A BAG FULL
EXTRA FINE GRANULATED
IMPERIAL SUGAR
10 LBS.
IMPERIAL SUGAR CO.
SUGAR LAND, TEXAS
OF RECIPES
Compiled Under the Auspices of
THE PARENT-TEACHER ASSOCIATION
Sugar Land, Texas
A Bag Full Of RECIPES

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Sugar Land, Texas
Foreword . . .

It is with a genuine desire to render a service to the home-makers of the great Southwest that "A Bag Full of Recipes" is presented.

This booklet contains a wide variety of choice recipes, representing in every instance a favorite dish of some household in Sugar Land—The home of IMPERIAL PURE CANE SUGAR. Thus each recipe has been tested time and again; and in addition, the Sugar Land Parent-Teacher Association—under whose auspices this booklet was compiled—has carefully selected only those recipes that are capable of being prepared in the average kitchen by the average housewife.

It is essential where recipes in this booklet call for sugar that "IMPERIAL SUGAR" be used—and there is a kind for every need. Contrary to general belief, there is a vast difference between various types and brands of sugar; purity, color, grain texture, and even sucrose content (or sweetness) are among the more easily recognized differences. When you buy IMPERIAL PURE CANE SUGAR in "Imperial" marked bags you not only get "America's Finest Quality," but you get the very purest and sweetest sugar made. Its even quality and beautiful sparkle have made it the choice of particular housewives throughout the Southwest.

IMPERIAL PURE CANE SUGAR is always available in a full assortment of sizes, and costs no more than any other extra fine sugar. If for any reason your favorite grocer cannot supply you, you will render him, as well as yourself, a service by sending us his name and address.

If at any time you are in the vicinity of Sugar Land, do not fail to stop by and go through the model refinery of the Imperial Sugar Company. This is an interesting and educational trip well worth the effort involved and you will always be sure of a cordial welcome.
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A Bag Full of RECIPES

SOUPS

CHICKEN CREAM SOUP

1/2 pound chopped chicken meat 1/2 cup chopped celery
2 teaspoons salt 1/2 cup chopped cabbage
1 1/2 quarts cold water 2 cups cream (or scalded milk)
1 cup diced potatoes 2 tablespoons butter
2/3 cup chopped carrots

Allow chicken, salt and water to come slowly to the boiling point, then simmer 45 minutes. Add potatoes, carrots, celery and cabbage and cook until tender. Just before serving, add cream and butter.

CREAM OF SPINACH SOUP

1 pound spinach
1 pint sweet milk
Butter the size of an egg
Salt and pepper to taste

Cook spinach until tender, put through a sieve, heat milk to boiling point; add the spinach which has been put through a sieve. Add salt and pepper and serve.

ASPARAGUS SOUP

1 can asparagus
1 bouillon cube
1/2 lemon
Celery
Onion

Use stock from soup bone boiled with piece of celery and onion. Add 1 bouillon cube, juice of 1/2 lemon, then add chopped asparagus tips and juice. Salt and pepper to taste.

ONION SOUP

2 small onions sliced
1/2 teaspoon flour
1/2 teaspoon salt
5 rounds bread
1 1/2 tablespoons fat
1 pint boiling water
Pepper
1 tablespoon grated Parmesan cheese

Brown the onion in the fat and the flour and cook one minute. Pour over it the boiling water, add salt and pepper and boil ten minutes. Place round of bread in hot tureen and turn soup over it. Sprinkle cheese over top or serve it 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 a left over ham bone. Simmer until soft. Season with salt and pepper and add about 1 cup of milk or cream. Cook a few minutes more and then serve.
VEGETABLE SOUP

Cover desired size soup bone with cold water. Cook slowly in covered vessel for at least 2 hours. Add tomatoes, onions, noodles and any other vegetables. Season with salt and pepper. Cook slowly at least one hour.

CREAM OF TOMATO SOUP

2 teaspoons butter  ½ cup strained tomatoes
½ cup milk  ½ teaspoon soda
2 teaspoons flour  Few grains pepper
⅛ teaspoon salt

Melt the butter, add the flour, when well blended add the milk gradually, stirring constantly while heating. Cook until mixture is thick and smooth. Heat the tomatoes, add soda and allow to cook until effervescence has ceased. Season. Serve at once.

CREOLE SOUP

⅛ cup rice  ½ cup chopped onion
½ cup chopped onion  2 tablespoons bacon drippings
2 tablespoons bacon drippings  2 cups tomatoes
2 cups tomatoes  1 teaspoon IMPEXIAL SUGAR

Wash rice, add 3 cups boiling water and boil 30 minutes. Cook onions in pan with drippings until tender but not brown; add tomatoes and boil 10 minutes. Rub through strainer into boiled rice and water; add seasonings and sprinkle with parsley.

SALADS

STUFFED CELERY

3 stalks celery  1 tablespoon chopped nuts
¼ cup cream cheese  ½ teaspoon onion juice
1 tablespoon cream

Mix cheese, cream and seasoning thoroughly. Pile mixture into celery—cut into four-inch lengths.

CABBAGE SALAD

1 medium cabbage  1 teaspoon celery seed
1 green pepper  ½ teaspoon IMPERIAL SUGAR
1 pimiento—chopped fine  ½ teaspoon salt
1 small onion—chopped fine  Pepper to taste

Mix with any good salad dressing.

COMBINATION FRUIT AND VEGETABLE SALAD

1 package lemon or orange gelatine  1 cup celery
1 grapefruit  2 green bell peppers
1 can diced pineapple  2 pimientos
1 cup diced fresh apple  1 cup stuffed olives
1 cup cabbage

To the gelatine add 1 teaspoon vinegar, 1 teaspoon salt and 2 teaspoons IMPERIAL SUGAR. When cool add vegetables and fruit, then let jell. Serve with mayonnaise.
CUCUMBER SALAD

2 tablespoons IMPERIAL SUGAR
1 tablespoon vinegar
1/2 teaspoon salt
1 cup hot water
1/2 box gelatine soaked in cold water
Few drops tabasco sauce

1/2 bottle pearl onions
1/2 cup chopped celery
1/2 cup chopped pineapple
4 medium sized cucumbers, chopped fine
Juice of 1 can pineapple

Add seasonings to hot water, then put in the gelatine. When cold add cucumbers, onions, pineapple and celery. Pour in mold and place in ice box.

GRAPEFRUIT SALAD

2 cans grapefruit
1 1/2 cups mild vinegar
1 1/2 cups IMPERIAL SUGAR
1 teaspoon salt
1 teaspoon vinegar-tarragon
1 package gelatine

Strain the juice from the grapefruit and add it to the vinegar, sugar, salt and tarragon vinegar. Boil and add gelatine that has been soaked in a little cold water. Strain and allow to cool before pouring over fruit in a mold.

PINEAPPLE CHEESE SALAD

1 tablespoon gelatine
1/2 cup cold water
1/2 cup boiling water
2/3 cup grated cheese
1/2 cup whipped cream

Soak gelatine in cold water about 5 minutes and dissolve in boiling water, add sugar, salt and pineapple. When it begins to stiffen, beat it in the cream and cheese. Turn into wet mold, serve with mayonnaise. Sprinkle top with chopped pecans.

CHICKEN SALAD

Boil 2 chickens until tender, cool and mince. Add:
1 bunch celery, chopped
6 hard boiled eggs, chopped
1 large pimiento
Salt and pepper to taste. Mix with salad dressing and serve on lettuce.

APPLE SALAD

1 1/2 cups IMPERIAL Granulated SUGAR
2 cups water
2 teaspoons red fruit coloring
Chopped nuts

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 add mayonnaise dressing.

FRUIT SALAD

Dressing:
3 eggs
3 tablespoons IMPERIAL SUGAR

1 tablespoon butter
Juice 3 lemons

Beat egg yolks, add sugar, butter and lemon juice. Cook in double boiler until thick. Then take off fire and add well-beaten egg whites. When cold add pint of 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 1/2 cup walnuts also ground. Mix with a boiled salad dressing and serve on lettuce.
SALADS—Continued

FROZEN CHERRY SALAD

1/3 ounce cake cream cheese  
1/2 cup cream, whipped  
3 tablespoons IMPERIAL SUGAR  
1/2 cup boiled salad dressing

Freeze 3 hours.

CABBAGE-APPLE SALAD

Shred or chop cabbage quite fine, add as much chopped apple, a little onion and half as much celery as apple. A little grated carrot adds both to the color and flavor. Mix with your favorite salad dressing.

IMPERIAL SALAD

Take juice of 1 medium sized can of sliced pineapple, add 2 tablespoons of vinegar and enough hot water to make one scant quart and let come to boiling point.  
Pour this over 2 packages of orange jello. When cool add 2 cups of diced celery, 1 can pimientos diced, 1 1/2 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 about 15 minutes or until tender. Make a rich pie paste, line a baking dish around the sides with pie paste, 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 this to a nice brown, using plenty of butter.

CHICKEN SUPREME

1 chicken (hen)  
1 small onion  
1 can mushrooms  
Chopped almonds  
1 tablespoon butter

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, a layer of chopped almonds and so on until the dish is full. Cover with toasted bread crumbs and bake. Strain broth through a cloth before making the sauce.
MEATS—Continued

ROAST WITH CLABBER GRAVY

Rub in pepper and salt, then sear roast on all sides in hot grease, put strips of bacon on top, a stalk of celery in pan—baste with clabber while cooking in hot oven—that makes the gravy.

CHILI

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

Seed red peppers and wash. Boil in water 20 minutes. Take off skin and mash meat. Put 4 tablespoons tallow in pot and fry until crisp. Add the beef, let simmer for 15 minutes. Then add the pepper meat and water that the peppers were boiled in—also the garlic, salt and onions. Add more water if needed. Cook about four hours.

SCALLOPED OYSTERS

1 cup crumbs
1 cup cracker crumbs
1 cup melted butter

Pour butter slowly over crumbs, stirring all the time. Two layers of oysters, thin layer of crumbs, layer of oysters; sprinkle salt and pepper, layer of crumbs, layer of oysters. Four tablespoons oyster juice—four tablespoons cream. Bake 30 minutes in medium oven.

ITALIAN HASH

1 box macaroni
2 cups chopped meat

Cook macaroni in boiling water until tender. Drain, put in buttered baking dish, sprinkle with cheese. Pour over this a highly seasoned tomato sauce, made as follows: fry chopped onions and green peppers; add tomato hot sauce, salt and pepper. Bake, and serve hot.

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 and cracker meal. Fry in hot grease.

POK CHOPS

Lay pork chops in a baking pan—salt, pepper, and a little flour and about ½ cup water. Lay on top of the chops sweet potatoes, peeled and halved, and a few apples. Then cover and bake like a roast—until all are tender and done.

CRAB GUMBO

1 large can tomatoes
2 cans tomato sauce
1 can okra (drained)
3 onions
1 cup rice
1/2 pound sliced bacon
2 tablespoons shortening
3 cups crab meat

Salt, black pepper and chili powder to taste. Cook rice in boiling water 20 minutes. Drain, then let water run over rice to keep kernels separate. 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.

BAKED HAM

Soak ham over night, and allow 20 minutes to the pound for cooking. Boil half the time, allowing for cooking. Then remove outside skin. Cut the fat in squares, and stick a clove in each square—cover with brown sugar, and bake in covered pan in oven for the rest of the time allotted for cooking.
MEATS—Continued

TURKEY DRESSING

1 cup celery
1 green pepper
1 onion
1 cup pecans
1/2 loaf light bread
Same amount corn bread

Cook gizzard, liver and heart until done, and grind. Then cut a cup of celery, 1 green pepper, 1 onion, 1 cup pecans. The proportion of bread is 1/2 loaf, and the same amount of corn bread. Pour stock over bread. Salt and pepper to taste. 1/2 pound butter. Then mix all together real well.

STUFFED PEPPER

Grind meat and onion. Fry together before adding ground green peppers, celery, and tomatoes. Cook until mushy. Stuff peppers and sprinkle with cheese or bread crumbs. Bake in pan with a little water.

CREAM TUNA FISH

Melt butter in pan, add flour, pour in milk (making cream sauce). Then add a small dill pickle and juice of 1/2 lemon. Add 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 inner cut of ham about 1 inch thick. Put ham in roaster, apples on one side and Irish potatoes on the other. Take about 1/2 cup of cream or can milk, put over apples, potatoes and ham, and sprinkle a thick layer of IMPERIAL SUGAR (Old Time Brown). You can use any amount of ham, potatoes, or apples. Bake in a slow oven until done.

HAM PATTIES

1 1/2 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.

MEAT LOAF

2 tablespoons celery
2 tablespoons onions
2 tablespoons green peppers
1 pound veal
1/2 pound pork
1 egg
1 cup bread crumbs
1 cup sweet milk

Cook celery, onions and green peppers in 1/2 cup water for a few minutes. Add veal, pork, bread crumbs, egg, sweet milk. Season with salt, pepper and red pepper.

BEEF OLIVES

1 pound round steak
1 medium sized onion
1 tablespoon chopped parsley
1/4 teaspoon allspice
1 teaspoon salt
1/4 teaspoon pepper
2/3 cup stock or water
Bacon
1 teaspoon catsup
1 teaspoon vinegar

Have the round steak sliced very thin. Pound it with a rolling pin and dust with flour. Mix the seasonings well together, with the onion chopped fine. Cut the 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 it 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 in a slow oven (300 degrees 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**

### DUMPLINGS

- 2 cups flour
- 1 teaspoon baking powder
- 1 tablespoon butter
- 1 pinch of salt

If too stiff, add a little water. Shape into balls, let set five minutes. Cook in boiling salt water ten minutes without top. Remove, drain, break open with two forks, serve on platter. Pour brown butter over all.

### POTATO PANCAKES

- 1 egg
- 2 tablespoons flour
- 1/4 teaspoon salt
- Few grains pepper
- 2 cups raw grated potatoes
- Onion juice
- Milk

Beat egg and add flour, salt, pepper, potatoes and a few drops of onion juice. Add enough milk to make a stiff batter. Heat fat in frying pan—have about an inch deep. Drop a tablespoon of the batter in the fat and fry on both sides until golden brown.

### STUFFED CABBAGE

- 1 large head cabbage
- 4 eggs
- 1 box crackers (rolled into crumbs)
- 2 tablespoons butter
- Salt and pepper to taste

Method: 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.

### NOODLES

- 2 eggs
- 5 tablespoons of water

Beat eggs and water well. Flour enough to roll out on board, let dry, then cut.

### EGG NOODLES

- 1 1/2 cups flour
- 2 eggs

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 1 1/2 inches wide and then lay the strips on top of each other and cut into fine noodles.

### 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.

### CORN CHOWDER

- 2 tablespoons butter
- 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 cooked, add corn and milk. Thicken, season with salt and pepper.
VEGETABLES—Continued

EGG PLANT SOUFFLE

1 egg plant
2 tablespoons melted butter
2 tablespoons flour
1 cup milk
1/2 cup grated cheese
3/4 cup soft bread crumbs
2 teaspoons grated cheese
1 tablespoon grated cheese
1 tablespoon salt
2 eggs

Peel egg plant, cook until soft and tender, mash, add melted butter and flour, stirring constantly. When thick and smooth, add grated cheese, bread crumbs, grated onions, catsup, salt, egg yolks, last fold in stiffly beaten egg whites. Put in greased baking dish, set in pan of hot water in slow oven. Bake 45 minutes.

FRIED CUCUMBERS

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

CORN FRITTERS

1 can corn
1 teaspoon salt
1 tablespoon IMPERIAL SUGAR
2 eggs
Enough flour to make real stiff batter
2 tablespoons baking powder

Drop by spoonfuls into hot grease.

SWEET POTATOES WITH PINEAPPLE

Boke medium sized sweet potatoes until soft, and cut in half lengthwise. Scoop out center and cream, seasoning to taste with butter, IMPERIAL 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
1/2 cup catsup
2 tablespoons IMPERIAL Old Time Brown SUGAR
1/2 pound salt pork
Salt and pepper to taste

Wash the beans thoroughly and soak over night. In the morning use the 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, or until thoroughly baked and tender.

ASPARAGUS TIPS IN SAUCE

For two cans of asparagus make sauce as follows:

1 heaping tablespoon flour
1 heaping tablespoon butter
Pinch of nutmeg

Stir on fire until smooth. Use equal amount of sweet milk and asparagus juice. Add warm milk slowly to paste, then add asparagus juice, to which has been added juice of 1/2 lemon. Let tips soak in sauce. Serve hot.

CANDIED SWEET POTATOES

Pare six potatoes and parboil about 15 minutes. Then cut them in thick slices lengthwise. Place in casserole with the following ingredients between layers:

1 1/4 cups IMPERIAL Old Time Brown SUGAR
1/4 teaspoon salt
1/2 lemon, sliced very thin

Dot the top with 1 tablespoon butter and pour over about 3/4 cup water. Bake in moderate oven about 35 minutes then uncover and brown.
VEGETABLES—Continued

RED BEANS
1 pound red beans
1 teaspoon IMPERIAL SUGAR
4 tablespoons bacon grease
6 red peppers
Salt to taste

CREAMED TOMATOES AND CORN
1 can corn
1 can tomatoes
1 tablespoon butter
1 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 them come to a boil. Add cream, salt and pepper and let cook for few minutes.

CAULIFLOWER GRATINE
One cauliflower, which has been parboiled in salted water and drained.
1/2 cup sweet milk
1/4 pound grated cheese
1 small onion (chopped fine)
1 egg yolk
Put milk and onion in pan. Bring to a boil and let simmer 5 minutes. Add cheese. Let boil up again; 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 in hot oven 1/2 hour or until nicely browned. Serve hot in dish from oven.

CORN AND TOMATOES
1 cup corn
1 cup tomatoes
1 teaspoon IMPERIAL SUGAR
1 teaspoon salt
2 teaspoons chili powder
1/2 cup bread crumbs
2 tablespoons butter
Mix the corn, tomatoes, sugar, salt and chili powder. Pour in buttered casserole, cover with bread crumbs and dot with butter. Bake in moderate oven until crumbs are brown.

CABBAGE GUMBO
1 small head cabbage
1 large onion
3 tomatoes
2 green peppers
1 cup okra
2 tablespoons lard
2 tablespoons vinegar
1 tablespoon IMPERIAL SUGAR
Melt lard, 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. Serve with catsup.

SPINACH EN CASEROLE
2 tablespoons butter
1 tablespoon flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika
1 cup milk
2 1/2 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 1/4 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 in moderate oven about 30 minutes.
**LEMON FOAM**

8 eggs  
1/2 pound IMPERIAL SUGAR  
3 lemons  
1/2 ounce gelatine

Beat the yolks of eggs with IMPERIAL SUGAR. Add juice and grated peel of lemons. If wanted to serve in a form, take 1/2 ounce gelatine dissolved in as small quantity of water as possible. Add to gelatine mixture after it has simmered over fire for two or three minutes, and until mixture begins to thicken. Let stand until cool, then add whites of stiffly beaten eggs, and pour into mold. Dispense with gelatine if you do not use form. Just serve in glass bowl, covering the top with sweetened whipped cream.

**MINT ICE**

1 pound red and white stick mint candy  
1/2 pint milk or thin cream  
1 quart heavy cream

Crush candy, put into the pint of milk over night to dissolve. Next day add quart of heavy cream which has been whipped and freeze.

**FIG PARFAIT**

1/2 cup IMPERIAL SUGAR  
1 cup water  
1 tablespoon gelatine  
2 eggs (whites)  
1/2 pint cream  
1 cup of preserved figs  
1 cup pecans  
1 orange  
3 tablespoons lemon juice

Boil sugar and water until it spins. Dissolve gelatine in 2 tablespoons hot water, add sugar and water (set in double boiler to keep hot). Add the whites of eggs, whipped cream, figs (cut fine), chopped pecans, grated rind of an orange and tablespoon lemon juice. Mix thoroughly and place in ice box to chill.

**CHOCOLATE MARLOW CREAM**

1 cup milk  
1 1/2 tablespoons vanilla  
1 square chocolate  
1/2 pint whipping cream  
Pinch of salt  
1/4 pound marshmallows

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

**FROZEN CUSTARD**

1 pint milk  
2 eggs  
1 cup IMPERIAL SUGAR  
1/4 teaspoon salt

Beat eggs, add sugar and salt. Scald milk, pour over beaten eggs. Put on fire and cook until it boils. Cool. Add 1 teaspoon of vanilla just before freezing.

**LEMON SHERBET**

1 pint sweet milk  
Juice of 1 1/2 lemons  
1 cup IMPERIAL SUGAR, dissolved in milk

Partly freeze, then add juice of lemons.

**PINEAPPLE SHERBET**

1 small can of shredded pineapple  
Juice of 3 lemons  
1 cup IMPERIAL SUGAR

Mix well and pour into ice trays. When thoroughly chilled, add 1 quart sweet milk. Freeze. This makes about 2 quarts sherbet.
**FROZEN DESSERTS—Continued**

### VANILLA ICE CREAM

- 2 cans condensed milk
- 2 cans boiling water
- 6 eggs
- 1½ cups IMPERIAL SUGAR

Beat eggs and sugar. Dissolve condensed milk in boiling water thoroughly and add sweet milk. Add sugar and eggs and salt. Cook in double boiler until thick or creamy. Stir constantly. Cool, add cream and vanilla, freeze and pack. This serves fifteen.

### ORANGE SHERBET

- 3/4 cup IMPERIAL SUGAR
- 3/4 cup water
- Grated rind of one orange
- 1/2 cup orange juice

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 egg beater until light. Add cream and fold in stiffly beaten egg whites to which salt has been added. Pour into tray and freeze. Six to eight servings.

### CREOLE TUTTI-FRUTTI

- Quart orange sherbet
- 1/2 pint canned or fresh figs
- 1/2 pint cherries, seeded
- 1/2 pint canned apricots
- 1/2 pint of canned pineapple
- 1/2 pint canned peaches
- 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 white 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 the orange sherbet—close tightly and set to cool.

### MOCHA CREAM

- 2 tablespoons coffee (ground fine)
- 1 cup milk
- 1 tablespoon flour
- 1/2 cup IMPERIAL SUGAR

Add coffee to 1/2 cup of sweet milk and place in top of double boiler. Cook 5 minutes. Remove and strain through cheese cloth and cool. Mix flour and sugar. Add slowly 1/2 cup scalded milk. Cook in double boiler for 15 minutes. Combine with salt and well beaten egg yolks. Cook for 5 minutes, stirring constantly. Add first mixture. Fold in whipped cream. Pour in tray and freeze. Before dessert has frozen solid enough to serve, remove tray and stir well with a spoon and from front to back of tray. Then carefully fold in stiffly beaten egg whites to which salt has been added. Allow to finish freezing without further agitation.

### DESSERTS—PUDDINGS

#### BAKED APPLE WITH COCOANUT DRESSING

- 4 large apples cored
- 1/2 cup butter
- 1 cup IMPERIAL Confectioners Powdered SUGAR
- 1 orange
- 3 tablespoons cream
- 2 eggs (whites only)
- 1 cup cocoanut

Bake apples until soft and use either hot or cold. Beat butter with powdered sugar, add cream, whites of eggs stiffly beaten, strained juice of orange and cocoanut, fill into center of apples.

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**Note:** The page seems to be a continuation from a previous page, discussing the preparation of various frozen desserts, including vanilla ice cream, orange sherbet, and creole tutti-frutti. It also includes a recipe for mocha cream and baked apple with cocoanout dressing.
DESSERTS—PUDDINGS—Continued

COCOANUT STUFFED APPLES
Core 6 large apples. Stuff cavity with grated cocoanut. Make a syrup of one cup IMPERIAL SUGAR and 1/2 cup water. Bake in moderate oven until soft.

CARAMEL CUSTARD
1 pint milk
4 eggs
1 teaspoon vanilla
1 cup IMPERIAL SUGAR
Water to cover

Put in skillet 1 cup IMPERIAL 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 pudding mold that holds quart, line inside with caramel, spreading evenly all around. Put mold in cool place to become thoroughly cold. Have 1 pint milk in a bowl and break in 4 eggs, add sugar to taste and teaspoon vanilla or lemon extract. Beat with egg beater about five minutes. Strain through sieve into mold. Place the mold in tin pan filled with water to half the height of the mold and place in moderate oven. 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
Whites of four eggs beaten very stiff
1 cup IMPERIAL SUGAR
1 tablespoon vinegar
1 teaspoon vanilla

Beat whites very stiff, add sugar and vinegar, gradually add vanilla, put in an ungreased stem cake pan, bake in a very slow oven 45 minutes. Spread whole cake with cream that is whipped stiff, 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
4 tablespoons cornstarch
1 cup nuts
Few grains salt

Boil together 20 minutes; add nuts just before taking from fire. Pour into molds. Serve with plain or whipped cream. Dates may be added.

MARSHMALLOW PUDDING
1 pound marshmallows
1 cup pecans
1 small bottle cherries
2 tablespoons gelatine
4 tablespoons cherry juice
4 tablespoons IMPERIAL SUGAR
6 tablespoons boiling water
1 pint whipped cream

Soak gelatine 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. This serves 16 people.

DATE PUDDING
2 dozen large dates
1 cup IMPERIAL Confectioners Powdered SUGAR
6 egg whites
Juice 1/2 lemon

Stone dates and wash. Beat whites very thick. Mix egg whites and dates with a fork, add the sugar and beat light. Add lemon juice (vanilla may be used if desired). Put into deep basin and bake slowly 1/2 hour. Serve when cold with whipped cream.

CHOCOLATE BISK
4 eggs
1 square bitter chocolate
1 quart whipped cream
1 teaspoon vanilla

Beat egg yolks, add sugar and melted chocolate. Add cream beaten very stiff, then egg whites beaten very stiff. Freeze 3 or 4 hours.
DESSERTS—PUDDINGS—Continued

ICE BOX CAKE

- 2 eggs
- ½ cup butter
- 1½ cups IMPERIAL SUGAR
- 1 cup grated pineapple
- 1 cup chopped pecans
- 1 pound of vanilla wafers

Cream butter, sugar and eggs, drain pineapple and add to the mixture. Line a loaf pan with wax 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 wax paper. Place something heavy on top of cake to press it together and make it firm, let set in ice box for 24 hours, slice and serve with whipped cream.

ITALIAN CREAM

- ½ cup IMPERIAL SUGAR
- 1 envelope gelatine
- 1 quart sweet milk
- 4 eggs
- 1 teaspoon vanilla flavor

Soak gelatine in ½ cup cold water. Beat yolks of eggs with sugar. Stir into boiling milk, add gelatine. When cold fold in the beaten whites. Place in ice box for several hours or until it sets. Serve with whipped cream.

CARAMEL PUDDING

- 1 cup IMPERIAL Old Time Brown SUGAR
- 2 cups milk
- ¼ cup flour
- 2 eggs

Mix sugar and 1½ cups of milk. Scald until sugar is melted. Mix flour with egg yolks and rest of milk. Add to hot milk and stir until it thickens. Remove from fire and fold in egg whites.

EVE’S PUDDING

- 1 heaping cup fine dry bread crumbs
- ½ pound pared and chopped apples
- ½ pound seeded raisins, chopped
- 6 eggs
- 1 cup IMPERIAL SUGAR
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 glass brandy
- 1 teaspoon salt
- ½ pound suet chopped to a powder

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

ORANGE FLUFF

- ⅔ cup IMPERIAL SUGAR
- 2/3 cup cold water
- 1 cup orange juice
- ½ teaspoon gelatine
- 1 tablespoon water
- 2 cups whipped cream

Cook together sugar and 2/3 cup cold water. Remove from heat, add grated rind, ¼ cup orange juice and gelatine, 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 pound dates
2 eggs (well beaten)
2 tablespoons flour
1 cup walnuts
½ cup IMPERIAL SUGAR
1 teaspoon baking powder

Wash dates, steam a few minutes. Cut in two and put layers in buttered pan and then layer of nuts. Pour batter over this and bake 20 minutes in moderate oven. Serve with whipped cream.

DATE PUDDING

1 1/2 cups IMPERIAL Old Time Brown SUGAR
1 1/2 cups warm water
1 cup flour
1 cup IMPERIAL SUGAR
1 teaspoon baking powder

Dissolve Old Time Brown Sugar in warm water. Set this to one side and make the following batter. Sift together flour, IMPERIAL 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. Serve with whipped cream.

PRINCESS PUDDING

Yolks 3 eggs
1/3 cup IMPERIAL SUGAR
Grated rind of 1/2 lemon
2 tablespoons lemon juice

Soak gelatine in cold water. Beat yolks until lemon color. Add sugar gradually, then grated lemon rind, juice and gelatine. When this begins to thicken in double boiler, fold in beaten egg whites. Serve with whipped cream.

CORN FLAKE STRUDEL

Butter
Corn Flakes
Apples

Line a buttered dish with corn flakes, put in a layer of thinly sliced apples, sprinkle with IMPERIAL SUGAR, cinnamon and dot with butter. Fill to top with alternate layers covering with a layer of corn flakes. Bake in a moderate oven until apples are soft. Nuts may be added.

APRICOT MINUTE TAPIOCA

3/4 pound dried apricots
3 tablespoons minute tapioca
1/2 cup IMPERIAL SUGAR
3 cups water
1/2 teaspoon salt

Wash apricots. Soak in 2 cups water 1 hour and cook until tender. Drain. To juice, add enough water to make two 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 people.
BREADS

BISCUITS

2 cups flour
2 flat teaspoons baking powder
1 teaspoon salt
2 tablespoons shortening

Sift together flour, salt, baking powder. Cut in with fork 2 tablespoons shortening. Add enough sweet milk to make a pliable dough. Roll out on floured board. Cut and bake in hot oven.

ICE BOX ROLLS

1 quart sweet milk
3/4 cup shortening
1 cup IMPERIAL SUGAR
1 yeast cake
1 teaspoon salt
1 teaspoon soda
1 1/2 teaspoons baking powder

Mix milk, sugar and shortening and bring to boiling point. Cool to blood heat. Dissolve yeast in the liquid and add enough flour to make dough the consistency of cake batter, adding salt. Allow to rise 2 hours in warm place. Work down and add flour (into which has been added soda and baking powder) until dough is of bread dough consistency. Make out enough rolls for meal and let rise 2 hours before baking. Put remaining dough in refrigerator until ready to make more rolls. This recipe makes 6 dozen rolls.

WHOLE WHEAT ROLLS

1 cake yeast
1/2 cup lukewarm water
1/2 cup IMPERIAL SUGAR
1 cup mashed potatoes
1 cup scalded milk
2/3 cup shortening
1/2 cup lukewarm water
1 1/2 teaspoons salt
2 eggs
1 cup IMPERIAL SUGAR
2 cups whole wheat flour
2 cups white flour

Dissolve yeast in lukewarm water. Scald milk, add shortening, salt, sugar and potatoes. When this is 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 about double in size.

PARKER HOUSE ROLLS

Scant 4 cups flour (sifted)
1 1/2 cups milk (scalded and cooled)
2 eggs
1/3 cup shortening
1 cake yeast
1 1/4 teaspoons salt
1/3 cup IMPERIAL 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 bulk. Knead down and let rise 45 minutes. Turn dough on board, roll out 1/4 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 medium hot oven from 10 to 15 minutes.

BREAD—QUICK METHOD

2 cakes yeast
1 pint lukewarm water
1 pint lukewarm milk
3 tablespoons IMPERIAL SUGAR
2 tablespoons melted lard
3 quarts sifted flour
1 1/2 tablespoons salt

Dissolve yeast and sugar in milk and water, add lard 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 1 1/2 hours. Mold into loaves. Place in greased pans. Cover and let rise until double in bulk. Bake in slow oven.
CINNAMON ROLLS

1 cup scalded milk
1/4 cup IMPERIAL SUGAR
1 teaspoon salt
1/4 cup shortening
1 yeast cake

Add sugar, salt and shortening to scalded milk. Let cool. Add yeast to warm water to dissolve; then add beaten egg, extract and enough flour to make dough that can be rolled out real thin. Divide dough into three parts. Spread with this mixture:

3 teaspoons warm water
1 egg
1/2 teaspoon each of lemon and orange extract

3/4 cup IMPERIAL SUGAR
2 teaspoons cinnamon
3 tablespoons melted butter

Roll up as Jelly roll. Slice in one inch slices. Place in greased pan; let rise 45 minutes. Bake in moderate oven.

QUICK LIGHT ROLLS

1 yeast cake
1 cup sweet milk
1 teaspoon salt
1 tablespoon IMPERIAL SUGAR

Scald milk. Cool. Dissolve cake in milk and add 1 1/2 cups flour, beat until smooth. Then add salt, sugar, shortening and beaten egg white. Stir, add rest of flour and knead lightly. Then place in greased bowl and let rise twice in bulk, 25 minutes each, then roll to thickness of biscuit, cut and put to rise 30 minutes. Bake 10 minutes in moderate oven.

STANDARD WAFFLE RECIPE

2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt

1/2 cup IMPERIAL SUGAR
1 egg
1 1/4 cups milk
2 tablespoons 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 CAKE

1 1/2 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1 tablespoon melted butter

2 tablespoons IMPERIAL SUGAR
1 egg
1 1/4 cups milk

Bake on a hot griddle pan.

NUT BREAD

2 1/2 cups white flour
2 1/2 teaspoons baking powder
1 1/2 small cup IMPERIAL SUGAR
1/2 teaspoon salt

1 cup nut meats, broken
1 egg, beaten well
1 cup sweet milk

Sift flour and baking powder well together. After mixing all ingredients, let stand about 15 minutes before baking in buttered pan. Not too hot oven.

CORN BREAD

1 cup corn meal
1 cup flour
4 teaspoons baking powder
1 teaspoon salt

2 tablespoons IMPERIAL SUGAR
1 egg
1 cup milk
1 tablespoon melted shortening

Combine in the order mentioned. Pour in greased pan and bake in moderate oven.
SOUTHERN SPOON BREAD

1 quart milk
2 cups corn meal
1 teaspoon salt
3 tablespoons butter
3 eggs

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

FRENCH TOAST

1 egg
½ cup milk
1 tablespoon IMPERIAL 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 pan, turning so that both sides are well browned. Serve hot with syrup and butter or jelly.

FRUIT TOAST

1 egg beaten lightly
1 cup IMPERIAL SUGAR
1 cup peaches or any other fruit
Pinch of salt
Stale bread

Slice bread, brown on one side in butter (in a skillet), turn over, put mixture on top and let cook for just a minute. Serve hot.

KALACA

1 cake yeast
1 egg well beaten
1 pint sweet cream
1 teaspoon salt
½ cup IMPERIAL SUGAR
½ cup butter

Pour flour enough to make rather stiff dough. Let rise then roll out on board. Cut in pieces and any of the following may be put inside after pinching edges together; cooked raisins, prunes, cherries, sausage, or cottage cheese. Let rise and bake.

CRYS TALIZED APPLES

2 cups IMPERIAL SUGAR
6 apples
1½ cups water
½ lemon
Handful Red Cinnamon Candy

Boil sugar and water for fifteen minutes together with half a lemon cut in slices. Into this boiling syrup put the peeled and cored apples and the candy. Watch them to see that they don’t break. Cook about ten minutes, depending on the kind and size of fruit. Try them with a fork. 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. Set away in a cold place. The syrup should form a jelly.

CRANBERRY CONSERVE

1 quart cranberries
1 large orange
1 cup toasted pecans
2 cups IMPERIAL SUGAR

Grind the raw cranberries, orange and pecans, add sugar. Chill and serve with meat.

PEACH HONEY

Place ripe peaches through food chopper. Add 1½ cups IMPERIAL SUGAR to 1 cup of peaches. Boil 10 minutes. Seal in jars.
CRANBERRY SAUCE
1 quart cranberries
2 cups boiling water
Cook berries in water until berries are tender, then run through a sieve. Add sugar and return to fire. Cook about five minutes, then pour in molds.

APPLE JELLY
¾ cup IMPERIAL SUGAR
1 dozen apple peelings
Boil apple peelings in water, strain, add ¾ cup IMPERIAL 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.

ORANGE MARMALADE
2 grapefruit
2 lemons
Grind 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 SUGAR. Boil until it jellies, an hour and 30 or 45 minutes. Seal in hot jars.

STRAWBERRY PRESERVES
2 cups IMPERIAL SUGAR
Juice of ½ lemon
Put all together in sauce pan and let sugar melt carefully. When it begins to boil, time it and boil 20 minutes exactly. Stir carefully once in a while. Let cool in same sauce pan. When cold put one berry in jar at a time. Seal cold.

SWEET PICKLED PEACHES
2 lbs. IMPERIAL Old
Time Brown SUGAR
1 pint vinegar
1 ounce stick cinnamon
Cook 20 minutes in a preserving kettle. Peel ½ bushel peaches and stick each with several cloves. Put into syrup and cook until soft. Seal while hot.

MUSTARD PICKLES
50 small cucumbers (cut up)
3 cauliflowers (cut up)
3 green peppers (cut up)
6 pounds green tomatoes (sliced)
3 pounds pickling onions
Make a hot brine (about 1 cup salt) and cover and let stand over night. Drain thoroughly and pour over a dressing made as follows:
1½ quarts vinegar
1 box dry mustard
3 tablespoons turmeric powder
4 cups IMPERIAL Old
Time Brown SUGAR
½ cup flour
Mix flour, turmeric powder and mustard together and smooth to a paste with a little cold water. Add to hot vinegar. This makes 7 pints. Celery and various vegetables may be used.

BREAD AND BUTTER PICKLES
1 cup vinegar
½ teaspoon celery seed
1 tablespoon turmeric powder
1 onion to 4 pints cucumbers
1 cup IMPERIAL SUGAR
½ teaspoon mustard seed
1 tablespoon salt
Cook onions in water until soft. Drain water from onions. Cook sugar, vinegar and spices, then add onions and cucumbers. Cook until they change color. Bottle hot.
BREAD AND BUTTER PICKLES

12 large cucumbers
1 1/2 quarts onions
1 quart vinegar
2 cups IMPERIAL SUGAR
2 tablespoons prepared mustard

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.

BREAD AND BUTTER PICKLES

For 1 pint of pickles use:
1 1/2 cups IMPERIAL SUGAR
1/2 teaspoon turmeric powder
1 teaspoon salt
1 cup of onion (celery if desired)
1 1/2 cups vinegar
1 1/2 teaspoons celery seed
3 cucumbers

Slice cucumbers and onions, put in boiling mixture. Bring to a boil then place in jars and seal.

GREEN PEPPER CHILI SAUCE

1 hot red pepper
12 onions (ground)
3 tablespoons salt
1 cup IMPERIAL 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 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 of black pepper

Bring to a boil, put cucumbers in, bring back to a boil. Then put in jars. (You do not have to seal them.)

PICKLED ONIONS

Make a salt brine strong enough to float an egg. Boil that until it is clear about five minutes. Pour this boiling hot over peeled onions and let stand all night. Next morning drain all brine off and pack onions in jars with:
1 teaspoon of white mustard seed, 3 or 4 dry red peppers. Then cover with the following: 1 gallon pickling vinegar, 1/2 cup IMPERIAL SUGAR.

Boil this and let cool before pouring over onions in jars.

TOMATO PRESERVES

1/2 cup IMPERIAL SUGAR
to 1 cup tomatoes
1/2 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.
PRESERVES—PICKLES—Continued

HOT CHOW-CHOW

Cut up about:
- 2 dozen cucumbers
- 1 1/2 dozen bell peppers
- 1 bunch carrots
- 3 or 4 heads of cabbage
- 1 dozen onions

Soak over night in salt water (3 cups salt).

Next morning put on to boil the following liquid:
- 1/2 gallon vinegar
- 3 tablespoons dry mustard
- 3 tablespoons mustard seed
- 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 jars while hot and seal.

DILL PICKLES

Wash and cut ends off cucumbers. Soak over night 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 the 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
- 1/2 cup salt
- 1 cup vinegar

Seal hot and don't use for 2 or 3 weeks.

CAKES

ANGEL FOOD CAKE

12 egg whites
1 1/2 cups IMPERIAL SUGAR
1 cup pastry flour
1 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon almond flavor

Beat whites of eggs until frothy; add cream of tartar and continue beating until egg whites stand up in firm peaks. Then sift in the sugar gradually, fold in the flour mixed with salt and sifted four times. Add flavoring. Bake one hour in angel cake pan.

PERFECTION ANGEL FOOD CAKE

1 cup and 1 tablespoon cake flour
1 1/2 cups IMPERIAL SUGAR
12 egg whites
1 1/4 teaspoons cream of tartar
1/4 teaspoon vanilla extract
1 teaspoon almond extract

Sift flour once, measure and sift 4 more times. Sift IMPERIAL 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 angel food pan and bake real slowly for 1 hour and 10 minutes, increase the heat the last 10 minutes. Remove from oven and invert the pan for 1 hour or until cold.
CHOCOLATE ANGEL FOOD CAKE

- 11 egg whites
- 1 1/2 cups IMPERIAL SUGAR (sifted 5 times)
- 4/5 cup flour and 1/5 cup cocoa (sifted together 5 times)

Beat the egg whites until foamy, then add the salt and cream of tartar, then finish beating until stiff. Slowly fold in the sugar, flavor and last the flour and cocoa mixture. Bake in a slow oven for 45 minutes.

GOLD CAKE

- 1 1/2 cups butter
- 1 1/2 cups IMPERIAL SUGAR
- 10 egg yolks
- 2 teaspoons baking powder
- 2 cups flour
- 1/4 teaspoon salt
- 1/4 cup milk
- 1 teaspoon orange or vanilla extract

Cream butter and sugar thoroughly and add well beaten egg yolks. Sift dry ingredients together and add alternately with milk. Add extract. Bake in a greased and floured angel cake pan in a medium oven.

IMPERIAL SPONGE CAKE

When making angel food cake, use the yolks for the following cake:

- Pinch of salt
- 12 egg yolks
- 2 cups IMPERIAL SUGAR
- 1 cup undiluted canned milk
- 2 cups cake flour
- 1 teaspoon baking powder

Sift flour five times with the baking powder and add slowly to the yolks, beat well and then add 1 cup of sugar. Flavor to taste and bake in a large loaf pan.

ICE WITH FOLLOWING:

- 2 squares bitter chocolate
- 5 teaspoons butter
- 5 tablespoons cream
- Pinch of salt

These are melted together and enough IMPERIAL Pulverized SUGAR is added to make it of right consistency to spread.

When cool, cut cake in squares.

A GOOD CAKE

- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs unbeaten

Sift flour, baking powder, and salt together two or three times, put two eggs in cup and add enough cream to fill cup, beat well and add sugar and flour and bake in two 9 inch cake pans. Put layers together with any good filling or cut in squares and top with any good fruit and whipped cream. Crushed pineapple is good to use with the above.

CREAM VELVET CAKE

- 1 1/2 cups sifted pastry flour
- 3/4 cup IMPERIAL SUGAR
- 2 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 5 tablespoons of cooking oil
- 2/3 cup water
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract
- 2 eggs

Add sugar to the cooking oil and mix thoroughly. Add unbeaten eggs one at a time, beating thoroughly after each addition. Add water with extracts, fold in sifted dry ingredients. Bake in 2 small layers in a hot oven (400 degrees) 20 to 25 minutes.
### CAKES—Continued

#### WHITE CAKE

- 2 cups IMPERIAL SUGAR
- ¾ cup butter
- ½ cup milk
- ½ cup water
- 1 ¼ cups cake flour

Cream butter and sugar, add alternately milk and water with flour and baking powder. Add last stiffly beaten egg whites. Bake in layers.

#### WHITE CAKE

- 2 cups IMPERIAL SUGAR
- ½ cup butter
- ½ cup sweet milk
- 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. Vanilla. Bake in layers.

#### SOUTHERN ORANGE COCOANUT CAKE

- ½ cup shortening
- 1 ¼ cups IMPERIAL SUGAR
- Grated rind of 1 orange
- 2 ¼ cups cake flour or 2 cups plain flour
- 1 ½ cups IMPERIAL SUGAR
- 1/2 cup sweet milk
- 2 teaspoons baking powder
- 1 cup orange juice
- 2 egg whites
- 1 teaspoon vanilla

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 sifted flour and orange juice. Add a cup of cocoanut (the rest for icing).

Fold in stiff egg whites and pour into well greased and floured 8 inch cake pans. Bake 35 minutes in slow oven.

**Frosting:**

- 2 cups IMPERIAL SUGAR
- ½ cup water
- 2 egg whites
- ½ teaspoon cream of tartar
- 5 tablespoons cold water
- 1 teaspoon vanilla

Put in top of double boiler and beat with dover egg beater seven minutes—remove and spread between layers.

#### DEVILS FOOD CAKE

- 1 cup shortening
- 2 cups IMPERIAL SUGAR
- 4 eggs
- 1 cup heavy buttermilk
- 1 teaspoon of soda
- 2½ cups flour
- 4 tablespoons cocoa
- Vanilla

Cream sugar and shortening. Add well beaten eggs and beat together. Mix soda and milk and add alternately with flour. Stir in cocoa to suit taste. Bake in layers.

#### RED DEVILS FOOD CAKE

- 1 ¼ cups IMPERIAL SUGAR
- ½ cup butter
- 2 egg yolks (beaten)
- ½ cup cold coffee
- 4 tablespoons cocoa
- 1 cup sour milk
- 1 teaspoon soda (heaping)
- 2 cups flour
- 1 teaspoon vanilla

Bake in 2 layers.

**ICING:**

- 1 ¼ cups IMPERIAL SUGAR
- 2 egg whites (unbeaten)
- ¼ teaspoon cream of tartar
- 5 tablespoons cold water
- ½ teaspoon vanilla

Put in top of double boiler and beat with dover egg beater seven minutes—remove and spread between layers.
CAKES—Continued

CHECKERBOARD CAKE

WHITE PART:

- ½ cup shortening
- 1 ½ cups IMPERIAL SUGAR
- ½ cup milk (sweet)
- ½ cup water
- 3 cups flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- 3 egg whites beaten and folded in last

DARK PART:

- ½ cup butter
- 1 cup IMPERIAL SUGAR
- 2 cups flour
- ½ cup sour milk
- ½ teaspoon soda
- ½ pound chocolate, melted
- Eggs beaten separately
- 1 teaspoon vanilla
- Fold in egg whites last

Mix batters in order given and bake either in layers, one light and one dark alternately or in checkerboard cake pan and put together with chocolate filling. Ice over whole cake with cooked frosting.

CHOCOLATE FILLING:

1 tablespoon cornstarch
1 cup IMPERIAL Confectioners
Powdered SUGAR
1 tablespoon water
3 tablespoons cream
1 egg beaten
1 teaspoon vanilla
Cook all in double boiler

MARSHMALLOW FROSTING:

Cook 1 cup IMPERIAL SUGAR and ½ cup water until it spins a thread. Cut 8 marshmallows and add to above. Pour over 2 egg whites beaten stiff, add 1 teaspoon vanilla and spread when right consistency.

CHOCOLATE LAYER CAKE

1 cup butter
1 cup water
2 cups IMPERIAL SUGAR
3 cups flour

4 eggs
1 heaping teaspoon 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. Cook in moderate oven. This makes 4 layers.

FILLING:

1 ¾ cups IMPERIAL SUGAR
¾ cup water
Butter size of walnut
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 fire until thick. If lumpy take from fire and beat until smooth with egg beater. Allow to cool before stacking cake.

JAM CAKE

½ cup butter or shortening
1 cup IMPERIAL SUGAR
3 eggs
2/3 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 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 3 layers and put together with caramel icing.
CAKES—Continued

BROWN STONE FRONT

\[
\begin{align*}
\frac{3}{4} \text{ cup butter} & \quad 5 \text{ eggs} \\
2\frac{1}{2} \text{ cups IMPERIAL SUGAR} & \quad \frac{1}{2} \text{ cake bitter chocolate} \\
2 \text{ cups flour before sifting} & \quad \frac{3}{4} \text{ cup boiling water} \\
1 \text{ cup buttermilk} & \quad 3 \text{ teaspoons vanilla} \\
1 \text{ teaspoon soda} & \\
\end{align*}
\]

Cream butter and sugar, add alternately milk and flour. Save 1/3 cup of milk in which to dissolve soda. Add eggs beaten together. Melt chocolate over hot water, when ready to put in pan, add boiling water, and stir until smooth. Add pecans and vanilla. Bake quickly.

FILLING:

\[
\begin{align*}
3 \text{ cups IMPERIAL SUGAR} & \quad \frac{1}{2} \text{ cup butter} \\
1 \text{ cup sweet milk} & \quad 1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cake bitter chocolate} & \quad \text{Pecans} \\
\end{align*}
\]

Stir well sugar and milk. Break chocolate and put in after boiling. Cook from 5 to 7 minutes. When about half done, add butter, cool, add vanilla, pecans and beat well.

FUDGE CAKE

\[
\begin{align*}
2 \text{ cups IMPERIAL SUGAR} & \quad 4 \text{ eggs beaten light} \\
1 \text{ cup flour} & \quad (\text{add to mixture}) \\
3 \text{ tablespoons cocoa (sift together)} & \quad 2 \text{ cups pecans} \\
1 \text{ cup butter or shortening} & \quad \text{Pinch salt} \\
(\text{add to dry ingredients}) & \quad 1 \text{ teaspoon vanilla} \\
\end{align*}
\]

Bake 45 minutes in moderate oven in shallow pan.

LIEB KUCHEN

\[
\begin{align*}
8 \text{ eggs} (\text{reserve 3 whites for icing}) & \quad 3 \text{ cups flour} \\
1\frac{1}{2} \text{ cups IMPERIAL SUGAR} & \quad \frac{1}{2} \text{ pound sweet chocolate} \\
1 \text{ cup syrup} & \quad 6 \text{ cups pecans} \\
\end{align*}
\]

Beat well together, add sugar, syrup, melted chocolate, sift flour, 1 teaspoon cinnamon, \(\frac{1}{2}\) teaspoon nutmeg, allspice, cloves and salt.

ICING TO LIEB KUCHEN:

\[
\begin{align*}
3 \text{ cups IMPERIAL SUGAR} & \quad 1 \text{ tablespoon white syrup} \\
\frac{3}{4} \text{ cup water} & \quad 1 \text{ tablespoon vinegar} \\
\end{align*}
\]

Boil until it spins a thread, pour on 3 beaten whites of eggs.

POTATO CAKE

\[
\begin{align*}
1 \text{ cup butter} & \quad 4 \text{ egg whites} \\
2 \text{ cups IMPERIAL SUGAR} & \quad 2 \text{ cups of flour} \\
1 \text{ cup pecans} & \quad 1 \text{ teaspoon baking powder} \\
\frac{1}{2} \text{ cup milk or cream} & \quad 1 \text{ teaspoon cinnamon} \\
1 \text{ cup chocolate} & \quad 1 \text{ teaspoon of cloves} \\
1 \text{ cup mashed potatoes} & \\
\end{align*}
\]

Cream butter and sugar, add yolks of eggs. Add chocolate, pecans, spices and mix well. Then add potatoes and milk and flour. Beat whites of eggs and fold in the other mixture. Bake one hour in oven.

SPICE CAKE

\[
\begin{align*}
1 \text{ cup butter} & \quad 1 \text{ teaspoon each, cinnamon, nutmeg, allspice, and cloves} \\
2 \text{ cups IMPERIAL SUGAR} & \quad \text{Whites of 8 eggs} \\
1 \text{ cup milk} & \quad 3 \text{ cups flour} \\
3 \text{ rounding teaspoons baking powder} & \\
\end{align*}
\]

Cream butter and sugar, add milk alternately with sifted flour, and spices, whites of eggs beaten stiff. Add baking powder last. Bake 50 minutes.
A MAN'S FAVORITE

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

Blend shortening, sugar and egg thoroughly in one operation. Add raisins and 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. Beat well, pour into greased loaf pan and bake about one hour in a 350 degree F. oven.

SHELL BARK CAKE

1/2 cup shortening
3/4 cup IMPERIAL SUGAR
3 eggs, separated
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1/4 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. Stir in beaten egg whites and chopped nuts. Bake in a loaf in a moderately hot oven (350 degrees F.) for about 45 minutes.

IRISH POTATO CAKE (Loaf)

1 cup shortening or butter
1 1/2 cups IMPERIAL SUGAR
3 eggs
2 squares bitter chocolate, melted
1 cup mashed potatoes
1 cup sweet milk
2 cups flour
2 teaspoons baking powder
1/4 teaspoon nutmeg
1/4 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 flavoring and bake in greased and floured pan in medium oven.

DATE CAKE

1 pound pitted dates
2 cups boiling water
2 cups IMPERIAL SUGAR
3/4 cup butter
2 eggs
2 cups cake flour
2 teaspoons soda
1 teaspoon vanilla flavor
3/4 cup chopped pecans

Mix dates, boiling water and soda. Let stand while mixing other ingredients. Cream butter and sugar, add eggs well beaten, add to date mixture, then add flour, pecans and vanilla. Bake 1 hour and 20 minutes in slow oven.

DATE MUFFINS

1 package dates
1 cup boiling water
1 teaspoon soda
2 tablespoons butter
1 cup IMPERIAL SUGAR
1 egg
1 1/2 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 SUGAR and egg. Add to date mixture. Flour and vanilla. Makes 18 muffins.
CAKES—Continued

BANANA CAKE

1 1/2 cups shortening
1 1/2 cups IMPERIAL SUGAR
4 tablespoons sour milk
1 whole egg
1 cup mashed bananas
1/2 cup nuts
1 teaspoon vanilla
1/4 teaspoon salt
2 1/4 cups pastry flour
1 teaspoon soda
1/2 teaspoon baking powder

Mix IMPERIAL SUGAR and shortening, add unbeaten egg. Mix salt with flour, add soda to sour milk, combine with first mixture; now mash bananas and add alternately with flour to batter. Flour nuts and add to batter. Makes a two layer cake. Caramel icing.

WHITE FRUIT CAKE

2 cups IMPERIAL SUGAR
1 cup of butter or shortening
1 cup sour milk
2 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon soda (dissolved in milk)
7 egg whites
1 tablespoon vanilla extract
1 teaspoon lemon extract
1 pound crystallized pineapple
1 1/2 cups of crystallized cherries
2 boxes dates
1 pound pecans

Cream sugar and butter, add flour and milk alternately, fold in beaten egg whites, add flavoring. Dredge fruits and nuts with flour and add to mixture. Bake in two loaf pans lined with well-buttered brown paper.

LIGHT FRUIT CAKE

1 cup butter
1 cup IMPERIAL SUGAR
1/2 cup sweet milk
4 egg whites
2 cups flour
1/2 cup raisins
2 ounces citron
1/2 cup chopped walnuts
3 level teaspoons baking powder

Cream butter, add sugar gradually, add egg whites beaten stiff, add flour and baking powder (which has been sifted together 4 times) alternately with milk, then add fruits. Bake in slow oven.

FRUIT CAKE

2 cups butter
1 dozen eggs
1 cup molasses to 1 teaspoon soda
1 pint brandy or wine
5 cups flour
2 cups IMPERIAL SUGAR
1 pound pineapple
4 pounds nuts
1/4 pound orange peel
1/4 pound lemon peel
1 tablespoon cinnamon
1 tablespoon nutmeg
1 tablespoon cloves
1 tablespoon mace
4 pounds raisins
2 pounds currants
1 pound citron
1 pound cherries
1 pound dates

Cream sugar and butter, add eggs, then molasses with soda, and wine. Mix flour with fruits and spices. Mix well. Cook in slow oven. Makes about 20 pounds of cake.
DARK FRUIT CAKE

1 pound butter
1 pound IMPERIAL Old
1 pound flour
2 pounds raisins, seeded
2 pounds currants
1 pound citron (cut fine)
1 pound candied cherries
1 pound shelled almonds (cut fine)
1 pound shelled pecans

Cream butter and sugar together, sift flour with spices, use part to dredge cut fruit and nuts, beat eggs well together and add to butter mixture, then add syrup with soda mixed in it, rest of flour, nuts, fruits. Mix thoroughly and place in pans lined with heavy brown paper well greased or lined with wax paper. This recipe makes 10 pounds (three cakes). Cook in very slow oven three hours. It is well to keep water under cakes for about two hours.

QUICK COFFEE CAKE

1 tablespoon shortening
1/2 cup IMPERIAL SUGAR
1 egg
1 cup buttermilk
Salt

Cream shortening with sugar, add egg, milk, flour, with soda, baking powder and salt. Bake in shallow pan and cover with apples or struesel.

STRUESEL:
1 cup flour
1 cup IMPERIAL SUGAR
Mix all together and put on top of cake and bake.

COFFEE CAKE

1 pint milk, scalded
1 egg, slightly beaten
1 yeast cake
7 tablespoons shortening

Cool milk slightly and add egg, shortening, sugar and salt. Cool to lukewarm. Add crumbled yeast cake and stir until dissolved. Stir in flour a little at a time, mixing well after each addition. Grease top of dough lightly and let rise until light. Spread in greased pans and sprinkle with milk, struesel topping and more milk. Let rise until double in bulk. Bake in moderate oven (425° F.) for 25 minutes. Makes 2 eight-inch square coffee cakes.

STRUESEL:
1 cup IMPERIAL SUGAR
1/4 pound butter or margarine
1/2 cup flour

Work with fingers until mixture is crumbly.

GERMAN COFFEE CAKE

1 cake fresh yeast
1 1/2 cups milk
2 cups flour
1 1/2 tablespoons IMPERIAL SUGAR
2 eggs (first just the yolk, then stiffly beaten white with last of flour)
1/2 cup IMPERIAL SUGAR
1/4 teaspoon salt
Almond flavoring
Grate off the rind of one large fresh lemon (important)
2 cups flour
Chopped nuts or raisins or both to taste

Beat very well and long until it puffs large blisters and fill 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 crumbs
(a mixture of \( \frac{1}{2} \) cup sugar, \( \frac{1}{2} \) cup flour, 1 tablespoon butter or good sweet fat, some
 cinnamon, and a few drops of milk or water to make the lumps a little larger) and bake
 in slow oven (350 degrees) 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 would dry out otherwise. Fresh prune plums make
a delicious topping and must not be covered but sugared after baking.

To make most 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.

### GINGER BREAD

| 1 egg         | 1 1/2 cups flour with 1 teaspoon baking powder |
| 1/2 cup IMPERIAL SUGAR | 1 tablespoon ginger |
| 1/2 cup cold tea or coffee | 1 teaspoon cinnamon |
| 1/2 cup molasses with 1 teaspoon soda | 1/2 cup shortening, melted |

Cream together egg and sugar. Add cold tea or coffee, molasses with soda, and flour
with baking powder, ginger and cinnamon. Add last melted shortening. Bake in slow oven.

### GINGER BREAD

| 1/2 cup butter | 1 1/2 teaspoons soda |
| 1/2 cup IMPERIAL SUGAR | 1 teaspoon cinnamon |
| 1 egg | 1 teaspoon ginger |
| 1 cup molasses | 1/2 teaspoon cloves |
| 2 1/2 cups flour | 1/2 teaspoon salt |

Cream together; 1/2 cup butter or lard mixed with 1/2 cup IMPERIAL SUGAR. Add 1 egg
beaten and 1 cup molasses. Sift together 2 1/2 cups of flour, 1 1/2 teaspoons soda, 1 teaspoon
cinnamon, 1 teaspoon ginger, 1 1/2 teaspoons cloves, 1/2 teaspoon salt, and add to first mixture.
Add 1 cup of hot water and beat until smooth. Bake in greased pan for 1/2 hour in moderate
oven.

### GINGER BREAD

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

Cream sugar and shortening, beaten eggs, syrup, soda dissolved in sour milk, flour
and spices. Bake in moderate oven.

### ICING

### COFFEE ICING

| 1/3 cup butter | 1 1/2 cups IMPERIAL Confectioners Powdered SUGAR |
| 1 tablespoon cocoa |

Roll the sugar to remove all lumps and add the cocoa. When thoroughly mixed cream
with the butter. Add enough of a strong coffee to make the mixture easy to spread.
### UNCOOKED ICING

1 box IMPERIAL Confectioners Powdered SUGAR

1 tablespoon melted butter
2 tablespoons cocoa cream

Mix together melted butter, Powdered IMPERIAL SUGAR, cocoa, little cream. Make real stiff.

### CARAMEL ICING

2 cups IMPERIAL SUGAR
1 cup milk

Boil together, add 1 cup IMPERIAL SUGAR that has been melted. Cook together until it forms a ball in cold water. Remove from fire, beat well and add 2 tablespoons butter.

### SEVEN-MINUTE ICING

1 egg white unbeaten

3/4 cup IMPERIAL SUGAR

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

### MOCHA FILLING

1 lb. box of IMPERIAL Confectioners Powdered SUGAR
1/2 cup butter
Yolk 1 egg

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

1/4 cup IMPERIAL Old Time Brown SUGAR
2 tablespoons cream

Mix all ingredients, boil 2 or 3 minutes. Beat until creamy; spread on cake.

### MARSHMALLOW ICING

2 cups IMPERIAL SUGAR
1/2 cup water

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

### COCOANUT CREAM FILLING

1 cup milk
2 tablespoons cornstarch
1/4 teaspoon salt
2 tablespoons IMPERIAL SUGAR

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 cocoanut and spread between layers.

### CHOCOLATE ICING

1 cup IMPERIAL Old Time Brown SUGAR
2/3 cup sweet milk

1/4 cup butter
2 squares bitter chocolate

Boil until sugar is thoroughly dissolved; add enough IMPERIAL Confectioners Powdered SUGAR until of a consistency to spread.
OLD FASHIONED WHITE ICING

3 cups IMPERIAL SUGAR 1 tablespoon vinegar
¼ cup water
Boil until it spins a thread; pour over stiffly beaten whites of 3 eggs.

BUTTER SCOTCH ICING

2 cups light syrup ½ cup milk
½ cup butter
Boil ingredients together until it forms a soft ball when tested in cold water. Cool slightly without stirring and pour while warm on cake. Chopped nuts may be added while icing is still soft.

MAPLE FILLING

1 cup milk 5 tablespoons cornstarch
1 cup maple syrup Yolks of 2 eggs
1 teaspoon vanilla
Dissolve the cornstarch in the milk. Add the syrup and vanilla. Cook 5 minutes. Add yolks of eggs. Remove from fire and beat well. Cool and spread on cake.

RAISIN AND PECAN FILLING

1 1/2 cups IMPERIAL SUGAR 1 cup chopped raisins
1/2 cup water 1 cup chopped pecans
2 eggs
Vanilla
Boil sugar and water until it spins a thread. Stir the boiling syrup into the 2 whole eggs beaten together. Add raisins, nuts and vanilla. Spread between layers.

CHOCOLATE FUDGE ICING

2 squares of sweet chocolate 1 teaspoon vanilla
1/2 cup milk 1 teaspoon butter
1 cup IMPERIAL SUGAR Pinch of salt
Put chocolate in sauce pan and melt, add butter, then milk and sugar alternately. Cook until it forms a soft ball when tested in cold water. Stir constantly. When done add vanilla and salt and beat until creamy.

CREAM ICING

2 cups IMPERIAL SUGAR 1 cup chopped nuts
2/3 cup milk 1 teaspoon vanilla
Put sugar and milk in sauce pan and bring slowly to a boil. Boil steadily for 4 minutes. Remove from fire. Add flavor and nuts. Beat until creamy.

LEMON JELLY FILLING

1 cup IMPERIAL SUGAR Juice of 2 lemons
2 tablespoons flour 4 tablespoons hot water
3 eggs 2 tablespoons butter
Mix sugar and flour, add eggs, hot water and lemon juice. Cook until thick. Add butter.

PIES

APPLE PIE

1 cup IMPERIAL SUGAR ½ teaspoon cinnamon
1/4 cup butter ½ teaspoon nutmeg
1/4 cup flour 4 apples
Cream sugar, butter and flour. Put diced apples into baking pan and spread with the sugar mixture. Sprinkle with the spices. Bake until crust is formed. Serve with whipped cream.
PIES—Continued

**BUTTERMILK PIE**

- 3 egg yolks
- 1½ cups IMPERIAL SUGAR
- 1½ cups buttermilk

Mix in order given and pour in unbaked pie crust. Bake and top with meringue.

**UNCOOKED LEMON PIE**

- 2 boxes of vanilla wafers
- 2 tablespoons of melted butter
- 2 eggs
- Juice of 3 lemons
- 1 can condensed milk
- 1 tablespoon IMPERIAL SUGAR

For the crust crumble the vanilla wafers and mix with the 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 the crust. Make meringue of the egg whites and sugar and put on the pie. Brown in oven and chill before serving.

**PIE CRUST**

- 2 cups flour
- 3/4 cup shortening
- 1 tablespoon IMPERIAL SUGAR
- Pinch of salt
- 1 egg well beaten
- 1/4 cup water

Mix egg and water, then other ingredients and set in refrigerator until needed.

**PIE CRUST**

- 1 1/2 cups flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup shortening

Sift together, cut in with a fork 1/2 cup shortening, 4 tablespoons cold water. Roll out on a floured board.

**AMBER PIE**

- 1 pint gingerale
- 1/2 cup IMPERIAL Old Time Brown SUGAR
- 1/3 cup flour
- 1/2 teaspoon salt
- 3 beaten egg yolks
- 2 tablespoons butter

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

- 3 egg whites
- 6 tablespoons IMPERIAL SUGAR

Serve cold.

**FRESH APPLE PIE**

- 1 1/2 cups IMPERIAL SUGAR
- 1 tablespoon flour
- 1 tablespoon butter
- 1 teaspoon cinnamon
- 1 teaspoon lemon juice
- 4 large apples
- 1/2 cup pecans
- 1/2 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 over the top. Bake in slow oven. Serve with whipped cream.
PIES—Continued

BUTTER SCOTCH PIE

2 eggs, separated  
2 tablespoons butter  
½ cup IMPERIAL SUGAR  
1 ½ cups milk

Cook in double boiler until thick. Put in cooked crust, cover with beaten egg whites. This makes 2 pies.

MOCK CHESS PIE

1 cup white corn syrup  
1 cup IMPERIAL SUGAR  
4 eggs  
8 tablespoons canned cream  
1 teaspoon vanilla extract

Combine all ingredients, beat hard for a few minutes. Put in unbaked pie shell. Bake in hot oven until shell begins to brown, lower heat and bake slowly until filling is firm. Pecan meats or raisins may be added as desired.

CHESS PIE

1 ½ cups IMPERIAL SUGAR  
6 egg yolks  
Vanilla  
½ cup sweet cream  
3 tablespoons butter

Bake in an unbaked pie crust.

CHOCOLATE PIE FILLING

1 cup IMPERIAL SUGAR  
3 eggs (use whites for top)  
2 tablespoons cocoa  
1 tablespoon butter  
1 tablespoon flour  
1 cup milk  
1 teaspoonful vanilla

Cook in double boiler until thick. Stir constantly.

FRUIT PIE

1 can pineapple cut in small pieces  
1 cup fresh apples cut in pieces  
1 cup IMPERIAL SUGAR  
Cinnamon  
Little flour thickening  
1 cup cooked prunes  
1 cup pecans  
2 eggs (whites for top)  
Grated rind of orange  
Little orange juice

Mix in order given and bake in unbaked pie crust. Top with meringue.

KENTUCKY PIE

2 cups IMPERIAL SUGAR  
3 egg yolks  
Juice of 1 lemon  
3 heaping tablespoonfuls flour  
1 cup warm sweet milk

Mix sugar and flour then add egg yolks beaten, warm sweet milk and lemon juice then add whites stiffly beaten. Put in unbaked pie crust and bake.

CHIFFON LEMON PIE

1 unbaked pie shell  
1 cup IMPERIAL SUGAR  
3 tablespoons flour  
½ 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 yolks. Beat well, add milk and egg whites. Pour into pie shell and bake 40 minutes.
PIES—Continued

**TENNESSEE LEMON PIE**

- ¼ cup lemon juice
- Grated rind of ½ lemon
- 1 cup IMPERIAL SUGAR
- ½ 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 shell and brown in moderate oven 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
- 1½ cups IMPERIAL SUGAR
- 1/3 cup milk
- ½ tablespoon of butter
- 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 the fire and cook until thick. Remove from fire, add butter and lemon juice and rind. Cool and pour into pie shell. Fold on top of pie 2 egg whites stiffly beaten and 4 tablespoons of sugar, ¼ teaspoon of salt and brown.

**NUT PIE**

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

Beat whites separately and stir all together. Bake in unbaked pie crust.

**PEACH CREAM PIE**

- 2⅓ tablespoons flour
- 3 tablespoons IMPERIAL SUGAR
- Few grains salt
- Fresh peaches
- ½ cup milk
- 1 egg
- ½ teaspoon vanilla
- ¼ cup cream


**PECAN PIE**

- 1 cup IMPERIAL SUGAR (mixed with flour)
- 3 eggs
- 1 cup pecans
- 2 heaping tablespoons flour
- 1 cup white syrup
- 1 teaspoon vanilla
- ¼ cup water
- 3 eggs

Beat eggs until light, add sugar, syrup and pecan meats, add flavoring and pour into a rich crust. Bake in moderate oven. If desired, 1 tablespoon vinegar can be used.

**PECAN PIE**

- 1⅝ cups IMPERIAL SUGAR
- 1⅛ heaping tablespoons flour
- 1 cup pecans
- ¾ cup water
- 3 eggs

Boil water and sugar until it threads, cream butter, add flour and mix well. Add the yolks of eggs and mix again. When sugar is boiled, beat slowly into mixture, add pecans—last well beaten egg whites. Bake 30 minutes.
PIES—Continued

PINEAPPLE PIE

Cook in double boiler until thick.

- 1 1/2 cups sweet milk
- 2 tablespoons corn starch
- Pinch of salt
- 1/2 cup IMPERIAL SUGAR
- 2 egg yolks
- 1 cup well drained crushed pineapple
- 1/2 teaspoon vanilla

Add:

- 1/2 cup IMPERIAL SUGAR
- 1 small can crushed pineapple
- 1 baked pie shell

Pour into baked crust, cover with a meringue made of 2 egg whites and brown.

PINEAPPLE PIE

3 eggs
1 tablespoon melted butter
4 tablespoons flour
1/2 teaspoon salt

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

OLD FASHIONED PIE

1 cup IMPERIAL SUGAR
1/4 cup butter
1 egg
1/4 cup red tart jelly
1/4 cup cream
1 teaspoon vanilla

Cream together sugar and butter, add well beaten egg yolk and Red Tart Jelly. Cream well, then add stiffly beaten egg whites, vanilla. Bake in partly baked pie crust in a very slow oven.

COOKIES

BUTTER SCOTCH BROWNIES

Mix and sift

- 1/2 cup flour
- 1/2 teaspoon baking powder
- Melt 1/4 cup butter and add
- 1 cup IMPERIAL Old Time Brown SUGAR

Spread in a well buttered pan and bake about 1/2 hour in a moderate oven, or about 350 degrees.

POST TOASTIES COOKIES

3 cups toasties
1 cup chopped pecans
1 package dried coconut
1 cup IMPERIAL SUGAR

Whites of 3 eggs stiffly whipped

Mix all together, drop off teaspoon on greased pan. Bake slowly until light brown.

SPICED ALMOND CAKES

4 eggs beaten light
1 pound IMPERIAL Old Time Brown SUGAR
1/2 pound almonds (blanched and cut, not too fine)
1 1/2 cups flour
1 1/2 teaspoons baking powder, level
1 teaspoon cinnamon
1/2 teaspoon allspice
1/4 teaspoon cloves

Mix in order given. Cut out and bake in moderate oven.
FINGER COOKIES

2/3 cup butter
4 tablespoons IMPERIAL SUGAR
1 1/2 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 in slow oven 40 minutes. When cool roll in IMPERIAL Confectioners Powdered SUGAR.

NUT CHEESE COOKIES

1 pound cream cheese
1 pound butter
4 1/2 cups flour
FILLING:
3 cups IMPERIAL SUGAR
1 cup water
3 cups ground pecans

Cream the 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 ice box for 24 hours, slice and bake in moderate oven.

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
1 heaping teaspoon baking powder
1 cup IMPERIAL SUGAR
1/2 cup buttermilk
1/4 cup butter
1 teaspoon soda
1/2 teaspoon salt

Sift flour, baking powder, sugar, soda and salt; cut in butter; add milk. Roll thin and bake in hot oven.

PECAN ICE BOX COOKIES

1 cup IMPERIAL Old Time Brown SUGAR
1 cup white IMPERIAL SUGAR
1 cup pecans
1 cup butter
1 egg
1/2 teaspoon baking soda
1/2 teaspoon baking powder
3 cups flour

Shape into long rolls, about 2 inches in diameter, place on platter, cover with a clean cup towel, and leave in refrigerator over night. Slice in thin slices, and bake in a hot oven until light brown.

ALICE COOKIES

1/2 cup shortening
3/4 cup IMPERIAL SUGAR
1 cup pecans, cut fine
1/4 cup milk
1/2 cup cocoanut
1 cup oatmeal
1 cup flour
1 cup raisins
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon

Cream shortening and sugar, add eggs and milk, then cocoanut, raisins, and nuts. Sift flour, salt, cinnamon and baking powder together, add to oatmeal, then stir in first mixture. Drop in spoonfuls onto greased tin, bake in moderate oven for about 12 minutes. Recipe makes 50 cookies.
COOKIES—Continued

CHOCOLATE WALNUT DOLLARS

\[
\begin{align*}
& \frac{1}{2} \text{ cup butter} \\
& 1 \text{ cup IMPERIAL SUGAR} \\
& 1 \text{ egg} \\
& 2 \text{ tablespoons milk} \\
& 1 \text{ teaspoon vanilla} \\
& 2 \frac{1}{2} \text{ cups flour} \\
& 1 \text{ teaspoon baking powder} \\
& 1 \frac{1}{2} \text{ teaspoon cinnamon} \\
& 1 \frac{1}{2} \text{ cup chopped walnuts or pecans} \\
& 2 \text{ squares chocolate}
\end{align*}
\]

Cream butter, egg and sugar. Mix milk and vanilla and add dry ingredients and nuts. Form into roll 2 inches in diameter; chill. Cut into \(\frac{1}{8}\) inch slices. Bake in moderate oven (350 degrees F.) 8 to 10 minutes.

WHITE COOKIES

\[
\begin{align*}
& 2 \text{ cups IMPERIAL SUGAR} \\
& 1 \text{ cup shortening} \\
& 1 \frac{1}{2} \text{ cup thick sour milk} \\
& 2 \text{ eggs} \\
& 1 \text{ teaspoon baking soda} \\
& 1 \text{ teaspoon salt} \\
& 1 \text{ teaspoon vanilla} \\
& 1 \text{ teaspoon lemon extract}
\end{align*}
\]

Flour to make stiff dough, about 5 cups. Cream shortening and add sugar, well beaten eggs, milk with soda well mixed in, salt and extracts. Roll dough very thin, cut with cookie cutters and bake in moderate oven. When cool, place in tight containers to keep crisp. Pecans cut fine may be added to the dough before cutting. This recipe makes over one hundred cookies.

BUTTERSCOTCH COOKIES

\[
\begin{align*}
& 2 \text{ cups IMPERIAL Old Time Brown SUGAR} \\
& 3 \text{ cups flour} \\
& 1 \frac{1}{2} \text{ teaspoons baking powder} \\
& 1 \frac{1}{2} \text{ teaspoons soda} \\
& 1 \frac{1}{2} \text{ cup shortening} \\
& 2 \text{ eggs}
\end{align*}
\]

Sift together flour, baking powder, soda and sugar. Cut shortening into mixture with knife, when uniform, slowly add the beaten eggs. Turn upon bread board and knead until smooth. This may seem impossible at first, but continue until it is moist and uniform. Mold into loaves. Next day roll out a thin sheet, cut and cook on cookie sheet.

ICE BOX COOKIES

\[
\begin{align*}
& 1 \text{ cup butter} \\
& 2 \text{ cups IMPERIAL Old Time Brown SUGAR} \\
& 2 \text{ eggs} \\
& 1 \text{ teaspoon vanilla} \\
& 4 \text{ cups flour} \\
& 1 \frac{1}{2} \text{ teaspoon salt} \\
& 1 \text{ teaspoon cream of tartar} \\
& 1 \text{ teaspoon soda} \\
& 1 \text{ cup nuts}
\end{align*}
\]

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 3½ inches in diameter. Wrap in waxed paper and place in ice box to chill (preferably over night). Slice thin, bake in moderate oven. Pack in tins. They will keep indefinitely.

BROWN SUGAR BROWNIES

\[
\begin{align*}
& 1 \text{ cup condensed milk} \\
& 3 \text{ cups cornflakes} \\
& 3 \text{ tablespoons IMPERIAL Old Time Brown SUGAR}
\end{align*}
\]

Mix condensed milk, brown sugar. Add cornflakes. Bake 10 minutes.

TARTS

\[
\begin{align*}
& \frac{1}{2} \text{ cup shortening} \\
& 2 \text{ teaspoons baking powder} \\
& 1 \text{ cup IMPERIAL SUGAR} \\
& \frac{1}{2} \text{ teaspoon salt} \\
& 1 \text{ egg} \\
& 1 \text{ teaspoon vanilla or anise oil} \\
& 1 \frac{1}{2} \text{ cups flour}
\end{align*}
\]

Cream shortening, add sugar and well beaten egg, flour, salt, and baking powder, flavoring. Roll thin and bake in a moderate oven 6 to 10 minutes.
## CHINESE CHEW

1 cup pecans  
1 cup dates  
2 eggs  
1 cup IMPERIAL SUGAR

Beat eggs, add sugar, and flour, then nuts and dates. Put in greased pans and bake in moderate oven 36 to 45 minutes.

## PECAN STICKS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 cups IMPERIAL Old Time Brown SUGAR</td>
<td></td>
</tr>
<tr>
<td>2 cups flour</td>
<td></td>
</tr>
<tr>
<td>6 egg whites</td>
<td></td>
</tr>
</tbody>
</table>

Mix sugar, flour, baking powder, nuts and egg whites (without beating), vanilla. Spread in baking pan and bake slowly. Cut in sticks as soon as removed from oven.

## WAXIE PECAN COOKIES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 egg whites unbeaten</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>3 cups IMPERIAL SUGAR</td>
<td></td>
</tr>
</tbody>
</table>

Pour in shallow pan about 1 inch thick and cook slowly. Cut in squares while still warm.

## DROP COOKIES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>½ cup butter</td>
<td></td>
</tr>
<tr>
<td>¼ cup IMPERIAL Old Time Brown SUGAR</td>
<td></td>
</tr>
</tbody>
</table>

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add IMPERIAL Old Time Brown SUGAR, add eggs and beat well. Then add flour, flavoring, nuts and raisins. Last add bran and blend. Drop into greased baking sheet, and bake in hot oven about 10 minutes. Makes four dozen cookies.

## TEA CAKES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup butter or lard</td>
<td></td>
</tr>
<tr>
<td>2 cups IMPERIAL SUGAR</td>
<td></td>
</tr>
<tr>
<td>½ cup sweet milk</td>
<td></td>
</tr>
<tr>
<td>2 eggs (stir yolks in butter)</td>
<td></td>
</tr>
</tbody>
</table>

Beat whites separately

## PECAN COOKIES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ cup butter</td>
<td></td>
</tr>
<tr>
<td>1 cup flour</td>
<td></td>
</tr>
<tr>
<td>½ cup IMPERIAL SUGAR</td>
<td></td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
</tr>
</tbody>
</table>

Cream butter and egg and sugar, flour which has been sifted with baking powder, then pecans. Drop on buttered tin.

## BUTTERSCOTCH COOKIES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 eggs</td>
<td></td>
</tr>
<tr>
<td>1 box IMPERIAL Old Time Brown SUGAR</td>
<td></td>
</tr>
<tr>
<td>½ cup shortening</td>
<td></td>
</tr>
</tbody>
</table>

Roll thin and cut with cookie cutter.
**TEA CAKES**

4 eggs  
1 cup IMPERIAL SUGAR  
1 cup butter  
2 teaspoons baking powder  
Flour to make a stiff dough  

Cream butter and sugar well. Add one egg at a time. Beat well, then add flour and baking powder. Roll thin and bake in hot oven.

**OATMEAL COOKIES**

1 cup butter  
1 cup IMPERIAL SUGAR  
2 eggs  
3/4 teaspoon soda  
2 cups flour  
1/2 teaspoon salt  
1 teaspoon cinnamon  
2 cups uncooked oats  
1 cup raisins  

Cream butter, sugar and eggs. Sift soda in flour, salt, cinnamon, uncooked oats and raisins. Drop on buttered tins.

**GINGER COOKIES**

1 cup IMPERIAL SUGAR  
1 cup molasses  
1/2 cup butter  
3 yolks of eggs  
1 teaspoon ginger  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
Flour  
1 teaspoon soda in water  

Boil together sugar, molasses and butter. Let boil, then add yolks of eggs, ginger, cloves, nutmeg, then a little flour, soda in water, more flour.

**MOLASSES ICE BOX COOKIES**

1 1/2 cups IMPERIAL SUGAR  
1 1/2 cups dark syrup  
1 cup butter  
1 teaspoon ginger  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
2 teaspoons sour milk  
2 teaspoons soda  
3 cups nuts  
Flour  

Heat to boiling point sugar, syrup and butter, then add ginger, nutmeg, cinnamon, sour milk with soda dissolved in it. Add nuts and enough flour to make stiff. Form in rolls and put in ice box over night. Next day slice and bake.

**CANDIES**

**LOUISIANA BRITTLE**

1/2 cup water  
1 cup IMPERIAL SUGAR  
1 tablespoon butter  
1/2 teaspoon salt  
2 cups pecans, broken  
2 tablespoons molasses  
1 quart rice flakes  
1 teaspoon vinegar  

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

**MEXICAN PECAN CANDY**

2 cups IMPERIAL SUGAR  
1 cup sweet milk  
1 tablespoon butter  
1 1/2 cups pecans  

Boil sugar and milk until half done. Add pecans and butter. Cook until hard as fudge. Add 1/2 teaspoon vanilla, beat until creamy. Drop from spoon on wax paper.
MEXICAN PECAN CANDY

2 cups IMPERIAL SUGAR
3/4 cup sweet milk
1/2 teaspoon soda

When this forms a soft ball in water, take off and beat. Add pecans and drop.

SUGARED PECANS

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

For the sugared pecans, take a cup of IMPERIAL Granulated SUGAR, 3 tablespoons water and a tablespoon of butter. Boil in a deep vessel until it will candy when dropped in cold water. Remove from fire and throw in about 2 cups of nuts, stirring briskly. When it is all well mixed, the nuts will be coated and crystallized.

VANILLA FUDGE

1 1/2 cups IMPERIAL SUGAR
3/4 cup cream or rich milk
Pinch of cream of tartar
1/4 teaspoon vanilla flavor

Dissolve sugar in cream over fire, add cream of tartar. Boil, stirring all the time until a ball is formed when tested in cold water. Remove from fire and when almost cold, add vanilla and nuts if desired. Beat until creamy and pour on well greased pan. Cool and cut in squares.

DIVINITY

4 cups IMPERIAL SUGAR
4 beaten egg whites
1 cup white syrup
1 teaspoon vanilla

Cook IMPERIAL SUGAR with syrup and water until it spins a thread. Pour slowly over beaten egg whites and beat constantly. Add vanilla and chopped nuts. When cool dip with spoon.

PATIENCE

Boil 1 cup milk and 2 cups IMPERIAL SUGAR and while this is boiling, melt another cup of sugar by itself (the sugar will be brown, when melted). Pour the melted sugar into the boiling milk and sugar and let cook until it forms a firm ball, not hard, when poured in cold water. Before taking from fire put in piece of butter and vanilla flavoring. Remove from fire and add 1 cup of nuts and beat well. It must be creamy and stiff enough so that you will be sure it will get hard, before pouring in buttered dishes.

FIVE MINUTE FUDGE

2 teaspoons cocoa
1/2 cup cold milk
2 cups IMPERIAL SUGAR
1/3 cup white syrup
Lump butter size of a walnut
1 teaspoon vanilla

Mix all ingredients except vanilla, cook slowly. When it actually boils, cook only five minutes, remove from fire, add vanilla and beat until hard and pour into buttered pans. Cut while warm.

PENOCHI

3 cups IMPERIAL SUGAR
1 cup cream

Brown 4 tablespoons sugar, add to the boiling syrup. Cook all until it forms soft ball or string. Take off fire and add 1 tablespoon butter, 1 pint pecans. Beat until it creams, drop on greased paper.

(1 cup brown sugar may be used in place of the 4 tablespoons sugar browned.)
DIVINITY

3 cups IMPERIAL SUGAR
1 cup corn syrup
2/3 cup water
Whites of 3 eggs

Place in large boiler and let it boil until it hardens when dropped in cold water and tinkles against the side of the cup.

In small boiler, place 1 cup sugar and 1/3 cup water. Let this boil until it ropes when dropped from spoon. Beat the whites of 3 eggs well. Pour over this the contents of small boiler. Beat well. Beat into this the contents of large boiler when done. Pour 2 cups of nuts into candy. Beat well, pour on large oiled platter or paper.

CHOCOLATE FUDGE

2 squares unsweetened chocolate
2/3 cup cold milk
2 cups IMPERIAL SUGAR
Dash of salt
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk and place over low fire. 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 degrees F.). Remove from fire, add butter and vanilla. Cool to lukewarm (110 degrees 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 corn beef, celery and water cress mixed with Russian dressing.
5. Chopped ham, hard cooked egg and pickle relish. Mix with mayonnaise.
7. Tongue, chopped cabbage, pickle and mayonnaise.
8. Chopped egg, sardines and 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.
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 FILLING

1 loaf sandwich bread 1 pound cream cheese
3 hard cooked eggs 4 ounces pimiento cheese
1 pound tomatoes 1/2 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 tomatoes 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

1/2 pound American cheese 1/3 cup vinegar
Small can evaporated cream 1 teaspoon IMPERIAL SUGAR
Heaping teaspoon flour dissolved in water to a paste Salt to taste
1 can pimientos

Chip cheese up in cream and let cook. Stir in flour, vinegar, salt and sugar, a little salad dressing if desired. Let cook until thick, stirring. Take from fire and add chipped 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 an ice box.
Salad plants should be washed and left in a cheesecloth bag in an ice box before serving.
Meat and fish should be taken out of paper wrappings when put in an ice box.
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.
One tablespoon cornstarch thickens as one egg.
One egg equals one-half teaspoon of baking powder.
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.
12 tablespoons of any liquid make 1 cupful.
4 cups make 1 quart.

TABLE OF COMPARISON BETWEEN WEIGHTS and MEASURES
2 cups of butter (packed solid) 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 2/3 cups of powdered IMPERIAL SUGAR are equal to 1 pound.
2 2/3 cups Old Time Brown IMPERIAL SUGAR are equal to 1 pound.
2 2/3 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 case knife. To measure a spoonful of dry material, fill the spoon by dipping into the dry material, lift it, and level off with a case knife. To measure one-half spoonful, divide a spoon lengthwise with a case 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 sauer kraut, 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 guess work 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 25 degrees above the temperature you wish, place the food in the oven. The reason for the higher temperature is that the cold food reduces the heat slightly. 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. Fat should be heated at least 15 degrees higher than the temperature wanted because the food cools it.

HOW TO USE A CANDY THERMOMETER

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

OVEN TEMPERATURES

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>200°F - 300°F</td>
<td>Slow Oven</td>
</tr>
<tr>
<td>325°F - 375°F</td>
<td>Moderate Oven</td>
</tr>
<tr>
<td>400°F - 450°F</td>
<td>Hot Oven</td>
</tr>
<tr>
<td>450°F - 550°F</td>
<td>Very Hot Oven</td>
</tr>
</tbody>
</table>

DEEP FAT FRYING TEMPERATURES

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>360°F - 370°F</td>
<td>Fish and Meat</td>
</tr>
<tr>
<td>360°F - 370°F</td>
<td>Croquettes and Fritters</td>
</tr>
<tr>
<td>360°F</td>
<td>Doughnuts</td>
</tr>
<tr>
<td>350°F - 360°F</td>
<td>French Fried Potatoes</td>
</tr>
<tr>
<td>380°F - 390°F</td>
<td>Potato Chips</td>
</tr>
</tbody>
</table>

CANDY MAKING TEMPERATURES

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>238°F</td>
<td>Thread Stage or Soft Ball</td>
</tr>
<tr>
<td>250°F</td>
<td>Firm Ball</td>
</tr>
<tr>
<td>260°F - 270°F</td>
<td>Hard Ball</td>
</tr>
<tr>
<td>290°F</td>
<td>Brittle</td>
</tr>
</tbody>
</table>
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.
BLANCHE: 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 a small amount of water.
STIR: A rotating movement of a spoon or beater to blend ingredients.

MEASURES COMMONLY USED IN COOKING

1 cup equals ½ pint
½ cup " 1 gill or ¼ pint
2½ cups brown sugar " 1 pound
2 cups granulated sugar " 1 pound
3½ cups confectioner’s sugar " 1 pound
4 cups sifted flour " 1 pound
1 pint liquid " 1 pound
1 pint solid fat " 1 pound
1 pint solid chopped meat " 1 pound
10 eggs " 1 pound
2 tablespoons butter " 1 ounce
4 tablespoons flour " 1 ounce
16 tablespoons dry ingredients " 1 cup
Imperial Pure Cane Sugar

Confectioners Powdered

3% starch added to prevent caking

Imperial Sugar Co., Sugar Land, Texas