

SUNDAY.

Unusual Ways of Making Coffee That You'll Like

CAFE DE PARIS—Or "French Coffee" is most generally prepared by mixing a cupful of finely-ground H. & H. coffee with a raw egg and shell in a quart or cold water and placing the pot over a brisk fire, occasionally stirring it until the boiling point is reached, after which set the vessel aside to simmer for a few minutes, then pour on a cupful of cold water and allow to stand for eight or ten minutes before serving, using cream and sugar to suit.

CAFE AU LAIT—Or "French Breakfast Coffee" is made by grinding two tablespoonfuls of H. & H. Coffee for each cup required, and packing solidly in a regular French filtering coffee-pot, pouring on boiling water and passing it from two to three times through the coffee pot. When serving, boiling milk in equal quantity or to suit the individual taste is poured into the cup from a separate vessel, after which it is sweetened to suit.

CAFE NOIR—A black after-dinner coffee, is prepared by adding four ounces of freshly-ground H. & H. Coffee to a quart of absolutely boiling water and allowing it to stand until it reaches the boiling point, meantime passing it twice or thrice through the coffee pot before serving.

CAFE AU CREME—Is prepared by the addition of boiled cream to clear, strong, fresh made H. & H. Coffee and allowing to infuse or draw together from fifteen to twenty minutes.

CAFE GLACE—To every six cups of freshly-made H. & H. Coffee add one egg with cream and sweeten well, then mix thoroughly and placed in a refrigerator until frozen to the consistency of cream.

CAFE DEMI-TASSE—Is a beverage prepared after the manner of Cafe Noir, but sweetened to a much greater extent, and to which is added Cognac, Kirsch, or some other liqueur, but when taken with a small glass of liqueur it becomes a Cafe Gloria.

CAFE CAPUCIN—Is merely another name for Cafe au Lait, served in a glass instead of a cup, while "Maustran" is coffee served with water instead of milk, the coffee which is prepared exactly the same as Demi-tasse is served in a tall, narrow glass or goblet, a decanter of cold water being served with it, the consumer diluting to suit.

CAFE A LA RUSSE—Like Tea à la Russe" is simply strong, black H. & H. Coffee, prepared after the manner of Cafe au lait, to which a squeeze or slice of lemon is added before drinking.

COFFEE A LA HOLLANDAISE—Is prepared in a vessel composed of two detached parts, the lower one answering as a reservoir and the upper as a filter; the bottom being perforated with small holes, and over which is placed a piece of flannel to cover it entirely. The requisite quantity of finely-ground H. & H. Coffee



CHRIS JASSO
Superintendent Packing Department.


"Chris" renders an unparalleled service in the packing and preparing of H and H products for shipment to local and territorial grocers.

is placed in the filter and firmly pressed down, cold water being next slowly poured over it, after which it is allowed to stand until all the water has percolated through it into the reservoir beneath; the passing of the water occupying at least four hours, extracting the full strength and flavor of the coffee in that time. The vessel is high and narrow, so as to retard as much as possible the passage of the liquid, but large enough to hold the requisite quantities of both coffee and water at the same time and to avoid the necessity of an additional supply of water.

VIENNA COFFEE—The famous Vienna Coffee is prepared in a somewhat complicated contrivance, resembling a cylinder or urn, fitted with a coarse sieve, the water being boiled by means of an alcohol lamp underneath. When the water boils the steam passes through a tube and at the same time through the finely-ground coffee, which has previously been placed loose on the top, but protected by several strainers. A glass top attached to the urn enables the cook to observe when the coffee is properly prepared, the process securing a perfect infusion of the coffee, and at the same time preserving its full aroma and other properties.

CREOLE COFFEE—Is prepared by distillation. Put the requisite quantity of H. & H. Coffee in a filtered coffee pot, pressing in compactly; a little briskly boiling water is then poured on and allowed to filter through the coffee, when more boiling water is poured on, the process being repeated about every five minutes until ready to serve. The result of this process is very strong and rich in extract, which is often preserved in a perfectly air-tight jar or other vessel, until again required for use. A single teaspoonful of which is sufficient to yield a rich and creamy cup of the beverage when desired.

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