A bag full of recipes

Compiled Under the Auspices of

THE PARENT-TEACHER ASSOCIATION

Sugar Land, Texas

IMPERIAL SUGAR

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Foreword . . .

From deep in the heart of Sugar Land comes this remarkable collection, "A Bag Full of Recipes"—presented as a help to housewives everywhere in the Southwest.

Each of the choice recipes contained herein represents the favorite dish of a household in Sugar Land—the home of Imperial Pure Cane Sugar. The recipes have been thoroughly tested. Both the beginner and the experienced cook may use them with confidence. All good cooks—members of the Sugar Land Parent-Teacher Association, under whose auspices this booklet was compiled, have selected recipes which will enable you to serve a wide variety of foods with greater certainty.

Since sugar plays a major part in the success of your cooking ventures, be sure to use IMPERIAL PURE CANE SUGAR in all recipes calling for sugar. There is a difference between types and brands of sugar—differences in purity, dissolving speed, color and grain texture. Uniformity in sugar is especially important. Sugar for use in recipes is measured by the cupful or spoonful . . . not by weight. Unless your sugar is uniform, a spoonful from one bag may not contain the same amount of sugar as a spoonful from another bag. Southwestern housewives have learned through long experience that the month-in and month-out **uniformity** of Imperial Pure Cane Sugar helps assure recipe success. With Imperial, measurements are accurate . . . results always the same.

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There's an IMPERIAL Pure Cane Sugar for every cooking need—Imperial Granulated Sugar in 10, 5 and 2-pound bags, Imperial Super Fine Sugar, Imperial Powdered (Confectioners) Sugar and Imperial Old Time Brown Sugar.

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A Bag Full of RECIPES

SOUPS

CHICKEN CREAM SOUP

½ lb. chicken pieces
2 teaspoons salt
1½ qts. cold water
1 cup diced potatoes
⅔ cup chopped carrots
½ cup chopped celery
½ cup chopped cabbage
2 cups cream, or scalded milk
2 tablespoons butter or margarine

Allow chicken, salt and water to come slowly to boil then simmer 45 minutes. Add potatoes, carrots, celery and cabbage and cook until tender. Remove chicken and dice. Return to soup. Add cream and butter. Serve at once.

CREAM OF SPINACH SOUP

1 lb. spinach
1 pt. milk
¼ cup butter or margarine
Salt and pepper to taste

Cook spinach until tender; put through a sieve; heat milk to boil. Add sieved spinach, salt, butter and pepper and serve.

ASPARAGUS SOUP

1 can asparagus
1 bouillon cube
½ lemon
celery
onion
1 teaspoon salt
¼ teaspoon pepper
soup bone

Use 1 quart stock from soup bone boiled with piece of celery and onion. Add bouillon cube, juice of ½ lemon, then add chopped asparagus tips and juice, salt and pepper.

ONION SOUP

2 small onions sliced
½ teaspoon flour
½ teaspoon salt
5 rounds bread
1½ tablespoons fat
1 pt. boiling water
pepper
1 tablespoon grated Parmesan cheese

Brown onion in the fat and cook one minute. Sprinkle with flour. Pour on boiling water, add salt and pepper and boil ten minutes. Place round of bread in hot tureen and pour soup over it. Sprinkle cheese over top or serve separately. Buttered toasted bread crusts may be substituted for rounds of bread.

PEA SOUP

Use dried green peas or split peas. Wash and soak for about 1 hour. Measure, add four times as much water as peas, 1 small onion and ham bone. Simmer until soft. Season with salt and pepper and add 1 cup scalded milk or cream. Cook 5 minutes more and serve.

CREAM OF TOMATO SOUP

2 teaspoons butter or margarine
½ cup milk
2 teaspoons flour
¼ teaspoon salt
½ cup strained tomatoes
½ teaspoon soda
Few grains pepper

Melt butter, add flour, when well blended add milk gradually, stirring constantly. Cook until thick and smooth. Heat the tomatoes, add soda and allow to cook until tomatoes cease to foam. Add to cream sauce and season with salt and pepper. Serve at once.

CORN CHOWDER

2 tablespoons butter or margarine
2 medium onions
2 cups boiling water
2 cups raw, diced potatoes
2 cups corn, canned or fresh
2 cups milk

Melt butter, add minced onions, cook until brown. Add water and potatoes. When well done, add corn and milk. Thicken, season with salt and pepper.

CREOLE SOUP

¼ cup rice
½ cup chopped onion
2 tablespoons bacon drippings
2 cups tomatoes
2 teaspoons salt
1 teaspoon IMPERIAL GRANULATED SUGAR
⅛ teaspoon paprika
1 tablespoon chopped parsley

Cook rice in 3 cups boiling water until tender. Saute onions in bacon drippings until tender but not brown; add tomatoes and cook 10 minutes. Rub through strainer into boiled rice and water; add seasonings and sprinkle with parsley.

SALADS

STUFFED CELERY

3 stalks celery
1 3-oz. pkg. cream cheese
1 tablespoon cream
1 tablespoon chopped nuts
½ teaspoon onion juice

Mix cheese, cream and seasoning thoroughly. Pile mixture into celery. Cut into 4-inch lengths.

CABBAGE SALAD

1 medium cabbage, shredded
1 green pepper, chopped
1 pimiento, chopped fine
1 small onion, chopped fine
1 teaspoon celery seed
1 teaspoon IMPERIAL GRANULATED SUGAR
1 teaspoon salt
Pepper to taste

Mix with any good salad dressing to moisten.

COMBINATION FRUIT AND VEGETABLE SALAD

1 pkg. lemon or orange gelatin
1 grapefruit
1 can diced pineapple, drained
1 cup fresh apple, diced
1 cup shredded cabbage
1 cup chopped celery
2 green peppers, chopped
2 pimientos, diced
1 cup stuffed olives, sliced
1 teaspoon vinegar

Prepare gelatin dessert according to directions on package, adding to gelatin 1 teaspoon vinegar, 1 teaspoon salt and 2 teaspoons IMPERIAL GRANULATED SUGAR. Allow to thicken. Add vegetables and fruit. Place in refrigerator until firm. Serve with mayonnaise.

CUCUMBER SALAD

2 tablespoons IMPERIAL GRANULATED SUGAR
1 tablespoon vinegar
½ teaspoon salt
1 cup hot water
1 envelope plain gelatin soaked in ¼ cup cold water
⅔ cup pearl onions
½ cup chopped celery
½ cup chopped pineapple
2 medium sized cucumbers, sliced thin
Juice of 1 can pineapple
Few drops tabasco sauce

Add seasonings to hot water, then add gelatin and pineapple juice. When cold add cucumbers, onions, pineapple and celery. Pour in mold and allow to congeal.

PINEAPPLE CHEESE SALAD

1 tablespoon gelatin
½ cup cold water
½ cup boiling water
⅔ cup grated cheese
1 cup crushed pineapple
1 tablespoon IMPERIAL GRANULATED SUGAR
Few grains of salt
½ cup whipped cream

Soak gelatin in cold water about 5 minutes and dissolve in boiling water; add sugar, salt and pineapple. When partially congealed, beat in the cream and cheese. Turn into wet mold and allow to congeal. Serve with mayonnaise and sprinkle top with chopped pecans, if desired.

CHICKEN SALAD

Boil 2 chickens until tender, cool and mince. Add:

2 cups celery, chopped
6 hard cooked eggs, chopped
1 large pimiento, chopped
1 large sour pickle, diced
Juice of 1 lemon

Salt and pepper to taste. Mix with salad dressing and serve on lettuce.

APPLE SALAD

1½ cups IMPERIAL GRANULATED SUGAR
2 cups water
2 teaspoons red fruit coloring
Chopped nuts
Chopped celery
6 apples
Lettuce
Mayonnaise dressing

Core and peel whole firm apples; place in a pan and let simmer until tender in a syrup made of the sugar, water and coloring. When cool, fill with chopped nuts and celery. Place on lettuce leaves and top with mayonnaise dressing.

FRUIT SALAD

Dressing:
3 eggs
3 tablespoons IMPERIAL GRANULATED SUGAR
1 pint whipped cream
1 tablespoon butter or margarine
Juice of 3 lemons

Beat egg yolks, add sugar, butter and lemon juice. Cook in double boiler until thick. Remove from heat and fold in well-beaten egg whites. When cold, add whipped cream. Then add fruit cut in small pieces. Any fruit may be used—oranges, pineapple, grapes, bananas, peaches. Mix fruit with dressing and freeze 3 or 4 hours.

CARROT SALAD

To 1 cup of raw carrots, run through food chopper, add ½ cup ground walnuts. Mix with a boiled salad dressing and serve on lettuce.

FROZEN CHERRY SALAD

1 3-oz. pkg. cream cheese
½ cup cream, whipped
3 tablespoons IMPERIAL GRANULATED SUGAR
½ cup boiled salad dressing
1 cup white cherries
¼ cup crushed pineapple
¼ cup diced spiced peaches
2 tablespoons chopped nuts

Mix cheese, cream, sugar and dressing. Fold in fruit and nuts. Freeze 3 hours.

CABBAGE-APPLE SALAD

Shred or chop cabbage fine. Measure and add equal amount chopped apple and half as much chopped celery as apple. A grated carrot adds both to the color and flavor. Mix with your favorite salad dressing to moisten.

IMPERIAL SALAD

Drain juice from 1 No. 2 can sliced pineapple, add 2 tablespoons vinegar and enough hot water to make one scant quart and let come to a boil.

Pour this over 2 packages of orange-flavored gelatin. When cool add 2 cups of diced celery, 1 can pimientos diced, 1½ cups diced green peppers and the pineapple finely chopped. Mold and serve on lettuce with mayonnaise.

BUNNY SALAD

Children love a bunny salad, and it is most appropriate for Easter parties.

Use large halves of canned pears, stuff the hollow with cottage cheese and place flat side down on a lettuce leaf. Good imagination will suggest the shape of a crouching bunny rabbit in the pear half, the smaller half being the head. Stick in two blanched almonds for upstanding ears and cloves for eyes and nose. The bunny's tail is a white marshmallow pulled into shape of a fluffy cotton tail. Beside the bunny serve several miniature carrots shaped from pimiento cheese with sprigs of parsley for the carrot tops. Pass any favorite dressing separately.

MEATS

CHICKEN PIE

Take a large tender fryer; cook until tender. Remove meat from bones. Make a rich pastry. Line a baking dish around the sides with pastry; put in a layer of chicken and strips of dough dotted with butter. Season with pepper and salt; cover the top with narrow strips of pastry. Bake at 425°F. for 10 minutes then reduce heat to 350° and bake 30 minutes.

CHICKEN SUPREME

1 chicken (hen)
1 small onion
1 can mushrooms
Chopped almonds
1 tablespoon butter or margarine
3 tablespoons flour
½ cup of milk
½ cup chicken stock
Pepper and salt to taste

Boil chicken until tender with onion. Cut meat off bones and chop fine. Crack the bones and put back in the stock and simmer. Melt butter in skillet, add flour, then milk and stock, season with salt and pepper. Put into a buttered baking dish a layer of chicken, then a layer of mushrooms, then some of the sauce and so on until the dish is full. Cover with toasted bread crumbs and chopped almonds and bake at 350°F. for 45 minutes. Strain broth through a cloth before making the sauce. Serves 6.

CHILI

2 lbs. beef round cut in cubes
6 dried red peppers
About 3 buttons garlic
3 onions
2 tablespoons salt

Seed red peppers and wash. Boil in water 20 minutes. Take off skin and mash meat. Put 4 tablespoons fat in pot and fry until crisp. Add the beef, let brown for 15 minutes. Then add pepper meat and water that the peppers were boiled in; add garlic, salt and onions. Add more water if needed to cover meat 1 inch. Cook about 4 hours. Thicken with flour and water paste before serving if desired. Serves 8.

SCALLOPED OYSTERS

2 cups cracker crumbs
1 cup melted butter or margarine
4 tablespoons cream
Oysters, salt and pepper

Pour butter slowly over crumbs, stirring all the time. Arrange in casserole layer of oysters, thin layer of crumbs, layer of oysters; sprinkle salt and pepper, layer of crumbs, layer of oysters until all is used. Pour over all four tablespoons oyster juice, four tablespoons cream. Bake at 350°F. for 30 minutes.

ITALIAN HASH

1 cup uncooked macaroni
2 cups chopped meat
¾ cup grated cheese
1 cup tomato sauce

Cook macaroni in boiling water until tender. Drain, put in buttered baking dish with chopped meat. Sprinkle with cheese. Pour over this a highly seasoned tomato sauce, salt and pepper. Bake at 350°F. for 45 minutes and serve hot. Serves 6.

BREADED VEAL

Use veal round (the younger, the better) cut off all edges and fat. Cut in medium pieces, salt, dip in flour, then beaten egg, then cracker crumbs or cracker meal. Fry in hot fat until brown.

PORK CHOPS

Place pork chops in a baking dish; season with salt, pepper and sprinkle with flour. Add ½ cup water. Place on top of the chops sweet potatoes, peeled and halved, and sliced apple. Cover and bake at 375°F. until all are tender—about 1 ½ hours.

CRAB GUMBO

1 large can tomatoes
2 cans tomato sauce
1 can okra (drained)
3 onions
1 cup rice
½ lb. sliced bacon
2 tablespoons shortening
3 cups crab meat
1 teaspoon salt
¼ teaspoon pepper
1 teaspoon chili powder

Cook rice according to directions on package. Cut bacon into small pieces, put in kettle and fry. Add chopped onions, salt, pepper and chili powder, then add okra, tomatoes and tomato sauce. Add 1 quart water; cook slowly for 30 minutes. Add crab meat and rice. Serve at once. Serves 6.

TURKEY DRESSING

1 cup chopped celery
1 green pepper, chopped
1 onion, chopped
1 cup pecans, chopped
½ loaf white bread, crumbled
Same amount of corn bread, crumbled

Cook gizzard, liver and heart until tender and chop fine (reserve stock). Add green pepper, onion, pecans, white bread and corn bread. Pour stock over bread to moisten. Salt and pepper to taste. Add ½ lb. melted butter or margarine. Mix together well.

STUFFED PEPPERS

Grind 1 lb. meat and 1 large onion. Fry together before adding 1 chopped green pepper, ½ cup chopped celery and 1 No. 2 can tomatoes. Cook until mushy. Stuff peppers and sprinkle with cheese or bread crumbs. Bake in pan with a little water at 350°F. for 45 minutes. NOTE: Green peppers should be seeded and parboiled before stuffing.

CREAMED TUNA FISH

Melt 2 tablespoons butter or margarine in pan, add 2 tablespoons flour. Pour in 1 cup milk and cook until thickened. Then add a small dill pickle, diced and juice of ½ lemon. Add 1 can flaked tuna fish, salt and pepper to taste, and if desired, 1 or 2 bouillon cubes. Serve hot on toast.

HAM, IRISH POTATOES AND APPLES

Use the center cut of ham about 1 inch thick. Put ham in roaster, apples on one side and Irish potatoes on the other. Take about ½ cup cream or canned milk and put over apples, potatoes and ham. Sprinkle with a thick layer of IMPERIAL OLD TIME BROWN SUGAR. Any amount of ham, potatoes and apples may be used. Bake in 325°F. oven until tender.

HAM PATTIES

1½ cups minced ham
2 eggs
1 cup cracker crumbs
Salt and pepper

Mix together ham, cracker crumbs, beaten eggs, salt and pepper to taste. Moisten with enough milk to make into patties. Fry in deep fat. Serves 4.

MEAT LOAF

2 tablespoons chopped celery
2 tablespoons chopped onions
2 tablespoons chopped green peppers
1 lb. ground veal
½ lb. ground pork
1 cup bread crumbs
1 egg
1 cup milk
1 teaspoon salt
½ teaspoon black pepper
¼ teaspoon red pepper

Cook celery, onions and green peppers in ½ cup water for a few minutes. Drain and mix with veal, pork, bread crumbs, egg, milk. Season with salt, pepper and red pepper. Shape into loaves and bake at 375°F. for 1½ hours.

BEEF OLIVES

1 lb. round steak
1 tablespoon chopped parsley
1 teaspoon salt
Flour
⅔ cup stock or water
1 teaspoon catsup
1 medium onion, chopped
¼ teaspoon allspice
¼ teaspoon pepper
Bacon
1 teaspoon vinegar

Have the round steak sliced very thin. Pound with a rolling pin and dust with flour. Mix the seasonings together, with the onion. Cut meat in strips which will accommodate about a half slice of bacon and place a piece of bacon and some of the seasoning on each slice of meat. Roll each piece up and tie with thin cord or coarse thread. Place in a roasting pan close together and pour over the "olives" the water or stock seasoned with vinegar and catsup. Bake at 300°F. in a covered pan for about 2 hours. Then remove the cords and serve with a gravy made from the liquid in the pan.

VEGETABLES

STUFFED CABBAGE

1 large head cabbage
4 eggs
1 box crackers, rolled into crumbs
2 tablespoons butter or margarine
Salt and pepper to taste

Take about six of outer leaves of cabbage, put into a cloth and shape like a head of cabbage; cut remainder of cabbage into small pieces. Boil until tender, drain and add butter, salt, pepper and cracker crumbs; then add eggs well beaten; put into cabbage leaves, tie and boil in kettle of boiling water for one hour. Drain, slice and top with melted butter.

CARROT FRITTERS

2 cups boiled carrots
2 eggs
2 tablespoons flour

Mash carrots through colander, add eggs and flour. Mix thoroughly, drop from spoon into hot butter or olive oil and fry until brown.

FRIED CUCUMBERS

Pare and slice large cucumbers. Salt and pepper to taste, then dip in beaten egg and cracker crumbs and fry in hot fat until brown. Serve with chili sauce.

CORN FRITTERS

1 can whole kernel corn, drained
1 teaspoon salt
1 tablespoon IMPERIAL GRANULATED SUGAR
2 eggs
1 cup flour
2 teaspoons baking powder

Mix together and drop by spoonfuls into deep hot fat.

SWEET POTATOES WITH PINEAPPLE

Bake medium sized sweet potatoes until soft and cut in half lengthwise. Scoop out center and cream, seasoning to taste with butter or margarine, IMPERIAL GRANULATED SUGAR, cream and a pinch of salt. Drain juice from one can crushed pineapple and mix fruit with potatoes. Fill potato shells with the mixture, pour a little pineapple juice over them. Top with a marshmallow and brown.

BAKED BEANS

1 quart dried beans
1 medium sized onion
½ cup catsup
½ lb. salt pork
2 tablespoons IMPERIAL OLD TIME BROWN SUGAR
Salt and pepper to taste

Wash the beans thoroughly and soak overnight. Use same water to cook beans in and boil until tender. Pour liquid from beans. Put one-half of beans in casserole and half the onion sliced, half of the pork sliced and the sugar. Put the remaining beans, pork and onion in and add the catsup. The liquid poured from the beans should be added if they cook too dry. Bake the beans for two hours at 300°F., or until tender.

ASPARAGUS TIPS IN SAUCE

For two cans of asparagus, make sauce as follows:

1 tablespoon flour
1 tablespoon butter or margarine
Pinch of nutmeg
¼ teaspoon IMPERIAL GRANULATED SUGAR
Pinch of salt

Cook flour and butter until smooth. Use equal amount of milk and asparagus juice (about 1½ cups liquid). Add warm milk slowly to paste, then add asparagus juice, to which has been added juice of ½ lemon, salt, sugar and nutmeg. Let tips soak in sauce. Serve hot.

CANDIED SWEET POTATOES

Pare six sweet potatoes and parboil about 15 minutes. Then cut in thick slices lengthwise. Arrange in layers in greased casserole with:

1¼ cups IMPERIAL OLD TIME BROWN SUGAR
¼ teaspoon salt
½ lemon, sliced very thin
1 tablespoon butter or margarine

Dot the top with 1 tablespoon butter and pour over about ¾ cup water. Bake at 350°F. about 35 minutes; then uncover and bake until brown.

RED BEANS

1 lb. red beans
1 teaspoon IMPERIAL GRANULATED SUGAR
4 tablespoons bacon grease
6 red peppers
Salt to taste

Combine and add water to cover. Cook several hours, or until tender.

CREAMED TOMATOES AND CORN

1 can whole kernel corn, drained
1 can tomatoes
2 tablespoons butter or margarine
¼ cup cream
2 tablespoons flour
Salt and pepper

Melt butter in pan and add flour and stir until smooth. Add corn and tomatoes and let come to a boil. Add cream, salt and pepper and let cook 5 minutes. Serves 8.

CAULIFLOWER GRATINE

One cauliflower, which has been parboiled in salted water and drained.

½ cup milk
1 small onion, chopped fine
¼ lb. grated cheese
1 egg yolk

Put milk and onion in pan. Bring to a boil and let simmer 5 minutes. Add cheese; let cool slightly and add beaten egg yolk and pinch of paprika. Put half of this into baking dish; put cauliflower on this and pour remainder of sauce on top. Add a little more grated cheese and some fine bread crumbs. Bake at 400°F. ½ hour or until nicely browned. Serve hot in dish from oven.

CORN AND TOMATOES

1 cup whole kernel corn, drained
1 cup tomatoes
1 teaspoon IMPERIAL GRANULATED SUGAR
1 teaspoon salt
2 teaspoons chili powder
½ cup bread crumbs
2 tablespoons butter or margarine

Mix the corn, tomatoes, sugar, salt and chili powder. Pour into buttered casserole, cover with bread crumbs and dot with butter. Bake at 375°F. until crumbs are brown.

CABBAGE GUMBO

1 small head cabbage, chopped
1 large onion, chopped
3 tomatoes
2 green peppers, chopped
1 cup okra
2 tablespoons bacon drippings
2 tablespoons vinegar
1 tablespoon IMPERIAL GRANULATED SUGAR

Melt drippings, add onion and peppers. Cook slowly a few minutes. Then add chopped cabbage, tomatoes, okra, vinegar and sugar. Salt to taste. Add enough water to barely cover and cook about 30 minutes.

FRIED OKRA

Boil okra until half done. Drain and season with salt and pepper. Turn in corn meal, fry until golden brown in butter or margarine. Serve with catsup.

SPINACH EN CASSEROLE

2 tablespoons butter or margarine
1 tablespoon flour
½ teaspoon salt
⅛ teaspoon pepper
¼ teaspoon paprika
1 cup milk
2½ cups cooked spinach
3 hard cooked eggs
Bread crumbs
Grated cheese

Make white sauce by melting butter, adding flour, salt, pepper, paprika and mixing well. Add milk slowly and bring to boil. Add ¼ cup grated cheese. Put a layer of spinach in a greased baking dish. Add a layer of sliced eggs. Pour some of the sauce over this. Add another layer of spinach, egg and then more sauce. Top with crumbs and a little grated cheese. Bake at 350°F. about 30 minutes.

FROZEN DESSERTS

LEMON FOAM

8 eggs
1 cup IMPERIAL GRANULATED SUGAR
3 lemons
½ oz. gelatin

Beat yolks of eggs with IMPERIAL GRANULATED SUGAR. Add juice and grated rind of lemons. Dissolve gelatin in ⅛ cup water. Cook yolk mixture in double boiler until thickened, add softened gelatin and cool. Add whites of stiffly beaten eggs and pour into mold. Chill. Dispense with gelatin if you do not use mold. Just serve in glass bowl, covering the top with sweetened whipped cream.

MINT ICE

1 lb. red and white stick mint candy
1 pint milk or thin cream
1 quart heavy cream

Crush candy, put into the pint of milk overnight to dissolve. Next day remove any undissolved candy particles and add quart of heavy cream which has been whipped and freeze.

FIG PARFAIT

½ cup IMPERIAL GRANULATED SUGAR
1 cup water
1 tablespoon gelatin
2 egg whites, stiffly beaten
½ pt. cream, whipped
1 cup preserved figs
1 cup pecans
1 orange (rind only)
3 tablespoons lemon juice

Boil sugar and water until it spins. Dissolve gelatin in 2 tablespoons hot water, add to sugar and water (set in double boiler to keep hot). Pour syrup into egg whites; fold in whipped cream, figs (cut fine), chopped pecans, grated orange rind and lemon juice. Mix thoroughly and chill.

CHOCOLATE MARLOW CREAM

1 cup milk
2 teaspoons vanilla
1 square chocolate
½ pt. cream, whipped
Pinch of salt
¼ lb. marshmallows

Put marshmallows, milk and chocolate in pan and steam until melted. Stir until smooth, add vanilla and salt and cool. When cold, fold in whipped cream and freeze in trays. Serves 8.

FROZEN CUSTARD

1 pt. milk
2 eggs
1 cup IMPERIAL GRANULATED SUGAR
¼ teaspoon salt

Beat eggs, add sugar and salt. Scald milk, pour over beaten eggs and bring to boil. Cool. Add 1 teaspoon vanilla just before freezing.

LEMON SHERBET

1 pt. milk
Juice of 1½ lemons
1 cup IMPERIAL GRANULATED SUGAR

Dissolve sugar in milk and freeze until mushy. Add juice of lemons. Allow to freeze.

PINEAPPLE SHERBET

1 small can shredded pineapple
Juice of 3 lemons
Juice of 2 oranges
2 cups IMPERIAL GRANULATED SUGAR

Mix well and pour into ice trays. When thoroughly chilled, add 1 qt. milk. Freeze. This makes about 2 qts. sherbet.

VANILLA ICE CREAM

2 cans condensed milk
2 cans boiling water
6 eggs
1½ cups IMPERIAL GRANULATED SUGAR
1 qt. milk
1 pt. coffee cream
1 teaspoon vanilla
Pinch of salt

Beat eggs and sugar. Dissolve condensed milk in boiling water thoroughly and add milk. Add sugar and eggs and salt. Cook in double boiler until thick and creamy, stirring constantly. Cool, add cream and vanilla. Freeze and pack. This serves 15.

ORANGE SHERBET

¾ cup IMPERIAL GRANULATED SUGAR
¾ cup water
Grated rind of 1 orange
1½ cups orange juice
1 tablespoon lemon juice
1 cup coffee cream
2 egg whites
¼ teaspoon salt

Cook sugar and water slowly for 10 minutes. Add grated rind to syrup and continue cooking 4 minutes. Strain. Add syrup to fruit juices. Cool, pour into tray and allow to freeze firm. Remove mixture to ice cold mixing bowl. Beat with rotary beater until light. Add cream and fold in stiffly beaten egg whites to which salt has been added. Pour into tray and freeze. Serves 8.

CREOLE TUTTI-FRUTTI

1 qt. orange sherbet, softened
½ pt. cherries, seeded
½ pt. canned apricots
½ pt. canned peaches
½ pt. canned or fresh figs
½ pt. canned pineapple
½ pt. watermelon
IMPERIAL CONFECTIONERS POWDERED SUGAR

Cut the watermelon into very small squares. Cut other fruits very fine. Then put a layer of the watermelon into the freezer and sprinkle generously with powdered sugar, then put in a layer of the mixed fruits, sugar thickly, pour in a little of the sherbet and proceed in this way until the whole form is nearly filled with the mixture in alternate layers, then set in a double boiler just long enough for the sugar to melt. Take out, pour over remaining orange sherbet. Cover and place in freezing compartment.

MOCHA CREAM

1 tablespoon instant coffee
1 cup milk
1 tablespoon flour
½ cup IMPERIAL GRANULATED SUGAR
2 egg yolks
1/16 teaspoon salt
1 cup cream, whipped
2 egg whites

Add coffee to ½ cup hot milk and cool. Mix flour and sugar. Add slowly ½ cup plain scalded milk. Cook in double boiler for 15 minutes. Combine with salt and well beaten egg yolks. Cook for 5 minutes, stirring constantly. Add coffee mixture. Fold in whipped cream. Pour in tray and partially freeze. Remove tray and stir well with a spoon from front to back of tray. Then carefully fold in stiffly beaten egg whites to which salt has been added. Allow to finish freezing.

DESSERTS—PUDDINGS

BAKED APPLE WITH COCONUT DRESSING

6 large apples, cored
½ cup butter or margarine
1 cup IMPERIAL CONFECTIONERS POWDERED SUGAR
1 cup coconut
1 orange
3 tablespoons cream
2 egg whites

Bake apples until soft and use either hot or cold. Beat butter with powdered sugar. Add cream, whites of eggs stiffly beaten, rind and strained juice of orange and coconut. Fill center of apples. Chill or serve at once.

COCONUT STUFFED APPLES

Core 6 large apples. Stuff cavity with grated coconut. Make a syrup of 1 cup IMPERIAL GRANULATED SUGAR and ½ cup water. Bake at 350°F. until soft, basting several times during baking.

CARAMEL CUSTARD

1 pt. milk
4 eggs
1 teaspoon vanilla or lemon extract
1 cup IMPERIAL GRANULATED SUGAR
3 tablespoons IMPERIAL GRANULATED SUGAR

Put in skillet 1 cup IMPERIAL GRANULATED SUGAR with enough water to cover. Toss the pan briskly to melt sugar well. Place on stove and let boil slowly until it becomes golden brown. This forms the caramel. Take 1-quart mold, line inside with caramel, spreading evenly all around. Put mold in cool place to become thoroughly cold. Mix together 1 pt. milk, 4 eggs, 3 tablespoons IMPERIAL GRANULATED SUGAR and flavoring. Beat about 5 minutes. Strain through sieve into mold. Place mold in pan filled with water to half the height of the mold and bake at 350°F. It is done when golden color and by testing with a straw coming out clean. Remove, cool and put near ice. When ready to serve, cut around edges; put plate or dish on top and turn upside down, holding dish firmly.

ANGEL FOOD PUDDING

4 egg whites, stiffly beaten
1 cup IMPERIAL GRANULATED SUGAR
1 tablespoon vinegar
1 teaspoon vanilla
Chopped nuts
½ pt. cream, whipped
1 orange, sliced

Beat egg whites very stiff, add sugar and vinegar. Gradually add vanilla. Put in ungreased stem cake pan, bake in 325°F. oven 1 hour. Spread cake with whipped cream. Fill center with chopped nuts. Put slices of peeled oranges over the top of the pudding.

BROWN SUGAR DESSERT

2 cups IMPERIAL OLD TIME BROWN SUGAR
2 cups water
1 cup nuts
4 tablespoons cornstarch
Few grains salt

Boil together 20 minutes, stirring constantly; add nuts just before taking from heat. Pour into molds. Chill; serve plain or with whipped cream. Dates may be added.

MARSHMALLOW PUDDING

1 lb. marshmallows
1 cup pecans
1 small bottle cherries
2 tablespoons gelatin
4 tablespoons cherry juice
4 tablespoons IMPERIAL GRANULATED SUGAR
6 tablespoons boiling water
1 pt. cream, whipped

Soak gelatin in cherry juice. Add hot water to dissolve. Add sugar, whipped cream, nuts, marshmallows, cherries, all cut fine. Mix well. Place in oblong pan, chill and slice. Serves 16.

DATE PUDDING

2 doz. large dates
1 cup IMPERIAL CONFECTIONERS POWDERED SUGAR
6 egg whites
Juice ½ lemon

Stone dates and wash. Beat egg whites very stiff. Mix egg whites and dates with a fork, add sugar and beat lightly. Add lemon juice (vanilla may be used if desired). Put into deep pan and bake at 350°F. ½ hour. Serve when cold with whipped cream.

CHOCOLATE BISQUE

4 eggs
1½ cups IMPERIAL GRANULATED SUGAR
1 square bitter chocolate
1 qt. cream, whipped
1 teaspoon vanilla

Beat egg yolks, add sugar and melted chocolate. Fold in cream (beaten very stiff) and egg whites (beaten very stiff). Freeze 3 or 4 hours.

ICE BOX CAKE

2 eggs
½ cup butter or margarine
1½ cups IMPERIAL GRANULATED SUGAR
1 cup grated pineapple
1 cup chopped pecans
1 lb. vanilla wafers

Cream butter, sugar and eggs. Drain pineapple and add to the mixture. Line a loaf pan with waxed paper well buttered, then put in a layer of vanilla wafers, alternate with a layer of the mixture and pecans and then, last, a layer of vanilla wafers. Cover with waxed paper. Place something heavy on top of cake to press together and make firm. Let set in refrigerator 24 hours. Slice and serve with whipped cream.

ITALIAN CREAM

½ cup IMPERIAL GRANULATED SUGAR
1 envelope gelatin
1 qt. milk
4 eggs
1 teaspoon vanilla

Soak gelatin in ½ cup cold water. Beat yolks of eggs with sugar. Stir into boiling milk, add gelatin. When cold fold in the beaten egg whites. Place in refrigerator for several hours or until set. Serve with whipped cream.

CARAMEL PUDDING

1 cup IMPERIAL OLD TIME BROWN SUGAR
2 cups milk
¼ cup flour
2 eggs
1 teaspoon vanilla
Chopped pecans

Mix sugar and 1½ cups milk. Scald until sugar is melted. Mix flour with egg yolks and balance of milk. Add to hot milk and stir until thickened. Remove from heat and fold in egg whites and vanilla. Chill and serve with topping of chopped pecans.

EVE'S PUDDING

1 cup fine dry bread crumbs
½ lb. pared and chopped apples
½ lb. seeded raisins, chopped
6 eggs
1 cup IMPERIAL GRANULATED SUGAR
1 teaspoon nutmeg
1 teaspoon allspice
1 glass brandy
1 teaspoon salt
½ lb. suet chopped fine

Work the sugar into yolks of well beaten eggs. Then add the suet and bread crumbs. Stir in apples, brandy, spices and the egg whites beaten stiff. Last add raisins well dredged in flour. Mix thoroughly and steam in buttered mold 3 hours. Serve hot with hard wine or brandy sauce. These puddings can be kept for sometime and reheated to serve.

ORANGE FLUFF

¾ cup IMPERIAL GRANULATED SUGAR
⅔ cup cold water
1 cup orange juice
Grated rind of 2 oranges
½ teaspoon gelatin
1 tablespoon water
2 cups cream, whipped

Cook together sugar and ⅔ cup cold water. Remove from heat, add grated rind, ¼ cup orange juice and gelatin which has been soaked in 1 tablespoon cold water 5 minutes. Cool thoroughly. Whip cream very stiff then add orange mixture. Pour ¾ cup orange juice into bottom of tray. Pour orange-cream mixture on top and freeze without stirring.

DATE PUDDING

1 lb. dates
2 eggs, well beaten
2 tablespoons flour
1 cup walnuts
½ cup IMPERIAL GRANULATED SUGAR
1 teaspoon baking powder

Wash dates, steam a few minutes. Cut in two and arrange in layers in buttered pan with walnuts. Pour batter made of eggs, flour, sugar and baking powder over this and bake 20 minutes at 350°F. Serve with whipped cream.

DATE PUDDING

1½ cups IMPERIAL OLD TIME BROWN SUGAR
1½ cups warm water
1 cup flour
1 cup IMPERIAL GRANULATED SUGAR
1 teaspoon baking powder
Pinch of salt
1 cup milk
½ cup chopped dates
½ cup nuts
1 teaspoon vanilla

Dissolve OLD TIME BROWN SUGAR in warm water. Set this to one side and make the following batter: Sift together flour, IMPERIAL GRANULATED SUGAR, baking powder, salt. Gradually add milk. Beat until smooth, add chopped dates, nuts and vanilla. Put this batter in sugar and water syrup but do not stir. Bake at 350°F. for 45 minutes. Serve with whipped cream.

PRINCESS PUDDING

3 egg yolks
⅓ cup IMPERIAL GRANULATED SUGAR
Grated rind of ½ lemon
2 tablespoons lemon juice
¾ tablespoon gelatin
2 tablespoons cold water
3 tablespoons boiling water
3 egg whites

Soak gelatin in cold water. Beat egg yolks until lemon color. Add sugar gradually then grated lemon rind and juice and boiling water. Cook in double boiler until thickened. Stir in gelatin. Remove from heat and fold in beaten egg whites. Serve with whipped cream.

CORN FLAKE STRUDEL

Butter or margarine
Corn flakes
Apples
IMPERIAL GRANULATED SUGAR
Cinnamon

Line a buttered dish with corn flakes, put in a layer of thinly sliced apples, sprinkle with IMPERIAL GRANULATED SUGAR, cinnamon and dot with butter. Fill to top with alternate layers covering with a layer of corn flakes. Bake at 350°F. until apples are soft, about 45 minutes.

APRICOT MINUTE TAPIOCA

¾ lb. dried apricots
3 tablespoons minute tapioca
½ cup IMPERIAL GRANULATED SUGAR
3 cups water
⅛ teaspoon salt

Wash apricots. Soak in 2 cups water 1 hour then cook until tender. Drain. To juice, add enough water to make 2 cups liquid, add minute tapioca and salt and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Cool. Force apricots through a sieve. Fold pulp (about 1 cup) into the tapioca mixture. Chill and serve with whipped cream. Serves 6.

BREADS

BISCUITS

¾ cup milk
2 cups flour
2 teaspoons baking powder
1 teaspoon salt
4 tablespoons shortening

Sift together flour, salt, baking powder. Cut in shortening. Add ¾ cup milk to make a pliable dough. Roll out on floured board. Cut and place on ungreased baking sheet and bake at 475°F. 15 minutes.

ICE BOX ROLLS

1 qt. milk
¾ cup shortening
1 cup IMPERIAL GRANULATED SUGAR
1 yeast cake
1 teaspoon salt
1 teaspoon soda
1½ teaspoons baking powder
7 cups flour

Mix milk, sugar and shortening and bring to boil. Cool to lukewarm. Dissolve yeast in the liquid and add 3 cups flour to make dough the consistency of cake batter, adding salt. Allow to rise 2 hours in warm place. Work down and add remaining flour, into which has been added soda and baking powder, until dough is of bread dough consistency. Make enough rolls for meal and let rise 2 hours. Bake on greased baking sheet at 425°F. for 20 minutes. Put remaining dough in refrigerator until ready to use. This recipe makes 6 dozen rolls.

WHOLE-WHEAT ROLLS

1 yeast cake
½ cup lukewarm water
½ cup IMPERIAL GRANULATED SUGAR
1 cup mashed potatoes
1 cup scalded milk
⅔ cup shortening
1 teaspoon salt
2 eggs
4 cups whole-wheat flour
4 cups white flour

Dissolve yeast in lukewarm water. Scald milk, add shortening, salt, sugar and potatoes. When cooled to lukewarm, add dissolved yeast. Mix thoroughly, add 2 cups whole-wheat and 2 cups white flour to make thin batter. Cover, set in warm place. Let rise, add beaten eggs and stir in 2 cups white flour and 2 cups whole-wheat flour. Turn out and knead until smooth and pliable. Put into a greased bowl, cover. Put in refrigerator. Roll out and make into rolls. Let rise double in size. Bake on greased baking sheet at 425°F. for 25 minutes. Makes 6 dozen rolls.

PARKERHOUSE ROLLS

4 cups flour, sifted
1½ cups milk, scalded and cooled
2 eggs
⅓ cup shortening
1 yeast cake
1¼ teaspoons salt
⅓ cup IMPERIAL GRANULATED SUGAR

Dissolve yeast in lukewarm milk and stir well. Add sugar, beaten eggs, salt and half the flour; mix well and add melted shortening. Beat and add balance of flour or enough to make a soft dough. Turn out on floured board, knead into smooth dough. Cover and let rise to double in bulk. Punch down and let rise 45 minutes. Turn dough on board, roll out ¼ inch thick. Brush over lightly with butter. Cut with small or medium sized biscuit cutter, dip handle of knife in flour and make deep crease in center, fold over. Let rise 15 minutes and bake in 425°F. oven for 15 minutes. Makes 3 dozen rolls.

BREAD — QUICK METHOD

2 yeast cakes
1 pt. lukewarm milk
2 tablespoons melted shortening
1½ tablespoons salt
1 pt. lukewarm water
3 tablespoons IMPERIAL GRANULATED SUGAR
12 cups sifted flour

Dissolve yeast and sugar in milk and water; add shortening and half the flour. Beat until smooth. Add balance of flour and salt. Knead until smooth and elastic. Cover and let rise in greased bowl, about 1½ hours. Mold into loaves. Place in greased pans. Cover and let rise until double in bulk. Bake at 400°F. for 1 hour.

CINNAMON ROLLS

1 cup scalded milk
¼ cup IMPERIAL GRANULATED SUGAR
1 teaspoon salt
¼ cup shortening
1 yeast cake
3 teaspoons warm water
1 egg
½ teaspoon each of lemon and orange extract
About 4 cups flour

Add sugar, salt and shortening to scalded milk. Let cool. Add yeast to warm water to dissolve; then add beaten egg, extracts and enough flour to make dough that can be rolled out very thin. Divide dough into three parts and roll thin.

Spread with this mixture:

¾ cup IMPERIAL GRANULATED SUGAR
3 tablespoons melted butter or margarine
2 teaspoons cinnamon

Roll up as jelly roll. Slice in 1-inch slices. Place in greased pan; let rise 45 minutes. Bake in 375°F. oven for 40 minutes.

QUICK LIGHT ROLLS

1 yeast cake
1 cup milk
1 teaspoon salt
1 tablespoon IMPERIAL GRANULATED SUGAR
2 tablespoons melted shortening
3 cups flour
1 egg white

Scald milk. Cool. Dissolve yeast in milk and add 1½ cups flour, beat until smooth. Then add salt, sugar, shortening and beaten egg white. Stir, add rest of flour and knead lightly. Place in greased bowl and let rise twice in bulk, 25 minutes each, then roll to thickness of biscuit, cut and let rise 30 minutes. Bake 10 minutes in 425°F. oven.

STANDARD WAFFLE RECIPE

2 cups flour
4 teaspoons baking powder
¼ teaspoon salt
1¾ cups milk
2 eggs
1 tablespoon melted shortening

Sift together flour, baking powder and salt. Add milk to slightly beaten egg yolks. Mix well and add to dry ingredients. Add melted shortening and fold in stiffly beaten egg whites.

GRIDDLE CAKES

1½ cups flour
1 tablespoon baking powder
½ teaspoon salt
1 tablespoon melted butter or margarine
2 tablespoons IMPERIAL GRANULATED SUGAR
1 egg
1¼ cups milk

Mix as for waffles and bake on a hot griddle.

NUT BREAD

2½ cups flour
2½ teaspoons baking powder
½ cup IMPERIAL GRANULATED SUGAR
½ teaspoon salt
1 cup nut meats, broken
1 egg, beaten well
1 cup milk
1 teaspoon vanilla

Sift flour and baking powder together. After mixing all ingredients, let stand about 15 minutes before baking in greased loaf pan. Bake at 350°F. for 1 hour. Flavor improves upon standing.

CORN BREAD

1 cup corn meal
1 cup flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons IMPERIAL GRANULATED SUGAR
1 egg
1 cup milk
1 tablespoon melted shortening

Combine in the order given. Pour in greased pan and bake at 450°F. until golden brown, about 20 minutes.

SOUTHERN SPOON BREAD

1 qt. milk
2 cups corn meal
1 teaspoon salt
3 tablespoons butter or margarine
3 eggs

Heat milk to boiling point. Stir in corn meal slowly and salt. Add butter. Cook 5 minutes. Cool. Separate eggs, beat yolks, add to the mixture, then fold in the stiffly beaten egg whites. Pour into buttered casserole and bake in 350°F. oven 45 minutes. Serve while hot.

FRENCH TOAST

1 egg
½ cup milk
1 tablespoon IMPERIAL GRANULATED SUGAR
Pinch of salt
Stale bread

Beat egg until light, add milk, sugar and pinch of salt. Drop ½-inch slices of stale bread in this, drain and fry in hot fat, turning so both sides are well-browned. Serve hot with butter and jelly or syrup.

FRUIT TOAST

1 egg, beaten lightly
1 cup IMPERIAL GRANULATED SUGAR
1 cup peaches or other fruit
Stale bread

Beat egg and sugar until light. Dip slices of bread in mixture. Brown on one side in butter, turn, put fruit on top and let cook for just a minute. Serve hot.

KALACA

1 yeast cake
½ cup IMPERIAL GRANULATED SUGAR
½ cup butter or margarine
6 cups flour
1 egg, well beaten
1 pint coffee cream
1 teaspoon salt

Scald cream, add sugar, butter and salt. Cool to lukewarm and add yeast. Beat in 1 egg and stir in flour. Let rise then roll out on board. Cut in pieces and any of the following may be put inside before pinching edges together: cooked raisins, prunes, cherries, sausage or cottage cheese. Let rise until double in bulk and bake at 425°F. for 30 minutes.

DUMPLINGS

2 cups flour
1 teaspoon baking powder
Pinch of salt
4 tablespoons melted butter or margarine
4 tablespoons water

Mix well. Shape into balls. Let set 5 minutes. Cook in boiling salted water 10 minutes without top. Remove, drain, break open with two forks. Serve on platter. Pour browned butter over all.

EGG NOODLES

1½ cups flour
2 eggs

Mix together. If more flour is needed, add enough to make a stiff dough and work until it will not stick to the board and then cut into pieces and roll out thin. Let dry a little, but not too dry. Cut into long strips 1½-inches wide and then place the strips on top of each other and cut into fine noodles.

PRESERVES—PICKLES

CRYSTALLIZED APPLES

2 cups IMPERIAL GRANULATED SUGAR
1½ cups water
½ lemon
6 apples
Handful red cinnamon candy

Boil sugar and water for 15 minutes together with half a lemon cut in slices. Into this boiling syrup put the peeled and cored apples and candy. Watch apples to see that they don't break. Cook until tender, about 10 minutes. When done, remove from syrup to a warm glass dish. As soon as the syrup has become cold, pour over the apples, using lemon slices as a garnish. Place in refrigerator until syrup forms a jelly.

CRANBERRY CONSERVE

1 qt. cranberries
2 large oranges
1 cup toasted pecans
2 cups IMPERIAL GRANULATED SUGAR

Grind the raw cranberries, oranges and pecans. Add sugar. Chill and serve with meat.

PEACH HONEY

Place ripe peaches through food chopper. Add 1 ½ cups IMPERIAL GRANULATED SUGAR to 1 cup of peaches. Boil 10 minutes. Seal in clean, hot jars.

CRANBERRY SAUCE

1 qt. cranberries (1 lb.)
2 cups boiling water
2 cups IMPERIAL GRANULATED SUGAR

Cook berries in water until tender then run through a sieve. Add sugar and return to heat. Cook about 5 minutes, stirring constantly, then pour in molds.

APPLE JELLY

¾ cup IMPERIAL GRANULATED SUGAR
1 doz. apple peelings
Lemon juice

Boil apple peelings in water, strain, add ¾ cup IMPERIAL GRANULATED SUGAR to each cup of juice. Add a little lemon juice to keep from sugaring and boil until it gets thick on a cold saucer and jells. Pour into clean, hot jars and seal with paraffin.

THREE-FRUIT MARMALADE

2 grapefruit
2 lemons
3 oranges
IMPERIAL GRANULATED SUGAR

Grind fruits medium in meat grinder. Measure and add equally as much water, plus 1 or 2 cups more. Let stand all night. Next morning boil for 10 minutes. Then measure again and add equally as much IMPERIAL GRANULATED SUGAR. Boil until it jells (an hour and 30 or 45 minutes). Seal in clean, hot jars.

STRAWBERRY PRESERVES

2 cups IMPERIAL GRANULATED SUGAR
Juice of ½ lemon
2 cups strawberries

Put all together in saucepan and let sugar melt completely. When it begins to boil, time it and boil 20 minutes exactly. Stir once in a while. Let cool in same saucepan. When cold, place in clean, hot jars and seal cold with paraffin.

SWEET PICKLED PEACHES

2 lbs. IMPERIAL OLD TIME BROWN SUGAR
1 pt. vinegar
1 oz. stick cinnamon
Cloves

Cook 20 minutes in a preserving kettle. Peel ½ bushel peaches and stick each peach with several cloves. Put into syrup and cook until soft. Seal while hot in clean, hot jars.

MUSTARD PICKLES

50 small cucumbers, sliced
3 cauliflowers, broken
3 green peppers, chopped
6 lbs. green tomatoes, sliced
3 lbs. pickling onions

Make a hot brine (about 1 cup salt) and cover and let stand overnight. Drain thoroughly and pour over a dressing made as follows:

1½ qts. vinegar
3 tablespoons turmeric powder
1 box dry mustard
4 cups IMPERIAL OLD TIME BROWN SUGAR
½ cup flour

Mix flour, turmeric powder and mustard and smooth to a paste with a little cold water. Add to hot vinegar and brown sugar. Bring to boil and allow to cool. Pack vegetables into clean hot jars and cover with vinegar mixture. Seal. This makes 7 pints. Celery and various vegetables may be used.

BREAD AND BUTTER PICKLES

12 large cucumbers
1½ qts. onions
1 qt. vinegar
4 cups IMPERIAL GRANULATED SUGAR
2 tablespoons prepared mustard
¼ teaspoon cinnamon
1 teaspoon turmeric powder
½ teaspoon nutmeg
½ teaspoon red pepper

Slice cucumbers and onions, let soak in salt water 1 hour. Drain and put on to boil with vinegar, sugar, cinnamon, mustard, turmeric powder, nutmeg and red pepper. Let boil 30 minutes and seal while hot. Makes 8 pints.

GREEN PEPPER CHILI SAUCE

1 hot red pepper
12 onions, ground
3 tablespoons salt
12 green peppers, ground
12 sweet red peppers, ground
1½ pts. vinegar
1 cup IMPERIAL GRANULATED SUGAR

After removing seeds from peppers, chop or grind them. Then pour cold water over them and drain, then boiling water and drain. Next add the vinegar, salt and sugar, which should be boiling. Cook all together for 15 minutes. Put in clean, hot jars and seal.

CUCUMBER PICKLES

Cut cucumbers 1-inch thick, soak 3 days in salt water that will float an egg, then rinse off and to 1 gallon water, put 3 tablespoons of alum. Soak 3 days, rinse off and soak 3 days in clear water. Then take:

1 gallon vinegar
1 tablespoon cinnamon
1 teaspoon black pepper
5 cups IMPERIAL GRANULATED SUGAR
1 tablespoon allspice

Bring to a boil, put cucumbers in, bring back to a boil. Put in clean, hot jars and seal.

PICKLED ONIONS

Make a salt brine strong enough to float an egg. Boil until it is clear, about 5 minutes. Pour this boiling hot over peeled onions and let stand all night. Next morning drain brine off and pack onions in jars with:

1 teaspoon white mustard seed, 3 or 4 dry red peppers. Then cover with the following: 1 gallon pickling vinegar, ½ cup IMPERIAL GRANULATED SUGAR. Boil this and let cool before pouring over onions in jars.

TOMATO PRESERVES

½ cup IMPERIAL GRANULATED SUGAR to 1 cup tomatoes
½ lemon, sliced thin to 8 cups tomatoes

Season with cinnamon. Scald tomatoes and peel. Cut up and put on to boil. Boil about 1 hour or until thick.

HOT CHOW-CHOW

Cut up about:

2 doz. cucumbers
1½ doz. bell peppers
1 bunch carrots
3 or 4 heads of cabbage
1 doz. onions
3 doz. green tomatoes
1 lb. green beans (parboil 10 minutes)
6 hot green Mexican peppers

Soak overnight in salt water (3 cups salt). Next morning put on to boil the following liquid:

½ gal. vinegar
3 tablespoons dry mustard
3 tablespoons mustard seed
¼ gallon water
1 tablespoon celery seed
1 teaspoon turmeric powder

Drain vegetables out of salt water and add as much to the boiling liquid as it will hold. (If not enough liquid, make more of same proportions.) Boil 15 minutes. Put in clean, hot jars and seal.

DILL PICKLES

Wash and cut ends off cucumbers. Soak overnight in salt brine (brine strong enough to float an egg). Next morning set jars in a pan of hot water. In bottom of jar, put a piece of dill and a hot red pepper pod. Then pack jars with cucumbers that have been drained out of salt brine. Put more dill, a bit of pickling spice and another hot pepper on top. Then fill jars with the following boiling liquid:

4 cups water
½ cup salt
1 cup vinegar

Seal in clean, hot jars and don't use for 2 or 3 weeks.

CAKES

PERFECTION ANGEL FOOD CAKE

1 cup and 1 tablespoon cake flour
1½ cups IMPERIAL GRANULATED SUGAR
12 egg whites
¼ teaspoon salt
1¼ teaspoons cream of tartar
¼ teaspoon vanilla
1 teaspoon almond extract

Sift flour once, measure and sift 4 more times. Sift IMPERIAL GRANULATED SUGAR 4 times. Beat egg whites and salt in large bowl until slightly foamy, add cream of tartar and beat until stiff enough to stand up in peaks, but not dry. Then fold in sugar with a large mixing spoon until all is used. Fold in extracts, then fold in flour a spoonful at a time. Continue until all is used. Then pour into ungreased 10" tube pan and bake for 1 hour at 325°F. and then increase the heat to 375°F. and bake 10 minutes longer. Remove from oven and invert the pan for 1 hour or until cold.

CHOCOLATE ANGEL FOOD CAKE

11 egg whites
1½ cups IMPERIAL GRANULATED SUGAR (sifted 3 times)
¾ cup flour and ¼ cup cocoa (sifted together 3 times)
1 teaspoon cream of tartar
1 teaspoon vanilla
Pinch of salt

Beat the egg whites until foamy, then add salt and cream of tartar. Continue beating until stiff. Slowly fold in the sugar, vanilla and last the flour and cocoa mixture. Pour into ungreased 10" tube pan and bake at 325°F. for 1 hour.

IMPERIAL SPONGE CAKE

12 egg yolks
2 cups IMPERIAL GRANULATED SUGAR
1 cup undiluted canned milk
Pinch of salt
2 cups cake flour
1 teaspoon baking powder
1 teaspoon vanilla or lemon extract

Put pinch of salt in the egg yolks and beat until very light. Add IMPERIAL GRANULATED SUGAR; beat well and then add undiluted canned milk. Sift in slowly cake flour which has been sifted 3 times with 1 teaspoon baking powder. Add flavoring and bake in ungreased 10" tube pan at 325°F. for 1 hour and 15 minutes.

WHITE CAKE

2 cups IMPERIAL GRANULATED SUGAR
¾ cup butter or margarine
½ cup milk
½ cup water
1½ cups cake flour
1 cup flour (measure before sifting)
5 egg whites
1 teaspoon vanilla
2 teaspoons baking powder

Cream butter and sugar, add alternately milk, vanilla and water with flour and baking powder. Add last stiffly beaten egg whites. Bake in two greased 9" layer pans at 375°F. 25 to 30 minutes.

WHITE CAKE

2 cups IMPERIAL GRANULATED SUGAR
½ cup butter or margarine
½ cup milk
2½ cups flour
2½ teaspoons baking powder
8 egg whites
1 teaspoon vanilla

Cream sugar and butter, add alternately the sifted flour and baking powder with the milk. Add stiffly beaten egg whites and vanilla. Bake in two greased 9" layer pans at 375°F. 25 to 30 minutes.

SOUTHERN ORANGE COCONUT CAKE

½ cup shortening
1½ cups IMPERIAL GRANULATED SUGAR
Grated rind of 1 orange
2¼ cups cake flour or 2 cups plain flour
3 teaspoons baking powder
1 teaspoon salt
1 cup orange juice
1 cup moist sweetened coconut
3 egg whites

Cream shortening, add sugar gradually and cream well. Add grated orange rind. Sift flour, baking powder and salt together. Add to cream mixture alternately with orange juice. Add ¾ cup coconut (the rest for icing). Fold in stiffly beaten egg whites and pour into 3 well greased and floured 8" cake pans. Bake at 325°F. for 35 minutes.

DEVIL'S FOOD CAKE

- 1 cup shortening
- 2 cups IMPERIAL GRANULATED SUGAR
- 4 eggs
- 1 cup buttermilk
- 1 teaspoon soda
- 2½ cups flour
- 4 tablespoons cocoa
- 1 teaspoon vanilla

Cream sugar and shortening. Add well beaten eggs and beat together. Mix soda and milk and add alternately with sifted flour and cocoa. Bake in 2 greased and floured 9" layer pans at 375°F. for 25 minutes.

RED DEVIL'S FOOD CAKE

- 1¼ cups IMPERIAL GRANULATED SUGAR
- ½ cup butter or margarine
- 2 egg yolks, beaten
- ½ cup cold coffee
- 4 tablespoons cocoa
- 1 cup sour milk
- 1 teaspoon soda
- 2 cups flour
- 1 teaspoon vanilla
- ¼ teaspoon salt

Cream sugar and butter; blend in beaten egg yolks and coffee. Sift together flour, cocoa and salt. Add alternately to creamed mixture with sour milk and soda, mixed together. Add vanilla. Bake in two greased and floured 9" layer pans at 375°F. for 30 minutes.

LAYER CAKE

- 1 cup butter or margarine
- 1 cup water
- 2 cups IMPERIAL GRANULATED SUGAR
- 3 cups flour
- 4 eggs
- 1¼ teaspoons baking powder
- 1 teaspoon vanilla

Cream sugar and butter, add eggs and beat thoroughly. Add 1 cup flour and beat; add water and beat. Then add remaining flour and baking powder and vanilla. Mix thoroughly. Pour into 4 greased and waxed-paper-lined 8" pans and bake at 350°F. for 25 minutes.

FILLING:

- 1¾ cups IMPERIAL GRANULATED SUGAR
- 4 tablespoons flour
- 1 tablespoon butter or margarine
- 1 egg
- 2 tablespoons cocoa
- ½ cup cream
- ½ cup boiling water
- Pinch of salt

Thoroughly mix butter and egg. Dissolve cocoa in hot water until smooth and add cream. Mix all and cook over slow heat until thick, stirring constantly. If lumpy, take from heat and beat until smooth with egg beater. Allow to cool before stacking cake.

JAM CAKE

- ½ cup butter or margarine
- 1 cup IMPERIAL GRANULATED SUGAR
- 3 eggs
- ⅔ cup sour milk
- 1 teaspoon soda dissolved in tablespoon warm water
- 2 teaspoons baking powder
- 1 teaspoon each cinnamon, cloves and allspice
- 1 cup plum jam
- 1 cup pecans
- 1 cup raisins
- 3 cups flour

Cream butter and sugar, add the well beaten egg yolks, then flour and milk alternately. Fold in whites of eggs. Stir in jam and add pecan meats and raisins dredged with flour. Bake in three 9" layer pans at 350°F. for 30 minutes and put together with caramel icing.

FUDGE CAKE

1½ cups IMPERIAL GRANULATED SUGAR
1 cup flour
1 cup butter or margarine
1 teaspoon vanilla
4 eggs, beaten lightly
2 cups pecans, chopped
Pinch of salt
3 tablespoons cocoa

Sift together sugar, flour, and cocoa; cut in butter. Stir in eggs and add remaining ingredients. Bake 45 minutes in 350°F. oven in long shallow pan.

LIEB KUCHEN

8 eggs (reserve 3 whites for icing)
1½ cups IMPERIAL GRANULATED SUGAR
1 cup white corn syrup
6 cups pecans
1½ teaspoons baking powder
3 cups flour
½ lb. sweet chocolate
1 teaspoon cinnamon
½ teaspoon each nutmeg, allspice, cloves and salt

Beat eggs together, add sugar, syrup, melted chocolate, sifted flour, cinnamon, nutmeg, allspice, cloves and salt, baking powder and pecans. Spread dough 1½ inches thick in greased shallow pans. Bake at 350°F. for 25 minutes.

ICING TO LIEB KUCHEN:

3 cups IMPERIAL GRANULATED SUGAR
¾ cup water
1 tablespoon white syrup
1 tablespoon vinegar

Boil ingredients together until it spins a thread, pour into 3 beaten egg whites and beat until cool. Ice cake and cut in strips. Allow to ripen 1 week.

POTATO CAKE

1 cup butter or margarine
2 cups IMPERIAL GRANULATED SUGAR
1 cup pecans
½ cup milk or cream
2 tablespoons cocoa
1 cup mashed potatoes
4 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon cloves

Cream butter and sugar, add yolks of eggs. Add cocoa, pecans, spices and mix well. Then add potatoes and milk and flour. Beat whites of eggs and fold into mixture. Bake in greased loaf pan 1 hour at 350°F.

SPICE CAKE

1 cup butter or margarine
2 cups IMPERIAL GRANULATED SUGAR
1 cup milk
3 teaspoons baking powder
1 teaspoon each cinnamon, nutmeg, allspice and cloves
8 egg whites
3 cups flour

Cream butter and sugar, add milk alternately with sifted flour and spices. Fold in egg whites beaten stiff. Add baking powder last. Pour into greased 9" tube pan and bake 50 minutes at 350°F.

A MAN'S FAVORITE

- ½ cup shortening
- 1 cup seedless raisins
- 1 cup IMPERIAL GRANULATED SUGAR
- 1 teaspoon cinnamon
- 1 cup apple sauce sweetened for table use
- 1 egg
- ½ teaspoon allspice
- ½ teaspoon nutmeg
- ½ teaspoon salt
- 1 teaspoon soda
- 2 tablespoons hot water
- 2 cups flour

Blend shortening, sugar and egg thoroughly in one operation. Add apple sauce. Sift the spices and salt with flour and add in several portions. Before the last of the flour is added, stir in soda dissolved in hot water. Fold in raisins. Beat well, pour into greased loaf pan and bake 1 hour and 15 minutes in 350°F. oven.

SHELL BARK CAKE

- ½ cup shortening
- ¾ cup IMPERIAL GRANULATED SUGAR
- 3 eggs, separated
- 2 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 1 cup chopped hickory nuts or walnuts

Blend shortening, sugar and egg yolks thoroughly. Sift flour, baking powder and salt and add alternately with the milk. Fold in beaten egg whites and chopped nuts. Bake in greased loaf pan in 350°F. oven for 45 minutes.

IRISH POTATO CAKE (LOAF)

- 1 cup butter or margarine
- 1½ cups IMPERIAL GRANULATED SUGAR
- 3 eggs
- 2 squares bitter chocolate, melted
- 1 cup mashed potatoes
- 1 cup milk
- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice
- 1 teaspoon vanilla
- 1 cup nuts

Cream butter and sugar. Add eggs, then potatoes and alternate dry ingredients with milk. Add chocolate and nuts and vanilla and bake in greased and floured loaf pan in 350°F. oven for 50 minutes.

DATE CAKE

- 1 lb. pitted dates
- 2 cups boiling water
- 2 cups IMPERIAL GRANULATED SUGAR
- ¾ cup butter or margarine
- 2 eggs
- 2 cups cake flour
- 2 teaspoons soda
- 1 teaspoon vanilla
- ¾ cup chopped pecans

Mix dates, boiling water and soda. Let stand while mixing other ingredients. Cream butter and sugar, add eggs, well beaten, add date mixture, then add flour, pecans and vanilla. Pour into 2 greased and floured loaf pans and bake 1 hour and 20 minutes at 350°F.

DATE MUFFINS

- ½ lb. dates
- 1 cup boiling water
- 1 teaspoon soda
- 2 tablespoons butter or margarine
- 1 cup IMPERIAL GRANULATED SUGAR
- 1 egg
- 1½ cups flour
- 1 teaspoon vanilla

Seed and cut up dates, pour over them one cup boiling water in which soda has been dissolved. Stir and cool. Cream butter with IMPERIAL GRANULATED SUGAR and egg. Add to date mixture. Fold in flour and vanilla. Spoon into greased muffin pans and bake at 350°F. for 25 minutes. Makes 18 muffins.

BANANA CAKE

- ½ cup shortening
- 1½ cups IMPERIAL GRANULATED SUGAR
- 4 tablespoons sour milk
- 1 egg
- 1 cup mashed bananas
- ½ cup nuts
- 1 teaspoon vanilla
- ⅛ teaspoon salt
- 2¼ cups flour
- 1 teaspoon soda
- ½ teaspoon baking powder

Mix IMPERIAL GRANULATED SUGAR and shortening, add unbeaten egg. Mix salt with flour, add soda to sour milk, combine with first mixture. Mash bananas and add alternately with flour to batter. Add nuts. Pour into 2 greased and floured 9" layer pans and bake at 350°F. for 30 minutes.

WHITE FRUIT CAKE

- 1 lb. white raisins
- ½ lb. red or green candied cherries
- ¼ lb. candied pineapple
- ½ cup coconut
- 1½ cups shredded blanched almonds
- 2 cups flour
- 6 egg whites, stiffly beaten
- ¾ cup shortening
- 1 cup IMPERIAL GRANULATED SUGAR
- ¼ teaspoon soda
- 1 teaspoon salt
- ½ teaspoon cream of tartar
- 3 tablespoons milk
- 1 teaspoon orange extract
- 1 teaspoon lemon extract

Wash and soak raisins to plump. Dry. Chop other fruits and combine with almonds and ¼ cup flour. Sift remaining dry ingredients together. Cream shortening and sugar. Add dry ingredients to creamed mixture alternately with milk and flavorings. Stir in fruits and nuts. Fold in egg whites. Pour into greased and floured pans and bake at 300°F. for 1½ hours. Makes 5 pounds.

GOOD DARK FRUIT CAKE

- 2 cups white raisins
- 1 cup seedless raisins
- ¼ lb. orange peel
- 1 lb. candied cherries
- ½ lb. candied pineapple
- 1 cup pecans
- 1 cup blanched almonds
- 4 eggs
- ⅓ cup dark syrup
- 6 tablespoons grape juice
- 1⅔ cups flour
- ¼ teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- ½ teaspoon nutmeg
- ⅔ cup butter or margarine
- ⅔ cup IMPERIAL OLD TIME BROWN SUGAR
- ⅔ cup berry preserves

Chop and combine fruits and nuts. Sprinkle over dry ingredients. Cream together butter and sugar, add eggs. Beat well. Fold in floured mixture alternately with syrup, juice and preserves. Pour into greased and floured pans and bake at 250°F. for 1½ hours. Makes 5 pounds. Soak cakes in wine and allow to stand (well wrapped) for 1 week.

BESS'S MOCK FRUIT CAKE

- 1 9-oz. pkg. mincemeat
- ½ cup water
- 1 cup shortening
- 1 cup IMPERIAL GRANULATED SUGAR
- 2 eggs
- ¼ cup molasses
- 2½ cups cake flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup water
- ¼ lb. mixed candied fruits

Break mincement into pieces and add ½ cup water. Cook 3 minutes, stirring constantly. Cool. Cream sugar and shortening. Add eggs and molasses. Beat until smooth. Sift dry ingredients together and add to creamed mixture alternately with remaining water. Fold in cooled mincemeat and fruit; pour into waxed-paper-lined pans and bake at 350°F. for 1¼ hours.

COFFEE CAKE

1 pt. scalded milk
1 egg, beaten lightly
1 yeast cake
1 cup IMPERIAL GRANULATED SUGAR
7 tablespoons shortening
½ teaspoon salt
6 cups flour

Cool milk, add sugar, salt and shortening and crumbled yeast. Stir in egg and flour. Let rise until light, then spread in greased shallow pans and sprinkle with milk. Then put the following streusel on and sprinkle with more milk and let rise again. Bake in 350°F. oven for 25 minutes.

STREUSEL:

1 cup IMPERIAL GRANULATED SUGAR
¼ lb. butter or margarine

Enough flour to work in, that when worked with hand, it crumbles.

GERMAN COFFEE CAKE

1 yeast cake
1½ cups milk
2 cups flour
1½ tablespoons IMPERIAL GRANULATED SUGAR

Dissolve yeast and sugar in scalded milk, cooled to lukewarm. Beat in flour until perfectly smooth. Set aside covered and out of draft to rise until full of bubbles (1 to 4 hours, depending on the temperature of the room) then add:

⅔ cup melted fat
¾ cup IMPERIAL GRANULATED SUGAR
¼ teaspoon salt
Grated rind of 1 large lemon
2 cups flour
2 eggs (first just the yolk, then stiffly beaten white with last of flour)
1 teaspoon almond extract
Chopped nuts or raisins or both

Beat well and long until it puffs large blisters and pour into greased and floured layer cake pans, 3 or 4 large spoonfuls of dough to each pan. Spread with greased knife over bottom, cover and let rise until about double thickness, sprinkle thickly with streusel (a mixture of ½ cup sugar, ½ cup flour, 1 tablespoon butter or margarine, cinnamon and a few drops of milk or water to make the lumps a little larger) and bake in slow oven, 350°F. 35 to 40 minutes.

One also may put sliced fresh apple with sugar, nuts and raisins on top, but some dough is to be kept back and to be mixed with more flour until it can be handled and rolled out to a cover for apples which otherwise would dry out. Fresh prune plums make a delicious topping and must not be covered but sugared before baking.

To make delicious doughnuts, mix more flour into all the dough until it can just be handled, roll out, dot with fruit jam, fold over, cut around "humps" place on waxed paper, cover with cloth, let rise in warm (not hot) place until they appear puffed up and fry in deep fat until golden brown. Shake in sugar.

GINGERBREAD

2 eggs
½ cup IMPERIAL GRANULATED SUGAR
½ cup cold tea or coffee
½ cup molasses with 1 teaspoon soda
1½ cups flour
1 teaspoon baking powder
1½ teaspoons ginger
1 teaspoon cinnamon
½ cup shortening, melted

Cream together egg and sugar. Add cold tea or coffee, molasses with soda and flour sifted with baking powder, ginger and cinnamon. Add last melted shortening. Bake in 8" greased square pan at 350°F. 30 minutes.

GINGERBREAD

- ½ cup butter or margarine
- ½ cup IMPERIAL GRANULATED SUGAR
- 1 egg
- 1 cup molasses
- 2½ cups flour
- 1½ teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon cloves
- ½ teaspoon salt

Cream together butter and IMPERIAL GRANULATED SUGAR. Add 1 egg beaten and molasses. Sift together flour, cinnamon, ginger, cloves, salt and soda; add to first mixture. Add 1 cup hot water and beat until smooth. Bake in greased square pan for 30 minutes at 350°F.

GINGERBREAD

- 1 cup IMPERIAL GRANULATED SUGAR
- 1 cup butter or margarine
- 1 cup molasses
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 3 eggs
- 3 cups flour
- 1 teaspoon soda dissolved in 1 cup sour milk
- 1 tablespoon ginger

Cream sugar and butter, beaten eggs, syrup, soda dissolved in sour milk, flour and spices. Bake in large greased and floured square pan at 350°F. for 45 minutes.

ICINGS

COFFEE ICING

- ⅓ cup butter or margarine
- 1 tablespoon cocoa
- 1½ cups IMPERIAL CONFECTIONERS POWDERED SUGAR

Sift sugar and cocoa. Cream with butter. Add strong coffee to make the mixture easy to spread.

UNCOOKED ICING

- 1 box IMPERIAL CONFECTIONERS POWDERED SUGAR
- 1 tablespoon melted butter
- 2 tablespoons cocoa

Mix together melted butter, powdered sugar, cocoa and little cream.

CARAMEL ICING

- 2 cups IMPERIAL GRANULATED SUGAR
- 1 cup milk
- 1 cup IMPERIAL GRANULATED SUGAR, melted
- 2 tablespoons butter or margarine

Boil milk and 2 cups sugar together. Add sugar that has been melted. Cook together until it forms a firm ball in cold water. Remove from heat, add 2 tablespoons butter. Beat until of consistency to spread easily.

SEVEN-MINUTE ICING

- 1 egg white, unbeaten
- 1 cup IMPERIAL GRANULATED SUGAR
- 3 tablespoons cold water
- ½ teaspoon vanilla

Put in double boiler, beat with rotary beater 7 minutes over boiling water.

MOCHA FILLING

1 box IMPERIAL CONFECTIONERS POWDERED SUGAR
½ cup butter or margarine
1 egg yolk
5 tablespoons cold coffee
3 tablespoons cocoa
1 teaspoon vanilla

Cream together sugar and butter, add egg yolk, then beat in coffee in which cocoa has been dissolved, add vanilla. If mixture is not of a consistency to spread, add cream or milk until thin enough to spread.

CARAMEL ICING

1½ cups IMPERIAL OLD TIME BROWN SUGAR
5 tablespoons cream
2 tablespoons butter or margarine
2 tablespoons IMPERIAL GRANULATED SUGAR

Mix all ingredients, boil 2 minutes. Beat until creamy. Spread on cake.

MARSHMALLOW ICING

2 cups IMPERIAL GRANULATED SUGAR
½ cup water
1 box marshmallows
2 egg whites, stiffly beaten

Boil sugar and water until it strings. Pour on the beaten egg whites. Add marshmallows that have been melted over hot water. Beat until creamy and then spread on cake.

COCONUT CREAM FILLING

1 cup milk
2 tablespoons cornstarch
¼ teaspoon salt
2 tablespoons IMPERIAL GRANULATED SUGAR
1 egg
1 teaspoon vanilla
1 cup coconut

Scald milk. Mix cornstarch, salt and sugar with a little cold milk. Add to beaten egg, then add to hot milk. Cook about 3 minutes or until thick and smooth. Add flavoring and coconut and cool. Spread between layers.

CHOCOLATE ICING

1 cup IMPERIAL OLD TIME BROWN SUGAR
⅔ cup milk
¼ cup butter or margarine
2 squares bitter chocolate

Boil ingredients together until sugar is thoroughly dissolved; add, beating constantly, IMPERIAL CONFECTIONERS POWDERED SUGAR until of a consistency to spread.

OLD-FASHIONED WHITE ICING

3 cups IMPERIAL GRANULATED SUGAR
¾ cup water
3 egg whites, stiffly beaten
1 tablespoon vinegar
1 teaspoon vanilla

Boil together sugar, water and vinegar until it spins a thread; pour over stiffly beaten egg whites. Add vanilla. Beat until of consistency to spread.

BUTTERSCOTCH ICING

1¼ cups IMPERIAL OLD TIME BROWN SUGAR
¾ cup IMPERIAL GRANULAR SUGAR
⅔ cup water
2 egg whites, stiffly beaten
1 teaspoon vanilla

Boil sugar and water together. Pour over stiffly beaten egg whites, add vanilla and beat until of spreading consistency.

CHOCOLATE FUDGE ICING

3 squares chocolate
¾ cup milk
1½ cups IMPERIAL GRANULATED SUGAR
1 teaspoon vanilla
1 teaspoon butter or margarine
Pinch of salt

Put chocolate in saucepan and melt, add butter, then milk and sugar alternately. Cook, stirring constantly, until it forms a soft ball when tested in cold water. Remove from heat. Add vanilla and salt. Beat until creamy.

CREAM ICING

2 cups IMPERIAL GRANULATED SUGAR
⅔ cup milk
1 cup chopped nuts
1 teaspoon vanilla

Put sugar and milk in saucepan and bring slowly to a boil. Boil until it forms soft ball in cold water. Remove from heat. Add vanilla and nuts. Beat until creamy.

LEMON-JELLY FILLING

1 cup IMPERIAL GRANULATED SUGAR
2 tablespoons flour
4 egg yolks
Juice of 2 lemons
4 tablespoons hot water
2 tablespoons butter or margarine

Mix sugar and flour, add egg yolks, hot water and lemon juice. Cook, stirring constantly, until thick. Add butter. Cool.

PIES

APPLE PIE

1 cup IMPERIAL GRANULATED SUGAR
¼ cup butter or margarine
¼ cup flour
4 apples
½ teaspoon cinnamon
½ teaspoon nutmeg
2 tablespoons lemon juice

Cream sugar, butter and flour. Put diced apples into pastry lined pan and spread with sugar mixture. Sprinkle with spices. Bake at 400°F. for 1 hour. Serve with whipped cream.

BUTTERMILK PIE

- 3 egg yolks
- 1½ cups IMPERIAL GRANULATED SUGAR
- 1½ cups buttermilk
- 2 tablespoons flour
- 1 tablespoon butter or margarine
- ½ teaspoon lemon extract

Mix in order given and pour in unbaked 9" pie crust. Bake at 450°F. for 10 minutes then reduce heat to 350°F. and continue baking 40 minutes.

UNCOOKED LEMON PIE

- 1¼ cups vanilla wafer crumbs
- ⅓ cup melted butter or margarine
- 2 eggs
- Juice of 3 lemons
- 1 can condensed milk
- 4 tablespoons IMPERIAL GRANULATED SUGAR

For crust, combine vanilla wafers and mix with melted butter. Then line a pie plate with the mixture. Make a filling by mixing together the egg yolks, lemon juice and condensed milk. Beat until thick and pour into crust. Make meringue of egg whites and sugar and put on pie. Brown in oven, 350°F., for 15 minutes. Chill before serving.

PIE CRUST

- 2 cups flour
- ¾ cup shortening
- 1 tablespoon IMPERIAL GRANULATED SUGAR
- Pinch of salt
- 1 egg, well beaten
- ¼ cup water

Mix egg and water. Cut shortening into dry ingredients which have been sifted together. Add egg mixture. Combine well. Roll out and bake at 425°F. for 15 minutes.

PIE CRUST

- 1½ cups flour
- ¼ teaspoon salt
- 4 tablespoons cold water
- ½ cup shortening

Sift together, cut in shortening. Add cold water. Roll out on a floured board. Makes two 8" shells.

AMBER PIE

- 1 pt. ginger ale
- ½ cup IMPERIAL OLD TIME BROWN SUGAR
- ⅓ cup flour
- ⅛ teaspoon salt
- 3 egg yolks, beaten
- 2 tablespoons butter or margarine

Heat ginger ale to scalding. Blend sugar, flour and salt, add to hot liquid and beat until smooth. Add beaten egg yolks. Mix well and cook until thick. Add butter. Pour into baked pie shell, top with meringue.

FRESH APPLE PIE

- 1½ cups IMPERIAL GRANULATED SUGAR
- 1 tablespoon flour
- 1 tablespoon butter or margarine
- 1 teaspoon cinnamon
- 1 teaspoon lemon juice
- 6 large apples
- ½ cup pecans
- ½ cup raisins
- 3 tablespoons hot water

Mix sugar, flour, cinnamon and put in alternate layers with apples in unbaked pie shell. Dot with butter, sprinkle with lemon juice. Add nuts and raisins and hot water. Put strips of pastry on top. Bake at 450°F. for 10 minutes, reduce heat to 350°F. and bake 30 minutes longer.

BUTTERSCOTCH PIE

2 eggs, separated
3 tablespoons butter or margarine
1½ cups milk
½ teaspoon vanilla
1 cup IMPERIAL OLD TIME BROWN SUGAR
4 tablespoons flour
½ teaspoon salt

Combine egg yolks with other ingredients and cook in double boiler until thick. Add vanilla. Put in baked pie shell; top with meringue.

MOCK CHESS PIE

1 cup white corn syrup
1 cup IMPERIAL GRANULATED SUGAR
4 eggs
8 tablespoons canned milk
1 teaspoon vanilla

Combine all ingredients, beat hard for a few minutes. Put in unbaked pie shell. Bake at 450°F. for 10 minutes, lower heat to 350°F. and bake until filling is firm, about 30 minutes. Pecans or raisins may be added if desired.

CHESS PIE

1½ cups IMPERIAL GRANULATED SUGAR
6 egg yolks
1 teaspoon vanilla
½ cup cream
3 tablespoons butter or margarine

Beat ingredients together and pour into unbaked pie shell. Bake in hot oven, 450°F. for 10 minutes, reduce heat to 350°F. and bake 30 minutes.

CHOCOLATE PIE

1 cup IMPERIAL GRANULATED SUGAR
3 eggs (use whites for meringue)
2 tablespoons cocoa
1 tablespoon butter or margarine
1 tablespoon flour
1 cup milk
1 teaspoon vanilla

Combine egg yolks and other ingredients and cook in double boiler until thick, stirring constantly. Pour into baked pie shell and top with meringue.

FRUIT PIE

1 can pineapple, cut in small pieces
1 cup fresh apples, cut in pieces
1 cup IMPERIAL GRANULATED SUGAR
1 teaspoon cinnamon
2 tablespoons flour
1 cup cooked prunes
1 cup pecans
2 eggs (whites for meringue)
Grated rind of orange
Little orange juice

Mix in order given and put into unbaked pie shell. Bake at 450°F. for 10 minutes, reduce heat to 350°F. and bake 30 minutes. Top with meringue if desired.

KENTUCKY PIE

2 cups IMPERIAL GRANULATED SUGAR
3 egg yolks
Rind and juice of 1 lemon
3 tablespoons flour
1 cup warm milk

Mix sugar and flour then add egg yolks, beaten, warm milk, lemon juice and rind, then fold in egg whites, stiffly beaten. Put in unbaked pie shell and bake at 450°F. for 10 minutes, reduce heat to 325°F. and bake 30 minutes.

LEMON CHIFFON PIE

1 cup IMPERIAL GRANULATED SUGAR
3 tablespoons flour
⅛ teaspoon salt
3 tablespoons grated lemon rind
4 tablespoons lemon juice
3 egg yolks
1 cup milk
3 egg whites, beaten

Blend sugar, flour and salt. Add rind, juice and egg yolks. Beat well, add milk and egg whites. Pour into unbaked pie shell and bake at 450°F. for 8 minutes. Reduce heat to 325°F. and bake 30 minutes.

TENNESSEE LEMON PIE

¼ cup lemon juice
Grated rind of ½ lemon
1 cup IMPERIAL GRANULATED SUGAR
⅛ teaspoon salt
3 eggs, separated

Beat egg yolks until thick, add grated rind and juice of lemon, salt and half the sugar. Cook in double boiler until very thick, stirring constantly. Cool. Beat egg whites until stiff and dry; add remaining sugar, beat until smooth. Then fold into the cold custard. Pour into baked pie shell and brown in moderate oven, 350°F., about 15 minutes.

LEMON MERINGUE PIE

½ cup sifted flour
1 cup boiling water
3 egg yolks, beaten with 1 white
¼ cup lemon juice
1¼ cups IMPERIAL GRANULATED SUGAR
⅓ cup milk
2 teaspoons butter or margarine
Grated rind of 1 lemon

Combine flour and sugar in top of double boiler, then add boiling water and then milk. Cook until thick, then add egg yolks and beat well, return to heat and cook until thick. Remove from heat, add butter and lemon juice and rind. Cool and pour into baked pie shell. Top with meringue.

NUT PIE

2 cups IMPERIAL GRANULATED SUGAR
1 tablespoon butter or margarine
1 teaspoon cinnamon
1 cup nuts
4 egg yolks
3 teaspoons vinegar
Pinch of salt
1 cup raisins

Beat egg whites separately and fold in remaining ingredients. Bake in unbaked pie shell for 10 minutes at 450°F., reduce heat to 350°F. and bake 30 minutes.

PEACH CREAM PIE

2½ tablespoons flour
3 tablespoons IMPERIAL GRANULATED SUGAR
Few grains salt
Fresh peaches, sweetened
1 cup milk
1 egg yolk
½ teaspoon vanilla
Whipped cream

Mix flour, sugar and salt. Add milk gradually. Cook until it thickens. Add beaten egg yolk and cook 2 minutes. Cool and add vanilla. Fill pie shell half full of sliced peaches. Pour custard over peaches. Chill and top with whipped cream before serving.

PECAN PIE

1 cup IMPERIAL GRANULATED SUGAR
3 eggs
1 cup pecans
½ cup white corn syrup
1 teaspoon vanilla
3 tablespoons butter or margarine

Beat eggs until light, add sugar, syrup and pecan meats, add vanilla and pour into unbaked pie shell. Bake at 450°F. for 10 minutes. Reduce heat to 350°F. and bake 30 minutes.

PECAN PIE

1½ cups IMPERIAL GRANULATED SUGAR
1½ tablespoons flour
1 cup pecans
½ cup butter or margarine
¾ cup water
3 eggs
1 teaspoon vanilla

Boil water and sugar until it threads, cream butter, add flour and mix well. Add egg yolks and mix again. When sugar is boiled, beat slowly into mixture, add pecans, vanilla and fold in beaten egg whites. Pour into unbaked pie shell. Bake at 450°F. for 10 minutes, reduce heat to 350°F. and bake 20 minutes.

PINEAPPLE PIE

Cook in double boiler until thick:

1½ cups milk
2 tablespoons corn starch
Pinch salt
½ cup IMPERIAL GRANULATED SUGAR
2 egg yolks

Add:

1 cup crushed pineapple, drained
½ teaspoon vanilla

Pour into baked pie shell and top with meringue.

PINEAPPLE PIE

3 eggs
1 tablespoon butter or margarine, melted
4 tablespoons flour
⅛ teaspoon salt
1½ cups milk
1 cup IMPERIAL GRANULATED SUGAR
1 small can crushed pineapple, drained

Beat egg yolks, add melted butter, mix flour and sugar, add to egg mixture, add pineapple and milk. Cook in double boiler until thick. Pour into baked pie shell and cover with meringue.

OLD-FASHIONED PIE

1 cup IMPERIAL GRANULATED SUGAR
¼ cup butter or margarine
1 egg
¼ cup red tart jelly
¼ cup cream
1 teaspoon vanilla

Cream together sugar and butter, add well beaten egg and red tart jelly, cream and vanilla. Bake in unbaked pie shell at 450°F. for 10 minutes, reduce heat to 350°F. for 30 minutes.

MERINGUE

For each egg white, measure 2 tablespoons IMPERIAL GRANULATED SUGAR. Beat whites until foamy, gradually add sugar and beat until stiff. Top pie and bake at 325°F. for 15 to 20 minutes.

COOKIES

BUTTERSCOTCH BROWNIES

½ cup flour
½ teaspoon baking powder
¼ cup butter or margarine, melted
1 cup IMPERIAL OLD TIME BROWN SUGAR
1 egg
1 teaspoon vanilla
½ cup broken nut meats

Sift together dry ingredients. Combine butter, brown sugar, egg, vanilla and beat well. Fold in sifted dry ingredients and nuts. Spread in a well greased pan and bake 25 minutes at 325°F. Cut in squares while warm.

POST TOASTIES COOKIES

3 cups toasties
1 cup chopped pecans
1½ cups dried coconut
1 cup IMPERIAL GRANULATED SUGAR
3 egg whites, stiffly beaten

Mix all together, drop off teaspoon on greased pan. Bake at 350°F. for 10 minutes. Makes 3 dozen.

FINGER COOKIES

⅔ cup butter or margarine
4 tablespoons IMPERIAL GRANULATED SUGAR
1½ cups flour
1 cup pecans
1 teaspoon vanilla

Grind pecans and mix with butter, add sugar and vanilla, add flour. Roll into finger shape and bake at 325°F. for 20 minutes. When cool, roll in IMPERIAL CONFECTIONERS POWDERED SUGAR. Makes 4 dozen.

NUT CHEESE COOKIES

1 lb. cream cheese
1 lb. butter or margarine
4½ cups flour
Filling:
3 cups IMPERIAL GRANULATED SUGAR
1 cup water
3 cups ground pecans

Cream cheese and butter. Add flour. Divide into four equal parts. Roll each part until very thin. Spread filling over all, then roll like jelly roll. Place in refrigerator for 24 hours, slice and bake on lightly greased cookie sheet at 400°F. 15 to 18 minutes.

Method of filling: Boil sugar and water until it strings. Add ground nuts when mixture has cooled, spread over dough.

NOTE: Remove cookies from pan immediately after taking from oven.

TEA CAKES

3 cups flour
1 egg
1¼ teaspoons baking powder
1 cup IMPERIAL GRANULATED SUGAR
1 teaspoon vanilla
½ cup buttermilk
¾ cup butter or margarine
1 teaspoon soda
½ teaspoon salt

Sift flour, baking powder, sugar, soda and salt; cut in butter; add egg, milk and vanilla and mix well. Roll thin, cut and bake at 425°F. for 10 minutes. Makes 3 dozen.

PECAN ICE BOX COOKIES

- 1 cup IMPERIAL OLD TIME BROWN SUGAR
- 1 cup IMPERIAL GRANULATED SUGAR
- 1 cup pecans
- 1 cup butter or margarine
- 1 egg
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 3 cups flour

Cream together butter and sugars, add egg, sifted dry ingredients and pecans. Mix well. Shape into long rolls about 2 inches in diameter, place on platter, cover with a clean towel and leave in refrigerator overnight. Slice in thin slices and bake at 425°F. for 12 minutes. Makes 5 dozen.

ALICE COOKIES

- ½ cup shortening
- ¾ cup IMPERIAL GRANULATED SUGAR
- 1 cup pecans, cut fine
- ¼ cup milk
- ½ cup coconut
- 1 cup oatmeal
- 1 cup flour
- 1 cup raisins
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 eggs

Cream shortening and sugar, add eggs and milk, then coconut, raisins and nuts. Sift flour, salt, cinnamon and baking powder together, add to oatmeal, then stir in first mixture. Drop by spoonfuls onto greased cookie sheet. Bake at 350°F. for 15 minutes. Makes 50 cookies.

CHOCOLATE WALNUT DOLLARS

- ½ cup butter or margarine
- 1 cup IMPERIAL GRANULATED SUGAR
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon cinnamon
- ½ cup walnuts or pecans, chopped
- 2 squares chocolate

Cream butter, egg and sugar. Mix milk and vanilla and add dry ingredients, nuts and melted chocolate. Form into roll 2 inches in diameter. Chill. Cut into ⅛ inch slices. Bake at 350°F. 8 to 10 minutes. Makes 50 cookies.

WHITE COOKIES

- 2 cups IMPERIAL GRANULATED SUGAR
- 1 cup shortening
- ½ cup thick sour milk
- 2 eggs
- 3½ cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon lemon extract

Cream shortening and add sugar, well beaten eggs, milk with soda mixed in, salt, flour and extracts. Roll dough very thin, cut and bake at 400°F. 8 to 10 minutes. When cool, place in tight containers to keep crisp. Pecans cut fine may be added to the dough before cutting. This recipe makes over 100 cookies.

ICE BOX COOKIES

- 1 cup butter or margarine
- 2 cups IMPERIAL OLD TIME BROWN SUGAR
- 2 eggs
- 1 teaspoon vanilla
- ½ teaspoon salt
- 4 cups flour
- 1 teaspoon cream of tartar
- 1 teaspoon soda
- 1 cup nuts

Cream butter and sugar, add one whole egg, beat thoroughly, then add second egg. Add flavoring and gradually fold in flour, which has been sifted with salt, cream of tartar and soda. Add coarsely chopped nuts. Roll into two rolls about 3 inches in diameter. Wrap in waxed paper and place in refrigerator to chill (preferably overnight). Slice thin, bake at 425°F. for 8 minutes. These will keep indefinitely.

BUTTERSCOTCH COOKIES

- 2 eggs
- 1 box IMPERIAL OLD TIME BROWN SUGAR
- ½ cup shortening
- Pinch of salt
- 1 cup nuts, chopped
- 1½ teaspoons soda
- 1½ teaspoons cream of tartar
- 1 teaspoon vanilla
- 3 cups flour

Cream together shortening and sugar, add eggs, vanilla and sifted dry ingredients. Fold in nuts. Chill dough. Roll thin, cut and bake at 425°F. for 7 minutes.

TEA CAKES

- 4 eggs
- 1 cup IMPERIAL GRANULATED SUGAR
- 1 cup butter or margarine
- 2 teaspoons baking powder
- 3½ cups flour

Cream butter and sugar well. Add 1 egg at a time. Beat well, then add flour and baking powder. Roll thin, cut and bake at 425°F. for 10 minutes.

OATMEAL COOKIES

- 1 cup butter or margarine
- 1 cup IMPERIAL GRANULATED SUGAR
- 2 eggs
- ¾ teaspoon soda
- 2 cups flour
- ¼ cup milk
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 cups uncooked oats
- 1 cup raisins
- ½ teaspoon baking powder

Cream butter, sugar and eggs. Sift soda in flour, salt, cinnamon and add alternately with milk. Add uncooked oats and raisins. Drop onto greased cookie sheet and bake at 350°F. 10 to 12 minutes.

GINGER COOKIES

- 1 cup IMPERIAL GRANULATED SUGAR
- 1 cup molasses
- ½ cup butter or margarine
- 3 egg yolks
- 1 teaspoon ginger
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- 3 cups flour
- 1 teaspoon soda in water

Boil together sugar, molasses and butter. Let cool then add yolks of eggs, spices, and soda in water, and flour. Roll thin on sugar coated board. Cut and bake on greased cookie sheet at 400°F. for 10 minutes.

CANDIES

TEXAS BRITTLE

- ½ cup water
- 1 cup IMPERIAL GRANULATED SUGAR
- 1 tablespoon butter or margarine
- ½ teaspoon salt
- 2 cups pecans, broken
- 2 tablespoons molasses
- 1 qt. cereal flakes
- 1 teaspoon vinegar

Boil sugar, water, vinegar, molasses, butter and salt together until mixture becomes brittle in cold water. Pour syrup over cereal flakes and pecans (mixed). Stir quickly and form into small balls.

MEXICAN PECAN CANDY

- 2 cups IMPERIAL GRANULATED SUGAR
- ¾ cup milk
- 2 tablespoons butter
- ½ teaspoon soda
- ½ cup pecans

Combine ingredients and boil until it forms a soft ball in water. Remove from heat and beat. Add butter and pecans and drop from spoon.

SUGARED PECANS

1 cup IMPERIAL GRANULATED SUGAR
3 tablespoons water
1 tablespoon butter
2 cups pecans

Combine sugar, water and butter and boil in a deep vessel until brittle when dropped in cold water. Remove from heat, add nuts, stirring briskly. When it is well mixed, the nuts will be coated and crystallized. Break apart into desired pieces.

VANILLA FUDGE

1½ cups IMPERIAL GRANULATED SUGAR
¾ cup cream or rich milk
Pinch of cream of tartar
¼ teaspoon vanilla

Dissolve sugar in cream over heat, add cream of tartar. Boil, stirring constantly until a ball is formed when tested in cold water. Remove from heat and when cool, add vanilla and ½ cup nuts if desired. Beat until creamy and pour on well greased pan. Cut in squares.

PENUCHE

3 cups IMPERIAL GRANULATED SUGAR
1 cup IMPERIAL OLD TIME BROWN SUGAR
2 cups pecans
1 cup cream
1 tablespoon butter or margarine

Bring granulated sugar and cream to boil, add brown sugar. Cook until it forms soft ball. Remove from heat and add butter and pecans. Beat until creamy. Drop by spoon onto greased paper.

DIVINITY

3 cups IMPERIAL GRANULATED SUGAR
1 cup corn syrup
⅔ cup water
3 egg whites, beaten stiff
1 teaspoon vanilla
Nuts

Place sugar, syrup and water in large pan and let boil until brittle when dropped in cold water. In small pan, place 1 cup sugar and ⅓ cup water. Let this boil until it strings when dropped from spoon. Beat egg whites well. Pour over this contents of small pan. Beat well. Beat into this the contents of large pan when done. Pour 2 cups of nuts and vanilla into candy. Beat well. Drop by teaspoon onto waxed paper.

CHOCOLATE FUDGE

2 squares unsweetened chocolate, cut in pieces
⅔ cup cold milk
2 cups IMPERIAL GRANULATED SUGAR
Pinch of salt
2 tablespoons butter or margarine
1 teaspoon vanilla

Add chocolate to milk and place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt and stir until sugar is dissolved and mixture boils. Continue cooking without stirring until a small amount of mixture forms a very soft ball in cold water, 232°F. Remove from heat, add butter and vanilla. Cool to lukewarm, 110°F., then beat until mixture begins to thicken and loses its gloss. Pour at once into greased pan. When cold, cut in squares. Makes 18 large pieces.

SANDWICH FILLINGS

"Add 1 teaspoon sugar to 1 pint mayonnaise."

1. Chopped celery and roquefort cheese. Mix with mayonnaise and add a few drops of Worcestershire sauce.

2. Cream cheese, olives and mayonnaise.

3. Chopped chicken, ham and pickle relish, mixed with mayonnaise.

4. Chopped corned beef, celery and water cress mixed with Russian dressing.

5. Chopped ham, hard cooked egg and pickle relish. Mix with mayonnaise.

6. Hard cooked egg, tuna fish, pickle relish. Mix with mayonnaise.

7. Tongue, chopped cabbage, pickle and mayonnaise.

8. Chopped egg, sardines and mayonnaise.

9. Peanut butter and chopped dates. Mix with mayonnaise.

10. Chopped bacon, hard cooked egg, mixed with mayonnaise.

11. Raisins and nuts chopped fine and moisten with grape juice.

12. Sardines, lemon juice and paprika.

13. Baked beans, chili sauce and chopped pickles.

14. Cottage cheese, finely chopped onions, well seasoned and mix with mayonnaise.

15. Chicken giblets mixed with hard cooked eggs and mayonnaise.

16. Liver, bacon and hard cooked eggs. Grind cooked liver and add crisp bacon and hard cooked eggs. Mix with mayonnaise.

17. Chopped cucumbers, chopped onion, parsley and mayonnaise.

18. Cold baked ham, ground, add horseradish and mayonnaise.

RYE BREAD SANDWICH LOAF

One large loaf of rye or whole wheat bread. Trim crusts all around. Slice loaf through lengthwise into three layers. On first layer spread thick filling of salmon or sardines well seasoned and mixed with mayonnaise. On second layer spread finely chopped eggs, well seasoned and mixed with mayonnaise. On third layer, spread finely chopped olives or pickles. Stack layers and spread top and sides with thick coating of cream cheese, which has been moistened with cream and well seasoned. Serve whole on lettuce leaves and slice on the table.

SANDWICH LOAF

1 loaf sandwich bread
3 hard cooked eggs
1 pound cream cheese
4 ounces pimiento cheese
1 small green pepper
½ pound tomatoes

Trim crusts from sandwich loaf. Cut in 4 lengthwise slices, butter each. On first slice spread pimiento cheese, softened with cream; on second, chopped and hard cooked eggs and green pepper mixed with mayonnaise; and on third, sliced tomates spread with mayonnaise. Put together, cover with cream cheese softened with cream. Let stand in refrigerator several hours. Slice in inch slices.

PIMIENTO CHEESE SANDWICH FILLING

½ pound American cheese
Small can evaporated milk
1 teaspoon flour, dissolved in water to a paste
⅓ cup vinegar
1 teaspoon IMPERIAL GRANULATED SUGAR
Salt to taste
1 can pimientos

Chip cheese in milk and let melt. Stir in flour, vinegar, salt and sugar. Let cook until thick, stirring constantly. Remove from heat and add chopped pimientos.

A FEW USEFUL SUGGESTIONS

It pays to buy clean food from clean stores.

It is cheaper to buy in quantities as large as can be safely stored.

Food should be kept clean and covered.

Milk and cream should be kept covered in refrigerator.

Salad greens should be washed and left in a cheesecloth bag in refrigerator before serving.

Meat and fish should be taken out of paper wrappings when put in refrigerator.

Cheese should be wrapped in a clean cloth, dampened in vinegar, and kept in a cool, dry place.

Flour should be sifted before measuring.

Mustard and baking powder settle in the can and should be stirred lightly before measuring.

Salt or sugar lumps should be broken before measuring.

Any of the flaked, ready-to-serve cereals can be used in the preparation of dishes that call for bread crumbs.

WEIGHTS AND MEASURES

TABLE OF MEASURES

3 teaspoons make one tablespoon.
16 tablespoons of any dry ingredient make 1 cupful.
16 tablespoons of any liquid make 1 cupful.
4 cups make 1 quart.

TABLE OF COMPARISON BETWEEN WEIGHTS and MEASURES

2 cups of butter or margarine are equal to 1 pound.
2 cups of finely chopped meat (packed solid) are equal to 1 pound.
2 cups granulated IMPERIAL SUGAR are equal to 1 pound.
2 ⅔ cups of powdered IMPERIAL SUGAR are equal to 1 pound.
2 ⅔ cups IMPERIAL Old Time Brown SUGAR are equal to 1 pound.
2 ⅔ cups oatmeal are equal to 1 pound.
4 cups of flour are equal to 1 pound.
8 or 9 eggs are equal to 1 pound.
2 tablespoons butter are equal to 1 ounce.
4 tablespoons flour are equal to 1 ounce.
The juice of 1 lemon is equal to 3 tablespoons.

DIRECTIONS FOR MEASURING

Sift or shake up lightly with a spoon all dry materials before measuring them. Always sift mustard.

All measures are to be taken level, unless otherwise directed.

To measure a cupful of dry material, fill the cup with a spoon or scoop, and level off with a knife. To measure a spoonful of dry material, fill the spoon by dipping into the dry material, lift it, and level off with a knife. To measure one-half spoonful, divide a spoon lengthwise with a knife. Divide half spoonful crosswise to measure a quarter, and a quarter of a spoonful crosswise to measure an eighth.

Less than one-eighth teaspoon is called a few grains.

A cupful of liquid is all a cup will hold; a spoonful of liquid is all a spoon will hold.

USE IMPERIAL SUGAR TO IMPROVE FLAVOR

Add 2 tablespoons IMPERIAL SUGAR to freshen dry black-eyed peas.

When boiling fresh corn on the cob, add 1 tablespoon IMPERIAL SUGAR to the boiling water.

When making gravies for meats, add 1 teaspoon IMPERIAL SUGAR and juice of ¼ lemon. Flavor will be greatly improved.

Use 1 teaspoon IMPERIAL SUGAR to a can of sauerkraut, corn, red beans or lima beans.

COOKING THERMOMETERS

The use of cooking thermometers has added greatly to the accuracy of cooking. Purchase a set and there will be no more guesswork about the heat at which the different foods should be cooked. You will always be sure of uniform results. The three different thermometers commonly used are the oven thermometer, the fat thermometer and the candy thermometer. A roasting thermometer may be added to these to insure the accuracy of roasting meats. A stove with heat control does not require an oven thermometer.

HOW TO USE AN OVEN THERMOMETER

When the heat is turned on, place the thermometer in the center of the oven three inches from the front. When it registers desired temperature place food in oven. Regulate the oven burners to keep the heat constant for as long as you wish that heat. To lower the temperature reduce the heat of the burners. To raise the temperature apply more heat.

HOW TO USE A DEEP FAT THERMOMETER

When the fat is melted and before it reaches a high temperature place the thermometer in it. This is to insure against breakage. The bulb of the thermometer should be covered. Do not let the bulb rest on the bottom of the kettle. When thermometer registers desired temperature, add food slowly.

HOW TO USE A CANDY THERMOMETER

Place thermometer in syrup. The bulb of the thermometer should be covered. Do not let bulb rest on bottom of kettle. In reading thermometer read it on a level with the eye. The candy thermometer temperature corresponds to the cold water test used for sugar syrup.

Note: Thermometer should be treated according to manufacturer's instructions before first usage.

FRYING WITHOUT THERMOMETER

For testing, use 1-inch cube of day-old bread. Drop bread cube into hot fat and if bread browns in 40 seconds, fat is ready for frying cooked food; in 1 minute, fat is ready for frying uncooked food. Exception comes in frying potatoes where bread cube should brown in 20 seconds before potatoes are added.

OVEN TEMPERATURES

200	degrees	to 300	degrees	F.	Slow Oven
325	"	to 375	"	F.	Moderate Oven
400	"	to 450	"	F.	Hot Oven
450	"	to 550	"	F.	Very Hot Oven

DEEP FAT FRYING TEMPERATURES

360	degrees	F.			Doughnuts
365	degrees	to 375	degrees	F.	Fish and Meat
365	"	to 375	"	F.	Croquettes and Fritters
375	"	to 385	"	F.	French Fried Potatoes
380	"	to 390	"	F.	Potato Chips

CANDY MAKING TEMPERATURES

234	degrees	F.			Thread Stage
238	"	F.			Soft Ball
250	"	F.			Firm Ball
260	"	to 270	degrees	F.	Hard Ball
290	"	F.			Brittle

COOKERY TERMS

BOIL: To bring any liquid to a heat where it is kept in violent motion.

BRAISE: To cook in a covered pan with a very small amount of liquid.

BASTE: To dip over a food spoonfuls of the liquid from the bottom of the pan in which it is cooking.

BROIL: To subject a food to direct, live heat as live coals, gas flame or electric coils.

PAN-BROIL: To cook in a hot pan with barely enough fat to keep the food from sticking.

BLANCH: To pour boiling water over food, followed by cold.

BEAT: The object of beating is to introduce air into a mixture. It should be done violently with a lifting motion of the spoon or beater.

DREDGE: To sift a light coating over food, usually used in connection with flour or powdered sugar.

FRY: To cook in deep fat.

FOLD IN: To cut in gently with a sidewise motion of the spoon, being careful not to drive out any air. Usually applied to whipped cream, stiff egg whites, flour or sugar.

MINCE: To chop fine.

MARINATE: To cover with French dressing or a spiced liquid.

MASK: To just cover or coat the top of food, usually in reference to a sauce, mayonnaise or whipped cream.

PARBOIL: To partly cook a food in liquid.

RICE: To put cooked food through a vegetable or fruit press.

STEAM: To cook a food in a covered steamer over continuously boiling water.

SIMMER: Liquid brought to a heat where it barely moves.

SAUTE: To brown in a small quantity of fat. Do not confuse this term with fry.

STEW: To cook gently in water to cover.

STIR: A rotating movement of a spoon or beater to blend ingredients.

Here's Why Most Good Cooks Always insist on IMPERIAL Pure Cane SUGAR

1. IMPERIAL PURE CANE SUGAR IS ALWAYS UNIFORM—THE SAME, DAY AFTER DAY—SO YOUR MEASUREMENTS ARE ALWAYS ACCURATE AND YOUR RESULTS THE SAME.

The last time a survey was made among Texas State Fair culinary contest winners, 104 out of 105 prize winners used Imperial Pure Cane Sugar. Good cooks have known for years that Imperial Sugar is always 100% **pure cane** of finest quality. And prize winning cooks have told us other important reasons why Imperial Pure Cane Sugar helps assure best results in cooking, baking and jelly making. Imperial Sugar is always **uniform.** When you use Imperial, a level tablespoonful of sugar always represents **exactly** the **same amount** of sugar. A level tablespoonful of a coarser sugar actually does not contain as much sugar. And a sugar which varies from bag to bag in size of granule will cause you to put **more** sugar in your recipe one time and **less** the next.

2. EXTRA FINE GRANULATION MAKES IMPERIAL PURE CANE SUGAR QUICK DISSOLVING.

Imperial Sugar's uniformly fine granulation assures **correct** measurement every time for your recipes. It helps in other ways too. Because it is quick dissolving, Imperial Pure Cane Sugar creams **quickly** and smoothly with other ingredients. It dissolves **completely** and **smoothly** in batters and candies. Imperial dissolves quickly and thoroughly in coffee and iced tea to give you full sweetening value without waste.

3. IMPERIAL BROWN SUGAR HAS THREE-WAY PROTECTION TO INSURE FRESHNESS.

You need not worry about getting hard, caked-up brown sugar when you buy Imperial Pure Cane Brown Sugar. Imperial Brown Sugar is packed with: 1. A wax inner liner. 2. A special cardboard carton. 3. A cellophane wrap which is heat-sealed over the carton. Only Imperial Brown Sugar has this 3-way protection which keeps natural moisture in—dry air out.

IMPERIAL
Pure Cane
SUGAR
OLD TIME
brown
ONE POUND NET
IMPERIAL SUGAR CO., SUGAR LAND, TEXAS
IMPERIAL
Pure Cane
SUGAR
CONFECTIONERS
powdered
ONE POUND NET
IMPERIAL SUGAR CO., SUGAR LAND, TEXAS
IMPERIAL
Pure Cane
SUGAR
Superfine
FOR ICED DRINKS, FRUITS, CEREALS
ONE POUND NET
IMPERIAL SUGAR CO., SUGAR LAND, TEXAS
IMPERIAL
Pure Cane
SUGAR
super
fine