good things are made to be eaten—not merely to be sold.

A WORD OF CAUTION.

Open the can on bottom or smooth end. Always empty contents of can at once into earthen dish, since all canned goods become deleterious to health if allowed to remain in the can exposed to the air.

Send us a two-cent stamp and 25 wrappers from any of our goods and get a handsome lithographed picture, with no printing.
The Medals we have Won

At the
PARIS EXPOSITION OF 1889
our "Superior" brand of vegetables was awarded the
BRONZE MEDAL.

At the
LOUISIANA PURCHASE EXPOSITION OF 1904
our "Sugar Loaf" brand of fruits and vegetables in tin and glass was awarded the
GOLD MEDAL.

Both of these medals were won against competitors from all parts of the world. They establish beyond all doubt that our products possess the highest degree of merit and excellence.

Respectfully yours,
The Sears & Nichols Co.
INDIVIDUAL SELECTION.

Each ear of corn used in the packing of our various grades of corn is selected an ear at a time after it is husked for certain type and quality; carefully trimmed and silked under the personal supervision of one of our Company. In excellence of preparation and selection our corn is not equaled.

PLAIN CANNED CORN,

Place one-half cup of sweet cream or milk, one teaspoon of butter and a pinch of salt in a saucepan. When hot add one can of "Sugar Loaf" corn and heat thoroughly. Do not allow this to be cooked long, as it toughens the corn.

"Sugar Loaf" baked beans with our spiced tomato dressing (sauce) are the best.
**CORNED WAFFLES.**

Three eggs and one-quarter cup of milk, one-quarter teaspoon salt, one cup of “Sugar Loaf” corn chopped very fine, one and one-half cups of flour, one teaspoon baking powder, one tablespoon melted butter. Beat the yolks to cream, add milk, salt, corn and flour, sifted with baking powder, then melted butter, and last the whites of eggs beaten stiff. Cut them into dough very lightly; bake on hot waffle-irons a little longer than ordinary plain waffles. Serve hot.

**STEWED CORN.**

One cup milk or water, one-half cup of butter; stir one tablespoon flour in a little milk until smooth and add to milk when hot. When this is cooked add one can of “Sugar Loaf” or “Superior” corn, heat well and serve to taste.

**FRIED CORN.**

To one can of “Sugar Loaf” sweet corn add two well-beaten eggs and a pinch of salt; mix and turn into frying-pan containing two tablespoons butter and two of lard or bacon fat. Fry delicate brown.

**CORN OYSTERS.**

One can “Superior” sweet corn, three eggs and one and one-half tablespoons flour. Beat the yolks very thick; season the corn and mix it with the yolks and flour. Whip the whites to a stiff froth; stir them with the corn and yolks. Put a dessert-spoonful at a time in a pan of hot butter and fry to a light brown on both sides.

**CORN FRITTERS.**

One can of “Superior” corn, two eggs, one cup of sweet milk or water, flour enough for batter that will drop from spoon, two heaping teaspoons of baking powder. Fry in a kettle of boiling lard, dropping them from dessert-spoon.

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**UNIVERSAL MEASURING CUP FREE.**

Send 25 wrappers and 3 cents in stamps, or 10 cents in stamps without the wrappers, and secure our universal measuring cup.

There are canned goods made cheap, simply to sell cheap; in other words, made to sell. The Sears & Nichols Co. make canned goods to be eaten.

**WHICH DO YOU PREFER?**
CORN Patties.
One can of "Superior" corn, one cup of sweet milk, two eggs, salt, two teaspoonfuls baking powder, flour enough to thicken to consistency of batter cakes. Beat all together and drop in teaspoonfuls in hot fat or butter. To be eaten plain, or with maple syrup or honey.

CORNED MUSH.
Prepare a corn meal mush with about three quarts of water, cook thoroughly for two or more hours. Just before removing from fire put in one can of "Superior" corn and cook a few minutes longer. Turn into mold and when cold slice and fry in hot lard, the same as old-fashioned mush.

CORN CRÖQUETTES.
One large cup of cold, mashed potatoes, one small cup of "Sugar Loaf" corn, season with salt, pepper and a little nutmeg; beat to a cream with melted butter; add two eggs and a little minced parsley. Beat up light, roll into balls, dip in beaten eggs and cracker crumbs, and fry in hot lard.

BAKED CORN.
Turn one can of "Sugar Loaf" corn into dish, add one cup of boiling milk, one-half cup of butter, salt and pepper to taste. Put in buttered baking dish, dot over with bits of butter and bake slowly one-half hour.

CORN WITH EGGS.
Take one can of "Sugar Loaf" or "Superior" corn, add four beaten eggs, one tablespoon corn starch moistened with cold water, one teacup of thin cream, salt to taste, and bake twenty minutes.

CORN CHOWDER.
Fry two sliced onions in fresh pork drippings, using a deep kettle. When tender add eight potatoes sliced thin. Season well with salt and pepper and cook a few minutes in plenty of water. Add one can of "Sugar Loaf" corn, one quart of boiling milk, two tablespoons butter, one tablespoon flour rubbed smooth in milk. Allow chowder to boil up, and season with more salt and pepper if necessary.

The Sears & Nichols Co.'s "Ye Olden Time" hominy makes a healthful and delicious breakfast dish. See recipe for preparing.
CORN SOUP.

One can of “Sugar Loaf” or “Superior” corn, one quart of rich, sweet milk. Heat corn in a little milk and mash as finely as possible; add remainder of the milk; salt and pepper. Just before serving add two well-beaten eggs and stir carefully two or three minutes. Serve with wafers.

CORN PUDDING.

Place in an earthen dish one can of “Sugar Loaf” corn, one cup of sweet milk, one tablespoon butter, one tablespoon sugar, two well-beaten eggs, salt and pepper to taste; beat thoroughly. Place corn in a baking dish, add the milk mixture and bake until a golden brown.

YOU KNOW THERE IS A DIFFERENCE.

Bear in mind that we are packing canned goods to be eaten; we are not competing with goods made cheaply—“any old way” with “any old thing”—simply to sell cheap.
BOILED SAUER KRAUT,

One can "Superior" Winter-cured shredded kraut, two pounds of backbone; salt a little, cover with hot water, and boil until the pork is tender. Serve the same as baked kraut.

The Sears & Nichols Co.'s canned shredded sauer kraut makes housewives happy. Perfection in preparation and convenience.
SAUER KRAUT WITH DUMPLINGS.
Boil until tender two pounds of spare-ribs; add three pound can of “Superior” sauer kraut. Have ready a batter made thus: Take one egg, beat well, add one-quarter teaspoon salt, one-half cup sweet milk, one tablespoon melted butter; add one teaspoon baking powder to enough flour to make a stiff batter, one that will drop from the spoon; drop the batter with teaspoon, cover tight, cook ten minutes and serve hot.

SAUER KRAUT—BAKED.
Place two pounds of rib or backbone of fresh pork in baking dish, salt and pepper. Open one can “Superior” kraut, arrange around meat, cover the kraut with hot water and bake in covered dish until the meat is tender. Arrange meat on platter and pour kraut around it. Serve hot.

KRAUT WITH CORNED BEEF.
Soak and cook thoroughly two pounds nice corned beef, add one can “Superior” kraut; season to taste; cover with hot water and smother in covered baking-pan one hour.

SAUER KRAUT FRIED.
Drain one can of “Superior” kraut and fry until a delicate brown in drippings of ham or bacon. Season to taste.

HELP YOURSELF.
—If your grocer does not handle “Sugar Loaf” or “Superior” canned goods, and will not order them for you, refer to complete list of goods in tin and glass and write us for prices.
One can "Superior" tomatoes cooked until tender; season with salt, pepper, one teaspoon sugar and two tablespoons flour mixed with two of butter and stirred into tomatoes; cook ten minutes. One cup of cracker crumbs or toasted bits of bread may be used instead of the flour.

Every can of The Sears & Nichols Co.'s goods is made to be eaten.
TOMATO SALAD No. 1.

Drain one can "Sugar Loaf" tomatoes, cut into small pieces and drain again. Cut three bunches of celery into half-inch lengths, and mince one onion. Mix with tomatoes, salt well, and cover with Mayonnaise dressing; toss carefully with a fork; set in cold place a half hour before serving.

TOMATO SALAD No. 2.

Drain one can of "Sugar Loaf" tomatoes, serve a whole tomato in side dish and cover with Mayonnaise dressing. Makes a quick and dainty salad.

TOMATO SALAD No. 3.

Drain juice from one can "Superior" tomatoes; one head lettuce, three-fourths box gelatine, one tablespoon sugar, one-half cup of cold water, pepper and salt. Soak gelatine in cold water until soft. Cook tomatoes and strain. Re-heat and when boiling add the gelatine. Place in small molds and when hard arrange with lettuce. Serve with any salad dressing.

TOMATO TOAST.

Cook one can "Superior" tomatoes until smooth, using butter, salt and pepper; sugar to taste; when done add a half cup of cream and pour over slices of buttered toast or fried Boston butter crackers.

TOMATOES—BAKED.

Place layer of toasted and buttered slices of bread in bottom of baking dish; open can of "Superior" tomatoes; cover the bread with tomatoes, cut into small pieces, season to taste, then add another layer of bread until the dish is filled, having toast on top, covered with hot juice of tomatoes into which a half cup of butter has been melted. Bake one hour in a moderate oven.

TOMATO AND CUCUMBER SALAD.

One can of "Sugar Loaf" tomatoes, four cucumbers, one head of celery, one-quarter pound of blanched and chopped almonds. Drain and cut the tomatoes into small pieces, slice cucumbers and cut celery into one-half inch lengths; mix and cover with cream Mayonnaise.

Discriminating consumers desiring the highest excellence of preparation should use "Sugar Loaf" and "Superior" brands canned goods.
TOMATOES—ESCALLOPED.

Stew one can of "Sugar Loaf" or "Superior" tomatoes; season to taste, add butter, a little chopped onion and grated bread crumbs to form a stiff batter. Pour into buttered pudding-dish, strew the top thickly with crumbs and bake twenty minutes. This is nice as a breakfast dish or a dinner vegetable.

Take some escalloped tomatoes when left over, make into round croquettes, fry a delicate brown and you have another dish. Or take a few from your can of tomatoes, stew a few minutes, season well, and stir in beaten eggs in proportion of three to a quart, and bake, and you have another variety.

TOMATO AND LAMB PIE.

Take the remains of cold roast or boiled lamb and cut into small pieces; put in a deep dish a layer of bread crumbs, a layer of meat, and then a layer of our "Superior" tomatoes, salt and pepper. When the dish is full, moisten with hot water, sprinkle top with bread crumbs and small pieces of butter. Bake fifty minutes.

MACARONI AND TOMATOES.

Break French macaroni into pieces two or more inches long; soak one hour in warm water. Open a can of "Sugar Loaf" tomatoes, cover bottom of buttered baking dish with salt, pepper and bits of butter; then a layer of macaroni, then tomatoes, and seasoning, until the dish is full, leaving macaroni on top. Bake in moderate oven one hour.

TOMATO OMELET.

Take half the tomatoes from one can of our "Sugar Loaf" brand, cut in halves and fry in butter. Beat up six eggs; salt and pepper, pour into pan containing melted butter; stir constantly to keep from sticking to pan; mix in tomatoes; turn omelet out, folding it as it is laid on platter. Serve hot.

STEWED TOMATOES WITH ONION AND BREAD.

Empty one can "Superior" tomatoes into saucepan, place over fire; when hot, add small onion, sliced, with pepper, salt and a little sugar. Stew twenty minutes, add tablespoon butter and a good handful of bread crumbs. Simmer five or ten minutes and pour out.
TOMATO CROQUETTES.

Cook one can "Superior" tomatoes until fine; add two finely chopped onions, a little butter salt and pepper, one cracker rolled fine; cover tightly and then let simmer about an hour. Beat five eggs to a froth, have griddle hot, grease it well, stir eggs into tomatoes, beat together and pour into the griddle. Brown one side, fold and brown on the other side, and serve immediately.

MOCK BISQUE SOUP.

One-half can "Superior" tomatoes cooked and strained. Scald one quart of milk in double boiler. Cook two tablespoons flour in two tablespoons butter and stir into the hot milk. Cook five minutes, season with salt and white pepper, add pinch soda and strained tomatoes; serve immediately to prevent curdling.

SPANISH HASH.

Chop together three cold potatoes, one onion and one green pepper. Add one cup of "Superior" tomatoes and one cup of chopped cold meat. Season with salt and a little pepper, and mix well with one beaten egg. Grease a large baking pan, lay muffin rings in it, and drop a spoonful of the hash into each ring. Cook in a hot oven until brown, and serve on a bed of either rice or macaroni or stewed tomatoes.

TOMATO FRITTERS.

Drain one can of "Sugar Loaf" tomatoes in sieve and then on cloth to get very dry. Cut each tomato very carefully into slices, and dip slices into batter of one egg, one-half cup of flour, one-half teaspoon baking powder and a half pinch of salt. Fry brown in boiling fat; take up carefully on hot platter.

TOMATOES BAKED WITH RICE.

Cover bottom of well-buttered pudding dish with a layer of cooked rice. Add bits of butter, then a layer of chopped tomatoes, seasoned with a little salt, pepper and sugar; next a layer of rice, and so fill the dish, finishing the top with grated bread crumbs and bits of butter. Bake one-half hour in a hot oven.

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DELMONICO TOMATOES.

Drain one can of “Sugar Loaf” tomatoes, cut out the centers, fill the opening with grated bread crumbs seasoned with butter, salt, pepper, and a little onion if desired. Bake a rich brown. One hour is required.

TOMATO SAUCE FOR MEATS.

Stew one can of “Superior” tomatoes for twenty minutes; strain through a sieve. Put into a saucepan with a little minced onion, parsley, pepper, salt and sugar. Bring to a boil; stir in a good spoonful of butter rolled in flour. Boil up and serve.

TOMATO SOUP No. 1.

Place one can “Sugar Loaf” or “Superior” tomatoes in granite kettle; add one pint of good stock and heat to boiling point. Mix two tablespoonfuls flour, one of butter, one-half teaspoon salt, one of sugar, together, and stir into boiling tomatoes and stock. Strain and serve.

TOMATO SOUP No. 2.

Rub one can “Superior” tomatoes through colander; add to it one quart of stock. Heat to boiling point. Mix two tablespoons flour and two of butter to a cream and add carefully to boiling stock. Season to taste. Pour over one cup of cracker crumbs; serve hot.

TOMATOES WITH SCRAMBLED EGGS.

Stew one can “Superior” tomatoes until well thickened, add salt and pepper to taste, and a tablespoon butter. Break six eggs in a large dish, but do not stir them until in the hot frying-pan. As they begin to thicken add four tablespoons milk and a teaspoon salt, and continue to stir. Put some buttered toast in the middle of a platter, lay the eggs on that, and surround them with the tomatoes.

TOMATO SOY.

Three cans “Superior” tomatoes, one large pepper cut fine, one tablespoon each of allspice, black pepper, celery seed, salt, and one-half pint vinegar. Boil all together one hour, cool and bottle for use.

“Sugar Loaf” red kidney beans, once used, always used. Try them. Twenty-five wrappers secure a beautiful picture without printing.
TOMATOES WITH CORN.

Stew gently for ten minutes one can "Superior" tomatoes and one can of "Superior" corn; add two tablespoons butter and seasoning to taste. This is delicious, and can be made of left-overs.

TOMATOES—GERMAN STYLE.

Put two tablespoons butter in frying pan; when hot cover pan with one can of "Sugar Loaf" tomatoes which have been drained. Fry brown, turn, season, dredge a little flour over, add one cup of sweet cream, and when hot serve at once.

VEGETABLE SOUP.

Cook one can "Superior" tomatoes. In separate dish cook six good sized potatoes, sliced, and one large onion; mix and add one can of "Superior" corn, one quart of good stock, salt and pepper to taste; strain through a very coarse colander. Some prefer the vegetables left in, which, with a few bits of meat added, makes a very rich soup for a large family.

We also pack our "Sugar Loaf" red kidney beans with spiced tomato dressing (sauce), which are growing much in demand.
BEETS AND CARROTS.

Cut one can of "Sugar Loaf" beets into small dice; place into a stew-pan with one cup of carrots previously cooked and diced. Add three tablespoons vinegar, one of butter, one of sugar, salt and pepper to taste. Let them get very hot and serve.

See that the name—The Sears & Nichols Co.—is on every can. Take no substitutes.
STEWED BEETS.

Chop one can “Sugar Loaf” beets; season with salt, white pepper, butter and vinegar, in which a little flour has been mixed, smoothed and cooked. Serve hot.

BEET PUDDING.

One can “Sugar Loaf” or “Superior” beets chopped very fine or ground; four well-beaten eggs, one quart milk, one tablespoon butter; salt and pepper to season. Stir well together and bake one-half hour.

BEET PICKLES.

Heat one cup of good cider vinegar, one tablespoon sugar, a few whole cloves, allspice and cinnamon, and pour over one can of “Sugar Loaf” or “Superior” beets. Improves by standing a day or two.

CREAMED BEETS.

Turn one can of “Sugar Loaf” or “Superior” beets into stew-pan; pour over one-half cup of cream, salt and pepper to taste. Butter and a little flour may be used instead of cream. Serve very hot.

BEET SALAD.

Heat one can of “Sugar Loaf” beets in the can, open, drain and turn the contents into salad bowl; cover with Mayonnaise dressing; garnish with lettuce leaves and serve whole or sliced, or in salad dish, or on individual plates.

The Sears & Nichols Co.’s “Sugar Loaf” and “Superior” canned garden beets are delicious. “Sugar Loaf” brand are small, adapted for serving whole; “Superior” are somewhat larger, and for solids and slicing are fully as desirable.
Poach eggs in circular molds and arrange on rounds of buttered toast. Make a cup of cream sauce by cooking together a tablespoon of flour and two tablespoons butter until they bubble, and pouring upon them a cupful of milk. Stir until the sauce is thick and smooth; season with salt, white pepper and ten drops of onion juice. Have ready two cups of "Sugar Loaf" midget or small sweet peas made hot, and heap these about the eggs on the dish. Pour over all the cupful of cream sauce. Put it, covered, into the oven for two minutes and serve.

For your pumpkin pies use "Sugar Loaf" or "Superior" condensed new process canned pumpkin. Labor and money saved. See the recipe to make pies without eggs from our pumpkin.
STEWED LAMB AND PEAS.

Cut the breast of the lamb into pieces; put into stew-pan with enough water to cover. Cover pan and let simmer for half an hour; skim and add a teaspoon salt and one can of "Sugar Loaf" sweet wrinkled, or "Superior" extra Early June peas. Cover and cook slowly for twenty minutes. Mix a tablespoon flour with a quarter pound butter and stir with the stew. Let simmer for ten minutes. Add mace and pepper, if preferred. This is very nice served with new potatoes.

GREEN PEAS.

Heat one can of "Sugar Loaf" peas in their own liquor with a few leaves of mint and a little butter. When tender, drain, sprinkle with salt and serve with melted butter.

CANNED PEAS.

To prepare our "Sugar Loaf" or "Superior" brands of peas, take one cup of good rich milk, add one tablespoonful butter, and salt to suit the taste while the pan is on the fire. When this is hot add the can of peas and simmer just long enough to heat them. Do not boil.

PUREE OF GREEN PEAS.

One can "Superior" Early June peas, one pint of water, one pint of milk, one-half teaspoon salt, one-quarter teaspoon pepper, one-half teaspoon sugar, one tablespoon butter, one tablespoon flour. Heat the peas in their own liquor, mash them in this, and rub them through a strainer, adding gradually the pint of hot water; heat again; cook butter and flour in a small saucepan, being careful not to brown them. Add salt, sugar, pepper and milk, using enough to make the consistency you prefer.

MUTTON AND PORK STEW.

Take three pounds from neck of mutton, one-half pound salt pork, one onion, salt, pepper, and parsley, thyme or summer savory, if liked. Cut the mutton into inch squares, the pork into thin slices, stew until tender, adding onion and seasoning and one can of "Superior" peas, or one can of "Superior" corn, just before serving. Thicken one cup of milk with one tablespoon flour and stir into stew. Dumplings may be used in place of milk and flour, if desired.

Economy demands that you use "Superior" baked beans.
GREEN PEA PATTIES.

Make pastry crust, bake in small patty pans. Cut sweetbreads in small pieces and cook thoroughly, adding when tender one can of "Sugar Loaf" peas. Season with butter, pepper and salt. Thicken with a little flour and milk. Fill the patties and serve hot.

GREEN PEA CROQUETTES.

Heat one can of "Sugar Loaf" peas in their own liquor; put in pile in center of warm patty, with meat croquettes crowned with a spoonful of dressing on each croquette.

Dressing:—Beat yolks of four or six eggs very lightly. Have one-half cup of melted butter and continue to beat the eggs, turning in butter slowly, until the compound becomes thick. Then thin to your taste with lemon juice.

GREEN PEA SOUP.

Rub two cans "Sugar Loaf" or "Superior" brand peas through sieve; chop one onion fine; stir one tablespoon flour into two of butter; add one pint of good stock and boil together until smooth. Serve with squares of buttered toast. One cup of sweet cream improves this soup.

FOR YOUR INFORMATION.

We use in the production of our peas two distinct varieties of seed peas. One is known as the Early June, which is a smooth, round pea, and produces a large percentage of small stock, much the same as the stock used in the imported French canned peas. The other is usually known as the Sweet Wrinkled or Sugar Pea, producing comparatively few small siftings, but the larger sizes, such as "Sugar Loaf" Champion of England and "Superior" Duke of Albany. In flavor and tenderness they meet the requirements of a discriminating trade.
Pour off liquor; empty contents of one can of "Ye Olden Time" hominy in double boiler; add milk, butter and seasoning to taste; serve hot. A delightful breakfast dish, preferred by many to any of the ground cereals.

The housewives who knit their own stockings and weave their own linen should neutralize their misspent hours by using The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" canned good things.
HOMINY WAFFLES.
Chop one cup of "Superior Ye Olden Time" hominy; add three eggs, one cup of milk, one cup of water, one-half teaspoon of salt, three cups of flour and two teaspoons baking powder. Have waffle-iron well greased and very hot. Serve with powdered sugar sprinkled over them, or with syrup.

HOMINY GRIDDLE CAKES.
Chop two cupfuls of "Ye Olden Time" hominy; add one pint of flour, one teaspoon sugar, a half teaspoon salt, one and a half teaspoons baking powder, one egg, a little more than one-half pint of milk. Sift together flour, sugar, salt and baking powder. Add hominy diluted with egg and milk; mix into smooth batter. Have griddle well heated and bake in large cakes. Serve with syrup.

HOMINY CROQUETTES.
Mash one cup "Ye Olden Time" hominy; add one teaspoon melted butter or drippings; stir lightly, using a cup of milk, or enough to make a paste; beat one egg with one teaspoon of sugar and mix together. Flour hands and roll into balls, and fry in hot butter after meat is fried, using the gravy. It is a nice addition to use a little chopped ham, chicken, or any cold meats you may have.

HOMINY BAKED WITH CHEESE.
Cover bottom of baking dish with layer of "Ye Olden Time" hominy; season with bits of butter, salt and pepper; another layer of hominy, and so fill the dish, covering the top layer with grated cheese and bits of butter. Bake one-half or three-quarters of an hour.

HOMINY BAKED WITH MEAT.
Two pounds of veal or pork boiled very tender; pick into small pieces. Place layer of "Ye Olden Time" hominy in deep dish; season and cover with layer of veal or pork alternating with hominy until dish is full, covering the top with bread or cracker crumbs. Pour over them a half cup of melted butter. Bake one hour.
CANNED SQUASH

BAKED SQUASH.

One can of "Sugar Loaf" squash or pumpkin; beat up light with one tablespoon melted butter, two raw eggs, three tablespoons milk, pepper and salt to taste. Put in buttered baking dish, sift dry crumbs over top and bake in quick oven.

STEWED SQUASH.

Turn one can of "Sugar Loaf" squash into saucepan; heat and season well with butter, salt and pepper, and a little cream. Beat smooth like apple-sauce and serve.

SQUASH FRIED.

One can "Superior" squash or pumpkin mixed with three well-beaten eggs and two tablespoons flour. Season to taste. Mold into balls, dredge with flour and fry in hot butter.

SQUASH FRITTERS.

One can of "Sugar Loaf" squash or pumpkin, one pint of milk, three eggs and a pinch of salt, sufficient flour to make them turn easily. Fry on hot griddle in grease or butter.

SQUASH PIE.

Take a can of The Sears & Nichols Co.'s squash and follow the recipe for making pumpkin pie. The result will be pie which is considered by many to be superior to pumpkin pie.

CONSUMERS PAY FOR WHAT IS IN THE CAN.

The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" canned small fruits—strawberries, raspberries and blackberries—are solid packed from rich, sound fruit, and containing fifty percent more fruit than most other brands on the market.
PUMPKIN PUDDING.

Take one pint of "Sugar Loaf" pumpkin, add one pint of hot cream or rich milk, one-half cup of butter, one-half cup of granulated sugar, one teaspoon of ground mace and cinnamon mixed, a little grated nutmeg and a gill of brandy; mix well; beat five eggs very light and add to the mixture. Beat all thoroughly. Bake in a well-buttered pudding-dish in a moderately hot oven three-quarters of an hour.

Our "Sugar Loaf" baked beans are packed from the finest beans, with plenty of rich tomato dressing.
**BAKED PUMPKIN.**

Turn one can of "Sugar Loaf" pumpkin into dish, adding the beaten yolks of two eggs, three or four tablespoons milk, one cup of butter rubbed in cup of flour and melted in the milk, pepper and salt to taste. Put in a buttered bake-pan; set in moderate oven until lightly browned. Beat whites of eggs, mixing with two or five rolled crackers, a pinch of salt and teaspoon sugar; spread on pumpkin. Replace in oven and brown a few minutes longer.

**SALOMA'S RECIPE.**

Mrs. Saloma Schenkle, forewoman of our labeling department, is using a recipe for making pumpkin pies which has made her famous. Two points should be noted:

First.—This recipe calls for two heaping tablespoons of pumpkin; therefore, one two-pound can will make four pies and one three-pound can will make six pies.

Second.—The ingredients should be mixed in the order given in the recipe.

**SALOMA'S RECIPE FOR ONE PIE.**

One-half cup sugar, one tablespoon flour, small lump pure butter, yolk of one egg, beat well two tablespoons of pumpkin, season with cinnamon and nutmeg to suit taste. Add white of egg and beat, one-half pint of rich milk.

**PUMPKIN PIE (Old Way).**

Pare and cut one large pumpkin into thin pieces; cook six hours in about one-fourth as much water as pumpkin; when it has cooked four hours, add one-half cup of molasses to every three quarts of raw pumpkin. When done, rub through a sieve. For one large pie take two and one-half cups of strained pumpkin, one pint of boiling milk, one-half cup of sugar, one teaspoon salt, two teaspoons cinnamon, a little grated nutmeg and two eggs. Let the mixture cook before adding the eggs. Bake in open pastry shells three-quarters of an hour.

**PUMPKIN PIE (New Way).**

Take one cup "Sugar Loaf" pumpkin, one-half cup of sweet milk or cream, two tablespoons sugar, two well-beaten eggs, a pinch of salt, one-half teaspoon cinnamon, one-fourth teaspoon ginger; beat thoroughly and turn into paste.

*EVERY CAN of The Sears & Nichols Co.'s goods is made to be eaten.*
PUMPKIN JOHNNY CAKE.

Two cups of pumpkin, two cups of molasses, two eggs, one cup of sugar, two cups of sour milk, three and one-half cups of corn meal, one and one-half cups of flour, two teaspoons of soda, one teaspoon of salt. Bake slowly in moderate oven.

MRS. ORTMAN’S RECIPES FOR PASTRY AND PIES.

Mrs. Harriet Smith Ortman, an experienced housewife and pastry cook, who has been with us many years demonstrating the unsurpassed excellence of our canned goods, offers you her splendid recipe for baking pumpkin pies from our famous “Sugar Loaf” and “Superior” pumpkin. She also presents her formula for making pie pastry.

PASTRY RECIPE.

For four pies as follows:—Two-thirds of a cup of best lard, two-thirds of quart of flour, well sifted. One-fourth of a teaspoon salt, two-thirds of a cup of water, mixed to a medium soft dough with as little kneading as possible, never turning the pastry over.

THE PIE RECIPE.

For four pies:—One can of “Sugar Loaf” or “Superior” pumpkin. Take five eggs, with one teacup of sugar; beat thoroughly, adding and beating together the following ingredients: One teaspoon cinnamon, one teaspoon ginger, one-fourth teaspoon allspice, one-fourth teaspoon salt, one tablespoon melted butter; add to this one three-pound can of pumpkin and one full pint of milk, mixing all the parts thoroughly together. Bake thirty minutes in a moderate oven.

PUMPKIN PIE WITHOUT EGGS.

One cup of “Sugar Loaf” pumpkin, one-half cup of milk or cream, two tablespoons sugar, one teaspoon cornstarch, a pinch of salt, one-half teaspoon cinnamon, one-fourth teaspoon ginger. Beat thoroughly and bake thirty minutes.

See that our name—The Sears & Nichols Co.—is on every can. Take no substitutes.
CRYSTAL BEANS—FRENCH STYLE.

Drain one can "Sugar Loaf" Crystal stringless beans; brown two tablespoons butter in a saucepan; toss beans in it a minute over the fire. Season with salt, pepper and vinegar.

MEDITATE.—You can readily understand by perusing this booklet that you can always have the material (if you keep on hand The Sears & Nichols Co.'s canned good things) from which to produce almost any thing necessary to culinary science.
GREEN BEAN TOAST.

Drain one can "Sugar Loaf" or "Superior" stringless beans; add one cup of milk; season to taste, heat, stir in one dessertspoon of flour mixed smooth in cold milk, and stir constantly until thick. Just before taking up add a tablespoon of butter. Serve on thin squares of buttered toast.

BEAN SALAD.

Drain the liquor from one can of "Sugar Loaf" Crystal wax or green stringless beans; chop one onion and cabbage to two-thirds the amount of beans; add salt, pepper and celery seed, or a few stalks of chopped celery, a teaspoon prepared mustard, tablespoon sugar, one-half cup of good vinegar. Mix sugar, mustard and vinegar; pour over salad and mix well. Three eggs boiled and sliced and mixed with the salad will improve it.

BEANS IN POTATO CAKES

Form mashed potatoes into cakes one and one-half inches thick. With a spoon dig out a hollow in each, brush over top and sides with melted butter, and fill with "Sugar Loaf" green beans, nicely seasoned. Place on a buttered tin and set in hot oven until the potato is brown. Green peas are nice stewed the same way.

STRINGLESS WAX BEANS.

Drain all the liquor from one can of "Sugar Loaf" or "Superior" beans. Have ready saucepan containing one-half cup of cream, one teaspoon butter; salt and pepper; when hot, turn in can of beans. Serve as soon as thoroughly heated.

BEAN CROQUETTES.

Cut one cup of "Sugar Loaf" or "Superior" stringless beans very fine, with one cup of finely cut cold meat, one beaten egg, one dessertspoon melted sugar, one dessertspoon flour, add salt and pepper to taste. Drop spoonfuls in boiling fat until of a delicate brown on both sides and serve hot. A nice way to use left-overs.

"Sugar Loaf" peas are packed in twelve sizes and varieties. See consumers' list. All high-grade. We can please you, if you will tell us your preference.
BEANS—BOSTON BAKED.

Place a can of "Sugar Loaf" or "Superior" baked beans, plain, whichever you prefer, in kettle of boiling water ten or fifteen minutes; open and serve hot. Some prefer to turn contents of can into an earthen dish and brown in oven. However, these beans served cold are delicious and are preferred by some.

A WORD OF CAUTION.

Open the can on bottom or smooth end. Always empty contents of can at once into an earthen dish, since all canned goods become deleterious to health if allowed to remain in can exposed to the air.

Send us a two-cent stamp and 25 wrappers from any of our canned goods and get a beautiful lithographed picture without printing, free.
BAKED BEANS WITH TOMATO SAUCE.

"Sugar Loaf" or "Superior" brand baked beans prepared with tomato sauce make a nice lunch. Served same as Boston baked beans. Packed especially for camping and picnic parties in lunch size cans with key opener.

BEAN SOUP No. 1.

Press one can "Sugar Loaf" or "Superior" baked beans, plain, through colander into cooking-dish; add one cup of sweet cream, salt and red pepper to taste, and one onion previously cooked; heat quickly and serve immediately.

BEAN SOUP No. 2.

One can "Superior" baked beans, plain; pass through colander, season with large coffee cup good stock; one small onion or one bunch of celery minced fine; spice to taste; serve hot.

BEAN SOUP No. 3.

Heat one can "Sugar Loaf" red kidney beans; pass through sieve; add to this one quart of stock and season. Add either catsup or chili sauce. Serve with sliced lemon. The whites of hard-boiled eggs are an improvement.

We also pack our "Sugar Loaf" red kidney beans with spiced tomato dressing (sauce). These are growing much in demand.
Red kidney beans prepare same as baked beans. However, red kidney beans, when canned without tomato dressing, can be cooked the same as peas; and we recommend, if you have not tried it, to get a can of our "Sugar Loaf" red kidney beans and try milk or cream—same as directions for cooking green peas or stringless beans.

The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" new process condensed pumpkin has more pie capacity with less egg than any other on the market. See recipe to make delicious pies without eggs.
RED KIDNEY BEAN SALAD.

Drain all syrup off one can of "Sugar Loaf" red kidney beans and use the following dressing: Four tablespoons vinegar, yolks of two eggs; boil until thick. Stir in one large tablespoon of butter. When cold, add one-half teaspoon salt, one-half teaspoon mustard; add a little white and red pepper and a cup of whipped cream.

WHAT WE GUARANTEE

WE GUARANTEE that our goods are packed to meet all the requirements of the Ohio food laws—the best food laws in the United States. Our goods were packed pure before there was any food law in Ohio, and we would continue to pack them pure, if there were no law.

WE GUARANTEE every can perfect, or money will be refunded.

WE GUARANTEE that in the selection of fresh vegetables and fruits used in our products, we exercise every possible care.

WE GUARANTEE that our goods are packed with every regard for neatness and cleanliness. Discriminating consumers can use them fully confident that they are as clean and carefully packed as though prepared in their own culinary departments.

THE SEARS & NICHOLS CO
CREAM OF LIMA BEAN SOUP.

Heat one can of "Sugar Loaf" or "Superior" lima beans in three pints of hot water; put through a sieve; cut two slices of onion and four slices of carrot into dice; cook in two tablespoons of butter until yellow; add one cup of milk, two tablespoons of flour, one teaspoon of salt, one-half teaspoon of pepper; stir this into the boiling soup.

YOU SHOULD KNOW that The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" stringless beans are prepared with great care. Every bean is broken and strung by hand, and sorted as to size. "Sugar Loaf" being the smaller, costs more. Either good enough.
LIMA BEANS No. 1.
Melt a piece of butter the size of an egg, mix an even teaspoon flour with it; add a little meat broth to make a smooth sauce, or use a little water. Put one can of "Sugar Loaf" lima beans in the sauce and set them at the side of the fire for fifteen minutes. Just before serving add a tablespoon chopped parsley, and season to taste with salt and pepper.

LIMA BEANS No. 2.
Turn the contents of one can "Sugar Loaf" lima beans into double cooker; add a little salt and one-half cup cream or milk, and butter the size of a walnut.

YOU KNOW THERE IS A DIFFERENCE.
Bear in mind that we are packing canned goods to be eaten; we are not competing with goods made cheaply—"any old way" with "any old thing"—simply to sell cheap.

THE SEARS & NICHOLS CO.
are also Breeders of FANCY JERSEY CATTLE
Head of the herd is "GOLDEN LAD OF ST. OUEN 60098," 50% "Golden Lad." We are crossing with the best "Tormentor" and "St. Lambert" strains.

WRITE FOR PRICES.
SUCCOTASH No. 1.

Turn the contents of one can of "Sugar Loaf" or "Superior" succotash into saucepan containing hot milk, butter and seasoning to taste. Heat and serve.

SUCCOTASH No. 2.

An economical dish can be made of that which is left over of corn and stringless beans by simply heating together and adding a little butter to taste.

DISCRIMINATING CONSUMERS desiring the highest excellence of preparation should use "Sugar Loaf" and "Superior" brands of Canned Good Things.
HOME-MADE SUCCOTASH.

An easy but successful method is to take one can of our corn and one can of our lima beans and mix them in equal parts; add seasoning as above, milk, butter, etc.

DESSERTS

HINTS ON PASTRY

FLOUR.— Should always be sifted just before you wish to use it.

ROYAL BAKING POWDER.— Should be thoroughly mixed with flour dry.

BUTTER AND SUGAR.— For cakes should always be beaten to a cream.

EGGS.— Beat yolks until you can take up spoonfuls; whip whites to a stiff froth, and stir them into a cake with flour the last thing before putting the cake into the tins.

TO BOIL A PUDDING IN A BAG.— Dip bag (which should be made of thick cotton or linen) in hot water, and rub the inside with flour before putting in the pudding. When done, dip the bag in cold water, and the pudding will turn out easily. Always put a plate on the bottom of kettle to keep the pudding from burning.

TO STEAM A PUDDING.— Put it into a tin pan or earthen dish; tie a cloth over the top and set it into a steamer; cover the steamer closely; allow a little longer time than you do for boiling.
BLACKBERRY DUMPLING.

Make a light baking powder biscuit dough and roll quite thin. Cut pieces four inches square, roll in them one tablespoonful "Superior" blackberries, previously draining the syrup from them. Put in deep pan, corners and edges underneath. Pour boiling water over them. Add to the water a great deal of butter, sugar, and a little syrup from the fruit. Bake thoroughly.

The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" new process condensed pumpkin has more pie capacity with less egg than any other on the market. See recipe to make delicious pies without eggs.
BLACKBERRY PUDDING.

Take a small loaf of sponge cake, split and fill with "Sugar Loaf" blackberries, drained from liquor. Put in pudding-dish, pour over rich custard and bake.

Sauce.—Cream, one and one-half cups of sugar and one-half cup of butter; add liquor from berries and beaten white of one egg.

BERRY TAPIOCA.

Wash one cup of tapioca, cover with cold water and soak over night. In the morning put on the fire with one pint of boiling water and simmer until the tapioca is clear. Drain one can either of our raspberries or blackberries, and stir into the boiling tapioca. Sweeten to taste; pour into a dish and set away to cool. Serve with cream and sugar.

BLACKBERRY PIE No. 1.

Fill large pie tin with rich crust. Pour in one can of "Superior" blackberries; dot with bits of butter, a teaspoon of flour; sweeten and flavor to taste and bake with top crust.

BLACKBERRY PIE No. 2.

One-half cup of sugar, and sufficient berries to each pie. Line the plate with paste, put in berries and sugar, wet the edges, cover and wash with milk; bake in quick, steady oven twenty minutes.

BLUEBERRIES

BLUEBERRY PUDDING.

Drain the liquor from one can of "Sugar Loaf" berries. Two cups of flour, one tablespoon baking powder, one tablespoon butter, one-half teaspoon salt, scant cup of milk. Mix thoroughly with the berries, turn into a pudding bag and steam one and one-half hours. Serve with any plain sauce.

BLUEBERRY PIE.

Drain syrup from one can of "Sugar Loaf" berries and boil down one-half. Line pan with crust, fill with berries, adding the boiled syrup, a little flour, a little sugar and lemon, if preferred; cover with top crust and bake thirty minutes.
RASPBERRY PIE No. 1.

Make exactly as for blackberry pie No. 1, substituting “Superior” brand of raspberries.

RASPBERRY PIE No. 2.

Three cups of raspberries, one cup of sugar. Line pie plate with the paste, prick over with a fork to prevent shrinking and blistering; cut a top crust out a little longer than the other, prick also and bake; put the fruit and sugar in the pie plate and cover with the top crust; if the fruit is ripe, it will steam tender; if not, just turn to the oven until hot through.
RASPBERRY PUDDING.

Drain syrup from one can of “Superior” raspberries; add one cup of bread crumbs; one-half cup of sugar; one teaspoon of cinnamon; two tablespoons of butter, in bits. Butter a pudding-dish. Put in a layer of berries, then bread crumbs, sugar, butter and spice, and alternate until dish is full. Bake and serve hot with the following sauce:

SAUCE FOR RASPBERRY OR ANY CANNED FRUIT PUDDING.

One cup butter, two cups powdered sugar; beat to a cream. When very light, add hot syrup from fruit, a little at a time. Place the bowl in a basin of hot water and stir for two minutes. The sauce should be smooth.

POOR MAN’S PUDDING.

One pint of sugar, one pint of sour cream or buttermilk, two cups of flour, one teaspoon soda, one grated nutmeg and one can of “Superior” raspberries, drained and sprinkled with flour. Bake in a long pan. Milk may be used by shortening a little.

SAUCE.—One cup of sugar, one-half cup of butter, nutmeg. Mix well, pour on the hot syrup from the fruit and one pint of boiling water; stir and boil five minutes.

PLUM PUDDING.

Remove the pits from the contents of one can “Sugar Loaf” plums and drain off the syrup. Beat the whites of four eggs very stiff, gradually adding one large cup of sugar. Add the plums and bake twenty minutes in a moderate oven. Serve hot with the syrup from the plums, or cold with whipped cream.

PLUM PIE.

Drain the liquor from one can of plums and remove the pits. Fill pie and season to taste, with a little flour, sugar and bits of butter. Bake with two crusts.

Our “Sugar Loaf” baked beans are packed from the finest beans, with plenty of rich tomato dressing.
Two cups of flour, one tablespoon baking powder, one tablespoon butter, one-half teaspoon salt, one scant cup of sweet milk, one-half cup berries. Sift together the flour, baking powder and salt; work in the butter, add the milk and berries. Turn into buttered mold and steam one and one-half hours. Serve with wine sauce.

To Steam a Pudding.—Put it into a tin pan or earthen dish, tie a cloth over the top and set it into a steamer; cover the steamer closely; allow a little longer time than you do for boiling.

"Sugar Loaf" peas are packed in twelve sizes and varieties. See consumers' list. All high-grade. We can please you, if you will tell us your preference.
STRAWBERRY COTTAGE PUDDING.

One-third cup of butter, one cup sugar, one egg, one-half cup milk, one and three-quarter cups flour, two level teaspoons baking powder. Mix same as cottage pudding and bake twenty-five minutes in a shallow pan. Cut in squares and serve with strawberries, sprinkled with sugar and slightly mashed. [Sliced peaches may be used instead of strawberries.]

STEAMED FRUIT PUFFS.

One pint of flour, one and one-half teaspoons baking powder, sweet milk to make batter that will drop from spoon. Have five cups buttered; put in each one tablespoon batter, then one tablespoon "Sugar Loaf" strawberries, which are preserves; then another spoon of dough, leaving room to rise. Steam twenty-five minutes. Serve with sweetened cream or sauce.

STRAWBERRY PIE.

One-half cup sugar, and enough berries for each pie. Line pie plate with crust, put in the berries and sugar, wet the edges, cover and wet top with milk. Bake in quick, steady oven twenty minutes.

ANOTHER WAY.

These pies are very dainty thus:—Pour off the syrup from berries and boil until very thick; place berries in tin containing crust and pour syrup over and bake quickly. Cover with meringue and set back in oven until a delicate brown.

STRAWBERRY SAUCE.

Beat one-half cup of butter and one cup of sugar to a cream; add the beaten white of one egg and the syrup from one can of "Sugar Loaf" strawberries.

STRAWBERRY TAPIOCA.

Soak one cup of pearl tapioca in one pint of cold water two hours, or over night. Put on fire, add one pint of water, and sugar to taste. Cook until clear. Pour this while hot over the contents of one can of berries previously drained, and cool. Serve with powdered sugar and cream.

DISCRIMINATING CONSUMERS desiring the highest excellence of preparation should use "Sugar Loaf" and "Superior" brands of Canned Good Things.
OUR NAME
IS
WORTH SOMETHING

To Every Consumer of Canned Goods.

DO NOT BE DECEIVED in our brand, label and name.

DO NOT LET your grocer give you something “just as good” or impose a counterfeit upon you.

There are men who are dishonest enough to steal OUR NAME and take advantage of the MERIT and REPUTATION of Our Goods. You can tell our brands by the labels, as follows:

The “SUGAR LOAF” label is beautifully embossed, containing a cluster of five tea rose buds.

The “SUPERIOR” label has the picture of a child’s face and the two medals which our goods won at the Paris Exposition of 1889.

SPECIAL BRANDS

We have several special brands:

“WHITE CLOVER,” “RED CLOVER,”
“DAFFODIL,” and “OCEANA.”

We also pack the following special brands of goods, which, while not as fancy as our “Sugar Loaf,” are very satisfactory:

“PRIDE OF PENTWATER,”
“WEDDING BELLS,” “ALL RIGHT,” “GOOD LUCK,”
“BRIGHT SPOT” and “SEARS’ FAVORITE,”

PROVIDED, That all these brands bear our name and address, as follows:

THE SEARS & NICHOLS CO.,
Chillicothe, O.,
Pentwater, Mich., and Amanda, O.

Under the “LOGAN” brand we pack a standard grade of goods which bear our factory name:

THE SCIOTO PACKING CO.

We also pack several brands of standard corn, as follows: “EVERGREEN,” “FAWN,” “LITTLE MAY,” and “RICO,” under our factory name, The Scioto Packing Co,
APPLE PUDDING.

Place contents of one can of "Sugar Loaf" apples in bottom of baking dish; season with a little sugar, cinnamon and dots of butter; cover all with batter made like soft, rich biscuit dough. Pour over the seasoned apples and bake thirty minutes.

The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" canned small fruits—strawberries, raspberries and blackberries—are solid packed from rich, sound fruit, and containing fifty percent more fruit than most other brands on the market.
APPLE DUMPLING.

Make plain biscuit dough; roll one-fourth inch thick; cut into pieces four inches square. Open one can of "Sugar Loaf" apples, placing two halves together with a little butter and sugar; pinch the corners of dough together around the apples, and bake or steam long enough to cook crust. Serve with fruit sauce or sweetened cream.

APPLE PIE.

Dice the contents of one can "Sugar Loaf" apples exactly as you would for fresh apple pie. Sprinkle one-half cup sugar, a little cinnamon and nutmeg, and dot with bits of butter. Bake thirty minutes.

NOTE.—One three-pound tin can of "Superior" apples will make three pies.

YOU CAN READILY UNDERSTAND by perusing this booklet that you can always have the material (if you keep on hand The Sears & Nichols Co.'s Canned Good Things) from which to produce almost any thing necessary to culinary science.
PEACH PIE.

Fill pie pan with one layer of "Superior" pie peaches; season with sugar, butter and spice to taste. Bake with two crusts.

DAINTY PEACH PIE.

Line pie pan with rich paste and bake. Fill with halves of "Superior" pie peaches, cover with meringue and brown in oven. This is very nice.

SEE THAT OUR NAME—The Sears & Nichols Co.—is on every can. Take no substitutes.
PEACH COBBLER.
Cover the bottom of baking pan with halves of "Sugar Loaf" peaches hollow side up. Make very light, rich biscuit dough, roll one-half inch thick, cover the peaches and mark diamond shape on top. Bake until the crust is golden brown. Serve with sweetened whipped cream.

CHILLED PEACHES.
Pour the liquor from one can "Sugar Loaf" peaches, arrange the halves on individual dishes and set on ice for an hour. Sprinkle with confectioner's sugar and heap a large spoonful of whipped cream on each dish.

YOU SHOULD KNOW that The Sears & Nichols Co.'s "Sugar Loaf" and "Superior" stringless beans are prepared with great care. Every bean is broken and strung by hand, and sorted as to size. "Sugar Loaf" being the smaller, costs more. Either good enough.

NOTICE
Should you not be able to secure our goods of your retailer, write to us for prices for such goods as you want and we will quote you on an assorted case or more. On receipt of money order or draft will ship to your station, freight paid, to any point east of the Missouri River.

"SUGAR LOAF" and "SUPERIOR" brands canned goods are made under the personal supervision of the individual members of our firm, and are made to be eaten. The good housekeeper will find economy of time, labor and money to use "Sugar Loaf" canned goods in producing her daily menus.
STEAMED PUDDING.

Two eggs, one cup sugar, one cup sour milk, one-half teaspoon soda, a little salt, one can "Sugar Loaf" cherries, after draining syrup. Beat the eggs and stir in sugar; dissolve the soda in milk and mix in the fruit and salt; thicken with flour rather thicker than for cake. Put into a two-quart pan and set in steamer, and steam one and one-half hours. It will probably crack open. Serve with sweetened cream, or the syrup from the cherries.

CHERRY PIE.

Drain liquor from one can "Sugar Loaf" cherries and boil down one-half. Line pie pan with paste and fill with the cherries; cover with the boiled liquor, a little flour, sugar to taste and butter. Bake with top crust. This makes two pies.

We also pack our "Sugar Loaf" red kidney beans with spiced tomato dressing (sauce). These are growing much in demand.
We pack the following assortment of goods under our firm name. Take notice of the brands of canned goods you use. It is your only protection.

**VEGETABLES IN TIN**

**CORN.**

"Sugar Loaf"—2-lb. can.
"Superior"—2-lb. can.

**TOMATOES.**

"Sugar Loaf"—3-lb. fancy tall can.
"Superior"—3-lb. standard can.
"Logan"—3-lb. standard can.

**PEAS.**

"Sugar Loaf" brands:
- Small Sweet—2-lb.
- Extra Sifted June—2-lb.
- Little May Picking—2-lb.
- Early Sifted June—2-lb.
- Midget—2-lb.
- Extra Sifted Gem—2-lb.
- Little Admiral—2-lb.
- Sifted Little Gem—2-lb.
- Extra Sweet June—2-lb.
- Sweet Wrinkled—2-lb.
- Early Summer Sweet—2-lb.
- Sifted Telephone—2-lb.
PEAS.

“Superior” brands:
Sifted Early June—2-lb.
Early June—2-lb.
Marrowfat—2-lb.
Sugar Marrow—2-lb.
Yorkshire Hero—2-lb.
Duke of Albany—2-lb.
Sifted Little Gem—2-lb.
Extra Selected June—2-lb.
Melting Sugar—2-lb.
Telephone—2-lb.

PEAS.—In French packages:
Petit Pois Extra Fins Sur Choix—1-lb.
Petit Pois Fins Sur Choix—1-lb.
Petit Pois Fins—1-lb.
Petit Pois Fins Sucre Ride—1-lb.
Petit Pois Sucre Ride—1-lb.
Petit Pois Hatif Sucre D’ete—1-lb.
Petit Pois Extra Fins Sur Choix—1½-lb.
Petit Pois Fins Sur Choix—1½-lb.
Petit Pois Fins—1½-lb.
Petit Pois Fins Sucre Ride—1½-lb.
Petit Pois Sucre Ride—1½-lb.
Petit Pois Hatif Sucre D’ete—1½-lb.

BEANS, STRINGLESS.

“Sugar Loaf” brands:
Crystal Stringless—2-lb.
Green Stringless—2-lb.
Golden Wax—2-lb.

“Superior” brands:
Crystal Stringless—2-lb.
Golden Wax Stringless—2-lb.
Green Stringless—2-lb.

PUMPKIN.

“Sugar Loaf”—3-lb. tall.
“Superior”—3-lb.

SQUASH.

“Sugar Loaf”—3-lb. tall.
“Superior”—3-lb.

SUCCOTASH.

“Sugar Loaf”—2-lb.
“Superior”—2-lb.
VEGETABLES IN TIN.

HOMINY.
“Superior” Ye Olden Time—3-lb.

LIMA BEANS.
“Sugar Loaf” Extra Small Green—1 1/2 lb.
“Sugar Loaf” Small Green—2 lb.
“Superior” Green Limas—2 lb.
“Superior” White—2 lb.

RED KIDNEY BEANS.
“Sugar Loaf”—3 lb.
“Sugar Loaf”—2 lb.
“Sugar Loaf”—1 lb.
“Superior”—3 lb.
“Superior”—2 lb.
“Superior”—1 lb.

PORK AND BEANS— Plain Cream Style.
“Sugar Loaf”—3 lb.
“Sugar Loaf”—2 lb.
“Sugar Loaf”—1 lb.
“Superior”—3 lb.
“Superior”—2 lb.
“Superior”—1 lb.

BAKED BEANS— Prepared with Tomato Dressing.
“Sugar Loaf”—3 lb.
“Sugar Loaf”—2 lb.
“Sugar Loaf”—1 lb.
“Superior”—3 lb.
“Superior”—2 lb.
“Superior”—1 lb.

BEETS.
“Sugar Loaf”—2 lb.
“Sugar Loaf”—3 lb.
“Superior”—2 lb.
“Superior”—3 lb.

SAUER KRAUT,
“Superior” Shredded Winter-cured—3 lb.
FRUITS IN TIN.

APPLES.
“Sugar Loaf”—3-lb., syrup.
“Sugar Loaf”—gallons.
“Superior”—3-lb., water.
“Superior”—gallons.

RASPBERRIES—Red or Black.
“Sugar Loaf”—table syrup, 2-lb.
“Sugar Loaf”—extra syrup, 2-lb.
“Superior” Pie—without syrup, 2-lb.
“Superior”—syrup, 2-lb.
“Superior” Pie—without syrup, gallons.

BLACKBERRIES.
“Sugar Loaf”—syrup, 2-lb.
“Superior” Pie—without syrup, 2-lb.
“Superior”—syrup, gallons.
“Superior” Pie—without syrup, gallons.

STRAWBERRIES.
“Sugar Loaf”—heavy syrup, 2-lb.
“Superior”—table syrup, 2-lb.

BLUEBERRIES.
“Sugar Loaf”—syrup, 2-lb.
“Superior”—syrup, 2-lb.

PLUMS.
“Sugar Loaf” brands:
Lombard—syrup, 22nd 3-lb.
Yellow Egg—2 and 3-lb.
“Superior” brands:
Lombard—water, gallons.
Water—2 and 3-lb.

CHERRIES.
“Sugar Loaf” brands:
Morello—heavy syrup, pitted, 2-lb.
Morello—light syrup, pitted, 2-lb.
Early Richmond—heavy syrup, pitted, 2-lb.
Early Richmond—light syrup, pitted, 2-lb.
Morello—heavy syrup, unpitted, 2-lb.
Morello—light syrup, unpitted, 2-lb.
Early Richmond—heavy syrup, unpitted, 2-lb.
Early Richmond—light syrup, unpitted, 2-lb.
FRUITS IN TIN.

PEARS.

“Sugar Loaf”—heavy syrup, 3-lb.
“Superior”—table syrup, 3-lb.

PEACHES.

“Sugar Loaf” brands:
  Lemon Cling—3-lb.
  White Heath—3-lb.
  Yellow Crawford—3-lb.

“Superior” brands:
  Yellow Crawford—extra standard, 3-lb.
  Yellow—standard, 3-lb.
  White—standard, 3-lb.
  Yellow Pie—unpeeled, 3-lb.
  White Pie—unpeeled, 3-lb.
  Yellow Pie—unpeeled, gallons.
  White Pie—unpeeled, gallons.
  Yellow Pie—peeled, 3-lb.
  Yellow Pie—peeled, gallons.

VEGETABLES IN GLASS.

Tomatoes—quart jars.
Rhubarb—quart jars.
Peas—pint jars.
  Stringless Beans—pint jars.
  Beets—pint jars.
  Small Green Lima Beans—pint jars.
  French Flagolette Beans—pint jars.

FRUITS IN GLASS.

Plums—quart jars, table syrup.
Cherries—pint jars, 32° syrup.
Cherries—quart jars, 32° syrup.
Pears—quart jars, 32° syrup.
Strawberries—pints, 32° syrup.
Strawberries—quarts, 32° syrup.
Raspberries—pints, 32° syrup.
Raspberries—quarts, 32° syrup.
Blackberries—pints, 32° syrup.
Blackberries—quarts, 32° syrup.
Blueberries—pints, 32° syrup.
Blueberries—quarts, 32° syrup.
Peaches—quarts, table syrup.
Apples—quarts, table syrup.
TIME TABLE FOR COOKING.

Loaf bread, - - - - - - 40 to 60 minutes
Rolls and biscuits, - - - - - 10 to 20 minutes
Graham gems, - - - - - 30 minutes
Gingerbread, - - - - - 20 to 30 minutes.
Sponge cake, - - - - - 45 to 60 minutes.
Plain cake, - - - - - 30 to 40 minutes.
Fruit cake, - - - - - 2 to 3 hours.
Cookies, - - - - - 10 to 15 minutes.
Bread pudding, - - - - - 1 hour.
Rice and tapioca, - - - - - 1 hour.
Indian pudding, - - - - - 2 to 3 hours.
Steamed pudding, - - - - - 1 to 3 hours.
Steamed brown bread, - - - - - 3 hours.
Custards, - - - - - 15 to 20 minutes.
Pie crust, - - - - - about 30 minutes.
Plum pudding, - - - - - 2 to 3 hours.

WEIGHTS AND MEASURES.

1 cup, medium size, - - - - - ½ pint or ¼ pound.
4 cups, medium size, of flour, weigh - - - - 1 pound.
1 pint of flour weighs - - - - ½ pound.
1 pint of white sugar weighs - - - - 1 pound.
2 tablespoonfuls of liquid, - - - - 1 ounce.
8 teaspoonfuls of liquid, - - - - 16 ounces.
1 gill of liquid, - - - - 4 ounces.
1 pint of liquid, - - - - 16 ounces.

TABLE OF MEASURES.

2 saltspoons make - - - - - 1 coffeespoon.
2 coffeespoons make - - - - - 1 teaspoon.
4 teaspoons (liquid) make - - - - 1 tablespoon.
3 teaspoons (dry) make - - - - 1 tablespoon.
4 tablespoons (liquid) make - - - - 1 wine-glass.
2 wine-glasses make - - - - 1 gill.

25 wrappers and 3 cents in stamps, or 10 cents in stamps secures our universal measuring cup. Your culinary department is incomplete without it.