Gingerbread 🗢



Washington ate...

Made from his mother's private recipe

HOW would you like to treat your family to the same hot, spicy gingerbread George Washington ate when a boy? You can and you can be sure it will come out right. For Dromedary Gingerbread Mix is made from the 200 year old recipe of George Washington's mother, Mary Ball Washington, and brings you its ingredients properly proportioned, each of the highest quality and ready mixed. Just add water and pop your gingerbread into the oven.

This fine old recipe is used by special permission of the copyright owners, the Washington-Lewis Chapter, Daughters of the American Revolution, Fredericksburg, Virginia.

We absolutely guarantee your success. If you are not delighted with the results your grocer will refund your money.

The HILLS BROTHERS Co. NEW YORK CITY

DROMEDARY Gingerbread Mix





Easy, Economical, Delicious

IF you like gingerbread fragrant and spicy, dark and moist and utterly delicious, you will like Dromedary. Good cooks the country over have told us they can't make it as good.

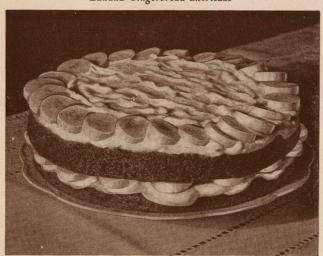
What is your favorite way of serving gingerbread? Most people like big, hot *chunks* of it topped with whipped cream. Many like it with applesauce. A new and delicious way is stuffing the split, hot gingerbread with cream cheese and dates. The directions are on the package. Try it.

For a dessert that is different try Banana-Gingerbread Shortcake. Prepare the batter as directed on the package and divide it into two 8-inch layer

cake pans. Bake in moderate oven about 20 minutes. Spread whipped cream and sliced bananas between layers and garnish the top with additional whipped cream and bananas. For a large shortcake, use two packages of Dromedary Gingerbread Mix, one for each layer.

In making Gingerbread Cup Cakes use only 3/4 cup of water to a package of Mix. Frost them with your favorite frosting (most people prefer chocolate), and decorate the tops with cocoanut or nut meats. Stuffed Cup Cakes are made by cutting a cone-shaped piece from the top of each cup cake with a sharp knife; put filling of whipped cream and chopped nut meats in hollow and replace top.

Banana-Gingerbread Shortcake

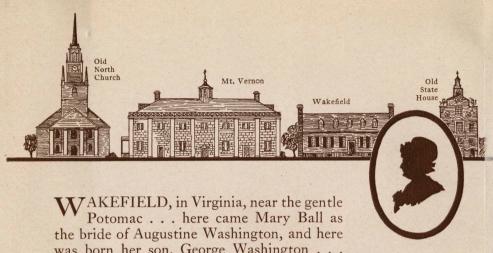


Ginger Cookies

Dromedary Gingerbread Mix makes delightful, old-fashioned Ginger Cookies. Served fresh from the oven, these cookies have been one of the popular features at the Dromedary Exhibit at the Century of Progress this year. Directions for making them are on the package. These are drop cookies—no rolling of dough. You will be delighted with the ease with which they are made.

Stuffed Gingerbread





was born her son, George Washington . . . more than 200 years ago. This was the home

of the Washington family until the middle of the 18th century when the house was burned to the ground. Wakefield was destroyed, but Wakefield lives again in the beautiful reproduction erected on the original site in Virginia . . . and in the Colonial Village at the Century of Progress.

At Wakefield, Mary Washington began her cook book, to write in her own hand her most cherished recipes. Most famous among them was her recipe for gingerbread, the gingerbread she made for young George. It is this original recipe that is used for the making of Dromedary Gingerbread Mix now, two centuries later. And it is because of this that Dromedary has been granted the privilege of exclusive occupancy of Wakefield at the Century of Progress.

The fame of Mary Washington's gingerbread is written on the pages of history. In 1784 Lafavette went to Fredericksburg, Virginia, to pay his respects to the mother of his good friend, George Washington. He found her, the story goes, in her garden ... raking leaves. To the Frenchman's praises of her son she only replied, "George was always a good boy." In the house, she made him a mint julep and served it with her famous gingerbread. Afterward, the great Marquis said, "I have seen the only Roman matron of my day."

In Fredericksburg is Kenmore, where lived Washington's sister, Betty. This most beautiful of all colonial shrines has been restored and is maintained by the untiring efforts of a group of patriotic Fredericksburg women.