Domino Cane Sugars
Refined in U.S.A.

Granulated, Confectioners, Tablet, Superfine Powdered, Old Fashioned Brown, Yellow, Pressed Tablets, Dainty Lumps, Squares; Domino Syrup

“Sweeten it with Domino”
The best cooks are generous with sugar.

- 10 lbs. Cane Sugar Granulated
- American Sugar Company
- The best—clean, convenient, always full weight.
- For preserving, cooking, baking, candy making.

- Old Fashioned Brown—Rich in cane flavor. Pure, wholesome, nutritious. Especially good for ginger bread, baked ham, baked apples, baked beans, candied sweet potatoes, and on "butter and bread" for the kiddies.

- Confectioners—Ideal for making quick, uncooked cakes, cake icing. Does not lump or cake.

- Superfine Powdered—Of extreme whiteness, and uniformly fine grain. Pours freely. Dissolves quickly. Perfect for fruits, cereals, hot chocolate, desserts, iced drinks. Excellent for sprinkling over pies, cookies, doughnuts.

- Yellow—Has a delicate cane flavor. Delicious on pancakes, waffles. Use it for coffee cake, sugar cookies, bread pudding, candy.

- Old Fashioned Brown
- American Sugar Refining Company
- Confectioners
- American Sugar Refining Company
- Superfine Powdered
- American Sugar Refining Company
- Yellow
- American Sugar Refining Company

MODERN regard for health, the universal demand for cleanliness, convenience and economy, emphasize the value of buying sugar in packages. Domino Sugars, in their sturdy cartons and strong cotton bags, are clean, convenient and always full weight. You know that no hands have touched the contents, and you are assured that for every pound of sugar you buy, you receive a pound—full weight. For safety, convenience and economy, buy Domino Package Cane Sugars.

"Sweeten it with Domino"

Cane Sugars
Refined in U.S.A.
for every baking
cooking and serving need

- Tablets—The Aristocrat of Sugars. Brilliant, Sparkling. The socially correct sugar for serving with hot coffee and tea.

- Dainty Lumps—Attractive small sugar cubes—add a modest charm to the serving of hot tea and coffee.

- Cinnaom and Sugar—For toast, baked apples, apple sauce, custards. Pack in a special fiber can with shaker top.

- Syrup—Delicious with pancakes, waffles, hot biscuits and bread. Its cane flavor is just right for baked apples, cookies, puddings, desserts, sauces.

"Sweeten it with Domino"
UNUSUAL RECIPES

BITTER-SWEET MARMALADE

4 pounds Domino Granulated Sugar  1 grapefruit
2 oranges  2 lemons

Slice fine the various fruits, remove seeds, and cover with twice their quantity of cold water, simmer until tender, then let stand over night. In the morning drain, reserving liquid, and chop the fruit fine. Return to liquid and add the sugar, let stand four hours, then cook until clear and rich. Pour in glasses.

BAKED SLICE OF HAM

2 lb. slice of ham  6 tart apples
10 whole cloves  ¼ cup water
1½ cups Domino Yellow Sugar  Parsley

Rub ½ cup sugar into the ham. Sprinkle with cloves. Place in baking pan and surround with the apples peeled, cored and sliced in half cross-wise. Sprinkle the remaining sugar over the apples, add the water to the pan and bake at 350 degrees F. until done (about 45 minutes). Serve on hot platter garnished with parsley.

Servings, 4 to 6  Preparation, 50 minutes

MOCHA BUTTER ICING

2 tablespoons butter  Additional sugar if necessary
2 tablespoons hot, clear, strong coffee  ½ teaspoon vanilla
1½ cups Domino Confectioners’ Sugar

Cream the washed and well-dried butter thoroughly, add the sugar gradually, and the coffee by half teaspoonfuls. Cream until smooth and semi-liquid, adding more sugar if necessary. Flavor delicately with vanilla.

BRAN DATE BARS

3 eggs  ¾ teaspoon baking powder
1½ cups Domino Old Fashioned Brown Sugar  ½ cup prepared bran
¾ cup flour  ¼ cup nut meats (chopped)

Beat eggs until light, add sugar and beat well. Add flour sifted with baking powder. Add bran, nuts and dates. Spread mixture in a layer ½ inch thick in a shallow, greased pan. Bake in a moderate oven (375 degrees F.) for 20 to 30 minutes. Remove from the oven and while warm, cut into squares or bars. Roll the pieces in Domino Superfine Powdered Sugar.
LEMON SWEET POTATOES

Peel and mash two pounds of sweet potatoes and put them through a sieve. Add half a cup of Domino Old Fashioned Brown Sugar, six tablespoons of melted butter, the grated rind of a lemon, the juice of half a lemon, the grated rind of half an orange and the juice of an orange. Beat until light and bake in a well buttered dish for half an hour in a moderate oven.

LAZY DAISY CAKE TOPPING

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\begin{align*}
\frac{3}{4} \text{ cup Domino Yellow Sugar} & \quad \frac{1}{4} \text{ lb. shredded cocoanut} \\
2 \text{ tablespoons evaporated milk} &
\end{align*}
\]

Mix until soft. Spread on baked cake and put under but not too near broiler flame for a couple of minutes. Topping covers and makes delicious topping for 8-inch-square plain cake.

STRAWBERRY MOUSSE

1 quart strawberries \quad 1 \text{ pint whipping cream} \\
2 \text{ cups Domino Superfine Powdered Sugar}

Mash strawberries thoroughly. Add Domino Superfine Powdered Sugar and mix until sugar is dissolved. Whip cream, then add to strawberries, mixing thoroughly. Pour in pan and place in freezing unit of electric refrigerator.

CHOCOLATE FUDGE

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\begin{align*}
2 \text{ cups Domino Granulated Sugar} & \quad 1 \text{ cup evaporated milk} \\
\frac{1}{8} \text{ teaspoon salt} & \quad 2 \text{ tablespoons butter} \\
2 \text{ squares bitter chocolate} & \quad \frac{1}{2} \text{ teaspoon vanilla}
\end{align*}
\]

Slowly cook sugar, salt, fine cut chocolate, and milk until sugar dissolves, then rapidly to soft ball stage (235 degrees F.), stirring constantly. Remove from fire. Cool and add butter and vanilla. Beat until crystalline, and turn into a buttered pan. Or knead until soft and plastic, and press into buttered pan to \( \frac{1}{2} \) inch thickness. Cut into squares. Yield: 1\( \frac{1}{4} \) pounds.
UNUSUAL RECIPES

COCOANUT KISSES

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\begin{align*}
\frac{3}{4} \text{ cup warm mashed potatoes} & \quad 1 \text{ tablespoon of butter} \\
\text{Pinch of salt} & \quad 1 \text{ teaspoon Vanilla} \\
1 \text{ lb. Domino Confectioners' Sugar} & \quad 3/4 \text{ lb. shredded coconut}
\end{align*}
\]

Cream together potato, butter, salt and vanilla. Next stir in the sugar and last the cocoanut. Drop by teaspoonful on waxed paper to set. (Yield—36 to 40 kisses.)

BROWN BETTY

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\begin{align*}
2 \text{ cups stale bread crumbs} & \quad 1 \text{ quart sliced tart apples} \\
1/2 \text{ cup Domino Yellow Sugar} & \quad \text{Grated rind and juice of} \\
1/4 \text{ cup butter—melted} & \quad 1/2 \text{ lemon} \\
1/4 \text{ teaspoon grated nutmeg} & \quad 1/2 \text{ cup hot water}
\end{align*}
\]

Thoroughly mix crumbs and butter. Cover the bottom of a buttered baking dish with 1/3 the crumbs. Spread over with half the apples. Sprinkle with half the sugar, nutmeg, lemon juice and rind. Repeat, and cover with the remaining crumbs and water. Bake in a moderate oven about 45 minutes. Cover at first, to prevent crumbs from browning too quickly. Serve with Hard Sauce.

SPICED MUFFINS

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\begin{align*}
\frac{1}{2} \text{ cup shortening} & \quad \frac{1}{2} \text{ teaspoon nutmeg} \\
1 \text{ cup Domino Old Fashioned Brown Sugar} & \quad 3 \text{ teaspoons baking powder} \\
2 \text{ eggs} & \quad \frac{1}{2} \text{ cup milk} \\
1\frac{1}{4} \text{ cups flour} & \quad 1 \text{ cup chopped nuts, dates and raisins} \\
\frac{1}{3} \text{ teaspoon cinnamon} & 
\end{align*}
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Cream butter, add sugar gradually, and continue creaming until light. Add well beaten eggs. Sift flour with dry ingredients, and add alternately with the milk; add fruit and nuts. Bake in oiled muffin tins in hot oven (400 degrees F.) for 20 minutes.

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American Sugar Refining Company