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Herb Magic

BEING A CATALOG OF

PREPARED CULINARY AND FRAGRANT HERBS
GIFTS AND FAVORS

1947 - 1948



Greetings From The Herb Kitchen

THE TOOLES

OF GARRY-NEE-DULE

BARABOO,

WISCONSIN

Greetings and Good Wishes

To all our herb-loving friends. — Herb Magic is again presented — a catalog of flavorful herbs and herb vinegars, of herb flavored jellies and delightful American teas.

THE MAGIC OF HERBS

Those who are familiar with them know their magic of transforming a plain dish into a gourmet's delight, when used properly. The ease with which they have varied the daily diet, adding to the palatability, and glamorizing the commonplace, as well as providing many nutritional benefits, has won for them a permanent place in countless homes throughout the country. To many this experience awaits them, and we hope, if you are one of these, that you will find for yourself the change that herbs will make in your enjoyment of food.

Fragrant herbs may be enjoyed all through the home, also in sweet bags, old time fragrance jars, woody smelling pillows and herbs for the delightfully fragrant bath and other personal enjoyments.

HERBS AS GIFTS

Besides the daily use in our homes we find they answer the difficult question of what to give on all occasions. Their magic will express happy wishes to the casual acquaintance quite as readily as they assure more intimate friends of our appreciation and love.

The Toolles of Garry-nee-Dule



Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid anywhere in this country, on ORDERS OF \$2.00 OR MORE.

On Orders of Less Than \$2.00, add 10c for Postage

Herb Magic

“There is no question that very wonderful effects may be wrought by Vertues which are enveloped within the compasse of the Green Mantles wherewith many Plants are adorned.” — William Coles, *The Art of Simpling*, 1656.

Extreme care has been used in the preparation of these herbs to insure you a product that is clean and full of flavor or fragrance. All the culinary herbs have been carefully gathered, inspected, and sorted and washed; then placed in screen bottomed trays and dried under cover so as to preserve every possible bit of the fresh natural fragrance and flavor. After another inspection they are stored in air-tight containers until packaged.

These flavorful herbs are granulated, ready to use. A folder, prepared by Mrs. Toole, gives many suggestions for the use of these herbs, enclosed with each order, on request. It will just fit your card index recipe file.

It is not possible to give exact amounts to be used of the different herbs due to varying tastes. In a general way, start with a level teaspoonful for six portions and increase or lessen the amount according to taste, or in recipes use one scant teaspoon of dried herbs where a tablespoon of green herbs is called for.

Because many people who have previously bought our herbs now have the glass jars for storage, we are now offering refill packages of ½ and 1 oz. size at a lower price for those who want them.

PREPARED CULINARY HERBS

BASIL—Has a spicy flavor, which is very desirable; for salads and dishes containing tomato and cheese, eggplant, squash, carrots, peas, meats; and especially for meat substitutes, including beans and fish.

BAY LEAVES (granulated)—Prepared for a more convenient way to use this popular flavoring medium included in countless recipes.

BAY LEAVES (whole)—For those preferring the whole leaf we have jars, containing 1 oz., of selected whole bay leaves. **Per jar 50c.**

CELERY—A convenient way of adding this well-known flavoring to soups and many other dishes. Celery is rich in magnesium, iron, potash, lime, sulphur and chlorine.

CHIVES—Retains the Chives flavor very well, and is a most convenient way to add the delicate onion flavor to all sorts of dishes.

DILL—Add to fish sauce and cream sauce for chicken, to cottage and cream cheese, to potato salad; and sprinkle over meats.

FENNEL—An anise-like flavor, delicate in quality. Used in soups, beverages, salads and desserts. Especially associated with fish cookery. It is said Fennel is to fish what Mint is to lamb.

GARLIC (powdered)—Dried, powdered garlic offers a convenient way to use this flavorful herb.

GUMBO FILE'—Dried and granulated sassafras leaves used for richness in quality and flavoring of soups, stews and sauces, especially in Creole cookery.

LOVAGE—A rich celery-like flavor, with a lingering nutty after flavor. Used in countless ways,—delightful in soups, sauces, salads, stews; and combines well with other herbs.

MARJORAM—Sweet Marjoram is a well known old herb of many uses. It has a very pleasant rich flavor that may be used alone or combined with other herbs in soup, stews, sausages; added to dressings for fowl and fish, and to soup;—in fact used in almost endless ways.

MINT—The cool, fresh flavor of Mint, or, as it is also known, Spearmint and Lambmint,—has many uses such as flavoring for cooling drinks, sauce for lamb or mutton, to flavor beets, peas, carrots and many others. Used sparingly in fruit salad, combining particularly well with bananas, pineapple, or oranges.

APPLEMINT—A variation of mint which may be used in the same ways as ordinary mint.

PINEAPPLE MINT—Another variation of mint with a subtle flavor.

TOOLE'S SPECIAL MINT—The flavors of orange mint and English mint are delightfully blended in this. Use in the various ways of regular mint.

OREGANO—This is a marjoram much used in Greece, Italy and in Mexico. The flavor is strong but much like Sweet Marjoram. It is used generally where Marjoram is used, especially in meat stews, gravies and sauces.

PARSLEY—Except for garnishing, our dried and flaked parsley may be most conveniently used for any purpose that fresh parsley is used. Parsley is rich in iron and mineral salts.

POT MARIGOLD—Developes a deep and unusual richness of color and quality in stews, soups, custard and sauces; also for garnishing.

ROSEMARY—Added sparingly, it gives a distinctive flavor to preserves, jams, sweet pickles, meat sauces, stews, poultry, cream soups and fish. Combines well with sage in stuffings for pork and veal.

SAGE—A strongly flavored old-time favorite, used in pork sausage, poultry seasoning, and many other ways.

SAVORY (Bohnenkraut)—Much used as a flavoring for beans, and in salads, vegetables, stews and other dishes. A pot of savory baked beans will extend the meat shortage delightfully.

SORREL—French Sorrel, with the well-known sorrel flavor, especially desirable in soups, stews and sauces.

TARRAGON—A well known delicate flavoring medium, used in many dishes such as salads, sauces for fish, egg dishes, poultry and many others. $\frac{1}{2}$ oz. jar 35c; 1 oz. jar 65c; Refills 30c and 60c each.

THYME—May be used alone or combined with other herbs, in an almost endless variety of ways. Used with various meats, poultry, fish, cheese, eggs, soups, vegetables, stuffings and salads.

LEMON THYME—A thyme with a fresh flavor of lemon. Gives a different flavor to salad, to cooling drinks, and to sauces for fish.

PRICES—

Glass Jars, containing $\frac{1}{2}$ oz.	Per Jar 25c
Glass Jars, containing 1 oz.	Per Jar 50c

Except Tarragon which is 35c and 65c per jar.

Refills packed in cellophane or glassine.

Refill packages containing $\frac{1}{2}$ oz.	20c
Refill packages containing 1 oz.	40c

Except Tarragon which is 30c and 60c each.

HERB CHEESE

One pound of cottage cheese. Blend with this, mixing thoroughly, $\frac{1}{4}$ cupful mixed herbs, paprika, salt, juice of half a lemon, $\frac{1}{4}$ teaspoon mustard, a drop or two of Worcestershire sauce, mayonnaise, or thick cream to a "spreading" consistency. The herbs used are those of individual preference, but sage and chives in this mixture are important.

—Helen Noyes Webster in Herbs, How to Grow Them and How to Use Them. (Note—We find Lovage a delightful addition to cottage cheese.)

HERB BLENDS FOR SPECIAL PURPOSES

These combinations have been carefully compounded by Mrs. Toole, after testing many old recipes. We believe you will like them.



equally as good on other meat dishes.

FISH HERBS—This combination of nine herbs adds a delightful savor to any fish dish without obscuring the fish flavor. Mix in a sauce or add to a stuffing. Also mix with flour or other medium in which fish is dipped when sauted.



POULTRY SEASONING—A blend of savory herbs to flavor stuffing of all kinds of poultry or game birds, and fried chicken. Mix the herbs with the flour or batter in which the chicken is dipped when sauted. Customers tell us it is

SAVORY MEAT HERBS—Try this combination of nine herbs that harmonize so delightfully with soups of meat stocks, consomme, roasts, meat loaves and all types of meat dishes. The herbs are either sprinkled over, rubbed or mixed into the meats. (Try any of the above blends with liver, tongue or heart).



OMELET HERBS—Adds zest to omelet or any egg dish. Mix the herbs with eggs before cooking, or sprinkle over omelet before folding. Delightful flavor, too, in creamed chicken or soups.



SALAD HERBS—A combination of ten herbs for seasoning salad dressings or to sprinkle on leafy salads and various salad mixtures. This is very popular. Gives a tantalizing flavor to either vegetable or fruit salad. Add to the dressing an hour or two before serving to get the full flavor of the blend.

TOMATO HERBS—A special combination that goes with any tomato dish, soup, stewed or baked tomatoes, tomato juice cocktail and tomato aspic.



PRICES—

Glass Jars, containing ½ oz. Per Jar 25c
Glass Jars, containing 1 oz. Per Jar 50c

REFILLS—

Cellophane package of ½ oz. 20c
Cellophane package of 1 oz. 40c

SOUP HERBS—Especially for meat stocks. Put up in cloth bags for convenience in using. Each will season about two quarts of liquid.

Glass Jars, of seven bags Per Jar 60c

TOMATO SOUP HERBS—Especially for tomato or other vegetable soups, and tomato cocktails, in cloth bags; each bag will season about two quarts of liquid. Glass Jars, of seven bags Per Jar 60c

(NOTE—Soup herbs are only packed in 60c jars).

FISH SAUCE—(Herb Butter Sauce)—Mix thoroughly 1 level tablespoonful of flour and 1 of butter; smooth out with top milk or thin cream to the consistency you wish. Add ¼ teaspoonful of salt, a pinch of pepper and 1½ teaspoonfuls of mixed herbs—equal parts of Basil, Sweet Marjoram and finely powdered Fennel. From time to time vary the combination of herbs and thus avoid monotonous sameness.

—Rosetta E. Clarkson in Herbs, Their Culture and Uses.

SPECIAL BOXES FOR HOME USE OR GIFTS

Whether for use as a gift to a friend or in your own home you will be thrilled with these special combination boxes.

HERB MAGIC BOX NO. 1

This popular collection, containing four ½-oz. jars; one each of **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, and Tomato Herbs**; or your choice of any other dried culinary herbs (except Tarragon, 10c extra)

Per Box \$1.10



HERB MAGIC BOX NO. 2

For those desiring greater variety, containing six ½-oz. jars; one each **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Mint, Basil, and Parsley**; or your choice of any other variety of dried herbs (except Tarragon, 10c extra) Per Box \$1.60

KITCHEN BOUQUET BOX

An attractive box, packed with six jars (each jar containing 1 oz.) of prepared dried herbs, full of the savor and aroma of the herb garden.

The box contains one jar each of **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Mint, Lovage, and Basil**. If you prefer you may choose any other combination of dried culinary herbs. (Except Tarragon, 15c extra).

The price, postpaid to you or any address you wish in this country is only

Per Box \$3.15

With each of the above boxes will be packed a folder giving suggestions for the various uses of herbs.

ATTRACTIVE GIFT FOLDER

Your choice of any three packets of **Culinary Herbs, or Mixtures**, each containing ½ oz., in an appropriate folder or envelope, including a copy of Mrs. Toole's Seasonable Suggestions with Herbs. (If you are uncertain what to choose we suggest one each of **Salad Herbs, Poultry Seasoning and Savory Meat Herbs**, or one each of **Savory, Lovage, and Basil**.)

Per Folder 60c

POPULAR GIFT BOX

Five ½ oz. packets of herbs in a gift box; **Salad Herbs, Savory Meat Herbs, Basil, Lovage and Mint**, (or your choice of any other variety of dried culinary herbs, (except Tarragon, 10c extra) with suggestions for their use. Per Box \$1.10.

"SAMPLER" BOX

There have been repeated requests for a box containing small amounts of herbs in greater variety. For people wanting to become acquainted with their many distinctive flavors we are offering our **Sampler Box**. This contains usable quantities of 12 different herbs and blends—**Basil, Lovage, Mint, Sage, Tarragon, Thyme, and Poultry Seasoning, Fish Herbs, Omelet Herbs, Salad Herbs, Savory Meat Herbs and Tomato Herbs**; in packets, with suggestions for their use.

Per Box \$1.00



COTTAGE KITCHEN BOX

(A limited stock). Colorful, tastefully decorated, enameled metal box, containing seven ½ oz. cellophane packages of popular flavoring herbs and herb mixtures.

Basil, Savory, Mint, Parsley, Poultry Seasoning, Salad Herbs, and Savory Meat Herbs; (or your own choice of varieties) with suggestions for their use. A delightful gift.

Per Box \$2.25

SALTS for SEASONING

In response to repeated requests several popular flavored salts are included to make more complete the choice for your culinary needs.

CELERY SALT—Too well-know to require description here.

GARLIC SALT—Another convenient form for using this flavorful herb.

ONION SALT—Too popular a flavoring to need suggestions for its use.

SEASONING SALT—A blend of eight flavors, which will add zest to your steaks and roasts, stews, soups and gravy. Add to eggs, vegetable salads, and use generously in spaghetti, macaroni and Spanish rice.

Glass Jar, containing approximately 2 oz. **Per Jar 25c**

Glass Jar, containing approximately 4 oz. **Per Jar 50c**

CULINARY SEEDS

Many herb seeds are used in flavoring various cookery. Their use adds interest and variety to the daily food.

CARAWAY SEED

CELERY SEED

DILL SEED

FENNEL SEED

POPPY SEED

SESAME SEED

Per Pkg. 15c

Suggestions for use are packed with each order of culinary herbs.

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On Orders of Less Than \$2.00, add 10c for Postage

TISANES OR HERB TEAS

With the scarcity of China Tea, many of our customers adopted the custom so prevalent over much of Europe, that of drinking some of the various herb teas; and found them so delightful they are continuing with them. You, too, will enjoy the distinctive flavors of Chamomile, or Lemon Balm, Peppermint and Elder Flower, or Wintergreen (Teaberry). Many of them will make good iced tea also. Besides being a good beverage, most of them are mildly soothing to the spirit; — and who does not need a bit of that in this trouble-torn world?

HERB TEAS—In general are made by pouring boiling water over the herb, (about one teaspoonful to each cup of water), allow to steep about ten minutes, strain. Serve plain or with lemon or honey. Milk and cream usually are taboo. A porcelain container, and not metal, is used as in making other teas.

ALFALFA AND PEPPERMINT—Alfalfa is rich in vitamins, especially vitamin K, and iron, also calcium. To this is added Peppermint for additional flavor.

Per Pkg., containing 1 oz. **35c**

CHAMOMILE—Well known for its soothing quality. Besides this tendency to act as a nerve sedative it acts as a tonic to the digestive organs. Taken in sufficient quantity it is very effective in severe colds and fevers. May be sweetened with sugar or honey. A good **night-cap** tea.

Per Pkg., containing 1¼ oz. **35c**



HAGENBUTTEN—An old-time tea-drink made from the berries of the wild rose. They have a high potassium content, a fair amount of magnesium, a small amount of lime, sodium and iron. They are very high in vitamin C. Simmer gently, strain and serve with sugar or honey.

Per Pkg., containing 2 oz. **35c**



LABRADOR TEA—Also known as Revolutionary Tea — a quite different flavor. A refreshing table tea. Steep as any tea and serve with sugar and cream or lemon, and lemon for iced tea. Do not make too strong.

Per Pkg., containing 1 oz. 35c

LEMON BALM—Requires a brief boiling period to bring out its full measure of flavor.

Per Pkg., containing 1 oz. 35c

LINDEN BLOSSOM—The Tilleul of France—makes a warm golden liquid with a delicious aroma. Lemon may be served with this tea, also, try one or two cloves in each cup. It is mildly stimulant. Has been used for simple indigestion; also, in colds, used in quantity, to produce perspiration and relieve simple coughs.

Per Pkg., containing 1½ oz. 35c

MINT—This infusion, with the addition of a slice of lemon, is very refreshing, served hot or cold. Especially good for the digestion.

Per Pkg., containing 1 oz. 35c

TOOLE'S SPECIAL MINT TEA—A delightful flavor of orange mint coupled with the delicious essence of English mint. Used individually or as an addition to "store" tea.

Per Pkg., containing 1 oz. 35c

OSWEGO TEA—The healthful and refreshing tea used in New England for centuries. An old-time fragrant beverage, with a mild mint-like flavor. Has also been used as a substitute for sweet woodruff in flavoring wine cups.

PEPPERMINT—This is too well known to require much comment. It enlivens the activity of practically all organs; and is most efficient where there are cramps.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and ELDER FLOWER—A variation of Peppermint Tea, especially recommended for the chill preceding a cold. Also helps digestion and soothes the nerves.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and LEMON VERBENA—This blend, and the one above, are variations of the peppermint flavor, and delightfully refreshing.

Per Pkg., containing 1 oz. 35c

RED CLOVER—The flowers and leaves of Red Clover make a delicately healthful tea. Red Clover is used for asthma and bronchial coughs.

Per Pkg., containing 1 oz. 35c

RED CLOVER and CHAMOMILE—A variation of the above, popular in Colonial times.

Per Pkg., containing 1 oz. 35c

SAGE—An old time favorite as a beverage and remedy. Is a tonic and stimulant; useful in colds. Was used as a dressing for wounds and a gargle for sore throats. Sweetened with honey made it more efficient as a gargle.

Per Pkg., containing 1 oz. 35c

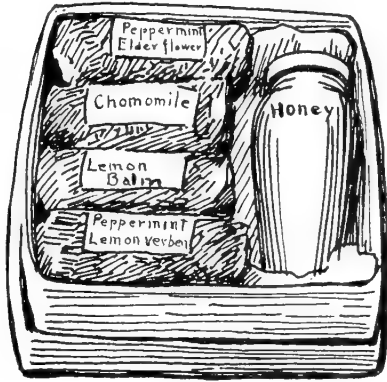
WINTERGREEN (also known as Teaberry)—Very refreshing; with the characteristic flavor. An infusion has been considered a valuable remedy for rheumatism.

Per Pkg., containing 1 oz. 35c

TEA BOX

A gift box, containing four of the above packages of tea, your choice.
Per Box \$1.40

Another attractive box, containing six of the above packages of tea, your choice
Per Box \$2.10



COZY TEA BOX

A combination of favorite old teas, with honey for sweetening; just the "makings" of a cozy tea party.

One package each of **Chamomile**, **Peppermint**, **Peppermint and Lemon Verbena**, and **Wintergreen** (or your choice of any of the above teas) and ½ lb. jar **No. 1 Wisconsin Light Honey**.

Per Box \$1.60

SIMPLES OR MEDICINAL HERBS

We have carefully prepared the following special "herbs for use and physic, not a few." These as well as many of the culinary herbs were used as home remedies in pioneer times; and most of them still are recognized as standard remedies.

The constant demands of the time on our strength and endurance, makes it imperative that we keep ourselves free from minor illnesses which so often grow to major proportions. What more natural than we go back to the old-time tried and true remedies of our forefathers,—the basis of all our modern medical lore. A few of these follow.

BONESET—Steep a level teaspoon in a cup of boiling water for one-half hour. Taken hot it is an emetic, cold it acts as a tonic.

CATNIP—Hot catnip tea is a stimulant and strengthens the kidneys as well as the whole system. The tea also breaks up a cold. A little milk is often added to this tea.

CELERY—Celery tea, strong and hot, is of value in the cure of sciatica and neuralgia.

ELDER FLOWERS—Useful in rheumatism, gout and colds.

HOREHOUND—A good tonic. The tea, sweetened with honey, is useful in treatment of coughs and colds. Used also in the well known horehound candy.

HYSSOP—An infusion of this is a remedy for coughs, colds and pulmonary complaints generally.

RUE—A bitter and aromatic stimulant very good for gas pains and colic.

TANSY—Tansy tea was an old remedy for nausea, colds and rheumatism.

WORMWOOD—A good remedy for weak digestion and consequent debility. Also a hot application of wormwood in vinegar, and a bit of salt, is a valuable remedy for sprains and bruises (with unbroken skin).

YARROW—The infusion is used for colds and as a gargle for ordinary sore throat. It sometimes relieves simple intestinal cramps and pains, and the commencement of a fever.

Prices of the above medicinal herbs—

Per Pkg., containing 1 oz. 35c.

PSYLLIUM SEED

The New Remedy for Constipation

Culpeper House, The Society of Herbalists, of London, England, says of Psyllium Seeds—"As a result of exhaustive experiments in the Laboratory of the Paris Faculty of Medicine, French doctors have discovered that the seeds of the Psyllium Plantago, a plantain found growing wild in the region of the Mediterranean, are a most excellent laxative.—Inodorous, and nearly tasteless,—their action is simple. They swell and soften and give out their natural oils."

A mild, but effective laxative, the Crushed Psyllium Seeds may be sprinkled over breakfast food or taken separately.

Per Pkg., containing 2 oz. 35c

HERB VINEGAR



These vinegars are made with fresh herbs infused in cider vinegar. After many weeks infusion the flavored vinegars are strained, filtered, and sealed in attractive glass jars. A handy way to add these flavors to salad dressings, sauces, meats, pickles, etc. Also has a tenderizing effect on meats.

BASIL VINEGAR—A spicy flavor for salads, meats and cocktails.

BURNET VINEGAR—Delicate cucumber flavor, delightful in salads and fish sauces; also sandwiches of the salad variety.

CHIVES VINEGAR—Where a delicate onion-like flavor is desired.

DILL VINEGAR—Strong dill flavor for salads, pickles, meats and fish sauces.

ESCHALOT VINEGAR—Offering the variation of onion-like flavor derived from shallots.

FENNEL VINEGAR—Anise-like flavor for fish-sauces and salads. Try it in beet pickles.

GARLIC VINEGAR—A handy way to add a suggestion of this flavor, especially to salad dressings, meats and sauces.

MINT VINEGAR—A basis for mint sauces; useful in many ways. Try a little in Harvard Beets.

ROSEMARY VINEGAR—Delightful flavor for meat sauces, poultry and fish sauces.

TARRAGON VINEGAR—Much used in fine cookery. Specially good in fish sauces and oyster cocktails.

MIXED HERB VINEGAR—A careful blend of eight herbs, useful for many purposes. Delightful in meats and pickles; in salads and meat sauces. A handy glass jar of any of the above, containing 4 oz. **Per Jar 25c**
A jar of eight oz. capacity **Per Jar 45c**
Economy Jar, 16 oz. capacity **Per Jar 85c**

VINEGARS IN BOXES

Four jars of vinegar, 4 oz. size, your selection any of the above **Per Box \$1.15**

Two jars of vinegar, 8 oz. size, your selection any of the above **Per Box \$1.05**

One jar of vinegar, 16 oz. size, your selection any of the above **Per Box \$1.00**

EGGS WITH CHEESE

6 slices bacon

6 thin slices Swiss-type cheese

6 eggs

Butter

6 tablespoons undiluted evaporated milk

Salt and pepper

Minced - (or granulated) chives, rosemary, and parsley

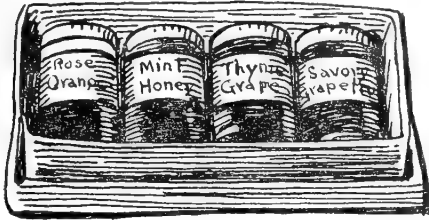
Cook the bacon until well done, but not too crisp. Drain off all the fat. Lay the bacon slices in a well-buttered heat-proof dish. Lay the slices of cheese on the bacon, and set the dish in the oven until the cheese begins to melt. Break the six eggs into the dish. Sprinkle with salt and pepper. Pour the milk over all. Dot with butter, then sprinkle with the minced herbs. Bake at 350 degrees F. until the eggs are just set.

—Herman Smith in Kitchens Near and Far.

PIQUANT HERB JELLIES

We are happy to be able to offer our popular Jellies and Jams in unlimited quantities again; after the late season of "allotments."

Jaded appetites are enlivened with jellies flavored with various herbs; and they make delicious and attractive accompaniments to the meat course, as well as a dainty and enticing spread. Especially favored for social "teas" and for convalescents. We have prepared six of these.



SAGE and CIDER—To serve with poultry and pork.

THYME and GRAPE—A colorful jelly with beef and ham.

MARJORAM and LEMON — Especially good with pork, beef or poultry.

SAVORY and GRAPEFRUIT—A delicious accompaniment to lamb, duck and sausages.

MINT and HONEY—The perfect garnish for veal, lamb and turkey.

ROSE GERANIUM and ORANGE—A piquant jelly with this old-time favorite flavor. Delightful accompaniment to fruit salads and desserts.

Glass Jars, any of the above containing 3 oz.	Per Jar 25c
Box of four jars, your choice	Per Box \$1.10
Box of six jars, your choice	Per Box \$1.60

GYPSY JELLY-JAM

Not exactly "herbs," but always associated with "old-time" cookery.

WILD CHERRY JELLY—A "favorite" jelly with many people.

WILD GRAPE JELLY—Delightful with meats, especially wild game.

WILD CRAB JAM—Another perfect accompaniment for the wild game; in fact the tang of its characteristic flavor adds delight to any meat course.

WILD PLUM JAM—Well known for its delicious tangy flavor.

Glass Jars, either of the above jam or jelly, containing 7 oz., in attractive box

Per Box 50c

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid anywhere in this country, on ORDERS OF \$2.00 OR MORE.

On Orders of Less Than \$2.00, add 10c for Postage

SPICES

We have frequently been asked to include various spices in our lists of food adjuncts and we are now offering a dozen of these most popular flavoring agents. We hope you will enjoy the fine quality of these new additions to our family of flavors.

ALLSPICE (ground)—Flavor resembles a blend of cinnamon, nutmeg and cloves. Used in baking, puddings, relishes, etc.

CHILI POWDER—Used in many dishes (especially Mexican)—sauces, stews, gravy. Try a little to "pep up" canned corn.

CINNAMON (ground)—Pickles, cakes, sauces, and pastry.

CLOVES (whole)—For roast ham, pickles, and hot teas.

CLOVES (ground)—Baked goods, puddings and soups.

CURRY POWDER—A blend of several spices. Used in meats, fish, eggs, soups, stews, tomatoes and chowders.

GINGER (ground)—Cakes, cookies, puddings, pumpkin pie. Try a dash of ginger with canned pears.

MUSTARD, YELLOW (ground)—Flavors meats, sauces, gravies, deviled eggs and salad dressings.

NUTMEG (ground)—Puddings, sauces, custards, doughnuts, eggs, and certain vegetables.

PAPRIKA (powder) or SWEET PEPPER—Mild flavor, for fish, cream cheese, tomato juice, salads, etc. A source of Vitamin C.

PEPPER, BLACK (ground)—Used in meats, vegetables, sauces, etc.

PEPPERCORNS (whole)—For pickling, stews, soups, meats, etc.

TURMERIC (powder)—For pickles, meats, sauces, etc. Often used as a blend with mustard.

PRICE—

Glass Jar, containing approximately 1¼ oz. 25c

Glass Jar, containing approximately 2½ oz. 50c

MINT—“Roll peeled boiled new potatoes in chopped mint or sprinkle some over string beans, carrots and especially on hot buttered peas, in pea soup, fresh or split—remembering that mint and peas have the same affinity as mint and baby lamb.”

—Cora, Rose, and Bob Brown in *Salads and Herbs*.

ASPARAGUS—(Either steamed or cooked in uncovered boiling water until tender). Arrange asparagus on platter. “Pass Hollandaise sauce, to which a little minced Tarragon has been added.”

—Irene Botsford Hoffmann in *The Book of Herb Cookery*.

POKEWEED—“In the spring, when the young Poke shoots are a few inches high, they are cut off just above the ground and cooked after the manner of asparagus or spinach. Care must be taken not to get any of the root in with the green shoots, for the root is bitter and poisonous.”

—Oliver Perry Medsger in *Edible Wild Plants*.

SAUCE FOR ROAST LAMB

Melt 1 cup red currant jelly in a double boiler, cool slightly, and to it add ½ teaspoon grated orange rind and ½ teaspoon chopped Spearmint. Let stand until thoroughly cool before using.

—Irma Goodrich Mazza in *Herbs for the Kitchen*.

BASIL—“I find it a pleasant flavoring in all dishes having tomatoes, in cheeses, fruit drinks, and in soups with other herbs. The flavor is flower-like.”

—Helen Morganthau Fox in *Gardening With Herbs for Flavor and Fragrance*.

MARJORAM—“It is a delicious addition to scalloped potatoes, or to turnips and cole slaw, or in a green sauce for broccoli. Green peas have a penchant for sweet marjoram. Also it is the most popular herb for modifying heavy meats, as: pork, duck, mutton, and also turkeys.”

—Leonie de Sounin in *Magic in Herbs*.

“PURSLANE (pussley) salad was popular for a while until the weed completely overran the vegetable garden and everyone was slightly nauseated at the sight of it. The tender leaves were used in combination with cress or lettuce and a dressing made with Dill vinegar.”

—Walter Beebe Wilder in *Bounty of the Wayside*.



HERBS FOR FRAGRANCE

. . . "A wizardy of charms
Ambrosia and aromas sweet
In tender strife and conflict meet."

Sweet scented herbs always suggest to us the fragrance of old linens; closets and chests made sweet with the natural odors in flowers and leaves of herbs. They bring us the memories of old-fashioned gardens and more leisurely days.

From our wide variety of fragrant and colorful herbs and petals we have prepared many articles, delightful in the home and unusual gifts at any time; including bridge prizes, favors and memory gifts.

FRAGRANCE JARS

The joyous scents of a whole summer captured and kept for perpetual enjoyment, poignant reminders of gardens that were and gardens to be.

If placed in the closet or about the room with covers removed for a short time, the escaping perfume from these delightful sweet jars scent the air with delicious fragrance. The scent is intended to pervade, not invade, a room. The jars retain their fragrance for long periods of time.

For your enjoyment we have revived four old-time combinations, each with its own individual charm.

SWEET LAVENDER

Sweet clean fragrance of lavender enlivened with added color.

SUMMER GARDEN

A colorful pot pourri of many kinds of fragrant flowers and leaves, gathered all through the garden year.

GARDEN OF ROSES

A blend of the varied sweet odors of garden roses.

OLLAPODRIDA

The fresh and sprightly fragrance of a blend of many sweet herbs and spices.

Large clear glass jar with your choice of any of the above enticing fragrances **Per Jar 85c**

Smaller jar of the same type **Per Jar 60c**

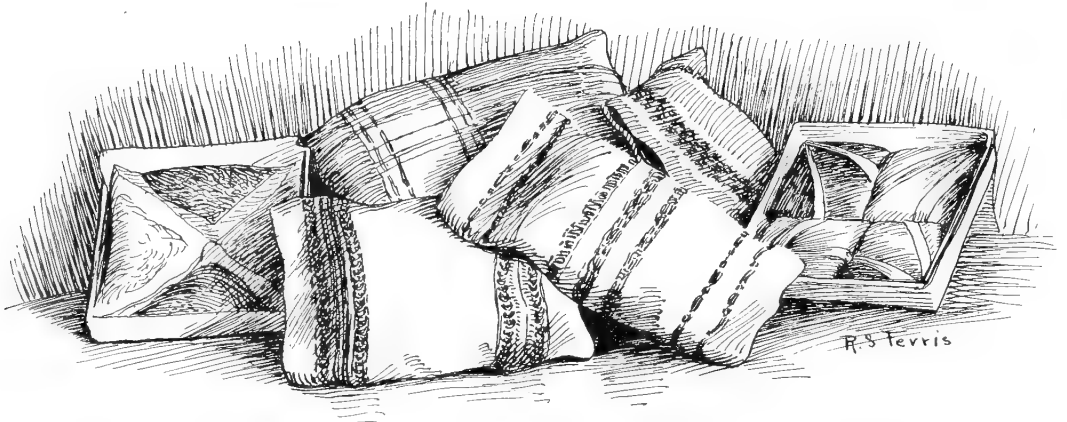
All jars packed in individual boxes.

"**FRAGRANT BATHS** have always been popular, the refreshingly aromatic herb odors always preferred in olden days. Thyme was much used, that herb which became a symbol of courage and bravery because of the energy acquired from its use in the bath. Thyme baths are still a favorite not only for relaxing tired muscles of perfectly healthy people but for relieving nervous ailments, skin diseases and poor circulation."

—Rosetta E. Clarkson in *Magic Gardens*.

"It was Stina who with the magic of herbs and spices made our sausages the topic of the countryside. It was the same magic which introduced into an occasional crock of snow-white lard a bay leaf or two, or a sprig of thyme; two or three rose geranium leaves went into the crock which was reserved for the pastry for cookies and pies."

—Herman Smith in *Stina, the Story of a Cook*.



Triangular Sweet Bags, Closet Bags (with ribbons for hanging) and Pillows of Generous size with appropriate covers.

SWEET BAGS AND SACHETS

We like the old-time name of Sweet Bag rather than French Sachet for these familiar articles of our grandmothers day, who filled them with various fragrant flowers and leaves and sweet smelling herbs. The little bags were hung on the quaint old winged chairs, placed in dresser drawers, linen closets and old-time chests. A delightful custom is to tuck one under the pillow in guest rooms.

OLD FASHIONED SWEET BAGS

Rose, Lavender, Southernwood and an Old Fashioned Mixture (of such sweet old herbs), each with appropriate cover material. About 3½ inches square. Your choice, any of the above four varieties.

	Per Bag 25c
Two Sweet Bags in gift box	Per Box 60c
Four Sweet Bags in gift box	Per Box \$1.15

CLOSET BAGS

Moths do not like a strong clean scent. Closet Bags, to discourage the moths and sweeten the closed closets and drawers—a combination of the strongly aromatic herbs which were used in olden time as moth repellants.

If these bags are packed between the woolens and furs when laid away, there will be a delightful fragrance when taken out again, instead of the musty smell which often clings to them. Generous bags of appropriate material, with ribbon for hanging on each clothes hanger in your closet. About 3½ inches square

	Per Bag 30c
Gift Box of two Closet Bags	Per Box 65c
Gift Box of four Closet Bags	Per Box 1.25

ATTRACTIVE GIFT FOLDERS

Two of the above Sweet Bags in an appropriate folder or envelope.	Per Folder 60c
Two of the above Closet Bags in an appropriate folder or envelope.	Per Folder 65c

HAND MADE TRIANGULAR SWEET BAGS

Triangular sweet bags filled with Rose, Lavender, Southernwood and the Old Fashioned Mixture, with addition of delicately toned petals for color contrast, each with covers of appropriate material.

Your choice, any of the above four varieties	Per Bag 35c
Gift Box of two Triangular Sweet Bags	Per Box 75c
Gift Box of four Triangular Sweet Bags	Per Box \$1.50

FRAGRANT HERBS

From these you can combine and make your own sachets or sweet bags. Packages of the following fragrant herbs and flowers:

COSTMARY	ROSE	POT POURRI
SOUTHERNWOOD	LAVENDER FLOWERS	

Per Pkg. 25c

FRAGRANT PILLOWS

These delightfully scented pillows make themselves very much at home in the various rooms and are also ideal gift suggestions. Friends will gratefully accept this expression of your remembrance.

BALSAM PILLOWS—generous pillows of this well known refreshing evergreen. These have been popular with asthma sufferers.

NORTHWOODS MIXTURE—pillows as above but filling of a charmingly mingled fragrance of the northwoods.

WILD EVERLASTING—a soft light filling with the delightfully soothing odor of these flowers.

FRAGRANT EVERLASTING—a pillow as above, made more fragrant with additions such as rose petals and lavender. A delightful and lasting way of bringing the garden indoors, especially to an invalid.

PINE PILLOWS—these, too, are desired for the healing fragrance of the white pine.

SWEET FERN—an old-time favorite, filled with the sweet smelling Sweet Fern leaves.

Generous pillows of any of the above, with appropriate covers. **Each \$1.50**

Smaller size	\$1.00
Pillows of plain muslin, larger size	85c
Smaller size	65c

KITTY-CATNIP CUSHION

The family pet may have the luxury of a cushion made fragrant with catnip for its most particular delight.

Covering of appropriate washable material	Per Cushion \$1.50
Cushion of plain muslin	Per Cushion \$1.00

KITTY-CATNIP-CUSHIONETTES

Small bags or "Cushionettes" of fresh catnip to delight the playful cat.

	Each 20c
Gift Pkg. , containing six Cushionettes	Per pkg. \$1.00

EYE WASH

Our forefathers knew that a warm wash or tea made from certain of the herbs gave great relief to tired eyes. We have prepared bags for this purpose, which we pack in attractive boxes. Over one of these bags pour one pint of boiling water and let steep for ten or fifteen minutes.

3 Bags in a box	Per Box 50c
7 Bags in a box	Per Box \$1.00

HAIR RINSE

The old fashioned teas for hair rinse and tonic, made of herbs, have survived time and are now found in the most modern beauty salons, either in their natural form or disguised under a fancy name and label.

We are offering two of these hair rinses; one for blonde, the other for dark hair.

Include in the last rinse of a shampoo, rubbing well into the scalp for tonic effects as well.

LIGHT HAIR RINSE

Generous bags, containing a combination of old herbs which act as a tonic and bring out the lustre and highlights of blonde hair. Pour one quart of boiling water over a bag and boil for twenty minutes.

3 Bags in an attractive box	Per Box 50c
7 Bags in an attractive box	Per Box \$1.00

DARK HAIR RINSE

This combination, too, acts as a fragrant tonic and rinse for dark hair. Pour one quart of boiling water over a bag and boil for twenty minutes.

3 Bags in an attractive box **Per Box 50c**
 7 Bags in an attractive box **Per Box \$1.00**

BATH HERBS

These sweet bags of aromatic herbs are fragrant and soothing in the bath. Pour one pint of boiling water over the bag and steep for a few minutes then add the infusion to the bath water. Packed in attractive box, making a delightful gift item.

Box of 6 bags **Per Box 50c**
 Box of 12 bags **Per Box \$1.00**

CHRISTMAS CARD FOLDERS

Folder cards mounted with sachets, hand-painted miniature sweet bags, or cellophane packets of herbs; and printed with appropriate Holiday greetings. Appropriate also for New Year greetings. Envelopes included.

Each, 30c
Per doz. \$3.00

GARDEN OF DELIGHT

What could be more appreciated by your garden loving friend than a little remembrance of **Herb Seeds** for her dream garden of herbs!

Special folders, containing six packages of herb seeds, your choice of the following varieties—

BASIL	CARAWAY	CELERY, FRENCH OR SOUP	RUE
CRESS, FINE CURLED	DILL	FLORENCE FENNEL	
LOVAGE	PARSLEY, FINE CURLED	SAGE	
SUMMER SAVORY	FRENCH SORREL		

Per folder, of six packages 60c

LURE OF THE UNKNOWN

Last, but by no means least, our "Surprise Box", packed with culinary and fragrant things, our choice, in attractive box **Per Box \$1.00**

FLOWERS IN FOOD—"As an accompaniment to the flower salad, rose petal sandwiches would be attractive. The night before, place a thick layer of fragrant red rose petals in a glass or earthen jar, lay on top a slab of butter, then another layer of petals, and cover the jar until ready to use. Cut bread into rectangles 2" by 3", spread with the butter and place on it several petals. Then either roll up the bread with the petals showing a little, or top the slice with another piece of bread and serve as a flat sandwich. Either way the fragrance is retained."

—Rosetta E. Clarkson in Green Enchantment.

BRETON SAUCE FOR ASPARAGUS (and Green Beans)

2 egg yolks	½ tablespoon minced parsley
¾ cup thick sour cream	¼ teaspoon paprika
1 tablespoon tarragon vinegar	¼ teaspoon salt

- 1—Combine egg yolks and sour cream in double boiler. Beat well.
- 2—Add vinegar. Cook, stirring until the sauce begins to thicken.
- 3—Remove from heat. Add parsley, paprika and salt.
- 4—Serve hot and at once since the sauce is apt to separate on standing.

—Florence La Ganke Harris in Cooking With a Foreign Flavor.

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid anywhere in this country, on ORDERS OF \$2.00 OR MORE.

On Orders of Less Than \$2.00, add 10c for Postage

SOME BOOKS ABOUT HERBS

Due to the rising costs of books during these times of uncertainty, and the demand for new editions, (especially concerning the popular herb lore,) the prices of the following books are subject to some variation in the months to come. We will notify before sending your order if there is a difference in price.

MAGIC GARDENS: A modern Chronicle of Herbs and Savory Seeds, by Rosetta E. Clarkson. This delightful book gives detailed information about more than 200 herbs; practical suggestions with charts for the little known phases of herb culture and planting, recipes, household hints, other uses and their traditions and legends. Over 50 illustrations which include reproductions from famous old herbals; 375 pages. **\$3.50**

GREEN ENCHANTMENT by Rosetta E. Clarkson. A delightful book by the author of Magic Gardens, with chapters on monastery gardens, beginnings of the flower garden, sweet scented geraniums, creeping thymes, fragrant mints and other old-time favorites. A book to enjoy and to refer to. 328 pages. **\$3.00**

HERBS, THEIR CULTURE AND USES, by Rosetta E. Clarkson. The most popular of Mrs. Clarkson's books on herbs. Tells how to grow them, how to gather and dry and prepare them and how to use them. A most valuable book for anyone interested in herbs. 236 pages. **\$3.00**

HERBS, HOW TO GROW THEM AND HOW TO USE THEM, by Helen Noyes Webster. The title quite well describes the scope of this book by Mrs. Webster. A surprising amount of useful and interesting information about the growing and use of herbs condensed within its pages. New enlarged edition. 198 pages. **\$2.50**

HERBS FOR THE KITCHEN, by Irma Goodrich Mazza. As the title indicates, this is a cook book devoted to those dishes that the author believes taste better when cooked with herbs. This covers a wide range of dishes. Salads come in for particular attention and the author's ancestry has made it natural for her to include many Italian dishes. She gives a full description of the common herbs and their uses. She throws in for good measure a wealth of unusual cooking information. 359 pages. **\$2.50**

SALADS AND HERBS, by Cora, Rose and Bob Brown. Salads and Herbs is a cookbook that supplements the average cookbook and gives new inviting ideas for every menu. 274 pages. **\$2.00**

MAGIC in HERBS, by Leonie de Sounin. For modern American homes, Leonie de Sounin has interpreted the philosophy of zestful, well-prepared food in the manner of the post-feudal society found in Europe fifty years and more ago. 208 pages. **\$2.50**

COOKING WITH A FOREIGN FLAVOR (formerly Flavor's The Thing), by Florence La Ganke Harris. Food adventurers will be delighted with this book of savory and delicious foods, subtly flavored and blended with spices and herbs. Here are around the world folk recipes, from the baked Indian pudding of the early American settlers, through the spicy holiday cookies of Belgium, to the roast goose of Sweden's feast day. A book of kitchen tested recipes for connoisseurs. 320 pages. **\$2.50**

GARDENING WITH HERBS FOR FLAVOR AND FRAGRANCE, by Helen Morgenthau Fox. Herbs in the garden, over the stove and in the ice box are described by this gardener who grew them for three years before selecting her list of 68 varieties that can profitably be grown by gardeners in America. 190 pages are devoted to careful and accurate notes on cultivation, season, fragrance, and appearance of flowers, seeds, and leaves. 56 expert recipes are also included. 334 pages, 12 illustrations. **\$3.50**

THE BOOK OF HERB COOKERY, by Irene Botsford Hoffmann. A complete and alphabetical list of culinary herbs and hundreds of recipes covering every type of food from soups to cookies and candies, showing what herbs to use, and how to use them well. 251 pages. **\$3.00**

STINA, THE STORY of a COOK, by Herman Smith. An interesting biographical cook book in which herbs often play an important part. 242 pages. **\$2.00**

KITCHENS NEAR AND FAR, New Adventures With Stina by Herman Smith. This second book by Herman Smith needs very little introduction. Like the first, it is written in enchanting style, filled with bits of philosophy, descriptions of good living and good food, and charming personal reminiscences. The second book takes the author away from his Michigan home, through his travels around the world, then home again. 256 pages. **\$2.00**

BOUNTY OF THE WAYSIDE, by Walter Beebe Wilder. A young boy becomes the daily companion of his grandfather, and their rambles over the countryside reveal enormous bounty in the woods, the fields, the brooks, and hidden crannies of a fertile earth. The older man's dictums lead to many mirthful pages; and the book contains many good recipes for the utilization of our natural bounty. It also has a convenient index. 256 pages. **\$2.50**

EDIBLE WILD PLANTS, by O. P. Medsger. The first complete handbook of America's wild menu. Almost every edible plant of this country growing outside of cultivation is described in detail. 80 pen and ink drawings; 19 photographs; a combined index of scientific and common names; and a sensational, geographical key heighten the clarity of the text. 324 pages. **\$3.50**

SMALL HERBAL HANDBOOKS

We have often received requests for small, inexpensive books of information concerning herbs, and we are happy to offer three of these.

IT IS EASY TO GROW HERBS—A delightful handbook about Herbs—by Bunny and Phil Foster. 32 pages of description, cultivation and uses of many of the most friendly herbs. Also includes suggestions for harvesting and recipes for the kitchen. Paper bound. New and enlarged edition. **50c**

30 HERBS WILL MAKE AN HERB GARDEN—by Helen Lyman. Another small but information-filled book. Suggestions including thirty of the better known herbs, with recipes. Also includes a packet of herb seeds. 32 pages, paper bound. **35c**

10 HERBS WILL MAKE A KITCHEN BOUQUET—by Helen Lyman. A small handbook brimming with recipes made delightful with herbs. Also includes a packet of mixed herbs ready for use. 32 pages, paper bound. **35c**

TWIN HERB BOOKS

A folder or envelope containing the above "twin herb books" with packets included. A little gift suggestion. **75c**

INTRODUCING A NEW MAGAZINE

THE AMERICAN HERB GROWER—This illustrated herb journal is the project of the Fosters of Laurel Hill Herb Farm, whose delightfully written and informative hand-book—It is Easy to Grow Herbs—and other herb lore, gives us the assurance of a treat in store,—charmingly written and comprehensive information, by experienced herb growers. Fully illustrated, issued bi-monthly. **Year Subscription \$2.00**

Quantity	DESCRIPTION	Price

Kindly write below the names and addresses of those you know who might appreciate and use a copy of Herb Magic.

NAME	ADDRESS

▼ *GIFT SUGGESTIONS* ▼

Many of our friends have found herbs solve the question of gifts for all occasions.

Of course Christmas, New Year, Valentine, Easter, Mother's Day and Father's Day gifts are found in all the variety of dainty, useful and practical herb products.

One customer says she invariably chooses our herb products as wedding gifts, they have always been so very satisfactory.

We often receive messages from shut-ins or convalescents regarding the pleasure they have derived from refreshingly fragrant Pillows, dainty Sweet Bags or delicious Jellies, Jams and Teas in all their variety.

What could prove more appropriate for the tiny "new arrival" than the delicate fragrance of flower petals; reminding of the budding life opening to future fruitfulness.

Birthday gifts, graduation and hostess gifts—in fact there are few occasions when they are not appropriate, and make themselves quite at home in the hearts and homes of the recipients.

Yours for many happy occasions,
The Toolles of Garry-nee-Dule.

▼ *MY SHOPPING LIST* ▼

Suggestions for use are packed with each order of culinary herbs.
Please note that prices include delivery charge paid
anywhere in this country, on ORDERS OF \$2.00 OR MORE.
On Orders of Less Than \$2.00, add 10c for Postage

Catalog of . . .

PREPARED
GIFTS AND FAVORS
CULINARY AND FRAGRANT HERBS

— FROM —

THE TOOLS OF GARRY-NEE-DULE
Baraboo, Wisconsin