

HOW TO USE OLIVE BUTTER.

TEA BISCUIT.

One quart of flour, one teaspoonful of salt, three tablespoonfuls of Olive Butter, milk enough to make a batter, half a yeast cake, or half a cup of yeast. Boil the milk and let it cool; add salt, yeast, and Olive Butter. Mix well, and add the flour. Now give the whole a good beating; cover, and let stand until morning. In the morning add sufficient flour to make a soft dough; knead them for ten minutes on the board; pound with a potato masher fifteen minutes, and set away to rise in a temperature of 72° Fahr. When light, roll out half-inch thick; cut with a round cutter; put in a greased baking-pan; let stand one hour; bake in a quick oven for twenty minutes.

SODA BISCUIT.

One quart of sifted flour, one teaspoonful of salt, two teaspoonfuls of baking-powder, four tablespoonfuls of Olive Butter, and half a pint of milk (sour is best); add the salt and baking-powder to the flour. Mix well; add the Olive Butter to the milk, and then

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add it to the flour. Mix thoroughly, but quickly; roll out one inch thick; cut with a small, round cutter; put in a greased baking-pan; bake in a *very* hot oven for fifteen minutes. These are delicious.

MUFFINS.

One pint of milk or water, one teaspoonful of salt, three cups of sifted flour, two eggs, two tablespoonfuls of Olive Butter, and two teaspoonfuls of baking-powder. Put the milk into a bowl; add the Olive Butter, salt, and the yolks well beaten. Now add flour, and give the whole a vigorous beating; beat the whites to a stiff froth, and add them and the baking-powder carefully. Fill greased gem pans half full of the batter; bake in a quick oven twenty minutes. Yeast may be used, and the muffins may stand over night.

BREAD.

A tablespoonful of Olive Butter, added to every quart of milk or water, makes your bread have a very delicate crust.

PANCAKES.

One quart of flour, one pint of milk (sour is best), one teaspoonful of salt, two teaspoonfuls of baking-powder, one egg, one large spoonful of Olive Butter. Beat the egg until very light; add milk and Olive Butter, then salt and flour. Beat well; add baking-powder. Bake on a griddle. Use Olive Butter for greasing it.

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FRENCH FRITTERS.

One cup of flour, one tablespoonful of Olive Butter, half a teaspoonful of salt, two eggs, and cold water enough to make a thin paste. Put the flour into a bowl, with the yolks of the eggs beaten, with half a cup of cold water; now add more water, if necessary, and give a good beating; add salt and oil, and then stir in the whites of the eggs beaten to a stiff froth, and put away for at least two hours, but not longer than twelve hours. Put a pan of Olive Butter on to heat; *when hot*, dip up a spoonful of the batter and quickly slide it into the hot oil. When brown on one side, turn and brown on the other. Take out with a skimmer; drain on soft, brown paper; dredge with powdered sugar, and serve.

Fruit fritters are made by dipping the fruit into this batter and then frying. White grapes and squares of oranges make very pretty fritters.

• **CRULLERS.**

One cup of sour cream, two eggs, one cup of sugar, one teaspoonful of baking-powder, and flour enough to make a soft dough. Beat the eggs until light; add sugar and then the cream. Mix well; add the baking-powder and flour; roll out on a board half an inch thick; cut with a round cutter; then cut out the centre with a smaller cutter, and fry in Olive Butter same as fritters. As soon as you are done frying always strain the Olive Butter and put it away to use again.

DOUGHNUTS.

One pint of milk, three eggs, one cup of sugar, two tablespoonfuls of Olive Butter. Beat the eggs until very light; add sugar, and pour over them the milk boiling hot; let stand until cool. When cool, add half a cup of yeast, or half a compressed yeast cake dissolved in lukewarm water; add the Olive Butter and one pint of flour; beat well; cover, and put in a warm place (72° Fahr.) until morning. In the morning add sufficient flour to make a dough; knead them lightly, and put away again to rise. When light, roll out about half an inch thick, cut, and finish same as crullers.

CUP CAKE.

One and a half-cups of sugar, one cup of water, scant half cup of Olive Butter, three cups of flour, four eggs, one teaspoonful of vanilla, and one of baking-powder. Beat the sugar and Olive Butter together until light, then add yolks of eggs, and beat again; add water and flour, and mix thoroughly. Beat the whites of the eggs to a very stiff froth; stir them—the vanilla and baking-powder—in carefully. Pour into a greased cake pan, and bake in a moderate oven for three-quarters of an hour.

DELICATE CAKE.

One and a half cups of sugar, whites of four eggs, half a cup of water, quarter of a cup of Olive Butter,

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two and a half cups of flour, one teaspoonful of bitter almond, and one large teaspoonful of baking-powder. Beat the Olive Butter and sugar together until very light; add water and half the flour; beat well; beat the whites to a very stiff froth, and add half of them to the mixture; then the remainder of the flour; then the remainder of the whites, flavoring, and baking-powder. Mix thoroughly, but carefully. Pour into a greased pan, and bake in a moderate oven for three-quarters of an hour.

SOFT GINGERBREAD.

Three cups of flour, half a cup of milk, one and a half cups of New Orleans molasses, quarter of a cup of Olive Butter, two eggs, one teaspoonful of soda, one large tablespoonful of ginger. Beat the yolks of the eggs; add to them the milk; stir the soda into the molasses, and add to it the Olive Butter quite hot; now add these to the egg and milk; add flour, ginger, and the well-beaten whites. Pour into a square cake pan, and bake in a very moderate oven for one hour.

All kinds of cake may be made in the same manner, but recollect the amount of butter or lard you have been in the habit of using, and use one-third less of Olive Butter.

PASTRY.

One quart of sifted flour, one teaspoonful of salt, quarter of a teaspoonful of soda, three-quarters of a

cup of *very cold* Olive Butter, three-quarters of a cup of *ice-cold* water; add salt and soda to the flour. Mix the Olive Butter and water, and then add it to the flour. Mix quickly and lightly; roll it out on a baking-board; fold first the sides, then the ends in, turn it around, and roll it from you; fold and roll again. Do this four times, and put it on the ice until wanted.

This crust is very sweet and rich; but if a very flaky crust is wanted, use half the quantity of Olive Butter, and the rest dairy butter or lard, which must be spread on every time you roll and fold it.

SALADS.

CHICKEN SALAD.

Take cold roast or boiled chicken, free it from all skin and fat, cut it into dice, and put it on the ice until wanted. Clean, scrape, and wash enough tender white celery to make two-thirds of a quart (if you have one quart of meat). Cut the celery with a sharp knife into pieces half an inch long, and stand it on the ice. Now make a mayonnaise dressing as follows: Set an earthen bowl in a basin of ice water; put into the bowl the yolks of three uncooked eggs; beat them lightly with a fork, and then add one teaspoonful of fine salt, one of sugar, one of ground mustard, and a dash of cayenne. Mix all well together, stirring always the same way. After this is well mixed, add half a pint of cold Olive Butter, drop

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by drop, stirring all the while. Then add one tablespoonful of vinegar, and the juice of one lemon. Stand on the ice until wanted. When wanted, dry the celery on a clean towel, mix it with the chicken, and then mix both with the dressing; dish and garnish with the light celery tops, and serve immediately, or the celery loses its crispness.

VEAL SALAD.

Make same as chicken salad.

LOBSTER SALAD.

Chop the meat of a boiled lobster, and put it on the ice; make a mayonnaise as for chicken salad; mix it with the lobster when wanted, garnish the dish with salad leaves, fill in the lobster, and serve. Cold, boiled, or baked fish chopped into small pieces make a very nice salad, served the same as lobster salad.

POTATO SALAD.

Pare and boil three medium-sized potatoes. While they are boiling make a French salad dressing as follows: Put into a bowl one teaspoonful of salt, one saltspoonful of black pepper, add six tablespoonfuls of Olive Butter, and mix well. Now add three tablespoonfuls of vinegar, and beat for five minutes. As soon as the potatoes are done cut them in thin slices, chop one good-sized onion and a sprig of parsley, and mix with the potatoes; now pour over the dressing, and mix *very carefully* while hot. Place on

a cold dish, and set on the ice for an hour or two; garnish with parsley and boiled beets.

TOMATO SALAD.

Take six good-sized tomatoes, cut them into slices, and remove all the seeds. Add one tablespoonful of onion juice to the French dressing. Put the tomatoes in a salad bowl, and cover them with the dressing. Let them stand for about two hours, and the salad is ready.

Where the flavor of oil is not liked, the following salad dressing may be used instead of mayonnaise: Put one cup of milk on to boil; moisten one large spoonful of corn-starch with a little cold milk and add it to the milk when boiling; add the well-beaten yolks of two eggs, and stir all over the fire for two minutes. Take from the fire, and add the well-beaten whites of the two eggs, salt, pepper, two tablespoonfuls of Olive Butter, and one of good fresh butter. Mix well; add juice of one lemon and two tablespoonfuls of vinegar.

HOW TO FRY.

Frying, though one of the most common of culinary operations, is one that is least commonly performed perfectly well. It often results in burning the outside whilst the inside is cold, or serving the article in a coating of grease. It is *very important* that the Olive Butter should be actually boiling before the article is put in. *We cannot insist too strongly on*

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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 fried, because the temperature of the oil will fall below the point necessary to fry properly. The most successful frying is when the temperature rises four or five degrees during the frying.

The temperature of the Olive Butter 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. Fish, potatoes, croquettes, and rissoles require the oil quite hot (say about 385° Fahr.); doughnuts, crullers, and fritters, 300° to 320° Fahr.

TO FRY POTATOES.

Pare two large potatoes and cut them into quarters; wash and dry them in a cloth. Put enough Olive Butter in a pan to cover the potatoes well. When the oil is *hot* enough to send off *jets of smoke* or brown the bread, put in the potatoes; let them boil until they are a deep golden color. Take them out with a skimmer; let all the oil drop off; sprinkle them with fine salt, and serve on a hot dish. The Olive Butter may be used over and over again, if strained and not allowed to burn.

SARATOGA POTATOES.

Pare one large potato and cut it into very thin slices (a vegetable cutter is nice for this). Let them

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soak in cold water one hour, then dry them on a towel. Have ready a pan of boiling Olive Butter. Throw the potatoes in; stir them with a skimmer occasionally to secure an even cooking. Drain them on a wire sieve; sprinkle with salt, and serve. Do not put too many in at a time, or the oil will fall too low for frying.

LYONNAISE POTATOES.

Pare two large potatoes and cut them into dice. Put two tablespoonfuls of Olive Butter into a frying-pan, in which fry two sliced onions; put in the potatoes, and toss them now and then until they have a nice yellow color; add a tablespoonful of chopped parsley, salt, and pepper. Shake the pan until all are well mixed; dish, and serve very hot.

POTATO CROQUETTES.

Two cups of mashed potatoes, two eggs, one tablespoonful of chopped parsley, salt, and a little cayenne. Beat the eggs until very light, and add them to the potatoes; then add salt and cayenne, and put them in a frying-pan. Stir them over the fire until they leave the sides of the pan. Take from the fire and add the parsley. Form into croquettes; roll first in egg, and then in bread crumbs, and fry in *boiling* Olive Butter.

CORN OYSTERS.

One pint of grated corn, add to it one teaspoonful of salt, a little black pepper, the yolks of two eggs,

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and two tablespoonfuls of flour. Beat the whites of the eggs to a froth, and stir them carefully in. Put enough Olive Butter in a frying-pan to well cover the bottom. Heat it thoroughly, and put in the mixture by spoonfuls; as soon as they are brown on one side, turn them (with a knife) and brown on the other; serve on a hot dish. These are very nice.

CORN FRITTERS.

One pint of grated corn, half a cup of milk, two eggs, salt, pepper, and one cup of flour. Add milk, salt, pepper, flour, and the yolks of the eggs to the corn, and beat well. Beat the whites to a froth and stir them carefully in; heat a pan of Olive Butter until it begins to smoke; drop the mixture in by spoonfuls. As soon as they are brown on one side, turn and brown the other. There must be oil enough to float the fritters.

TOMATOES À LA PROVENÇALE.

Take six good tomatoes; take off the stalks, cut them open a little, and with a small spoon remove the seeds. Place them in a saucepan with two tablespoonfuls of Olive Butter, a little salt and pepper. Now put one pint can of mushrooms, a sprig of parsley, and one tablespoonful of Olive Butter into another pan; fry them for five minutes, stirring constantly; now add one tablespoonful of flour; mix and add one cup of good stock; stir over the fire until it boils; fill the tomatoes with this sauce, and

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if you have any sauce left pour it around the tomatoes; dust them over with bread crumbs, and put them in a quick oven for fifteen minutes. Dish them up carefully, and serve.

FRIED TOMATOES.

Wash and cut six good tomatoes in half. Put six tablespoonfuls of Olive Butter in a frying-pan; as soon as it is hot put the tomatoes in skin side down, dredge them with salt and pepper, and fry until tender; dish them carefully. Add one tablespoonful of flour to the pan, stir it over the fire until a nice brown; add one pint of milk, and stir continually until it boils; add salt and pepper, and pour it over the tomatoes, and serve. They may be fried and served with salt and pepper only.

EGG PLANT.

Pare and cut an egg plant into thin slices, rub each slice with salt, put them one on top the other, place a weight on top, and let them stand over night or for a few hours. Now dip them in beaten egg and then in bread crumbs, and fry them same as corn oysters.

FRIED MUSH, HOMINY, ETC.

Cut the mush in slices about half an inch thick; dredge it thickly with flour, and fry same as egg plant.

VEAL CROQUETTES.

One pint of cold chopped veal, half pint of milk, two large tablespoonfuls of flour and one of butter,

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one tablespoonful of chopped parsley, a little nutmeg, one tablespoonful of onion juice; salt and cayenne to taste. Put the milk on to boil; rub the butter and flour together, and add it to the boiling milk; stir and cook for a few minutes; add all the seasoning to the meat, then add it to the milk, and mix thoroughly; turn out to cool. When cool, form into croquettes; roll first in egg, and then in bread crumbs, and fry in boiling Olive Butter. There must be enough to cover them well. It can be strained and used over again.

CHICKEN CROQUETTES.

Proceed in same manner as for veal, substituting chicken for veal. Cold beef or fish may be used in the same way.

FISH.

“Small fish should swim twice, once in water and once in oil.”

FRIED SHAD.

Clean and wash well a nice shad, dry it with a towel, and dredge it with salt, pepper, and flour. Cover well the bottom of a frying-pan with Olive Butter; heat it boiling hot; *then* put in the fish flesh side down, fry it until a nice brown, then turn it and fry the skin side; take it up with a cake-turner, and serve it on a hot dish. All kinds of large fish may be fried in the same manner.

SMELTS.

To clean them, make a slight opening at the gills, then draw them between the thumb and finger, beginning at the tail. This will press out all the insides; dip them first in beaten egg, and then in bread crumbs, and fry them in a pan of *boiling* Olive Butter. There must be enough oil to float them. These are delicious fried in Olive Butter, as they come out of the hot oil perfectly dry and free from grease. All small fish may be treated in the same manner.

FRIED OYSTERS.

Drain nice large oysters free from all liquor, season them with salt and cayenne, beat an egg well, and add to it one tablespoonful of hot water, or two of the oyster liquor (hot); dip the oysters first in cracker crumbs, then in the egg, and then in bread crumbs. Put enough Olive Butter to float the oysters in a frying-pan, and *heat it thoroughly*. Put six oysters in a frying-basket, if you have one, plunge it into the boiling oil, and fry until a nice brown. Drain them on soft brown paper, and serve on a hot dish.

PRESS NOTICES.

NEW CULINARY ARTICLE, OLIVE BUTTER.

This article is a pure vegetable oil, absolutely free from animal fats of any kind, and is used as a substitute for butter and lard for culinary purposes, the relative cheapness of the article and its freedom from all deleterious qualities commending it to the favorable consideration of consumers.

Olive Butter is an article that has made a progress into demand for consumption, probably, without a precedent in anything of a similar nature. The firm introducing it has a reputation second to none in the country for honorable methods in business, and in their efforts to present an article of the highest order of merit have far exceeded their sanguine expectations in the demand which their enterprising labors have created. Within the period of about two months, since the article was placed in small packages in cases, about seven hundred of the most prominent wholesale houses of Eastern cities have given orders for these goods, and over five hundred of these have given successive orders. —*Cincinnati Price Current*, Cincinnati, Ohio, October 5, 1882.

THE NEW OLIVE BUTTER

is excellent for frying purposes. There's something in a name, but, probably, nothing of the "olive" in the butter, except its color; but, besides being assured by chemists that this is a perfectly pure *vegetable* oil, all housekeepers who have tried it will agree that it is extremely economical and makes a very delicate frying material. Here was formerly the situation in the kitchen

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over the frying-pan: You could take lard, which was not cheap and "used up" very fast; you had butter, which, besides being expensive, required a skilful cook to keep it from burning; or you could use salad oil, which, though costing alarmingly to begin with, required so little to do the work that the cooking school would tell you it was like the widow's cruse—it did not seem to lose perceptibly; after frying fifty oysters the bottle was nearly as full as before. But very few American housekeepers could be brought, by its first expensiveness, to try using sweet oil, which is the frying material of all South Europe. We leave out of the list "clarified fat," or dripping, because there is seldom enough of this to do the entire cooking with, even with a conscientious person in the kitchen who understands how to save and use it all, as should always be insisted on. The two best known vegetable oils that this country produces are cotton-seed oil and peanut oil, both of which are understood to have been for years exported to Europe, coming back to us in wicker-covered flasks as Italian olive oil. Real olive oil from California is too small a product, as yet, to count much in the home market. The manufacturers of the new Olive Butter—which is not butter at all, but a clear, greenish oil—have agreed to give us a home product, warranted pure, without the ocean voyage; though, to conciliate our ridiculous American prejudices, do not label it cotton-seed or peanut oil, the former of which it probably is. Anybody who tries it will agree that it cooks as well as salad oil; and as all vegetable oils heat at a lower temperature than the solid animal fats, it does not burn away or waste as rapidly as lard. It comes in convenient cans, with a mouth-piece, like the kerosene oil cans, so that you can pour off just the desired quantity for use, and, after cooking, this can be carefully strained and returned to the can, except it has been used for fish, when it must be put into a separate bottle and kept apart for this use. It has a slightly pungent smell when cooking, which is said to be entirely removed by the use of a pinch of salt, but which is no worse than other frying through the house. The egg plants, oysters,

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clam- or corn-fritters that are turned out of Olive Butter by a good cook have not a particle of greasiness about them, nor any taste whatever of the medium in which they are fried.—*Public Ledger*, Philadelphia, October 7, 1882.

OLIVE BUTTER.

If the product now being manufactured and sold by Washington Butcher's Sons under the name of Olive Butter is but one-half as excellent and useful for culinary purposes as its friends claim, it is beyond a doubt destined to supersede entirely both lard and butter for kitchen use.

The grossness of the former and the expense of the latter have always been and always will be seriously objectionable; and any pure and tasteless product that will accomplish the same or better results is certain to find millions of appreciative consumers.

Olive Butter is therefore worth at least a trial, especially when a house having the repute of Washington Butcher's Sons places it fearlessly upon the market, and guarantees its usefulness, purity, and superiority.—*The Press*, Philadelphia, August 2, 1882.

OLIVE BUTTER.

This commodity, just introduced by Washington Butcher's Sons, of this city, is worthy the attention of all seekers of economy in the household, and who appreciate healthful and unadulterated food.

It is claimed by the manufacturers to require but half the quantity for the same purposes as lard and butter are used in cooking, and, with a cheaper price, it cannot fail to meet a long-needed want.

It is an absolutely pure vegetable oil, prepared with great care, the basis being refined cotton-seed oil, which is perfectly wholesome, and is destined to become very popular. It is now used in nearly all of the large first-class hotels and restaurants, and it is said by chemists to be the only material in which food for dyspeptics can be properly prepared.—*The Inquirer*, Philadelphia, August 5, 1882.

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OLIVE BUTTER.

This new rival of lard and butter for culinary purposes is a product of cotton-seed oil, made from selected seed, pressed with ice, and treated and prepared exclusively by Washington Butcher's Sons, of Philadelphia, under letters patent. Olive Butter is said to be a healthful and very nutritious product, free from all adulterations, sweet and savory. For cooking purposes it is by some regarded as more satisfactory than either butter or lard. It is not so easily absorbed, and food cooked in it is free from the greasy taste so obnoxious to epicures. An enthusiastic writer says: "The daintiest tidbits may be dressed in Olive Butter without fear of detracting from their flavor, and rather with a certainty of improving it. A pound of Olive Butter will go twice as far as a pound of lard or butter.—*Public Record*, Philadelphia, August 6, 1882.

OLIVE BUTTER.

Even the Boston bakers use cotton-seed oil in their cooking; doughnuts fried in it are said to be cooked in "cotton butter." Frenchmen have for a long time resold the oil to us both as pure olive oil and as a packing for sardines. An Atlanta authority defies any one to tell the difference between a steak fried in lard and one fried in cotton-seed oil.—*Evening Telegraph*, Philadelphia, August 22, 1882.

OLIVE BUTTER.

A new article for cooking purposes is advertised under the name of "Olive Butter." It is claimed to be a pure vegetable oil, superior to either butter or lard for use in cooking. The proprietors, Washington Butcher's Sons, of Philadelphia, are extensive dealers in lard, and a well-known firm. Their guarantee is therefore to be accepted. The price is about one-half that of lard. Evidently the people cannot do better than to give it a trial.—*Buffalo (N. Y.) Express*, August 30, 1882.

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