



Log Cabin Syrup on breakfast food

Little folks have a habit of liking things that aren't the "best for them." Put Log Cabin Syrup on the bread, the breakfast food, and other plain foods that are wholesome and watch the youngsters eat.



Father loves Log Cabin Syrup on waffles

He says he will match mother's waffles against anybody's. Here's the recipe that mother uses:

Three eggs beaten light, one pint sweet milk, 2 teaspoons baking powder, 3 cups flour, 1-3 cup of melted butter. If batter is too stiff, add little more milk. Fill iron two-thirds full.



"My favorite candy is Log Cabin Fudge," says Grace—and here's the way I make it: 2 cups granulated sugar, 1 cup Log Cabin Syrup, ½ cup milk, 2 tablespoonfuls butter. Cook in enameled saucepan over brisk fire—stir constantly until soft ball forms when dropped into cold water. (About five minutes after it comes to a boil). Remove—beat until it begins to granulate—pour into a buttered pan—when partly cool cut into squares.



Johnny says, "Take it from me, Log Cabin Syrup on beans is great"

Here's the way mother fixes them. When baking beans, she adds Log Cabin Syrup instead of sugar. When ready-baked beans are served, she puts the Log Cabin Can on the table and Johnny chooses syrup instead of ketchup or vinegar.



Mother's favorite—Log Cabin Orange Custard

½ pint milk, 1½ cup Towle's Log Cabin Syrup, 1 dessertspoonful corn starch, 1 egg. Prepare oranges as follows: Take off peeling, open at one end until orange resembles a tulip. Make custard of the milk, syrup, corn starch, and one egg. When cold fill the oranges with custard and a spoonful of whipped cream for finish.

Everybody in the family just loves this syrup

It "hits the spot" with father, who is a pancake and waffle fan—it makes the dandiest fudge and patties for the daughter—it provides an ideal sweet for the little fellow—it's simply great on everything, in the opinion of the boy of the house—it makes a tasty dressing and a favorite flavoring for mother's puddings and desserts.

It's as natural for people to love Log Cabin Syrup as it is for day to follow night. It has the most delicious flavor of pure maple you ever tasted—an extra rich and mellow maple flavor that you must learn by experience—it can't be described.

TOWLE'S LOG CABIN CANE AND MAPLE SYRUP

is better flavored, because made of the very finest flavored and choicest maple syrup that nature produces. Our expert buyers select the very cream of the yield.

With this choice maple we blend, in the exclusive 30-year-old Towle method, a certain proportion of pure cane syrup. By the blending, all the tasty delicacy and keen enjoyment of the distinctive maple taste is brought out. Log Cabin is to ordinary maple syrup what Mocha and Java is to coffee.

Keep the Log Cabin can on the table

Add enjoyment to every meal with Log Cabin Syrup. Keep it handy for use the same as sugar and salt. It is a most wholesome, healthful sweet. It makes the simpler foods so tasty that they are preferred to the more expensive dishes. Its liberal use means economy as well as enjoyment.

In the kitchen Log Cabin Syrup is a real "find." It makes an always ready and an always appreciated sauce for puddings and desserts—it provides a popular flavoring for cakes, candies and frozen dairies. It's a splendid necessity in thousands of homes.

Log Cabin Syrup is always sold in the log-cabin-shaped can

The log cabin has been our trade mark for thirty years. The log-cabin-shaped can insures you of highest quality, absolute purity and full measure. Order a can of your grocer today.

The Towle Maple Products Co.
Sales Headquarters: Peoples Gas Building, Chicago

Refineries: St. Paul, Minn., St. Johnsbury, Vermont

Log Cabin Pie

Three eggs, ½ teaspoon salt, 1 pint of milk, ½ cup of Towle's Log Cabin Syrup. Have the pie crust ready. Fill with the custard made with ingredients shown. Bake in an evenly heated oven. The same recipe for filling makes an appetizing baked custard.

Log Cabin Sandwiches

Boil for five minutes 1 cup Log Cabin Syrup, ½ cup chopped dates, ½ cup chopped almonds, ½ cup pineapple. Remove. Add teaspoon lemon juice. Spread on bread and wrap in oiled paper, letting stand a few hours before serving.

French Toast

Beat one egg in deep plate, add ½ cup of milk and a pinch of salt. Dip bread in the mixture and fry to a golden brown in hot frying pan, well greased with butter or drippings. Spread with butter and serve hot with Towle's Log Cabin Syrup.

New Buckwheat Cakes Recipe

One and one-quarter cups buckwheat flour, 1½ cups white flour, ½ teaspoon salt, 2½ cups thick sour milk, 1½ teaspoons soda, 1 egg. Sift buckwheat flour, white flour and salt into mixing bowl, add sour milk in which soda has been dissolved, and beat very smoothly; then add the well beaten egg. Bake on hot griddle and serve as rapidly as baked, that they may be enjoyed while they are crisp.

Log Cabin Walnut Cake

Sift 3 teaspoons baking powder into 2 cups of flour and mix thoroughly. Add 2 eggs well beaten, a dessertspoon butter, ½ cup sweet milk and 1 cup Log Cabin Syrup. Mix thoroughly and then stir in 1 cup of chopped raisins and 1 cup of chopped walnuts. Bake in deep tins in a moderate oven.

Breakfast Biscuits

Here's a new recipe: 5 cups flour, ½ teaspoon salt, 1 teaspoon sugar, 3 scant teaspoons baking powder, 2 small teaspoons butter, milk to mix as soft as can be handled (1¼ to 2 cups). Sift flour, salt, sugar and baking powder together in mixing bowl. Work in shortening until evenly distributed; slowly add milk until smooth. Roll out slightly upon mixing board, cut into small biscuits, bake in pans slightly greased.

Log Cabin Cake Frosting

Boil two cups of Towle's Log Cabin Syrup until it strings. Then pour the boiling syrup into the stiffly beaten whites of two eggs, and beat continually with a silver fork until the right thickness to spread between the layers and on top of the cake.



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