Tested Cooking Recipes

Coffees
Teas
Spices

Compliments of
Dwinell-Wright Co.

BOSTON  CHICAGO
DWINELL-WRIGHT Co.’s
COOK BOOK
Tested Recipes

Good Things to Eat and Drink
Made from
Coffee, Teas
or flavored with
Spices, Etc.
A Few Remarks

As a good cup of coffee constitutes the most essential feature of a good breakfast, the making of coffee should be given careful consideration. The first important feature to consider is the quality of the coffee. Second, the pot it is made in. There are several ways of making coffee—plain boiled, drip, percolated and extracted. Whatever method is used, it is absolutely necessary to observe the strictest rules of cleanliness of the pot. A new pot of any kind of metal should be scrubbed with soap and hot water, scalded and put in the sun to air. When ready to use, scald again. After using, scour it well with hot water, using no soap, and with a small hair brush or a piece of cheese cloth around a wire clean out the spout. Air until used again.

If cotton or woolen cloths are used for dripping, after using rinse the cotton cloth in clear cold water, the woolen in clear warm water. Hang on a wooden peg or a string to dry in the air or sun.
If you observe these few points of cleanliness, you will not be troubled with lead-colored coffee, provided the coffee is of good quality, and there is none better to my knowledge than White House coffee.

America’s Up-to-date Method of Making Coffee

Use a modern percolating coffee pot. Measure a heaping teaspoonful of medium-ground White House coffee for each cup of cold water. Put the coffee into the filter cup, the cold water in the pot; place on the fire on a special lid that comes with these pots. In from five to fifteen minutes the coffee is ready for use, according to the size of the pot and the amount of water to be heated. The automatic pump forces the water through the tube on to the coffee grounds, and it slowly percolates through the filter cup into the bottom of the pot. With White House coffee to start with, and fresh running water, it is impossible for the cook to spoil the coffee, as there is no chance of overboiling or of allowing the grounds to remain in the coffee too long. The coffee retains all the aroma and flavor; and as the flavor depends so much upon the aroma being preserved in the making, this is the main advantage of using a modern percolator.
Famous New Orleans French Market Coffee

Two heaping tablespoonfuls of pulverized coffee put in cloth strainer; add $\frac{1}{3}$ of a cup of boiling hot water. When filtered through you will have strong coffee extract. Add enough rich hot milk to make a full cup.

Plain Boiled Coffee

To every tablespoonful of medium-ground coffee add 1 cup of cold water. Let it come to a boil and boil 3 minutes hard; dash in about $\frac{1}{4}$ of a cup of cold water—let it stand a few minutes; pour off into another pot that has been heated, then serve with rich cream or hot milk.

French Drip Coffee (Café Noir)

Use a canton or woolen flannel bag. The woolen is the best, as it prevents any of the fine particles of coffee from passing through. Measure 2 tablespoonfuls of pulverized coffee for each cup of boiling hot water. It requires about 10 minutes to percolate.
This makes “café noir,” a very strong black coffee used as after dinner, which is sometimes taken with brandy, the latter being poured on the coffee, then ignited, leaving the spirits to burn out. Sweeten if desired, though the truly French way is to drink it without sugar.

Café au Lait

Make café noir and serve with an equal amount of hot milk. The best Parisian cafés serve it by pouring into the cup from both vessels at the same time.

Vienna Coffee

Use 1 tablespoonful of pulverized coffee in a cloth drip bag or 2 tablespoonfuls of medium ground coffee in a percolator for each cup of boiling hot water. When ready to serve add 2 parts coffee, 1 part of hot milk, a tablespoonful of whipped cream to float on top. If sugar is used, put lumps in bottom of cup before pouring in coffee. This coffee is served in all first-class cafés in Vienna.
Turkish Coffee

Use a tablespoonful of pulverized coffee for each cup of cold water; let it come to the boiling point; serve without straining or otherwise settling. In other words, drink grounds and all, no sugar or cream.

Brazilian Coffee

Put amount of coffee in a woolen bag (Brazilian way), on which pour the boiling water. When dripped through, serve plain. Amount used to suit the taste.

Coffee as Made in Java

To 4 tablespoonfuls of pulverized coffee in a cloth strainer pour on $1\frac{1}{2}$ cups of cold water (do not put on fire), let it drain through. Pour back and drain again. To $\frac{3}{4}$ cup of this cold extract add $\frac{3}{4}$ cup of boiling hot milk. Serve with sugar if desired.
WHITE HOUSE TEA

Iced Coffee

Make a strong percolated or boiled coffee. Let it get cold; fill a long glass with crushed ice. On top of the ice put 2 tablespoonfuls of granulated sugar and 2 tablespoonfuls of cream. Then fill with coffee. Stir with a long spoon and drink through a straw. Cream may be left out if preferred.

EXCELSIOR COFFEE

Mild and sweet flavored. The best medium-priced Coffee on the market. 1, 2 and 3-lb. TINS only.

DELICIOUS COFFEE ICES AND DESSERTS

Coffee Ice

Put 2 quarts of sweetened cold coffee into the freezer, turn the crank until soft and mushy, and serve in cups.
Coffee Ice Cream

Add 1 cup of strong, cold coffee extract to 2 quarts of any good ice cream recipe. Use no other flavor and freeze.

Café Frappé

To 3 cups of strong coffee extract add $\frac{1}{2}$ cup of sugar, while hot, or more sugar if desired. When cold add 1 cup of thick cream. Freeze and serve in cups, and sprinkle with crushed macaroons, or leave out the cream and serve whipped cream on top of each glass.
Coffee Parfait

Beat the yolks of 6 eggs very stiff, boil 1 cup of sugar and \( \frac{1}{2} \) cup of strong coffee 5 minutes. Pour into the egg slowly. Put on the fire in double boiler, cook until thick. Stir until cold, then add 1 pint of cream whipped stiff. Mix well, turn into moulds, pack in ice for 4 or 5 hours.

Coffee Bavarian Cream

Soak 2 heaping tablespoonfuls of gelatine in \( \frac{1}{2} \) cup of milk. Beat 2 yolks until thick. Add 4 heaping tablespoonfuls of sugar. Pour over this slowly, stirring continually, 1\( \frac{1}{4} \) cups of milk, boiling hot. Set in hot water and cook for 4 minutes, stirring constantly. Remove from the fire and add soaked gelatine and a pinch of salt. When cold add 1 cup of strong coffee, mix well, then add the whites of 2 eggs, whipped stiff, and 1 cup of cream that has been whipped stiff. Set in a cool place until firm. Serve with whipped cream and powdered sugar.

We are pleased to assist the United States and Local Food Authorities by owning and selling only "Purest and Best" Coffees, Spices, Teas, Cream Tartar, Soda.

THE ARISTOCRATS AMONG BEVERAGES
Coffee Junket

Add 1 cup of strong coffee to a quart of rich milk, heat until lukewarm. Sweeten to taste. Add 1 junket tablet which has been dissolved in a little cold water. Pour into glass cups, set in a cool place until firm. Serve with or without whipped cream. Delicious and very delicate.

Frozen Coffee Pudding

Whip the yolks of 5 eggs until stiff. Add 1 1/2 cups of sugar, 1 1/2 cups of milk, 1 cup of cream, 1 cup of clear coffee, 1 heaping tablespoonful of gelatine dissolved in a little cold water, and strain. Cook in a double boiler until it thickens, pour into moulds, let it cool. Then pack in ice and freeze. Very fine.

Coffee Tapioca Jelly

Three cups of coffee, 1/2 cup of tapioca, 1/2 cup of sugar. Cook about 15 minutes. When cold serve with whipped cream.

Plain Coffee Jelly

Two cups of coffee, 1/2 cup of sugar, 1 heaping tablespoonful of gelatine. Heat all together and strain. When cold serve with whipped cream.
Rich Coffee Cake

One-half cup brown sugar creamed with ½ cup of butter. Whip 2 eggs, add ¼ cup dark molasses. Pour on top ¾ cup coffee extract (cold). Then add 1 teaspoonful cinnamon, 2 teaspoonfuls baking powder sifted through 3½ cups of flour. Add last ¾ cup seedless raisins. Bake in large pan and when cold slice for layers, or bake in separate layer pans. When cold put together with the following coffee filling:

Coffee Filling

Level teaspoonful butter to 1 cup of hot milk. Beat 2 egg yolks until stiff, add ½ cup of powdered sugar, 2 tablespoonfuls of cornstarch, ½ cup of coffee extract. Next put on fire in double boiler, cook until thick; when cool fill cakes. Can be used in white layer cakes also. Ice with the following:

Coffee Icing Extract

Add 2 tablespoonfuls of coffee to boiled or confectioner’s sugar icing.

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Hot Tea

The simplest and surest way of making tea is to use a tea bowl of nickel or silver or a wire basket. Allow a teaspoonful of leaves for each cup of water that has been drawn fresh from a spigot and brought to a rapid boil. Pour over the tea, and when right color and strength remove and carry from cup to cup until the required number are made. There is no danger of overdrawn tea in this method. Be sure to have the cups hot. If made in a pot, scald the pot with hot water, put the required teaspoonfuls of leaves in the bottom, pour on about 1 cup of boiling water, let it stand 2 minutes. Then pour on the number of cups of boiling water required. Let stand 3 minutes longer. Serve at once.

Plain Iced Tea

Make a strong tea. Strain and let cool. Pour over cracked ice in long glasses. Sweeten and add lemon if desired.
Spiced Iced Tea

To each cup of cold water add 2 whole cloves. When water comes to a brisk boil, have ready 1 level teaspoonful of leaves for each cup; in a pot that has been scalded with hot water pour the spiced water over the leaves. Let it stand 6 minutes. Pour off and add a tablespoonful of sugar for each cup while hot. When cold add ½ teaspoonful lemon juice to each cup. Strain again through cheese cloth. Serve with cracked ice and a Maraschino cherry and slice of orange on top.

Russian Tea

First the mixture. One ounce of Formosa Oolong, 6 ounces of Ceylon, 2 of English Breakfast and the dry peel of an orange cut in small bits. Now add 4 cups of freshly boiling water to 4 heaping teaspoonfuls of the above mixture.
**WHITE HOUSE TEA**

Place in cups $\frac{1}{2}$ teaspoonful of sugar crystals, $\frac{1}{2}$ teaspoonful of Jamaica rum, $\frac{1}{2}$ slice of lemon and one preserved cherry or strawberry. Pour on hot tea and serve.

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**TIP-TOP TEA**

Appeals to those who wish a good Tea at a moderate price. $\frac{1}{4}$ and $\frac{1}{2}$-lb. CARTONS only.

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**Iced Tea Julep**

Six teaspoonfuls of Russian tea mixture and 1 quart of boiling water. Steep 5 minutes and pour off. When cold pour over the following: $\frac{1}{2}$ cup of granulated sugar, $\frac{1}{4}$ cup of lemon juice, one lemon and one orange sliced thin, $\frac{1}{2}$ quart of fresh strawberries. To serve, put alternate layers of tea, sliced orange and lemon, strawberries and crushed ice, until glass is $\frac{2}{3}$ full. Add the remainder of carbonated water, Apollinaris or champagne, stick a large sprig of fresh mint dusted with powdered sugar in one side of the glass, decorate with orange peel and candied strawberries. Drink with a straw.
Tea Frappé

Cover 4 teaspoonfuls of tea with 1 pint of freshly boiling water, steep 5 minutes, and strain off. Boil 1 cup of sugar in 2 cups of water, the rind and the juice of 3 oranges cut fine for five minutes, then strain and add 1 cup of crushed pineapple. Then add cold tea and freeze.

Tea Punch

Pour over a large cake of ice in punch bowl 1 quart of strong English Breakfast tea, 2 quarts of claret, 1 cup of sugar, the juice of 3 lemons, \( \frac{1}{2} \) cup of Maraschino cherries, a few Maraschino cherries sliced thin and thin slices of lemon to decorate the top.

Note the shaker cans of "ROYAL" MACE, PAPRIKA, CAYENNE PEPPER and NUTMEG.
Spiced Grapes

Seven pounds of grapes. Remove skins and cook pulp until tender. Put the pulp through sieve to remove seeds, add to skins with 4 pounds of sugar, 1 pint of vinegar, 1 teaspoonful Royal Cloves, Royal Cinnamon, Royal Mace, 1 tablespoonful of salt. Cook several hours, or until skins are very tender.

Spiced Rhubarb

To 12 pounds rhubarb add 11 pounds of sugar, 1 quart of vinegar, 6 teaspoonfuls of Royal Cinnamon, 4 teaspoonfuls of Royal Cloves. Cook slowly 5 hours, then put through colander and seal in jelly glasses.
Pumpkin Pie

Mix 1 cup each of milk and well-cooked pumpkin, \( \frac{1}{2} \) cup of sugar, 2 tablespoonfuls each of molasses and melted butter, 1 teaspoonful of Royal Powdered Ginger, 1 teaspoonful of Royal Cinnamon, \( \frac{1}{2} \) teaspoonful of salt, 2 well-beaten eggs. Pour into deep plate lined with pastry. Bake in a moderate oven 45 minutes.

Dakota Rocks

One cup of butter, 1 cup of sugar, 2 eggs, 4 tablespoonfuls of sour milk, 1 scant teaspoonful of soda, 1 cup of flour, 3\( \frac{3}{4} \) cups of uncooked Rolled Oats, 1 teaspoonful of Royal Cinnamon, 1 cup of chopped raisins, \( \frac{1}{2} \) cup of chopped English walnuts. Drop from teaspoon upon buttered pan; cook slowly.

Steamed Fruit Pudding

Four cups of flour, 1 cup of milk, 1 cup of molasses, 1 cup of raisins, \( \frac{1}{2} \) cup of butter, \( \frac{1}{2} \) cup of currants, \( \frac{1}{2} \) cup of citron. Flavor with Royal Spices (Cloves, Cinnamon, and Nutmegs) to taste, 1 egg, \( \frac{1}{2} \) teaspoonful of soda. Steam 3 hours.
Fine Fruit Cake

Eight even cups of flour, 7 eggs, 4 cups of sugar, 1 cup of molasses, 2 cups of butter, 1 cup of milk, 2 pounds of currants, 2 pounds of raisins, 2 pounds of citron, 1 teaspoonful of soda, 1 tablespoonful of Royal Cloves, 1 tablespoonful of Royal Cinnamon, 1 tablespoonful of Royal Mace, 2 nutmegs. This will make 3 large brick loaves. It never fails.

Coffee Cakes (No Coffee)

Small quart of flour, ½ cup of butter, 1 cup of sugar, 1 cup of milk, 1 level teaspoonful of soda, 2 teaspoonfuls of cream tartar. Mix and roll out about 1½ inches thick, spread with ½ cup of sugar and 1 tablespoonful of Royal Cinnamon. Roll as for jelly roll; slice about ½ inch thick and bake.
MUSTARD is one of the most valuable CONDIMENTS known.

It is sold in the powdered (dry) form and as a liquid paste, generally mixed with spices for flavoring and with vinegar to improve its keeping qualities. We recommend purchasing the ROYAL PURE ENGLISH Brand cartons or \( \frac{1}{4} \) and \( \frac{1}{2} \) pound tins in the dry powdered form, and advise the housewife to mix this powdered Mustard to a thin paste with cold water in quantities as wanted—although it will keep this way all mixed for use several days without deterioration.

MUSTARD is splendid for Baked Beans. MUSTARD is an essential ingredient in Welsh Rarebits. MUSTARD is the "thing" to put on Ham and Corned Beef.
**Mustard Pickles**

Twenty-four medium-sized green tomatoes, 1 quart onions, 2 cauliflowers, 6 peppers, all cut in small pieces. Sprinkle ½ cup salt over this and soak over night. In the morning heat to boiling point, then drain and add 3 quarts vinegar, ½ pound ground **ROYAL BRAND PURE ENGLISH MUSTARD** mixed with ¾ cup flour, 2 cups brown sugar, 1 ounce celery seed, ½ ounce ground turmeric. All of these spices and condiments to be mixed with the vinegar to form a paste, then added to the vegetables. Cook until tender.

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**How to Prepare and Apply a MUSTARD PLASTER**

*(Medicinal)*

To two parts **ROYAL PURE ENGLISH MUSTARD** add one part flour; mix with cold water to a soft paste. Spread on a cotton cloth size of plaster wanted, cover mustard with coarse cheese cloth, and apply cheese cloth side of plaster to skin at once.
WHITE HOUSE COFFEE
WHITE HOUSE TEA
ROYAL SPICES

None better at any price