

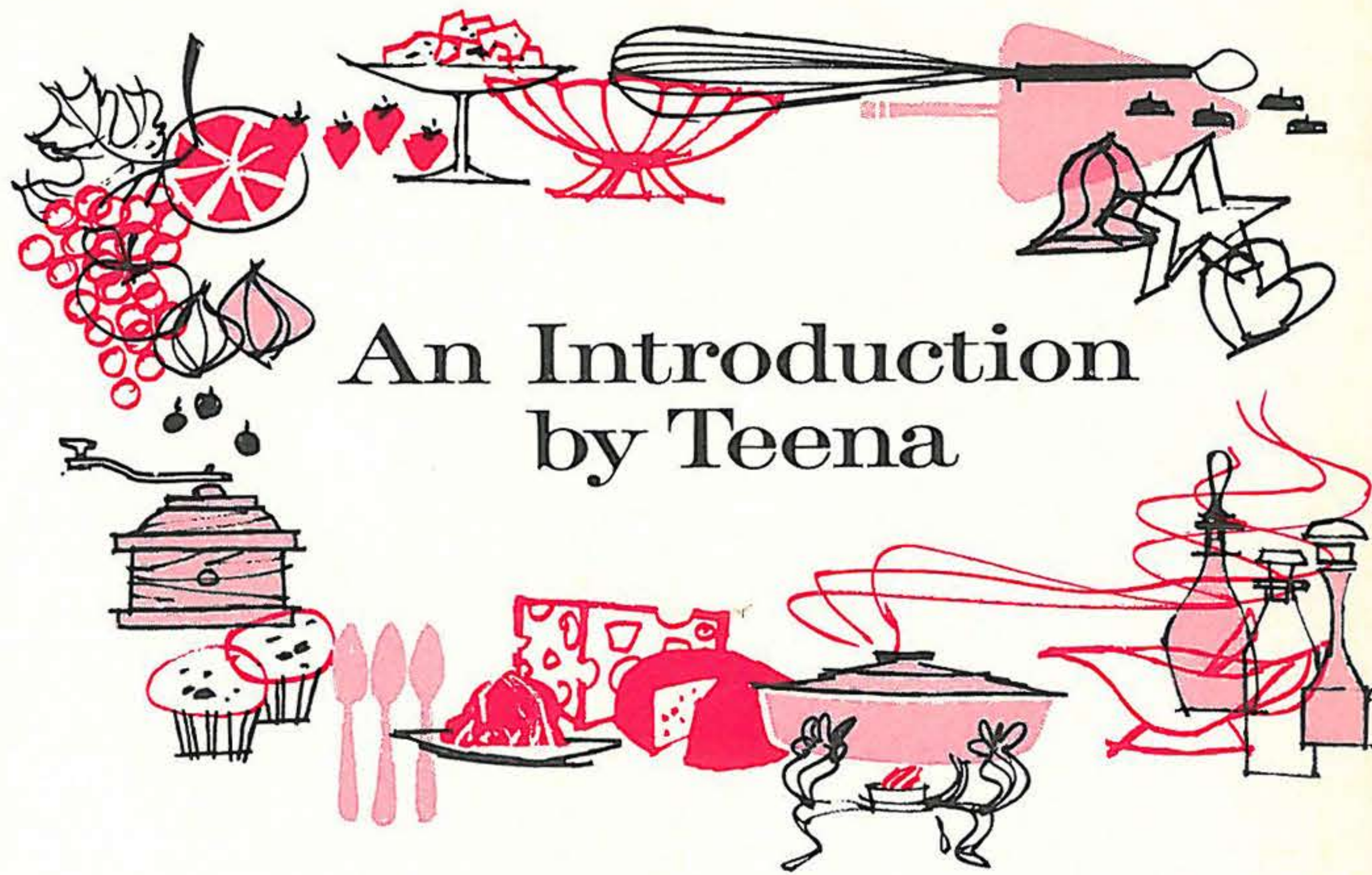
# Teena

## in the kitchen

WITH HER FRIENDS' BEST RECIPES



Imperial Sugar Company • Sugar Land, Texas



# An Introduction by Teena

One Saturday afternoon recently, two friends were helping me plan a party. As we talked about the food, Nancy said, "I'll bring the chocolate cake. That's my specialty."

Nancy is right. She makes a fabulous chocolate cake! And that gave me the idea. Most of my teen-age friends who enjoy cooking have at least one specialty that always wins applause — a reputation builder. Wouldn't it be great to share the recipes with others? Why not collect them especially for you who like to surprise the family or entertain friends with foods you have prepared.

Thanks to my friends who gladly gave their favorite recipes, my mother who offered many practical hints, and the publisher, Imperial Sugar Company — "Teena in the Kitchen" became a cookbook. From it we hope that you will discover your own specialty!

*Teena*

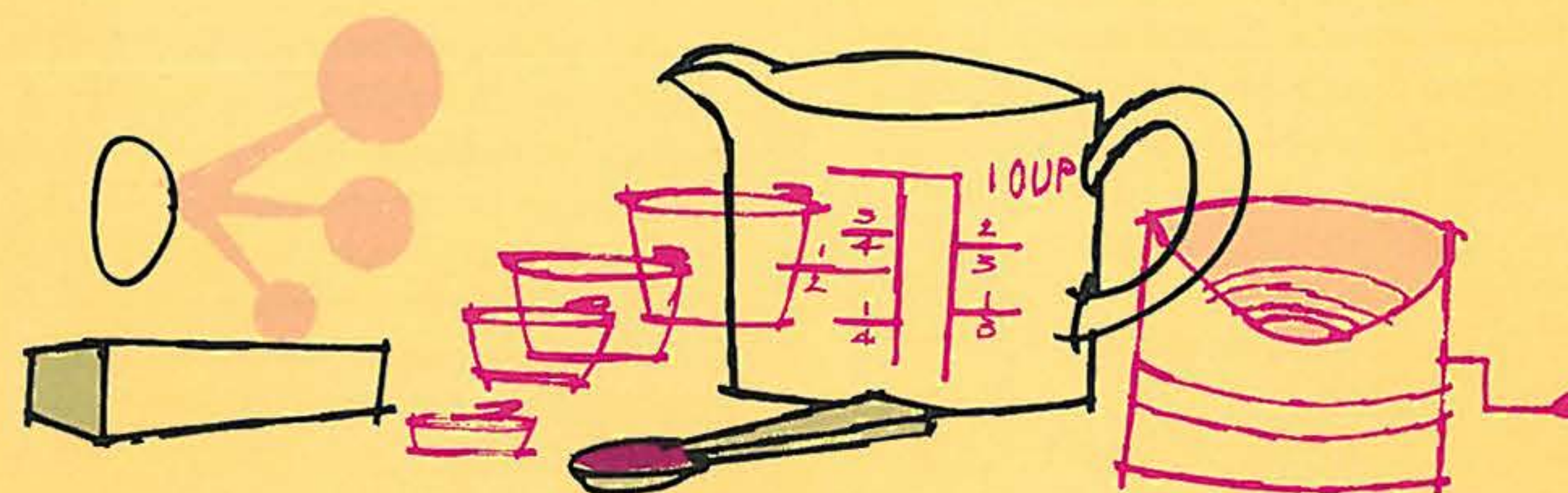
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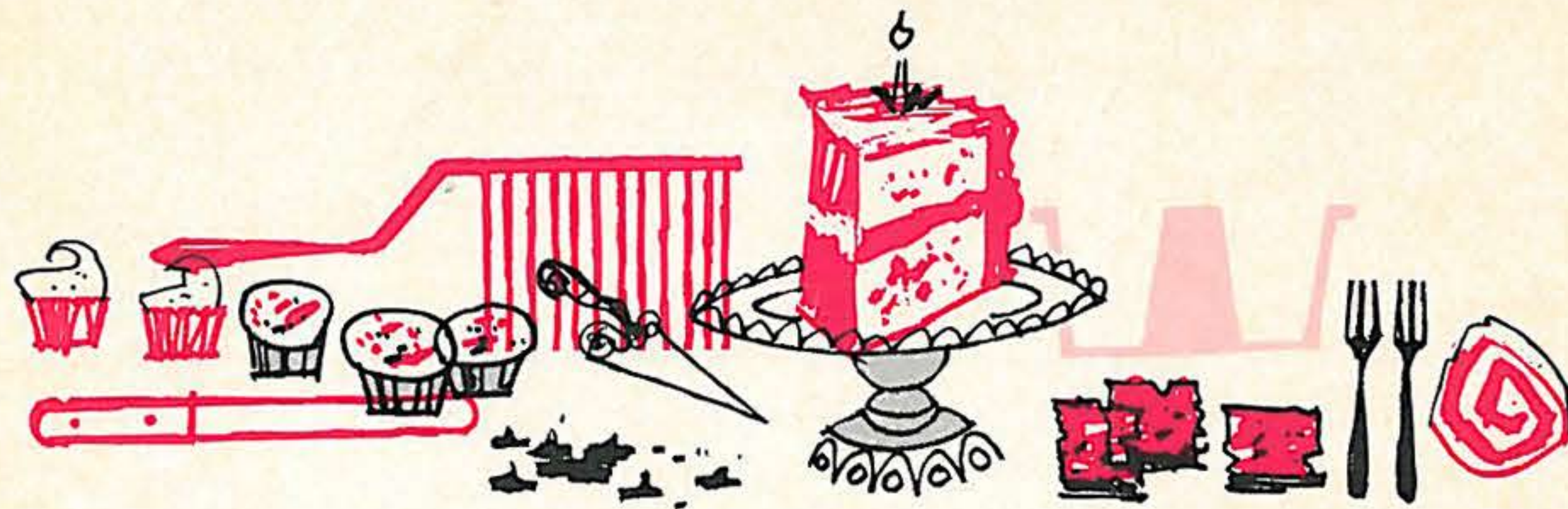
## Table of equivalent measures

Use only standard measuring cups and spoons

3 teaspoons . . . . .	1 tablespoon
4 tablespoons . . . . .	$\frac{1}{4}$ cup or 2 fluid ounces
8 tablespoons . . . . .	$\frac{1}{2}$ cup or 4 fluid ounces
16 tablespoons . . . . .	1 cup
1 cup . . . . .	$\frac{1}{2}$ pint or 8 fluid ounces
2 cups . . . . .	1 pint or 16 fluid ounces
4 cups . . . . .	1 quart
4 quarts . . . . .	1 gallon (fluid)
1 stick butter or margarine . . . . .	$\frac{1}{2}$ cup or $\frac{1}{4}$ pound



# Cakes and Frostings



## FABULOUS FUDGE CAKE

- |   |                        |
|---|------------------------|
| 2 1-ounce squares unsweetened chocolate | 1 cup dairy sour cream |
| 2 cups sifted cake flour                | ½ cup shortening       |
| 1½ cups Imperial Granulated Sugar       | 1 teaspoon vanilla     |
| 1 teaspoon salt                         | 2 eggs                 |
| 1 teaspoon soda                         | ¼ cup hot water        |

FIRST: Preheat oven to 350°F. Grease and flour the bottoms of two round 8" x 1½" layer cake pans. (If you prefer, use one 13" x 9" x 2" cake pan.) Melt chocolate over hot water. Set aside to cool.

SECOND: Into large mixing bowl, sift together all of the dry ingredients. Add sour cream and shortening. With electric mixer at medium speed, beat for 2 minutes. (Set your timer for accuracy.) Keep the side of the bowl scraped down. Use the rubber scraper to guide batter into the beaters.

THIRD: Add vanilla, eggs, melted chocolate and hot water. Beat at medium speed 2 minutes longer. Pour into cake pans; bake at 350°F for 30 to 35 minutes or until it tests done. (13" x 9" x 2" pan requires 35 to 40 minutes baking time.)

FOURTH: Cool 10 minutes before removing from pan. Turn out on racks. Cool completely before frosting.

1. Have all ingredients at room temperature.
2. When directions call for adding sifted dry ingredients *alternately with* liquids, always begin and end with the dry ingredients.
3. Follow the recipe exactly. Do not substitute ingredients. Do not change amounts. You may change the recipe balance.
4. When you use an electric mixer, do

5. For best results, use pans which are the size recommended by the recipe. To measure a pan's width, length, or diameter, place ruler across the top of the pan, from one inside edge to the other. For depth, measure down inside the pan.

## CHOCOLATE DREAM FROSTING

- |   |                    |
|---|--------------------|
| 3 1-ounce squares unsweetened chocolate   | 6 tablespoons milk |
| 3 tablespoons butter or margarine         | ⅛ teaspoon salt    |
| 3 cups sifted Imperial 10X Powdered Sugar | 1 teaspoon vanilla |

FIRST: In top of double boiler, melt chocolate and butter.

SECOND: In medium bowl, mix remaining ingredients, blending well. Add chocolate-butter mixture. Stir until blended. Cool, stirring occasionally until just right for spreading.

CHOCOLATE-NUT FROSTING: Stir in ½ cup coarsely chopped nuts or flaked coconut.

## SUNSHINE CAKE

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| ¾ cup shortening                  | 3½ teaspoons baking powder      |
| 1½ cups Imperial Granulated Sugar | ¾ cup cold water                |
| 3 beaten egg yolks                | ¼ cup orange juice              |
| 2¼ cups sifted cake flour         | 1 tablespoon grated orange rind |
| ½ teaspoon salt                   | 3 egg whites                    |

FIRST: Preheat oven to 350°F. Grease, then line bottoms of two 9" x 1½" deep round layer cake pans with waxed paper. Cream shortening and Imperial Granulated Sugar; add egg yolks; beat well.

SECOND: Sift together the flour, salt and baking powder. Add to the creamed mixture, alternately with water, orange juice and rind. Beat egg whites until stiff. Fold into batter.

THIRD: Divide batter into the two cake pans. Bake at 350°F for 30 to 35 minutes or until it tests done. Let cool in pans 5 minutes before removing. Turn out on wire racks to cool.

FOURTH: When cool put layers together with Sunshine Filling. Cover top and sides with Orange Butter Frosting or another frosting of your choice.

## Success

## Makers

6. When using oven-glass baking dishes, decrease temperature 25 degrees.
7. Place pans on a rack in the center of the oven. Be sure they don't touch each other or the sides of the oven. When baking three layers, move oven racks to divide the oven in thirds. Do not place one pan directly over the other.
8. Keep oven door closed. Do not test cake until it has baked the minimum time. Then insert cake tester or wooden toothpick into the center. If it comes out clean, the cake is done. Or, test the cake by pressing the top lightly with your fingers. If the top springs back and no imprint remains the cake is done. *Always test cake* because slightly longer baking time may be required due to varying conditions.

### SUNSHINE FILLING

3/4 cup Imperial Granulated Sugar	1 1/2 tablespoons lemon juice
3 tablespoons cornstarch	2 tablespoons grated orange rind
1/4 teaspoon salt	1 tablespoon butter or margarine
3/4 cup orange juice and pulp	2 beaten egg yolks

FIRST: In small saucepan, combine Imperial Granulated Sugar, cornstarch, and salt; mix well. Gradually add juices; blending well. Add orange rind and butter. Over medium heat, cook and stir constantly until thick and clear.

SECOND: While stirring vigorously, pour a small amount of the hot mixture into beaten egg yolks; then pour back into remaining hot mixture. Continue cooking and stirring about 4 minutes. Remove from heat. Cool before filling cake.

### ORANGE BUTTER FROSTING

1/3 cup soft butter or margarine	3 cups sifted Imperial 10X Powdered Sugar
2 tablespoons grated orange rind	1/4 cup orange juice
1 unbeaten egg yolk	1 1/2 teaspoons lemon juice
Dash of salt	

FIRST: Cream thoroughly butter, grated orange rind, egg yolk, salt, and 1 cup Imperial 10X Powdered Sugar; beat until light and fluffy.

SECOND: Add remaining Imperial 10X Powdered Sugar alternately with orange and lemon juices, blending until smooth and of spreading consistency.

### CHERRY FLIP CAKE

1 can (1 lb. 4 ozs.) pitted sour red cherries	2 cups sifted cake flour
1/4 cup butter or margarine	1/2 teaspoon salt
1/2 cup Imperial Granulated Sugar	2 teaspoons baking powder
1/2 cup (1 stick) butter or margarine	3/4 cup milk
1 cup Imperial Granulated Sugar	1/2 teaspoon vanilla
2 eggs, well beaten	1/2 teaspoon almond flavoring

FIRST: Preheat oven to 350°F. Drain cherries; save the juice for the sauce. Melt 1/4 cup butter in an 8" x 8" x 2" cake pan. Add 1/2 cup Imperial Granulated Sugar; stir over *low* heat until partly dissolved. Remove from heat; arrange cherries evenly over the sugar.

SECOND: Cream 1/2 cup butter with 1 cup Imperial Granulated Sugar until light and fluffy. Add eggs, blending well.

THIRD: Sift flour, salt and baking powder together. Add to the creamed mixture alternately with the milk. Stir in the flavorings. Beat until smooth. Spread batter over cherries in pan. Bake at 350°F for 50 to 60 minutes or until it tests done. Cool in pan for 15 minutes. Turn out upside down on platter. Serve warm with CHERRY SAUCE. Makes 6 to 8 servings.

CHERRY SAUCE: Combine 1 tablespoon cornstarch and 1/4 cup Imperial Granulated Sugar in small saucepan. Stir in 1 cup of the cherry juice (drained from the cherries). Add a few drops of red food coloring to brighten the color. Cook stirring constantly until sauce thickens, about 10 minutes. Spoon over the cake.

### PRALINE PECAN PICNIC CAKE

1/2 cup butter or margarine	2 1/2 cups sifted flour
1 1/2 cups Imperial Brown Sugar	1 tablespoon baking powder
1 teaspoon vanilla	1/2 teaspoon salt
2 eggs	1 cup milk

FIRST: Preheat oven to 350°F. Grease and flour the bottom of a 9" x 9" x 2" cake pan.

SECOND: Cream butter with Imperial Brown Sugar until light and fluffy. Beat in vanilla. Add eggs, one at a time, beating well. Sift together the dry ingredients and stir into first mixture alternately with milk, beating until smooth.

THIRD: Turn into prepared cake pan. Bake at 350°F for 40 to 50 minutes or until it tests done. Remove from oven and spread with Praline Pecan Topping.

### PRALINE PECAN TOPPING

1/2 cup butter or margarine	Dash salt
1/2 cup Imperial Brown Sugar	1 cup flaked coconut
1/4 cup milk	1/2 cup coarsely chopped pecans
1 teaspoon vanilla	

FIRST: Melt butter; combine with rest of ingredients. Spread over the top of the hot cake.

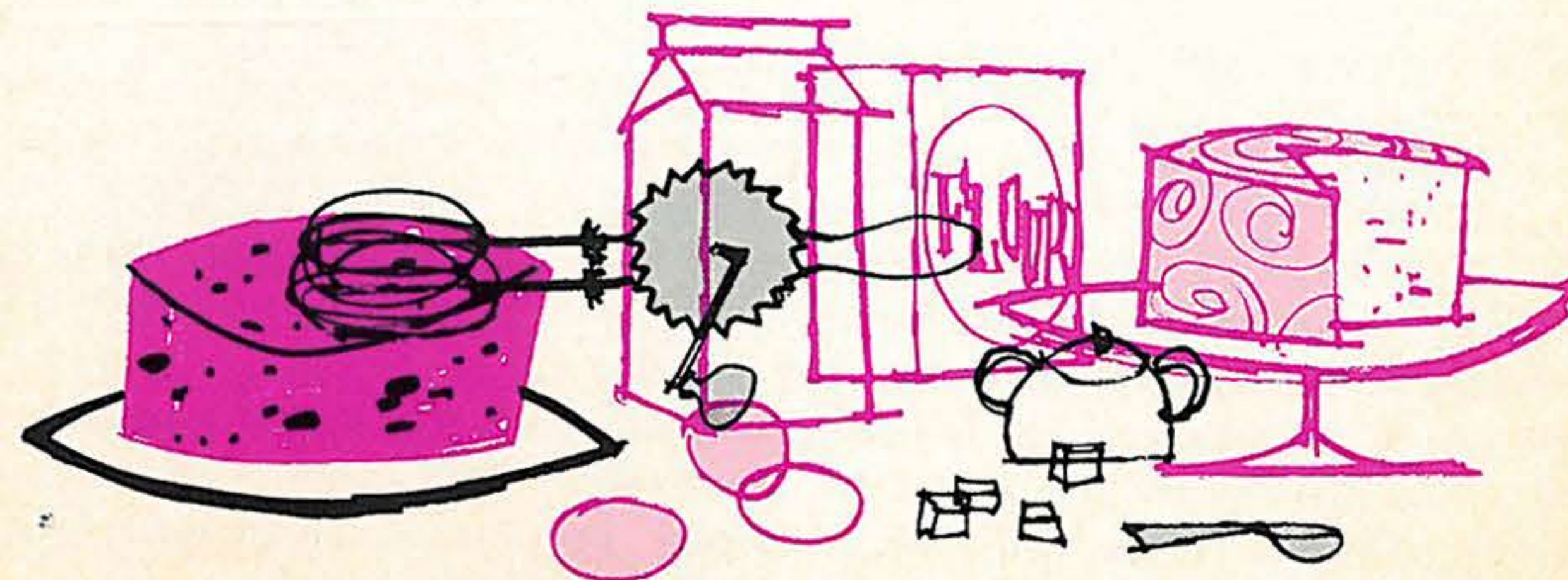
SECOND: Place under broiler to brown (about 3 minutes). Watch carefully to prevent burning.

### COCONUT CREAM CHEESE FROSTING

1 tablespoon butter	2 cups sifted Imperial 10X Powdered Sugar
1 3-ounce package cream cheese	1 teaspoon vanilla
1/8 teaspoon salt	1/2 cup flaked or shredded coconut

FIRST: Cream butter, cream cheese and salt together until soft. Add Imperial 10X Powdered Sugar gradually, blending well.

SECOND: Stir in coconut and vanilla. (For thinner consistency beat in a little milk, 1 teaspoon at a time.) Spread over cake. Frosts an 8" 2-layer cake. For flavor variety, add 1/4 teaspoon nutmeg.



# Breads



## APRICOT-NUT BREAD

- |                                 |                           |
|---------------------------------|---------------------------|
| 1 cup dried, chopped apricots   | 2 cups sifted flour       |
| 1 cup Imperial Granulated Sugar | 2 teaspoons baking powder |
| 2 tablespoons shortening        | ½ teaspoon soda           |
| 1 egg, well beaten              | 1 teaspoon salt           |
| ½ cup orange juice              | 1 cup chopped nuts        |
| ¼ cup Imperial Granulated Sugar |                           |

FIRST: Soak chopped apricots in water to cover for 20 minutes. Preheat oven to 350°F. Grease and flour a loaf pan (approximately 8" x 4" x 3").

SECOND: Cream together the 1 cup Imperial Granulated Sugar, shortening and egg. Stir in the orange juice and ¼ cup Imperial Granulated Sugar.

THIRD: Sift together the dry ingredients; add to creamed mixture and blend well. Drain apricots and stir into batter, adding nuts at the same time.

FOURTH: Pour into prepared loaf pan. Bake at 350°F for 65 minutes or until done.

## SNOWBALL DOUGHNUTS

- |   |                             |
|---|-----------------------------|
| 2 eggs                                  | 3½ cups sifted flour        |
| 1 cup Imperial Granulated Sugar         | 4½ teaspoons baking powder  |
| 3 tablespoons soft shortening           | 1 teaspoon salt             |
| 2 teaspoons grated orange or lemon rind | Imperial 10X Powdered Sugar |
| 1 cup milk                              |                             |

FIRST: In a large mixing bowl, beat eggs. Add Imperial Granulated Sugar, shortening and orange rind; beat until mixed well. Stir in milk.

SECOND: Sift together remaining dry ingredients and blend into first mixture, stirring well.

THIRD: In heavy saucepan, pour enough cooking oil or melt enough fat to fill it half full. Slowly heat oil to 370°F.\* Drop the dough by heaping teaspoonfuls into the hot fat. Push the dough from the spoon with a small rubber scraper or another spoon. Do not put too many in the pan at the same time.

FOURTH: Use a slotted spoon to turn the little balls until they are golden brown on all sides (about 3 minutes). Then lift from the oil with the slotted spoon and drain a moment over the pan. Place on paper towels to drain well.

FIFTH: When cool, shake the little doughnut balls a few at a time in a paper bag containing Imperial 10X Powdered Sugar. Makes about 50.

\*FRYING TIP: If you don't have a deep-fry thermometer, the fat is ready for frying when a 1" cube of bread browns in 60 seconds.

## HUSH PUPPIES

- |                           |                            |
|---------------------------|----------------------------|
| 2 cups white corn meal    | 1 teaspoon salt            |
| 1 cup buttermilk          | 1 egg, slightly beaten     |
| ½ teaspoon soda           | ½ cup finely chopped onion |
| 2 teaspoons baking powder |                            |

FIRST: In medium mixing bowl combine all ingredients and mix thoroughly.

SECOND: In heavy saucepan or a deep-fat fryer, pour enough oil or melt enough fat to fill half full. Slowly heat to 370°F. (If you have no deep-fry thermometer, it's ready when 1" cube of bread browns in 60 seconds.)

THIRD: Into the hot oil, drop a teaspoonful\* of batter for each hush puppy. Push the batter from the spoon with a rubber scraper or another spoon. Fry a few at a time until golden brown on all sides, about 4 minutes, turning with a slotted spoon. Lift out to drain on paper towels. Serve hot. Makes about 5 dozen small hush puppies.

\*For larger hush puppies, use a tablespoon. Makes about 2 dozen large hush puppies.

## COLOSSAL COFFEECAKE

- |                                 |                                 |
|---------------------------------|---------------------------------|
| ½ cup Imperial Granulated Sugar | 1 teaspoon baking soda          |
| ½ cup chopped walnuts           | ½ cup butter or margarine       |
| 1 tablespoon cocoa              | 1 cup Imperial Granulated Sugar |
| 1 teaspoon cinnamon             | 3 eggs                          |
| 3 cups sifted flour             | 1 teaspoon vanilla              |
| 3 teaspoons baking powder       | 1¼ cups dairy sour cream        |

FIRST: Preheat oven to 375°F. Grease 9" tube pan. Mix ½ cup Imperial Granulated Sugar, walnuts, cocoa and cinnamon; set aside.

SECOND: Sift flour, baking powder and soda. In large mixing bowl, beat butter until soft with electric mixer at medium speed. Gradually beat in 1 cup Imperial Granulated Sugar until fluffy. Then beat in eggs, one at a time, and vanilla. Turn mixer speed down to low, blend in the sifted dry ingredients alternately with sour cream.

THIRD: Spoon half the batter into tube pan. Sprinkle the walnut mixture evenly over it. Then cover evenly with the remaining batter.

FOURTH: Bake at 375°F for 1 hour, or until cake tester comes out clean. Cool in pan about 10 minutes. Turn out and cool on wire rack. Makes 12 servings.

## BRANANA MUFFINS

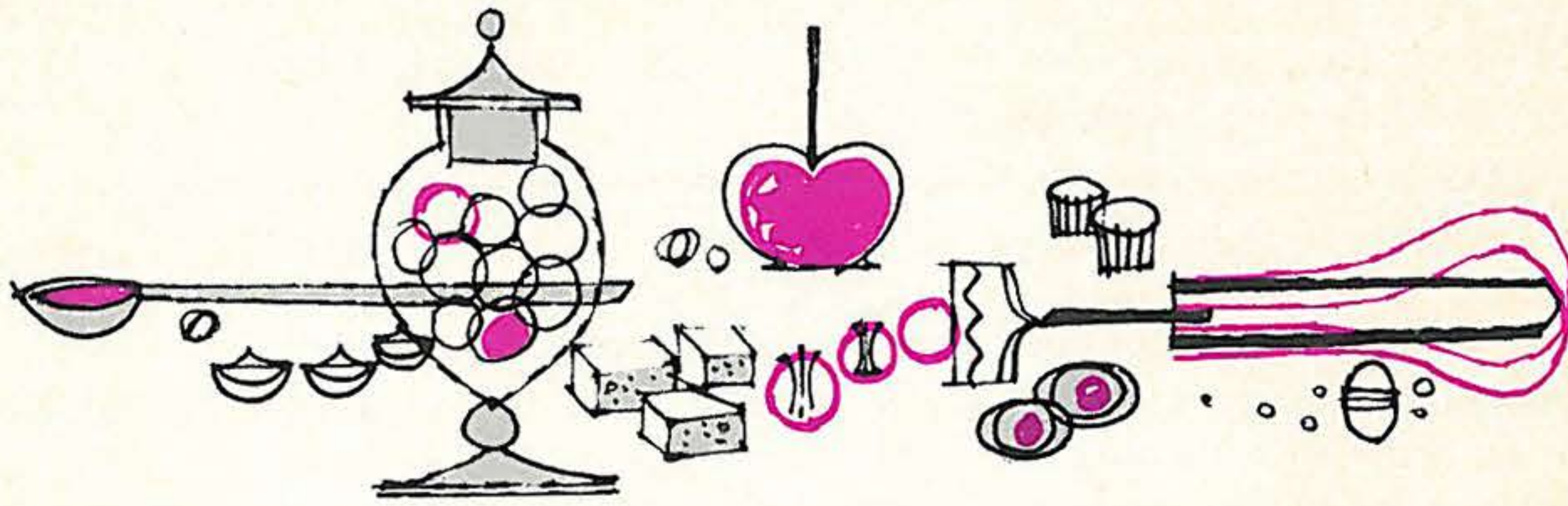
- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 cup sifted flour              | 2 eggs, well beaten            |
| 1½ teaspoons soda               | ½ cup buttermilk               |
| 1½ teaspoons salt               | 2 cups all bran                |
| ¼ cup shortening                | 6 medium bananas, finely diced |
| ½ cup Imperial Granulated Sugar |                                |

FIRST: Grease muffin tins. Preheat oven to 375°F. Sift together the flour, soda and salt into large mixing bowl.

SECOND: In medium bowl, cream together shortening and Imperial Granulated Sugar. Beat in eggs, buttermilk and all bran. Add the diced bananas. Quickly stir this mixture into the sifted dry ingredients.

THIRD: Spoon batter into muffin tins, filling ¾ full. Bake at 375°F for 30 to 35 minutes. Makes 24 large muffins.

# Candies



## PARTY TAFFY

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 2 cups Imperial Brown Sugar     | 1 tablespoon butter or margarine |
| ½ cup Imperial Granulated Sugar | ⅓ cup water                      |
|                                 | 2 tablespoons cider vinegar      |

FIRST: Combine all ingredients in large saucepan. Cook over low heat, stirring only until sugar dissolves. Remove crystals from the sides of the pan with a damp cloth wrapped around a fork.

SECOND: Continue cooking over medium high heat, *without* stirring, to the soft crack stage\* (275°F on candy thermometer). Pour the hot sirup on a large buttered platter. Let cool until a dent can be made when pressed with finger.

THIRD: Butter hands well or rub them with cornstarch. When candy is cool enough to handle, pull until taffy is light-colored and porous. Twist into ropes and place on buttered pan. Cut with scissors, or dent into bite-sized pieces and break apart when cold.

\*TESTING TIP: Let a little of the sirup drop from the spoon into a cup of very cold water. It's ready when it separates into threads which are hard, but not brittle.

1. Use a heavy pan — one large enough to let the sirup boil without bubbling over the top. A wooden spoon is best for stirring. It won't get too hot to hold.
2. If crystals form on the sides of the pan wipe them off with a fork wrapped with a damp cloth or paper towel.
3. A candy thermometer assures accuracy in measuring the exact temperature of the cooking sirup. It prevents under- or overcooking.

4. It is wise to check the accuracy of your candy thermometer. Clamp it to the side of a saucepan half filled with water. The bulb of the thermometer should be immersed in the liquid, but do not let it touch the bottom of the pan. Gradually heat water and let it boil 10 minutes. Thermometer should register 212°F.

## Success Makers

5. Without a candy thermometer, use the cold-water tests given with each recipe. Drop about ½ teaspoon of

## WESTERN PRALINES

- |                                  |                      |
|----------------------------------|----------------------|
| 2 cups Imperial Granulated Sugar | ⅛ teaspoon salt      |
| 1 teaspoon soda                  | 2 tablespoons butter |
| 1 cup buttermilk                 | 2½ cups pecan halves |

FIRST: In large (3½ quart) heavy saucepan combine Imperial Granulated Sugar, soda, buttermilk and salt. Cook over high heat about 5 minutes (or to 210°F on a candy thermometer); stir often and scrape bottom of pan. Mixture will foam up!

SECOND: Add butter and pecans. Over medium heat, continue cooking, *stirring constantly* and scraping bottom and sides of pan until candy reaches soft ball stage (234°F).\*

THIRD: Remove from heat and cool slightly, only about 2 minutes. Beat with spoon until thick and creamy. Drop from tablespoon onto sheet of aluminum foil or waxed paper. Let cool. Makes about 20 pralines, 2" in diameter.

\*Sirup when dropped into a cup of very cold water, forms a soft ball. Shape it with your fingers. It will flatten on removal from the water.

## CREAMY PEANUT BUTTER FUDGE

- |                                  |                     |
|----------------------------------|---------------------|
| 2 cups Imperial Granulated Sugar | ¾ cup milk          |
| 2 tablespoons corn sirup         | 1 teaspoon vanilla  |
| ⅛ teaspoon salt                  | ⅓ cup peanut butter |

FIRST: In deep saucepan, mix together Imperial Granulated Sugar, corn sirup, salt and milk. Cook over medium heat *without stirring*, until soft ball stage\* (234°F on candy thermometer). Cool until the sides of the pan can be touched comfortably.

SECOND: While candy cools, wrap damp paper towel around a fork and wipe the inside walls of the pan. Butter a platter or square pan.

THIRD: Add vanilla and peanut butter to cooled candy. Beat vigorously until it loses its shine and starts to thicken. Pour out on platter. Cool and cut in squares.

\*Sirup when dropped into a cup of very cold water, forms a soft ball. Shape it with your fingers. It will flatten on removal from the water.

the hot sirup into 1 cup of very cold (but not iced) water. Gather it into a ball with your fingers. With a little experience you will be able to distinguish between the various stages.

6. When pouring out the finished candy do not scrape out the pan. It may cause the rest of the candy to be grainy. There's usually someone nearby who will be happy to clean the pan.

### SPICY NUT MIX

3/4 cup Imperial Granulated Sugar	1 egg white
1 teaspoon cinnamon	2 1/2 tablespoons water
1 teaspoon salt	1 cup pecan halves
1/4 teaspoon allspice	1 cup walnut halves
1/4 teaspoon nutmeg	1 cup blanched almonds
1/2 teaspoon cloves	

FIRST: Preheat oven to 275°F. Grease a baking sheet. In small mixing bowl, combine Imperial Granulated Sugar, the spices and salt. Beat egg white lightly and stir into sugar-spice mixture; stir in water. Blend well.

SECOND: Add nuts about 1/2 cup at a time. Using a fork, stir to coat nuts well. Lift up, drain, then place on baking sheet, separating each nut.

THIRD: Bake at 275°F until golden and crusty (about 45 minutes). Remove from baking sheet with spatula. Store in container with tight-fitting lid. Makes 3 cups.

### DEVIL'S FOOD FUDGE

1/2 cup Imperial Granulated Sugar	1/2 cup light cream
2 cups Imperial Brown Sugar	1/4 cup strong coffee
4 1-ounce squares unsweetened chocolate, coarsely grated	2 tablespoons butter
1/4 teaspoon salt	1 teaspoon vanilla
	3/4 cup broken pecans or walnuts

FIRST: Combine in saucepan, Imperial Granulated Sugar and Brown Sugar, chocolate, salt, cream, and coffee; mix well. Place over low heat, cover with lid until it comes to a boil. Remove lid.

SECOND: Continue cooking over low heat until soft ball stage\* (234°F on candy thermometer). Remove from heat; add butter and vanilla. Let cool until lukewarm (about 110°F). Meanwhile butter a pan or baking dish about 9" x 9" x 2".

THIRD: Beat vigorously until fudge becomes very thick and loses its gloss, adding pecans toward the end. Quickly spread in buttered pan. If you wish, decorate top with pecan halves. When firm cut in squares. When completely cool remove from pan.

\*Sirup when dropped into a cup of very cold water, forms a soft ball. Shape it with your fingers. It will flatten on removal from the water.

### DATE LOAF

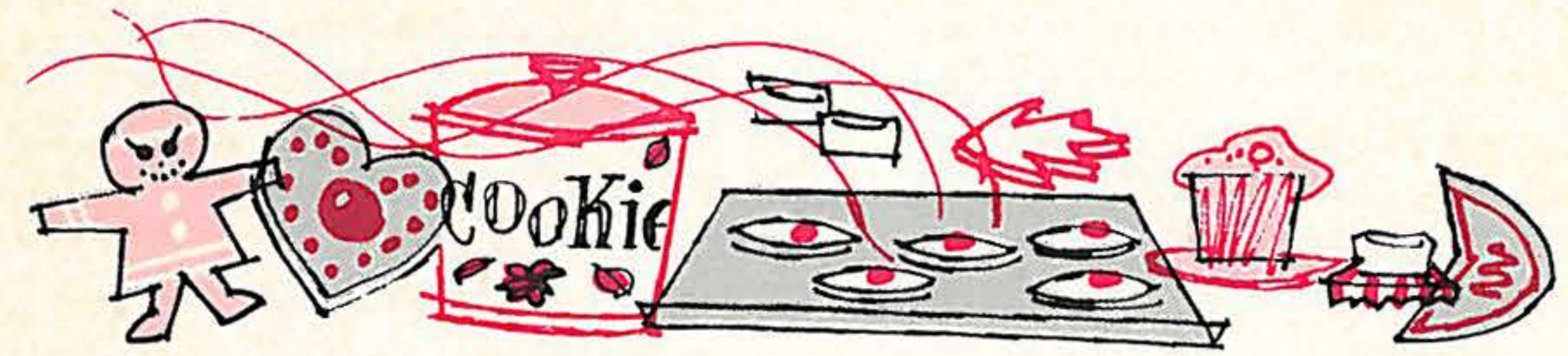
1 1/2 cups Imperial Granulated Sugar	1 cup chopped dates
1 1/2 cups Imperial Brown Sugar	1 cup chopped nuts
1 cup milk	1 tablespoon butter
	1 teaspoon vanilla

FIRST: In heavy saucepan, mix both sugars and milk. Cook over medium heat to the soft ball stage (234°F).° Add dates, nuts and butter. Slowly cook, stirring occasionally, to firm ball stage (248°F)\*\* or until spoon leaves path when stirring. SECOND: Add vanilla and let cool. Beat till creamy and stiff. Empty onto damp towel or cloth; shape into loaf. Wrap with towel, then aluminum foil. Store until ready to serve. Slice with knife.

°Sirup when dropped into very cold water, forms a soft ball. It will flatten on removal from water.

\*\*Sirup forms firm ball which does not flatten on removal from water.

# Cookies



### MOCHA SQUARES

3 1-ounce squares unsweetened chocolate	1/2 cup soft butter or margarine
2 tablespoons instant coffee powder	2 cups Imperial Granulated Sugar
1 1/2 cups sifted cake flour	1 teaspoon vanilla
1 teaspoon baking powder	4 eggs
1 1/2 teaspoons salt	1 1/2 cups chopped walnuts
1/2 cup soft shortening	Walnut halves

FIRST: Preheat oven to 350°F. Grease and flour the bottom of 13" x 9" x 2" pan. Melt chocolate in top of double boiler; stir in instant coffee; set aside to cool.

SECOND: Sift together cake flour, baking powder, and salt. In mixing bowl, cream shortening and butter. Gradually add Imperial Granulated Sugar. Beat till fluffy. Add vanilla and eggs; beat well. Blend in coffee mixture, sifted ingredients and chopped walnuts; stir well.

THIRD: Spread in prepared pan. Bake at 350°F for 35 to 40 minutes. Cool. Spread with Browned Butter Frosting and mark off squares. Place walnut half in center of each. When frosting is set, cut into squares. Makes about 3 1/2 dozen.

BROWNED BUTTER FROSTING: Slowly heat 1/4 cup butter in small saucepan till light brown and bubbly. (Do not scorch.) Beat in 3 cups sifted Imperial 10X Powdered Sugar, 3 tablespoons cream and 1 teaspoon vanilla.

## Success Makers

1. Use cooky sheets without sides. Or turn pans with sides upside down and bake the cookies on the bottom.
2. Cookies bake best on bright, shiny baking sheets. They should be at least an inch shorter and narrower than the oven to let heat circulate.
3. Grease cooky sheets by dipping a paper towel into unsalted shortening and rubbing it over the surface.
4. If you bake one cooky sheet at a time, place the rack in the center of the oven. To bake two sheets at a time, place racks to divide oven into thirds.
5. For rolled and cutout cookies, chilled dough is easier to handle. Roll dough on a floured pastry cloth or coarse towel with a stockinet-covered rolling pin. Dip the cutter into flour often.
6. Remove baked cookies from sheets with a wide spatula. Place in single layers on wire racks to cool.
7. Store only one kind of cooky in each cooky jar. Mixing them causes their flavors to mix too.

### BUTTER CRISPS

2 cups butter  
1 cup Imperial Granulated Sugar  
4 cups sifted flour  
1 teaspoon vanilla  
Imperial 10X Powdered Sugar

FIRST: Soften butter and gradually blend in Imperial Granulated Sugar, flour and vanilla. Mix well. On waxed paper, pat dough into several long rolls. Wrap and place in the refrigerator to chill *at least* 6 hours or overnight.

SECOND: Preheat oven to 325°F. With thin sharp knife, cut dough in slices less than 1/4" thick. Place on ungreased baking sheet and bake 10 to 15 minutes. (Keep unsliced dough in the refrigerator while the rest of the cookies bake.) Remove from baking sheet and sprinkle with Imperial 10X Powdered Sugar while cookies are still warm. Makes about 9 dozen.

FLAVOR TIP: Do not substitute shortening in this recipe because the flavor of the cookie depends largely upon the butter.

### GOLDEN COCONUT BARS

1/2 cup soft butter or margarine  
1/2 cup Imperial Brown Sugar  
1 teaspoon salt  
1 cup sifted flour  
2 tablespoons milk  
2 tablespoons flour  
1/2 teaspoon baking powder  
2 eggs  
1 cup Imperial Brown Sugar  
1 teaspoon vanilla  
1 cup chopped pecans  
1 cup flaked coconut

FIRST: Preheat oven to 325°F. Cream butter with 1/2 cup Imperial Brown Sugar and salt. Blend in the 1 cup flour, then milk. Pat evenly into greased 13" x 9" x 2" pan. Bake until light brown (about 20 minutes).

SECOND: Sift the 2 tablespoons flour with baking powder. In medium bowl, beat eggs well. Add the 1 cup Imperial Brown Sugar and vanilla; beat well. Stir in flour mixture, pecans and coconut. Spread evenly over mixture in pan.

THIRD: Bake 20 minutes longer or until golden. Cool. Cut into bars. Makes about 32 bar cookies. Store airtight.

### CHOCOLATE CRISPS

3 1-ounce squares unsweetened chocolate  
1/4 cup soft shortening  
1 cup Imperial Granulated Sugar  
2 eggs  
1 teaspoon vanilla  
1 tablespoon milk  
2 1/4 cups sifted flour  
2 teaspoons baking powder  
1/4 teaspoon soda  
1/2 teaspoon salt

FIRST: Preheat oven to 375°F. Place chocolate squares in top of double boiler and set over hot water until chocolate melts.

SECOND: Mix shortening, Imperial Granulated Sugar, and eggs together thoroughly. Beat in vanilla, milk and melted chocolate. Sift the remaining dry ingredients together and stir into the first mixture. Blend well.

THIRD: Drop from teaspoon onto a greased baking sheet. Place 3" apart. Then dip the bottom of a glass into a mound of Imperial Granulated Sugar and gently press each cookie to flatten. Bake at 375°F about 10 minutes. Remove from pan with spatula and cool on a wire rack. Makes 50 cookies.

### OATMEAL THINS

1/4 cup butter or margarine  
1/2 cup shortening  
1 cup Imperial Brown Sugar  
1 egg, well beaten  
1/4 teaspoon salt  
1/2 teaspoon soda  
2 cups quick-cooking oats

FIRST: Preheat oven to 375°F. Grease baking sheets *well*. Combine butter, shortening and Imperial Brown Sugar in a large saucepan. Stir over low heat till butter melts. Remove from heat; let cool. Blend in egg, salt, soda and oats. Mix well.

SECOND: Drop by teaspoonfuls onto the greased baking sheet. Place 3" apart and from the edge. (The dough spreads.) Bake at 375°F about 7 minutes. (Cookies will be deep brown in color — be careful not to burn.) Before removing from baking sheet, cool cookies until crisp. Use spatula or back of pancake turner to scrape them up from the baking sheet. This will take a little work because the cookies are *thin*, but results are worth it. Scrape crumbs from baking sheet; grease again before baking next batch. Makes about 3 dozen cookies. (To measure always firmly pack brown sugar.)

### PECAN ANGELS

2 egg whites  
2 cups sifted Imperial 10X Powdered Sugar  
1 teaspoon vanilla  
1 teaspoon vinegar  
2 cups pecan halves

FIRST: Preheat oven to 300°F. Grease cookie sheet. Beat egg whites until stiff, but not dry. Gradually beat in Imperial 10X Powdered Sugar, the vanilla and vinegar.

SECOND: Gently fold in pecans. Drop by teaspoonfuls 2" apart onto greased cookie sheet. Bake at 300°F until firm (12 to 15 minutes). Remove from baking sheet immediately. Makes 3 1/2 dozen light cookies.

### DATE WHIRLS

2 cups chopped dates  
1 cup Imperial Granulated Sugar  
1 cup water  
1 cup chopped nuts  
1 cup soft shortening  
2 cups Imperial Brown Sugar, firmly packed  
3 eggs  
4 cups sifted flour  
1 teaspoon salt  
1/2 teaspoon soda

FIRST: Combine in saucepan, the dates, Imperial Granulated Sugar and water. Cook over low heat, stirring frequently, for 10 minutes. Cool. Add nuts.

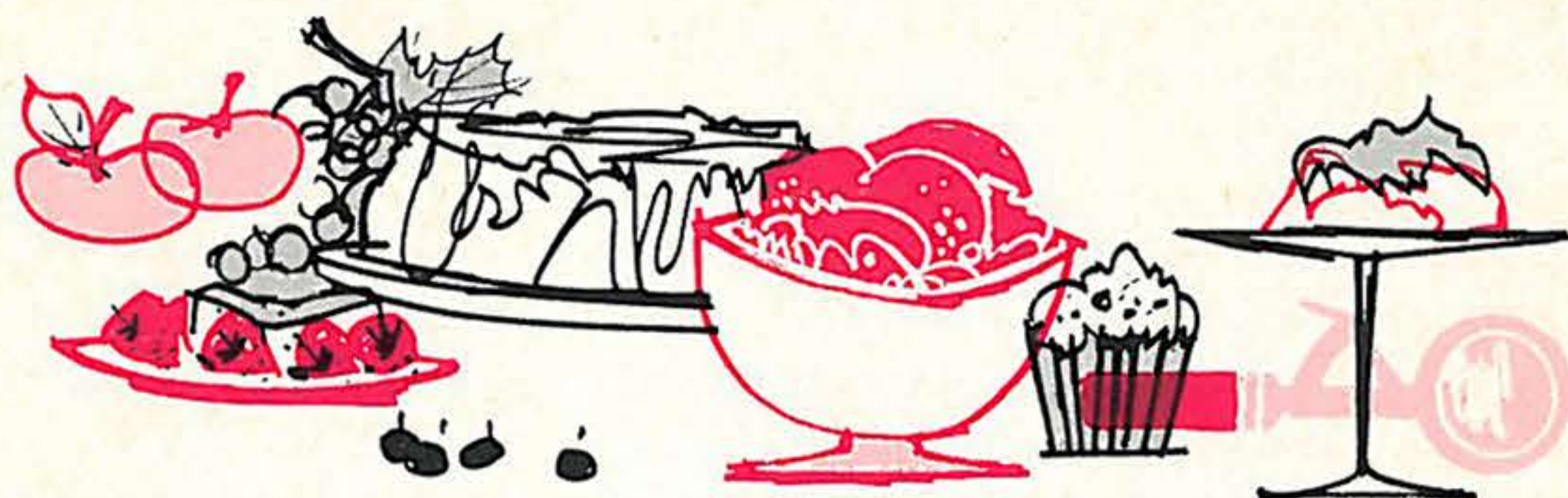
SECOND: Blend together shortening and Imperial Brown Sugar. Beat in eggs. Sift together flour, salt and soda. Stir into shortening mixture and mix well. Refrigerate 1 hour, or until dough handles easily.

THIRD: Divide dough in half. Roll out separately on waxed paper into 2 rectangles 1/4" thick. Spread with cooled date-nut filling. Roll like a jelly roll. Wrap in waxed paper. Chill overnight.

FOURTH: Preheat oven to 400°F. Grease baking sheets. Use thin sharp knife to cut dough into slices 1/4" thick. Place 2" apart on baking sheet. Bake about 10 minutes or until no imprint remains when cookies are touched lightly. Remove from sheet. Cool in single layer on wire rack. Makes 90 cookies.



# Desserts and Sauces



## CHOCOLATE ÉCLAIRS

¼ cup butter	¼ teaspoon salt
½ cup boiling water	2 eggs
½ cup sifted flour	

FIRST: Have butter and eggs at room temperature. Preheat oven to 400°F. Put butter and water in a medium saucepan. Cook over medium heat until butter is melted and mixture boils. Turn heat low. Add flour and salt all at once. Beat vigorously until mixture forms a ball which leaves the sides of the pan.

SECOND: Remove from heat. Quickly beat in unbeaten eggs, *one at a time*. (Be sure to beat well until smooth before adding the other.)

THIRD: Drop mixture from spoon onto greased baking sheet making about 8 mounds. With a wet spatula shape each mound into a long oval about 4" long and 1" wide. Allow 2" in between. Bake at 400°F for 20 minutes. Reduce heat to 350°F and bake for 25 minutes. Let cool slowly on rack away from drafts.

FOURTH: When ready to serve, cut a slit in one side of each éclair. Frost tops with Éclair Chocolate Frosting. Fill with chocolate, vanilla or peppermint ice cream. Makes 8 servings.

ÉCLAIR CHOCOLATE FROSTING: In top of double boiler, melt together two 1-ounce squares unsweetened chocolate and 2 tablespoons butter. Blend in 1 cup sifted Imperial 10X Powdered Sugar, dash of salt, ½ teaspoon vanilla, and 3 tablespoons boiling water. Beat until smooth.

## BANANA FLUFF

6 ripe bananas	1 cup whipping cream
2 tablespoons orange juice	Grated chocolate
⅓ cup Imperial Granulated Sugar	

FIRST: Peel bananas and beat with electric mixer or whip in electric blender. (Or, press through a sieve.) Beat in orange juice and Imperial Granulated Sugar.

SECOND: Whip cream until stiff. Fold into the banana mixture. Spoon into tall sherbet or parfait glasses. Sprinkle grated chocolate on top. A maraschino cherry or large strawberry looks festive on top, if you wish. Makes 4 to 6 servings.

TIP: Do not make too far in advance. It's best to serve within an hour. Keep in refrigerator until serving time.

## SUMMER SNOWBALLS

2 cups flaked coconut
4 pints sherbet in different flavors such as lime, raspberry, pineapple, orange

FIRST: Spread coconut out in shallow pan or dish. Place a sheet of aluminum foil in the freezing compartment of the refrigerator.

SECOND: Shape scoops of sherbet into medium-size balls. Roll each in coconut and place on foil in freezer at once. Handle quickly to keep sherbet from melting.

THIRD: To serve, arrange the beautiful assortment of pastel-colored snowballs in a large chilled bowl. Let your guests help themselves. Have a platter of crisp cookies nearby. Makes about 16 snowballs.

ORCHARD SNOWBALLS: You may wish to set out several dishes of fresh or frozen (thawed) fruit for spooning over the Summer Snowballs. Offer strawberries, blueberries, peaches, raspberries or any others which harmonize with the sherbet flavors you use.

## CHOCO-MINT TORTE

⅛ teaspoon salt	1 cup whipping cream
3 egg whites	1 tablespoon Imperial 10X Powdered Sugar
¾ cup Imperial Granulated Sugar	⅓ cup crushed peppermint stick candy
½ teaspoon vanilla	1 1-ounce square unsweetened chocolate
½ cup chopped walnuts or pecans	
¾ cup finely crushed chocolate wafer cookie crumbs	

FIRST: Preheat oven to 325°F. Butter one 9" pie pan. Add salt to egg whites and beat until soft peaks form. Add Imperial Granulated Sugar gradually, 1 tablespoon at a time, beating well after each addition. Add vanilla. Fold in chopped nuts and cookie crumbs.

SECOND: Spread in pie pan, piling high around the outer edge. Bake at 325°F for 35 minutes. Cool.

THIRD: About 4 hours before serving time, whip the cream until stiff. Fold in Imperial 10X Powdered Sugar and crushed peppermint candy. Spoon over chocolate torte and shave chocolate on top. Refrigerate until serving time. Makes 6 servings.

## DATE NUT PUDDING

4 eggs	1 teaspoon baking powder
1 cup Imperial Granulated Sugar	2 cups chopped dates
1 cup fine dry bread crumbs	1½ cups chopped nuts

FIRST: Preheat oven to 350°F. Grease 9" x 13" pan well. Beat eggs until thick. Gradually beat in Imperial Granulated Sugar.

SECOND: Stir in bread crumbs and baking powder. Fold in dates and nuts. Bake at 350°F for 35 minutes. Cool in pan.

THIRD: To serve, cut in squares and top with whipped cream or Lemon Sauce. Makes 8 servings.

## LEMON SAUCE

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 cup Imperial Granulated Sugar | 2 tablespoons lemon juice      |
| 2 tablespoons cornstarch        | 1 tablespoon grated lemon rind |
| 2 cups boiling water            | $\frac{1}{8}$ teaspoon salt    |
| 4 tablespoons butter            |                                |

FIRST: In saucepan combine Imperial Granulated Sugar and cornstarch. Stir in boiling water and while stirring constantly, boil gently for 5 minutes.

SECOND: Remove from heat and stir in remaining ingredients. Serve warm or cold over dessert. For company top with a cherry. Leftover sauce may be stored in the refrigerator.

## TORTONI

- |   |  |
|---|--|
| 1 egg white                               | $\frac{1}{4}$ cup Imperial 10X Powdered Sugar    |
| $\frac{1}{8}$ teaspoon salt               | 1 teaspoon vanilla                               |
| 1 tablespoon instant coffee powder        | $\frac{1}{8}$ teaspoon almond extract            |
| 3 tablespoons Imperial 10X Powdered Sugar | $\frac{1}{4}$ cup finely chopped toasted almonds |
| 1 cup whipping cream                      |  |

FIRST: Beat egg white until stiff. Fold in salt, instant coffee powder and gradually add 3 tablespoons Imperial 10X Powdered Sugar. Beat until stiff and satiny.

SECOND: Whip cream until stiff, adding  $\frac{1}{4}$  cup Imperial 10X Powdered Sugar, vanilla, and almond extract. Fold into first mixture along with toasted almonds.

THIRD: Spoon into 8 two-ounce paper cups. Place in freezing compartment of refrigerator. Freeze until just firm. Makes 8 servings.

PARTY TIP: Decorate the paper cups with ribbon and a perky bow to fit in with your party colors.

## CHOCOLATE SAUCE IMPERIAL

- |   |   |
|---|---|
| 2 1-ounce squares unsweetened chocolate | $\frac{1}{2}$ cup Imperial Granulated Sugar |
| 6 tablespoons water                     | $\frac{1}{2}$ teaspoon vanilla              |
| $\frac{1}{8}$ teaspoon salt             | 3 tablespoons butter                        |

FIRST: In small saucepan, place chocolate and water. Over *very low* heat melt, stirring to blend. (Chocolate scorches easily.)

SECOND: Add salt and Imperial Granulated Sugar. Cook, stirring constantly, until sugar is dissolved and mixture thickens slightly. Add vanilla and butter; stir to blend. Makes about 1 cup.

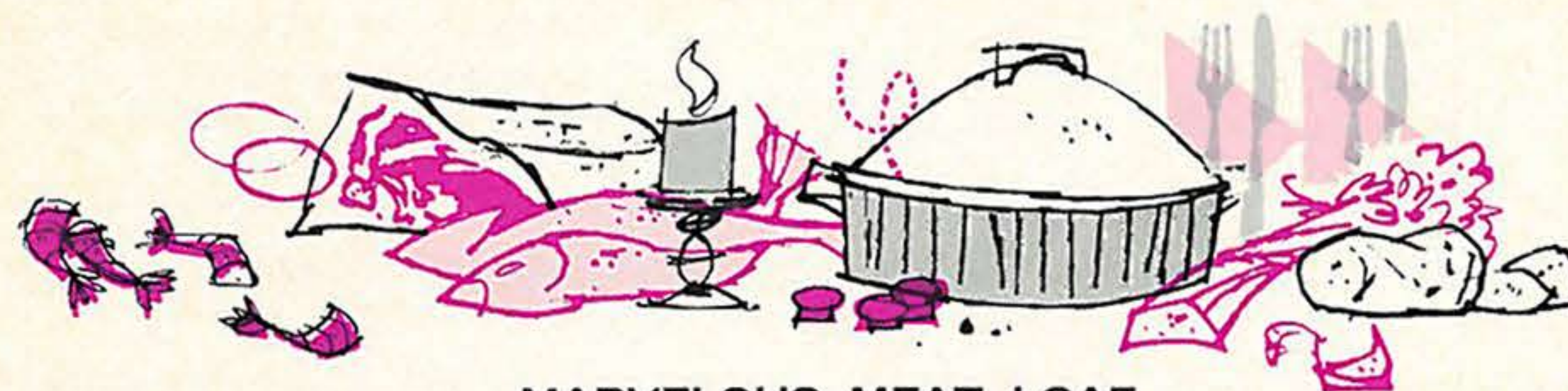
## CARNIVAL SAUCE

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 1 cup Imperial Granulated Sugar | $\frac{1}{4}$ teaspoon salt     |
| 1 tablespoon light corn sirup   | $\frac{1}{3}$ cup peanut butter |
| $\frac{3}{4}$ cup milk          | $\frac{1}{4}$ teaspoon vanilla  |

FIRST: In small saucepan, combine Imperial Granulated Sugar, corn sirup, milk and salt. Cook, stirring constantly, over low heat until it thickens slightly (about 10 to 15 minutes after it begins to boil). Stir in peanut butter; blend well, cooking and stirring 2 minutes longer. Remove from heat.

SECOND: When cool, stir in vanilla. Keep in covered jar in refrigerator. Serve over ice cream. Makes about 1  $\frac{1}{2}$  cups sauce.

# Main Dishes



## MARVELOUS MEAT LOAF

- |   |  |
|---|--|
| 2 pounds ground beef  | 1 teaspoon Worcestershire sauce        |
| $\frac{1}{4}$ pound ground pork                                 | 2 teaspoons salt                       |
| $\frac{1}{4}$ cup finely chopped onion                          | $\frac{1}{4}$ teaspoon pepper          |
| 1 tablespoon prepared horse-radish or $\frac{1}{4}$ cup catchup | $\frac{3}{4}$ cup soft bread crumbs    |
| 2 eggs  | 1 3-ounce can mushroom slices, drained |
| 1 cup milk  | 1 tablespoon grated Parmesan cheese    |
|   | 3 or 4 strips bacon                    |

FIRST: Preheat oven to 350°F. Lightly grease loaf pan (about 8" x 4"). In large mixing bowl, combine the ground meats, onion, and horse-radish.

SECOND: In medium bowl, beat eggs slightly; add milk, Worcestershire sauce, salt and pepper, and bread crumbs. Mix lightly to moisten bread well. Add to meat mixture; mix well.

THIRD: Place half the mixture in loaf pan; spread evenly. Cover with mushroom slices and sprinkle with cheese. Cover with remaining meat mixture, shaping top smoothly. Arrange bacon strips on top. If needed, cut the bacon to fit.

FOURTH: Bake at 350°F for 1 to 1  $\frac{1}{4}$  hours, or until browned well. Remove to hot platter. Makes 6 to 8 servings. Refrigerate leftover meat loaf for sandwiches.

OTHER MEAT LOAF IDEAS: (1) Instead of the mushroom slices and grated Parmesan cheese, place slices of American cheese in the center. (2) Instead of bacon on top, spread 1 can of condensed cream of mushroom soup over the top after the meat loaf has baked 20 minutes; continue baking. (3) Use your imagination!

## DEEP-SEA SALAD RING

- |  |  |
|--|--|
| 2 7-ounce cans tuna                      | $\frac{1}{4}$ cup cold water                       |
| 2 hard-cooked eggs, chopped              | 2 cups mayonnaise                                  |
| $\frac{1}{2}$ cup chopped stuffed olives | $\frac{1}{4}$ teaspoon liquid hot pepper seasoning |
| $\frac{1}{2}$ cup finely chopped celery  | Crisp lettuce                                      |
| 1 tablespoon minced onion                | 3 tomatoes   |
| 1 tablespoon unflavored gelatin          | 2 avocados   |

FIRST: Drain tuna and combine with chopped eggs, olives, celery and onion.

SECOND: Sprinkle gelatin over cold water; let soften 5 minutes. Place cup with softened gelatin in pan of boiling water; stir until gelatin dissolves. Stir dissolved gelatin into mayonnaise. Add tuna mixture and hot pepper seasoning. Pour into 1  $\frac{1}{2}$  quart ring mold. Refrigerate until firm.

THIRD: Unmold on platter; garnish with lettuce. Cut tomatoes into wedges and slice avocados; place in center of ring and around platter. 6 servings.

## CHICK STICKS

24 frying chicken drumsticks	1 teaspoon pepper
2 cups buttermilk	2 tablespoons instant minced onion
1½ cups flour	½ teaspoon thyme (optional)
1 teaspoon paprika	½ cup (1 stick) butter or margarine
2 teaspoons salt	

FIRST: Put drumsticks in a shallow dish and cover with the buttermilk. Set aside for 1 hour. Meanwhile, combine rest of the ingredients except butter.

SECOND: When ready to cook chicken, preheat oven to 350°F. Select a shallow baking pan or dish large enough to hold the drumsticks arranged in one layer. (If needed, use two pans and additional butter.) Melt the butter in this pan.

THIRD: Roll the drumsitcks in the flour mixture, then place in the baking pan, turning each to coat with the melted butter. Arrange in a single layer.

FOURTH: Bake at 350°F for ½ hour. Turn drumsticks, using tongs; bake 20 to 30 minutes longer, or until tender and brown. Arrange in a basket or serving dish with the bone ends up. Makes 8 servings (3 drumsticks per person).

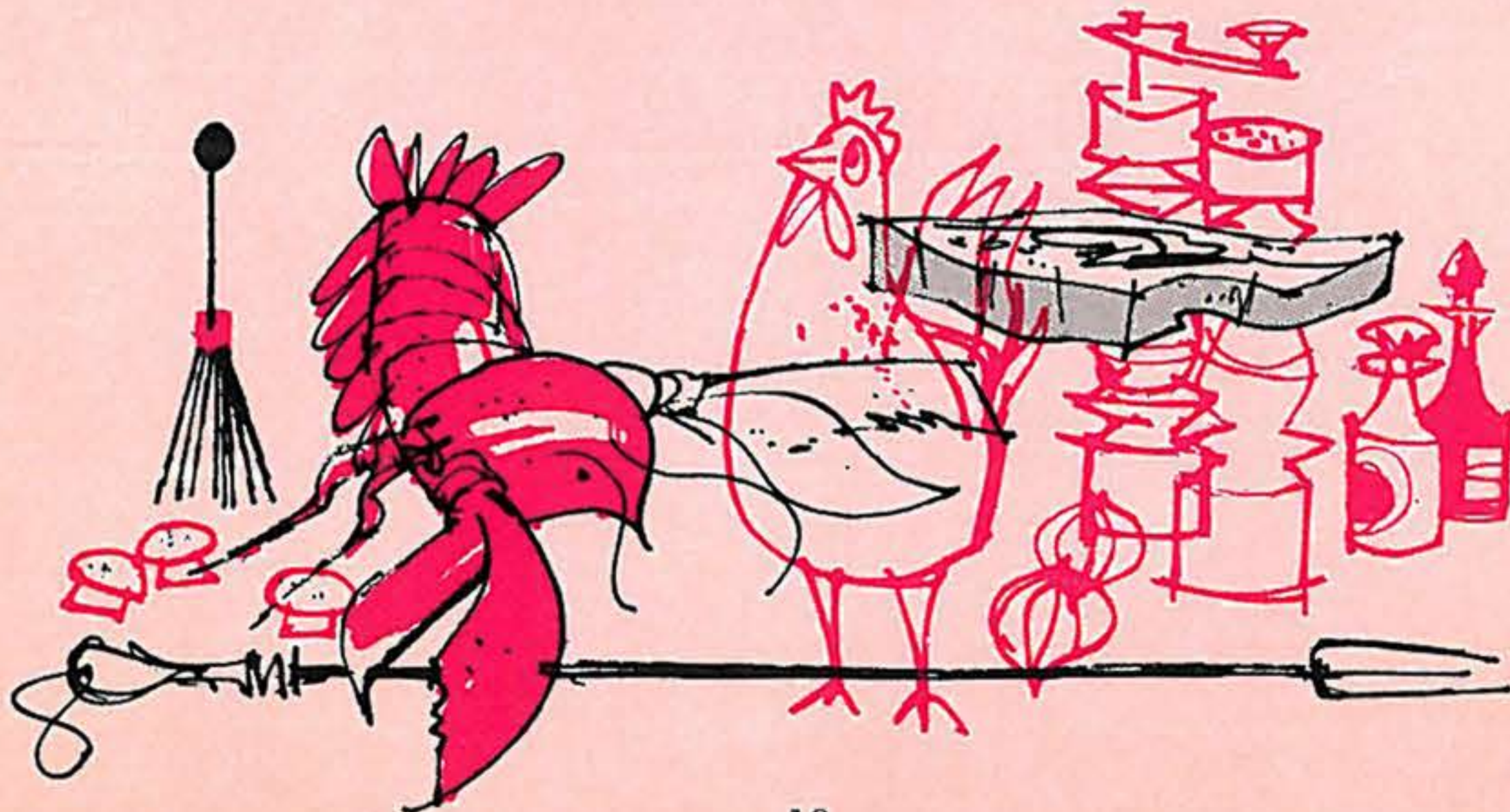
## SHRIMP CREOLE

4 pounds cleaned, shelled raw shrimp	½ cup water
½ cup salad oil	1 bay leaf
2 medium onions, thinly sliced	2 teaspoons Imperial Granulated Sugar
1 cup chopped celery	4 teaspoons chili powder seasoning
1 green pepper, sliced	2 teaspoons salt
1 8-ounce can tomato sauce	¼ teaspoon liquid hot pepper seasoning
2 No. 2½ cans tomatoes (7 cups)	

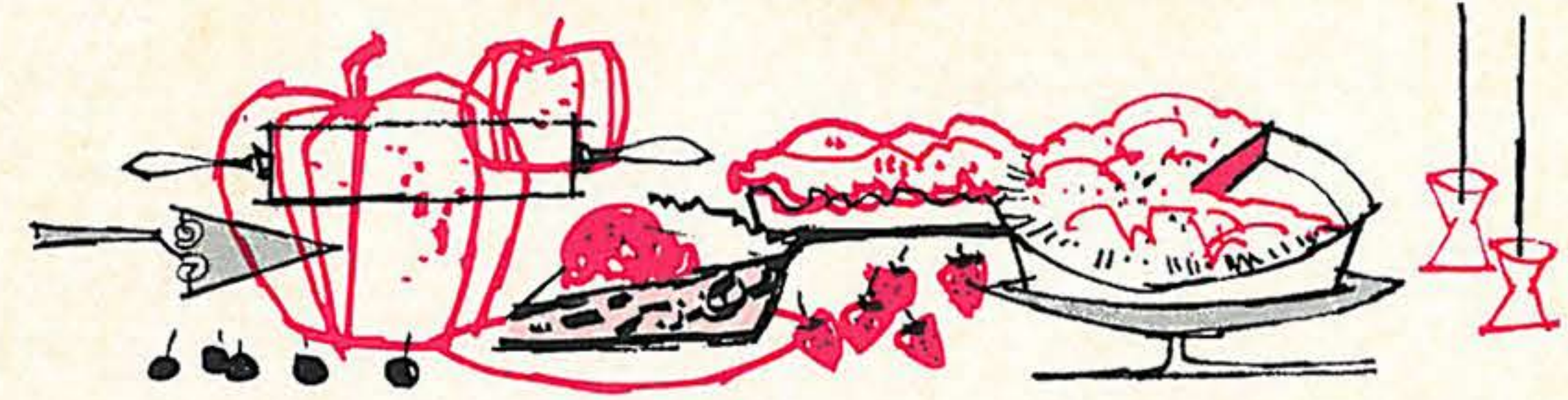
FIRST: Drop shrimp into kettle of boiling salted water; simmer 5 minutes. Drain at once.

SECOND: Place oil in large heavy pan. Add onions, celery, green pepper and cook slowly until tender. Add remaining ingredients; simmer 45 minutes. Add shrimp, heat thoroughly, and serve over cooked, fluffy rice. Makes 8 to 10 servings.

MAKE-AHEAD TIP: You can make this the day before your party. After adding the cooked shrimp to the Creole Sauce, let it cool slightly, then refrigerate. About a half hour before serving, heat the mixture over low heat. Meanwhile cook the rice.



## Pies



### CHOCOLATE MALT PIE

1 9" chocolate wafer or graham cracker crust	1¼ cups milk
1 tablespoon unflavored gelatin	3 egg yolks, well beaten
1 cup instant chocolate-flavored malted milk powder	1 teaspoon vanilla
¼ teaspoon salt	3 egg whites
	⅓ cup Imperial Granulated Sugar
	1 cup heavy cream, whipped

FIRST: Place gelatin, malted milk powder and salt in top of double boiler. Make a smooth paste by adding just a little milk. Stir in remaining milk; slowly add beaten egg yolks and blend well.

SECOND: Cook over boiling water, stirring occasionally, until mixture is slightly thickened or coats a metal spoon. (It usually takes 8 to 10 minutes.) Remove from heat; add vanilla.

THIRD: Beat egg whites till foamy; gradually add Imperial Granulated Sugar and beat till stiff. Place pan with malted milk mixture into iced water. Chill, stirring constantly, until as thick as unbeaten egg whites. Fold into beaten egg whites along with whipped cream. Pour into crust and refrigerate before serving.

## Success Makers

- Mix the dough quickly, handle it with a light hand and little rolling. When mixed too long or handled too much, pastry tends to be tough.
- Pie dough may be made in advance. Wrap it in waxed paper and place in refrigerator. Chilled dough handles easily.
- When baking a pie shell *without a filling*, place the pastry loosely in the pie pan. With your hands pat air out to make the pastry fit snugly. Trim and make your favorite edging. With a fork, prick the dough deeply all over the bottom and sides. Refrigerate ½ hour. (Helps prevent shrinking.) Then bake at 450°F until golden, 12 to 15 minutes. After first 5 minutes check to see if bubbles appear. Prick with fork to let steam escape.
- Do not prick the bottom crust when pie shell is to be baked *with a filling*.
- Some pies require constant refrigeration after they have cooled to guard against spoiling. These are cream-filled pies, all custard and gelatin pies, and those with whipped cream in the filling or topping. After cutting the pieces to be served, return the pie to the refrigerator immediately.

### QUICK CRUMB CRUST

- |  |                     |
|--|---------------------|
| 1½ cups graham cracker crumbs,<br>finely crushed | 1 teaspoon cinnamon |
| ¼ cup Imperial Granulated Sugar                  | ⅓ cup melted butter |

FIRST: Lightly butter a 9" pie pan. Mix crumbs, Imperial Granulated Sugar and cinnamon together; stir in butter and blend well.

SECOND: Line pie pan with mixture by pressing it firmly into place with the back of a spoon. Chill in refrigerator for 20 minutes before filling. Or bake at 350°F for 10 minutes and cool thoroughly before filling.

OTHER CRUMBS: Use fine crumbs of chocolate wafer cookies, vanilla wafers, or gingersnaps in the recipe above. Omit the cinnamon.

### TINY LEMON TARTS

- |  |                                  |
|--|----------------------------------|
| 3 cups sifted flour                      | 2 tablespoons grated lemon rind  |
| 1½ teaspoons salt                        | 2 cups Imperial Granulated Sugar |
| 1 cup shortening                         | 1 cup butter or margarine        |
| 6 tablespoons cold water (approximately) | 4 eggs, well beaten              |
| ½ cup lemon juice                        |                                  |

FIRST: Make the tiny tart shells. Preheat oven to 450°F. Sift flour and salt into large mixing bowl. With pastry blender or two knives, cut in shortening until the size of peas. Sprinkle water over it and mix well until a smooth dough is formed. Roll out ⅛" thick on floured surface. Cut into rounds 2½" in diameter. (Biscuit-cutter is about the right size.) Fit into 1¾" muffin pans and prick dough with fork. Bake for 10 to 20 minutes or until golden. Makes 4 dozen tart shells.

SECOND: In top of double boiler, mix lemon juice, lemon rind, and Imperial Granulated Sugar. Add butter. Place over boiling water. Stir until butter is melted.

THIRD: Stir in eggs. Continue cooking, stirring constantly until thickened (about 15 minutes). Cool completely. Spoon the filling into the cooled tiny tart shells. Makes 4 dozen tarts.

### CHERRY CHEESE PIE

- |                                  |                        |
|----------------------------------|------------------------|
| 1½ 8-ounce packages cream cheese | 2 eggs                 |
| 9" unbaked piecrust              | ½ teaspoon vanilla     |
| 1 No. 2 can cherry pie filling   | 1 cup dairy sour cream |
| ½ cup Imperial Granulated Sugar  | Nutmeg                 |

FIRST: Put out cream cheese to soften at room temperature. Preheat oven to 425°F. Make piecrust with high, fluted edge. Place cherry pie filling in piecrust and bake for 15 minutes.

SECOND: Meanwhile, beat softened cream cheese, Imperial Granulated Sugar, eggs and vanilla until smooth and creamy. When cherry filling has baked 15 minutes, lower oven temperature to 350°F. Gently spoon the cheese mixture over the cherries. Bake 30 minutes.

THIRD: Cool completely. Spread sour cream over the top of the cooled pie. Sprinkle with nutmeg and refrigerate until serving time. Makes 6 servings.

## Snacks



### CHILI-CHEESE TEASERS

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| ¼ pound (1 stick) butter or margarine | 1 tablespoon chili powder seasoning |
| 2 cups finely grated Cheddar cheese   | 1 teaspoon salt                     |
| 2 cups sifted flour                   |                                     |

FIRST: Let butter soften at room temperature. Add grated cheese and blend together well.

SECOND: Sift dry ingredients together. Blend into butter-cheese mixture. Shape in two rolls about 1½" in diameter, as you would handle icebox cookies. Wrap in waxed paper and chill at least 2 hours. (Or mix up a day or so ahead and keep in the refrigerator.)

THIRD: Preheat oven to 350°F. Slice dough in thin slices, about ¼" thick. Place on greased baking sheet. Bake until lightly browned, about 10 to 15 minutes. Serve hot or cold. Makes about 6 dozen.

### GUACAMOLE DIP

- |                               |  |
|-------------------------------|--|
| 3 ripe avocados               | ½ teaspoon chili powder                |
| 2 tablespoons lemon juice     | ¼ teaspoon liquid hot pepper seasoning |
| ½ teaspoon salt (or to taste) | 2 tablespoons finely chopped onion     |

FIRST: Peel avocados and remove seeds. Mash with fork until smooth; blend in remaining ingredients. Cover closely with plastic wrap or foil. It darkens when exposed to the air. Chill.

SECOND: Rub your dip serving bowl with garlic. Fill with the chilled Guacamole. Serve with corn chips.

VARIETY: Add crumbled bits of crisply fried bacon to the dip. For a salad, blend in a small, finely chopped tomato. Serve on shredded lettuce or on thin tomato slices.

DIP TIP: If you are making Guacamole ahead of time, put one of the avocado seeds into the mixture. It helps prevent darkening. Remove the seed before serving.

## GOLDEN ORBS

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 1 cup grated Edam or Gouda cheese* | 2 tablespoons mayonnaise (about) |
| 1 teaspoon grated onion            | Shredded raw carrot              |
| ¼ teaspoon dry mustard             |                                  |

FIRST: In small mixing bowl combine cheese, grated onion and mustard. Gradually mix in just enough mayonnaise to hold the mixture together. Shape mixture into about 16 balls.

SECOND: Spread grated raw carrot out on waxed paper and roll each cheese ball in it until coated well. Place in refrigerator to chill. To serve, pierce each ball with a toothpick. Double or triple the ingredients for as many Golden Orbs as you want.

\*A mild Cheddar cheese may be substituted.

## MINI-MEATBALLS

- |  |  |
|--|--|
| 1 pound ground beef                    | 2 tablespoons flour                    |
| ¼ pound ground pork                    | 1 cup water                            |
| 1 teaspoon salt                        | ½ teaspoon liquid hot pepper seasoning |
| 2 tablespoons finely chopped onion     | ½ teaspoon salt                        |
| ¼ teaspoon liquid hot pepper seasoning | 1 tablespoon prepared mustard          |
| 2 tablespoons chili sauce              | 1 tablespoon prepared horse-radish     |
| 1 tablespoon butter or margarine       | 1 teaspoon Worcestershire sauce        |
| 50 stuffed green olives (small)        |  |

FIRST: Combine first six ingredients. Mix well and form into about fifty 1" balls, shaping each around a stuffed green olive.

SECOND: Melt butter in skillet; brown meatballs, a few at a time, over medium heat. When browned well on all sides, remove meatballs from the skillet.

THIRD: Stir flour into butter in skillet, then water. Cook, stirring constantly until mixture thickens and begins to boil. Stir in remaining ingredients. Put meatballs back in sauce. Simmer, uncovered, about 15 minutes.

FOURTH: Keep warm while serving. Have toothpicks nearby for guests to pick up meatballs. Makes about 50 bite-size meatballs.

## BURGER WEDGES

- |                     |   |
|---------------------|---|
| 1 pound ground beef | 1 tablespoon salad oil                      |
| 1 egg               | 1 clove garlic, mashed                      |
| 1 teaspoon salt     | 1 8-ounce can tomato sauce                  |
| ¼ teaspoon pepper   | ¼ pound Cheddar or Mozzarella cheese slices |
| ½ teaspoon oregano  | Onion rings                                 |

FIRST: Preheat oven to 350°F. Combine first 5 ingredients; press smoothly on bottom and sides of 9" pie pan.

SECOND: Mix oil, garlic, tomato sauce. Pour over meat; top with cheese slices and garnish with onion rings. Bake at 350°F for 25 minutes. Cool 2 minutes; cut into wedges like pizza. Serve on small plates with forks. 6 servings.

# Party-giving Hints

## What makes a party click?

Special parties take more planning than the casual gatherings which are often our first experience as the hostess. Here are a few pointers I have found helpful in giving successful parties.

*Teena*

## Make your plans early.

Start by discussing ideas with your mother. You'll want to see if the party fits in with her plans, as well as the family schedule of activities. A list of what you have to do and what you have to buy will be helpful.

## Make your invitations unique.

Clever invitations establish the theme of the party and spark enthusiasm among your friends. It's your chance to be creative. No need to run up your party costs, though. Something as simple as brown wrapping paper decorated with cattle brands can make an interesting Western Party invitation.

## Make your invitation complete.

Include these points —

(1) What kind of party (2) What to wear, if special attire or costumes are in order (3) Place (4) Time (5) Date (6) Phone number for RSVP.

If you prefer, invite your guests by telephone. Be sure to give them the same details. You want your favorite people to be there so invite early. For a special party, guests should have their invitations at least one week in advance.

## Make your welcome extra special.

One friend of mine literally rolls out the carpet for her friends. On party days she puts a bright rug outside the door. Other welcoming ideas are — bells on the door-knob for guests to jingle, a bright flower and ribbons fastened to the door, or an ornament placed near the doorbell. You will think of something to tie in with your party theme.

Be ready to greet your guests at the door and make each one feel at home. Introduce them to your parents, of course, and to any other guests who have never met.



### Create party atmosphere!

It needn't be elaborate. Balloons are old reliables. Crepe-paper trimmings, pennants, flowers, or big picture cutouts help put a room into the party spirit. Special lighting effects do wonders to set the mood.

### Plan the activities.

To start a party moving, plan something that will invite the guests to participate. Yours may be a dancing crowd, but devote at least part of the entertainment to activities the non-dancers will enjoy.

It's up to you to keep your finger on the pulse of your party. Be ready to speed it up or slow it down. Substitute a new activity or game when the old one seems to lose appeal.

### Make the food very special.

Plan refreshments to carry out the party's theme if possible. Consider the colors and the most attractive arrangement. But serve only foods you have prepared before. Practice on the family first if you want to try something new. (Another reason why advance planning is important.) See how the recipe works for you. Then you'll be a confident hostess.

### Enjoy your own party!

It's a success if you can be as relaxed as your guests. Keep your party simple enough that you won't have to fuss. You don't want to be busy in the kitchen while *all* the fun goes on. Plan to have foods that can be made ahead or at least partially prepared before your party starts.

P.S. Parties click better with parents, I've found, when I pitch in to put the house in order after the party is over. Luckily, I have two young brothers who like to help.



QUALITY INGREDIENTS

## First essential of cooking success

Good cooking always starts with quality ingredients. There is no compromise. A recipe may be followed with precise care, but the results will be only as good as the ingredients used.

Select your ingredients by brand. Learn which brands you can depend on to be uniform.

In sugar, uniformity is especially important to accurate measurement. Sugar for use in home recipes is measured by the spoonful or cupful – not by weight. Unless the sugar grain is uniform in size, a cupful today may not contain the same amount of sugar as a cupful tomorrow. One cup of coarse-grain sugar is not equal in weight or sweetening value to one cup of fine-grain sugar.

Absolute uniformity of grain is one of the reasons why five out of six<sup>o</sup> Southwestern homemakers use Imperial Pure Cane Sugar. When you use Imperial Sugar, level measurements always represent *exactly* the same amount of sugar. Your recipe success is consistent. And because it's extra-fine granulated, Imperial Sugar is *quick dissolving*. It blends quickly and smoothly with other ingredients.

To be sure of getting 100% pure cane sugar of finest quality, be sure it's Imperial. Look for the crown trademark and the red block marked "pure cane" on every bag and carton.

<sup>o</sup>As shown by independent brand usage surveys in five Southwestern markets.





**IMPERIAL**

**Pure  
Cane**

**SUGAR**