

The cocoa the children like : Rowntree's Cocoa : famous for flavour / Rowntree & Co. Ltd.

Contributors

Rowntree & Co.

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THE COCOA
THE CHILDREN LIKE

Rowntree's Cocoa

FAMOUS FOR FLAVOUR




HOW TO MAKE THE BEST COCOA

TO make a cup of Cocoa use half to one teaspoonful of Rowntree's Cocoa according to size of cup. Place the cocoa in the cup, add sugar to taste, and mix well ; pour on boiling water, stirring continuously, and add milk as required. **BE SURE** that the cocoa and sugar are well mixed, and always use boiling water.

HOW TO MAKE HOT DRINKING CHOCOLATE

FOR a breakfast cup of delicious hot Chocolate, take a dessertspoonful of Rowntree's Cocoa, and an equal quantity of sugar. Fill up the cup with *boiling* milk or water (or milk and water in equal parts), pour on quickly, stirring at the same time. Then boil gently in a saucepan for one minute.

*Write to Rowntree & Co. Ltd., Gift Department,
York, for Cocoa Recipe Booklet, and full particulars
of Gift Scheme.*



Read what others say about Rowntree's Cocoa!
The Cocoa with the Delicious Chocolate Flavour

I ALWAYS use your cocoa for breakfast and supper, in fact my children would not think breakfast complete without it.

Mrs. J. W. H.
 Matlock

WE are regular users of your cocoa, particularly at breakfast time and at supper. I assure you my two kiddies, ages five and three, would drink cup after cup of your cocoa made with milk. They really love it.

Mrs. I. E. M.
 Stoke-on-Trent

MY husband is always ready for a cup on returning from work in the early morning, and the children ask and almost demand it for breakfast and tea. I myself have found it very satisfactory in nursing my children.

Mrs. R. G.
 London



MY husband is employed on a newspaper, and has a nearly two-mile walk home in the small hours of the morning. Nothing I have tried sends him to bed so warmed and comforted after the cold tramp home as a breakfast-cupful of delicious Rowntree's Cocoa. . . . My kiddies, too, set off to school and work healthy and well on the same beverage. It keeps the cold out.



Mrs. E. W.
 Hull

ROWNTREE'S COCOA is our nightcap. We have found none better; you can be sure of a good night's rest if you take Rowntree's Cocoa. Mrs. H.

London





*The above testimonials are
 extracted from letters filed
 at the Cocoa Works, York*



WHY YOU SHOULD GIVE YOUR CHILDREN COCOA

ROWNTREE'S COCOA constitutes an almost ideal food. It consists of the essential food elements which build tissue and provide bodily energy and warmth. These elements are proportioned as in milk. The amount of fat is nicely adjusted to give complete nourishing value and provide an easily digested product. In addition to this, the attractive and delicate aroma makes the food ideal for children and old people.

*The best is not too good for the
children — give them Rowntree's*



(3)

CHILDREN'S DELIGHTS made with Rowntree's Cocoa

CHOCOLATE SAUCE



Half-ounce Rowntree's
Cocoa.
Half-pint milk.
One ounce (good table-
spoonful) sugar.
A few drops vanilla
essence.
Half-ounce cornflour.

Mix the cornflour and cocoa to a cream with a little of the milk. Boil the remainder, and pour it over the cornflour. Stir and return to saucepan. Add the sugar, and allow to boil for two minutes. Stir in the vanilla essence.

ELECT BUTTA

To take the place of butter or jam. Can be used instead of jam in sandwich cakes or Swiss rolls. Can be spread on plain bread or biscuits. Can be used as icing on chocolate or plain cake.

Half-ounce (two teaspoonfuls) Rowntree's Cocoa.
Two ounces of margarine or
butter.
Two ounces fine castor or icing
sugar.

Beat the margarine until soft and creamy; gradually add the sugar and cocoa mixed together. Beat well until the mixture is quite smooth and creamy.

