This is the Machine

No hand touches
CRYSTAL DOMINO GRANULATED SUGAR from refinery to your pantry
C RUSADES seem to have played a pretty important part in the history of sugar.

It was during the Crusades that sugar was first introduced into Europe and, therefore, to the ancestors of most of us.

Now, it is in the course of a Crusade for purer, cleaner sugar, that Crystal Domino Sugars are introduced to you.

That first sugar must have been pretty uninviting both in appearance and taste, judging from even later examples, some of which are pictured for you on the margins of these pages. Perhaps it was just as well that the constitutions of the early “ultimate consumers” had been toughened by the hardships of the Crusades when they tried it.

Since those strenuous days great progress has been made everywhere in rendering sugar more pleasing to the eye and more palatable to the taste. Nevertheless, the longest step in this direction, has been achieved in the production of our Quality Products, Crystal Domino Sugars, Dominoes for the tea and coffee cup and Domino Granulated for cooking,
for preserving and for use on berries and cereals.

How important is it to you, to your children, to the guests at your table, that the sugar you provide should be as pure and clean as the water you drink? Just as important, is it not?

And yet, what care do you take to assure yourself of this purity, this cleanliness in your sugar?

You insist that your drinking water be analyzed over and over by town or city chemist and that it be drawn from streams back in the mountains far from contamination.

But your sugar? Isn’t it true that up to this time you have taken any sugar your grocer may have sent you; without assurance as to its purity—perhaps scooped out of a barrel, repeatedly opened to germs, flies and dust, or contained in a porous bag, absorbing odors and nosed by inquisitive animals?

Do you get the contrast between the rippling brooks of the mountainside and the open barrel under the grocery store shelf?

The birds come down to drink at the brooks and flies to feast at the barrel.

Not a pleasant subject for thought, is it? No, but you have to think hard about precisely such things before you can solve them.

“Well,” you say, “we can’t hire chemists to analyze
the sugar in our sugarbowls, in our pies, cakes, desserts and candies!"

True, perhaps, but you may be surprised to learn that that is just what the people of Westfield, Massachusetts, did. They secured the services of Prof. L. B. Allyn to examine all of their food stuffs.

Incidentally he analyzed Crystal Domino Sugar and reported it absolutely pure.

So would your chemist, and therefore we wish you had one, but you don’t really need one.

Just as your chemist examines your drinking water and assures its quality to you, so the expert chemists of the American Sugar Refining Company safeguard you in buying and using our products.

We mustn’t wear out your patience with the long story of the refining process through which raw sugars from the islands of the Seven Seas go before our chemists consider them good enough for Crystal Domino Sugars.

Closely resembling our Indian corn, sugar cane is cut on plantations in Louisiana, Cuba, Porto Rico, Hawaii, the Philippines and far away Java and other islands, where it is crushed and evaporated and prepared for shipment and sale to refining centres.

When it reaches our refineries it is converted into
liquid form, for in that state there may be most easily extracted and thoroughly separated the many impurities always present in raw sugar.

When this liquor has passed through the various processes of separation, clarification and filtration, it goes as a clear, brilliant, water-white liquid into the vacuum pans, where the atmospheric pressure is so reduced that the liquid boils at a comparatively low temperature and thus escapes any burning. Here the water is evaporated and the sugar liquid recrystallized into pure, white, sparkling crystals, just as you have seen them in our famous Crystal Domino Sugar.

You may judge for yourself the constant vigilance which must attend this long and intricate process. Think of it a moment and then glance at the interesting picture taken from the National Geographic Magazine showing the primitive earthenware pots for making sugar.
in the interior of Colombia. These earthenware pots make up a complete refinery there.

Not only, as you see, do we surround the making of Crystal Domino Sugars with every safeguard; we go a step further, a necessary step:

We see that they reach you with their purity preserved. The sealed carton is the means employed.

Magical machines receive, pack, weigh and seal Crystal Domino Granulated Sugar in dust-tight, germ-proof cartons.

Thus it journeys to you by railroad, by water way, through all the involved stages of distribution, as secure from contamination as the sparkling streams which course from the reservoirs in the mountains through long, cool aqueducts to far away cities.
Both are “pure at the source and perfect at the journey’s end.”

To reward you for your patience in following so far this little lecture-story on pure sugar, we have had Mrs. Lily Haxworth Wallace prepare a number of recipes for candies, cakes, preserves, ices and desserts, which we hope you will find helpful.

PRIMITIVE POTS FOR MAKING SUGAR IN THE INTERIOR OF COLOMBIA
(Courtesy of The National Geographic Magazine—Copyright 1911)

If you use Crystal Domino Granulated Sugar in their preparation, we are confident the little folks will pass on to future generations, that homely, loyal and altogether lovable tradition of “The good things Mother used to make.”
LACÉ SUGAR FOR FRUITS AND NUTS

2 cups Crystal Domino Granulated Sugar

⅛ teaspoon cream of tartar

⅔ cup boiling water

Boil the Crystal Domino Granulated Sugar, water and cream of tartar together until a little dropped into cold water is quite brittle and clear. Do not stir at all while cooking or the syrup will be cloudy and grainy. If the boiling is allowed to continue too long, so that the sugar becomes too hard, add a tablespoon of water, boil a moment longer and test again. Have nuts or fruit ready, and dip each portion into the hot syrup, using a candy dipper or a pair of sugar tongs, and being careful not to shake or stir the syrup. Lay each nut or portion of fruit on waxed or greased paper or on a greased plate to harden after dipping. The pan containing the sugar should be placed in another pan containing a little warm water, while the fruit and nuts are being dipped, that the syrup may not cool too rapidly. This same glacé sugar may be used to coat creamed nuts or marzipan candies.
MARSHMALLOW FUDGE

Prepare and cook the fudge as usual, but, when ready to beat, add one cup of marshmallows cut fine, then have another cup of them distributed over the buttered tin into which the candy is to be poured to cool.

FONDANT

2 lbs. Crystal Domino Granulated Sugar
1 cup water
A small pinch cream of tartar

Place the Crystal Domino Granulated Sugar and water together in a saucepan, and bring them gently to the boiling point. Add the cream of tartar and boil gently without stirring, until a little of the mixture, when dropped into cold water, will form a soft ball (238°). If the sugar forms in crystals on the side of the pan, dip a small brush in cold water and very gently wash them off, being careful to avoid shaking or disturbing the syrup. When the soft ball stage is reached set the syrup aside to cool, and, as soon as thick, beat with a spatula or wooden spoon until white and creamy.
CRYSTAL DOMINO SYRUP
A clear, pure syrup, made only from cane sugar. Its delicious flavor, smooth richness, and even consistency make it the ideal syrup for waffles and pancakes—the most healthful spread for the children's bread.

Most convenient and economical for general cooking purposes—perfect for home-made candies.

15c SOLD ONLY IN FRICTION TOP CANS—TWO SIZES 25c

OTHER DOMINO PRODUCTS

CRYSTAL DOMINO SUGAR
Always served with coffee and tea wherever the daintiness of the table is given thought. Full and half-size pieces in 2 and 5 lb. sealed packages.

DOMINO GRANULATED SUGAR
The perfect household sugar—the only sugar to use in preserving—sold in 2, 3½, and 5 lb. dust-tight, germ-proof cartons.

DOMINO POWDERED SUGAR
Absolutely pure powdered sugar. Sold only in 1 pound, dust-tight, germ-proof cartons.

DOMINO CONFECTIONERS SUGAR
Indispensable for making fine icings and confections. Sold only in 1 pound, dust-tight, germ-proof cartons.

THE AMERICAN SUGAR REFINING COMPANY
ADDRESS, NEW YORK CITY.

Try These Delicious DOMINO SYRUP New Recipes
Especially Prepared by Lily Haxworth Wallace

GOLDEN GINGERBREAD
Two tablespoonfuls butter, One cup DOMINO SYRUP,
Four tablespoonfuls cold water,
One teaspoonful soda,
One and one-half cups flour.

Soften the butter and add it to the DOMINO SYRUP, together with the water in which the soda has been dissolved. Beat and add the egg, then sift together the flour, ginger and salt and fold these lightly into the other ingredients.

Bake at once in a moderate oven, having the cake pan lined with greased paper.

STEAMED FRUIT BREAD
One cup corn meal, One cup whole wheat flour,
One cup white flour, Two teaspoonfuls baking powder,
A pinch of salt, One egg,
Two-thirds cup DOMINO SYRUP, One cup milk,
One-half cup chopped figs or dates.

Sift well together the cornmeal, flour, salt and baking powder; place these in a bowl and add the fruit, the figs, or dates chopped, the prunes stoned and cut up, and the raisins whole if Sultanas are used, or seeded and cut if large ones are preferred.

Beat the egg lightly and add this to the dry ingredients, together with the DOMINO SYRUP and the milk. Mix thoroughly and turn into moulds or tins having closely fitting covers. Be sure that both moulds and covers are well greased, and do not fill too full, but allow room for the bread to rise.

Steam three hours, and after removing from the tins place in the oven for a few minutes to dry the surface a little.

CRYSTAL KISSES
One cup DOMINO SYRUP, One cup sugar,
Two tablespoonfuls butter, One-eighth teaspoonful baking soda.

Boil the DOMINO SYRUP and sugar together until a little dropped in cold water forms a firm ball.

Add the butter and the soda and boil one minute more. Turn onto an oiled platter to cool, and as soon as it can be handled pull until light and creamy. Cut into small kisses with scissors.
CRYSTAL Domino SUGAR PRODUCTS

CRYSTAL Domino Syrup

CRYSTAL Domino Confectioners Sugar

CRYSTAL Domino Powdered Sugar

CRYSTAL Domino Granulated Sugar

“PURE AT THE SOURCE—PERFECT AT THE JOURNEY’S END”
Turn onto a moulding board or marble slab and knead and work with the hands until perfectly smooth and creamy. (A very little cornstarch may be sifted over the board to prevent sticking). Set aside, covered with a damp cloth or with oiled paper, and let the fondant ripen for twenty-four hours, then use for making cream candies, or for stuffed dates or for the centres of chocolate creams.

**CREAM PEPPERMINTS**

Melt any desired amount of fondant over hot water and flavor delicately with oil of peppermint. Color if desired, then drop from the tip of a spoon onto oiled or waxed paper.

**WINTERGREEN CREAMS**

Prepare the same as cream peppermints, only use oil of wintergreen for the flavoring. Other flavoring, such as orange, rose, clove and cinnamon, can be used to make a variety of candies.

**SMITH COLLEGE FUDGE**

3 cups Crystal Domino Granulated Sugar
A piece of butter the size of an egg
1 teaspoon vanilla extract
3/4 cup milk
2 squares chocolate
1 cup nut meats

Boil the Crystal Domino Granulated Sugar,
milk and chocolate together for about five minutes (or until a soft ball is formed). Remove from the fire and beat in the butter, nut meats and vanilla.
The secret of good fudge is not to boil it too long, but to beat it a good deal.

**SULTANA FUDGE**

<table>
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<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>Crystal Domino Sugar</td>
<td>3 cups</td>
</tr>
<tr>
<td>Milk</td>
<td>½ cup</td>
</tr>
<tr>
<td>Chocolate</td>
<td>2 squares</td>
</tr>
<tr>
<td>Molasses</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Sultana Raisins</td>
<td>½ cup</td>
</tr>
<tr>
<td>Nut meats</td>
<td>½ cup</td>
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Boil the Crystal Domino Granulated Sugar, milk, chocolate and molasses together to the soft ball stage; remove from the fire and beat in the nut meats and raisins. Beat until thick, then turn into well buttered pans and, when nearly cool, cut into squares.

**FRENCH NOUGAT**

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<tr>
<td>Sugar</td>
<td>½ lb.</td>
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<tr>
<td>Shelled Almonds</td>
<td>½ lb.</td>
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Put the sugar into a shallow pan—preferably an iron one—melt it very slowly, stirring constantly. Chop the almonds fine and add them to the melted sugar. Pour into well greased pans to cool, cut into squares when nearly cold. If desired, dip the squares into melted chocolate.
PEANUT BRITTLE

2 cups Crystal Domino Granulated Sugar
1 teaspoon butter
1 cup coarsely chopped peanuts

Put the Crystal Domino Granulated Sugar into an iron saucepan or frying pan and let it melt gradually over a moderately hot fire; just as soon as melted, add the butter and nuts and immediately pour into a well greased shallow pan. When sufficiently cooled, mark off into squares.

BUTTER SCOTCH

2 cups Crystal Domino Granulated Sugar
2 tablespoons water
A piece of butter the size of an egg

Put all together into a saucepan, and cook, without stirring, for about fifteen minutes, or until a little dropped into cold water is hard and brittle. Pour into a well greased shallow tin and, when nearly cold, mark off into squares. Shelled English walnuts, almonds or pecans may be added to the butter scotch just before it is turned into the cooling pan.

COCOANUT CREAM CANDY

1 fresh cocoanut
1½ lbs. Crystal Domino Granulated Sugar
1 tablespoon butter

Put the Crystal Domino Granulated Sugar and the milk of the cocoanut together into a saucepan and cook them together for five
minutes. Remove the brown skin from the cocoanut, and either grate the nut or pass it through a meat chopper, using the finest knife. Add the pulverized nut to the milk and sugar, and cook five minutes longer, stirring constantly to avoid burning.

Add the butter, pour into greased pans and, when cool, cut into squares.

Let the candy stand two days in a cool place to harden.

**CHOCOLATE POPCORN**

Have a large earthen dish full of freshly popped corn which has been freed from all hard kernels. Now take

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<tr>
<td>1 cup Crystal Domino Granulated Sugar</td>
<td>1/2 cup milk</td>
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<tr>
<td>2 tablespoons grated chocolate</td>
<td>1 teaspoonful vanilla</td>
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Boil until it will harden in ice water. Pour this over the corn while hot, stirring the corn with a large spoon until all is thoroughly covered with the chocolate. Let stand to cool. This is delicious.

**CARAMEL ALMONDS**

Shell, but do not blanch, 1 lb. Jordan almonds. Put 1 lb. Crystal Domino Granulated Sugar in a granite saucepan with 2 tablespoons water. Stir till melted and slightly brown. Drop in the almonds (dried in oven without browning) and remove to greased tins to cool. Use a candy dipper for the work.

**FUDGE NOUGAT**

<table>
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<th>Ingredient</th>
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<tr>
<td>2 cups Crystal Domino Granulated Sugar</td>
<td>1 cup milk</td>
</tr>
<tr>
<td>1 tablespoon butter</td>
<td>Pinch salt</td>
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Boil to soft ball. Add juice of half an orange, beat one minute and add 1 cup chopped nuts, raisins and figs. Pour into buttered pan. When cool, cut into squares.
TURKISH DELIGHT

1 package gelatine soaked in 1 cup lukewarm water
4 cups Crystal Domino Granulated Sugar
Grated rind of 1 orange
5 tablespoons lemon juice
1/2 cup water
9 tablespoons orange juice
1 cup chopped walnut meats

Add to the dissolved gelatine the Crystal Domino Granulated Sugar and 1/2 cup of water and boil 10 minutes, add the orange juice and lemon juice and cook ten minutes longer, add chopped walnut meats, pour into buttered pans, let stand over night, cut in squares and roll in powdered sugar.

LEMON COCONUT FUDGE

1 lb. Crystal Domino Granulated Sugar
Grated rind of 1 lemon
Juice of 2 lemons
1/2 cup cocoanut
Small piece of butter

Stir all together, then let boil 12 minutes; take from fire, beat until creamy, pour on buttered tins and cut.
LADY BALTIMORE FILLING & FROSTING

OPERA CARAMELS

3 cups Crystal Domino Granulated Sugar  1 teaspoon baking powder
1 cup sweet milk  1 tablespoon vinegar
2 squares chocolate or 2 tablespoons cocoa 1 tablespoon butter

Mix all together. Boil 20 minutes; take from fire and beat until quite stiff; pour into buttered tins; cut into squares and set away to cool.

LADY BALTIMORE FILLING AND FROSTING

2 cups Crystal Domino Granulated Sugar  2 egg whites
1 cup water  1 cup chopped raisins

Boil the Crystal Domino Granulated Sugar and water five minutes, pour the boiling syrup over the whites of eggs which have been beaten until stiff, and set aside half of the mixture for frosting the cake. Add the raisins and nuts to the remainder and use for the filling.
CRÈME DE MENTHE ICE

3 cups water  1 cup Crystal Domino Granulated Sugar
1/3 cup crème de menthe
A few drops of vegetable green coloring

Boil the water and Crystal Domino Granulated Sugar together for ten minutes; when cold add the cordial, also the coloring. Strain and freeze, being careful not to freeze too hard. Serve in tiny glasses.

FRUIT SYRUP TO SERVE WITH ICE CREAM

1/2 cup fresh or canned fruit juice  2 teaspoons lemon juice
1/2 cup Crystal Domino Granulated Sugar

Cook the Crystal Domino Granulated Sugar and fruit juice together until a little dropped in cold water will form a soft ball, as in the case of candy. Add the lemon juice and serve. A ladle-full of this sauce poured, hot, over ice cream as the latter is served will candy on the cold cream.

BRANDIED PEACHES

Six pounds peaches
1 quart water
4 pounds Crystal Domino Granulated Sugar
3 pints brandy

Make a syrup by cooking the Crystal Domino Granulated Sugar and water together for ten minutes. Pare the peaches and cook them, a few at a time, in the syrup, until tender. Lift out carefully into sterilized jars. When all the fruit is cooked, cook the syrup down until thick, add the brandy and fill the jars to overflowing. Seal tight.
SPICED CRANBERRY JELLY

1 quart cranberries 1 lb. Crystal Domino Granulated Sugar
1 pint water 2-inch stick of cinnamon
1/2 teaspoon whole cloves

Cook the cranberries, water and spices (the last named tied in a piece of cheese cloth) until the berries are tender. Press through a sieve so as to keep back the seeds and skins, but press as much of the pulp as possible through the sieve. Return to the pan, add the Crystal Domino Granulated Sugar and cook ten minutes. Test a little and, if it jellies when cold, turn into small glasses and seal when cold.

AMBER MARMALADE

1 orange 1 lemon 1 grape fruit
Water Crystal Domino Granulated Sugar

Slice all the fruit very thinly and reject the seeds. Measure it, and add three times the bulk of water. Let it stand over night, then, in the morning, bring slowly to the boiling point and boil two minutes. Let it stand again over night, and on the second morning repeat the process. Let stand a third night, then measure again and add three-quarters of a pound of Crystal Domino Granulated Sugar to each pint of fruit and juice. Cook very slowly, until a little turned onto a plate and cooled will jelly. This makes twelve glasses of marmalade, is clear and of delicious flavor.
ABOUT THE ECONOMY OF CRYSTAL DOMINO SUGARS:

The Dominoes for the cup come to you either in half or full size pieces. This, added to their purity—all sweetness, no waste—gives you economy. Try it for yourself.

As to Crystal Domino Granulated, we have purposely prepared it through fine screens so that it is a two-purpose sugar—replacing nicely both your present granulated sugar and powdered sugar.

With its fine grain, Domino Granulated will cling to fruits, desserts and breakfast foods like powdered sugar; it will sweeten these dishes even more satisfactorily, but it will not cake or harden like powdered sugar and it will not cost as much.

So, you see, with a carton assuring purity (absolute sweetness), full weight (guaranteed), and two purposes (powdered and granulated), Crystal Domino Granulated Sugar cannot be otherwise than economical.

CRYSTAL DOMINO CUP SUGAR
Full Size Pieces in 2 lb. and 5 lb. Packages

CRYSTAL DOMINO CUP SUGAR
Half Size Pieces in 2 lb. Packages

CRYSTAL DOMINO GRANULATED SUGAR
In 2 lb., 3 ½ lb. and 5 lb. Packages

THE AMERICAN SUGAR REFINING CO.
Address—New York City