Pie Crust

Mix 1 1/4 cups flour and 1/2 teaspoon salt; gently rub in 4 tablespoons lard with tips of fingers. Add 1/2 cup cold water, to make a dough; turn on floured cloth; knead two minutes. Pat with rolling pin; lift to prevent sticking; roll out to a long rectangular piece. Spread two-thirds of it with about 3 tablespoons butter, which has been washed in cold water to free it from buttermilk; fold over in three layers; turn it one-quarter way around; pat, lift, roll, fold, and turn (do this three times). Roll to fit pie-plate and bake.

Orange Pie Filling

1 cup sugar
1/3 cup flour
1/4 teaspoon salt
Grated rind 1 Sunkist orange
1 cup Sunkist orange juice
Juice 1/2 Sunkist lemon
2 tablespoons butter
3 egg yolks

Mix sugar, flour, salt and grated rind; add fruit juice, and cook in double boiler ten minutes, stirring until thickened, and afterward, occasionally. Add butter and egg yolks beaten light; cook two minutes, and cool. Put in a crust that has been baked on the outside of a tin pie plate. Cover with eight-minute meringue and bake.
Orange Cake

Boiled Orange Frosting

In a smooth agate saucepan put 1 cup sugar and 1/3 cup Sunkist orange juice and grated rind of orange, mix well, and boil, being careful not to stir or disturb syrup until it will spin a long thread when it drips from tip of spoon. Lift gently from fire, and pour slowly, while beating vigorously with a strong egg-beater, in a fine stream onto 1 egg white which has been beaten until light but not stiff. Continue beating until frosting is stiff enough to stay in place, pour all at once onto cake and spread over surface with a few movements of a large, flat knife.

Cake

- 1/3 cup butter
- 1 cup sugar
- 2 eggs
- 1/2 cup Sunkist orange juice
- Grated rind 1 Sunkist orange
- 1 tablespoon Sunkist lemon juice
- 1 1/4 cups flour
- 1/2 teaspoon soda

Cream butter; add sugar, gradually, and eggs, beaten until thick and lemon-colored. Sift flour and soda together four times; add alternately with combined fruit juices and rind to first mixture. Put in buttered and floured cake-pan, and bake in a moderate oven thirty-five or forty minutes. Cover with Boiled Orange Frosting.
Orange Shortcake

Filling
6 Sunkist oranges  ½ cup sugar
Wash the oranges, remove the skin, cutting off all white membrane. Cut the orange in half and cut in cubes of uniform size. Sprinkle with sugar, then spread between the prepared crusts. Serve with a sauce made with the juice of two oranges and three-fourths cup sugar.

2 cups flour
1 teaspoon salt
4 teaspoons baking powder
4 tablespoons sugar
4 tablespoons shortening
½ to ¾ cup milk

Sift the dry materials until well blended. Rub in the shortening using a fork. Cut in just enough milk to make a soft dough. Put in greased cake pan, press with back of hand to shape of pan and bake twelve to fifteen minutes in hot oven.
Orange Ice

2 cups water
1 cup sugar
\( \frac{1}{3} \) cup Sunkist lemon juice
1 cup Sunkist orange juice
Few gratings Sunkist orange rind

Boil water, sugar and Sunkist orange rind five minutes; cool; add Sunkist lemon and orange juice; strain, and freeze, following directions for Lemon Ice. Use a 2-quart freezer.

Lemon Ice

Boil \( 1 \frac{1}{2} \) cups sugar and 3 cups water five minutes; add \( \frac{1}{2} \) cup Sunkist lemon juice; cool, and strain into freezer. Pack with 3 parts ice to 1 part salt; let stand five minutes, then freeze until stiff. Remove dasher, pack mixture down into freezer, drain off salt water, repack freezer with 4 parts ice and 1 part salt, and leave to ripen until needed.
Eight-Minute Meringue

Beat 3 egg whites with a Dover egg-beater until stiff, gradually add \( \frac{1}{3} \) cup powdered sugar, beating vigorously, fold in \( \frac{1}{2} \) cup sugar; add grated Sunkist lemon rind to flavor, and bake eight minutes in a moderate oven.

Divinity Lemon Pie

Beat yolks of 3 eggs very light. To this add juice of one lemon and rind of 2 lemons, 3 tablespoons hot water, \( \frac{1}{2} \) cup sugar and a large pinch of salt. Cook in a double boiler until thick. Have whites of eggs stiffly beaten, add \( \frac{1}{2} \) cup of sugar to them and fold into cooked mixture. Fill pie shell that has been previously baked, place in oven and brown.

Sunkist Lemon Pie

- 1 cup sugar
- 3 level tablespoons flour
- 4 level tablespoons cornstarch
- \( \frac{1}{8} \) teaspoon salt
- 1\( \frac{1}{2} \) cups boiling water
- Grated rind of 1 Sunkist lemon
- Juice of 1\( \frac{1}{2} \) Sunkist lemons
- 3 egg yolks
- \( \frac{1}{2} \) level tablespoon butter

Pastry crust

Mix sugar, flour, cornstarch and salt in top of double boiler, add boiling water slowly and stir and cook over the fire until boiling point is reached. Place over hot water and cook twenty minutes, stirring occasionally. Mix grated rind and juice of the Sunkist lemons and egg yolks slightly beaten, and add to the mixture in double boiler. Add butter and stir and cook two minutes. Cool and turn into a cooked pastry crust. Spread with Meringue and bake eight minutes in a moderate oven.
Fruit Cup

1 cup white grapes
1 cup Sunkist orange sections
1 cup pineapple dice
½ cup Sunkist orange juice
½ cup pineapple syrup
Sugar Few grains salt

Remove skins and seeds from white grapes, and membrane from orange sections. Mix fruit, Sunkist orange juice and pineapple syrup or fresh pineapple juice, salt and sugar to sweeten. Put in freezer, pack in ice and salt, and stir occasionally until juice begins to freeze. Serve in champagne glasses garnished with maraschino cherries. Makes eight small or six large servings.
Boiled Salad Dressing

Fundamental Recipe

4 tablespoons sugar  4 egg yolks
4 tablespoons sifted flour  ½ cup strained lemon juice
1 teaspoon salt
1 teaspoon mustard
⅛ teaspoon red pepper

Mix and sift dry ingredients. Add water gradually, stirring constantly. Cook in double boiler until thick and smooth. Beat yolks slightly; add cooked mixture slowly. When well blended return to double boiler; cook one minute; add lemon juice; beat well.

VARIATIONS

1. Add one cup whipped cream to cold dressing.
2. Add one-half cup of thick sour cream or milk to cold dressing.
3. Add one-third cup pineapple juice with the lemon juice. When cold, thin with cream, plain or whipped.
4. Add juice of two oranges with lemon juice.
5. Add one-third cup of peach or pear juice with the lemon juice.
6. Add eight marshmallows or two tablespoons of marshmallow cream.
7. Omit sugar and add one-third cup strained honey
New York Salad

- 4 slices pineapple
- ½ cup celery
- ½ cup nuts chopped
- 2 Sunkist oranges
- Cream mayonnaise
- Lettuce

Arrange slices of pineapple on nests of lettuce leaves. Cut celery in slender strips, one and one-half inches long, and mix with nut meats. Pile in center of pineapple and garnish with four sections of Sunkist orange, free from membrane, laid symmetrically on pineapple. Pass dressing separately.
Ten Sunkist Salads and Desserts

Fundamental Recipe

Three Sunkist oranges cut up with 3 sliced bananas and covered with French dressing. Serve with or without lettuce.

VARIATIONS

1. Add 3 apples pared and cubed.
2. Add 4 pears halved or cubed.
3. Add 4 slices pineapple cut up.
4. Add 2 slices pineapple and ½ to 1 cup California cherries, pitted.
5. Add 4 slices pineapple and 6 marshmallows cut up.
6. Add ¾ cup shredded dates.
7. Add ¼ cup walnuts to any recipe.
8. Omit dressing and use 2 to 4 tablespoons powdered sugar and 1 tablespoon lemon juice and the same recipes may serve for a dessert.
9. Whipped cream may be used for dressing.
FRENCH DRESSING
Fundamental Recipe

6 tablespoons salad oil  3/8 teaspoon pepper
3 tablespoons lemon juice  3/8 teaspoon paprika
1/4 teaspoon salt  Tiny bit of cayenne

1. Add to the foregoing
   1 tablespoon melted butter
   2 tablespoons orange juice
   1 tablespoon pineapple juice

2. Add a clove of garlic and a dash of tabasco; let it
   stand an hour, and then remove the garlic.

3. Beat in slowly 1 cup of whipped cream. This is par-
   ticularly nice on salads of fruit.

4. Add 2 tablespoons catsup or chili sauce and
   2 tablespoons finely minced pickle

5. Add 2 tablespoons catsup and 1 of cream cheese, a
   very little at a time and beating it in with a
   silver fork. Roquefort cheese may be used if
   preferred.

6. Add 1 tablespoon powdered sugar
   1 tablespoon melted butter
   1 tablespoon lemon juice
   1 tablespoon minced onion
   1 tablespoon finely minced parsley
   2 tablespoons minced green pepper

7. Add 1/4 teaspoon curry powder and 1 tablespoon
   minced parsley or water cress.

8. Add 3 tablespoons strained honey or some thick
   fruit syrup for sweet dressing on fruit salads.

VARIATIONS
Mayonnaise Dressing

1 teaspoon mustard  Tiny bit o cayenne
1 teaspoon salt  1 egg yolk
1/2 teaspoon pepper  4 tablespoons lemon juice
1/2 teaspoon paprika  1 1/2 cups salad oil

Mix the dry ingredients, add the egg yolk and mix well. Add the oil a very little at a time at first; then when an emulsion is made, add the oil and the lemon juice alternately.

VARIATIONS

Thousand Island Dressing: To one cup mayonnaise, add
2 tablespoons chili sauce
1 tablespoon chopped onion
1 tablespoon chopped pepper

Cucumber Sauce: To 1 cup mayonnaise, add
1 cup whipped cream
1 cup diced cucumber, drained

Dressing Tartare: To 1 cup mayonnaise, add
1/4 cup minced sweet pickle

California Dressing: To 1 cup mayonnaise, add
1/4 cup minced ripe olives
1/4 cup minced green olives

Russian Dressing: To 1 cup mayonnaise, add
1/4 cup pimientos finely minced
2 tablespoons green pepper
2 tablespoons catsup

Manhattan Dressing: To 1 cup mayonnaise, add
1 hard-cooked egg, minced fine
1 tablespoon capers
1 tablespoon sweet pickles

For Meats: To 1 cup mayonnaise, add
1/4 cup spiced currants
2 tablespoons finely minced preserved ginger.
Maitre d'Hotel Butter

Put ¼ cup butter in a bowl, and work with a wooden spoon until it is soft and creamy; add ½ teaspoon salt, ¼ teaspoon paprika, ½ tablespoon finely chopped parsley, and ¼ tablespoon Sunkist lemon juice, drop by drop. Serve with steak or chops.

Hollandaise Sauce

½ cup butter  
Yolks of 2 eggs  
Few grains cayenne  
½ teaspoon salt  
1 tablespoon Sunkist lemon juice

Wash butter; divide in 3 pieces, and put 1 piece with egg yolks and lemon juice in a saucepan. Work together until smooth, and set saucepan over hot water, stirring constantly until butter begins to melt. Then add second piece of butter, and, as it thickens, the third piece, lifting saucepan occasionally from water, that sauce may not curdle. Season with salt and cayenne, and serve immediately. If sauce curdles, add 1 tablespoon of heavy cream or 2 tablespoons white sauce, and beat well. For a thinner sauce, add ¼ cup boiling water, and cook one minute. Serve with fish, steak or vegetables.
Sunkist Lemonade

Juice 1 Sunkist lemon  
2 tablespoons sugar  
3/4 cup water

Put sugar in cup; add ice-water; stir until sugar is dissolved; add Sunkist lemon juice, and serve immediately. Soda water, White Rock water, or boiling water may be used if desired.

Lemon Syrup

Mix 1 cup sugar syrup and 2/3 cup Sunkist lemon juice; strain, bottle, and keep in the refrigerator. When wanted, dilute with 6 parts ice-water to 1 part lemon syrup, and serve from a glass pitcher, garnishing, if desired, with thin slices of Sunkist lemon or orange, Maraschino cherries, or sprigs of mint. Lemon syrup is convenient to take for picnics or in the automobile lunch-basket.

Sugar Syrup

Put 2 cups sugar and 2 cups water in saucepan; stir until sugar is dissolved; boil five minutes; cool, and bottle. The syrup may be kept in the refrigerator, and will be found much more satisfactory than sugar for sweetening lemon and orangeades and fruit beverages.
Sunkist Orangeade

Juice of 4 Sunkist oranges
Rind of 1 Sunkist orange
Juice of 1 Sunkist lemon
1/3 cup sugar
2 pints water

Boil peel with one-half pint water and sugar for five minutes. To extracted orange juice, add strained syrup and remainder of water. Serve with crushed ice and garnish with wedge-shaped pieces of sliced orange. (6 large glasses.)
Fruit Punches
Fundamental Recipe

1/2 cup lemon juice
Grated rind of half an orange
1 tablespoon grated lemon rind
3/4 cup sugar (more may be added if desired)

Cook the sugar and water for three minutes, cool, and add the other ingredients.

1 cup orange juice
1 quart water
1 tablespoon grated lemon rind
% cup sugar (more may be added if desired)

Variations made by adding any of the following combinations to the fundamental recipe:

1. 1 quart ginger ale
   1/4 cup of preserved ginger cut fine

2. 1 quart tea
   1/2 cup maraschino cherries cut fine

3. 1 glass of currant or grape jelly dissolved in 1 cup hot water; cook, and add 1/4 cup mint finely minced. Garnish the pitcher with mint sprays.

4. 1 cup grated pineapple
   1 pint charged water
   More sugar if desired

5. 2 cups watermelon pulp
   1/2 cup raisins cut fine
   1/2 cup sugar

6. 1 glass crabapple jelly, melted
   Juice 4 more oranges
   1 cup iced water
   1 pint charged water

7. 3 tablespoons grated cucumber rind
   1 pint loganberry juice
   1/4 cup sugar

8. 1 pint raspberry juice
   Whole raspberries
   1 pint charged water
Sunkist Honey Orange Cocktail

- ¾ cup Sunkist orange juice
- 2 tablespoons Sunkist lemon juice
- 2 tablespoons honey
- Few grains salt
- Crushed ice

Mix ingredients thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once, garnished with shredded yellow orange rind.

Sunkist Cherry Cocktail

Take ¼ cup maraschino syrup from a bottle of maraschino cherries, add 2 tablespoons Sunkist orange juice, 1 tablespoon honey, and 1 tablespoon Sunkist lemon juice. Add ½ cup White Rock or other effervescing water. Mix well in a cocktail shaker and pour over crushed ice in 4 cocktail glasses. Garnish with a slice of maraschino cherry in bottom and on edge of each glass.
Pure Orange Juice — Hotel Style

Squeeze juice from Sunkist oranges using a glass squeezer. Strain and serve in a very small water glass set in a glass dish of crushed ice.

Iced Sunkist Orange Juice

Fresh mint leaves
Sunkist orange juice
Sugar

Arrange fresh mint leaves, lengthwise, at equal distances in frappe glasses, allowing four to each glass. Put in finely-crushed ice to three-fourths depth of glass, and pour over to fill glass Sunkist orange juice, sweetened to taste.
Ten Sunkist Lemonades

Fundamental Recipe

Juice of 6 Sunkist lemons, \( \frac{3}{4} \) to 1 cup of sugar, 6 cups of cold water.

Variation No. 1
Add 2 cups of berry juice

Variation No. 2
Add 2 cups of ginger ale

Variation No. 3
Add 2 cups grape juice

Variation No. 4
Add 2 cups crushed peaches

Variation No. 5
Add 2 cups of pineapple juice

Variation No. 6
Add 2 cups of prune juice

Variation No. 7
Add 2 to 3 cups of cold tea

Variation No. 8
Add 6 to 12 sprigs mint

Variation No. 9
Add 4 to 6 well-beaten eggs
Candied Orange Peel

Remove peel from four Sunkist oranges in quarters. Cover with cold water, bring to boiling-point, and cook slowly until soft. Drain, remove white portion, using a spoon, and cut yellow portion in thin strips, using scissors. Boil one-half cup water and one cup sugar until syrup will thread when dropped from tip of spoon. Cook strips in syrup five minutes, drain, and coat with fine granulated sugar.
Lemon Garnishes

Fresh lemon juice is an aid to digestion when used on fish, game, meats, vegetables and salads. People with jaded appetites who ought to eat are often tempted by a garnish.
Orange Marmalade

6 Sunkist oranges
1 Sunkist lemon
11 cups cold water
7 cups sugar

Peel oranges, removing all white skin, and slice thin. Slice lemon with rind on; cover oranges and lemon with cold water; let stand 24 hours. Then boil 3 hours; add sugar, and let boil 1 hour. Pour into glasses; cool, and cover. This recipe makes 9 glasses of marmalade.

Orange and Lemon Marmalade

Use 3 Sunkist oranges, 2 Sunkist Lemons, 5 cups sugar, 5 cups water. Wipe fruit, and cut, crosswise, in as thin slices as possible, removing seeds. Put into preserving kettle, add water, and let stand 36 hours. Place on range, bring to boiling point, and let boil (not simmer) 2 hours. Add sugar, and boil 1 hour. Turn into sterile glasses, let stand until firm, and cover with melted paraffin.
To Remove Pulp From Sunkist Oranges

Pare the orange with a sharp knife, removing every particle of the thin inside membrane with the peel. This will leave the orange pulp exposed. Hold the orange over a plate, so that any juice which may drop will be saved. Insert the point of the knife at the stem end of the orange, close to the membrane that divides the sections. Carefully work the knife in, separating the membrane from the section. Then carefully separate the section of orange from the membrane on its other side; remove the whole orange section, complete in shape, and entirely free from membrane. Repeat until all the sections are removed.

Note:—In these recipes all measurements are made level. Measuring-cups, divided into thirds and quarters, are used, and tea and table measuring-spoons. Cups of dry material are filled to overflowing, by putting the material into the cup with a tablespoon, and are then leveled off with a knife. Tea and tablespoons are filled heaping with dry material, and then leveled off with a knife. Most of the recipes on these cards are proportioned to serve four people.