



**BEECH-NUT
PEANUT
BUTTER**

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Beech-Nut Peanut Butter





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The Great
Tea and Luncheon Delicacy
as Served in New York
Tea-Rooms

Recipes for Sandwiches, Salads, Entrees
Desserts and Confections, of Inter-
est to the Clever Hostess and
to Women Everywhere

Published by
Beech-Nut Packing Company
Canajoharie, New York

THE Beech-Nut Delicacies comprise the following:



Tomato Catsup
Oscar's Sauce
Sliced Bacon
Peanut Butter
Sliced Beef
Beans with Tomato Sauce
Whole Figs
Red Currant Jelly
Black Currant Jelly
Grape Jelly
Crab Apple Jelly
Quince Jelly
Apple Jelly (Spitzenburg)
Guava Jelly
Strawberry Jam
Peach Jam
Fig Jam
Concord Grape Jam
Raspberry Jam
Blackberry Jam
Plum Jam
Orange Marmalade
Grape Fruit Marmalade
Rhubarb Marmalade
Cranberry Sauce
Pineapple Preserve (Shredded)
Spiced Plum Preserve
Cherry Preserve
Granulated Gelatine
Imported Olive Oil
Cider Vinegar
Prepared Mustard

Why is it so different?

BEECH-NUT Peanut Butter has gained such wide popularity as a tea and luncheon delicacy that women everywhere will be interested in these recipes, showing new and dainty ways in which it is being served in the exclusive New York tea-rooms and by clever hostesses in all parts of the country.

Peanut Butter is known for its high food-value. Many have seen the report of the United States Government, Bulletin 332, showing that one small jar of Peanut Butter is equal to twelve eggs.

It remained for the Beech-Nut Company to produce Peanut Butter that is ideal for sandwich making, that combines delightfully with fresh fruits, fruit salads, cream cheese and conserves.

Consider especially the wholesomeness and the easy digestibility of Peanut Butter when the little acrid heart of

each kernel is *completely* removed, and just the cream of the nut delicately salted and prepared—as by the Beech-Nut special process.

You will hear people say with an air of discovery that they never cared much for Peanut Butter until they tried the Beech-Nut kind. As though delicacy and flavor were accidental qualities—the two things most difficult, most costly to attain.

Publisher's Note: First Edition. Now ready. Another Beech-Nut brochure, entitled

"Jams and Marmalades as used in England"—Being a little Book of Recipes from our British cousins, presenting some new suggestions for serving Beech-Nut Jams, Jellies, Marmalades and Preserves.

Send your name with the name of your grocer, on a postal and we will mail you a copy with our compliments.

Beech-Nut Packing Company
Canajoharie, N. Y.

Beech-Nut Peanut Butter and Pimento Sandwich

From **Ye Olde English Coffee House** (Alice Arencibia,
20 West Forty-third Street, New York).

Mix equal quantities of ripe olives and pimento, chop fine and mix with Beech-Nut Peanut Butter. Spread on triangles of thinly sliced bread. Dress with halves of stuffed olives.

Beech-Nut Peanut Butter and Nasturtium Sandwich

From **Cosey Tea Shop** (Alma B. Conrey, 19 East
Thirty-third Street, New York).

Cut thin slices of bread in circle sandwiches to fit the small leaves of the nasturtium. Mix Beech-Nut Peanut Butter with a few drops of French dressing, spread between the slices of bread, then place on the leaves. Dress with a few petals of the flower.

Beech-Nut Peanut Butter and Cheese Sandwich

From **The Thistle** (J. S. McGowan, 180 Madison
Avenue, New York).

Mix equal quantities of grated cheese and Beech-Nut Peanut Butter. Season with a few drops of lemon juice. Spread on biscuits toasted a delicate brown.

Beech-Nut Peanut Butter and Marmalade Sandwich

From **Mary Elizabeth** (291 Fifth Avenue, 392 Fifth Avenue, New York).

On thin slices of toasted bread spread Beech-Nut Peanut Butter. Then spread on the marmalade.

Beech-Nut Peanut Butter Sandwich

One-half Cup Beech-Nut Peanut Butter

Two Tablespoons Mayonnaise Dressing

One-half Cup Walnuts

Mix and spread between slices of brown bread.

Beech-Nut Sandwich

From **Colonia Tea-Room** (Ida L. Frese, 400 Fifth Avenue, New York).

On thin slices of white bread cut in triangles, or on soda crackers, spread Beech-Nut Peanut Butter thick.

Beech-Nut Peanut Butter and Watercress Sandwich

From **Vanity Fair Tea-Room** (Jean Carson, Fortieth Street, opp. N. Y. Public Library).

Cut the watercress into small pieces and mix with Beech-Nut Peanut Butter. Spread between thin slices of bread and sprinkle with lemon juice.

Beech-Nut Peanut Butter and Celery Sandwich

From **At the Sign of the Green Tea Pot** (Mary L. Henderson, 31 West Thirty-third Street, New York).

One Cup Finely Cut Celery
One-quarter Cup Beech-Nut Peanut Butter
One-quarter Cup Chopped Olives

Moisten mixture with salad dressing and spread between thin slices of brown bread or white bread.

Beech-Nut Club Sandwich

From **Dainty Maid Tea-Room** (Frances W. Hopper, 50-54 John Street, New York City).

Slice either rye or white bread into three-eighth inch slices. Butter thinly. Place between slices a lettuce leaf, one-half teaspoon of Oscar's Sauce and a slice of cold Beech-Nut Meat, cut thin.

This makes a nutritious and delicious lunch or picnic sandwich. Or it may be cut into fancy shapes and be used at parties. (See page 21 for Beech-Nut Meat recipe.)

Beech-Nut Peanut Butter and Celery

Fill inside of firm, crisp celery stalks with salted Beech-Nut Peanut Butter.

Beech-Nut Peanut Butter and Cream Cheese Sandwich

From **The Fernery** (Sally Tucker, 22 East Thirty-third Street, New York).

One Cream Cheese

Two Tablespoons Oscar's Sauce

Four Tablespoons Beech-Nut Peanut Butter

Cayenne Pepper. Salt

Moisten mixture with cream. Use for filling for graham or white sandwiches.

Beech-Nut Peanut Butter-Pimento- Cheese Sandwich

Mix equal quantities of Beech-Nut Peanut Butter and cream cheese with finely chopped Pimento. Spread between thin slices of brown or white bread, or on crackers.

Celery, Apple and Beech-Nut Peanut Butter Salad

From **Happen Inn** (Ella C. Emerson, 65 East Fifty-ninth St., New York City).

Cut apples and celery in cubes. Sprinkle with lemon juice and let stand until cold. Mix one-half cup Beech-Nut Peanut Butter with one cup mayonnaise. Arrange the apples and celery on endive and decorate with stars of the dressing. Serve cold.

Orange and Beech-Nut Peanut Butter Salad

From **Mary Elizabeth** (291 Fifth Avenue, 392 Fifth Avenue, New York).

Slice four peeled oranges lengthwise. Dress with four tablespoons olive oil and one teaspoon lemon juice. Arrange the slices in a mound upon a bed of lettuce.

Mix one-half cup of Beech-Nut Peanut Butter with one tablespoon olive oil, one-quarter teaspoon salt, a few grains cayenne and two tablespoons lemon juice.

Place upon the center of the mound. Serve cold.

Grape, Orange and Beech-Nut Peanut Butter Salad

From **The Garden Tea-Room** (Ada Mae Luckey, Twenty-first Street, New York).

Remove skins from California grapes. Cut in halves and remove seeds. Remove peel from several oranges and cut lengthwise.

Dress with oil and lemon juice and a little powdered sugar if desired.

Place on a bed of lettuce and garnish with balls of Beech-Nut Peanut Butter.

Beech-Nut Peanut Butter Dale Salad

One Pint of Cooked Peas
One Pint Celery, cut fine
One-half Cup Walnuts, cut fine
One Cup Chopped Orange

Serve with Beech-Nut Peanut Butter Salad Dressing.

Beech-Nut Peanut Butter Salad Dressing

Two Egg Yolks
One and one-half Tablespoons Flour
One and one-half Teaspoon Salt
One-quarter Cup Vinegar
One-half Teaspoon Mustard
One-eighth Teaspoon Red Pepper
Two Tablespoons Beech-Nut Peanut Butter
One Cup Milk

Note: This gives the German effect for potato salad.

Beech-Nut Peanut Butter Chops

Dip thin slices of bread into peanut butter which has been creamed with water and then dip in bread crumbs. Cook in deep fat until brown.

Pineapple and Beech-Nut Peanut Butter Salad

From **Colonia Tea-Room** (Ida L. Frese, 400 Fifth Avenue, New York).

Surround one slice of pineapple with small inside leaves of lettuce, and squeeze over this the juice of quarter of a lemon. Then pour over it French dressing made of olive oil and lemon juice, sweetened and highly seasoned with paprika, which has been beaten until thick and creamy. Mix Beech-Nut Peanut Butter with equal part of cream cheese, roll into ball and place in center of pineapple. Sprinkle finely chopped English walnuts over salad.

Banana and Beech-Nut Peanut Butter Salad

From **Cosey Tea Shop** (Alma B. Conrey, 19 East Thirty-third Street, New York).

Cut bananas lengthwise, then in halves. Sprinkle with lemon juice to avoid discoloration. Place on lettuce leaves, dot with Beech-Nut Peanut Butter and garnish with mayonnaise whitened with whipped cream. Serve cold.

Beech-Nut Peanut Butter Canapé

Spread Beech-Nut Peanut Butter on thin slices of bread browned in a little olive oil. Much used as an appetizer for luncheon or dinner.

Beech-Nut Peanut Butter Nougat

Put two cupfuls of sugar in smooth granite pan. Place on range and stir constantly until melted to syrup. Add one-half cup Peanut Butter. Mix thoroughly, pour into buttered tin pans. Mark in squares and break when cool.

Beech-Nut Peanut Butter Fudge

From **The Clover Tea Shop** (Dorothy Howard, 640
Madison Avenue, New York).

Two Cups Sugar

One Cup Milk

Two Squares Chocolate

Four Tablespoons Beech-Nut Peanut Butter

Boil until it makes soft ball in cold water. Take from fire and stir. Cool and cut in squares.

Beech-Nut Peanut Butter Caramels

Two Cups Brown Sugar

One Cup Granulated Sugar

One Cup Fresh Milk

Two Squares Chocolate

Four Tablespoons Beech-Nut Peanut Butter

Cook until waxy. Stir occasionally. Remove from fire and beat to a cream. Turn into buttered pan and cut into squares.

Beech-Nut Peanut Butter Balls

(Entree)

From **Martha Washington Tea-Room** (30 East Thirtieth Street, New York).

One and one-half Cups Beech-Nut Peanut Butter

One-quarter Teaspoon Salt

Whites of Two Eggs

Cracker Crumbs

Few Grains Cayenne

Mix together Beech-Nut Peanut Butter, salt and cayenne, then add the egg whites, stiffly beaten. Shape into balls, roll in cracker crumbs, and fry in deep fat until a delicate brown. The balls brown in one minute. Drain. Serve on a lace paper doily with celery.

Beech-Nut Peanut Butter Pudding

From **Dainty Maid Tea-Room** (Frances W. Hopper, 50-54 John Street, New York).

Six Cups Milk

One-quarter Cup Cornmeal

One-quarter Cup Molasses

Four Tablespoons Beech-Nut Peanut Butter

One-half Teaspoon Salt

Scald two cups milk with the cornmeal and cook twenty minutes. Add the remaining milk and the other ingredients. Pour into deep earthen dish, surrounded by water and bake in slow oven four hours.

Beech-Nut Peanut Butter Whip

From **Antique Tea Shop** (Mabel B. Waldeck, 5 Cortlandt Street, New York).

Three-quarters Cup Beech-Nut Peanut Butter
One-half Teaspoon Salt
Three Egg Whites
One-quarter Cup Sugar

Beat whites until stiff; add sugar and salt. Carefully fold in Beech-Nut Peanut Butter, pile lightly in buttered baking dish and bake thirty minutes, in moderate oven. Serve with soft custard or whipped cream.

Chocolate Nut Pudding

From **Ye Olde English Coffee House** (Alice Arencibia, 20 West Forty-third Street, New York).

One Cup Soft Bread Crumbs
Two Cups Scalded Milk
Three-quarters Cup Beech-Nut Peanut Butter
One-half Teaspoon Salt
Two Squares Chocolate (melted)
Two Egg Yolks
Three-quarters Cup Sugar
One Lemon (juice and rind)
Two Egg Whites (beaten)

Mix all the ingredients but the egg whites. When well blended, cut and fold in the egg whites. Pour into individual moulds and bake twenty or thirty minutes. Serve hot with sauce or whipped cream.

Beech-Nut Peanut Butter Cornstarch Pudding

From **The Rose Garden** (Adelaide W. Howard, 36
Central Park South, New York).

Two Cups Milk
Four Tablespoons Cornstarch
Three Tablespoons Sugar
One-half Teaspoon Vanilla
One-half Cup Beech-Nut Peanut Butter
Three Egg Whites

Mix cornstarch, sugar and enough cold milk to dissolve. Add remainder of milk, scalded. Stir constantly in a double boiler until thick. Cook one-half hour. Flavor with Beech-Nut Peanut Butter. Add egg whites beaten, and mold. Chill and serve.

Beech-Nut Peanut Butter Bread Pudding

Two Cups Bread Crumbs
Four Cups Milk
Three Eggs
One-half Cup Sugar
One Teaspoon Salt
Four Tablespoons Beech-Nut Peanut Butter

Soak bread in milk. Add beaten eggs and remaining ingredients. Bake one hour. Serve with sauce.

Beech-Nut Peanut Butter Wafers

From **Mary Elizabeth** (291 Fifth Avenue, 392 Fifth Avenue, New York).

Two Tablespoons Butter

One-quarter Cup Sugar

One Egg (well beaten)

Two Tablespoons Milk

One-half Cup Flour

One Teaspoon Baking Powder

One-quarter Teaspoon Salt

One-half Cup Beech-Nut Peanut Butter

Cream butter and sugar. Add beaten egg, then the sifted dry ingredients and lastly the milk and Peanut Butter. Drop mixture from teaspoon onto buttered sheet, one inch apart. Bake in moderate oven, twelve to fifteen minutes. This makes twenty-four cookies.

Marguerites

From **Nova Club Tea-Room** (Florence B. Wilson, 47 Church Street, New York).

Boil one cup of granulated sugar and one-half cup water. When it threads remove to back of stove and drop in six marshmallows. Let stand until the marshmallows are dissolved, then pour on to the whites of two eggs, stiffly beaten. Beat until thick, then add some cocoanut and flavor with vanilla. Spread fresh saltines with Beech-Nut Peanut Butter and then spread with the mixture. Brown in a hot oven. Delicious for afternoon tea.

Beech-Nut Peanut Butter Muffins

From **The Fernery** (Sally Tucker, 22 East Thirty-third Street, New York).

One-third Cup Beech-Nut Peanut Butter

One-quarter Cup Sugar

One-half Teaspoon Salt

Four Teaspoons Baking Powder

Three-quarters Cup Milk

One Egg

Two Cups Flour

Cream Beech-Nut Peanut Butter. Add the sugar gradually. Add the beaten egg. Alternate, adding milk and sifted dry ingredients. Bake in muffin pans twenty minutes in a moderate oven. If very rich muffins are desired add more peanut butter.

Beech-Nut Peanut Butter Biscuits

From **Vanity Fair Tea-Room** (Jean Carson, Fortieth Street, opp. N. Y. Public Library).

Two Cups Flour

Four Teaspoons Baking Powder

One Teaspoon Salt

Four Tablespoons Beech-Nut Peanut Butter

About Three-quarters Cup Milk

Mix and sift dry ingredients. Work in the Beech-Nut Peanut Butter with a fork. Add the liquid a little at a time using just enough to make a dough similar to a baking powder biscuit dough. Toss on a lightly floured board. Cut into biscuits and bake fifteen minutes in a moderate oven.

Beech-Nut Peanut Butter Cookies

From **The Clover Tea Shop** (Dorothy Howard, 640 Madison Avenue, New York).

One-quarter Cup Butter

One-half Cup Sugar

Two Tablespoons Milk

One Egg

One and one-quarter Cups Flour

One-half Teaspoon Salt

Two Teaspoons Baking Powder

Three-quarters Cup Beech-Nut Peanut Butter

Cream butter and Beech-Nut Peanut Butter. Add sugar gradually. Add the beaten egg. Mix and sift dry ingredients and alternate, adding the dry ingredients and the liquid. Drop on buttered baking pan, a teaspoon at a time, a small distance apart. Bake in a quick oven, delicately browned.

Beech-Nut Peanut Butter Bread

Two Cups Flour

Two Cups Graham Flour

One Egg

One Teaspoon Salt

Three-quarters Cup Beech-Nut Peanut Butter

One and one-half Cup Milk

Four Teaspoons Baking Powder

Three-quarters Cup Sugar

Sift flour, salt and baking powder. Add molasses, milk and Beech-Nut Peanut Butter. Lastly add the well beaten egg. Allow to rise twenty minutes. Bake slowly one hour.

Beech-Nut Peanut Butter Roast

Two Cups Soft Bread Crumbs
One Cup Beech-Nut Peanut Butter
One-half Cup Hot Water or Stock
One and One-half Teaspoon Salt
One-quarter Teaspoon Pepper
One Tablespoon Oscar's Sauce
Few Drops Onion Juice
One Egg

Mix ingredients. Taste. Add more seasoning if needed. Mould in bread-pan and bake about an hour, keeping covered first half of time. Baste with melted butter. Remove. Serve hot or cold with Oscar's Sauce.

Beech-Nut Peanut Butter Meat

Two Cups Soft Bread Crumbs
One Cup Milk
One Cup Beech-Nut Peanut Butter
One-half Teaspoon Salt
One Egg
One Teaspoon Oscar's Sauce
One-eighth Teaspoon Pepper
One Tablespoon Butter or Bacon Fat

Soak crumbs in the milk till soft. Add remaining ingredients. Pour into bread-pan, baste with hot water and bake one hour. Beech-Nut Meat may be served hot, or sliced cold, with Oscar's Sauce.

The Beech-Nut Ideal

THIS business was founded on an ideal: a belief in *quality* and a belief in *people*.

Over twenty years ago we established our three articles of faith:

First—Produce something that is actually finer to the taste and better to eat than any similar thing and you will find a sure and loyal public.

Second—The *price* of *flavor* is an amount of care, patience, and delicacy of treatment almost beyond belief.

Third—The concern that builds on flavor and quality and keeps up its standard cannot seek the immediate dollar. (*More money is to be made by turning out the ordinary commercial product.*) But the concern that produces quality is more certain to hold its trade.

We have had a unique success and every year has found us more firmly committed to these principles.

There are good grocers in every town who like to sell the best. There are discriminating people in every community; people who like good things to eat and who appreciate flavor. Their number is really larger than one might suppose.

These are our friends. They have made our business—our reputation. It is on account of them that we are determined never to offer for sale any article under the Beech-Nut label until we are satisfied that it is better than any similar article ever made.

You would be impressed with this fact if you visited the Home of Beech-Nut Delicacies in Canajoharie. Our buildings and equipment are models to the whole food world, in cleanliness, in advanced methods. This applies to all the conditions under which our Delicacies are put up—even to the nice class of people employed to do the work.

Beech-Nut Packing Company
Canajoharie, New York

Robert L. Stillson Company, New York