

"Where Quality Counts"

WAYNE COUNTY
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VINEGARS



WHITE
CIDER
MALT
TARAGON



Supreme
in
Quality

*Recipes for using Vinegar
also its uses for other than food purposes*

"WHERE QUALITY COUNTS"

GOOD VINEGAR

GOOD VINEGAR is a healthful product that the human system requires as a stimulant to the digestive organs. It is also an important household necessity.

GOOD VINEGAR is an asset to good housekeeping and makes a hundred other things taste good, but poor vinegar has disappointed many a good cook and spoiled many a good dinner.

There is no excuse for buying poor vinegar. Our service and standard of quality makes WAYNE COUNTY the highest grade vinegar, easily obtained and at a price within your reach.

"WHERE QUALITY COUNTS"

INTRODUCTION

THE ARISTOCRAT OF VINEGARS

OUR Cider Vinegar is made from the juice of real apples. Our White Distilled Vinegar is made from the choicest distilled alcohol. Wayne County Brand Vinegars are guaranteed pure in every respect. They are made in clean up-to-date sanitary Factories under the supervision of competent managers and they come to you highly recommended for Table Pickling and Preserving purposes.

The Quality and Service which we furnish has made our business big and our name a household word.

Yours truly,

The Wayne County Produce Company
EDWARD F. KNECHT, Pres.

"WHERE QUALITY COUNTS"

DIRECTIONS FOR PICKLES AND SAUCES

CLEANLINESS is the first requisite of perfect pickling. Wash all fruits or vegetables before cutting them up. Pare with a stainless steel knife, stir with new wooden spoon. Use enamel strainers, cheese-cloth squares instead of towels, the freshest of spices, the Wayne County Vinegar called for, and put fruits or vegetables under cold water to keep them from turning black until cooked. Have bottles, corks, jars or crocks all ready scalded to receive the cooked product.

GREEN PICKLE

Green tomatoes, half a peck; onions, six small ones. Slice or chop the tomatoes, add one cupful of salt, and let stand over night. In the morning drain, and add the onions, chopped, and place in a preserving kettle. Add one quart of Wayne County vinegar, four pints of brown sugar, half a cupful of mustard seed, one teaspoonful of black pepper, one tablespoonful of cayenne, one teaspoonful each of cinnamon, all-spice and cloves, two teaspoonfuls of celery seed; boil hard for fifteen minutes.

UNRIPE CUCUMBER PICKLES (GHERKINS)

Wipe four quarts of small unripe cucumbers. Put in stone jar and add one cup salt dissolved in two quarts boiling water and let stand three days. Drain cucumbers from brine, bring brine to boiling point, pour over cucumbers and again let stand three days; repeat. Drain, wipe cucumbers and pour over one gallon boiling water in which one tablespoon alum has been dissolved. Let stand six hours, then drain from alum water. Cook cucumbers ten minutes a few at a time in 1 quart of the following mixture heated to boiling point and boil ten minutes:—

- 1 gallon Wayne County Pure Cider Vinegar
- 4 red peppers
- 2 sticks cinnamon
- 2 tablespoons allspice berries
- 2 tablespoons cloves.

The remaining liquor should be strained over the pickles which have been put in a stone jar.

CHOW-CHOW

- 1 qt. very small cucumbers
- 1 qt. large cucumbers cut in chunks
- 1 qt. green tomatoes, sliced
- 1 qt. onions, sliced
- 1 qt. small onions
- 1 qt. cauliflower
- 4 green peppers (seeds removed, cut fine)
- 1 cup salt to 4 quarts water
- 6 tablespoons mustard
- 1 teaspoon powdered tumeric
- 1 cup flour
- 1½ cups sugar
- 3 pints Wayne County Pure Cider Vinegar.

Mix the first seven ingredients, cover with salt water and let stand 24 hours. Heat the brine slowly until vegetables are thoroughly scalded and then drain. Mix the flour, sugar, mustard and tumeric to a smooth paste with one pint of vinegar, pour gradually on the remaining quart of vinegar, heated in double boiler. Cook until thick (do not boil) then add the vegetables. When cool bottle.

OLIVE OIL PICKLES

Wash, wipe and slice two quarts of medium sized cucumbers; cover with a weak brine and let stand over night. In the morning drain and pack into hot sterilized jars, then pour over them this liquid: Mix together one-fourth cup of sugar, one-fourth cup of mustard seed, one-half teaspoon of celery seed, one-eighth teaspoon of black pepper and three cups of Wayne County Cider Vinegar; add one-fourth cup of olive oil and bring the mixture to the boiling point before pouring it over the sliced cucumbers in the jar. Seal airtight at once.

MUSTARD PICKLE

Slice two quarts of skinned tomatoes and boil them for five minutes; drain, add to them one quart of small cucumbers and small button onions, one cauliflower which you have broken into flowerets and one red and one green pepper sliced, with seeds removed. Pour boiling salted water over this vegetable mixture and let stand 24 hours. Then drain and cover with boiling Wayne County Cider Vinegar; let stand three days, then drain and put the vegetables into an agate saucepan; cover with one quart of Wayne County Vinegar, two cups of brown sugar, two tablespoons dry mustard and one cup of flour. Heat over a mild fire till the mixture thickens, then turn it into hot, sterilized glass jars and seal at once or use on the table at once if desired.

PICKLED WHITE ONIONS

Peel small white onions, cover with brine, allowing $1\frac{1}{2}$ cups of salt to two quarts of boiling water. Let stand two days. Drain and cover with more brine and let stand two days, and again drain. Make more brine and heat to boiling point; put in onions and boil three minutes. Put in jars, interspersing with bits of mace, white peppercorns, cloves, bits of bay leaves, and slices of red pepper, (use Spanish peppers, one to each jar.) Fill jars to overflow with Wayne County Cider Vinegar, scalded with sugar (one cup of sugar to one cup of vinegar.) Cork while hot.

SWEET PICKLED PEACHES

$\frac{1}{2}$ peck peaches
2 lbs. brown sugar
1 pint Wayne County Pure Cider Vinegar
1 oz. stick cinnamon
Cloves.

Boil sugar, vinegar and cinnamon twenty minutes. Dip peaches quickly in hot water, then rub off the fur with a towel. Stick each peach with four cloves. Put into syrup and cook until soft, using one-half peaches at a time.

SWEET PICKLED PEARS

Follow recipe for Sweet Pickled Peaches, using pears in place of peaches. Sickie pears prepared in this manner are delicious and can be served either with meats or as a desert. Crab apples also can be used.

PICKLED EGGS

Boil hard two dozen fresh eggs. Cool and shell them without breaking. Put into the preserve kettle two chopped sweet peppers, two ounces of thinly sliced garlic, two ounces of sliced green ginger root, one ounce of black pepper, eight ounces of salt, one ounce of cloves, one ounce of brown sugar and a quart of Wayne County Vinegar. Boil for one hour, then strain. Return to the kettle, lay in the eggs carefully and boil gently for one hour. Add a little more Wayne County Vinegar if it has boiled away too much. When cool, pack in wide mouthed jars, cover with the Wayne County Vinegar and stow away.

CELERY RELISH

Mix six cups of chopped celery (include some of the small tender leaves) one cup of sugar, four teaspoons of salt, two teaspoons of mustard and one cup of Wayne County Cider Vinegar. Cover and let stand in a cold place for one and a half hours. Drain off the liquid before serving.

RIPE TOMATO RELISH

Ripe tomatoes, eight pounds; add half the weight of sugar, one quart of Wayne County Vinegar, one teaspoonful of whole cloves, one teaspoonful of stick cinnamon, half a teaspoonful of whole allspice. Peel and quarter the tomatoes, selecting rather firm ones, combine with other ingredients, and simmer two and a half hours, or until of the consistency desired.

HOW TO PICKLE ANY VEGETABLE

Boil together for 20 minutes $2\frac{1}{2}$ cups of Wayne County Vinegar, one-half cup of sugar, two small bay leaves, one-half teaspoon of whole cloves (broken fine), grated rind of one-half lemon and one inch of stick cinnamon. To this spiced vinegar you may add any vegetable you wish, boiling the vegetable in it for five minutes before sealing airtight in hot, sterilized jars. About three cups of the vegetable will be needed, as it must be covered by the vinegar. (The vegetable must be previously cooked.) Brussels sprouts, sliced beets, string beans, carrots (shredded) and cauliflower separated into flowerets are particularly good done up in this vinegar. (If beets are used, uncooked sliced onions may be canned with them.)

CUCUMBER RELISH

Pare, quarter and seed enough cucumbers to make one quart. Peel a cup of small white onions and seed two red peppers. Put all through a food chopper. Scald a pint of Wayne County Vinegar, add two tablespoons of mustard seed, a half teaspoon of paprika, a little spice bag, and boil until all is clear. Put the vegetables into a saucepan with a tiny bit of water and cook until the cucumbers are tender. Then turn into the hot Wayne County Vinegar, cook a few minutes, can and seal.



Recipes for Pickle Dainties

KETCHUP CATSUP

Half a bushel of ripe tomatoes; be sure that they are dark red and fair. Cut up and boil, unskinned, in a large preserving kettle, adding six onions and three red sweet peppers—seeds removed—all of which have been run through meat chopper. Also add a loosely tied bag of mixed spices—whole cloves, stick cinnamon, all-spice buds, one-quarter pound in all—and boil rapidly until tomatoes are very soft, mashing frequently. Strain through a sieve. Return to stove and add three-quarters of a cupful of salt, three cupfuls of brown sugar, one saltspoonful of cayenne, half a nutmeg, grated; one tablespoonful of mustard—mix these ingredients with the sugar to prevent lumping—add three cupfuls of very strong Wayne County Vinegar, one quart if milder. Boil rapidly until reduced about one-third, stirring often. Can, boiling, in sterilized pint jars, or cool and bottle.

JERSEY PICKLE

Green tomatoes, four quarts; onions, one quart, cabbage, one small head; cauliflower, one head, sweet peppers, three each of red and green; celery seed, one tablespoonful. Cut cauliflower into small flowerets, and cut other vegetables in small pieces. Let all stand in a weak brine over night and scald in the same brine next morning. Drain two hours or less in a colander and then pour over all the following dressing: Mix with a little cold water to a paste six tablespoonfuls of dry mustard, one teaspoonful of tumeric, three cupfuls of brown sugar; heat two quarts of Wayne County Vinegar, stir in the paste, cook until somewhat thickened, and pour, boiling, over vegetables.

TOMATO CATSUP

Use one peck of tomatoes, cut in halves or quarters. Place these in a kettle and boil for a half hour and strain through a hair-sieve. After removing skins and seeds, return pulp to the kettle and add one-half dessertspoonful of cayenne pepper, one dessertspoonful each of black pepper, allspice, cloves, mace and mustard (all ground) and three dessertspoonfuls of salt. Boil slowly for four or five hours, add one pint of Wayne County Vinegar, bottle and seal.

TOMATO CHOW-CHOW

Peel and cut up half a peck of ripe tomatoes, add a quarter of a cupful of salt and drain one hour. Run through the meat chopper three red sweet peppers and one green one, four stalks of celery and four small onions, and grate two roots of horse radish. Add these and a quarter of a cupful of mustard seed, a teaspoonful each of whole cloves and a ground mace, two teaspoonfuls of cinnamon, one quart of Wayne County Vinegar and two cupfuls of sugar, to the drained tomato, and more salt and sugar if required. Cook for about an hour. Save the juice drained from the tomato to use in soups, stews or to moisten hash; it will keep some days.

GRAPE CATSUP

It requires four pounds of grapes, two tablespoonsful of cinnamon, one tablespoon each of cloves and allspice, one-quarter of a teaspoonful of cayenne pepper (if desired), one cupful of Wayne County Vinegar, one tablespoonful of salt and one and one-half pounds of sugar. Wash and stem the grapes and steam them over water until soft.

Put through a colander or sieve, discarding the skins and seeds. To the portion which passes through the sieve add spices, sugar, salt and vinegar, and let simmer for fifteen minutes. Bottle and seal. Use whole spices tied in a cloth while cooking and remove before bottling.

CHOW-CHOW

Take half a peck each of green tomatoes and apples or sickle pears. If the pears are used do not peel; these give a peculiarly fine flavor to the chow-chow. Put the tomatoes through the meat chopper and add one cupful of salt; let stand over night. Next morning drain, add two quarts of Wayne County Vinegar, two pounds and a half of brown sugar, and two small bags, loosely tied up, of mixed spices—cloves, stick cinnamon, allspice, a quarter teaspoonful of celery seed. Boil twenty minutes, add the apples or pears, which have been put through the meat chopper, and cook until tender.

APPLE CATSUP

Make a syrup of one pint of Wayne County Cider Vinegar, two cupfuls of brown sugar, the juice of two lemons, one tablespoonful of salt, one teaspoonful each of ground ginger and cinnamon and one-quarter of a teaspoonful each of curry powder and ground cloves.

Chop finely twelve large cooking apples (peeled), three green peppers, from which the seeds have been removed; one peeled Bermuda onion and a cupful of seeded raisins.

Mix the chopped ingredients with the syrup, bring all to the boiling point and cook to a smooth thick mass. Mash as it cooks and half an hour before removing from the fire, stir in one glass of tart fruit jelly. Store in self-sealing bottles.

CHILI TOMATO CATSUP

Peel twelve large, ripe tomatoes and two Bermuda onions, then chop separately very fine.

Turn both into a preserving kettle and add three shredded green peppers, one minced canned pimento, three tablespoonfuls of sugar, one and a half tablespoonfuls of salt, two cupfuls of Wayne County Vinegar, one tablespoonful of ground cinnamon and half a teaspoonful of ground cloves.

Simmer until thick and press through a sieve. Store in self-sealing bottles.

CUCUMBER CATSUP

Requires one dozen large cucumbers, one quart of Wayne County Vinegar, one tablespoonful of salt, one-quarter teaspoonful of cayenne pepper. Gather the cucumbers before the sun strikes them and keep in a cool place until used.

Peel the cucumbers and run them through a food-chopper. Drain off the water. Heat the vinegar and pepper and salt to boiling point; pour at once over the cucumber pulp, bottle and seal. Cucumbers bottled in this way retain their fresh flavor and make a particularly good sauce to serve with beefsteak.

CHILI SAUCE

- 12 medium-sized ripe tomatoes
- 1 pepper, finely chopped
- 1 onion, finely chopped
- 2 cups Wayne County Pure Cider Vinegar
- 3 tablespoons sugar
- 1 tablespoon salt
- 2 teaspoons cinnamon
- 2 teaspoons clove
- 2 teaspoons allspice
- 2 teaspoons grated nutmeg.

Peel tomatoes and slice. Put in a preserving kettle with remaining ingredients. Heat gradually to boiling point and cook slowly two and a half hours.

BEET CHUTNEY

Peel two small bunches of young beets. Quarter them and put into a preserve-kettle with just enough Wayne County Vinegar to cover and parboil them until tender. Drain and then chop the beets very fine with two ounces of garlic and two ounces of green pepper. Return to the kettle, adding a quart of fresh Wayne County Vinegar, one-half cupful of salt, a pound of brown sugar and a half-teaspoonful of mixed spice. Boil all together until the mass is of jam-like consistency—but not too thick. Cool, then bottle and seal.

CRANBERRY CATSUP

Cook five pounds of cranberries with one pint of Wayne County Vinegar for six minutes or until the berries burst.

COCKTAIL SAUCE

Mix together two tablespoons of tomato catsup, four drops tabasco sauce, one teaspoon of Worcestershire sauce, two tablespoons of Wayne County Cider Vinegar, two teaspoons of celery chopped very fine, and a pinch or two of salt.

CHUTNEY

Chop four ounces of seeded raisins, three of onions and one of garlic and pound with two ounces of crushed mustard seed to smoothness.

Cook until very soft 16 ounces stoned plums, two cups of Wayne County Vinegar, five ounces of sugar, one-half teaspoon of salt and one-half teaspoon of paprika. Mash fruit in the syrup, beat in the raisin mixture with one teaspoon of mixed spices. Can and seal.

Spiced: Boil one pint of Wayne County Vinegar, three pounds of brown sugar, one tablespoon each of cloves and cinnamon and one teaspoon of allspice for ten minutes, and pour, while hot, over four quarts of plums (do not remove pits.) Let stand overnight.

Drain and heat liquid. Boil the plums until clear but not broken. Pack plums in jars and cover with sirup.

DATE CHUTNEY

Halve and stone two pounds of good dates, seed one pound of large raisins, wipe, halve and stone two pounds of fresh apricots—ripe but firm. Put in a preserve-kettle with a pound of brown sugar, a half-cupful of salt, two peeled and chopped garlic buds, four seeded and coarsely chopped peppers, four ounces of washed and chopped green ginger root, a quart and a pint of mild Wayne County Vinegar and a teaspoonful of mixed ground spices. Melt all together, then bring to boiling point and boil gently over a medium fire for two hours, stirring frequently as the mass cooks. If it gets too thick, add a little more Wayne County Vinegar. It should be about as thick as catsup when done. When cool, bottle and seal.

BAKED HAM

Wash a 10-12 lb. smoked ham thoroughly and soak in cold water over night. Put in kettle with fresh cold water, bring to boiling point and cook gently two or three hours, or until tender. Remove from water and pull off the skin. Place in roasting pan. Spread with brown sugar and dry crumbs, $\frac{1}{2}$ inch thick, and stick with cloves one inch apart. Add one cup of Wayne County Pure Cider Vinegar and roast in a hot oven three-quarters of an hour, basting frequently. Add another layer of sugar, reduce the heat, let roast slowly without basting for fifteen minutes, so that the ham will be well glazed.

POTATO SALAD

Boil eight potatoes in their skins putting them on in cold water and bringing them slowly to a boil. Cook until quite soft, peel and slice while hot. Add three tablespoonfuls grated onion, a tablespoonful of chopped parsley and half a cupful of cucumber dice. A little celery may be added if liked.

Make a French dressing of oil and Wayne County Vinegar, in the proportion of three parts oil to one of vinegar, seasoned with salt and paprika. Pour a liberal quantity over the potatoes and set the bowl on ice till serving time. This potato salad is unsurpassed.

SPAGHETTI SALAD

Boil in salt water one cup of small elbow spaghetti until tender. Then drain and let cool. Add one cup of finely cut celery, one small can of tuna fish, two hard boiled eggs (cut fine), one onion (cut fine), one pinch of salt and pepper, two tablespoons of Mayonnaise, half cup of Wayne County Vinegar and one-quarter teaspoon of sugar. Mix well together and serve on lettuce leaves. This is a very tasty salad.

PICKLED CABBAGE

- 4 qts. thinly sliced cabbage, red or white
- 4 teaspoons fine salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{4}$ cup mustard seed
- $\frac{1}{4}$ cup mixed pickle spices
- 1 cup sugar
- 2 qts. Wayne County Pure Cider Vinegar.

Select large, heavy cabbage. Take off the outside leaves; cut in quarters and then in thin shreds, using cabbage cutter. Sprinkle the salt over the cabbage, mix thoroughly and let stand over night. Drain slightly and add the pepper and mustard seed. Mix and place in crock. Add sugar and pickle spices, tied in a bag, to the vinegar, bring to the boiling point slowly and pour boiling hot over the cabbage to cover. If after cooling the vinegar does not cover cabbage, add more hot vinegar. This may be used cold, or when heated, as a vegetable in place of sauerkraut. It will keep indefinitely.

BEEF AND CABBAGE PICKLE

Chop one quart of cooked beets finely. Add one quart of finely chopped raw cabbage, one tablespoon of salt, two cups of granulated sugar, one cup of grated horseradish and one teaspoon of black pepper. Cover with cold Wayne County Cider Vinegar and seal in glass jars or use on the table at once. This is delicious with cold meats.

SWEET AND SOUR RED CABBAGE

Heat two tablespoons of fat in a spider; add one head of shredded red cabbage and two sour apples, sliced. Pour boiling water over them and let cook until tender; sprinkle with two tablespoons of flour, add four tablespoons brown sugar and half cup of Wayne County Vinegar; cook about ten minutes longer, serve hot.

ONION, CUCUMBER CATSUP

Peel ripe, firm cucumbers, cut in halves, lengthwise and remove the seeds. Grate the remainder of the vegetables, let stand for several hours and drain off all the liquid with pressure.

For each solid pint of the pulp, add half a cupful of grated, drained onion pulp, half a pint of Wayne County Cider Vinegar, half a teaspoonful of paprika, one teaspoonful of salt, two level tablespoonfuls of grated horseradish and half a teaspoonful of mixed ground spices.

Mix well and seal in half-pint sterilized jars. This catsup requires no cooking and is particularly good with fish.

BAKED FISH

Take one pound of salt fish, three and one-half pounds of potatoes peeled, one and one-half ounces of drippings, one onion chopped fine, one bunch of parsley, pepper, salt, mustard and Wayne County Vinegar to taste. Chop the fish fine, put it into a saucepan with a little water, let it come to a boil and boil slowly.

Boil and mash the potatoes and put a layer of potatoes in the bottom of the dish with a little dripping; put in the fish and sprinkle with a layer of chopped onion and parsley, add mustard, pepper and Wayne County Vinegar, then another layer of potatoes, then one of fish, etc., until the dish is full. Cover the top with potatoes, add a little dripping and bake in a slow oven for one-half an hour.

SAUER-FLEISCH

Take either a leg of lamb or a rump of roast of beef, cover with one-third water and two-thirds Wayne County Cider Vinegar. Slice a good size onion and add about one-third of a cup of pickling spices such as peppercorns, bayleaf, thyme, etc. Be sure that the meat is well covered and turn night and morning for three days. On the fourth day take out of the vinegar, brown well in butter. Heat half of the vinegar and water and pour over the meat. Let simmer until nice and tender. When the meat is done, thicken gravy with ginger snaps that have been soaking in just enough water to cover them.

CIDER PUNCH

Two cupfuls canned apricots with juice, juice of two oranges, juice of one lemon, one cupful Wayne County Brand Sweet Cider, mineral water, sugar syrup.

Measure the apricots, filling the crevices with juice, then pass through the coarse mesh of a potato ricer. Meanwhile, extract the juice from the oranges and lemon and combine with the Sweet Cider. Pour over the sifted apricots and stir thoroughly. Then strain. Allow to stand until well chilled and then dilute with mineral or ice water. Chopped candied cherries or thin banana slices may be used to garnish this drink, if desired. If not sweet enough, sugar syrup may be added as needed.

ORANGE SWEET PICKLES

4 oranges, one cup sugar, one teaspoon stick cinnamon, 1½ cups Wayne County Brand Vinegar, one teaspoon cloves.

Peel oranges, removing all white membrane. With peel, cut into thick slices; steam until tender. Boil sugar, vinegar and spices, tie in cheesecloth for twenty-five minutes. Add fruit and put in fireless cooker, or simmer slowly on back of stove, for one hour. Place in glass jar, and let stand a week or two to ripen, before using.

SLICED CUCUMBER PICKLES

1 qt. sliced Cucumbers, 1 good sized Onion sliced, 1 green Pepper, chopped fine. Sprinkle with salt, let stand 3 hours, drain and rinse, then add 1 cup brown sugar, 1 tablespoon white Mustard seeds, and enough Wayne County Brand Cider Vinegar to cover. Dilute Vinegar one-third with boiling water. Heat but do not boil and seal in jars.

NINE DAY PICKLES

Make strong brine, put in whole Cucumbers good sized ones, let stand three days, drain, cover with cold water for three days. Then wipe dry, cut in large pieces, cook in Wayne County Brand Cider Vinegar diluted a little more than one-half, until tender.

For 1 gallon of Pickles measured, before cooking, take 3 pts. of Wayne County Brand Cider Vinegar, 4 lbs. brown sugar and 1 oz. each of Celery Seed, Allspice, Cinnamon all whole spices, let boil vigorously and pour over pickles three successive mornings.

SACCHARIN PICKLES

1 gal. Wayne County Brand Vinegar, three-quarters cup salt, one-half cup ground Mustard, one-half cup mixed spices, 1 teaspoon Saccharin. Let mixture come to a boil and put in 2 gal. crock or fill cans to overflowing after putting Cucumbers in can.

Let cucumbers stand in brine over night, (not too strong brine). Cucumbers can be added from time to time as they are gathered and put in crock put plate on them to keep under liquid.

Cucumbers must not be cooked. The pickles are excellent.

PEPPER RELISH

One dozen large green peppers; one dozen large red peppers; one dozen large onions, one dozen yellow peppers.

Chop the onions and peppers exceedingly fine. Cover with slightly salted boiling water and let stand for ten minutes and then drain. Repeat this process three times, draining thoroughly the last time. Add one quart Wayne County Brand Vinegar and three cups brown sugar and cook slowly for forty minutes.

PICKLED CHERRIES

Sour red Cherries

Sugar and Wayne County Brand Vinegar

Wash cherries, pull stems out and the pits with a hairpin, pour enough Wayne County Brand Vinegar to loosen, let stand all night. Next day pour off Vinegar, take cup for cup of granulated sugar and cherries, place in a handy spot, so you can shake occasionally. When all is dissolved put in glass jars. Will keep in good condition for years. Fine to eat with all kinds of meat as a compote.

VINAIGRETTE SAUCE

2 yokes of Hard Boiled Eggs	1 teaspoon Salt
3 tablespoons Mazola	1 teaspoon White Pepper
2 tablespoons Finely Chopped White Onions	3 tablespoons Wayne County Brand Cider Vinegar

Press egg yolks through sieve, add gradually the Mazola, and when thoroughly mixed add seasonings.

Serve with broiled or baked lamb or veal, or stuffed heart.

SPICED PRUNES

Wash 1 pound of prunes, soak one hour in cold water, drain, put in saucepan with 2 cups of Wayne County Brand Cider Vinegar and 3 cups Sugar. Put in cheesecloth bag 2 tablespoons whole cloves and a 2 ½ inch stick of cinnamon broken in pieces. Cook very gently for forty minutes or until prunes are tender. Remove the bag of spices and use as directed.

PICKLED RABBIT STEW or HASSENPFEFFER

Clean and wash the rabbits several times. Cut into pieces. Put them into a pot and cover with a pickle made of Wayne County Brand Cider Vinegar, water, sliced onions, salt, pepper, and some bay leaves and cloves. Keep them in the pickle for three or four days. Then cook them in this pickle until nearly soft. Remove the liquor, strain it and use it for the gravy. Take about three tablespoons of well browned flour and six ginger snaps softened in a little of the liquid and add the rest of the liquid and cook in a pan until thick. Then pour this over the rabbits and cook slowly for another half hour.

GRAVY POLONAISE FOR LONG ISLAND DUCKLING

Peel a medium sized orange, remove all of the white skin and dice the outside part. Simmer thoroughly in a cup of water until tender, then add the pulp of the orange and a tablespoon of Wayne County Brand Cider Vinegar, a cup of the juice left in the bottom of the roasting pan—skimming off all but two tablespoons of the fat, a teaspoon of salt, half a teaspoon paprika, a tablespoon Worcestershire sauce, and thicken with two or three ginger snaps. Serve in a separate bowl.

DILL PICKLES

Select pickles of from 2 to 3 inches in length and scrub with a small brush. Pack in layers in cans, a layer of pickles, a layer of dill and a few mustard seeds, placing a bay leaf on top of each jar.

Let 1 cup of Wayne County Brand Vinegar, 2 cups water and a tablespoon of salt come to a boil. Pour boiling hot over the pickles and seal.

ROYAL RED CABBAGE

- 1 small head red cabbage
- 1 medium sized onion
- 1 apple
- 1 tablespoon lard
- $\frac{1}{4}$ cup Wayne County Brand Vinegar
- 1 tablespoon sugar
- 1 tablespoon salt
- Pepper to taste

Cut up very fine the cabbage, onion and apple. Put in stewpan and cover with water. Add salt, lard, vinegar and sugar. Let boil until tender. Then take a tablespoon of flour, brown it in a pan and add it to cabbage, and use pepper to taste. Then set back to simmer about half an hour, stirring occasionally.

GREEN-TOMATO RELISH

Fifty-four whole green tomatoes, fifteen red peppers, twelve onions, two cups sugar, four cups salt, six cups Wayne County Brand Vinegar. Put tomatoes, peppers and onions through the coarse knife of the meat chopper; bring remaining ingredients to a boil, pour over the chopped mixture, and store in sterilized jars.

SWEET MIXED PICKLES

Scald in salt water until tender Cauliflower heads, small Onions, Peppers, Cucumbers cut in dice, Nasturtiums and Green Beans; then drain until dry and pack into wide-mouth bottles or cans. Boil in each pint of Wayne County Brand Cider Vinegar, 4 tablespoons of sugar, half a teaspoonful of salt and 2 tablespoonfuls of mustard; pour over the pickle and seal carefully. Other spices may be added if liked.

MINT SAUCE FOR BEETS

Pour a cup of Wayne County Brand Vinegar over a half cup of mint leaves and let stand at least an hour. Heat a tablespoon of butter and blend in a tablespoon of flour. Add the mint vinegar slowly, stirring to keep it smooth. Salt to taste. Pour hot over the beets.

RIPE CUCUMBER PICKLES (sweet)

Pare and seed ripe cucumbers. Slice each cucumber lengthwise into four pieces, or cut in fancy shapes, as preferred. Let them stand twenty-four hours covered with cold Wayne County Brand Cider Vinegar. Drain them; then put them into fresh Wayne County Brand Cider Vinegar, with 2 lbs. of sugar and 1 oz. of Cassia Buds to one quart of Wayne County Brand Cider Vinegar, and a tablespoonful of salt. Boil all together twenty minutes. Cover them closely in a jar or can if desired.

SOUR SPICED TONGUE

- 1 medium-sized tongue
- $\frac{1}{2}$ cupful Wayne County Brand Vinegar
- $\frac{1}{2}$ cupful corn sirup
- $\frac{1}{4}$ teaspoonful allspice
- $\frac{1}{4}$ teaspoonful cinnamon
- $\frac{1}{4}$ teaspoonful cloves
- $\frac{1}{2}$ cupful seeded raisins
- 1 tablespoonful salt

Cover the tongue with cold water, add the salt, and cook until the tongue is tender. Remove the skin while the tongue is still hot, return it to the kettle, and allow it to cool in the liquor. Mix together the vinegar, corn sirup, raisins and spices. Place the tongue in a roasting pan, pour over it the sauce, and let simmer for forty-five minutes on the top of the stove. Baste it frequently.

WALNUT CATSUP

Choose young walnuts that can be pierced with a needle. Prick them in several places, pack in a crock with half a cupful of salt for each twenty-five nuts, and water to cover.

Break the nuts with a potato masher and let them stand in the brine for one week, stirring daily.

Drain off the liquid into a saucepan and cover the nuts with boiling Wayne County Cider Vinegar to extract further juice. Then again crush the shells and strain through a fine sieve into the liquor in the saucepan.

Allow for every quart of the combined liquids, one ounce each of black pepper and ground ginger, half an ounce each of cloves and nutmeg, a pinch of cayenne, half a grated onion and a teaspoonful of celery seed tied in a bit of cheesecloth.

Boil steadily for one hour and bottle, when cold, sealing the bottle air-tight.

SWEET AND SOUR STRING BEANS

- 1 qt. wax (or string) beans
- 1 tablespoon salt
- 1 tablespoon flour
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup Wayne County Pure Cider Vinegar
- 1 qt. boiling water
- Salt and pepper to taste.

Wash, string and cut beans in pieces. Cook in boiling water until tender from one to three hours. Add salt when nearly done. Drain and reserve one cup of the bean water for following sauce. Heat and melt sugar in a dry, hot frying pan, stir in the flour and mix well, then add the hot bean water, vinegar, salt and pepper to taste. When sauce is smooth add the boiled beans and let all come to a boil. Serve hot.

This sauce can also be used with cooked kidney beans. These must, of course, be soaked over night and boiled until soft, the sauce being made without the flour, and it is not necessary to remove the beans from the water then adding other ingredients.

MAYONNAISE SALAD DRESSING

Yolks of three hard-boiled eggs; syrup one fluid ounce; cayenne pepper, 15 gr.; salt, 180 gr.; mustard, one oz.; condensed milk, one tin; Wayne County Vinegar, ten fl. oz.; olive oil, 22 $\frac{1}{2}$ fl. oz. Mix in the order given, adding the two last ingredients alternately, and rubbing well to form a perfect emulsion.

COOKED SALAD DRESSING

Eggs, two; Wayne County Vinegar, one gill; milk, two gills; oil or butter, one tablespoonful; salt, one teaspoonful; mustard, one teaspoonful; pepper, $\frac{1}{4}$ teaspoonful. Put the oil and dry ingredients into a bowl, and mix well; add the eggs, and beat for five minutes; then add the vinegar, and beat one minute; now add the milk, place the bowl in a pan of boiling water, and cook until the sauce thickens like thin cream. It will take about ten minutes. Stir the sauce constantly while cooking. Cool, and bottle what you do not require for immediate use. This sauce is good for nearly all kinds of cooked vegetables. If butter is substituted for the oil, add it just before taking the sauce from the fire.

FRENCH DRESSING

$\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
2 tablespoons Wayne County Cider Vinegar
4 tablespoons olive oil.

Put ingredients in small cream jar and shake. Some prefer the addition of a few drops of onion juice. French dressing is more easily prepared and largely used than any other dressing.

For tender meat soak for an hour in French dressing.

SALAD DRESSING

1.—The yolks of three hard-boiled eggs; salad oil, four tablespoonfuls; Worcestershire sauce, or mushroom catsup, two tablespoonfuls; Wayne County Vinegar, two tablespoonfuls; made mustard, one teaspoonful; salt, one teaspoonful; pepper, $\frac{1}{2}$ teaspoonful. Rub the yolks of eggs through a fine sieve, mix with them the salt, pepper and mustard; stir in the salad oil, add the Worcestershire sauce and vinegar gradually, and when thoroughly incorporated the dressing is ready for use. The whites of the eggs should be utilized for garnishing the salad. The above will be found an excellent dressing for cold meat salads to be served with cold meat.

TO PREVENT "ROPE" IN DOUGH

"Rope" may be cured by using one quart of Wayne County Distilled White Vinegar (90 grain) in every one barrel mix. As a preventative of "Rope" during the hot summer months, use one pint to every one barrel mix. This amount of vinegar will in no way affect the good flavor of your loaf. By killing any undesirable bacteria, vinegar assists materially in the proper conditioning of the dough.

VINEGAR PIE

Two teacupfuls of molasses, one of sugar, three eggs, one tablespoon of melted butter, one half cup of Wayne County Cider Vinegar, nutmeg. Beat and bake in pastry.

OLD FASHIONED VINEGAR CANDY

Take two tablespoons of butter, two cups of sugar and half a cup of Wayne County Cider Vinegar and boil until it is brittle when tried in cold water. Pour into buttered pans and when cold enough pull until hard and white. Cut into small pieces with a scissors.

PINEAPPLE VINEGAR

Use canned sliced pineapples, cover with Wayne County Cider Vinegar, let them stand three or four days, then mash and strain through a cloth as long as it runs clear; to every three quarts add five pounds of sugar. Boil it together about ten minutes, skim carefully until nothing rises to the surface; remove from fire, cool and bottle it. A tablespoon of this in a glass of water makes a delicious drink.

VINEGAR BUTTER-SCOTCH

Three cupfuls of white sugar, half a cup of water and half a cup of Wayne County Cider Vinegar, a tablespoon of butter and eight drops of extract of lemon. Boil without stirring until it will snap and break. Just before taking from the fire, add a quarter of a teaspoon of soda; pour into well buttered biscuit tins, a quarter of an inch thick. Mark off into inch squares when partly cold.

PICKLED FIGS

One quart of Wayne County Vinegar, one pound brown sugar, $\frac{1}{4}$ ounce stick cinnamon, one teaspoon whole cloves. Boil five minutes. Add two pounds of whole dried figs; simmer slowly two hours, adding more vinegar as it boils down. When figs are tender, remove, and boil down the spiced vinegar until thick and syrupy and pour over figs in jars; seal. Good to eat with all meats, poultry and cold cuts.

For Household Use and Kitchen Purposes

For retaining colors in Calico goods, immerse the goods in Wayne County White Vinegar, before washing. The color will then remain fast.

When a serge dress or suit gets shiny, sponge it well with hot Wayne County White Vinegar, and press in the usual way—no odor of vinegar will remain—the shine will disappear.

Before polishing your stove wash it with Wayne County Vinegar. This will remove all grease, and keep the blacking from burning off so quickly; also a little vinegar added to the blacking will enable you to spread it more evenly and smoothly.

An excellent furniture polish is made by mixing together equal parts of boiled linseed oil, Wayne County Vinegar and methylated spirits.

Tea leaves moistened with Wayne County Vinegar removes the discoloration in glass caused by flowers.

To soften paint brushes that have become hard, allow them to stand in a little can of Wayne County Vinegar on the back of the stove. This will soften the brushes quickly and effectively.

To eliminate disagreeable cooking odors from your rooms place a pan containing Wayne County Vinegar over the simmerer. This will destroy all odors.

Wayne County Vinegar and salt will be found excellent for cleaning brass.

A good way to clean mica in a stove that has become blackened with smoke is to take it out and thoroughly wash it with Wayne County Vinegar. If the black does not come off at once let it soak a little in Vinegar.

Mix your plaster-paris with Wayne County Vinegar; it sets just as hard and you can work longer with it than with water.

To prevent lamp wicks from smoking soak them in Wayne County Vinegar and then dry them thoroughly.

To clean deep flower vases mix a tablespoonful of coarse salt and a gill of Wayne County Vinegar. Pour in the vase and let it stand a while. Shake well and rinse with clear water.

To keep your water bottles and decanters looking like crystal put one teaspoonful of salt and about three of Wayne County Vinegar into the bottle and shake well. Let it stand a few minutes and shake again. Rinse with cold water and you will be delighted with the result.

In cleaning sinks, use Wayne County Brand Vinegar. It will cut the grease and prevent the waste pipe from stopping up.

Never keep Wayne County Vinegar in stone crocks or jugs; their acid attacks the glazing which is said to be poisonous. Glass for either is better.

A paper soaked in Wayne County Vinegar placed over newly made jam before putting on the cover will prevent it fermenting.

To remove paint from glass of windows rub it well with sharp hot Wayne County Vinegar.

For washing dishes after a fish dinner, especially greasy cooking utensils, add a teaspoonful of Wayne County Vinegar to the water and all disagreeable odor of grease will be immediately removed.

Wayne County Vinegar in the blackening makes shoes and boots shine more brilliantly.

To remove ink spots and stains wash the spots in strong Wayne County White Vinegar, then rinse well.

Allow your salads and all raw vegetables to stand in water to which a little Wayne County Vinegar has been added, for an hour and a quarter before serving—this will destroy all germs or bacillus which may be lurking in the leaves.

Silk will not stand ironing with a hot iron; it spoils the color as well as the lofty rich appearance. This also applies to silk ties.

If you wish to wash silk, wash in lukewarm water with a mild white or castile soap. Rinse in cold water, to which has been added a little Wayne County Vinegar in proportion of, say, two tablespoons per gallon. Hang up to dry, but do not iron it.

After washing it may be found to be "fuzzy" or hairy, and if so it will not appear glossy as it should. All this "fuzz" can be singed off in a few seconds by drawing the silk very quickly over a gas or candle flame, and thus improve the appearance.

A tablespoonful of Wayne County Vinegar added to the water in which you are boiling fish will make the fish firmer and whiter.

A few drops of Wayne County Vinegar added to the boiling water in which an egg is to be poached, will prevent the egg from breaking—it will retain its shape and will look most inviting to you when served.

Wash mutton before baking with Wayne County Vinegar. It will greatly improve the flavor.

Add one teaspoonful of Wayne County Brand Vinegar to the water when boiling vegetables. It will make them tender and takes less time. Try this with beans, asparagus and potatoes, etc.

If the meat you are boiling should not be tender, add a tablespoonful of Wayne County Vinegar to the water in which you are boiling it. The meat will become much more tender and the vinegar will not be tasted.

A tablespoonful of Wayne County Vinegar in a kettle of taffy will prevent its turning back to sugar. The same applies to icings.

Cheese will not mold if wrapped in a cloth dampened with Wayne County Vinegar.

A little Wayne County Vinegar added to the fat in which doughnuts are fried does not prevent their absorbing fat, but it does prevent their tasting it.

A bath of one part of Wayne County Vinegar to two parts water will greatly reduce fevers much better and with much more comfort to the patient than ice water.

On wash-day you can easily overcome suffering with cold hands by simply bathing your hands in Wayne County Vinegar and allow it to dry before hanging out your wash.

If your stomach is unsettled, a cloth dampened with Wayne County Vinegar held to the nostrils will overcome that nauseating feeling.

Should white-wash get into eyes (as often happens with painters) a Wayne County Vinegar wash will save the sight.

Wayne County Vinegar boiled with myrrh sprinkled on the floor and furniture of a sick room is an excellent deodorizer.

For chapped hands shake together in a bottle five tablespoons good Wayne County Vinegar, one tablespoon glycerin, ten drops of any preferred perfume. Apply to the hands and face after washing well. Do not dry before applying. Pat it in till dry and use twice daily.

If burnt with lye, Wayne County Vinegar will greatly relieve the pain.

A sore throat can be quickly disposed of by using Wayne County Vinegar to which a little salt has been added as a gargle. Wayne County Vinegar is also an extremely good mouth wash.

As an antidote for alkali poisoning, drink freely water with Wayne County Vinegar made very sour. For ammonia poisoning drink Wayne County Vinegar.

A half cup of Wayne County Vinegar in water in which you give your hair the last rinsing when washing it, will soften it and give it a pretty sheen.

For headaches, saturate a folded handkerchief with Wayne County Vinegar, place on forehead, repeat when dry. Wayne County Vinegar and water mixed in equal parts is excellent for hives.

To stop hiccoughs, give the patient a teaspoonful of granulated sugar and Wayne County Vinegar. If this does not afford instant relief repeat the dose.

Use Wayne County Vinegar for sunburn, it gives great relief. Apply with a sponge.

On arising in the morning and before retiring at night rinse the mouth well with Pure Wayne County Vinegar diluted.

Canned vegetables like fresh ones are improved by addition of seasoning. Heating or almost frying beets, spinach or any of the greens in butter or bacon fat seasoned with a bit of finely minced onion and serving them with a dash of Wayne County Vinegar greatly improves the flavor.

With some vegetable combinations either green pepper or onion may be used for flavor.

Salt, pepper and cream, butter or bacon, fat, onion and vinegar will usually serve to give the flavor desired if the surplus water is removed before the vegetables are seasoned.



TO PREVENT SADDLE AND HARNESS HORSES FROM GETTING SORE

Use a large sponge saturated with vinegar and bathe the parts that come in contact with the saddle or harness immediately on removing same; this will not only prevent sores but will also eliminate the itch and prevent the horse from being annoyed with flies.

USING CIDER IN COOKING

By HANNAH WING

A Recognized Authority on All Matters
Pertaining to Household Management

FRESH, sweet cider, as much as any other product, smacks of the season of thankfulness.

Cider makes an excellent ice or sherbet and as a base for gelatin-set salad with fruit, particularly grapes and nuts, it is unequaled in the salad field. The fresh cider may be used as the liquid in suet or graham puddings, but for real tang and flavor to replace the liquors of by-gone days there is no better substitute than boiled cider.

This concentrated cider is excellent in mincemeat, fruit cake or plum pudding. It is also a good flavoring to add to an orange punch or other fruit beverage. A few grains of pulverized ginger or a bit of crystalized ginger is a welcome addition to the orange and boiled-cider combination.

To concentrate the cider one needs only to simmer the fresh cider gently in an earthenware pan until the liquid is of a thick, heavy, syrupy consistence. It should then be placed in tight, stoppered jugs or sealed in jars ready for use.

Cake frostings made with cider replacing the water are a welcome change in the frosting line; particularly if maple sugar be used instead of the ordinary cane sugar.

An excellent pudding sauce may be made from 1 cup of cider, 2 cups of brown sugar, 2 tablespoons of cornstarch, 2 tablespoons of butter and one-fourth cup of chopped nuts. If possible use the native grown Fall nuts—hickory, butternut, black walnut, or whatever your locality produces.

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PROVE IT BY TASTE

Bite into a ripe, juicy apple—then taste a glass of WAYNE COUNTY CIDER—you get the same delicious flavor—even the same pleasant aroma of the apple! This is because WAYNE COUNTY CIDER contains just the pure, sweet juice of sound, ripe apples.



THREE GOOD REASONS WHY YOU SHOULD DRINK WAYNE COUNTY CIDER THE WHOLE YEAR ROUND

IT'S HEALTHFUL!

IT'S INVIGORATING!

IT'S REFRESHING!



AMERICA'S FIRST DRINK

Hundreds of years ago cider became the first real drink of the nation. Made by our forefathers with crude presses turned by hand, it found great favor because of its pleasing, mellow taste and healthful food value.

Progress has wrought a mighty change since that time, and now today, WAYNE COUNTY CIDER is made in huge mills equipped with modern, electrically driven machines which press the juice from sound, ripe apples—freshly picked in the orchards nearby.

Uses for Sweet Cider

MINCE MEAT

- 4 lbs. lean beef
- 2 lbs. beef suet
- Baldwin apples
- 3 quinces
- 3 lbs. sugar
- 2 cups molasses
- 2 quarts Wayne County Cider
- 4 lbs. raisins, seeded and cut in pieces
- 3 lbs. currants
- $\frac{1}{2}$ lb. finely cut citron
- 1 tablespoon cinnamon
- 1 tablespoon mace
- 1 tablespoon powdered clove
- 2 grated nutmegs
- 1 teaspoon pepper
- Salt to taste.

Cover meat and suet with boiling water and cook until tender, cool in water in which they are cooked; the suet will rise to top, forming a cake of fat, which may be easily removed. Finely chop meat, and add it to twice the amount of finely chopped apples. The apples should be quartered, cored and pared, previous to chopping, or skins may be left on, which is not an objection if the apples are finely chopped. Add quinces finely chopped, sugar, molasses, cider, raisins, currants and citron; also suet and stock in which meat and suet were cooked, reduced to one and one-half cups. Heat gradually, stir occasionally and cook slowly two hours. Then add spices and put in sterilized crock or mason jar.

APPLE JELLY

- $2\frac{1}{2}$ cups fresh or bottled Wayne County Sweet Cider.
- 6 level cups sugar.
- 1 cup (1 bottle) CERTO, 8 oz.

Measure the sugar and sweet cider into saucepan, stir and bring to a boil, stir in CERTO and bring again to a full boil for one minute, remove from fire, let stand one minute, skim and pour quickly into sterilized glasses. The above recipe makes the finest Apple Jelly.

RECIPE FOR APPLE BUTTER

Pare and core apples, cut in pieces and put through a press or very fine chopper. For every pint of apple pulp take one quart of Wayne County Sweet Cider and boil down alone to one-half its quantity. Then add the apple pulp, cooking slowly and stirring often or cook in double boiler. When it begins to thicken sweeten to taste with brown sugar and cool until the consistency of jam. Pack in jars while hot and keep in a cool place. If preferred spicy, allow the following quantities: To every five quarts of apple pulp one teaspoonful each of cinnamon, ground cloves and allspice.

GRANDMA'S PLUM PUDDING

- 1 pound raisins
- 1 pound currants
- 1 pound suet, chopped fine
- $\frac{1}{4}$ pound candied lemon peel
- $\frac{1}{4}$ pound citron
- 1 pound dark brown sugar
- 1 pound flour
- 5 eggs, well beaten
- 1 ounce cloves
- 1 ounce allspice
- 1 ounce nutmeg
- $\frac{1}{4}$ ounce mace
- 1 ounce cinnamon
- $\frac{1}{2}$ pint Wayne County Cider.

CIDER PUNCH

- 1 quart Wayne County Cider
- $\frac{3}{4}$ cup lemon juice
- Sugar
- 1 quart sparkling mineral water
- Ice.

Mix cider and lemon juice, and sweeten to taste. Strain into punch bowl over a large piece of ice. Just before serving add Appollinaris.

THE WASSAIL BOWL

The most famous of all old English customs still practiced is that of serving the Wassail Bowl.

Try this delightful recipe for a Wassail Bowl, made easily with WAYNE COUNTY CIDER! It's great!

Bake eight small apples, cut into sections and place in bowl. Heat two quarts WAYNE COUNTY CIDER, then add one tablespoonful cinnamon, one cup sugar, $\frac{1}{2}$ teaspoonful cloves and nutmeg combined, stir well and pour into bowl. Serve in a sherbet glass with a section of apple.

CIDER CUP

1 quart soda water
2 cups Wayne County Cider
Rind $\frac{1}{2}$ orange
Rind $\frac{1}{2}$ lemon
Mint leaves
Few slices orange
 $\frac{1}{2}$ cup sugar (scant)
12 strawberries
2 tablespoons Orange Curacao.

Add Curacao to rind of fruit and sugar; cover and let stand two hours. Add Wayne County Cider, strain and stand on ice to chill. Add chilled soda water, mint leaves, slices of orange and strawberries. The success of cups depends upon the addition of charged water just before serving.

CIDER A FAVORITE AMERICAN DRINK

Cider not only is a healthful drink, but for its nutritious food value Cider has long been a popular American drink. It is probably the most wholesome drink that can be served, for if it is made right, it is nothing but whole apples in liquid form.

Wayne County Cider is real apple cider because it is made from just the pure juice of fresh picked apples. Not even sugar is added, yet it is sweetened by the sugar in the fruit itself. This gives it a better and more natural sweetening than otherwise. One of the secrets of the fine flavor of Wayne County Apple Cider is this very fact, that the sweetening comes from the fruit itself.

Wayne County Apple Cider is sold in bottles as well as in larger containers. This enables everyone to enjoy this wonderful cider, and one can take his own jug to the grocery or delicatessen and have it filled with fresh cider from the barrel or keg there.

SALADS OF TO-DAY Are Same as Those of 200 Years Ago

*Diary says they were to be mixed
to give them "gust and vehicle"*

SALAD was "sallet" when first it entered English homes more than two centuries ago. But it really wasn't much different from salads of today, although cooks of various lands prefer their own preparations.

John Evelyn laid down the law of the salad exactly 220 years ago. An excerpt from the records of this famous diary reads:

"Sallet is a particular combination of certain crude and fresh herbs, such as usually are, or may be, safely eaten with acetous juice, oyl, salt, etc., to give them a grateful 'gust and vehicle'."

Before Evelyn's time British cooks generally boiled their salad herbs. Evelyn drew sharp distinction between herbs which should be cooked and herbs which should be eaten raw. He insisted that "sallet" should be mixed with all the skill that a composer exerts in writing a symphony.

WHITE FRUIT CAKE

One cup butter, two cups sugar, four eggs, one cup sour milk, one teaspoon cloves ground, one tablespoon cinnamon, one pound Sultana raisins, one-half pound shelled walnuts, one quarter pound candied cherries, two tablespoons Wayne County Vinegar, one-half teaspoon soda, two teaspoons baking powder, three cups flour.

Cream butter, gradually adding sugar, then egg yolks, then beat. Then add the sour milk and vinegar and the remaining dry ingredients, all sifted together. Add the fruit floured with a little of the measured flour and lastly carefully fold in the beaten egg whites. Bake in a slow oven.

PICKLED BEANS

String a quarter of a peck of green beans, throw them into a kettle of boiling water, add 1 teaspoon salt, and boil 25 minutes. When done drain in a colander, let stand until cold; then put into glass or stone jars, sprinkle lightly with cayenne, add 1 tablespoon whole mustard, 1 tablespoon chopped horse radish, and cover the whole with Wayne County Cider Vinegar.

MACKEREL PICKLED

Two or three mackerel, $\frac{1}{2}$ pint Wayne County Cider Vinegar, $\frac{1}{4}$ pint water, 12 peppercorns, 2 bay leaves, pinch of allspice, salt and pepper. Clean and wash the fish, place in earthenware dish with the roes, add the spices, cover with greased paper and bake in slow oven for about 1 hour. Serve cold.

RED CABBAGE PICKLE

For this you require one firm red cabbage, one ounce of whole peppers, one ounce of bruised ginger, cup Wayne County Vinegar. Remove the outer leaves of the cabbage and clean it well. Then shred as finely as possible, cutting across the leaves. Spread on dishes and cover lightly with fine salt. Leave until the following day. Then drain very thoroughly. Fill some jars with the cabbage, and distribute the spices among them. Cover well with Vinegar that has been boiled and then cooled. Cover tightly when cold.

PICKLED WATERMELON RIND

To each quart of Wayne County Cider Vinegar add 3 pounds of the best brown sugar, 4 ounces of stick cinnamon, and 2 ounces of cloves. Bruise the spices, tie in a muslin bag, and boil with the vinegar for 5 minutes. Then pour over the rind, letting it stand 24 hours. Remove the liquid and, after heating it, pour it over the rind again, let stand another 24 hours, after which boil all together for a short time. Seal.

PICKLED CRANBERRIES

Stick a coarse sewing needle through each berry. Pack in a jar. Cover with Wayne County Cider Vinegar and let stand 12 hours. Drain. To each cup of cider vinegar add $\frac{1}{4}$ cup of sugar, 1 teaspoon each of cinnamon, salt, cloves, nutmeg, cardamom, coriander and grated lemon peeling. Let simmer 10 minutes. Pour over the berries and let stand until cool. Seal.

SPICED APPLES

Eight pounds of apples, pared, cored and quartered, 4 pounds of sugar, 1 ounce of stick cinnamon, $\frac{1}{2}$ ounce of cloves and 1 quart of Wayne County Cider Vinegar. Have the sugar and vinegar boiling well before adding the apples. Cook them till you can easily pierce them with a fork.

BANANAS WITH DRESSING

Yolks of 4 eggs, beaten well, 1 tablespoon sugar, 1 teaspoon salt, 1 dash red pepper, 1 tablespoon mustard in $\frac{1}{2}$ cup Wayne County Cider Vinegar, 1 tablespoon cornstarch, $\frac{1}{2}$ cup milk. Cook until smooth. Cut bananas lengthwise, lay them on lettuce leaves and pour the dressing over them.

SLICED GRAPES

Weigh and pulp. Heat pulp over a slow fire until soft, then run through a colander to get rid of seeds. Add 1 cup water to each quart hulls and cook slowly until tender. Combine pulps and hulls and for every 5 pounds fresh fruit use $2\frac{1}{2}$ pounds sugar, 2 ounces ground cinnamon, $1\frac{1}{2}$ ounces of cloves, 1 cup Wayne County Cider Vinegar. Boil over slow fire for 1 hour. Put into sterilized jars and process pints at simmering for 30 minutes.

GOOSEBERRY CATSUP

Scald, mash and put through a colander 9 pounds of ripe fruit. Add 5 pounds of sugar, 3 tablespoons of cinnamon and half a tablespoon each of cloves and allspice. Boil 20 minutes and add a quart of cold Wayne County Cider Vinegar, bottle and seal at once.

PINEAPPLE RELISH

Add $\frac{1}{2}$ cup brown sugar, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoonful salt and $\frac{1}{4}$ cupful Wayne County Cider Vinegar to 2 cups crushed or grated pineapple and cook slowly until thick and amber-colored. Chill and serve with meat.

CHERRY RELISH

Remove the pits from cherries and drain them. Cover them with a Wayne County Vinegar solution made in the proportion of $\frac{3}{4}$ cup of Cider Vinegar to 1 quart of water. After 5 or 6 hours drain the cherries, measure them, and add an equal measure of sugar. Allow the cherries to stand over night. Seal them in glass jars, and keep them in a cool, dark place.

HAWAIIAN SALAD DRESSING

Heat one cup of Syrup drained from crushed Hawaiian pineapple. Mix three tablespoons sugar, three tablespoons flour, one-fourth teaspoon salt, one-half teaspoon mustard and one-eighth teaspoon paprika. Add the hot syrup, stirring constantly, and bring to the boiling point. Add one-fourth cup of Wayne County Vinegar and allow to boil slowly for three minutes. Chill and serve on any fruit salad in place of mayonnaise or other cooked salad dressing.

CHEESE DRESSING

Beat one egg, half teaspoon of salt, quarter tablespoon of mustard and one tablespoon of sugar; then add a quarter cup of water, one tablespoon Wayne County Cider Vinegar and cook until thick. Add one portion of Neufchatel cheese and stir until melted and smooth.

This dressing is delicious on a salad made of chopped hard boiled eggs, sliced peppers and chopped olives. Also good on tomatoes with centers scooped out and filled with shredded cabbage mixed with the dressing. Can be used with potato salad.

CREOLE DRESSING

Two tablespoons olive oil, one and one-fourth tablespoon Wayne County Vinegar, one teaspoon finely chopped onion, two teaspoons finely chopped parsley, one-fourth tablespoon chopped red pepper, one-half teaspoon chopped green pepper, salt.

Mix ingredients in order given; let stand one hour, then beat vigorously and serve.

MOCK MAYONNAISE

Melt one tablespoon butter, add three of flour and blend. Add one cup boiling water and stir over flame till mixture is smooth and thick. Add two teaspoons salt, one of sugar, one-quarter teaspoon mustard. Mix two egg yolks with one cup of salad oil, two tablespoons lemon juice and one of Wayne County Vinegar. Beat in hot sauce and beat till smooth and creamy, more seasoning and vinegar may be added if desired.

FRENCH FRUIT DRESSING

Mix four tablespoons olive oil, one-half teaspoon salt, dash of pepper, one tablespoon lemon juice or Wayne County Vinegar and one tablespoon of sour cherry juice.

HOT SLAW

This is a tasty dish, sometimes called sour cabbage. Cut one large head of solid cabbage in shreds and lay in cold water for twenty minutes. Remove nearly all of the water. Add 1 tablespoon bacon drippings, $\frac{1}{4}$ cup Wayne County Cider Vinegar, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt and dash of pepper. Cover and cook for 15 to 20 minutes. Serve hot.

VEAL EN CASSEROLE

Place in casserole $1\frac{1}{2}$ lbs. lean veal, cut in inch pieces, stew slowly so that it will cook in its own juice without burning. When nearly done, add 4 tablespoons Wayne County Cider Vinegar, $\frac{1}{2}$ cup seeded raisins, a pinch of cloves and cinnamon, 2 teaspoons horseradish and a seasoning of salt and pepper. Thicken the sauce with buttered bread crumbs.

SAVORY BEEF

Ingredients: 3 lbs. shin beef, 3 large onions sliced, 1 teaspoon salt, $\frac{1}{4}$ teaspoon black pepper, 1 tablespoon catsup, $\frac{1}{4}$ teaspoon ground cloves and thyme or Summer savory, 1 pint brown stock, and 2 tablespoons Wayne County Cider Vinegar.

The onions are browned in hot marrow fat and removed. The meat is dredged in the flour and seasonings which have been mixed together and then seared in the hot fat. The onions, cider vinegar and stock are now added and the whole simmered until the meat is tender.

SAUERBRATEN (Sour Roast)

Three pound piece of tender meat, 2 ounces butter, 1 onion sliced, 1 lemon sliced, juice of $\frac{1}{2}$ lemon, 1 tablespoon flour, $\frac{1}{2}$ pint Wayne County Cider Vinegar, $\frac{1}{4}$ pint sour cream or milk, 1 tablespoon water, 1 ounce sugar, 2 bay leaves, 6 cloves, salt and pepper.

Tie the meat, roll in flour, fry with onion in butter until brown. Add the water, vinegar, cloves and bay leaves and bring to a boil. Put stewpan in moderate oven and cook for $1\frac{1}{2}$ hours or until meat is tender. Remove meat to serving dish. Place the sugar in a few drops of water in a sauce pan and cook slowly until brown, then stir with cream or milk; add this to the liquid meat was cooked in, add the lemon juice, boil for a few minutes; strain and pour over meat. Garnish with slices of lemon and serve.

HORSERADISH AND CREAM DRESSING

One cup freshly ground horseradish, $\frac{1}{2}$ cup Wayne County Cider Vinegar, 1 teaspoon butter, 1 teaspoon flour, $\frac{1}{2}$ cup cream, either sweet or sour, 2 egg yolks, $\frac{1}{4}$ teaspoon salt.

Melt butter and blend flour with it smoothly. Do not brown. Add cream and stir. Heat to the boiling point and stir into the beaten egg yolks. Add salt and set aside to cool. When cool add to the horseradish, which has been mixed with the vinegar.

CURRENT CATSUP

Cook together until thick, six quarts of currants and 5 pounds of sugar; add a quart of Wayne County Cider Vinegar, half an ounce of white pepper, 1 tablespoon of salt, 3 tablespoons of cinnamon, 2 tablespoons of allspice and one tablespoon of nutmeg. Boil 20 minutes, bottle and seal.

PICCALILLI

Chop 1 quart each of green and ripe tomatoes, 1 small head of celery, 2 sweet, red peppers, 1 green pepper (remove the seeds from the peppers), 1 cucumber, 1 large Bermuda onion and half a head of small cabbage. Let stand over night in layers, sprinkling between half a cupful of salt. In the morning, drain and press in a cloth to remove all the liquid possible. Turn into a preserving kettle and add 3 cupfuls of Wayne County Vinegar, 1 pound of brown sugar, half a teaspoon of mustard and half a teaspoon of cayenne. Simmer until clear (about 1 hour) and store as for canned fruit.

HOLLANDAISE SAUCE

Melt $\frac{1}{2}$ cup of butter in a saucepan; add the yolks of 2 eggs and stir well; add 1 tablespoon of Wayne County Cider Vinegar and $\frac{1}{3}$ cup of boiling water, and keep stirring; season with $\frac{1}{4}$ teaspoon salt and a pinch of cayenne pepper.

This sauce is excellent for fish, asparagus and artichokes.

MEAT AND FISH DISHES

Meat and fish dishes may be improved by the addition of small quantities of Wayne County Cider Vinegar, and it also makes the flesh more tender. Try vinegar in the seasoning of meat loaf, lamb stew, liver and onions, pot roast, shirred beef, cold mackerel, and in various sauces and gravies.

GREEN TOMATO SOY

Two gallons green tomatoes, sliced without being peeled, 12 large onions, sliced, 2 quarts Wayne County Cider Vinegar, 4 cups brown sugar, 2 tablespoons salt, 1 tablespoon ground mustard, 1 teaspoon black pepper, ground, 1 tablespoon allspice, 1 tablespoon ground cloves. Mix, cook until tender, stirring often to prevent scorching. Seal when thoroughly cooked.

TOMATO CHUTNEY

Peel sufficient tart apples and green tomatoes to make 7 ounces each when chopped. Cover with 2 cupfuls of Wayne County Cider Vinegar, add 4 ounces of brown sugar and simmer until the vegetables and fruit are tender enough to be beaten to a pulp. Pass through the meat grinder 4 ounces of seeded raisins, 4 ounces of small white onions. Turn all into a chopping bowl and with a wooden potato masher crush with 2 ounces of salt, 1 ounce each of mustard and celery seed and a quarter ounce of paprika. Cool the cooked mixture, combine with the crushed ingredients, flavor with half a teaspoonful of curry powder and store.

FRUIT AND TOMATO RELISH

Peel, core and cut up 3 pounds of apples, remove the pits from 1 pound of dates, and cut in small pieces 1 pound of dried apricots that have been soaked for 36 hours in cold water. Cook all the fruits in 1 quart of Wayne County Vinegar until tender and add 1½ pounds of brown sugar, ½ ounce of ginger, ½ ounce of garlic, 1 quart can of tomatoes, 1 pound of seeded raisins and 1 teaspoon each of salt and ground cinnamon. Bring all to the boiling point, simmer for 15 minutes and seal air tight.

MOULDED SALAD

Soak one and three-quarters tablespoons of gelatine in one-half cup of cold water. Dissolve in two cups of boiling water, add one-half cup Wayne County Vinegar, one-half cup sugar, one scant teaspoon salt and three tablespoons lemon juice. Cool, and when just beginning to set add one cup shredded cabbage, two cups diced celery and two canned pimentos cut up. Pour into moulds, set in a cool place to harden. Unmold on crisp lettuce or escarole and serve with mayonnaise.

PEANUT AND CABBAGE SALAD

Shred one small head of cabbage, add three-quarters cup chopped peanuts, one-half green pepper finely chopped and season. Mix with a thick syrup of brown sugar and Wayne County Vinegar, and mix while the syrup is still warm. Chill and serve on crisp leaves.

STUFFED EGG SALAD

Six eggs, $\frac{1}{2}$ teaspoon dry mustard, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper and 1 tablespoon Wayne County Cider Vinegar.

Boil the eggs hard in the egg boiler. When done, remove the shells, split the eggs lengthwise, and take out the yolks. Mash the yolks finely with a fork, mix with seasonings, and refill the whites again with the mixture. Serve on a bed of crisp lettuce with Russian dressing.

MEXICAN SALAD

A nice tart salad, especially good served with a fish course or cold meats, as sandwich filler or as a top dressing for a plain molded jelly salad. 1 cup celery, 1 cucumber, $\frac{1}{2}$ Spanish onion, 1 green pepper.

Chop fine all the vegetables and combine. Mix with dressing; 3 tablespoons butter, 1 tablespoon sugar, 1 teaspoon salt, 1 teaspoon cornstarch, $\frac{1}{2}$ teaspoon mustard, 1 egg, $\frac{3}{4}$ cup Wayne County Cider Vinegar.

Melt butter and add the dry ingredients, stirring until smooth. Add vinegar gradually and cook for five minutes. Pour slowly onto beaten egg, stirring constantly. Return to stove and cook for three minutes over boiling water. Chill thoroughly before serving.

FRUIT SALAD

Cut up small chunks of bananas, oranges, apples, one pineapple, grape fruit, berries in season, and place in individual glass dishes. Scatter halves of maraschino cherries on top. Add French dressing made with Wayne County Cider Vinegar, and serve cold. At formal dinners, serve on larger glass dish covered with chopped ice.

POLISH SALAD

Shred one pound of game or poultry, moisten with oil and Wayne County Cider Vinegar, season with pepper and salt. Let stand for 2 or 3 hours. Arrange on a bed of lettuce and garnish with tufts of endive. Four hard-boiled eggs, the yolks passed through a wire sieve and scattered over the salad, the whites sliced and used as a garnish.

DANDELION SALAD

Wash one pint of young dandelion leaves, drain and dry the leaves. Sprinkle over them a little salt and pepper, and 1 dessertspoon of Wayne County Cider Vinegar and two of salad oil; mix well and serve.

A more palatable salad can be made by mixing equal parts of dandelion and lettuce, or dandelion and beets.

CUCUMBER JELLY SALAD

4 medium sized cucumbers	Salt (2 teaspoons to
1½ cups boiling water	2 cups of mixture)
2 teaspoons chopped onion	Gelatine (1 tablespoon
	to 2 cups of mixture)

DRESSING

3 tablespoons olive oil	¾ teaspoon salt
1½-2 tablespoons Wayne County Vinegar	¼ teaspoon mustard
	Paprika

Pare the cucumbers and grate them (or put through the meat chopper), saving all the the juice. Add water, salt and onion, boil five to ten minutes.

Dissolve the gelatine in the hot liquid, soaking it in two tablespoons of cold water previously if necessary. Turn into a large mold or individual molds, and when cool put on the ice until stiff.

Serve on watercress or lettuce with a dressing made by mixing the dry ingredients, adding Wayne County Vinegar and oil, and beating vigorously.

This is a delicate green jelly, especially suitable for serving with cold fish. It can be molded in a hollow-centered form with flaked fish used to fill the center, with mayonnaise for a topper. Or larger pieces of fish may be molded in the jelly, to be served as a salad or as fish in aspic. It may be used as a side dish with cold halibut or salmon.

AMITY SALAD

Orange, onion and apple may seem queer affinities for the salad bowl, but once tried, it is conceded that an onion is the perfect companion of the orange, while the apple harmonizes the two. To one orange and two slices of Spanish onion, add one apple, increasing the amount in proportion to guests to be served. Cut orange crosswise, removing each section of pulp with a sharp pointed knife, and cut apple and onion in small pieces. Blend all together with French dressing made with three tablespoons of olive oil to one of Wayne County Vinegar, adding salt and paprika to taste. Serve in a nest of lettuce leaves marinated (i.e., allowed to stand) in extra dressing.

BUTTER MILK SALAD DRESSING

One cup buttermilk, one-fourth cup sugar, one cup water, one-half cup Wayne County Vinegar, one egg, three tablespoons flour, three-quarter tablespoon salt, one teaspoon mustard.

Heat vinegar and water to a boil. Mix dry ingredients in bowl. Add egg and mix well. Add the buttermilk, beating it to a smooth paste at first. Slowly beat in the hot water and vinegar. Put over fire and cook till mixture thickens. This dressing will keep a long time. When ready to use it may be thinned by beating in a little salad oil or evaporated milk. A little chili sauce may be stirred in to make Russian dressing.

ONION SALAD

Peel several mild large onions, cover them with cold water, bring to boiling point and drain. Wash thoroughly several times. Slice thinly, season with salt and pepper, moisten with Wayne County Cider Vinegar, a little oil, sprinkle lightly with parsley, then serve.

PICKLED ONIONS

For pickled onions, peel four quarts of small white onions under water (to save your eyes), place in a large bowl, sprinkle with a cup of salt and cover closely. In the morning place in a colander, rinse thoroughly in cold water, and let drain. Use your spiced Wayne County Vinegar recipe, adding another quart of vinegar. Boil the vinegar, spices and sugar, throw in the onions, let boil up and pour at once, to overflowing, into air-tight bottles or jars.

HONEY APPLES

Heat 2 cups of honey, 1 cup of Wayne County Vinegar and 1 teaspoon of cinnamon. In this mixture cook 2 quarts of apples, which you have peeled and cored and cut into small pieces. When the apples are all cooked and are transparent, pack in glasses, and pour the remaining syrup over them.

OLD VIRGINIA CHOW-CHOW

Chop fine eight quarts green tomatoes, three small heads cabbage, six large onions, six ripe peppers, six green peppers. Sprinkle with salt, and let stand 24 hours; drain thoroughly, add three quarts Wayne County Vinegar, one and one-half pounds brown sugar. Boil all together one hour, then add: Eight quarts ripe tomatoes, three heads finely chopped celery, one pint horseradish, boil another 15 minutes after which add: One tablespoon each of cloves and mustard, two tablespoons each white mustard seed, all-spice and ginger. Mix all together thoroughly, put up in jars and seal.

CREAM SLAW

Slice or chop one quart of cabbage, keep in cold water until ready to serve. Put one-fourth cup Wayne County Vinegar, one and one-half tablespoons sugar, and four tablespoons butter into a saucepan on the fire. Beat one egg light, mix with one tablespoon flour, add one cup sweet cream, salt and pepper. Add the hot Vinegar to this, cook until thickened and pour over the crisp cabbage. Serve at once.

GOORDA

Cut lamb's kidneys the broad way and lay in a mixture of oil, Wayne County Vinegar, sliced onions, chopped parsley and pepper. After an hour or two broil slowly, basting with butter. Lay on a hot platter, put a little butter in the center of each, strew with minced parsley and serve at once.

SWEET CIDER

Heat one quart of Wayne County Sweet Cider with one cup of sugar and boil for eight minutes. Remove from the fire, cool and add the juice of three oranges and one lemon.

Chill, freeze to a mush and serve in sherbert cups, sprinkled with minced candied orange peel.

SPICED VINEGAR

For a delicious spiced vinegar, take a quart of Wayne County Vinegar, a pound of sugar, one tablespoon each of allspice, cinnamon, white mustard seed, one teaspoon each of cloves and salt. The spices may be used either whole or ground, as one prefers a dark or a clear pickle. If ground, place the spices in a muslin bag, and remove the bag before the pickles are canned.

Sweet cucumber pickles made by the following recipe will keep several years without being sealed:

Choose very small cucumbers, soak them in brine, made by adding two tablespoons of salt to a quart of water, over night. Next morning remove cucumbers, scald the brine and skim it, pour over the pickles again and let it stand two days. Repeat this process the third morning and let the pickles stand two days longer. Then scald the brine each morning till the eighth day, removing the pickles and pouring the hot brine over them each time. On the eighth day remove the pickles from the brine, cover with the spiced vinegar, heat thoroughly, and place in clean, hot jars.

GARLIC VINEGAR

Put two ounces of minced garlic into a quart of Wayne County Cider Vinegar. Keep for use on salads.

MINT VINEGAR

Prepared with the plain mint or a combination of savory herbs. If the latter combination is desired use ounce of fresh mint leaves and half an ounce each of chives, tarragon and summer savory. Bruise the leaves, pour over them one quart of Wayne County Cider Vinegar, turn into a glass jar and let stand closely covered for two weeks. Strain and bottle.

HORSERADISH VINEGAR

Take three ounces of horseradish, nicely grated; half a teaspoon of cayenne pepper, one ounce of shallots, chopped or minced very fine, and add them to a quart of Wayne County Cider Vinegar.

In pickling fruits, whether it be peaches, pears, plums or what, allow six pounds of fruit to three pounds of sugar, and one ounce each of cloves, allspice, mace and cinnamon, and one nutmeg.

Put the fruit into the bottle with alternate layers of sugar and spices, add the Wayne County Vinegar, and let it all boil for five minutes. Skim out the fruit and pack in glass jars. Let the syrup boil until thick and pour it over the fruit. Seal tightly and examine from time to time. If they show signs of fermenting, open the jars and set them—uncovered—in a kettle of water and heat until the contents of the jars begin to bubble, and then seal them again.

CURES BRUISES

One can put up with a knock or a blow, but the disfiguring bruise that follows is not liked! Yet a little Wayne County Cider Vinegar applied on cotton, will stop a bruise, and will also remove the discoloration from a developed bruise.

COUGH REMEDY

Excessive coughing, especially at night, can be relieved by taking a mixture of equal parts of Wayne County Cider Vinegar and honey. A tablespoonful makes one dose.

RELIEVE TIRED FEET

If you suffer with tired feet, put one part of Wayne County Cider Vinegar, two parts of warm water and a sprinkling of salt into the basin. Soak the feet and let this liquid dry on: do not wipe it off.

"WHERE QUALITY COUNTS"

Wayne County Brand Cider

WAYNE COUNTY CIDER is made from the pure filtered juice of carefully selected apples, picked fresh from the orchards in Upper New York State. It is healthful, invigorating and delicious tasting, a drink that is good for every member of the family. Its uses in cooking are many some tempting recipes will be found in this book. WAYNE COUNTY CIDER can always be obtained fresh in retail stores because of our unusual high standard of Service.

Wayne County Quality and Service

JUST a few facts that make Wayne County Quality and Service possible.

The Cider mills which we operate are located in the best apple growing sections in New York State.

They are equipped with the largest size hydraulic presses which grind and press over 65,000,000 lbs. of apples yearly. We have a tank storage of several million gallons.

To assure the best possible service during all seasons of the year and to avoid any unnecessary delays, we have a well equipped plant at Greenpoint and maintain a large fleet of Motor and Horse-drawn vehicles that cover a radius of 100 miles from New York City. The service which we furnish makes it possible for the consumer to purchase Wayne County Brand Cider and Vinegar with safety at all times.

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200-216 Oakland Street

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