

COTTOLENE

The New Shortening.

FOR SALE BY ALL FIRST-CLASS GROCERS

EVERYWHERE.

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The New Shortening



What is

Cottolene?

Cottolene is a pale yellow material, of the consistency, texture and substance of lard. It approximates at times the color of natural butter. It is almost without odor, and has a neutral flavor to the taste. It is packed like lard, in tin pails of different sizes, in twenty-pound wooden buckets, in sixty-pound painted wooden tubs, and in regular tierces.

Cottolene is a simple preparation of cotton-seed oil and beef fat. It contains no other material. It contains no salt, no water, and no coloring matter. It meets the public demand for a pure, healthful, digestible substitute for swine fat. It is to be sold for exactly what it is, and not under the name or in imitation of any other article.

The name Cottolene is duly registered in the Patent Office of the United States, and is fully protected by letters therefrom. All persons are therefore warned against infringement upon vested rights, and notice is hereby given that imitators will be promptly prosecuted to the fullest extent of the law.

1892?

HOW TO USE COTTOLENE.



DIRECTIONS for the use of Cottolene are very simple. Use it for all purposes exactly the same as lard; but it is not necessary to use over two-thirds as much; otherwise, it is wasted. In frying, be sure to have the griddle cold when the Cottolene is put in. Two-thirds of a pound of Cottolene will do the work of one pound of lard. Thus by using Cottolene you save just one-third the cost.



Life and Health depend upon wholesome, digestible food. Food to be easily digested must be properly prepared. This means good cooking, and a good cook must have healthful, fine flavored materials. People are everywhere awaking to the importance of greater care in the selection of food **materials.**

READ THE FOLLOWING FROM "ELEANOR KIRK'S
IDEA," MAY, 1892.



Cottolene.—This new and hygienic substitute for that curse of the kitchen—lard—is made of the best of beef suet and purest cotton-seed oil. Housekeepers of even average common sense know that these materials are not only harmless, but that, if any kind of fat is necessary for human consumption, these are the best that can be found. Lard has produced more scrofula, made more dyspeptics, and spoiled more complexions than any other substance ever used, and now there is happily no further necessity for it. Lard heretofore has been almost indispensable in the construction of pie crust and for frying purposes. But Cottolene does all this work better and without danger to health. Cottolene is also a perfect substitute for butter. This last most expensive cooking luxury need no longer be added to pie crust, molasses cake, etc., etc. It does not take as much Cottolene for pie crust as lard, and now one can eat a piece of well-made pie without the fear of blotches and trichinosis before one's eyes. Cottolene will do everything that lard and butter have done, and without injury.

RECIPE FOR MAKING AND COOKING
DOUGHNUTS.



- 1 Quart of flour.
- 2 Rounding teaspoonfuls baking powder.
- 1 Cup of milk.
- 1 Cup sugar.
- 1 Saltspoonful ground nutmeg or cinnamon.
- 1 Saltspoonful salt.
- 2 Eggs.
- 1 Tablespoonful Cottolene (after it has been melted.)

Sift the flour, salt, spice and baking powder together, beat the eggs adding sugar, milk and melted Cottolene, stir into the flour, roll and cut into shape. Have the kettle $\frac{3}{4}$ full of Cottolene. (When the fat is hot enough a piece of dough dropped into it will rise to the top and brown). Drop in the doughnuts and fry for three minutes.

CROQUETTES OF RICE.

¼ lb. of rice.	¾ pint of milk.
3 ounces of Cottolene.	1 lemon.
3 ounces of sugar.	4 eggs.
3 ounces of bread crumbs.	

Soak the rice for twenty-four hours. Put it into a saucepan or the farine boiler with two ounces of the Cottolene and the milk. Stew it until quite tender, grate the rind of the lemon into it, stir in the sugar and three whisked eggs, and turn it out on a dish till cold. Now mould it into balls or flat cakes, whisk up the other egg, dip the balls in, roll them in the bread crumbs, and fry in the rest of the Cottolene (boiling) to a nice golden color. Macaroni or hominy can be used instead of rice.



A Vegetable Lard as a Packing house lard as now manufactured is a highly objectionable
Substitute for the food product. It is a question whether hog lard as ground out and melted up
Animal Material in our large modern packing houses, located at the different stock yards of the United States, is either healthful or clean. Cottolene, on the other hand, is pure, refined and clarified cotton-seed oil with an admixture of choice selected beef suet. It contains no other ingredients, and is recommended and endorsed by the most eminent physicians and chemists as far more wholesome and digestible than lard.

MARION A. McBRIDE, in "The Cottage Hearth" for

May, 1892, under "Domestic Science."

Cottolene.—There is another new and important factor in cooking. Many articles need a crisp touch, or something to make the other ingredients more harmonious, and it is not every cook who can use butter of the best quality for all cooking. It is right here that the danger lies. The housekeeper thinks she cannot afford the best grade of an article and yet fancies she must have that article at all hazards.

Lard and pork have been stand-bys so long, and there are so many places where they seem to be necessary, that their quality is important. Still under the very best possible conditions the grease is unhealthy, and its faults cannot be overlooked; in fact, people who are at all sensitive cannot eat food containing those ingredients.

Cottolene is a preparation which comes into the market to meet just this need. The product is made of cotton-seed oil and beef suet, is the same consistency as lard, and looks like it, except in color, which is creamy.

Cottolene is delicate in preparation and is used in place of lard or butter in cooking. For frying it is unsurpassed, as a rich brown color is easily secured. There is not the least suggestion of extra fat, but a crisp, fine finish, very pleasing in fish, cakes, fried cereals, oysters or clams.

A peculiarity of this preparation is that while food seems rich there is no fatty taste to disturb the digestion, and for this reason it has been very popular wherever used.

LADY CAKE.

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|--|----------------------------|
| $\frac{3}{4}$ of a cup of Cottolene. | $\frac{1}{2}$ Cup of milk. |
| 3 Cups pastry flour. | The whites of 6 eggs. |
| 1 Teaspoonful baking powder. | 1 Cup sugar. |
| 2 Teaspoonfuls rose flavoring (or 1 of almond if preferred.) | |

Beat the Cottolene and sugar to a cream, add the flavoring, milk, the whites of eggs beaten to a stiff froth, and then the flour (into which the baking powder and a little salt must be sifted). Bake in a moderate oven about forty minutes.



SARATOGA CHIPS.

Peel and slice with potato cutter six large potatoes—place in cold water for one hour and a half, then thoroughly dry with clean towel. Drop each slice separately in kettle of boiling Cottolene. Fry until crisp and brown, drain, and sprinkle with salt while hot. It is best to use a frying basket.



“WE ALWAYS FRY OURS IN COTTOLENE.”—Our Meat, Fish, Oysters, Saratoga Chips, Eggs, Doughnuts, Vegetables, etc. Like most other people, our folks formerly used lard for all such purposes. When it disagreed with any of the family (which it often did) we said it was too rich. We finally tried **COTTOLENE** and not one of us has had an attack of “richness” since. We further found that, unlike lard, Cottolene had no unpleasant odor when cooking, and lastly mother's favorite and conservative cooking authority came out and gave it a big recommendation which clinched the matter. So that's why we always fry ours in Cottolene.

The Editor of one of the great metropolitan
newspapers in the West writes as follows:

◎ “No lard is more wholesome than *any* or *all* lard. The introduction of a pure, sweet, palatable substitute for ‘hog fat’ is a positive benefit to mankind. Rapid advances have been made in the past twenty-five years in the use and acceptance of olive oil as a substitute for animal grease. Why may not Cottolene win its way far more rapidly by reason of its greater economy as a food ingredient? ‘Education will do it.’”



LEMON OR VANILLA COOKIES

2 cups sugar—1 cup Cottolene— $\frac{3}{4}$ cup sweet milk—2 eggs—5 cups of flour—2 teaspoonfuls of baking powder and a little salt, which must be sifted into the flour. Mix all together and add lemon or vanilla flavoring to taste. Roll very thin and bake quickly.

SWEETBREADS.

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|---|--------------------------------|
| 1 Egg. | A pinch of nutmeg. |
| 2 Ounces of breadcrumbs. | 4 Ounces of Cottolene. |
| $\frac{1}{4}$ Teaspoonful of mixed herbs. | Half a rind of lemon (grated). |
| $\frac{1}{2}$ Teaspoonful of salt. | |

Blanch the sweetbread, and boil it from twenty minutes to half an hour; cut it into slices. Mix up the breadcrumbs with the herbs, lemon peel, salt and nutmeg. Beat up the egg and dip the slices into it, after which sprinkle them with breadcrumbs. Put the Cottolene into a frying pan, and when it boils fry the sweetbread to a light golden brown color.



MANY persons have been unable to enjoy highly "shortened" delicacies, such as pastry, patties, pie crust, etc., either because of the "hoggy" smell incident to the use of swine's lard or because of the sure tendency to dyspepsia resulting from such food. There's no odor from the new vegetable lard . . . **COTTOLENE** . . . and we may tickle our palates with **PIE** without fear of dyspepsia. The properties of Cottolene are purely hygienic.

Eleanor Kirk's Idea of Rye Rusk and Molasses

Cake—in answer to correspondents.



Rye Two teacups rye flour, half coffee-cup of graham flour and half cup wheat. Add a level teaspoonful of salt and stir together. Then add a teacup of sugar, a heaping tablespoonful of Cottolene, and a Fleischmann's compressed yeast cake dissolved in a little warm water. Mix with sufficient warm milk to make a soft batter, and put in a warm place to rise. When light add a cup of stoned raisins, and a sprinkling of caraway seed if these are liked. Mix them in well, and let rise again. Bake slowly.



Molasses One cup of New Orleans molasses; an even teaspoonful of bicarbonate of soda dissolved in a little warm water—pour this into the molasses and stir till it foams. Add a quarter of a cup of Cottolene or butter (never lard), a little ginger or cinnamon, half a cup of milk, and a little salt. Sift in enough flour to make a soft batter, and bake in shallow pans in a moderate oven. This is delicious—*May, 1892.*

SHORTCAKE—STRAWBERRY AND OTHER.

Beat a piece of Cottolene about the size of an egg to a cream, add one cup of sugar, two eggs, whites and yolks beaten separately; one cup of milk, one and one-half teaspoonfuls baking powder, a little salt, and flour enough to make as stiff as cake. Bake in jelly tins, and spread mashed sweetened strawberries or other fruit between the layers, and on top whole berries with sugar sprinkled over them.

PIE CRUST.

One cup Cottolene, three cups of flour, a little salt. Sift the flour and the salt and rub in the shortening. Use enough ice water to hold all together, handling as little as possible; roll from you. One-third of the above quantity is enough for one pie.



A proof that **COTTOLENE** is especially adapted to bakers' use, and to the requirements of home, is that it will "cream up" like butter. Take two-thirds ($\frac{2}{3}$) as much Cottolene as is ordinarily used of butter, and the proper quantity of sugar, and a few moments' rubbing together will convince the most skeptical that Cottolene is a perfect substitute for butter in cake-making. We call special attention to the rich flavor and odor of the Cottolene when thus treated. Another advantage is that it will not only cream up much quicker than butter, but being free from salt it does not have to be washed. This results in a saving of time and labor.

❖ HOW TO FRY ❖ ❖ ❖



Frying, though one of the most common of culinary operations, is one that is least commonly performed well. It often results in burning the outside whilst the inside is cold, or in serving the article in a coating of grease. It is very important that the Cottolene should be heated up to cooking point before the article is put in. We cannot insist too strongly on this point. There should be enough to immerse the article to be fried. If too many things are put in the frying basket they will be badly done, because the temperature of the Cottolene will fall below the point necessary to treat properly. The temperature should rise four or five degrees during the process. Cottolene gives much better results than lard.

The temperature of the Cottolene should vary according to the nature of the things fried. To ascertain when it is of proper heat throw in a little bit of bread—if it browns quickly, it is ready; if it burns the bread, it is too hot. For fish, potatoes, croquettes and rissoles the Cottolene must be very hot. *The skillet or frying pan must be cold when the Cottolene is put in.*



POTATO CROQUETTES.

Two cups cold mashed potatoes (free from lumps), two eggs beaten to a froth, one teaspoonful melted Cottolene, salt and pepper to taste. Form into cakes, roll in beaten egg and cracker crumbs, and fry in hot Cottolene.



COTTOLENE is endorsed by French chefs and skilled teachers of cookery every-



where. Testimonials come from all the most celebrated writers and the highest authorities upon cooking, for example: Marion Harland, Catherine Owen, Christine Terhune Herrick, Emma P. Ewing, Mrs. Agnes E. M. Carman, Mrs. S. T. Rorer, Mrs. F. A. Benson, Amy Barnes, Margaret Wister, Eliza A. Parker. These are more than sufficient to warrant the utmost confidence in this product. If space allowed the introduction of other voluntary tributes to the merits of Cottolene, the list of names would include almost every recognized authority on the subject of cooking—in the old world as well as the new.



MARYLAND OR BEATEN BISCUIT.

- 1 Quart flour. $\frac{1}{2}$ Teaspoonful salt.
2 Ounces of Cottolene. 1 Cup cold water.

Rub the Cottoline and salt into the flour, and mix with cold water to a very stiff dough. Knead ten minutes, or until well mixed; then beat hard with a biscuit beater or heavy rolling pin, turning the mass over and over until it begins to blister and looks light and puffy. When in this condition pull off a small piece suddenly, form it into a round biscuit, then pinch off a bit from the top. Turn over and press with the thumb, leaving a hollow in the centre. Put the biscuits some distance apart in the pan. Prick with a fork. Bake twenty minutes in a quick oven.



COFFEE CAKE.

- 10 Ounces of flour mixed with }
2 Teaspoonfuls of cream tartar. }
3 Ounces of sugar. $3\frac{1}{2}$ Ounces of Cottolene.
 $\frac{1}{4}$ Pint of molasses (warmed). $\frac{1}{4}$ Lb. of Sultanas (picked).
 $\frac{1}{4}$ Pint of very strong coffee with }
1 Teaspoonful of soda dissolved in it. }
 $\frac{1}{2}$ Lb. of currants, washed and 2 Eggs, yolks and whites beaten
dried. separately.
3 Ozs. candied peel, cut small. 1 Pinch of ground cloves.
 $\frac{1}{2}$ Teaspoonful ground ginger. 1 Pinch of allspice.
 $\frac{1}{2}$ Teaspoonful ground cinna- $\frac{1}{2}$ Teaspoonful of ground mace.
mon.

Cream the Cottolene and sugar; add the spices and the yolks of the eggs; stir in the warm molasses and the coffee. Mix up the fruit and put it into the flour, and gradually add it, beating all the time; lastly stir in the whites, which have been beaten to a stiff snow. Put it into a cake tin lined with greased paper and bake in rather a slow oven for an hour and a half, or longer.

GINGER SNAPS.

One-half cup Cottolene, one cup sugar, one cup molasses, one tablespoonful ginger, two teaspoonfuls baking powder, adding a little salt and enough flour to make it sufficiently stiff to roll. Cut into shape with biscuit cutter, and bake in hot oven. (It is impossible to give the exact quantity of flour to use with this recipe, as some flour will take more water than others.)



COTTOLENE TAKES THE LEAD AMONG COOKING .. MATERIALS ..

Because pies, biscuits and pastry are better flavored, more delicious and more nutritious than food prepared with lard. We also include everything FRIED, such as potatoes, eggs, fish, mush, hominy, etc., etc.

Everybody knows that vegetable food is, in the long run, far more readily assimilated by the digestion than animal products. Cottolene is essentially a vegetable preparation, and is guaranteed to be a sure preventive of dyspepsia.



Progress and Cookery

***** "THE WORLD MOVES" *****

en processes. These schools have been alert to find a reasonable substitute for lard, the use of which is so generally condemned. This want has been fully met by . . . **COTTOLENE** the new shortening. When science strikes the kitchen, it strikes *home*, and everybody gets the benefit. Cottolene is a clean, delicate and economical substitute for lard—cleaner than the hog, delicate as the finest vegetable oil, economical from its low price and small quantity required to be used. Prove it for yourself by a trial. At grocers everywhere.

* * *

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COTTOLENE



FOR COOKING

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