

VALUABLE RECEIPTS.

The use of DWIGHT'S COW BRAND SODA is recommended in all receipts where Soda is to be used.

DWIGHT'S COW BRAND Soda has no superior for all purposes for which Soda can be used, being free from the impurities of ordinary Soda and requiring much less. It renders all cookery more delicate in appearance and flavor, as well as more wholesome.

The best way of using Soda is with some acid; the most common are Cream of Tartar and sour milk; two teaspoonfuls of Cream of Tartar and one teaspoonful of Soda are the proper proportions to a quart of sifted flour.

When Cream of Tartar is used, sift it carefully into the flour, and mix it thoroughly. Dissolve the Soda in water or milk sufficient to work the sponge; the quicker this is done, and the dough put in the oven, the lighter it will be.

Whenever Cream of Tartar is mentioned, if you will substitute sour milk, or buttermilk, you will have equal or better results.

DWIGHT'S COW BRAND SODA being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

When sour milk is used, the judgment of the cook must determine the proportions, as the milk may vary in degree of acidity. Sift the Soda into the flour with the same care as directed for Cream of Tartar; knead the mass as soon as possible and bake immediately.

NOTE.—The sponge or batter should always be kneaded as thin as is convenient to handle, as when too stiff it will not rise well.

 These directions and receipts are intended for pure Cream of Tartar. When this Soda has been used as directed, if your cookery be yellow, you may be sure that the Cream of Tartar is not pure.

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