A NEW
Domino Product

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Domino
PURE CANE SUGAR SYRUP

15¢ AND 25¢ CANS

ABSOLUTELY PURE CANE SUGAR SYRUP

MANUFACTURED BY THE AMERICAN SUGAR REFINING COMPANY JERSEY CITY, N.J.
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 FRICITION 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.

TRY THESE DELICIOUS DOMINO SYRUP NEW RECIPES

Especially Prepared by Lily Haxworth Wallace

GOLDEN GINGERBREAD

Two tablespoonfuls butter, One cup DOMINO SYRUP, One egg,
Four tablespoonfuls cold water, One teaspoonful ground ginger, A pinch of salt,
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 milk,
One cup white flour, Two teaspoonfuls baking powder, One-half cup raisins,
Two teaspoonfuls DOMINO SYRUP, One-half cup prunes, One egg,
One cup flour, Two-thirds cup DOMINO SYRUP, 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 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.

THE AMERICAN SUGAR REFINING COMPANY

ADDRESS, NEW YORK CITY.
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