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

## **Contributors**

Rowntree & Co.

## **Publication/Creation**

York: Rowntree & Co., [between 1920 and 1929?]

## **Persistent URL**

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# Rowntree's Cocoa

FAMOUS FOR FLAVOUR

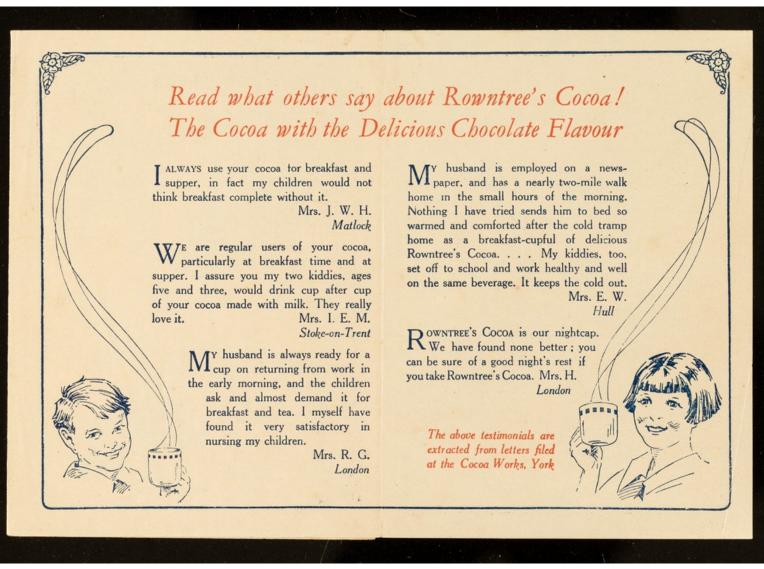
## HOW TO MAKE THE BEST COCOA

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



## 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

## CHILDREN'S DELIGHTS made with Rowntree's Cocoa



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 sugarand cocoa mixed together. Beat well until the mixture is quite smooth and creamy.

