

TWO flavorful maples in this LOG CABIN

*make this syrup DOUBLY delicious
for dozens of different desserts*

IT'S the Log Cabin double-maple blend... New England maple, plus rich Canadian maple smoothly mellowed and blended with pure southern cane... that gives that double rich flavor... that *matchless* maple flavor you have been yearning for, for years.

No wonder Log Cabin Syrup is the family favorite!

No wonder it glorifies griddle cakes and whets waffle appetites in thousands of homes every day!

No wonder that women find it the perfect

syrup for making all sorts of marvelous maple desserts and creamy maple confections!

Surprise the family appetite with Log Cabin for tomorrow morning's breakfast! Log Cabin will please each one!

Once they've tried it you'll keep a tin handy all the time. Wherever you may live your grocer has it.

And by the way—here's a book

A book of unusual maple recipes. It's full of good things and it's free. Send for a copy.



LOG CABIN BAKED HAM WITH SWEET POTATOES

6 sweet potatoes, uncooked; 1 slice ham, 3 inches thick; 8 whole cloves; 1 cup Log Cabin Syrup. Peel potatoes and cut in slices 1 inch thick. Parboil 5 minutes. Trim rind from ham. Stick cloves into fat. Place ham in baking dish. Place sweet potatoes around ham and pour syrup over all. Bake in hot oven (450° F.) 1 hour. Serves 6.

LOG CABIN MAPLE APPLES

1 cup Log Cabin Syrup; 1½ cups water; 6 tart apples, pared and cored. Heat syrup and water to boiling and add apples. Simmer apples gently, turning frequently to insure even cooking. When soft, remove apples from saucepan. Cook liquid until thickened, and pour over apples. Serve either warm or cold with cream. Serves 6.



LOG CABIN CUSTARD

1½ cups Log Cabin Syrup; 4 eggs, slightly beaten; 2½ cups milk, scalded. Combine syrup and eggs. Add milk gradually, stirring vigorously. Pour into custard cups, place in pan of hot water, and bake in moderate oven (350° F.) 35 to 40 minutes, or until knife inserted comes out clean. If baked in 8-inch baking dish, custard should bake 45 to 50 minutes. Serves 8.

MAPLESCOTCH PIE

4 tablespoons sugar; ½ cup cornstarch; ½ teaspoon salt; 1¼ cups milk; 1¼ cups Log Cabin Syrup; 4 tablespoons butter; 2 egg yolks, slightly beaten; 1 teaspoon vanilla; 1 baked 9-inch pie shell; 2 egg whites; 4 tablespoons sugar. Sift sugar, cornstarch, and salt together; add ¼ cup milk. Scald remaining milk in double boiler, add cornstarch mixture; cook until it begins to thicken, stirring constantly. Add syrup and butter; cook until thickened, stirring constantly. Then cook 10 minutes, stirring occasionally. Pour a little syrup mixture over egg yolks, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire; add vanilla. Cool. Pour into pie shell. Beat egg whites until stiff, add sugar; beat until mixture thickens again. Pile lightly on filling. Bake in moderate oven (325° F.) 20 minutes, or until slightly browned.



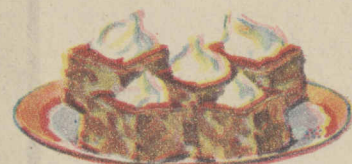
MAPLE POP CORN BALLS

1½ cups Log Cabin Syrup; ½ teaspoon cream of tartar; 1 tablespoon butter; ¼ teaspoon salt; 2 quarts pop corn. Cook syrup and cream of tartar until a small amount of syrup forms a hard ball in cold water (270° F.). Remove from fire, add butter and salt, and pour slowly over pop corn. Mix well. Shape into balls, using as little pressure as possible. Makes ten 2-inch balls.

MAPLE CREAM SAUCE

(For Hot Gingerbread Squares)

1 cup Log Cabin Syrup; 1 cup cream, whipped. Cook syrup until it forms a short thread when dropped from tip of spoon (224° F.). Chill. Fold in whipped cream. Serve on squares of hot gingerbread. Makes 2½ cups sauce.



All measurements are level.

LOG CABIN SYRUP



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LOG CABIN PRODUCTS COMPANY, Hoboken, New Jersey

Kindly send me a free copy of "Maple Delicacies."

Dept. C.T.O.

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