



# SNOWDRIFT SECRETS

A BOOK OF RECIPES

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# SNOWDRIFT SECRETS

SOME *Recipes* FOR THE USE OF

## SNOWDRIFT

THE PERFECT SHORTENING FOR ALL COOKING

*by*

*Sarah Tyson Rorer*

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The Southern Cotton Oil Company

24 Broad Street, New York

SAVANNAH

NEW ORLEANS

CHICAGO

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# CONTENTS

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	PAGE
INTRODUCTION .....	3
MEASUREMENT OF FOOD MATERIALS.....	5
HINTS FOR FRYING AND SAUTEING.....	6
SUGGESTIONS.....	7
SOUPS .....	8
FISH AND OYSTERS .....	10
MEATS .....	15
VEGETABLES .....	23
EGGS.....	24
SAUCES FOR MEATS AND VEGETABLES .....	26
BREADS .....	28
CAKES.....	33
ICINGS AND FROSTINGS .....	38
PASTRY.....	39
PUDDINGS .....	42
PUDDING SAUCES.....	44
CANDIES.....	45
"MY OWN RECIPES" .....	46

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In presenting this new edition of our recipe book

## *Snowdrift Secrets*

we beg to call your attention to *Snowdrift* and its many advantages over all other cooking fats used for shortening or frying.

SNOWDRIFT is the perfect shortening for making perfect cake, biscuit and bread—for shortening pie crust and flaky pastries—for quick, wholesome frying—for all cooking.

SNOWDRIFT is absolutely pure and clean, and is sold *only* in pails to keep it pure and clean.

SNOWDRIFT is wholesome—more wholesome than any animal cooking fat—and endorsed by physicians and food chemists as well as by expert cooks.

SNOWDRIFT is economical to use. You may use it over and over again for frying different things, as it will not absorb the odor or taste of foods fried in it.

SNOWDRIFT is made by The Southern Cotton Oil Company, who hold the exclusive right to the process by which it is made.

In the following pages we trust that the housekeeper will find much that is "worth while."

The recipes have been prepared by

*Mrs. Sarah Tyson Rorer*

who is too well known as a cook and expert on all matters pertaining to good housekeeping to need any introduction.

There are many helpful suggestions regarding the preparation of food and a table of measurements which will lift cooking out of the plane of guess-work.

From the results the housewife will find that her confidence in Snowdrift has not been misplaced.

The recipes have been prepared, as nearly as possible, for a family of four or five.

## THE MEASUREMENT OF FOOD MATERIALS

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The success of a recipe is often due to exactness in measuring materials as well as the care with which directions are followed.

To avoid misunderstandings regarding quantity of any material to be used in the preparation of food, a table of standard measurements has been adopted by expert cooks. The recipes in this book have been compiled in accordance with this table:

60 drops . . . . .	1 teaspoon
4 teaspoons . . . . .	1 tablespoon
4 tablespoons . . . . .	$\frac{1}{4}$ cup
$5\frac{1}{3}$ tablespoons . . . . .	$\frac{1}{3}$ cup
8 tablespoons . . . . .	$\frac{1}{2}$ cup
16 tablespoons . . . . .	1 cup
1 cup . . . . .	$\frac{1}{2}$ pint

To measure flour, meal, and similar ingredients, sift lightly into the measure, and then level.

To measure Snowdrift, pack into cup or spoon, and level with a knife.

To measure a spoonful of dry material, lift the spoon, heaping, then level. To measure a half-spoonful, fill and level the spoon, then divide in halves lengthwise; for quarter-spoonfuls, cut the halves crosswise.

Halves, quarters and thirds of a cup should be measured with a tablespoon, according to the above table.

A "rounding teaspoon" means two level teaspoons.

A "heaping teaspoon" means three level teaspoons.

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### TEST FOR CORRECT TEMPERATURE FOR FRYING

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For raw material, such as doughnuts etc., Snowdrift should be hot enough to brown a piece of bread in 40 seconds (360° F.). For material that has been cooked, such as croquettes etc., Snowdrift should be hot enough to brown a piece of bread in 20 seconds.

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## TO PREVENT THE ABSORPTION OF GREASE

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Have the Snowdrift hot enough to answer the frying test, and put into the hot fat only a few articles at a time.

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## TO PREPARE BREAD CRUMBS FOR FRYING

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Dry pieces of bread thoroughly in the open air or in a slow oven. Crush them fine with a rolling pin or run them through a food chopper.

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## TO EGG AND CRUMB CROQUETTES

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Break an egg in a plate, beat slightly with a fork and add 1 tablespoon water. Place a fork and tablespoon in this mixture. Fill another plate with crumbs. Roll the croquette in crumbs to dry it. Place it upon the fork and dip the egg over it with the spoon, carefully covering every part of it.

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## TO SAUTE

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Heat the cooking vessel—preferably a thick iron pan—wipe it clean and put in enough Snowdrift to spread over the bottom of the pan; fry the food quickly, turning often, and remove the pan from the stove to avoid burning the fat.

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## BASKET FRYING

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Prepare articles to be fried as described above (that is, cover them with raw egg and bread crumbs or meal), place on bottom of wire basket and plunge this into vessel of hot Snowdrift, deep enough to completely cover the food, and leave until fried a light brown. Then lift the basket, let it drain a few seconds, and remove articles carefully on to a pan on which is brown paper (which will absorb any excess of grease).



## SUGGESTIONS

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Always use salt with Snowdrift.

Save the Snowdrift after frying. Snowdrift does not absorb the odor or taste of things fried in it and can be used again and again until it is entirely gone—used again even after frying fish, or onions.

Snowdrift will keep well in any cool place. If it becomes too warm, it may assume a transparent appearance, but its quality is in no way impaired. If it has a strong odor, however, this will indicate careless exposure, and it should be returned to your grocer.

Avoid burning Snowdrift by heating too hot, or to smoking point. Keep vessel clean and avoid dropping Snowdrift on the stove, and there will be no unpleasant odors.

After frying, while Snowdrift is still warm, put a piece of cheese cloth in a wire strainer and pour the Snowdrift through. This frees it from all sediment and crumbs and it can be used and re-used and re-used again.

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ALL MEASUREMENTS *are* LEVEL

# SOUPS

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## CREAM OF ASPARAGUS SOUP

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- 1 Can or 1 Bunch Asparagus
- 1 Quart Milk
- 1 Pint Water
- 1 Egg or  $\frac{1}{2}$  Pint Cream
- 1 Slice Onion
- 2 Tablespoonfuls Snowdrift
- 3 Tablespoonfuls Flour
- 1 Teaspoonful Salt
- Dash Cayenne

Peel the asparagus, cut it into dice and put it over the fire in the water; when tender, press through a colander. Add the cayenne and onion and put it aside to reheat. Rub together the Snowdrift and flour; add them to the heated milk, stir until it just reaches the boiling point and add the salt. Take from the fire, add the asparagus liquor, the yolk of the egg, beaten, and pour slowly into the tureen over the well beaten white of the egg or the cream whipped to a stiff froth. This soup cannot be reheated after mixing.

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## CREAM OF CELERY SOUP

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- 1 Pint Chopped Celery
- 1 Pint Water
- 2 Tablespoonfuls Snowdrift
- 3 Tablespoonfuls Flour
- 1 Slice Onion
- 1 Quart Milk
- 1 Teaspoonful Salt
- Dash Cayenne

Cook the celery and onion in the water; when tender, press through a sieve. Rub the Snowdrift and the flour together; add them to the hot milk and stir until it thickens. Add the celery water, the salt and cayenne. When very hot, serve.

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## POTATO SOUP

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- 3 Large Potatoes
- 1 Pint Water
- 1 Quart Milk
- 2 Tablespoonfuls Chopped Celery
- 2 Slices Onion
- 1 Blade Mace
- 1 Teaspoonful Salt
- Dash Cayenne

Pare the potatoes, cover them with boiling water, boil five minutes, drain and add the pint of boiling water, onion, mace, celery and cayenne; cook until the potatoes are tender; they should be very nearly dry. Press the whole through a sieve. Rub the Snowdrift and flour together, add them to the hot milk, stir until smooth and nearly boiling; then add the potato mixture, salt and cayenne. Stir carefully over the fire in a double boiler for about five minutes, garnish with a little chopped parsley and serve.

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**SNOWDRIFT** *proves satisfactory every time*

## CREAM OF PEA SOUP

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1 Pint or 1 Can Peas	Cook the peas in the water, and press them through a sieve, using the water.
1 Pint Water	Rub the Snowdrift and flour together;
1 Quart Milk	add it to the hot milk, stir until boiling,
2 Tablespoonfuls Snowdrift	add the pea mixture, salt and cayenne.
3 Tablespoonfuls Flour	When hot, serve.
1 Teaspoonful Salt	
Dash Cayenne	

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## TOMATO BISQUE

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½ Can or 6 Fresh Tomatoes	Put the tomatoes with all the seasoning in a saucepan over the fire. Put the milk in a double boiler, add the Snowdrift and flour rubbed together and stir until smooth and thick. Strain the tomatoes into the tureen, add the soda dissolved in a tablespoonful of water, the salt and cayenne. Then add hastily the thickened milk. Stir a minute and send at once to the table.
1 Bay Leaf	
1 Slice Onion	
1 Blade Mace	
1 Quart Milk	
2 Tablespoonfuls Snowdrift	
4 Tablespoonfuls Flour	
½ Teaspoonful Soda	
1 Teaspoonful Salt	
Dash Cayenne	

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All green vegetables may be made into cream soups, keeping the proportions of thickening and liquor according to these recipes.

A well beaten egg or a half pint of cream whipped to a stiff froth always adds to the consistency and flavor.

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## SUET DUMPLINGS

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Chop a half cupful of raw suet; add gradually one cupful of flour and a half teaspoonful of salt. Add sufficient water to moisten, roll into dumplings the size of a hazelnut, drop into the boiling soup and cook ten minutes.

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## QUICK TOMATO SOUP

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1 Can or 12 Fresh Tomatoes	Put the tomatoes, water or stock and all the seasonings into a saucepan. When hot, add the Snowdrift and flour rubbed together. Stir until boiling; press through a sieve; reheat and send at once to the table.
1 Pint Water or Stock	
2 Bay Leaves	
1 Slice Onion	
1 Blade Mace	
2 Tablespoonfuls Snowdrift	
2 Tablespoonfuls Flour	
1 Teaspoonful Salt	
1 Saltspoonful Black Pepper	
Dash Cayenne	

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*SNOWDRIFT is more wholesome than animal fat*

# FISH

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The flesh of all fish should be firm and entirely free from odor; stale fish is dangerous. Small fish are best fried; large fish, planked, broiled, boiled or baked. White fleshed fish, like cod, haddock and halibut, may be kept in a cold place for a day or two after they come from the market, but the dark and pink fleshed fish lose their flavor soon after leaving the water.

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## BOILED FISH

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Wash and clean a white fleshed fish; wipe it carefully with a soft cloth, dust it with salt and black pepper, and squeeze over it the juice of half a lemon or lime. Wrap it in a piece of cheese cloth, place it in a deep pan of boiling water; add to the water a tablespoonful of vinegar, a teaspoonful of salt and a dash of cayenne. Cover the pan and simmer gently ten minutes to each pound of fish. The moment the fish is done, lift the cheese cloth with the fish, draining it carefully; turn it on a heated platter, garnish with lemon and parsley and send to the table with Sauce Hollandaise or plain drawn butter.

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## TO FRY FISH

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Perch, brook trout, cat fish, smelts, sun fish and flying fish are more palatable fried than cooked in any other way. Clean them, wash well in cold water, and immediately dry them with a soft cloth. Sprinkle with salt and black pepper. Beat an egg and add to it a tablespoonful of water. Dip the fish first into the egg, roll them in cracker or bread crumbs, and fry them in deep hot Snowdrift. If you are without a thermometer, watch the Snowdrift while heating, and every now and then throw in a bit of bread. If it browns in twenty seconds, it is sufficiently hot to use. As soon as the fish are fried, drain them on brown paper, and send to the table, plain or with Sauce Tartare.

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**SNOWDRIFT** *is endorsed by physicians*

## FRIED HALIBUT

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Cut halibut steaks into pieces two inches square. Beat an egg and add to it a tablespoonful of water. Season the halibut with salt and black pepper, dip it first in the egg, then cover it with bread crumbs and fry in deep hot Snowdrift.

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## FILLETS OF FISH

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Clean and dry one good sized fish. Place your hand on the top of the fish and with a sharp knife remove the flesh from the bones, leaving the flesh whole. Turn the fish and remove the flesh from the other side of the bones. Cut this into strips crosswise, roll each strip and fasten with a wooden toothpick. Dip them in egg, dust with cracker crumbs and fry in deep hot Snowdrift.

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## COD FISH BALLS

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- 1 Pound Salt Cod
- 4 Good Sized Potatoes
- 2 Tablespoonfuls Milk
- 1 Egg
- 1 Saltspoonful Black Pepper

Soak the fish over night. The next morning, pick it apart, cover it with boiling water and let it stand fifteen minutes. Boil and mash the potatoes, add them to the fish; mix thoroughly and add the yolk of the egg and the seasoning. Form into balls a little larger than an English walnut. Beat the white of the egg slightly in a tablespoonful of water; roll the balls in this, then in bread or cracker crumbs and fry in deep hot Snowdrift. Serve plain or with Tomato Sauce.

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## SALT COD, WEST INDIAN FASHION

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- 1 Pound Salt Cod
- 2 Tablespoonfuls Snowdrift
- 1 Sweet Pepper
- 1 Onion
- 1 Tablespoonful Chopped Parsley
- 2 Good Sized Tomatoes or
- ½ Pint Canned Tomatoes
- Dash Cayenne

Chop the pepper and onion very fine and cook in the hot Snowdrift until soft, not brown; add the tomatoes, peeled and cut into pieces, and the cayenne. Cook five minutes. Cut the cod into squares of one inch, place it over the top of the mixture, cover and cook for fifteen minutes. Serve with boiled rice.

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**SNOWDRIFT** *is a perfect shortening*

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## COD FISH FRITTERS

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- 1 Pound Salt Cod
- 3 Good Sized Potatoes
- 2 Eggs
- 1 Saltspoonful Black Pepper

Wash the cod through several cold waters, soak it for about two hours, pick it apart and put it, with the potatoes, over the fire in boiling water. Cook it until the potatoes are tender; drain; mash the potatoes with the cod meat; add the pepper and the eggs, beaten. When thoroughly mixed, have ready a pan of hot Snowdrift. Drop the mixture by tablespoonfuls into the hot Snowdrift, brown and turn. Drain on paper and serve.

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## OYSTER SAUTE

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Drain twenty-five good fat oysters. Pour over them a little cold water and drain again. Put into a shallow frying pan four tablespoonfuls of Snowdrift; when very hot, add a few oysters at a time; shake them until brown and lift them with a skimmer to a saucepan. When all have been browned, put two tablespoonfuls of Snowdrift and two of flour into a saucepan, mix and add a half pint of boiled and strained oyster liquor. When boiling, add a teaspoonful of salt, a dash of cayenne, a dash of black pepper and a teaspoonful of Worcestershire Sauce. Add the oysters and when hot serve on toast.

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## CURRIED OYSTERS

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- 25 Oysters
- 1 Onion
- 2 Tablespoonfuls Snowdrift
- 1 Teaspoonful Curry Powder
- 1 Teaspoonful Lemon Juice
- 1 Teaspoonful Salt
- Dash Cayenne

Put the Snowdrift into a saucepan and add the onion, chopped. Shake until the onion is soft; add the curry powder and then the oysters, drained. Cover the pan, bring quickly to a boil, add the salt and cayenne and serve at once.

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*Use SNOWDRIFT instead of BUTTER in old recipes,*

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## CREAMED OYSTERS

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- 1 Pint or 25 Good Sized Oysters
- 2 Tablespoonfuls Finely Chopped Celery
- 1 Tablespoonful Snowdrift
- $\frac{1}{2}$  Teaspoonful Salt
- 1 Saltspoonful Black Pepper
- Dash Cayenne

Drain the oysters, pour over them cold water and drain again. Throw them into a very hot saucepan, add all the ingredients and stir carefully until the gills are curled. Serve at once.

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## LOBSTER ALPHONSE

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- $\frac{1}{2}$  Pint Tomato Sauce
- 2 Tablespoonfuls Snowdrift
- 1 Sweet Green Pepper
- 1 Sweet Red Pepper
- White Meat of 1 Chicken
- 2 Cupfuls Boiled Rice
- 1 Lobster
- 1 Teaspoonful Salt

Cut the lobster meat and chicken into dice. Put the Snowdrift into a shallow frying pan, add the peppers chopped very fine and shake until they are soft. Add the lobster, chicken and salt, and push to the side of the stove to slowly heat while you make the Tomato Sauce and drain the rice. Put the rice in the center of a platter, put the meat mixture over the top, pour over the Tomato Sauce and send to the table.

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## FRIED OYSTERS

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Drain large fat oysters. Lay them out on a baking board and dry them with a piece of soft cheese cloth; dust with salt and cayenne. Beat an egg until well mixed, add a tablespoonful of the oyster liquor and a tablespoonful of water. Put on the board a goodly quantity of sifted bread crumbs. With the thumb and finger pick up the oyster by the hard muscular part, dip it in the crumbs, then into the egg and back in the crumbs. So continue, until all are dipped, being careful to have them thoroughly covered. Keep the crumbs dry and the egg as free from crumbs as possible. Put two or three pounds of Snowdrift into the frying pan; when it browns a piece of bread in twenty seconds, begin to fry. Put four

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*No one finds fault with* SNOWDRIFT

## FRIED OYSTERS—CONTINUED

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or five oysters at a time into the frying basket; as soon as they are brown, lift the basket, drain and stand the oysters on a piece of brown paper in a shallow baking pan. Keep the oysters warm while you continue the frying.

To be absolutely perfect, oysters must be fried and served at once.

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## FRIED CLAMS

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Select young tender soft clams. Dry, dust them with salt and cayenne, roll them in bread crumbs and fry in deep hot Snowdrift.

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ALL MEASUREMENTS *are* LEVEL



# MEATS

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## FRIED CHICKEN

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Draw, singe and disjoint one broiling chicken; dust the pieces with salt, pepper and flour. Put four tablespoonfuls of Snowdrift into a shallow frying pan; when hot, put in the chicken; turn until each piece is thoroughly browned. Cover the pan, push it over a slow fire where the chicken will cook until tender, about a half hour. Lift the chicken to the serving platter. Add four tablespoonfuls of flour to the Snowdrift in the pan, mix and add a pint of milk. Stir until boiling, add a half teaspoonful of salt and a saltspoonful of pepper. Pour this over the chicken, garnish the dish with sweet potato croquettes and send to the table.

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## ROASTED FOWL

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Draw and truss one four-pound fowl. Place it in a baking pan; put a teaspoonful of salt in the pan, dust the fowl with pepper and place it in a very hot oven. When the outside is slightly browned, baste it thoroughly with melted Snowdrift, dust the breast thickly with flour, put it back in the oven and roast carefully an hour and a half, basting it once or twice with melted Snowdrift.

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## CHICKEN SAUTÉ

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The Dark Meat of 1  
Cooked Chicken  
½ Can Mushrooms  
1 Sweet Green Pepper  
½ Spanish Onion  
½ Pint Stock  
3 Tablespoonfuls Snowdrift  
2 Tablespoonfuls Sherry  
1 Teaspoonful Kitchen  
Boquet  
1 Teaspoonful Worcester-  
shire Sauce  
1 Teaspoonful Salt  
Dash Cayenne

Put the Snowdrift in a saucepan with the onion and pepper, chopped. Cook these until slightly brown; add the chicken, cut into dice, and the mushrooms, sliced. Shake and cook uncovered for fifteen minutes. Add the salt, cayenne and stock. Cook slowly for a half hour, add the Sherry and send to the table.

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SNOWDRIFT *makes delicious* BISCUIT

## SWEETBREAD CUTLETS

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- 1 Pint Chopped Cooked Chicken
- 1 Pair Calf's Sweetbreads
- 1 Pint Milk
- ½ Can Mushrooms
- 3 Tablespoonfuls Snowdrift
- 5 Tablespoonfuls Flour
- 1 Teaspoonful Onion Juice
- ¼ Nutmeg Grated
- 1 Tablespoonful Chopped Parsley
- 1 ½ Teaspoonfuls Salt
- 1 Saltspoonful Black Pepper
- Dash Cayenne

Wash and cook the sweetbreads three-quarters of an hour. When cold, pick them apart and add them with all the seasonings and the mushrooms, chopped, to the chicken. Heat the milk; rub the Snowdrift and the flour together, add them to the milk and stir until thick and smooth. Add the chicken mixture, and turn out to cool. When cold, form into cutlets the shape and size of a French chop. Dip in beaten egg, roll in bread crumbs and fry in hot Snowdrift. Serve plain or with Cream Sauce.

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## BROWN FRICASSEE

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- 1 Roasting Chicken
- 1 Pint Water
- 1 Slice Onion
- 2 Bay Leaves
- 4 Tablespoonfuls Snowdrift
- 4 Tablespoonfuls Flour
- 1 Saltspoonful Celery Seed
- 1 Teaspoonful Salt
- 1 Saltspoonful Pepper

Clean and disjoint the chicken. Put the Snowdrift into a saucepan; when hot, dust the chicken with flour and drop it into the hot Snowdrift; turn until nicely browned. Draw it to one side of the saucepan, add the flour, mix thoroughly, add one pint and a half of water and all the seasonings. Cover the saucepan and simmer continually until the chicken is tender, about one hour. Dish the chicken, strain over the sauce, garnish the dish with triangular pieces of toast or pastry, dust with chopped parsley and serve.

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## VEAL CUTLET

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Cut one cutlet into squares of two inches. Dust with salt and pepper, roll in flour and sauté in a small quantity of Snowdrift. When the cutlets are brown on one side, turn and brown on the other. Serve plain or with Brown Sauce.

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*SNOWDRIFT should not be hot enough to smoke*

## CHICKEN PIE

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- 1 Four Pound Fowl
- 1 Pint Diced Potatoes
- 1 Slice Onion
- 2 Bay Leaves
- 12 Cloves
- 2 Tablespoonfuls Snowdrift
- 3 Tablespoonfuls Flour
- 1 Teaspoonful Salt
- 1 Saltspoonful Pepper

Put the fowl into a kettle of boiling water; add the onion, bay leaves and cloves. Simmer gently until it is tender. When done, remove the meat from the bones, rejecting the skin. Cut the meat into squares of one inch; put a layer in the bottom of a baking dish, then a layer of the diced potatoes and a dusting of salt and pepper, and so continue until the dish is full. Rub the Snowdrift and flour together; add one pint of the water in which the chicken was boiled; stir until boiling. Pour this over the chicken, dust with chopped parsley, cover with Snowdrift puff paste and bake in a moderate oven three-quarters of an hour. Blanched oysters or chopped mushrooms will greatly improve the flavor of chicken pie.

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## A FRICANDEAU OF VEAL

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- 1 Thick Slice Veal from the Leg
- 1 Onion
- ½ Pint Chopped Celery Tops
- 1 Carrot
- 4 Tablespoonfuls Snowdrift
- 2 Teaspoonfuls Salt
- 1 Saltspoonful Black Pepper

Put the veal into shape. Heat the Snowdrift in a shallow baking pan, put in the veal, brown thoroughly on one side, turn and brown on the other. Add the onion and carrot, sliced, the celery, salt and pepper and one quart of boiling water. Cover the pan and cook in a hot oven one hour; lift the cover of the pan and cook thirty minutes longer. Serve the veal with a brown sauce made from the liquor in the pan.

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## BREADED CHOPS

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Season mutton or lamb chops nicely with salt and pepper; dip them in egg, then in cracker or bread crumbs and fry in deep hot Snowdrift. Have ready a heated platter filled with Tomato Sauce; arrange the chops, garnish with parsley and send to the table.

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*Use SNOWDRIFT once and you will use it every time*

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## CHICKEN CROQUETTES

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- 1 Pint Finely Chopped Cold Chicken
- ½ Pint Milk
- 2 Tablespoonfuls Snowdrift
- 3 Tablespoonfuls Flour
- ¼ Nutmeg, Grated
- 1 Tablespoonful Chopped Parsley
- 1 Teaspoonful Onion Juice
- 1 Teaspoonful Salt
- 1 Saltspoonful Black Pepper
- Dash Cayenne

Rub the Snowdrift and flour together; add the milk, stir until smooth and thick and take from the fire. Add all the seasonings to the meat, mix the meat with the white sauce and stand aside until very cold. When cold, form into pyramids or cylinders, dip in beaten egg, roll in bread crumbs and fry in deep hot Snowdrift.

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## FRIED SWEETBREADS

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- 1 Pair Calf's Sweetbreads
- ½ Pint Tomato Sauce

Wash the sweetbreads in cold water; throw them into boiling water and simmer gently for three-quarters of an hour; throw them at once into cold water. Remove the membrane, and cut the sweetbreads into slices a half inch thick; season them with salt and pepper. Dip them in egg, roll them in bread crumbs and fry in deep hot Snowdrift. Fill the bottom of a heated platter with Tomato Sauce; arrange in this neatly the sweetbreads, garnish with triangular pieces of toast and send to the table.

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## CALF'S BRAINS À LA CREOLE

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- 1 Calf's Brain
- 3 Fresh or ½ Pint Canned Tomatoes
- 1 Sweet Green Pepper
- 1 Small Onion
- 3 Tablespoonfuls Snowdrift
- 1 Teaspoonful Salt
- Dash Cayenne

Wash and clean the brains in cold water; drop them carefully into boiling water and simmer gently for a half hour; drain and dry. Cut the brains into slices one inch in thickness. Put the Snowdrift with the onion and pepper, chopped, into a saucepan; cook until they are soft, not brown; add the tomatoes. Lay the brains on top, add the salt and cayenne, cover and simmer gently twenty minutes. Brains may be parboiled and fried according to the recipe for fried sweetbreads.

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SNOWDRIFT "*takes the palm*" for shortening

## THOMPSON'S CROQUETTES

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1 Pint Chopped Cold Meat	Mix the meat and the potatoes; add the yolks of the eggs and all the seasonings. Mix thoroughly. Form into cylinders, roll in egg and bread crumbs and fry in deep hot Snowdrift. Serve with Creamed Peas as a garnish.
1 Pint Mashed Potatoes	
Yolks 2 Eggs	
1 Tablespoonful Chopped Parsley	
$\frac{1}{4}$ Nutmeg, Grated	
1 Saltspoonful Celery Seed	
1 Teaspoonful Salt	
Dash Cayenne	

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## BROWN STEW

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1 Pound Cold Cooked Beef	Put the sugar in a saucepan and shake it over the fire until it is thoroughly browned, add the Snowdrift and the onion and pepper chopped. Cook until they are slightly fried, add the meat and stir until it is well seared, and add all the other ingredients except the Sherry. Cover and cook slowly thirty minutes, add the Sherry and serve.
1 Onion	Any cold meat may be used in place of the beef. Left over duck is very good warmed up in a salmi.
1 Green Pepper	
12 Olives	
12 Mushrooms	
1 Tablespoonful Sugar	
4 Tablespoonfuls Sherry	
4 Tablespoonfuls Snowdrift	
1 Teaspoonful Salt	
10 Drops Tabasco Sauce	
1 Pint Stock or Water	

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## STEAKS À LA STANLEY

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1 Pound Chopped Lean Beef	Peel the bananas and put them in a baking pan with one tablespoonful of Snowdrift and the sugar; bake thirty minutes. Add the salt and pepper to the meat and form it into four good sized steaks. Put them in a dry baking pan and into a quick oven for twenty minutes. Rub the Snowdrift and the flour together, add the milk and stir until boiling, then add the salt and the horseradish. Pour this sauce into the bottom of a heated platter, place the steaks in the sauce, put the bananas over the top and send to the table.
4 Tablespoonfuls Snowdrift	
2 Tablespoonfuls Flour	
6 Bananas	
4 Tablespoonfuls Dry Horseradish	
4 Tablespoonfuls Sugar	
$\frac{1}{2}$ Teaspoonful Salt	
$\frac{1}{2}$ Pint Milk	

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SNOWDRIFT *perfect shortening for* PIE-CRUST

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## HAMBURG STEAKS

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- 1 Pound Chopped Lean Beef
- 2 Good Sized Onions
- 1 Teaspoonful Salt
- 1 Saltspoonful Pepper

Peel the onions, cut them into slices and pull them apart into rings. Put them in a frying basket, a few at a time, and plunge them into deep hot Snowdrift; drain and dust with salt. Add the salt and pepper to the chopped meat, mix and form into six small steaks. Sauté these in a small quantity of hot Snowdrift. Dish them on a heated platter, cover with the crisp fried onions, and send at once to the table.

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## RAGOUT OF BEEF

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- Cold Cooked Beef
- 2 Tablespoonfuls Snowdrift
- 2 Tablespoonfuls Flour
- ½ Pint Stock
- 1 Tablespoonful Worcestershire Sauce
- 1 Tablespoonful Sherry
- 1 Teaspoonful Salt
- 1 Saltspoonful Black Pepper

Put the Snowdrift in a small stew pan, add sufficient cold cooked beef cut into dice to make a pint; shake over the fire until the meat is thoroughly seared; add the flour, mix and add the water. Stir until boiling, add all the seasonings but the Sherry. Cover and simmer gently fifteen minutes; add the wine, dish and garnish with potato croquettes.

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## BEEF STEAK PIE

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- 1 Pound Round of Beef
- 4 Potatoes, Diced
- 2 Tablespoonfuls Snowdrift
- 2 Tablespoonfuls Flour
- 1 Pint Good Stock
- Snowdrift Paste
- 1 Teaspoonful Kitchen Boquet
- 1 Teaspoonful Salt
- 1 Saltspoonful Pepper

Cut the beef steak into cubes of one inch. Put a layer of meat in the bottom of a baking dish, then a layer of potato dice, then a sprinkling of salt and pepper, and so continue until all the meat is used. Rub the Snowdrift and flour together; add the stock, kitchen boquet, salt and pepper. Pour this over the meat and dust thickly with chopped parsley. Cover with Snowdrift paste, making a hole in the center. Bake in a moderate oven one hour.

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**SNOWDRIFT** *for delicious, digestible doughnuts*

## CORNED BEEF HASH

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- 1 Pint Cooked Corned Beef,  
Chopped Fine
- 1 Pint Cold Boiled Potatoes,  
Chopped
- 2 Tablespoonfuls Snowdrift
- $\frac{1}{2}$  Pint Stock or Water
- 1 Teaspoonful Onion Juice
- 1 Saltspoonful Pepper

Mix the meat and the potatoes in a saucepan; add the stock, Snowdrift, onion juice and pepper. Stir constantly until thoroughly heated. Serve on buttered toast.

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## VEAL POT PIE

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- 1 Knuckle Veal
- 1 Pint Sifted Flour
- 2 Teaspoonfuls Baking  
Powder
- $\frac{1}{2}$  Pint Milk
- 1 Tablespoonful Snowdrift
- 1 Onion
- 3 Pints Water
- 1 Teaspoonful Salt
- 1 Saltspoonful Pepper

Wash the knuckle, remove the meat. Put the bones and meat in a saucepan with the water, onion, salt and pepper and simmer about an hour and a quarter until the meat is tender. Put the flour in a bowl, add an extra half teaspoonful of salt and the baking powder, sift and rub in quickly the Snowdrift. Add gradually the milk, making a moist, not wet, dough. Roll it out on a board and cut with an ordinary biscuit cutter. Place these biscuits over the top of the meat, cover the stew pan, and cook slowly fifteen minutes without lifting the lid. Dish the crust around a large platter, put the meat in the center, and baste over the sauce.

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## SALMI OF PIGEON

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- 6 Pigeons
- 1 Onion
- 1 Sweet Red Pepper
- 1 Pint Stock
- 4 Tablespoonfuls Snowdrift
- 1 Tablespoonful Worcestershire  
Sauce
- $\frac{1}{2}$  Can Mushrooms
- 12 Stuffed Olives
- 4 Tablespoonfuls Sherry
- 1 Teaspoonful Salt

Draw and truss the pigeons. Put the Snowdrift in a kettle with the onion and pepper, chopped; shake until soft; add the pigeons; shake and turn until they are thoroughly seared. Then add all the other ingredients except the Sherry. Cover the kettle and simmer gently until the pigeons are tender, about one hour. Add the Sherry and serve.

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**SNOWDRIFT** *for quick, wholesome, deep* FRYING

## A SWISS DINNER

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- 3 Pounds Shin of Beef
- 3 Quarts Water
- 1 Soup Bunch
- 1 Turnip
- 1 Onion
- 12 Whole Cloves
- 2 Carrots
- ½ Pint Peas
- 4 Tablespoonfuls Snowdrift
- 2 Tablespoonfuls Flour
- 1 Tablespoonful Sugar
- 1 Tablespoonful Salt
- 1 Saltspoonful Black Pepper
- Dash Cayenne

Cut the meat from the bone. Put the sugar in the bottom of the soup kettle, shake over the fire until it is thoroughly browned, then add the water and beef, putting the bones in the bottom of the kettle and the meat over the top. Cover the kettle and simmer gently for two hours; then add all the seasonings and the vegetables cut into dice. Boil the peas separately. At serving time, remove the meat, cut it into meat slices and arrange it over a meat platter. Rub the flour and Snowdrift together over the fire; add one pint of the soup liquor and stir until boiling; add the peas. Strain the soup and add the vegetables to the sauce. Heap this into the center of the meat dish, basting the meat with the sauce, and stand it aside to keep hot. Reheat the soup and serve with croutons. This, with a salad, makes a complete dinner at very little cost.

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## TURKISH TONGUE

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- 1 Fresh Beef's Tongue
- ½ Pound Raisins
- 1 Carrot
- ½ Pound Dates
- 1 Pint Button Onions
- 4 Tablespoonfuls Snowdrift
- 1 Sweet Red Pepper
- 2 Teaspoonfuls Salt

Wash the tongue, cover it with boiling water and cook slowly for two hours. Skin the tongue and tie it in shape. The water in which it was boiled may be saved for soup. Put the Snowdrift into the kettle, add the pepper, chopped, the onion, peeled, and the carrot cut into fancy shapes. Shake over the fire until they are slightly browned. Put in the tongue, raisins and dates. Add one quart of the water in which the tongue was boiled, cover and *simmer* gently two hours longer. Serve the tongue in the center of the dish with the vegetables and the fruits around it. Reduce the sauce if necessary, pour it over the tongue, and serve. Sheep's and calf's tongues may be cooked and served in the same fashion.

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SNOWDRIFT *good to use over and over again*



# VEGETABLES

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## PANNED TOMATOES

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- 6 Solid Tomatoes
- 4 Tablespoonfuls Snowdrift
- 2 Tablespoonfuls Flour
- ½ Pint Milk

Cut the tomatoes into halves, dust them with salt and pepper. Put the Snowdrift in a baking pan, and when hot put in the tomatoes, skin side down. Cook them a minute over a brisk fire, baste them with the Snowdrift and stand them in a moderate oven for twenty minutes, until they are soft. Dish them neatly on toast. Add the flour to the Snowdrift in the pan, add the milk and stir until boiling. Pour it over the tomatoes and serve.

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## DEVILED TOMATOES

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- 1 Small Red Pepper
- 3 Tomatoes
- 1 Tablespoonful Grated Onion
- 2 Tablespoonfuls Snowdrift
- 1 Teaspoonful Salt

Put the Snowdrift in a pan; when hot, add the pepper, chopped fine, and the tomatoes, peeled and cut into thick slices. Cover and simmer ten minutes until the tomatoes are tender; then add the salt and onion and send at once to the table.

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## PEANUT CROQUETTES

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- ½ Pint Shelled Roasted Peanuts
- 1 Pint Mashed Potatoes
- 1 Teaspoonful Onion Juice
- 1 Tablespoonful Parsley Yolk of 1 Egg
- 1 Teaspoonful Salt
- 1 Saltspoonful Black Pepper

Put the nuts through the meat grinder and add them to the mashed potatoes. Add all the seasonings and the yolk of the egg; mix thoroughly. Form into balls the size of an English walnut, roll in the white of the egg beaten with a table-spoonful of water, then in bread crumbs and fry in deep hot Snowdrift. Serve with Tomato Sauce.

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## SWEET POTATO CROQUETTES

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Bake four good sized potatoes. When done, scoop out the center, add a half teaspoonful of salt, a dash of pepper and the yolk of an egg. Mix and form into small cylinders; dip in egg, then in bread crumbs and fry in deep hot Snowdrift.

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**SNOWDRIFT** *is never sold in bulk*

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 PLAIN OMELET
 

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Beat four eggs until well mixed; add four tablespoonfuls of water, a half teaspoonful of salt and a dash of pepper. Have ready heated one tablespoonful of Snowdrift in a small omelet pan. Turn in the eggs, shake over a quick fire; lift the edge of the omelet with a limber knife, allowing the soft portion to run underneath; fold and turn it on to a heated dish.

Plain omelet may be served with Oyster or Tomato Sauce, or with a garnish of peas or asparagus tips and White Sauce.

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 EGGS SUR LE PLAT
 

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Put one tablespoonful of Snowdrift into a deep plate; melt it carefully without browning. Break in four fresh eggs, dust them with salt and pepper, run them in a quick oven until set. Serve in the plate.

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 SHIRRED EGGS
 

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Melt four tablespoonfuls of Snowdrift and pour it into the bottom of six shirred egg dishes. Dust with bread crumbs, break into each dish two eggs, dust with salt and pepper and stand them in the oven until thoroughly set.

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 EGGS À LA CREOLE
 

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2 Tablespoonfuls Snowdrift  
 1 Red Sweet Pepper  
 1 Peeled Tomato  
 1 Finely Chopped Onion

Put the Snowdrift in a saucepan; add the onion and pepper, chopped fine. Shake until soft; add the tomato, cut into pieces. Stand this over a slow fire while you shir the eggs. Take them from the oven, put a tablespoonful of this mixture in each dish and send to the table.

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*Remember to use SALT with SNOWDRIFT*

## POTATO OMELET

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Beat eggs as for a plain omelet. Work them gradually into a half pint of mashed potatoes; add a half cupful of hot milk, and cook the same as Plain Omelet.

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## SPANISH OMELET

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- 4 Eggs
- 1 Good Sized Tomato
- 1 Small Onion
- 4 Tablespoonfuls Snowdrift
- 1 Red Pepper
- 5 Mushrooms
- ½ Teaspoonful Salt
- 1 Saltspoonful Black  
Pepper

Put the Snowdrift into a shallow pan; add the onion and pepper, chopped fine. Shake until these are soft, not brown. Then add the mushrooms, chopped, and the tomato, peeled and cut into pieces. Stand on the back part of the stove to cook fifteen minutes. Beat the eggs and make them into a perfectly plain omelet. Fold, turn into a heated platter, heap the Spanish mixture at the ends of the plate and send to the table.

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ALL MEASUREMENTS *are* LEVEL

# SAUCES

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## WHITE SAUCE

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2 Tablespoonfuls Snowdrift	Rub the Snowdrift and flour together,
2 Tablespoonfuls Flour	add the milk, cold; stir until boiling.
$\frac{1}{2}$ Pint Milk	Add the salt and pepper and it is ready
$\frac{1}{2}$ Teaspoonful Salt	to serve.
Dash Black Pepper	

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## BROWN SAUCE

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2 Tablespoonfuls Snowdrift	Rub the Snowdrift and flour together,
2 Tablespoonfuls Flour	add the stock or water and stir until boil-
$\frac{1}{2}$ Pint Stock or Water	ing. Add the kitchen boquet or brown-
1 Teaspoonful Kitchen	ing, salt and pepper.
Boquet or Browning	
$\frac{1}{2}$ Teaspoonful Salt	
Saltspoonful Black	
Pepper	

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## TOMATO SAUCE

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2 Tablespoonfuls Snowdrift	Rub the Snowdrift and flour together;
2 Tablespoonfuls Flour	add the water and onion juice; stir until
$\frac{1}{2}$ Pint Strained Tomato	boiling and add the salt and pepper.
1 Teaspoonful Onion Juice	
$\frac{1}{2}$ Teaspoonful Salt	
1 Saltspoonful Pepper	

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## DRAWN SNOWDRIFT SAUCE

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2 Tablespoonfuls Snowdrift	Rub the Snowdrift and flour together;
2 Tablespoonfuls Flour	add gradually the boiling water. Bring
$\frac{1}{2}$ Pint Boiling Water	to a boil, add the salt and pepper.
$\frac{1}{2}$ Teaspoonful Salt	
Saltspoonful Pepper	

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SNOWDRIFT *just the thing for biscuit and bread*

## PLAIN SAUCE HOLLANDAISE

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Make a plain Drawn Snowdrift Sauce; take it from the fire; add the well beaten yolks of two eggs and the juice of half a lemon or two tablespoonfuls of Tarragon Vinegar.

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## CAPER SAUCE

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Make a plain Drawn Snowdrift Sauce; take it from the fire and add two tablespoonfuls of capers.

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## OYSTER SAUCE

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25 Oysters  
2 Tablespoonfuls Snowdrift  
2 Tablespoonfuls Flour  
 $\frac{1}{2}$  Cupful Milk  
1 Teaspoonful Salt  
1 Saltspoonful Black Pepper  
Dash Cayenne

Drain the oysters; throw them into a hot saucepan and stir until the gills are curled; strain, saving the liquor. Rub the Snowdrift and flour together; add the oyster liquor and milk; stir until boiling. Add the salt, pepper and cayenne, then the oysters. Serve with boiled or roasted duck or chicken.

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## BROWNING OR KITCHEN BOQUET

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This can be purchased at any grocer's or be made at home. Put one cupful of sugar in an iron frying pan over the fire. Shake and stir until it melts and turns a dark brown and smokes. Add a half cupful of water, stir until boiling, add a clove of garlic, a chopped onion, six whole cloves, a teaspoonful of salt, a saltspoonful of black pepper and a dash of Tabasco Sauce. Simmer twenty minutes, strain and bottle for use. This will keep for months.

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ALL MEASUREMENTS *are* LEVEL

# BREADS

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## SWEET POTATO ROLLS

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- 1 Pint Milk
- 1 Pint Flour
- 4 Baked Sweet Potatoes
- 1 Compressed Yeast Cake
- 1 Tablespoonful Snowdrift
- 1 Teaspoonful Salt

Scald the milk and when lukewarm add the yeast, moistened, the salt, Snowdrift and sufficient flour to make a batter. Beat well and stand in a warm place two hours. When the potatoes are done, press them through a sieve, add them to the light bread mixture, and add sufficient flour to make a soft dough. Knead carefully, cover and stand aside until very light. Form quickly into rolls and place in greased pans. Stand aside for one hour. Bake in a quick oven twenty minutes.

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## ADIRONDACK CORN BREAD

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- 1 Cupful Corn Meal
- 5 Eggs
- 1 Pint Milk
- 4 Tablespoonfuls Snowdrift
- 1 Cupful Flour
- 4 Teaspoonfuls Baking Powder

Soften the Snowdrift; beat the eggs separately until very light. Add the yolks of the eggs to the milk, then add the meal and flour and Snowdrift. Beat thoroughly, add the baking powder, mix and fold in the well beaten whites. Bake in a shallow pan in a moderately quick oven for three-quarters of an hour. Serve hot, cut into squares.

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## SOUTHERN RICE BREAD

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- 2 Cupfuls White Corn Meal
- 3 Eggs
- 1 1/4 Pints Milk
- 1 Cupful Cold Boiled Rice
- 2 Tablespoonfuls Snowdrift
- 1/2 Teaspoonful Salt
- 4 Teaspoonfuls Baking Powder

Beat the eggs until light without separating; add the milk, meal, salt, rice and melted Snowdrift. Beat thoroughly for two minutes, add the baking powder and mix again. Grease three deep pie dishes, turn in the mixture, and bake in a hot oven thirty minutes.

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**SNOWDRIFT** *proves satisfactory every time*

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## PARKERHOUSE ROLLS

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- 1 Pint Milk
- 2 Quarts Sifted Flour
- 3 Tablespoonfuls Snowdrift
- 1 Compressed Yeast Cake
- 1 Teaspoonful Salt

Put the flour in a bowl, add the salt and rub in the Snowdrift. Scald the milk and let it cool, add to it the yeast cake, moistened. Make a well in the center of the flour and pour in the milk and yeast; cover and stand aside until morning. In the morning, stir in the flour gradually until you have a stiff dough; knead for fifteen minutes, then pound for fifteen minutes with a potato masher. The dough must be soft and velvety. Put it back in the bowl, stand in a warm place, 72 degrees Fahrenheit, until it has doubled its bulk and is very light. Turn it on a board and roll it out carefully in a sheet a quarter of an inch thick; cut with a large round cutter and, with a knife handle, make in the center of each cake a sort of hinge or depression, fold over one half and place them in a greased baking pan. When very light, bake in a quick oven fifteen minutes.

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## TEA ROLLS

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- 1 Pint Milk
- 1 Compressed Yeast Cake
- Flour to Make a Dough
- 2 Tablespoonfuls Snowdrift
- 1 Tablespoonful Sugar
- 1 Teaspoonful Salt

Scald the milk and when lukewarm add the yeast, moistened, salt, sugar and Snowdrift, melted. Beat in sufficient flour to make a batter that will drop from a spoon. Beat thoroughly, and continue adding flour until you have a dough; knead for fifteen minutes or until the dough is soft and elastic. Brush a bowl with Snowdrift, put in the dough, cover and stand aside until it has doubled its bulk, about three hours. Turn the dough on to a board, pinch off small pieces the size of a walnut, knead them lightly with the fingers; place them in a pan brushed with Snowdrift, stand aside about three-quarters of an hour until very light, and bake in a quick oven fifteen minutes.

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SNOWDRIFT *in sealed pails to keep it PURE*

## MARYLAND BISCUIT

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- 1 Quart Flour
- 1 Cupful Milk
- 3 Tablespoonfuls Snowdrift
- ½ Cupful Water
- 1 Teaspoonful Salt

Rub the Snowdrift into the flour; add the salt. Mix the milk and water and add them gradually until you have a stiff dough. Flour a baking board, turn out the dough and beat well, folding and turning the dough. When it blisters easily, after you have beaten for about fifteen minutes, roll it into a sheet about a half inch thick. Cut into small biscuits, prick the tops and bake in a slow oven until thoroughly done and lightly browned top and bottom.

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## QUICK BISCUITS

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- 1 Tablespoonful Snowdrift
- 1 Quart Flour
- 4 Teaspoonfuls Baking Powder
- 1 ½ Cupfuls Milk
- 1 Teaspoonful Salt

Add the salt and the baking powder to the flour and sift. Rub in quickly the Snowdrift, add gradually the milk. The dough must be moist but not wet. Roll into a sheet a half inch thick, cut into biscuits, place in a greased pan so that they cannot touch each other; brush the tops with milk and bake in a quick oven.

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## SOUR MILK BISCUITS

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- 1 Quart Flour
- 2 Tablespoonfuls Snowdrift
- 1 Teaspoonful Bicarbonate of Soda
- 1 ½ Cupfuls Thick Sour Milk or Buttermilk
- 1 Teaspoonful Salt

Rub the Snowdrift into the flour and add the salt. Dissolve the soda in a table-spoonful of water, add it to the sour milk and stir this into the flour. Do not add it all if it makes the mixture too wet. Knead quickly, roll out on a baking board, cut into biscuits and bake in a quick oven twenty minutes.

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SNOWDRIFT *makes delicious* BISCUIT



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## ENGLISH MUFFINS

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1 Pint Milk	Scald the milk, add the Snowdrift and
2 Tablespoonfuls Snowdrift	salt and when lukewarm add the yeast,
1 ½ Pints Flour	moistened, and the flour. Beat thor-
1 Yeast Cake	oughly, cover and stand in a warm place
1 Teaspoonful Salt	three and a half hours. Put spoonfuls
	of this mixture into greased muffin rings
	on a greased griddle. When baked
	slightly on one side, turn with a cake
	turner, ring and all, and bake carefully
	on the other side.

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## TOASTED MUFFINS

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English Muffins are best toasted. Pull them apart ; do not cut them. Toast the pulled side down over a clear fire. Butter and serve.

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## MUFFINS

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1 ½ Cupfuls Flour	Separate the eggs, beat the yolks, add the
1 Tablespoonful Snowdrift	milk, the Snowdrift, melted, the salt and
4 Teaspoonfuls Baking Powder	then beat in the flour that has been sifted
1 Cupful Milk	with the baking powder. Fold in the
2 Eggs	well beaten whites and bake in twelve
½ Teaspoonful Salt	greased gem pans.
	This recipe will answer for whole wheat,
	corn and rye muffins, using the same pro-
	portions, simply changing the flour.

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## WAFFLES

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1 Quart Flour	Add the baking powder and salt to the
3 Eggs	flour and sift it; rub in thoroughly the
1 ½ Pints Milk	Snowdrift. Separate the eggs; add the
2 Tablespoonfuls Snowdrift	milk to the yolks; beat this into the flour,
4 Teaspoonfuls Baking Powder	fold in the well beaten whites and bake.
1 Teaspoonful Salt	

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SNOWDRIFT *is endorsed by physicians*

## POP OVERS

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1 Cupful Flour  
1 Cupful Milk  
2 Eggs  
1 Teaspoonful Snowdrift  
1 Teaspoonful Salt

Beat the eggs without separating until light; add the milk, and then add this slowly to the flour, beating all the while. Grease gem pans with the Snowdrift, make them very hot; fill with the mixture and bake in a hot oven thirty-five or forty minutes.

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## OLD-FASHIONED SALLY LUNN

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2 Eggs  
1 Cupful Milk  
1 Tablespoonful Snowdrift  
1 ½ Cupfuls Flour  
1 Tablespoonful Sugar  
2 Teaspoonfuls Baking Powder  
½ Teaspoonful Salt

Separate the eggs, beat the yolks; add the sugar, Snowdrift, milk, salt and flour. Beat thoroughly, then add the baking powder and beat again. Fold in the well beaten whites and bake in three greased pie dishes; the mixture should be not more than a half inch thick in each dish. As soon as they are done, butter them, pile one on top of the other and send to the table.

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## CRULLERS

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2 Eggs  
1 Cupful Sugar  
1 Tablespoonful Snowdrift  
1 Cupful Milk  
2 Cupfuls Flour  
1 Teaspoonful Baking Powder  
Nutmeg  
Flour

Beat the eggs until light, add sugar, melted Snowdrift and milk; mix and add about two cups of flour and one teaspoonful baking powder, sifted together; beat well; add grated nutmeg and sufficient flour to make a soft dough; knead lightly; roll out, cut and fry in deep hot Snowdrift. Dust with powdered sugar.

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ALL MEASUREMENTS *are* LEVEL

# CAKES

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## RULES FOR CAKE MAKING

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Always sift the flour before measuring, and unless otherwise directed sift it after adding the baking powder.

Beat the Snowdrift to a cream, adding gradually the sugar.

Always fold in the whites of the eggs the last thing. Always separate the eggs unless otherwise directed.

Grease the cake pans with Snowdrift, and line the bottoms with manila paper brushed with Snowdrift. Rich cakes, as pound and fruit cake, should have the sides of the pan also lined with greased paper.

When liquid is used, add the liquid and the flour alternately.

Layer cakes should be baked in a quick oven from twenty to twenty-five minutes; loaf cakes in a slower oven from three-quarters to an hour.

Cakes should be turned from the pan very soon after they are taken from the oven. Cool them upside down on a cloth or sieve.

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## CARAMEL CAKE

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$\frac{1}{2}$  Cupful Snowdrift  
3 Eggs  
 $2\frac{1}{2}$  Cupfuls Flour  
2 Cupfuls Sugar  
1 Cupful Water  
4 Teaspoonfuls Baking  
Powder  
1 Teaspoonful Vanilla

Put three tablespoonfuls of sugar into an iron pan and stand it over a hot fire until it melts and burns, then add three tablespoonfuls of water; bring it to a boil and turn it into a cup; fill the cup with water for the cake. Beat the Snowdrift to a cream, add the sugar and then the yolks of the eggs. When very light, add the water with the caramel and flour that has been sifted with the baking powder, alternately; fold in the well beaten whites and bake in three layers. Put together with nut filling.

---

SNOWDRIFT *is a* PERFECT *shortening*

## CUP CAKE

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- 1 ½ Cupfuls Snowdrift
- 3 Cupfuls Flour
- 4 Eggs
- 2 Cupfuls Sugar
- 1 Cupful Water
- 4 Teaspoonfuls Baking Powder
- 1 Teaspoonful Flavoring

Beat the Snowdrift to a cream, adding gradually the sugar and then the yolks of the eggs; beat thoroughly. Sift the baking powder with the flour, add it alternately with the water and beat until perfectly smooth; add the flavoring and fold in the well beaten whites of the eggs. Bake in a loaf cake pan in a moderate oven one hour.

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## CHOCOLATE LOAF CAKE

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- ½ Cupful Snowdrift
- 3 Eggs
- 2 Ounces Chocolate
- 1 Teaspoonful Vanilla
- 2 Cupfuls Sugar
- 1 Cupful Milk
- 2 ½ Cupfuls Flour
- 4 Teaspoonfuls Baking Powder

Put the chocolate into a double boiler with the milk; stir over the fire until the chocolate is dissolved and then stand aside to cool. Beat the Snowdrift until creamy, adding gradually the sugar and then the yolks of the eggs; beat thoroughly. Sift the baking powder and the flour, add it alternately with the chocolate mixture; beat it until smooth, add the vanilla and fold in the well beaten whites. Bake in a moderate oven three-quarters of an hour.

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## SNOWDRIFT CAKE

---

- ½ Cupful Snowdrift
- 1 Cupful Water
- Whites of 5 Eggs
- 1 ½ Cupfuls Sugar
- 2 ½ Cupfuls Flour
- 4 Teaspoonfuls Baking Powder
- 1 Teaspoonful Bitter Almond Extract

Beat the Snowdrift to a cream and add the sugar. Add alternately the water and the flour sifted with the baking powder. When smooth, add the flavoring and fold in the well beaten whites of the eggs. Bake in a loaf cake pan in a moderate oven three-quarters of an hour. When done and cool, ice with soft icing, and garnish the top with halves of English walnuts or pecan nuts.

This may be baked in three layers and put together with soft or chocolate icing.

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*Put SNOWDRIFT in the doughnuts,*

## SPICE CAKE

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- ½ Cupful Snowdrift
- 1 Cupful Brown Sugar
- ½ Cupful Molasses
- 1 Teaspoonful Soda
- 2 Cupfuls Raisins
- 1 Cupful Sour Milk
- 3 Cupfuls Flour
- 1 Tablespoonful Cinnamon
- 1 Saltspoonful Cloves
- ¼ Nutmeg, Grated

Dissolve the soda in a tablespoonful of warm water, add it to the sour milk and add this to the molasses. Beat the Snowdrift and sugar together, add the molasses mixture and then the flour; beat until smooth and stir in the flavorings. Bake in a square bread pan in a moderate oven one hour.

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## MORAVIAN SUGAR CAKE

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- ½ Pound Brown Sugar
- 2 Eggs
- 4 Tablespoonfuls Snowdrift
- 2 Tablespoonfuls Powdered Cinnamon
- 1 Pint Milk
- 1 Compressed Yeast Cake
- 3 Pints Flour
- 1 Teaspoonful Salt

Scald the milk, add the Snowdrift, and when lukewarm add the yeast cake moistened and the salt. Make a well in the center of the flour and pour into it the milk; stir in enough of the flour to make a thin batter; do not beat; cover and stand in a warm place two and a half hours. Stir in the flour, salt, beaten eggs, half of the cinnamon and half of the sugar. Stir in all the flour and beat and work with the spatula until thoroughly mixed; pour into a large shallow baking pan that has been greased with Snowdrift. Cover and stand in a warm place one hour until very, very light. Mix the remaining cinnamon and sugar; when the cake is light, sprinkle it over the top and bake in a moderate oven one hour.

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## HICKORY NUT CAKE

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- 4 Tablespoonfuls Snowdrift
- Whites of 4 Eggs
- ¾ Cupful Water
- 2 Cupfuls Flour
- 1 ½ Cupfuls Sugar
- 1 Cupful Hickory Nut  
Kernels
- 2 Teaspoonfuls Baking  
Powder

Beat the Snowdrift and sugar to a cream. Sift the flour and baking powder, and add them alternately with the water; when smooth, fold in the well beaten whites of the eggs. Stir in gradually the nuts, pour into a square or round loaf cake pan that has been lined with greased paper and bake in a moderate oven three quarters of an hour. When done and cool, ice the cake with soft icing and garnish the top with finely chopped hickory nuts.

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*and the doughnuts in* SNOWDRIFT

## RIBBON CAKE

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- ½ Cupful Snowdrift
- 4 Eggs
- 1 Cupful Currants
- 3 Cupfuls Flour
- 4 Cupfuls Chopped Citron
- 2 Cupfuls Sugar
- 4 Teaspoonfuls Baking Powder
- 1 Cupful Milk
- 1 Tablespoonful Cinnamon
- 1 Teaspoonful Vanilla

Beat the Snowdrift to a cream, add gradually the sugar, then add the yolks of the eggs and beat until light. Add alternately the milk and flour and baking powder sifted together; add the vanilla and fold in the well beaten whites of the eggs. Take out one-third of the mixture and add to it the cinnamon, currants and chopped citron. Grease three shallow baking pans or sheets; put the fruit mixture into one and the remaining two-thirds into the other two. Bake in a moderate oven a half hour. When done, turn the cakes from the pans. Spread one light cake with a layer of soft icing, then on top place the dark cake, spread it with icing and on top of this the remaining light cake. Cover the whole with a piece of manila paper, put a pan on top and on this a two-pound weight. Let them stand at least one hour, then remove the pan and weight and cut the cake into diamond shaped pieces.

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## PLAIN FRUIT CAKE

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- 1 Cupful Snowdrift
- 5 Eggs
- 2½ Cupfuls Flour
- ¼ Nutmeg Grated
- ½ Teaspoonful Allspice
- 1 Saltspoonful Cloves
- Juice and Grated Rind of 1 Lemon
- 1 Cupful Sugar
- ¾ Pound Currants
- ¾ Pound Raisins
- ¼ Pound Citron
- 1 Teaspoonful Cinnamon
- Juice and Grated Rind of 1 Orange

Beat the eggs without separating until very light; beat the Snowdrift to a cream, adding gradually the sugar; add the eggs, spices and flour. Give the whole a good vigorous beating. Shred the citron, mix it with the other fruit, and dust with four tablespoonfuls of flour. Add the juice and rind of the orange and lemon to the batter, add the fruit, mix and bake in a fruit cake pan that has been lined with greased paper. The oven must be very moderate; the cake should be baked four hours.

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*Use SNOWDRIFT instead of butter in your old recipes*

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## SOFT GINGER BREAD

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- 1 Cupful Molasses
- ½ Cupful Snowdrift
- 1 Teaspoonful Soda
- 3 Cupfuls Flour
- 1 Cupful Brown Sugar
- 1 Cupful Thick Sour Milk
- 2 Eggs
- 2 Teaspoonfuls Ginger
- 1 Teaspoonful Cinnamon

Dissolve the soda in a tablespoonful of water, add it to the sour milk, then add the molasses, sugar, eggs well beaten and last the flour. Beat five minutes and add the cinnamon and ginger; beat again and bake in a shallow pan in a moderate oven thirty minutes.

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## GINGER SNAPS

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- 1 Quart Flour
- 1 Tablespoonful Ginger
- ½ Cupful Snowdrift
- 1 Cupful Molasses
- ½ Cupful Brown Sugar
- Dash Cayenne

Rub the Snowdrift thoroughly into the flour, then add the sugar, ginger and cayenne. Mix well and moisten with the molasses. Knead thoroughly, roll out very thin, cut with a small round cutter and bake in a moderate oven until a light brown. The dough must be very dry and hard to roll, but if carefully mixed and handled these are very good.

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## SAND TARTS

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- 1 Pound Granulated Sugar
- ½ Cupful Snowdrift
- Yolks of 3 Eggs
- Whites of 2 Eggs
- Flour sufficient to Make  
a Stiff Dough

Beat the Snowdrift and sugar together, add the yolks of the eggs, beat, and add the well beaten whites. Add sufficient flour to make a rather good dough. Dust the board with granulated sugar, roll the dough out to a thin sheet, cover the top with granulated sugar, give another light roll, cut with a round cutter and bake in a moderate oven until a light brown.

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*No one finds fault with* SNOWDRIFT

# ICINGS AND FROSTINGS

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## SOFT ICING

---

1 Cupful Granulated Sugar  
Whites of 2 Eggs  
 $\frac{1}{2}$  Cupful Water

Put the sugar and water over the fire, stir until the sugar is dissolved, and then boil until the syrup spins a heavy strand. Pour slowly, while hot, into the whites of the eggs well beaten. Beat until cool. Melted chocolate may be added to this or chopped nuts or chopped fruit.

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## PLAIN FROSTING

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White of 1 Egg  
1 Saltspoonful Cream of  
Tartar  
1 Cupful Pulverized Sugar

Put the egg unbeaten into a bowl, add the cream of tartar; beat in the sugar and beat until smooth and creamy. Ice the cake while it is still warm.

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## CHOCOLATE ICING

---

2 Squares (2 Ounces) Choc-  
olate  
1 Cupful Milk  
1 Tablespoonful Snowdrift  
1 Cupful Sugar  
1 Teaspoonful Lemon

Put all the ingredients into a saucepan and stir over the fire until it hardens when dropped into cold water. A half cupful of condensed milk mixed with a half cupful of water makes a better icing than plain milk.

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## ORANGE ICING

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1 Cupful Powdered Sugar  
1 Tablespoonful Boiling  
Water  
Grated Rind of 1 Orange

Grate the rind into the sugar, rub thoroughly. Add the water and stand the bowl over hot water until the sugar is moist, not melted. Use at once.

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**SNOWDRIFT** *should not be hot enough to smoke*



# PASTRY

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## SNOWDRIFT PUFF PASTE

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Add a half teaspoonful of salt and a teaspoonful of sugar to three cupfuls of flour, sift; add a half cupful of cold Snowdrift. Chop with a knife until it is thoroughly mixed with the flour, and add sufficient ice water to just moisten, about a half cupful. Turn the paste on the baking board, roll to a thin sheet, spread over two tablespoonfuls of cold butter; fold in the sides, then the ends; roll the paste from you, fold and roll again. Stand this on the ice for fifteen minutes, then fold and roll twice. Stand again on the ice, and when cold it is ready to use. This paste, if properly made, is "short" and flaky.

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## SNOWDRIFT PASTE (PIE CRUST)

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3 Cupfuls Flour  
 $\frac{2}{3}$  Cupful (6 Ounces)  
Snowdrift  
 $\frac{2}{3}$  Cupful Ice Water  
1 Teaspoonful Sugar  
1 Teaspoonful Salt

Add the salt and sugar to the flour. Make the Snowdrift very cold, cut it with an ordinary knife or spatula into the flour, add gradually the water and mix until every part of the flour is moist but not wet. Roll it out into a thin sheet, then fold in the sides and over the ends, turn the paste and roll it quickly again. Fold, roll again and again; stand it on the ice until thoroughly chilled and it is ready to use.

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## LEMON MERINGUE

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Line a deep pie dish with Snowdrift Paste; brush the edge with water, put on the edge another layer of paste and stand the dish in a cold place while you make the filling.

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SNOWDRIFT *is more wholesome than animal fat*

## LEMON FILLING

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- 1 Cupful Milk
- 1 Lemon
- 3 Eggs
- 2 Tablespoonfuls Flour
- 1 Cupful Sugar

Heat the milk, add the flour moistened, and stir until boiling. Take from the fire and when cold add the grated yellow rind of the lemon. Beat the yolks of the eggs and the sugar together, add gradually the milk and the juice of the lemon. Pour the mixture into the lined pie dish and bake in a moderate oven a half hour. Beat the whites of the eggs until stiff, add three tablespoonfuls of powdered sugar, beat until dry and glossy. Heap this over the top, dust with powdered sugar and put back into the oven just a minute to brown.

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## PUMPKIN PIE

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Put a pint of milk in a double boiler, add one pint of grated pumpkin; stir and cook for twenty minutes. Add one tablespoonful of flour, moistened in a little cold milk, and a half teaspoonful of salt; cook ten minutes longer. Take from the fire and when ready to use add another half pint of milk and four eggs beaten without separating with one cupful of sugar; add a tablespoonful of brandy and a teaspoonful of cinnamon. This will make three pies. Bake a half hour in a slow oven.

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## OYSTER PIE

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Make Snowdrift Paste, and when very cold roll it out and cut two strips from the side, two inches wide. Cross these on the bottom of the pie dish; that is, do not line the bottom of the dish solidly. Turn in the dish twenty-five fat oysters that have been drained; sprinkle over a teaspoonful of salt, add a dash of Tabasco Sauce and put over the top a tablespoonful of Snowdrift, cut into pieces. Cover with the sheet of Snowdrift Paste, making a hole in the center. Trim the edges neatly, brush the top with a little milk and bake in a quick oven a half hour.

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*Remember to use Salt with* SNOWDRIFT

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## CRANBERRY TART

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Fill a pie dish lined with Snowdrift Paste with cold stewed cranberries. Cover the top with strips of paste, dust thickly with sugar and bake in a quick oven a half hour.

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## FLOURANDINES

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- ½ Cupful Raisins
- 1 Cupful Sugar
- 2 Cupfuls Milk
- ½ Cupful Rice
- 1 Teaspoonful Vanilla

Wash the rice, boil it for twenty minutes in plenty of water, drain and add it to the milk. Beat the eggs and sugar together until light, add them to the milk and add the vanilla. Line two deep pie dishes with Snowdrift Paste, cover the bottom with raisins, turn in the rice mixture and bake slowly for a half hour.

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## MEAT PIE

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- 1 Pound Cooked Meat
- 2 Tablespoonfuls Flour
- 1 Tablespoonful Onion Juice
- 1 Tablespoonful Chopped Parsley
- 2 Tablespoonfuls Snowdrift
- ½ Pint Stock or Water
- 2 Potatoes
- 1 Teaspoonful Kitchen Boquet
- ½ Teaspoonful Salt
- Dash Tabasco Sauce

Cut the meat into cubes of a half inch. Dice the potatoes, throw them into boiling water and boil five minutes. Put the Snowdrift and flour into a saucepan, add the stock or water, salt, onion juice and kitchen boquet, and boil. Put a layer of meat in the bottom of a baking dish, then a layer of the potatoes, and a dusting of salt, pepper and chopped parsley, and so continue until the materials are used; pour over the sauce, cover the top with Snowdrift Paste and bake in a moderate oven a half hour. This recipe will answer for all cold left-over meats.

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ALL MEASUREMENTS *are* LEVEL

# PUDDINGS

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## COTTAGE PUDDING

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- 1 Cupful Sugar
- ½ Cupful Milk
- 1 ½ Cupfuls Flour
- 2 Tablespoonfuls Snowdrift
- 2 Eggs
- 2 Teaspoonfuls Baking Powder

Beat the Snowdrift, sugar and yolks of the eggs together until light; add the milk and the flour and baking powder sifted. Fold in the well beaten whites and bake in a greased square bread pan in a moderate oven three quarters of an hour. Serve with Lemon or Orange Sauce.

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## DUTCH APPLE PUDDING

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- 1 Cupful Milk
- 2 Eggs
- 1 ½ Cupfuls Flour
- 2 Tablespoonfuls Snowdrift
- 3 Tart Apples
- 2 Teaspoonfuls Baking Powder

Pare, core and cut the apples into eighths. Melt the Snowdrift, beat the yolks of the eggs; add the milk, Snowdrift and flour. Beat thoroughly, add the baking powder and beat again. Fold in the well beaten whites and pour into a shallow baking pan brushed with Snowdrift. Put the apples thickly over the top, cover with six tablespoonfuls of sugar and bake in a quick oven for a half hour or until the apples are tender. Serve with milk or Pudding Sauce.

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## FRUIT PUDDING

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- ½ Cupful Snowdrift
- 2 Cupfuls Flour
- 2 Cupfuls Raisins or Other Fruit
- 1 Cupful Milk
- 3 Eggs
- 4 Teaspoonfuls Baking Powder
- ½ Teaspoonful Salt

Beat the yolks of the eggs and the Snowdrift until light; sift the flour and baking powder, add them alternately with the milk. Flour the fruit with an extra half cupful of flour and stir it into the pudding. Turn into a mould brushed with Snowdrift, cover and boil an hour and a half. Serve with Pudding Sauce.

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**SNOWDRIFT** *is never sold in BULK*

## ROLY POLY

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- 1 Tablespoonful Snowdrift
- $\frac{3}{8}$  Cupful Milk
- Fruit
- 1 Pint Flour
- 2 Teaspoonfuls Baking Powder
- $\frac{1}{2}$  Teaspoonful Salt

Chop sufficient conserved or dried fruit to make a cupful; pare, core and chop one apple. Sift the flour, salt and baking powder; rub in the Snowdrift, add the milk gradually until you have a dough. Roll out in a thin sheet, sprinkle the sheet with brown sugar, then a layer of the chopped fruit and a layer of apples. Fold and put into a greased pan. Add four tablespoonfuls of water to the pan and bake in a quick oven a half hour. Serve with a sauce.

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## PEACH PUDDING

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- 2 Tablespoonfuls Snowdrift
- 1 Egg
- 2 Teaspoonfuls Baking Powder
- 1 Pint Flour
- 1 Cupful Milk
- $\frac{1}{2}$  Teaspoonful Salt
- 6 Peaches

Sift the flour with the salt and baking powder, rub in the Snowdrift. Beat the egg until light without separating, add the milk and pour it into the flour; beat thoroughly and pour at once into a shallow greased pan. Pare and cut the peaches into halves and remove the stones; put them into the batter, stone side out. Fill the spaces from which the stones were taken with sugar and bake in a quick oven thirty minutes. Serve hot with sugar and cream.

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## BACHELOR'S PUDDING

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- 1 Cupful Sifted Flour
- 4 Tablespoonfuls Melted Snowdrift
- 1 Pint Milk
- 4 Eggs
- 1 Saltspoonful Salt

Scald the milk, pour it on the flour, mixing thoroughly; add the Snowdrift and salt, beat until mixed. Stir in the yolks of the eggs, then fold in the well beaten whites and bake in a greased pan in a hot oven a half hour. Serve at once.

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SNOWDRIFT *for making dainty, delicate* CAKE

# PUDDING SAUCES

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## LEMON SAUCE

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Add one tablespoonful of flour to a half cupful of sugar; mix and add a half pint of boiling water. Stir until boiling, add the grated rind and juice of one lemon, and pour, while hot, into one well beaten egg, beating all the while.

Orange or vanilla may be used in place of lemon, and for rich puddings add a tablespoonful of Snowdrift at the last.

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## SNOWDRIFT SAUCE

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1 Cupful Powdered Sugar	Beat the Snowdrift to a cream, add gradually the sugar; drop in the white of the egg, unbeaten, the nutmeg and brandy. Beat vigorously for ten or fifteen minutes and stand on the ice to harden.
1 Tablespoonful Brandy	
2 Tablespoonfuls Snowdrift	
$\frac{1}{4}$ Nutmeg Grated	
White of 1 Egg	

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## CARAMEL SAUCE

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1 Cupful Granulated Sugar	Put the brown sugar into an iron pan and stir until it melts and burns; then add the water, the Snowdrift, the granulated sugar and cornstarch mixed; stir until boiling. Add the vanilla and pour, while hot, slowly into the well beaten egg.
$\frac{1}{2}$ Cupful Brown Sugar	
1 Egg	
1 Tablespoonful Corn Starch	
1 Tablespoonful Snowdrift	
1 Cupful Boiling Water	
1 Teaspoonful Vanilla	

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## JELLY SAUCE

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$\frac{1}{2}$ Pint Water	Moisten the corn starch with the water, add the jelly, and stir until boiling; add the Snowdrift, and take at once from the fire.
2 Tablespoonfuls Snowdrift	
$\frac{1}{2}$ Tumbler Jelly, Currant or Quince	
1 Teaspoonful Corn Starch	

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SNOWDRIFT *perfect shortening for* PIE CRUST

# CANDIES

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## CHOCOLATE CARAMELS

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- ¼ Pound Chocolate
- ¼ Cupful Molasses
- 4 Tablespoonfuls Condensed Milk
- 4 Tablespoonfuls Water
- 1 Pound Brown Sugar
- 2 Tablespoonfuls Snowdrift
- 1 Teaspoonful Vanilla

Put all the ingredients into a saucepan; heat and stir until the sugar is thoroughly dissolved; then boil until the mixture hardens when dropped into cold water. Try the mixture every few minutes by putting a few drops into a cup of ice water; if it hardens quickly, take it from the fire. Turn the mixture into a pan brushed with Snowdrift, and when partly cool mark into squares, using a dull knife. Stand aside in a cool, dry place. When hard, break into caramels.

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## PLAIN TAFFY

---

- ½ Pint Water
- 1 ½ Pounds Sugar (Confectioner's A)
- 3 Tablespoonfuls Snowdrift
- 2 Teaspoonfuls Vanilla
- ½ Teaspoonful Lemon Juice

Stir the sugar and water over the fire until the sugar is dissolved, and boil until it forms a soft ball when dropped into cold water. Add the Snowdrift and lemon juice and boil to the "crack," that is, it must harden quickly and be perfectly brittle when dropped into ice water. Add the vanilla and turn into shallow pans that have been brushed with Snowdrift.

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## WALNUT MOLASSES CANDY

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- 1 Cupful New Orleans Molasses
- 1 Cupful Brown Sugar
- 1 Tablespoonful Vinegar
- 1 Tablespoonful Snowdrift
- 2 Cupfuls Black Walnut Kernels

Mix the molasses, sugar, Snowdrift and vinegar together. Stir over the fire until the sugar is dissolved, and boil without stirring until the mixture hardens when dropped into ice water. Grease deep square pans with Snowdrift; fill nearly full with the walnut kernels, pour over the molasses candy and stand aside until cool.

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SNOWDRIFT *for delicious, digestible doughnuts*

## MY OWN RECIPES

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Every housekeeper has some tried and favorite recipes of her own, which she would like to have in a convenient place for reference. For this purpose, the following blank pages are included in "Snowdrift Secrets."

Write or paste in your best recipes and remember that Snowdrift should be used wherever butter or lard is named in the old recipe. Snowdrift is all shortening and contains no salt or water, as butter does. Therefore use *a third less Snowdrift* and add a little *salt*.





BOCC



# SNOWDRIFT

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