

# History of Brownies

(Chocolate)

*Written & Compiled by Mary Gage*

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## History

This is an updated history with new source materials and print outs of older source materials. It pushes the first published “chocolate brownie” recipe back to 1904. However, more sources are needed to accurately complete the history. Does anyone have access to the following *Boston Cooking School Cook Book* editions: 1900, 1901, 1902, 1903, 1904, 1905, 1906, or any other editions up to 1910? A print out or accurate copy of the brownies recipes in those editions is needed.

### 1893

Palmer House Hotel

“This dessert was created in the kitchen of the Palmer House Hotel during the 1893 Columbian Exposition when Mrs. Bertha Palmer requested the chef make a “ladies dessert” that would be easier to eat than a piece of pie, and smaller serving than a slice of layer cake, which could be used in box lunches at the Women’s Building at the Fair.” “This recipe is still served today at the Palmer House Hilton on State Street and is one of their most popular confections.”

- From Epicurious.com submitted by Laureen2000food submitted March 29, 2009

The popular confection is called *the Palmer House Brownie* which is topped with an apricot glaze. The Palmer House Hotel’s recipe given in the article does not state if it is the original recipe or a modified version. The Palmer brownie calls for double the quantity of chocolate that normal brownies recipes use and an apricot glaze. The extra chocolate and glaze is not found in the 1904 - 1910 published chocolate brownies recipes. It seems unlikely the hotel’s recipe was copied.

## Recipe Formats

Up to 1880 ingredients in recipes were given in paragraph form. In Mrs. Linclon’s 1884 edition of the *Boston Cooking School Cook Book* she changed the format in the cake section. She formed two columns and listed the ingredients. At the bottom of the columns she wrote out the instructions in paragraph form. This format took a while to trickle down to the everyday housewife who submitted recipes to community cook books. The 1904 *Home Cookery* compiled by the ladies of the Congregational Church (Laconia, NH) has a good example. The Brownies recipe submitted by Mrs. C.F. Pitman was taken from Fannie Farmer’s 1896 *Boston Cooking School Cook Book*. It changes the modern format of listing the ingredients in two columns back to a paragraph format. The two recipes are identical, otherwise. Since individual cooks took it upon themselves to change the format in how a recipe was presented the format can not be used to date a recipe. *The old recipes presented in this article have been converted to a standardized format so the ingredient list can easily be compared.*

## **The Name “Brownie”**

Author Palmer Cox popularized the name “Brownie” with the publication of his book *The Brownies, Their Book* in 1887. With the rise in popularity of the book, commercial businesses developed advertising tie-ins to the name. For example, Kodak names its popular camera “Brownie,” various candy companies use “brownie” in the name of their chocolate candy treats, Sears & Roebuck Co. name use the name for a cookie.

### **[Molasses] Brownie (small cake type)**

**1896**

*Boston Cooking School Cook Book* (1896), page 424  
Boston, Massachusetts

#### Brownies

1/3 cup butter

1/3 cup powdered sugar

1/3 cup Porto Rico molasses

1 egg, well beaten

7/8 cup flour

1 cup pecan meats cut in pieces

Bake in small, shallow fancy cake tins, garnishing top of each cake with one-half pecan

**1904**

*Home Cookery* (1904, Laconia, NH) page 132  
Recipe submitted by Mrs. C. F. Pitman

#### Brownies (Molasses Cakes)

1/3 cup butter

1/3 cup powdered sugar

1/3 cup Porto Rico molasses

1 egg, well beaten

7/8 cup flour

1 cup pecan meats cut in pieces

Bake in small, shallow fancy cake tins, garnishing top of each cake with one-half pecan

This recipe is identical to the Brownies recipe in the 1896 *Boston Cooking School Cook Book* except that it was written out in paragraph format instead of Fannie Farmer’s listed format. (It was reformatted to list format for ease of comparison)

### **Brownies (Cookies)**

**1897**

Sears, Roebuck Catalogue 1897, page 16, 3<sup>rd</sup> column

Fancy Crackers, Biscuits, Etc. (Biscuits was misspelled it had a D instead of a B)

(Biscuits are semi-sweet English style cookies)

*Brownies*, in 1-lb papers ..... Doz. \$1.50 Each \$ .14

**1905**

*Home Cook Book, Practical Recipes by Expert Cooks* (1905, New York) page 315

Brownies (cookies)

¼ lb. [½ cup] butter

¼ lb. [½ cup] granulated sugar

2 eggs

Grated Rind of a Lemon

4 oz. [4 squares] grated chocolate

½ cup milk

pinch of salt

1 lb [3 cups] flour

“Stir briskly together, roll out and cut in brownie or other shapes ...”

**Brownie Candies**

**1898 Candy**

The Kansas City Journal, Friday, April 1, 1899, page 12, Newspaper Advertisement  
Emery, Bird, Thayer & Co.

Confections

*Chocolate Brownies, regular*

Price 50 cents pound for .....15 cents

**1901 Candy**

The Minneapolis Journal, March 29, 1901, page 5, 1<sup>st</sup> column, Newspaper Advertisement

Easter Candy

*Chocolate Brownies, each.....5 cents*

**1903 Candy**

The Washington Times [D.C.], Sunday. December 13, 1903, page 16, Newspaper Advertisement  
Kann & Sons & Co.

Christmas Candies

*Chocolate Brownies ..... 12 cents a pound*

**1905 Candy**

The Washington Times [D.C.], December 22, 1905, page 3, bottom right, Newspaper  
Advertisement

Christmas Candies

*Chocolate Brownies ..... 12 cents a pound*

## 1907 Candy

The Washington Times [D.C.], December 20, 1907, page 5, bottom center Newspaper Advertisement

Christmas Candies

*Chocolate Brownies* ..... 12 cents a pound

## Unknown Type

1904

Mansfield (OH) News, July 13, 1904, pg 5, col.4, Newspaper Advertisement

The Latest

*Frozen Fudges*

and

*Neapolitan Cakes*

and

*Lemon Wafers*

and

*Chocolate Brownies*

Loiselles

Bread and Milk Co.

## “Chocolate” Brownies Recipes *Neither Cake, nor Candy, nor Cookie*

1904

*Home Cookery*

Laconia, New Hampshire

submitted by Eleanora P. Quniby

*Brownies* (p 132)

½ cup butter

1 cup sugar

2 squares chocolate

2 eggs

½ cup flour

½ cups chopped nuts

a little salt

1 teaspoon vanilla

“cut into bars”

1904

*Service Club Cook Book*

Chicago, Illinois

*Bangor Brownies* (p 68)

½ cup butter

1 cup sugar

2 squares Baker’s Chocolate

2 eggs

½ cup flour

½ cup chopped walnuts nuts

“Spread on baking tins”

1905<sup>1</sup>

*Boston Daily Globe*

Boston, Massachusetts

*Bangor Brownies* (p 34)

½ cup butter

1 cup sugar

2 squares chocolate

2 eggs

½ cup flour

½ cup broken walnuts meats

“Spread thin in buttered pans.” “Cut before cold”

The first two published chocolate Brownies recipes show up simultaneously in 1904 in New Hampshire and Illinois. These are very different geographical regions one is on the east coast and the other is in the mid west. Both are community type cook books by women’s groups:

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<sup>1</sup> April 2, 1905 p.34

Congregational Church of Laconia, NH and Service Club of Chicago, IL. These two 1904 recipes have slight variations the Chicago, Illinois recipe is called “Bangor Brownies” and called for Baker’s Chocolate. Baker’s Chocolate established in 1780 was a Dorchester, Massachusetts company. The New Hampshire recipe is called “Brownies” and called for chocolate squares with no company name attached. The New Hampshire recipe also called for vanilla which did not show up in the Bangor Brownie recipe. Otherwise, New Hampshire’s basic recipe is identical to the Illinois recipe. In 1905 the Boston Globe published a Bangor Brownies recipe identical to the Chicago, Illinois Bangor Brownies recipe except it does not reference Baker’s Chocolate.

These three earliest published brownies recipes with exactly the same quantity of ingredients with one exception, the addition of vanilla to one of them from three different states, suggests there was originally a single source for the recipe. But what was that source?

**1907**

*Lowney’s Cook Book*  
Boston, Massachusetts

*Bangor Brownies* (p 261)

- ¼ cup butter
- 1 cup brown sugar
- 3 squares chocolate
- 1 egg
- ½ to ¾ cup flour
- 1 cup nut meats
- ¼ teaspoon salt
- “cut in strips”

**1910 Revised Edition**

*Boston Cooking School Cook Book*, Boston, MA

*Brownies* (p 495)

- ¼ cup butter
- 1 cup sugar
- 2 squares Baker’s Chocolate
- 1 egg
- ½ cup flour
- ½ cup walnut meats
- no salt
- ¾ teaspoon vanilla
- “cut in strips”

*Lowney’s Brownies* (p 265)

- ½ cup butter
- 1 cup sugar
- 2 squares Lowney’s chocolate
- 2 eggs
- ½ cup flour
- ½ cup nut meats
- ¼ teaspoon salt
- “cut in squares”

Lowney’s *Bangor Brownies* is different from the 1904 Chicago and 1905 Boston Bangor Brownies. Lowney’s recipe has less butter, brown sugar instead of white sugar, an extra chocolate square and one less egg. This recipe seems to come from a totally different source than the Chicago and Boston recipes.

*Lowney’s Brownies* is identical to the 1904 Chicago and 1905 Boston Bangor Brownies with the exception of adding a little salt. Also, it changes the Baker’s Chocolate name to its own name, Lowney’s chocolate squares.

The 1910 Boston Cooking School’s recipe for chocolate *Brownies* is a combination of the 1904 Laconia, New Hampshire’s Brownies (2 squares chocolate, and vanilla), and the 1907 Lowney’s Bangor Brownies (¼ cup butter, 1 egg and cut in strips). At this point it is unknown if the 1910 Brownie recipe is the same as the 1906 *Boston Cooking School Cook Book* recipe as this earlier recipe has not been posted online and is not available to the author.

## Chocolate Companies (Boston Area)

### *Baker's Chocolate*

Baker Company was established in 1780 and located in Dorchester, Massachusetts. It was owned by Walter Baker.

Advertisements: *Boston Cooking School Cook Book*

1896, 1910 - **Walter Baker & Co.'s Cocoa and Chocolate**

1911 - **Baker's Cocoa and Chocolate**

1912, 1917 - **Baker's Cocoa and Chocolate**, (Blue Wrapper, Yellow Label)

### *Walter M. Lowney Company*

Lowney's Company was established in 1880 and located on Pearl St., Boston, Massachusetts. It was owned by Walter M. Lowney who was born in Bangor, Maine.

Advertisement: *Boston Cooking School Cook Book*

1911 - **Lowney's Chocolate Bonbons**

Both companies sold cocoa and chocolate for cooking. However, each company specialized in different products. Baker's specialty was cocoa and chocolate bars or squares. Lowney's specialty was bonbons, chocolate candies. Baker's continuously advertised year after year in the *Boston Cooking School Cook Book* because its product was used in the cooking process. Baker's chocolate is still produced and used today. The blue wrapper and yellow label are no longer. Today it comes in an orange and chocolate brown colored box.

Lowney's became a successful chocolate candy manufacturer. In the *Illustrated Boston, The Metropolis of New England* it states, "In 1886, he [Walter Lowney] sold \$400,000 worth of goods." "He uses one to two tons of best chocolate every day, and turns out from two to three tons of finished goods each day."

## What's in a name?

At an unknown date after 1893, the Palmer House Hotel in Chicago named its creation, the "Palmer House Brownie". The brownies recipe on-line has the basic (1 to ½) ratio of 16 oz. sugar to 8 oz. flour which makes the Palmer's a brownie. But as discussed earlier in this article the Palmer House Brownie used double the chocolate found in other early brownie recipes and in addition it had an apricot glaze which none of the other early brownies recipes used. Although the basic brownies recipe matches the common brownies recipe it is not known if this is the original recipe used by the Palmer House and therefore at this point can not be credited with originating chocolate brownies. Furthermore its name was not used even within the Chicago area as evidenced by the *1904 Service Club Cook Book* published in Chicago.

In 1896 the *Boston Cooking School Cook Book* called its small dark chocolate colored cakes made with molasses, Brownies. In 1904 a local group of women from a church called a baked good flavored with chocolate that had more sugar than flour, Brownies. Also, in 1904 out in Chicago another group of women published a similar recipe to the New Hampshire women and called it Bangor Brownies. The following year 1905, the *Boston Daily Globe* published the same recipe which was also called Bangor Brownies. In 1907 *Lowney's Cook Book* from the Walter M. Lowney's Company in Boston published two recipes one for Bangor Brownies which was different from the earlier ones and Lowney's Brownies which matched the earlier Bangor

Brownies recipes. This suggests the Bangor name got widely associated with Brownies but the recipe was altered by different cooks. And in some cases, the recipe remained the same but the name changed as in the Lowney's Brownies' recipe.

In the 1926 edition of the *Boston Cooking School Cook Book* if you reduced the nuts to a ¼ cup and added a ¼ cup Sultana raisins to the batter you had "Sultana Sticks". In *Hershey's 1934 Cookbook* there is "Chocolate Syrup Brownies". In the 1936 *New England Cook Book* there is a recipe for "Mt. Holyoke Brownies" (Massachusetts). In the 1947 *Social Circle Cook Book*, Amesbury, Massachusetts there is a recipe for "Eleanor's Tea Room Brownies". In Eleanor Early's 1954 *New England Cookbook* there is "Ravine Brownies" from the Ravine House in Randolph, New Hampshire. In a regional cookbook *Pennsylvania Dutch Cookbook* (1961-1972) they had the most appropriate name "Neither Cake Nor Candy (Brownies)". Their recipe called for a ½ cup walnuts and ½ cup raisins.

Named recipes created associations with specific companies, places and establishments like hotels. Early on the Bangor name got attached. There is only one town in the United States with that name Bangor, Maine.

Some of these early recipes had slight alterations and some were copied exactly. What remained a constant was the basic recipe. So what is a brownie? It is a chocolate baked good with a ratio of 1 cup sugar to ½ cup flour. This gives the brownie its rich moist texture that is neither cake, nor cookie, nor candy.



**CRACKERS AND BISCUITS**

TONS OF FLOUR are necessary to manufacture Crackers and Biscuits sufficient to meet the demands of our trade. Our friends have learned by personal experience the really fine and fresh goods we handle in this line. Not only are old customers sending in their constant renewals of previous orders, but new trade is attracted by the high class article and the extremely low prices. We shall continue to maintain this high standard of excellence. We have every reason to hope for your trade and that of your neighbors.

When you need any article, no difference how small, it is well to look into your pantry and find out if you need some groceries. Perhaps some flour, meat, extracts, pickles, baking powder and of course, a small or large box of crackers are wanted. You can easily make up a freight order, and you know the freight is little or nothing compared with what we save you.

Butter, oyster and soda crackers come in about 25-lb boxes and 50-lb barrels. All others in about 35-lb boxes and 70-lb barrels. No charge for barrels or boxes.

G 1820 Soda crackers, very fine; the regular grade.....	lb. 05 1/2	lb. 08	lb. 10
G 1821 Soda crackers, city, superfine, light and flaky.....	07	08	10
G 1822 Soda crackers, Princess, best grade.....	09	10	10
G 1823 Oyster crackers, cream, best quality, picnic.....	05 1/2	06 1/2	06 1/2
G 1824 Oyster, fancy.....	06 1/2	07	07 1/2
G 1825 Butter crackers, wafers, very fine.....	05 1/2	06 1/2	06 1/2
G 1826 Boston Butters.....	07 1/2	08	08 1/2
G 1827 Kenosha crackers.....	07 1/2	08	08
G 1828 Milk crackers, delicious.....	08	09	09
G 1829 Graham crackers.....	08	09	09
G 1830 Oatmeal crackers.....	08	09	09
G 1831 Pilot Bread, best made.....	09 1/2	10	10 1/2
G 1832 Cracknels, egg biscuit.....	15	16	16
G 1833 Pretzels, hand made.....	08	09	09
G 1834 Lemon Wafers.....	14	15	15 1/2
G 1835 Grandma's Cookies, assorted.....	10 1/2	11	11 1/2
G 1836 Frosted Cream Crackers.....	08	09	09
G 1837 Vanilla Wafers.....	14	15	15
G 1838 Ginger Snaps, best.....	08	09	09
G 1839 Lemon Snaps, best.....	11 1/2	12 1/2	12 1/2
G 1840 Animals.....	11 1/2	12 1/2	12 1/2
G 1841 Assorted Jumbles.....	11	12	12
G 1842 Jelly Fingers.....	14	15	15
G 1843 Sultana Fruit Biscuit, finest in the world. These are very popular, and are one of our specialties.....	11	12	12
G 1844 Honey Jumbles, iced.....	12 1/2	13 1/2	13 1/2
G 1845 A LEADER—Superior Soda, Butter or Oyster Crackers, a 25-lb box for \$1.00.			

**Fancy Crackers, Discuits, Etc.**

G 1846 Long Branch Flakes, 1-lb tins.....	Doz. 22	Each 22
G 1847 Albert Biscuit, 1-lb tins.....	2 50	23
G 1848 Thin Water Biscuits, 1-lb tins.....	2 50	23
G 1849 Graham Wafers, 1-lb tins.....	2 50	23
G 1850 Ginger Wafers, 1-lb cans.....	2 50	23
G 1851 Oatmeal Wafers, 1-lb papers.....	1 40	13
G 1852 Zephyr, Extra Fancy Sodas, 1-lb packages.....	1 40	13
G 1853 Graham Wafers, 1-lb papers.....	1 40	13
G 1854 Vanilla Wafers, 1-lb tin boxes.....	2 50	23
G 1855 Brownies, in 1-lb papers.....	1 50	13
G 1856 Sugar Wafers, in 1-lb tins.....	2 50	23
G 1857 Coconut Macaroons.....	2 50	23

(right) The Washington Times  
December 13, 1903 Page 16

All newspaper images  
courtesy of the  
Library of Congress  
Chronicling American  
Collection

THE KANSAS CITY JOURNAL, FRIDAY, APRIL 1, 1898.

very, Bird, Prayer 66 Emery, Bird, Prayer 66. Emery, Bird, Pray

Confections.	Books.	Castoria.
Cream Caramel Drops reduced to, pound.....	On the first day of April you can buy—in the Book Department— "Fire and Sword," by Sienkiewicz, for.....	To-day and to-morrow, in our Drug and Toilet Department, Pitcher's Castoria.
Chocolate Brownies, regular price 20c pound, for.....	The publisher's price for this has been \$2.60. "Quo Vadis"—by the same author, paper.....	We will place on sale 3 gross or 432 bottles of Pitcher's Castoria, usually sold from 25c to 35c a bottle. As long as it lasts,
Buttercups, in all flavors and tins, pound.....	"Motel's History of the Dutch Republic," 2 volumes, for.....	17c a Bottle.
40c Caramels, in pound packages, only, pound.....	Publisher's price has been 46.00 until now.	

The Minneapolis Journal March 29, 1901  
Page 5, 1<sup>st</sup> column

**Easter Candy.**

Special sale on Candy Easter Goods. They are made of pure sugar and coated with chocolate.

Chocolate Chicks, each.....	3c
Chocolate Dogs, each.....	3c
Chocolate Cats, each.....	5c
Chocolate Squirrels, each.....	5c
Chocolate Brownies, each.....	5c
Chocolate Rabbits, each.....	5c

**CHRISTMAS CANDIES**

**SPECIAL DISCOUNTS**

Will be given from the exceedingly low prices following for advance orders for 25 pounds or more for Sunday schools, private schools, institutions, families, or retail dealers. Further, we will supply, FREE, 1/2-pound boxes to correspond with the quantity purchased.

**Some of Our Pure 12c lb. Candy**

- Raspberry Jelly Cuts.
- Assorted Cream Wafers.
- Assorted Cream Dates.
- Peppermint Cream Cups.
- Large Fig Cups.
- Chocolate Brownies.
- Nut Nougats.
- Jelly Dates.
- Cocoanut Jellies.
- Cocoanut Creams.
- Fancy Mixed Candy.
- Crystallized Nougats.
- Chocolate-Mint Creams.
- Maple Twists.
- Jelly Cubes.
- Cocoanut Bon-Bons.
- Cream Date Bon-Bons.
- Large Cocoanut Buttercups.
- Molasses Creams.
- Ice-Cream Kisses.
- Fruit Nougats.
- Paper-wrapped Caramels.
- Cocoanut Jellies.
- Clear Candy Toys.

**Some of Our Pure 19c lb. Candy**

- 18 kinds and everyone mentioned here is chocolate coated:
- Dates, Peanut Clusters.
- Molasses Crumbs.
- Pecan Tops Almond Tops.
- Old-fashioned Creams.
- Walnut, Molasses Chips.
- Caramels, Peppermints.
- Cocoanut, Walnut Tops.
- Trilby, Nougatines.
- Marshmallows, Jelly.
- Roasted Peanuts, Bon Bons.
- At 30c the finest grade of Sweet and Natural Chocolate Creams and French Bon Bons; equal those sold elsewhere at 50c and 60c. The chocolates have nut, fruit, and whipped cream centers.....
- 30c

# Leave Your Order Here Tomorrow for Christmas Candies

100 kinds to Choose from  
At 12c, 20c, 30c Pound

We'll have tons of absolutely pure and fresh Candies for Christmas buyers—enough to supply every little boy and girl in Washington, as well as thousands of grown-ups. Over a hundred different kinds to select from—an assortment that isn't equaled anywhere else in the city of Washington.

## At 12c Pound

Cocoanut Bon Bons.  
Chocolate Wafers.  
Ice Cream Kisses.  
Maple Wafers.  
Peanut Brittle.  
Toasted Cocoanut Marshmallows  
Tuxedo Cocoanut Bars.  
Chocolate Molasses Chips.  
Buttercups.  
Chocolate Brownies.  
Ice Cream Chocolate Drops.  
Assorted Flavor Laminants.  
Jack Frost.  
Chocolate Mints.  
Peanut Rock Caramels.  
Coated Taffy Lumps.  
Walnut Peanut.  
Maple Brittle.  
Vanilla Marshmallows.  
Maple Cream Wafers.  
Chocolate Fudge.  
Vanilla Fudge.  
Chocolate Nut Caramels.  
Iced Cocoanut Bon Bons.  
Oyama Fig Squares.  
Cuba Nut Caramels.  
Belmont Bon Bons.  
Chocolate Cocoanut Fudge.  
Vanilla Cocoanut Fudge.  
Giant Jelly Gum Drops.  
Jelly Beans.  
Licorice Jelly Gum Drops.

## At 20c Pound

Chocolate Cherry Tips.  
Chocolate Mints.  
Maple-dipped Walnuts.  
Chocolate Cream Filberts.  
Assorted Fruit Cream Bon Bons.  
Chocolate Walnut Tips  
Cream Wintergreen Wafers.  
Pecan Nut Chocolates.  
Maple Cocoanut Nibbles.  
Chocolate Almond Tips.  
Assorted Cocoanut Dainties.  
Chocolate Nut St. Nicholas.  
Cocoanut Cream Bon Bons.  
Chocolate Dragee Tips.  
Walnut Chocolate Caramels.  
Vanilla Ice Cream Chocolates.  
Cream Mint Wafers.  
Chocolate Peanut Clusters.  
Chocolate Jelly Squares.  
Chocolate Vanilla Marshmallows.  
Mint, Fig, and Orange Paste.  
Chocolate Molasses Crumbs.  
Chocolate Coffee Creams.  
Raspberry Chocolate Creams.  
Orange Jelly Squares.  
Chocolate Wintergreens.  
Chocolate Lemon Creams.  
Chocolate Nougée.  
Spiced Jelly Gum Drops.  
Whipped Cream Chocolates.

## At 30c Pound

Chocolate Cream Pecans.  
Chocolate Marshmallows.  
Grenoble Chocolates.  
Atlas Cream Chocolates.  
Chocolate Cordials.  
Chocolate Maple Creams.  
Almond Chocolates.  
Chocolate Eclairs.  
Chocolate Charlotte Russe.  
Chocolate Caramels.  
Phelps' Chocolate Chips.  
Soda Fountain Chocolates.  
Chocolate Munchies.  
Chocolate Angel Food.  
Chocolate Cream-dipped Pecans.  
Chocolate Cream-dipped Walnuts.  
Chocolate Cream-dipped Almonds.  
Chocolate Molasses Sponge.  
Chocolate Coffee Creams.  
Vanilla Cream Bon Bons.  
Chocolate Cream Bon Bons.  
Strawberry Cream Bon Bons.  
Raspberry Cream Bon Bons.  
Cream-dipped Chocolate Bon Bons.  
Conserved Pineapple.  
Chocolate Wafers.  
Chocolate Nonpareils.  
Jordan Almonds.  
Vanilla Cherry Fudge.  
Chocolate Candy Almonds.  
Chocolate Crescents.

Leave Your Order Here Tomorrow for  
**Christmas Candies**

100  
 Kinds  
 to  
 Choose  
 From



At  
 12c  
 23c  
 35c  
 lb.

We'll have tons of absolutely pure and fresh Candies for Christmas buyers—enough to supply every little boy and girl in Washington, as well as thousands of grown-ups.

Over a hundred different kinds to select from—an assortment that isn't equaled anywhere else in the city of Washington.

At 12c Pound	At 23c Pound	At 35c Pound
Cocoanut Bon Bons.	Chocolate Cherry Tips.	Chocolate Cream Pe-
Chocolate Wafers.	Chocolate Mints.	cans.
Ice Cream Kisses.	Maple-dipped Walnuts.	Chocolate Marshmal-
Maple Wafers.	Chocolate Cream Fi-	lows.
Peanut Brittle.	Chocolate Cream Fli-	Grenoble Chocolates.
Toasted Cocoanut	berts.	Atlas Cream Chocolates
Marshmallows.	Assorted Fruit Cream	Chocolate Cordials.
Tuxedo Cocoanut Bars.	Bon Bons	Chocolate Maple
Chocolate Molasses	Chocolate Walnut Tips.	Creams.
Chips.	Cream Wintergreen	Almond Chocolates.
Buttercupa.	Wafers.	Chocolate Eclaires.
Chocolate Brownies.	Pecan Nut Chocolates.	Chocolate Charlotte
Assorted Flavor Lau-	Maple Cocoanut Nib-	Russe.
dants.	bles.	Chocolate Caramels.
Chocolate Mints.	Chocolate Almond Tips.	Phelps' Chocolate Chips
Peanut Rock Caramels.	Assorted Cocoanut	Soda Fountain Choco-
Coated Tuffy Lumpa.	Dainties.	lates.
Maple Brittle.	Chocolate Nut St.	Chocolate Munches.
Vanilla Marshmallows.	Nicholas.	Chocolate Angel Food.
Maple Cream Wafers.	Cocoanut Cream Bon-	Chocolate Cream-dipped
Chocolate Fudge.	bons.	Pecans.
Vanilla Fudge.	Chocolate Dragee Tips.	Chocolate Cream-dipped
Chocolate Nut Car-	Walnut Chocolate Car-	Walnuts.
melas.	amels.	Chocolate Cream-dipped
Iced Cocoanut Bon	Vanilla Ice Cream	Almonds.
Bons.	Chocolates.	Chocolate Molasses
Oyaka Fig Squares.	Cream Mint Wafers.	Sponge.
Cuba Nut Caramels.	Chocolate Peanut Clus-	Chocolate Coffee
Belmont Bon Bons.	ters.	Creams.
Giant Jelly Gum Drops.	Chocolate Jelly Squares	Vanilla Cream Bonbons.
Jelly Beans.	Chocolate Vanilla	Chocolate Cream Bon-
Licorice Jelly Gum	Marshmallows.	bons.
Drops.	Mint, Fig, and Orange	Strawberry Cream Bon-
Mint Buttons.	Pasta.	bons.
Great Gum Drops.	Chocolate Molasses	Raspberry Cream Bon-
Fig Cream Kisses.	Crumbs.	bons.
Starlight Kisses.	Chocolate Coffee	Cream-dipped Chocolate
Jelly Cubes.	Creams.	Bonbons.
Mint Wafers.	Raspberry Chocolate	Conserved Pineappie.
Wintergreen Wafers.	Crums.	Chocolate Wafers.
Peanut Chips.	Orange Jelly Squares.	Chocolate Nonparella.
Cocoanut Dainties.	Chocolate Wintergreens.	Jordan Almonds.
Burnt Peanuts.	Chocolate Lemon	Vanilla Cherry Fudge.
	Creams.	Chocolate Candy Al-
	Chocolate Nougae.	monds.
	Spiced Jelly Gum Drops	Chocolate Crescents.
	Whipped Cream Choco-	
	lates.	
	Chocolate Nonparell.	
	Chocolate Molasses	
	Chips.	
	Creton Bon Bons.	
	Maple Fig Bon Bons.	
	Darcy Chocolates.	
	Cyril Chocolates.	



*Lowney's Cook Book* (1907, Boston, MA) page 261

CAKE AND COOKIES; FROSTINGS AND FILLINGS 261

**Bangor Brownies**

$\frac{1}{2}$ cup butter	3 squares chocolate
1 cup brown sugar	$\frac{1}{2}$ to $\frac{3}{4}$ cup flour
1 egg	1 cup nut meats
	$\frac{1}{4}$ teaspoon salt

Put all ingredients in bowl and beat until well mixed. Spread evenly in buttered baking pan. Bake and cut in strips.

*Lowney's Cook Book* (1907, Boston, MA) page 265

**Lowney's Brownies**

$\frac{1}{2}$ cup butter	2 eggs
1 cup sugar	$\frac{1}{2}$ cup nut meats
2 squares Lowney's Premium Chocolate	$\frac{1}{2}$ cup flour
	$\frac{1}{4}$ teaspoon salt

Cream butter, add remaining ingredients, spread on buttered sheets, and bake ten to fifteen minutes. Cut in squares as soon as taken from oven.

*Boston Cooking School Cookbook* (Revised Edition, 1910) Page 495

**Brownies**

1 cup sugar	$\frac{3}{4}$ teaspoon vanilla
$\frac{1}{4}$ cup melted butter	$\frac{1}{2}$ cup flour
1 egg, unbeaten	$\frac{1}{2}$ cup walnut meats, cut in pieces
2 squares Baker's chocolate, melted	

Mix ingredients in order given. Line a seven-inch square pan with paraffine paper. Spread mixture evenly in pan and bake in a slow oven. As soon as taken from oven turn from pan, remove paper, and cut cake in strips, using a sharp knife. If these directions are not followed paper will cling to cake, and it will be impossible to cut it in shapely pieces.