

IMPERIAL  
SUGAR

A Barrel  
Full of

"IMPERIAL"



Recipes



COMPILED BY  
PARENT-TEACHERS ASSOCIATION  
SUGAR LAND

Compliments of  
**IMPERIAL SUGAR COMPANY**  
Manufacturers of  
**IMPERIAL "CROWN"---Pure Cane Sugar**  
SUGAR LAND, TEXAS



Ask for "IMPERIAL"—By Name

# A Barrel Full of Imperial Recipes

## RELISHES

### Apple Chutney

Two tablespoonfuls of Lea and Perrin's Sauce, 12 tart apples, one onion, two green peppers one red pepper, two cupfuls of sweet vinegar, one-half cupful of tart current jelly, four lemons, two cupfuls of **IMPERIAL SUGAR**, one tablespoonful of salt, one cupful of ground raisins.

Skin and cut the apples fine. Peel and cut the onion; remove seeds and pulp from the peppers and chop fine. Put all these ingredients into a heavy iron kettle, add the jelly, the juice of the lemons, the sugar, salt and vinegar and simmer slowly for one hour. Add the raisins last. Cook an hour longer, stirring to prevent sticking. Then add the Lea & Perrins' Sauce. Pour into sterilized pint or quart preserving jars, seal, label and store with your other preserves.

### Apple Jelly

Boil apple peels in water, strain, add  $\frac{1}{4}$  cup **IMPERIAL SUGAR** to each cup of juice. Add little lemon juice (to keep from sugaring) and boil till gets thick on a cold saucer and jells.

—MRS HELMAN GUENTHER

### Pepper Hash

1-dozen sweet Red Peppers.  
1-dozen sweet Green Peppers.  
1-dozen small White Onions.

Chop above fine and cover with boiling water and let stand for five minutes then drain, and add:

3 cups of Vinegar.  
3 cups of **IMPERIAL SUGAR**.  
3-tablespoons salt.

Cool for twenty minutes, fill glasses and cover with parafin.

—MRS. M. R. WOOD

### Best Mustard Pickels

Fill quart jar with cucumbers. (If they are large, slice them.) Put in jar two level tablespoons each of salt and dry mustard, then fill jar with vinegar that has been diluted, two cups of vinegar to one of water. Seal, put away several days, then they are ready for use. All ingredients cold.

—MRS. L. O. IRESON



#### Cucumber Pickles

Wash cucumbers, small ones, if large, cut in cubes, make a brine of water, and salt strong enough to float an egg. Soak cucumbers in brine 24 hours. Remove from brine and put in heated jars. Pour over the following mixture: 2 cups vinegar, 1 cup water, 2 tablespoons IMPERIAL SUGAR, 1 teaspoon pickling spice. Bring to a boil.

—MRS. PAUL SCHUMANN

#### CRANBERRY SAUCE

1 quart cranberries, 2 cups IMPERIAL SUGAR, 1 cup water. Put all together in sauce pan. Cover until it boils. Remove cover and cook about 10 minutes, or until berries all burst. Pour into mold, chill and serve.

—MRS. GEORGE BRAUN

#### Sweet Cucumber Pickles

Slice cucumbers and soak in brine 1 week, then soak in fresh water until last salt is extracted sufficiently. Boil in strong alum water 1½ hours. Make syrup of 4 lbs. fruit 3 lbs. IMPERIAL SUGAR 1 qt. good vinegar, 1 pt. water. Season with mace, cinnamon, cloves and celery seed, put in cucumbers and boil until syrup is thick, add sliced ginger.

—MRS. JONES

#### Swedish Relish

½ cup carrots, ½ teaspoon salt, 1 green pepper, 1 tablespoon vinegar, 1 small onion, 2 tablespoons mayonnaise, ¼ cup celery. Boil carrots whole and mince fine, mince onion and celery, mix in a bowl and add seasoning, last of all add mayonnaise dressing.

—MRS. G. T. ALBRECHT

#### Slaw

Have cabbage cut fine and salted. Dressing ½ cup IMPERIAL SUGAR mixed with 1 heaping teaspoon of flour, yolk of one egg, mixed with ½ cup water, blend sugar and flour and stir in egg and water, add to this ½ cup vinegar, have one cup sweet milk come to boiling point, stir in the above mixture, cook until thick, stirring constantly, pour over cabbage and mix thoroughly. May be served hot or cold.

—MRS. C. V. STOCKTON

#### Tomato Catsup

Put in granite pan 2 quarts fresh or canned tomatoes, 1 onion cut fine, 2 tablespoons salt, 3 tablespoons IMPERIAL SUGAR, boil until quite thick over slow fire, remove from fire and strain through sieve, rubbing it until it is all through, but the seed. Put back on stove and add 2 tablespoons of mustard, one of allspice, 1 of black pepper, 1 of cinnamon, 1 teaspoon cloves, ½ teaspoon of nutmeg, ½ pint of vinegar. Boil until thick, seal while hot.

—MRS. C. V. STOCKTON

#### Swedish Relish

½ cup carrots, ½ teaspoon salt, 1 green pepper, 1 tablespoon vinegar, 1 small onion, 2 tablespoons mayonnaise. Boil carrots whole and mince fine, mince onion and celery, mix in a bowl and add seasoning, last of all add mayonnaise dressing.

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—MRS. C. V. STOCKTON

#### Ripe Cucumber Pickle

Ingredients: Yellow ripe cucumbers, Red and green hot peppers, Horseradish root, mustard seed, vinegar.

Use yellow-ripe cucumbers, being careful not to get any pithy ones but get them before they get too ripe. Peel and scrape out the seeds and cut into long slices. Put these in a dish with salt sprinkled heavily between layers and let stand over night. Next day drain thoroughly in a colander and pack in pairs in layers and put a slice or two of onion and a teaspoon each of mixed spices and mustard seed between each layer. See that the green and red peppers are cut in small pieces before hand. See that about eight of these pieces get mixed in the jar also about four bay leaves. (Horseradish should be cut into thin slices and likewise distributed through the whole or it may be omitted altogether.) When the jar is full of pickle, top off with spices and fill up with boiling vinegar. Seal tight and they are ready for use in about four weeks.

P. S.—A nice way is to so pack that the pieces of pepper, bay leaves etc., are distributed around the outside of the layers so as to show on the outside. This makes it very decorative.



## SOUP

### Cream of Celery Soup

Take the coarse outer stalks of celery and scrub well and cut into  $\frac{1}{2}$  inch lengths, put in sauce pan cover with boiling water, and cook until tender. Do not cover pan. Drain and save the water. Mash the celery thru a collander, return to the water and boil for 10 minutes, then strain into a double boiler. To each cup of the celery water add one cup of hot milk. Season to taste and for each pint of liquid add one teaspoon of butter and flour rubbed together, serve with a little dried or freshly chopped parsley on top.

—MRS. H. V. FALL

### Cream of Spinach

2 quarts of spinach (cook in small amount of water uncovered), 3 cups of white stock (veal or chicken). White sauce (2 tablespoons butter, 4 tablespoons flour, 3 cups milk, salt, pepper and onion. Chop spinach and strain thru sieve. Add stock and heat to boiling point. Make white sauce and combine with first mixture.

### Dutchess Soup

4 cups white stock, 2 slices carrots, cut in cubes, 2 slices onion, 2 blades mace,  $\frac{1}{2}$  cup grated mild cheese. 1-3 cup butter,  $\frac{1}{4}$  cup flour, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 2 cups scalded milk. Cook vegetables 3 minutes in 1  $\frac{1}{2}$  tablespoons butter, then add stock and mace, boil 15 minutes, strain and add milk. Thicken with remaining butter and flour cooked together, add salt and pepper. Stir in cheese and serve as soon as cheese is melted. White soup stock is the 4 cups of water in which chicken has been cooked.

### Corn Soup

1 can of corn, 1 pint of milk, 1 pint of boiling water, 1 slice onion, 2 tablespoons butter, 2 tablespoons flour, pepper. Chop the corn, add water and simmer 20 minutes. Rub through sieve. Scald milk with onion and add to corn. Melt butter, add flour and cook. Add this to first mixture until thickened. Strain again and serve with popcorn.

### Consomme of Beef

Cut into pieces 4 lbs. of beef, taken from the under part of the round, and the meat cut from a knuckle of veal. Brown  $\frac{1}{2}$  of beef in 2 tablespoons of butter until all sides are brown, then add cup of water and let the heat decrease. Add 5  $\frac{1}{2}$  quarts of cold water and let it boil slowly for 5 or 6 hours. An hour before removing it, add 1-3 cup each of carrots, turnips, and celery cut into dice and 1 tablespoon of salt, 15 peppercorns, 3 cloves, 2 bay leaves, a little thyme, morkoram and summer savory. Strain soup through

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a cloth and let it cool without covering. When it is cold, take off the grease to clear it, put the soup off the sediment which has fallen to bottom of dish. Stir into it, while it is cold, the whites of 2 eggs, beaten enough to break them. Place it on the fire and stir until it comes to boiling point, the egg will then be cooked and will have imprisoned any particles which clouded the soup. Let it boil violently for a few minutes, then draw it from burner and strain again thru a cloth. Reheat before serving.

### Potato Soups

3 medium sized potatoes, 3 tablepons flour, 3 cups milk, 3 tablespoons butter, 1  $\frac{1}{2}$  cups water, 1  $\frac{1}{2}$  teaspoons salt, 1 small onion,  $\frac{1}{2}$  teaspoon pepper, 1 table- spoon parsley. Boil the potatoes until soft, then drain and mash them, cook the onion in the milk for about ten minutes, (do not let the milk boil) and when the potatoes are mashed add to the scalded milk salt and pepper, add flour, butter according to directions. Cook until smooth and serve with croutons.

—MRS. C. D. BOATNER

### Cream of Tomato Soup

1 cup tomatoes, 1 pint milk,  $\frac{1}{4}$  teaspoon soda, 2 tablespoons flour, 2 tablespoons butter, 1 teaspoon salt, pepper. Method: Cook tomatoes 10 minutes. Remove from fire, strain and add soda. Return to fire and keep hot until ready to serve. Make a thin white sauce of the rest of ingredients. Keep sauce hot until ready to serve. Immediately before serving pour the tomato into the white sauce. This soup will curdle if combined too long.

### Cream of Mushroom Soup

$\frac{1}{2}$  lb. mushrooms, 4 cups White Stock, 1 slice onion.  $\frac{1}{4}$  cup butter,  $\frac{1}{4}$  cup flour, 1 cup cream, salt, pepper. 2 tablespoons sauterne. Chop mushrooms, add to white stock with onion, cook 20 minutes and rub thru a sieve. Repeat, bind with butter and flour cooked together, then add cream and salt and pepper to taste. Just before serving add wine.

## COOKIES

### Mrs. Willard M. White's Drop Cookies

One-third cup of butter.

One-half cup of IMPERIAL SUGAR.

Cream the above together, then add—

One egg and stir well.

One cup of cake flour.

One teaspoon of Royal baking powder.

### Ice Box Cookies.

Cream  $\frac{1}{2}$  lb. 1 cup butter,  $\frac{3}{4}$  cup brown sugar,  $\frac{3}{4}$  cup IMPERIAL granulated SUGAR, 1 whole egg,  $\frac{1}{4}$  cup

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nuts, 1 teaspoon each of cinnamon, nutmeg, lemon juice of  $\frac{3}{4}$  of lemon, 3 cups of flour sifted with scant  $\frac{1}{2}$  teaspoon baking soda. Form into 2 loaves and let harden in ice-box 2 or 3 hours, (it will keep indefinitely.) Slice thin and bake in very hot oven about 20 minutes.

—MRS. E. E. EDWARDS

#### Cookies

3 eggs, 1 cup shortening, 2 cups IMPERIAL SUGAR, 1 cup soda milk with 1 teaspoon soda dissolved in it.

1 teaspoonful baking powder, 1 scant teaspoon salt. Nutmeg to taste. Make a soft dough, roll out and bake in hot oven.

—MRS. C. V. STOCKTON

#### Cocoanut Cookies

$\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup IMPERIAL SUGAR, 1 egg,  $\frac{1}{2}$  teaspoon lemon juice,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 3 teaspoons baking powder,  $\frac{1}{8}$  teaspoon salt, 2 cups cocoanut.

Cream shortening, add sugar, beaten egg and lemon; mix in milk slowly, add flour, baking powder and salt, which have been sifted together, add cocoanut. The batter should be quite stiff. Drop by small spoonfuls on greased pan. Do not smooth over, but allow space for spreading. Bake in moderate oven 15 to 20 minutes.

—MRS. J. A. BUFORD

#### Date Sticks

1 cup nuts, 1 cup IMPERIAL SUGAR, 1 cup dates, 1 cup flour, 2 eggs, 1 teaspoon baking powder, 1 teaspoon vanilla, pinch of salt. Bake in square pan and when done cut in sticks.

MRS. THEO. PIKE

#### Eggless Cookies

1 cup IMPERIAL SUGAR, 1 cup IMPERIAL SYRUP, 1 cup of cold coffee mixed with 1 teaspoon of soda. Flour enough to roll and cut.  $1\frac{1}{2}$  teaspoons ginger.

—MRS. W. B. TOMPKINS

#### Frozen Cookies

1 lb. IMPERIAL SUGAR, 4 eggs. Beat  $\frac{1}{2}$  hour and add 1 lb. flour to this, 1 teaspoon baking powder, 1 teaspoonful vanilla. Cut and put in forms. Let freeze overnight and bake next morning.

—MAE SCHRIEBER

#### Hermits

2 cups chopped dates or raisins, 2 cups chopped pecans, 1 cup IMPERIAL SUGAR, 1 cup flour, whites of 3 eggs. Sift flour over dates and pecans. Mix thoroughly, beat eggs until nearly stiff, then add sugar. Flavor with vanilla. Add dates and pecans. Drop from teaspoon into a butter pan. Make about 3 dozen cakes. Better after standing in an air-tight place 24 hours.

—MRS. D. F. McLAUGHLIN

#### Cocoanut Macaroons

1 can Boden's condensed milk, 1 pound shredded cocoanut. Mix thoroughly and bake 20 minutes in a very moderate oven.

#### Nut Cakes

Whites of 4 eggs beaten stiff,  $\frac{3}{4}$  pound pecans (ground), 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 cup IMPERIAL SUGAR,  $\frac{1}{4}$  cake bitter chocolate (melted). Beat egg whites stiff—drop in nuts and sugar—add chocolate. Bake in slowest oven possible (move to dry nuts. Drop in spoonfuls in pan ere baking.

1 lb. butter, 3 cups IMPERIAL SUGAR,  $1\frac{1}{2}$  white,  $1\frac{1}{2}$  brown),  $1\frac{1}{2}$  cups nuts, (black walnuts preferred), 2 teaspoons cinnamon, 1 teaspoon soda sifted into six cups flour, 3 eggs beaten together, juice of  $\frac{1}{2}$  lemon. Mould into 2 or 3 loaves round as possible, put in ice box. Slice thin and bake quickly in a hot oven. Leave in ice box a day before you use dough. Will keep indefinitely.

—MRS. CLAUDE T. FUQUA

#### Ice Box Cookies

1 lb. butter, 3 cups sugar, ( $1\frac{1}{2}$  white of egg,  $1\frac{1}{2}$  brown),  $1\frac{1}{2}$  cups nuts, (black walnuts preferred), 2 teaspoons cinnamon, 1 teaspoon soda sifted into six cups flour, 3 eggs beaten together, juice of  $\frac{1}{2}$  lemon. Mould into 2 or 3 loaves round as possible, put in ice box. Slice thin and bake quickly in a hot oven. Leave in ice box a day before you use dough. Will keep indefinitely.

MRS. CLAUDE T. FUQUA

#### Kiss Tarte

3 egg whites, 1 cup IMPERIAL SUGAR, put in pan together and beat 15 minutes,  $\frac{1}{2}$  teaspoon vinegar at beginning and vanilla. Bake in layers on oiled paper, in very slow oven about fifteen minutes. Put together with whipped cream and fruit or put nuts in cake. 9 eggs will serve 12 people.

—MRS. W. WILKINS

#### Oatmeal Gems

Soak one cup of Oatmeal in 1 cup of sour milk overnight. In the morning add 1 beaten egg, then  $\frac{3}{4}$ -cup IMPERIAL SUGAR, 1 teaspoon soda, a pinch of salt and flour to thicken similar to cake dough. Bake in oven 20 minutes or less.

—NANNIE M. BOURNE

#### Oatmeal Macaroons

2 cups IMPERIAL SUGAR, 4 cups oats, melted butter, 1 cup cocoanut, 2 eggs, (whites beaten separate), 2 cups flour, 1 teaspoon soda,  $\frac{1}{4}$  teaspoon salt. Melt butter, add egg yolks, sugar and salt. Beat well. Now add oats, cocoanut and soda (dissolve in water.) Mix baking powder with flour and add to other mixture. Add well beaten egg whites and drop from teaspoon on greased tins and bake in slow oven.

—MRS. G. D. ULRICH



### Pecan Cookies

$\frac{1}{4}$  cup butter, 1 cup flour,  $\frac{1}{2}$  cup IMPERIAL SUGAR, 1 egg beaten light,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon baking powder,  $\frac{3}{4}$  cup pecans, 2 tablespoons milk. Sift together three times the flour, salt and baking powder. Cream butter, add sugar, egg, milk and the flour mixture, lastly the pecans pounded fine. Drop on a buttered tin.

—MRS. R. G. BOEHM

### Pecan Cookies

$\frac{1}{4}$  cup shortening, 1 cup IMPERIAL SUGAR, 2 eggs,  $\frac{1}{4}$  cup milk,  $\frac{1}{2}$  teaspoon salt, 2 cups flour (pastry), 2 level teaspoons baking powder,  $\frac{1}{2}$  cup chopped peanuts.

Cream the shortening; add sugar and well-beaten eggs. Mix and sift dry ingredients and add alternately with milk. All peanuts, finely chopped. Drop from teaspoon on greased pans, an inch or two apart. Place a half peanut on each and bake about 12 minutes at an oven temperature of about 380 degrees F.

### Plain Rolled Cookies

1 cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup shortening, 1 egg about half cup of milk, 1 teaspoon flavoring extract 3 cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt.

Cream together the sugar and shortening, add the well beaten egg, the flavoring, and flour sifted together with the salt and baking powder. Add sufficient milk to form a dough stiff enough to roll on the board without sticking. Roll thin, about  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick and cut into desired shape. Bake in a rather hot oven until delicately browned, about 10 to 12 minutes.

—MRS. GEO. T. SCHAEFER

### Rock Cookies

1 cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup lard,  $\frac{1}{2}$  cup hot water, 2 scant teaspoons soda, 4 cups flour, teaspoon allspice, teaspoon cinnamon,  $\frac{1}{2}$  teaspoon salt.

### Sugar Cookies

$\frac{1}{4}$  cup butter,  $\frac{2}{3}$  cup IMPERIAL SUGAR, 1  $\frac{1}{4}$  cups flour, 1 teaspoonful baking powder, 1 egg beaten, 1 teaspoonful milk, nutmeg or flavoring. Cream butter and sugar, add egg, milk and flour and baking powder sifted, make soft dough, roll thin, cut and bake from 5 to 8 minutes.

—MRS. DIERKS

### Tea Cakes

3 cups flour, 1 egg, 1 heaping teaspoon baking powder, 1 cup IMPERIAL SUGAR, scant  $\frac{1}{2}$  cup buttermilk,  $\frac{3}{4}$  cup butter, 1 level teaspoon soda, sifted fine,  $\frac{1}{2}$  teaspoon salt. Flavor to taste.

—MRS. JONES

### Tea Cookies

3 cups IMPERIAL SUGAR, 1 cup Crisco or butter, 1 cup buttermilk, 2 teaspoons of soda, 1 teaspoon vanilla extract. Flour enough to roll and cut.

—MRS. W. B. TOMPKINS

### White Cookies

5 eggs, 1 cup of butter, 5 cups of flour,  $\frac{1}{2}$ -teaspoon of lemon,  $2\frac{1}{2}$  cups of IMPERIAL SUGAR, 2 teaspoons baking powder. Cream butter and sugar. Beat yolks and whites of eggs separately. All the ingredients must be fresh and the best. The mixture must be kept cool until placed in oven.

—MRS. C. H. KENDALL

## FROSTINGS AND ICINGS

### Caramel Frosting

1 cup IMPERIAL BROWN SUGAR, 1 cup IMPERIAL PULVERIZED SUGAR,  $\frac{1}{2}$  cup milk. Butter the size of a walnut, 4 squares of Baker's chocolate, 1 teaspoon of lemon essence, 1 of vanilla essence. Put the sugar and chocolate in a saucepan with milk and boil until melted; add the butter and boil until it threads, add essence and beat until thick enough to spread.

—MRS. OLIVIA McCLOUD

### Seven Minute Icing

#### (Never Fails)

1 egg white (unbeaten),  $\frac{3}{8}$  cup IMPERIAL SUGAR, 3 teaspoons cold water. Put in double boiler, beat with Dover egg beater 7 minutes over boiling water.

—MRS. E. O. GUENTHER

### Caramel Filling

1 cup cream, 1 cup IMPERIAL SUGAR,  $\frac{1}{4}$  cup butter, 1 teaspoon vanilla,  $\frac{1}{2}$ -cup Karo. Melt sugar, cook until it thickens, then add 1 cup of chopped pecans.

—MRS. D. F. McLAUGHLIN

### Caramel Icing

2 cups IMPERIAL SUGAR moistened with water, 1 cup butter ( $\frac{1}{2}$  lb.) boil until strings. Don't stir, remove from fire, add  $\frac{1}{2}$  cup cream slowly, beat until stiff, add vanilla, beat until smooth and creamy.

—MRS. ANNA GROSS

### Chocolate Icing

1 box IMPERIAL Powdered SUGAR, add gradually cream or milk. Melt 3 tablespoons of cocoa with a heaping spoon of butter, add to sugar and milk mixture. Add enough milk to thin just enough to spread easily.

—MRS. E. O. GUENTHER

### Lemon Cake Filling

3 egg yolks,  $\frac{3}{4}$  cup butter,  $1\frac{3}{4}$  cups IMPERIAL SUGAR. Juice of 2 lemons, grated rind. Cream sugar and butter, add eggs, lemon juice and rind, cook until thick, use as jelly between layers of cake.

—MRS. L. H. DREIER

### Lemon Jelly Filling

$\frac{1}{4}$ -lb. butter, 4 eggs, juice of 4 lemons, and rind of 2 lemons,  $\frac{3}{4}$  cup of IMPERIAL SUGAR. Mix well and boil 1 minute and spread on layers.—MRS. THEO. PIKE



#### Lemon Jelly—Filling

1 cup IMPERIAL SUGAR, 1 egg, 2 teaspoons flour,  $\frac{1}{2}$  cup water. Butter size of walnut, juice and grated rind of 1 lemon. Let cook till thick, then spread between layers.  
—MRS. G. D. ULRICH

#### Marshmallow Icing

Boil 2 cups IMPERIAL SUGAR,  $\frac{1}{2}$  cup water until strings, pour into 2 beaten egg whites, add 1 box marshmallows melted over hot water. —MRS. ANNA GROSS

#### Pinapple Filling For Cake

2 tablespoons flour, 2 tablespoons IMPERIAL SUGAR, pinch salt, 1 egg,  $1\frac{1}{2}$  cups milk. Cook till thick, then add 1 small can crushed pineapple (drained.) To make into pudding use 2 egg yolks, 2 cups milk. After cool, fold beaten egg whites. Topped with whipped cream. Serve six.  
—MRS. BUGBEE

#### White Icing

1 cup sugar,  $\frac{1}{2}$ -teaspoon cream tartar,  $\frac{1}{4}$ -cup of water. White of 1 egg. Beat egg white until stiff. When syrup begins to boil add  $\frac{1}{4}$  of syrup to egg white, allow rest of syrup to boil until threads, then add it to the egg white, and beat until ready to spread.  
—MRS. BERTRAND

#### Anna's Cup Cake

$\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  cup butter, 2 eggs, 1 cup IMPERIAL SUGAR, 2 cups flour, 2 teaspoons baking powder. Can use this for many kinds of cake, with or without fruit with different kinds of flavoring and different kinds of filling, bake in loaf or layer or in patty pans.  
—MRS. B. VARNAU

#### Perfection Angel Food

Whites of 10 eggs,  $\frac{3}{4}$ -teaspoon cream of tartar,  $1\frac{1}{4}$ -cup of fine IMPERIAL Granulated SUGAR sifted, 1 cup of cake flour, sifted four times,  $\frac{1}{4}$ -teaspoon of salt, 1 teaspoon of vanilla extract, 1 of orange extract. Put egg whites on large platter, add salt and beat with flat beater until frothy. Put in cream of tartar and beat until it stands in flakes, but not dry. Fold in sugar 1 tablespoonful at a time. Add flavoring. Fold in flour in the same manner as the sugar. Pour in ungreased cake pan and bake slowly for 50 minutes.  
—MRS. CHAS. E. MATLEY

#### Apple Sauce Cake

One cupful apple sauce,  $1\frac{1}{2}$  cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup shortening creamed together,  $1\frac{1}{2}$  cupfuls raisins,  $2\frac{1}{2}$  cups flour, 1 teaspoon baking powder, 1 teaspoon each of cinnamon, cloves,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons soda dissolved in 2 tablespoons lukewarm water. Bake in angle cake tins in a moderate oven.  
—CLARIE K. GUYER

#### Apple Glow Eggless Cake

$\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup IMPERIAL SUGAR, (cream)  $1\frac{1}{2}$  cups dried apples, cooked to sauce.  $2\frac{1}{2}$  cups of flour, 1 cup pecans, 2 cups of raisins,  $1\frac{1}{2}$  teaspoons of soda, 1 teaspoon each of cinnamon, cloves, allspice and nutmeg.  
—MRS. VERNON S. RANDLE

#### Apple Sauce Cake

Mix together 1 cup IMPERIAL SUGAR, 3 teaspoons cinnamon, 1 teaspoon cloves,  $1\frac{1}{2}$  cups unsweetened apple sauce, mixed with 2 teaspoons soda, add  $\frac{1}{4}$  cup raisins,  $\frac{1}{4}$  cup currents, dredged with a little flour,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup melted butter. Beat for five minutes. Bake in well greased loaf tin.  
—MRS. H. V. FALL

#### Buttermilk Cake

$\frac{1}{2}$  cups IMPERIAL SUGAR, enough lard to cream sugar, yolk of 3 eggs 1 cup buttermilk. 2 teaspoons baking powder. Flour enough to make good batter. Flavor to taste. It is best it let stand a few hours to rise then beat down again.  
—MRS. GLASGO

#### Buttermilk Cake

1 cup shortening, ( $\frac{1}{2}$  butter,  $\frac{1}{2}$  lard), 2 cups IMPERIAL SUGAR, 3 eggs whole, 1 cup buttermilk, 2 cups flour, pinch of salt,  $\frac{1}{2}$ -teaspoon soda, 1 teaspoon baking powder. Cream butter well, gradually beating in the sugar. Beat in one egg at a time, whole, and until the grain of the sugar disappears. Add buttermilk and soda mixture, flour and baking powder and salt. Add two teaspoons vanilla. Bake in moderate oven. Cake can be made in a loaf form or in layers. Will stay moist and soft several days.  
—MRS. E. W. WEEKS

#### Caramel Cake

2 cups IMPERIAL SUGAR, 1 cup butter, 1 cup sweet milk, 5 egg whites, 3 cups flour,  $2\frac{1}{2}$  teaspoonfuls baking powder. Flavor to taste.

Filling: 2 cups light brown IMPERIAL SUGAR, 1 cup sweet milk, butter size of an egg. Boil until thick, stir until cool.

—MRS. A. SCHRIEBER

#### Children's Cake

Cream  $\frac{1}{2}$  cup IMPERIAL SUGAR, and 3 tablespoons butter, add 1 egg,  $\frac{1}{2}$  cup milk and 1 cup flour, sifted with 1 teaspoon baking powder, bake in square tins, sprinkle sugar and cinnamon on top. This is plain wholesome cake much liked by children.

#### Cocoanut Cake

2 cups of IMPERIAL SUGAR, 4 eggs,  $\frac{1}{2}$  cup butter, vanilla, 1 cup of sweet milk, 2 teaspoons baking powder, 3 cups flour. Bake in 4 layers. Icing: 1 cup IMPERIAL SUGAR,  $\frac{1}{2}$  teaspoon cream of tartar, white 1 egg. Flavor with lemon. Beat the white of egg stiff; add one table-



spoon of sugar, add the cream of tartar. Put the rest of the sugar with a little water on stove and boil until the syrup threads from the spoon, then pour syrup on egg and beat until it is ready to spread on cake. Flavor: Broken coconuts may be added if desired.

—MRS. C. W. TODD

#### Cream Cake

$\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups IMPERIAL SUGAR, 2 cups flour,  $\frac{3}{4}$  cup sweet milk, 3 level teaspoons of baking powder, 4 egg whites,  $\frac{1}{4}$  teaspoon almond extract.

Mixing: Sift flour and measure, add baking powder and sift 5 or 6 times. Sift sugar, then measure cream, sugar and butter, add other measures, little at a time. Eggs beaten stiffly, last. Cook 40 to 60 minutes. This makes nice individual cakes.

—MRS. VERNON S. RANDLE

#### Cup Cake

4 eggs, 1 cup shortening, 1 cup sweet milk, 2 cups IMPERIAL SUGAR, 3 cups flour, 2 teaspoons baking powder, scant teaspoon salt, 1 teaspoon flavoring. Cream sugar and shortening, add well beaten eggs, alternate milk and flour, add flavoring, sift baking powder and salt with flour. Bake in either loaf or layers.

—MRS. C. V. STOCKTON

#### Date Loaf Cake

1 cup brown IMPERIAL SUGAR, 1 cup flour, 3 eggs,  $1\frac{1}{2}$  cups pecans, 1 package dates, 2 teaspoons baking powder, pinch of salt. Cream yolks of eggs, then add sugar, salt and baking powder, then dates and nuts slightly flowered, fold in whites of eggs and bake 45 minutes.

NANNIE M. BOURNE

#### Delicate Cake

1 teaspoon cream of tartar, 1 cup corn starch, 1 cup butter, 2 cups IMPERIAL SUGAR, 1 cup sweet milk, 2 cups flour, 7 egg whites beaten to a froth. Rub butter and sugar to a cream, mix one teaspoonful of cream of tartar with flour and corn starch. Add half teaspoonful of soda with sweet milk to the butter and sugar mixture, after which add flour mixture. Mix well then fold the egg whites in gradually. Add flavoring to taste. Bake in moderate oven. —MRS. E. W. WEEKS

#### Devil's Food Cake

$\frac{1}{2}$ -cake bitter chocolate, 1 cup sweet milk,  $\frac{1}{2}$ -cup IMPERIAL SUGAR, 2 tablespoons vanilla. Mix and boil five minutes after it begins to boil, stir constantly, remove from fire, add vanilla, then add  $\frac{1}{2}$  cup Crisco,  $\frac{1}{2}$  teaspoon salt, 1 cup IMPERIAL SUGAR, 1 level teaspoon soda,  $\frac{1}{2}$  cup milk, 2 eggs, 3 tablespoons boiling water, 2 cups flour. Cream Crisco and sugar, then add eggs, well beaten, beat two minutes, add milk then

soda dissolved, in boiling water. Next add flour and salt, mixed well. Then add chocolate mixture. Bake in two or three layers. Be sure to use same size cup to measure ingredients.

—MRS. K. J' LOFTIN

#### Devil's Food Cake

Part 1. 1 cup brown IMPERIAL SUGAR,  $\frac{3}{4}$  cups bitter chocolate, 1 cup sweet milk. Mix and cook until thoroughly dissolved.

Part 2. 1 cup brown sugar,  $\frac{1}{2}$  cup butter or Crisco, 2 eggs,  $\frac{1}{2}$  cup buttermilk, 1 teaspoon soda, 1 teaspoon vanilla, 2 cups flour. Mix well, stir first part into this mixture before entirely cold.

Filling: 1 cup sour cream, 1 cup brown sugar. Boil until nearly thick, then add lump of butter and walnut meats. Be sure and remove from fire before entirely done, stirring constantly to prevent becoming too thick

—MRS. G. C. STARR

#### Devil Food Cake

Custard: 1 cup sweet milk, 1 cup IMPERIAL SUGAR, 1 cup cocoa, yolk of 1 egg. Cook in double boiler until thick.

Cake:  $\frac{1}{2}$  cup butter, 2 egg yolks, 1 cup IMPERIAL Brand SUGAR, 1 cup sour milk, 3 cups flour, 1 table-spoon hot water, 1 teaspoon soda, 2 teaspoons baking powder, white of three eggs, 1 teaspoon vanilla. Mix as for any other cake, adding stiffly beaten egg whites, last—add custard to cake batter, mix well, bake in three layers in moderate oven. Put together with any good icing, using nut meats and raisins.

—MRS. M. M. McBRIDE

#### Devil Food Cake

1 cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup butter, 2 eggs,  $\frac{1}{2}$  teaspoon salt,  $1\frac{1}{2}$  cups flour, 5 teaspoons chocolate or cocoa in  $\frac{1}{2}$ -cup boiling water, 2 teaspoons baking powder, 1 teaspoon soda,  $\frac{1}{2}$ -cup thick sour milk. Dissolve soda in Milk, add chocolate last and flavor with vanilla. Bake in loaf or two layers.

—NANNIE M. BOURNE

#### Eggless Cake

2 cups IMPERIAL SUGAR, 2 cups hot water, 2 table-spoons lard, 1 teaspoon salt, 1 lb. raisins, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves or ginger. Boil all together for 5 minutes after they begin to bubble. When cold add 3 cups flour, 1 teaspoon soda dissolved in 1 teaspoon hot water. Bake in two loaves for 45 minutes in slow oven. This cake is better at the end of a week or even longer. It ripens as does all fruit cake.

—MRS. C. V. STOCKTON



#### Eggless Cake

½ cup butter, 1 cup IMPERIAL SUGAR, 1 cup sour milk, 1 teaspoon soda, 2 cups of flour, vanilla flavoring. Spices: 3 tablespoons cocoa, (add raisins and nuts, 2 cups of raisins, 1 nuts).

—MRS. R. J. FLANAGAN

#### Mrs. M. R. Wood's Fried Cakes

1 cup of IMPERIAL SUGAR, 2 eggs, 3 tablespoons melted butter, 2 tablespoons Royal baking powder, 1 cup of sweet milk. Flavor to taste. Mix soft.

#### Fruit Cake

1 lb. butter, 2 cups IMPERIAL SUGAR, 1 doz. eggs, 1 lb. flour, or four cups, 1 pint brandy, 1 cup molasses and teaspoon soda, 1 tablespoon cinnamon, 1 tablespoon nutmeg, 1 tablespoon cloves, 1 tablespoon mace, 4 lbs. raisins, 2 lbs. currants, 1 lb. dates, 1 lb. citron, ¼ orange and lemon peel, 1 lb. cherries, 4 lbs. nuts, 1 lb. pineapple. Mix like any other fruit cake.

—MRS. W. T. ELDRIDGE

#### French Fruit Cake

Make a nice white cake and use this filling for the layers. Make icing: 3 cups of IMPERIAL SUGAR, 1 teaspoon vinegar, ¾ cup of water, 1 tablespoon Karo, White. Have the egg whites of three eggs beaten stiff, and when the syrup begins to thread, beat in eggs, then put in 1 cup dates, 1 raisins, 1 cup currants, 2 cups pecans and a piece (small) of orange peel, citron, ground and the raisins, dates and nuts. Mix in icing and put between cake. It keeps indefinitely.

—MISS ANNIE WATSON

#### Fruit Cake

1 lb. of almonds, 2 lbs. currants, 3 lbs. raisins, 1 ½ lb. flour. Mix thoroughly. ½ cup molasses, 1 cup blackberry jam, 1 large tumbler whiskey, 2 tablespoons cinnamon, 1 teaspoon allspice, 1 teaspoon nutmeg, ½ teaspoon soda. Mix first: Beat 15 eggs, 1 ¼ lb. sugar, 1 ¼ lb. butter and add the top first.

—MRS. J. F. WILLIAMS

#### Fruit Cake

4 cups IMPERIAL SUGAR, 1 lb. butter, 1 cup syrup, 1 dozen eggs, 2 lbs. flour, ½ lb. citron, 1 teaspoonful cloves, 1 teaspoon nutmeg, 1 teaspoonful cinnamon, 2 tablespoonsful chocolate, 2 tablespoonsful soda, 2 lbs. currants, 1 lb. dates, ½ lb. figs, 1 coconut ball. Mix whites of eggs and add last.

—MRS. ED SEITZ

#### Ginger Bread

1 cup IMPERIAL SUGAR, 1 cup butter, 1 cup molasses, 3 eggs, 3 cups flour, 1 teaspoon soda dissolved in

1 cup sour milk, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon ginger.

—MRS. G. D. ULRICH

#### Ginger Bread

1 cup IMPERIAL SUGAR, 1 cup butter, 1 cup molasses, 3 eggs, 3 cups flour, 1 teaspoon soda dissolved in 1 cup sour milk, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon ginger. Sprinkle pecans on top, let roast, then put icing on if desired.

—MRS. E. E. EDWARDS

#### Nut Ginger Bread

1 cupful of chopped nuts, 1 cup of molasses, 1 cup of sour milk, 1 cup butter, 2 eggs, 1 cup of IMPERIAL SUGAR, 5 cups of flour, 1 teaspoonful of baking soda, 1 teaspoonful of ginger, 1 teaspoonful of powdered cinnamon, 1 teaspoonful of grated nutmeg. Beat the butter and sugar together, then beat in the spices and molasses; add the eggs, well beaten, the milk and soda dissolved in 3 tablespoons of hot water. Next add the flour and nuts, and beat for 10 minutes. Pour in a buttered tin and bake in a moderate oven for an hour and a half.

—MRS. A. J. McMEANS

#### Soft Ginger Bread

2 cups flour, 1 cup brown IMPERIAL SUGAR, ¼ cup dark syrup, ½ cup crisco, 1 teaspoon soda, 1 cup boiling water, 2 eggs, ½ teaspoon salt, 1 teaspoon each ginger, allspice and cinnamon. Cream crisco and sugar, add spice and salt, stir in flour and water, alternately, add eggs beaten lightly.

—MRS. OSCAR TROUT

#### Kneaded Plum Cake

2 ½ cups IMPERIAL SUGAR, ½ cup butter, ½ cup sour milk, 2 teaspoons of cream, 1 teaspoon soda, ½ teaspoon cinnamon and nutmeg, 1 cup raisins and flour enough to knead (about 6 cups). Roll 1 inch thick, cut in oblong pieces. Bake in quick oven.

—MRS. JONES

#### Potato Cake

1 cup butter beaten to a cream, 2 cups IMPERIAL SUGAR, 4 eggs beaten separately, 1 cup mashed potatoes, ½ teaspoon bitter chocolate, 1 cup chopped nuts, ½ cup cream with milk, 1 teaspoon cinnamon, cloves and nutmeg, 2 ½ cups flour, 2 teaspoons baking powder. Bake in a moderate oven in loaf pan.

—MRS. G. D. ULRICH

#### Spice Cake

2 cups IMPERIAL SUGAR, 2-3 cup butter, 2 eggs 1 cup butter milk, 1 teaspoon soda, 1 teaspoon cinnamon, cloves and nutmeg, 2 cups flour.

—MRS. THEO. PIKE



#### Spice Cake

1 cup of IMPERIAL SUGAR,  $\frac{1}{2}$  cup butter, creamed together, 2 eggs well beaten, 1 cup milk, 2 teaspoons baking powder, 2 cups of flour,  $\frac{1}{2}$  teaspoon of salt, 1 teaspoon vanilla, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg, 1 teaspoon allspice. Mix thoroughly and bake in layers.  
—MRS. C. W. TODD

#### Cocoa Spice Cake

2  $\frac{1}{2}$  cups IMPERIAL SUGAR, 1 cup butter, 4 egg yolks, 8 tablespoons of cocoa, 2 cups sour milk or butter-milk, 2 teaspoons of soda, 2 teaspoons of cinnamon, 3 cups flour, 1 teaspoon vanilla. Bake in layers.

Put together with cooked icing: 3 cups IMPERIAL GRANULATED SUGAR, 1 cup of water, 4 egg whites,  $\frac{1}{2}$  teaspoon vanilla extract,  $\frac{1}{2}$  teaspoon of lemon extract.

Method: Cook sugar and water over slow fire without stirring until syrup spins a thread. Pour slowly over egg whites which have been beaten until stiff. Beat until thick enough to spread. Add flavoring. Spread between layers and on top of cake. While icing and filling are still soft sprinkle thickly with cocoanut.

—MRS. EDWIN W. MITCHELL

#### Spice Cake

$\frac{1}{2}$  cup butter, 1 cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup molasses, 1 teaspoonful soda, 2 cups full of raisins, 2 cups flour, 1 cup sour milk, 3 teaspoons baking powder, 1 tablespoon cinnamon, cloves, ginger, allspice,  $\frac{1}{4}$  nutmeg grated, 1 tablespoon vanilla.

Dissolve soda in a tablespoonful of warm water, add it to the sour milk and add this to the molasses. Cream butter and sugar together, add molasses mixture and then the flour; beat until smooth and stir in raisins, nuts and flavoring. Bake in a moderate oven one hour.

—MRS. M. M. McBRIDE

#### White Cake

1 cup of butter lightly filled, 2 cups IMPERIAL SUGAR, 3 cups flour, 1 cup sweet milk, 3 level teaspoons of baking powder, whites of 6 eggs, 1 teaspoon of vanilla. Cream sugar and butter together. Sift flour and baking powder together four times. Add flour and milk alternately, lastly folding in the whites.

—MISS ANNIE WATSON

#### White Cake

Whites of 2 eggs,  $\frac{1}{2}$  cup of milk, 1  $\frac{3}{4}$  cups of cake flour,  $\frac{1}{2}$  cup butter, 1 cup IMPERIAL SUGAR, 1 heaping teaspoonful of baking powder. Put whites of eggs in measuring cup, fill to the half cup mark with butter, then fill cup with milk, pour into bowl and add sugar, flour and flavoring, beat for five minutes, bake in biscuit pan, turn out frost and cut in squares. Use measuring cup for above.

—NANNIE M. BOURNE

#### White Cake

2 cups IMPERIAL SUGAR,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 3 cups pastry flour, 3 teaspoons baking powder. Stiffly beaten whites of 6 eggs, 1 teaspoon vanilla. Cream sugar and butter, add milk, flour and baking powder, beat thoroughly, add the stiffly beaten egg whites and vanilla.

—LAURA JOHNSON

#### White Layer Cake

$\frac{1}{2}$  cup butter, whites of 5 eggs, 1 cup water, 1  $\frac{1}{2}$  cups IMPERIAL SUGAR, 2  $\frac{1}{2}$  cups pastry flour, 2 teaspoonsful baking powder. Beat the butter to a cream. Add the sugar and beat again. Measure the water; sift the baking powder and flour, add these alternately, beating all the while. Add the flavoring and stir in the well beaten whites of the eggs. Bake in three layers or loaf.

—MRS. C. H. KENDALL

#### Yankee Layer Cake

2 cups IMPERIAL SUGAR, 2-3 cup butter, 1 cup sweet milk, 4 eggs, 3  $\frac{1}{2}$  cups flour, 3 teaspoons baking powder, 1 tablespoon molasses, 1 teaspoon cinnamon, 1 tablespoon cocoanut, 1 teaspoon each cloves and nutmeg,  $\frac{1}{2}$  cup raisins. Mix the dry ingredients in one pan and the liquids in another with the eggs, then mix the two thoroughly and bake in layers.

Filling: 2 cups IMPERIAL SUGAR, 1 cup each sweet milk, pecans and raisins, 1 tablespoon butter. Boil until thick.

—MRS. C. V. STOCKTON

#### Graham Cracker Cake

1 cup IMPERIAL SUGAR, 2 heaping tablespoons butter, cream together, then add 2 eggs, 1 cup milk, 27 graham crackers (1 box), rolled real fine, 3 teaspoons baking powder. Bake in medium oven. Put together with whipped cream unsweetened.

—MRS. OTIS ENQUIST

#### Imperial Cake

$\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. IMPERIAL SUGAR, yolks of 5 eggs, whites of 5 eggs, grated rind of  $\frac{1}{2}$  lemon, 2 teaspoons lemon juice,  $\frac{1}{2}$  lb. raisins, (cut in pieces),  $\frac{1}{2}$  cup walnut meats, (broken),  $\frac{1}{2}$  lb. flour,  $\frac{1}{4}$  teaspoon salt. Mix same as Pound Cake adding raisins dredged with flour, and nuts at the last.

—MRS. WALTER H. SEIDEL

#### Joe's Cake

$\frac{1}{4}$  cup butter, 1 cup IMPERIAL SUGAR, 1 egg,  $\frac{1}{4}$  cup raisins, chopped fine,  $\frac{1}{4}$  cup currents, a little lemon peel,  $\frac{1}{2}$  teaspoon essence of lemon,  $\frac{1}{4}$  cup milk, a teaspoon baking powder, 1  $\frac{1}{2}$  cups flour.

—MRS. OLIVER McCLOUD



#### Molasses Cake

1 egg,  $\frac{1}{2}$  cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup of butter, 1 teaspoon soda, pinch of salt,  $\frac{1}{2}$  teaspoon of baking powder, 1 tablespoon ginger (or cinnamon),  $\frac{1}{2}$  cup cold tea, enough flour to make stiff as cake. (I use  $1\frac{1}{2}$  cups). Put soda in molasses, then tea, mix ginger with flour, add butter last, melted and beat well.

—MRS. C. H. KENDALL

#### Orange Cake

2 cups IMPERIAL SUGAR, 1 cup butter, (cream together), 3 cups flour, 4 teaspoons of baking powder, 1 teacup of sweet milk, 1 teaspoon orange extract, 1 teaspoon orange coloring, 8 egg whites, pinch of salt.

Filling: 2 lbs. IMPERIAL POWDERED SUGAR, creamed with 1 heaping teaspoon butter. Grated rind of 2 oranges. Juice of 2 oranges, 1 lemon, 1 teaspoon orange flavoring, 1 teaspoon orange coloring. Add butter to thin filling.

—MRS. VERNON S. RANDLE

#### Pineapple and Marshmallow Salad

1-third lb. marshmallow each cut in four pieces, dust each piece with IMPERIAL XXXX Powdered SUGAR. Cut in equal quantity in squares of sliced Pineapple. Whip one cup of whipping cream, one-quarter teaspoon salt, one-half teaspoon Paprika.

And just before serving add two or three tablespoons of lemon juice to taste.

—MRS. M. R. WOODS

#### Chicken Salad

1 chicken, 1 stalk of celery, 1 cup mayonnaise,  $\frac{1}{2}$  cup nuts. Cut chicken as for stew, cook until tender. Let cook, remove the bones and skin, cut in very small pieces, wash celery and cut fine and add to the chicken, then nuts and mayonnaise, mixing thoroughly.

—MRS. PAUL SCHUMANN

#### Salad

1  $\frac{1}{2}$  cup celery,  $\frac{1}{2}$  cup pecans,  $\frac{1}{2}$  cup olives,  $\frac{1}{2}$  cup green peppers. Chop fine and moisten with mayonnaise.

—MRS. T. B. FOWLER

#### Chicken Salad

Cut cold boiled fowl or remnants of roast chicken in one-half inch cubes, and marinate with French dressing. Add equal quantities of celery washed, scraped, cut in small pieces, chilled in cold water, drained and dried in a towel. Just before serving moisten with mayonnaise dressing. Mound on a salad dish, and garnish with yolks of hard-boiled eggs forced through a potato ricer, capers and celery tips.

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#### Fruit Salad

1 can Pineapple, chopped,  $\frac{1}{2}$  lb. marshmallows (cut),  $\frac{1}{2}$  lb. almonds, (blanched), yolks of 4 eggs, 4 teaspoons vinegar, pinch of salt. Boil until thick. When ready to serve add  $\frac{1}{2}$  pint whipped cream.

—MRS. HARRY REDAN

#### Green Pea Salad

1 can small green peas, 2 pieces of celery, minced fine, 1 medium sized onion (chopped). Drain water from peas, put in salad bowl, add celery and onion. Dressing: 1 tablespoon of French prepared mustard, 2 tablespoons vinegar, 1 teaspoon IMPERIAL SUGAR,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup sweet cream. Mix all together and pour over peas.

—MRS. CHAS. E. MATLEY

#### Wop Salad

1 can sardines,  $\frac{1}{2}$  head chopped lettuce, 1 cup diced celery, 4 large tomatoes, salt and pepper. Mix the ingredients in the order that they come, arrange on lettuce leaves, cover with a spoonful of mayonnaise and garnish with strips of piemento.

—MRS. J. E. BLAIR

#### Fish Salad

Any cold fish or shell fish may be combined, 1 cup of meat to  $\frac{1}{2}$  cup of mayonnaise, with seasoning to taste and served on lettuce.

—MRS. A. T. VARNAU

#### Tartar Sauce

1 cup mayonnaise, 2 tablespoons capers, 2 tablespoons olives, 1 tablespoon parsley,  $\frac{1}{4}$  tablespoon onion juice or finely chopped shallots or white onions. Chop capers, olives and parsley very fine. Fold into the mayonnaise and serve cold.

—MRS. A. J. VARNAU

#### Asparagus Salad

On a bed of lettuce leaves arrange asparagus, boiled brussel sprouts and boiled carrots. Serve with French Dressing.

FRENCH DRESSING: Use 1-3 vinegar to 2-3 olive oil. Mix with salt, pepper,  $\frac{1}{2}$  teaspoon powdered mustard,  $\frac{1}{2}$  teaspoon of Worcestershire and a little paprika.

#### Cheese Mayonnaise

One cup cottage cheese, 1 tablespoon corn syrup,  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon paprika,  $\frac{1}{2}$  cup olive oil. Mix thoroughly the first five ingredients. Stir in the oil gradually. This dressing will not keep long without separating and should be made immediately before serving.

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### Cheese Salad

One pint whipped cream, 1 lb. cream cheese, beaten until soft, 1 cup pimientos (chopped), 1 cup olives, 1½ teaspoons gelatine, (dissolved in 1 ½ teaspoon cold water). Mix pimientos and olives, add dissolved gelatine which has been softened over hot water, combine with cheese and add whipped cream. Pour into mold and when stiff serve on lettuce leaf with mayonnaise.

### Blackstone Salad

Cover plate with lettuce leaves and watercress. Arrange 5 slices of decorated cucumbers, 3 slices of tomatoes, 5 pieces of carrot cut with French cutter and 1 beet in center. Cover with dressings as follows and serve:

**DRESSING:** ½ pint Mayonnaise dressing, 2 tablespoons chili sauce, 1 tablespoon tarragon vinegar, 1 tablespoon chopped pimento, 1 teaspoon chives, ½ teaspoon Worcestershire sauce, 1 teaspoon chopped hard-boiled egg.

### Tomato Jellied Salad

To 1 can of tomatoes add 1 teaspoon each of salt and sugar, add 1 clove, bit of bay leaf, 2 peppercorns and ½ small onion. Cook 5 minutes, strain and add 2 tablespoons of gelatin which has been soaked in 2 tablespoons of cold water. Put in mould which has been rinsed in cold water, and when partially set, add 1 cup of chopped peppers and 1 cup of chopped celery. Serve with Chantilly Mayonnaise.

## FROZEN FRUIT SALAD

### Frozen Fruit Salad Supreme

Cook together until creamy consistency 4 yolks of egg (beaten), 2 tablespoons **IMPERIAL SUGAR**, 3 tablespoons vinegar. When cold add 1 medium can sliced pineapple, diced; ½ pound blanched almonds, diced, ½ pound marshmallows, cut; ½ pint cream, whipped. Pack molds or baking powder cans, in ice and salt and let stand 3 hours. Slice and serve on crisp lettuce leaves with whipped cream or cream mayonnaise.

### Pineapple Salad Dressing

Juice of 1 can of pineapple (or 1 cup), juice of 1 lemon, 1 teaspoon corn starch, ½ cup sugar. Beat egg slightly. Add sugar, pineapple, cornstarch, mixed with lemon juice, and cook until thickens. Thin with whipped cream and serve on pineapple, covered with grated cheese.

### White Sauce

1 ½ tablespoons butter, 1 cup milk, 1 ½ tablespoons flour. Melt butter, add flour and cook, adding milk (cold). Season with salt and pepper. A good base for cream soups.

### Sweet Potato Salad

Boil 1 quart of sweet potatoes with the skins on till soft. Let cool, peel and cut up into small pieces. Add a small onion chopped up fine, a little parsley, ½ teaspoon salt, and ½ teaspoon pepper, 1 teaspoon **IMPERIAL SUGAR**. Mix with a good salad dressing.

—MRS. GEO. T. SCHAEFFER

### Grapefruit and Celery Salad

Cut medium sized grapefruits in fourths lengthwise. Remove the pulp and add to it an equal quantity of finely cut celery. Refill sections with mixture, mash with Mayonnaise dressing and garnish with celery tips or curled celery and canned pimento cut in strips.

—ANNIE WOOD

### Salad

½ cup Mayonnaise, ½ lb. cheese grated, celery to taste, ½ lb. chicken, crab or shrimp, or any meat desired, chopped fine. Mold into balls and serve on lettuce.

**DRESSING:** 1 cup Mayonnaise, 1 teaspoon mustard, 1 teaspoon chopped parsley, 1 teaspoon capers, pickles to taste, ¼ teaspoon onion juice.

—MRS. OLIVIA McCLOUD

### Sweet Fruit Salad Dressing

2 eggs, ½ cup **IMPERIAL SUGAR**, ½ teaspoon mustard, 3 lbs. vinegar, 1 tablespoon butter. Cook until thick, cool and add 1 cup cream.

—MRS. G. D. ULRICH

### Cooked Salad Dressing

2 eggs, 5 tablespoons **IMPERIAL SUGAR**, 1 teaspoon mustard, 8 tablespoons of vinegar, butter size of a walnut. Mix ingredients and cook in double boiler, stirring constantly. Use equal parts of this salad dressing and whipped cream.

—MRS. C. H. KENDALL

### Cream Dressing

1 cup cream, 1 tablespoon **IMPERIAL SUGAR**, 1 tablespoon vinegar, ¼ teaspoon salt, dash of red pepper. Mix the sugar, vinegar, salt and pepper thoroughly together, then add the cream gradually.

—MRS. E. E. SAGER

### Salad Dressing (With Oil)

1 egg well beaten, 1 tablespoon sugar, 1-3 teaspoon mustard, ½ cup cream or milk, 1 large tablespoon butter, 1-3 cup vinegar, 1 ½ teaspoons flour. Mix dry ingredients, add egg, milk and vinegar. Cook in double boiler until thick. Safer if stirred in cold water. Thin with cream, preferably whipped. Can be kept on ice for some time.



### Pear Salad

2-3 cup syrup from canned pears, 2 tablespoons gelatine, 2 tablespoons cold water, 2 tablespoons sugar, few grains salt,  $\frac{1}{4}$  cup lemon juice, 1 cup ginger ale, 1 cup canned pears, 2 tablespoons preserved ginger or Canton, China, ginger sprouts, cut fine. Heat syrup to boiling point, add gelatine (softened in cold water) sugar, salt and when cool, add the lemon juice and ginger ale. When beginning to set, stir in pears (cut in small pieces) and 2 tablespoons preserved ginger, also cut in small pieces. Turn into molds. Serve with Mayonnaise.

### Boiled Salad Dressing

Three tablespoons Wesson oil, 1 tablespoonful flour 1 tablespoonful sugar, 1 cupful milk, sweet or slightly sour,  $\frac{1}{2}$  cupful mild vinegar, 1 teaspoonful salt, 1 teaspoonful mustard,  $\frac{1}{8}$  teaspoonful Cayenne, 2 eggs.

Stir the dry ingredients in Wesson oil which has been put in a double boiler top. Add the milk and cook, stirring constantly, until the mixture takes on the consistency of cream. Beat the egg yolks slightly, add the vinegar, pour into the first mixture and cook till thickened, stirring constantly. Chill and fold in the beaten egg whites. This dressing may be stored for some days in a cool place, if kept in a tightly covered glass jar.

### Salad Suggestions

Mayonnaise or cooked dressing may be used with the following combinations:

1. 1 cup apples, 1 cup celery,  $\frac{1}{2}$  cup walnuts, (Waldorf salad).
2. 1 cup pineapple, 1 cup bananas,  $\frac{1}{2}$  cup cherries.
3. Bananas rolled in chopped nuts.
4. Prunes stuffed with pecans, whipped cream.
5. 1 cup celery, 1 cup apples, green peppers.
6. 1 cup grapefruit, 1 cup marshmallows, 1 cup white grapes,  $\frac{1}{4}$  cup nuts.
7. 1 cup pineapples, 1 cup marshmallows, 1 cup white grapes,  $\frac{1}{4}$  cup nuts.
8. 1 cup oranges, 1 cup Bermuda onions.
9. 1 cup peas, 1 cup cheese cut in small cubes.
10. 1 cup lobster, 1 cup celery.
11.  $\frac{1}{2}$  pint oysters, 3 grapefruits.
12. 1 chicken, an equal amount of celery, (about 1  $\frac{1}{2}$  cups),  $\frac{1}{4}$  cup olives,  $\frac{1}{2}$  cup nuts.
13. 1 cup cooked chicken, 1 cucumber, 1 cup walnuts, 1 cup peas.
14. Sweetbreads, 1 pint, equal amount of cucumbers.
15. 1 cup olives cut lengthwise, 1 cup of almonds, cut the same.
16. Canned pears cut in halves, shredded almonds. Place almonds in the pears like quills in a porcupine. Serve on lettuce, one for each guest.

17. 2 cups salmon, 1 cup celery cut fine,  $\frac{1}{2}$  dozen sour pickles.

18. Head lettuce and Requefort cheese.

19. Cooked asparagus, rings of green peppers, slices of pimientos.

20. Sliced hard-boiled eggs, cucumbers, celery and lettuce.

21. 2 cups cold string beans, 1 teaspoon shives cut fine,  $\frac{1}{2}$  dozen radishes, sliced fine.

22. 1 can strained tomatoes, 2-3 box gelatine, 1 teaspoon salt, 1 teaspoon powdered sugar. Make a jelly, put into molds, serve on lettuce.

23. Dressing for head lettuce: 1 teaspoon parsley chopped fine, 1 teaspoon beets, a little vinegar, paprika and chili sauce.

### Thousand Island Dressing

1 cup Mayonnaise, 1 cup olive oil, 1 tablespoon tarragon vinegar,  $\frac{1}{4}$  teaspoon paprika, 1 tablespoon chopped chives, 1 tablespoon pimientos, 1 tablespoon chopped green peppers, 1 cooked egg yolk sifted, 1 tablespoon walnut catsup,  $\frac{1}{2}$  cup chili sauce.

## CANDIES

### Pecan Kisses

Beat the whites of six eggs 15 minutes, add one pound IMPERIAL XXXX Powdered SUGAR, one pound chopped pecans and the grated rind of one orange. Drop from spoon on greased tin and bake in moderate oven.

—MRS. EDWARD W. MITCHELL

### Never Fail Divinity

3  $\frac{1}{2}$  cups sugar, IMPERIAL Brand Granulated,  $\frac{1}{2}$  cup white Karo, 1 cup water, 1 cup nuts, 1 teaspoon vanilla, 2 egg whites beaten stiff. Method: Boil sugar, Karo and water until it makes a soft ball when tested in cold water. Pour one-half syrup over the beaten whites of eggs, stirring constantly. Place the remainder of syrup on fire and boil until it forms a hard ball. Then pour over eggs as before, stirring constantly. Add nuts and flavoring and pour on buttered plates to cool. Cut in squares and serve.

### Pecan Brittle

1 cup Karo, Blue Label, 2 teaspoons water, 1 cup Imperial Sugar, 1 cup shelled pecans, 2 tablespoons butter. Boil sugar, Karo and water until it is crisp when dropped in cold water. Just before taking from fire, add butter and nuts. Pour into well buttered plates.

MISS MARY NOONAN

### Imperial Carmels

2 cups IMPERIAL SUGAR,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cup butter, 1  $\frac{3}{4}$  cups corn syrup, 1 teaspoon vanilla, 1 cup of



chopped nuts. Cook sugar, syrup, milk and butter until it forms a firm ball in cold water. Remove from fire and add vanilla and nuts. Pour into buttered platters.  
MISS MARY NOONAN

#### Patience

Melt 1 cup IMPERIAL SUGAR and pour it into a mixture of 2 cups of sugar, and 1 cup milk as soon as the mixture begins to boil. Cook until it forms a hard ball, when dropped into cold water. Add one teaspoon vanilla, one piece of butter size of an egg. Add nuts, raisins, or coconut. Beat until creamy, then pour on buttered platter.

—MISS MARY NOONAN

#### Pinoche Candy

2 cups IMPERIAL SUGAR, 1 cup cream, butter size of an egg, brown 3 tablespoons sugar, add to the cream and sugar that should be boiling, cook all until threads, then put in 1 pint picked pecans. Beat until sugars, then drop on greased paper.

—MRS. TED HARMON

#### Candied Orange Peel

Peel 4 oranges, 1 cup IMPERIAL SUGAR,  $\frac{1}{2}$  cup hot water. Place peel in cold water and put over fire. Cook until tender. Drain and with the back of a spoon scrape part of white from peel. Cut in strips with a sharp knife and cook 12 minutes in syrup made by cooking sugar and water until it threads. Drain and allow to cool. Then roll in granulated sugar and serve.

#### Creamy Karo Fudge

2 squares chocolate or 3 teaspoons cocoa,  $\frac{1}{2}$  cup cold milk, 2 cups IMPERIAL SUGAR, 1-3 cup white Karo, 2 teaspoons butter, 1 teaspoon vanilla. Grate chocolate and add all ingredients except vanilla, cook, stirring slowly until it forms a soft ball, in cold water. This requires about five minutes after actual boiling, no longer. If cooked too long it will be sugary. Remove from fire and add vanilla and beat until hard. (This beating is what makes it creamy.) Pour into buttered pans, cut while warm.

—MRS. R. G. BOEHN

#### Date Bars

1 cup nuts, 1 cup dates, 1 cup IMPERIAL SUGAR, 1 cup flour, 2 egg whites beaten separately, 1 teaspoon baking powder, 1 teaspoon vanilla. Bake in flat cake pan in a slow oven. Ice and cut in stripes.

—MRS. G. D. ULRICH

#### Date Loaf

2 cups IMPERIAL SUGAR, 1 cup milk, 1 package dates, 1 cup nuts, 2 teaspoons butter, 1 teaspoon vanilla.

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#### Cream Pie

Pour one pint cream over one cup IMPERIAL SUGAR and let stand till the whites of three eggs are beaten to a stiff broth; add the whites to the cream and beat thoroughly. Grate a little nutmeg over the mixture and bake in two pies without upper crust.

—MRS. C. V. STOCKTON

#### Kentucky Pies

2 cups IMPERIAL SUGAR, 3 heaping tablespoons flour. Mix, then add 3 egg yolks beaten, 1 cup warm sweet milk, juice of 1 lemon. Add egg whites stiffly beaten.

—MRS. C. B. GILLESPIE

#### Jelly Pie

Make pastry and bake:  $\frac{1}{2}$  cup jelly, 1 scant cup IMPERIAL SUGAR, 3 eggs, 1 tablespoon cornmeal,  $\frac{1}{2}$  cup butter, make a thick custard, put in pastry and brown.

—MRS. ANNIE WATSON

#### Lemon Pie Filling

One cup IMPERIAL SUGAR, 3 level tablespoons flour, 4 level tablespoons cornstarch, 1-3 teaspoon salt, 2 egg yolks, 1  $\frac{1}{2}$  cups boiling water, 1 teaspoon grated lemon rind, 1-3 cup lemon juice, 1 teaspoon butter. Mix sugar, flour, cornstarch and salt in the upper part of the double boiler. Add boiling water slowly, stirring constantly, and bring to the boiling point directly over the heat. Then place over boiling water, continue stirring and cook 20 minutes. Add lemon rind, juice, butter and slightly beaten egg yolks and cook 20 minutes, stirring constantly or until yolks thicken. Cool slightly and pour into a baked pie crust. Spread with meringue and bake 8 minutes in a moderate oven.

#### Lemon Pie

$\frac{3}{4}$  cup IMPERIAL SUGAR, 3 tablespoons lemon juice,  $\frac{3}{4}$  cup boiling water, 1 tablespoon butter, 2 egg yolks grated rind of one lemon.

—MRS. THEO. PIKE

#### Lemon Pie

One coffee cupfull of IMPERIAL SUGAR, 3 eggs, 1 cup water, 1 tablespoonful of melted butter, 1 heaping tablespoon of flour. Juice and a little of the rind of one lemon. Reserve the whites of eggs spread them over the top beaten lightly with a spoonful of sugar and brown lightly.

—MRS. ARMSTRONG

#### Lemon Pie

$\frac{3}{4}$  cup IMPERIAL SUGAR, 1 tablespoon flour, 3 eggs, 1 cup sweet milk, juice three lemons, 4 marshmallows. Cook in double boiler until thick. Beat the whites until firm then add sugar and beat for 10 minutes, add vanilla extract.

—MRS. J. B. FOWLER

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### Lemon Custard Pie

Beat yolks of 4 eggs, add  $\frac{1}{2}$  cup IMPERIAL SUGAR, juice and rind grated of one lemon, pinch of salt. Cook until as thick as possible (in double boiler). Beat whites of eggs and add  $\frac{3}{4}$  cup sugar. Fold custard into whites, put in pie crust that has been baked. Run in stove and brown.

—MRS. W. T. ELDRIDGE JR.

### Molasses Pie

3 eggs,  $\frac{1}{2}$  cup IMPERIAL SUGAR, 1 cup molasses, 1 tablespoon flour, 1 teaspoon butter, pinch soda, added to molasses, 1 teaspoon vanilla. Put in raw crust. Add meringue if wanted.

—MRS. R. J. FLANAGAN

### Pecan Pie

$\frac{3}{4}$  cup IMPERIAL SUGAR,  $1\frac{1}{2}$  cup yellow Karo, 2 cups chopped nuts, 3 eggs, well beaten. Mix and cook slowly on one pie crust. Before serving, spread with whipped cream.

### Pecan Pie

$\frac{1}{2}$  cup butter, 1 lb. flour creamed together, 4 egg yolks added to above and 1 cup pecans. Beat whites stiff and add. Boil 2 cups IMPERIAL SUGAR with one cup water, until it threads, add to above, and 1 level teaspoon vanilla, bake about one hour in a raw shell.

—MRS. PICONE

### Pecan Pie

Beat 3 eggs lightly, add 1 cup IMPERIAL SUGAR mixed with  $1\frac{1}{4}$  tablespoons corn starch, to this add 1 cup sweet milk, cook until it thickens, cool and add  $\frac{1}{2}$  cup pecans.

—MRS. GUS HERDER

### Pecan Pie

1 cup of IMPERIAL SUGAR,  $\frac{3}{4}$  cup of Karo,  $1\frac{1}{2}$  tablespoon corn starch, 3 eggs,  $1\frac{1}{2}$  cups of pecans. Beat eggs, add sugar, Karo and corn starch and pecans.

—MRS. J. F. WILLIAMS

### Rhubarb Pie

Wash, peel and cut into inch pieces freshly gathered rhubarb. There should be 2 cups. Add to rhubarb 1 cup IMPERIAL SUGAR, 2 tablespoons of flour, and 1 egg, slightly beaten. Mix well and bake between crusts 35 minutes in hot oven.

—MRS. H. V. FALL

### Plum Pie

Line pie with paste, remove pits from ripe plums. Add  $1\frac{1}{2}$  cups IMPERIAL SUGAR, 1 teaspoon flour, 2 tablespoons lemon juice. Turn into pie pan, dot with butter, wet edges with cold water and spread over top crust, press edges together and trim. Bake 30 minutes.

### Pineapple Pie

Yolk of four eggs, well beaten, 1 cup of heavy cream, 1 small can sliced pineapple diced fine,  $\frac{3}{4}$  cup of IMPERIAL SUGAR. Cook until thick in double boiler. Fill pie shell when partly cooked. Make meringue of whites of four eggs and two tablespoons sugar. Brown in oven until well set.

—MRS. H. M. CONARD

### Pineapple Pie

3 eggs, 1 cup IMPERIAL SUGAR,  $1\frac{1}{2}$  cups milk, 3 tablespoons flour, 1 teaspoon vanilla extract, 1 small can shredded pineapple. Beat yolks of eggs, add sugar, flour, then milk and extract. Cook until thick, cool and add drained pineapple. Put in already baked pie crust and cover with stiffly beaten whites, to which has been added two tablespoons sugar.

—MRS. A. V. BLAIR

### Pumpkin Pie

1  $\frac{1}{2}$  cups steamed pumpkin, 2 tablespoons flour, 1 cup soft brown IMPERIAL SUGAR, 1 tablespoon rose water, 1 tablespoon brandy, juice of 1 lemon, grated rind  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  teaspoon ginger,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon cinnamon, 2 eggs slightly beaten,  $1\frac{1}{2}$  cups milk. Process: Mix ingredients in the order given. Turn in pie pan lined with pastry. Bake in hot oven for the first 5 minutes to set pastry, then reduce heat and bake slowly 25 minutes.

—MRS. EARL BARTLETT

### Syrup Pies

2 cups white Karo, 1 cup IMPERIAL SUGAR, 4 eggs, 2 tablespoons butter. This makes two pies.

—MRS. J. F. WILLIAMS

### Strawberry Pie (Cake)

1 cup IMPERIAL SUGAR,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup boiling water, 3 eggs, 2 small teaspoons baking powder, 1 teaspoon vanilla extract. Beat eggs very light, add sugar and beat again, then add flour and baking powder well mixed—add water last. Bake in two layers.

### Filling

One cup mashed strawberries,  $\frac{3}{4}$  cup IMPERIAL GRANULATED SUGAR, white of one egg, then beat for one hour. Spread between layers and on top.

### Pie Crust (3 Pies)

Sift 1 scant half level teaspoon of salt with 1  $\frac{1}{2}$  cups flour. Chop in with a fork  $\frac{1}{2}$  cup lard. When it is well cut together mix in gradually 3 tablespoons cold water. Do not knead with the hands. Separate into 3 pieces, 1 for each pie, roll thin.

—MRS. J. B. FOWLER



### Waffle Shortcake

Two cups flour, 2 tablespoons IMPERIAL SUGAR, 4 level teaspoons baking powder, 6 teaspoons shortening,  $\frac{3}{4}$  cup milk,  $\frac{1}{2}$  teaspoon salt.

Mix and sift dry ingredients. Cut in shortening, add milk and make a very soft dough. Drop a spoonful in each section of iron and bake three minutes. Spread two sections with creamed sugar and butter. Put together with crushed berries or fruit. Cover top with berries and whipped cream.

### Cream Pastry

One cup cream,  $\frac{1}{4}$  cup water, 1 teaspoon salt, flour enough to handle. Mix and roll  $\frac{1}{2}$  inch thick. Spread with butter, fold as puff paste and roll again. Bake in a deep dish. Spread with jelly. Top with whipped cream or a sweet meringue.

### Cream Puffs

$\frac{1}{2}$  cup butter, 1 cup boiling water, 4 eggs, 1 cup of flour.

Put butter and water in saucepan, and place over fire. As soon as boiling point is reached, add flour all at once, and stir vigorously. Remove from fire as soon as mixed, and add unbeaten eggs, one at a time, beating until thoroughly mixed, between the addition of the eggs. Drop by spoonfuls on a buttered sheet,  $1\frac{1}{2}$  inches apart, making as nearly round as possible, and heaping mixture lightly in the center. Bake thirty minutes in a moderate oven. With a sharp knife make a sharp cut in each, large enough to admit the filling. If cakes are removed from oven before they are thoroughly done, they will fall. If in doubt, take one from the oven, and if it does not fall it is sufficient proof that the others are cooked.

### Cream Filling

$\frac{1}{2}$  cup flour,  $\frac{3}{8}$  cup IMPERIAL SUGAR,  $\frac{1}{8}$  teaspoon salt, 2 cups hot milk, 2 eggs, 1 teaspoon vanilla.

Mix the sugar, flour and salt; add the hot milk, and cook until thick and smooth. Pour this into the eggs, which have been beaten slightly, and cook over hot water for a few minutes. Remove from fire, and when cool, add flavoring.

—MRS. PAUL SCHUMANN

### Cream of Wheat

5 ozs. milk, 5 ozs. water, 1 tablespoon cream of wheat, 1 teaspoon IMPERIAL SUGAR, pinch of salt. Mix and cook 15 minutes over open fire and 45 minutes in double boiler.

—MRS. GROSS

### Cheese Straws

Two cups flour, two level teaspoons baking powder, one level teaspoon salt, one-half cup milk, one-half cup

butter, one-fourth teaspoon red pepper or paprika, one egg, three-fourths cup grated cheese.

Sift flour, salt, baking powder and red pepper together three times, put in mixing bowl, chop in butter, make a hole in center of flour and put in egg without beating, cheese and milk, and mix together, turn out on molding board. Roll out one-eighth inch thick and cut four inches long and one-fourth inch wide. Bake in moderate oven until a light brown, at 350-400 degrees F.

### Boston Brown Bread

1 cup corn meal, 1 cup rye meal, 1 cup flour, 2 cups sour milk, 4 teaspoons of baking powder,  $\frac{3}{4}$  cups molasses, 1 teaspoon of salt,  $1\frac{1}{4}$  teaspoons soda, 1 cup raisins. Sift together the meal, flour and baking powder, soda, and add to sour milk, then add the molasses and stir into dry ingredients. Add raisins to dry ingredients, turn into four well buttered baking powder cans and sit to cook in a steamer at the boiling point for 3 hours.

MRS. H. V. FALL

### Corn Bread

1 cup cornmeal, 1 cup flour,  $\frac{1}{4}$  cup IMPERIAL SUGAR, 4 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 1 cup milk, 2 eggs, 4 tablespoons melted butter. Method: Mix and sift the dry ingredients, add the milk, then the well-beaten egg, and lastly the melted butter. Beat thoroughly. Bake for 25 minutes in a shallow buttered pan in a moderate oven.

### Baking Powder Biscuits

2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons shortening,  $\frac{3}{4}$  cup milk. Mix and sift the flour, baking powder and salt, cut in the shortening, using two knives or rub in with tips of fingers, add the milk gradually, mixing with a knife to make a soft dough. Transfer to a well floured board and pat or roll out to 1 inch thickness. Handle as lightly and quickly as possible. Cut with a biscuit cutter, first dipped in flour, place close together on a greased pan and bake in a hot oven 10 to 15 minutes.

### Light Bread

1 cake Fleischman Yeast, 1 cup lard, 1 tablespoon salt, 1 cup IMPERIAL SUGAR,  $1\frac{1}{2}$  quarts warm water. Set yeast cake overnight, in morning sift 2 sifters flour in large pan, pour in yeast batter, put in this lard, etc., and knead for about 20 minutes, then put in warm place and let rise, then knead and put in loaves, let rise and then bake about 30 or 40 minutes.

MRS. CLYDE DE ROCH

### Light Rolls

1 pint scalded milk, 1-3 cup IMPERIAL SUGAR, 1 tablespoon butter. When this mixture is luke warm, add

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$\frac{1}{2}$  yeast cake, when dissolved add flour, and let rise till in the morning, then add the stiffly beaten whites of 4 eggs, and salt, knead stiff and let rise once, then make into rolls.

—LAURA JOHNSON

#### Date Health Bread

1 cup flour, 2  $\frac{1}{2}$  teaspoons baking powder, 1 teaspoon salt,  $\frac{1}{2}$  cup IMPERIAL SUGAR,  $\frac{1}{2}$  teaspoon soda, 2 cups flour, 1 cup bran, 1  $\frac{1}{2}$  cups chopped dates, 1 cup water, 1 cup sour or buttermilk. This recipe makes two loaves.

Mix the dry ingredients together, then add the butter-milk and beaten egg slowly to flour mixture, stirring constantly. Pour into greased bread pans and bake in moderate oven 30 to 40 minutes.

—MRS. TIMOTHY O'DONNELL

#### Muffins

4 tablespoons butter, 1 cup IMPERIAL SUGAR, cream together, 2 eggs, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, flavor to taste.

—MRS. A. SCHRIEBER

#### Bran Muffins

1 cup white flour, 2 cups bran, 1 egg, 1  $\frac{1}{2}$  cups sour milk, 1 teaspoon soda, (put in flour), 1 teaspoon melted butter, 1 tablespoon IMPERIAL SUGAR,  $\frac{1}{2}$  teaspoon salt. Make into gems and bake in quick oven. Splendid as a laxative.

—MRS. W. C. CLAYTON

#### Nut Bread

2 cups Graham flour, 2 cups white flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 cups sweet milk, 1 egg well beaten, 1 cup IMPERIAL SUGAR, 1 generous cup nuts.

Let stand for 10 minutes, then bake in a moderate oven.

—MRS. WALTER H. SEIDEL

#### Nut Bread

3 cups flour, 1 small cup IMPERIAL SUGAR, 2-3 cup milk, 1 cup nuts, 2  $\frac{1}{2}$  teaspoons baking powder, 1 teaspoon salt, 1 egg. Beat egg in cup, then add milk and mix with other ingredients and put in pound coffee can and let rise for 30 minutes, then bake about 30 minutes.

—MRS. C. T. FUQUA, JR.

#### Hot Cakes

2 cups flour, 1-3 cups milk, 2 teaspoons baking powder, 2 teaspoons salt, 2 tablespoons IMPERIAL SUGAR, 2 eggs. Beat eggs, add 1 cup milk, salt and sugar. Dissolve baking powder in 1-3 cup milk, beat until it foams, add to mixture, then beat in the flour.

MRS. VERNON BLAIR

#### Potato Pan Cakes

Use 4 medium size potatoes, wash, peel and grate them, add one egg, teaspoonful salt, a little milk, fry until golden brown.

—MRS. DIERKS

#### Parker House Rolls (Recipe for Small Family)

$\frac{1}{2}$  cake yeast, 1 cup lukewarm milk, 1 teaspoon IMPERIAL SUGAR, 1 heaping tablespoon Crisco, 3 cups sifted flour, 1 teaspoon salt. Dissolve yeast and sugar in lukewarm milk, add Crisco and one and one-half cups of flour. Beat until perfectly smooth. Cover and let rise in a warm place out of a draft from 0 to 1  $\frac{1}{2}$  hours, or until light. Then add remainder of flour or enough to make a dough and the salt, knead well, place back in bowl, cover and let rise in a warm place for about 1 or 1  $\frac{1}{2}$  hours, or until double in bulk. Roll out  $\frac{1}{4}$  inch thick, brush lightly with melted butter, cut, crease through center heavily, with dull edge of knife and fork over the pocket, book shape. Place in well greased shallow pans, one-inch apart, cover and let rise until light, about  $\frac{1}{2}$  hour, bake ten or fifteen minutes in hot oven.

—MRS. R. G. BOEHN

#### Parker House Rolls

1 cake yeast, soak in  $\frac{1}{4}$  cup warm water, when dissolved add 1 tablespoon lard, 1 tablespoon salt,  $\frac{1}{4}$  cup IMPERIAL SUGAR, 3 cups lukewarm water. Beat well and let rise. Then add 6 cups flour, 1 at a time. Make out into rolls, and let rise, then bake.

—MRS. R. J. FLANAGAN

#### Pop Overs (Thin Batter)

1 cup flour, 1 cup milk, 2 eggs,  $\frac{1}{4}$  teaspoon salt. Method: Put the flour in a bowl, make a well in the center and drop in the salt, add the milk gradually, and stir well. When smooth add the unbeaten eggs and beat hard until light. Bake in hissing hot muffin pans in a hot oven 45 minutes. Serve hot. Make 8 pop overs.

#### Spoon Bread

1 cup corn meal, 1 teaspoon salt, 1 tablespoon shortening, 2 cups water, 2 eggs, 1 cup milk. Place the meal, salt, shortening and water in a double boiler and cook for 10 minutes, stirring until smooth and thick. Allow this to cool somewhat, then add the well beaten eggs and finally thin down to a batter with the milk. Beat well, pour into a greased pan or baking dish, and bake in a rather hot oven for about 30 minutes.

#### Egg Toast

Fry green pepper, onion, several tomatoes (chopped) in butter. Add eggs that have been mixed in bowl, scramble all of this, add Worchester sauce and "Maggi" to taste, salt and pepper. Spread on toast, serve hot

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### Standard Waffle Receipt

2 cups flour, 4 teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt,  $1\frac{1}{4}$  cups milk, 2 eggs, 1 tablespoon 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 whites of eggs.

—MRS. E. O. GUENTHER

## MEATS

### Fish Croquettes

To  $1\frac{1}{2}$  cups of cold flaked fish add 1 cup of thick white sauce. Season with salt and pepper and spread on plate to cool. Shape rolls in crumbs, beaten egg and crumbs, and fry in deep fat. Drain and garnish with parsley and bit of lemon. Serve with cream sauce.

### Pigs In Blankets

Wrap oysters in thin slices of bacon, pin bacon together with toothpicks, season with pepper. Have chafing dish very hot, cook just long enough to crisp the bacon. Serve on toast with any sauce desired.

### Scalloped Salmon on Shells

1 cup of cooked or canned salmon, 1 cup of white sauce, 1 raw egg, salt, pepper, paprika. Make white sauce, add salmon and cook until blended. Add beaten egg and cook until clear. Butter six shells and fill with mixture, cover with buttered bread crumbs and finish with border of mashed potatoes forced through pastry tubes. Put in hot oven or under boiler for 10 minutes and serve.

### Salmon Balls

1 cup flaked salmon,  $\frac{1}{4}$  teaspoon pepper, 1 cup hot mashed potatoes, 1 teaspoon lemon juice,  $\frac{1}{2}$  teaspoon salt, 1 egg. Beat together, form balls. Fry in deep Crisco, hot enough to turn a crumb of bread a golden brown in 40 seconds.

—CLAIRE K. GUYER

### Salmon Loaf

1 can salmon, 3 eggs, 1 teaspoon onions chopped fine, 2 cups mashed potatoes, 1 teaspoon black pepper, 1 tablespoon lard, salt to taste. Remove bones and skin from salmon, mash fine, add mashed potatoes, salt, lard, onions and pepper, mix well. Then add egg yolks well beaten, mix well, then add stiffly beaten whites, mix and pour in a loaf in well greased pan. Bake in moderate oven 20 to 30 minutes.

—MRS. C. V. STOCKTON

### Cream Tuna Fish

Melt butter in pan, add flour. Pour in milk (makes cream sauce). Then add a small dill pickle and boiled egg, both chopped fine and juice of  $\frac{1}{2}$  lemon. Add flaked tuna fish, salt pepper to taste and if desired 1 or 2 bullion cubes. Serve hot.

—MRS. ANNA GROOS

### One Dish Dinner

1 lb. cheese, 1 lb. ground meat, 1 can tomatoes or 4 fresh tomatoes, 1 box macaroni, salt and pepper to taste. Boil meat until tender. Boil macaroni until almost done. Add tomatoes to macaroni, then add meat, put mixture in cassarole, grate cheese over and bake until done.

—MRS. A. V. BLAIR

### Pigs in Blankets

1 lb. veal loaf meat,  $\frac{1}{2}$  lb. pure pork sausage,  $\frac{1}{2}$  cup raw rice, 1 teaspoon chili powder, 1 onion, 1 large can tomatoes, 1 large head cabbage, salt and black pepper to taste. Mix pork and veal together, add chili powder, rice, salt, pepper and onion, chopped fine, add whole pieces of tomatoes from can. Mix all thoroughly, then separate cabbage leaves carefully, soak in pan, pour boiling water over them, let stand until wilted, drain off water, take two tablespoons of meat mixture, wrap up tightly in leaves, put in stew pan, when all are fixed put the remainder of tomatoes and juice over them, then add boiling water enough to barely cover. Boil slowly 1 3-4 hours.

MRS. OSCAR TROUT

### Beef Steak Pie

Cut 2 pounds of meat from the round or flank into pieces 1 inch square. Sprinkle with 1 tablespoon flour, 1 tablespoon parsley and 1 onion chopped fine and brown in 2 tablespoons butter. Remove to a deep baking dish, pour 1 cup stock or hot water into the pan in which meat was browned, thoroughly scrape up all the rich meat juices and pour over the meat in the baking dish. Bake  $\frac{3}{4}$  hour with a crust made as follows: Remove all membrane from  $\frac{1}{4}$  pound suet, chop fine and add to it gradually 1 cup flour; add  $\frac{1}{4}$  teaspoon salt and enough ice water to moisten. Knead for a moment, then roll out into a sheet large enough to cover top of baking dish. Make hole in center of crust for the steam to escape. Before covering the meat with crust, season with 1 teaspoon salt and dash of pepper. Brush over the top of the crust with milk or beaten egg and bake  $\frac{3}{4}$  hour.

### Crown of Lamb

Select parts from 2 loins containing ribs, scrape flesh from bones between ribs as far as backbone, shape each piece in semi-circle, having ribs outside and skew



pieces together to form a crown. Trim ends of bones evenly, care being taken that they are not too long and wrap each bone in a thin strip of fat pork, cover with buttered paper and roast one and one quarter hours. Remove pork before serving.

#### Dumplings

2 cups flour, 1 teaspoon baking powder, 3 eggs, 1 tablespoon butter, pinch of salt. If too stiff, add a little water. Shape in balls, let set 5 minutes. Cook in boiling salt water 10 minutes without top. Remove, break open with 2 forks, serve on platter, pour brown butter over all.

—MRS. E. O. GUENTHER

#### Baked Stuffed Heart

1 beef heart or 2 calves hearts, 2 cups crumbs, 1 tablespoon chopped parsley, 1 tablespoon bacon drippings. Salt and pepper to taste. An egg added will improve the flavor. Carefully remove all membranes and veins from inside of heart, and let stand on its base in salted water for ½ hour to draw out blood. Wipe it dry and stuff it. Add to crumbs the parsley, salt, pepper and 2 tablespoons water. Stuff the heart tight and tie a bread crust across top to keep in the stuffing. Baste often with fat and bake in moderate oven. Calves hearts require 1 ½ hour and beef heart 2 hours. Make a gravy with drippings left in pan.

—CLAIRE K. GUYER

#### Tamales

Cook one cup of grits in salt water until done, cut oiled paper in the proper size for tamale wrapper. Put a tablespoon of deviled chili meat on each roll, and fold over on end. Place in the top of a double boiler with the folded end down and steam one hour. Serve warm. This makes two dozen.

With carrots, turnips, celery, boiled onions, boiled potatoes, okra, spaghetti, hominy, rice. Peel and pare vegetables and boil in salt water until tender, then mix with deviled chili meat and serve warm. Use one quart vegetables to one can deviled chili meat.

With cream of wheat, grits, must, etc. Cook cereal in salt water until done; one cup cereal, beaten eggs; mix eggs and cooked cereal. Put cereal in baking pan. make a nest and fill center with one can deviled chili meat and bake in oven until a light brown.

#### Ham Loaf

2 lbs. lean pork, ground with 1 lb. raw smoked ham, ½ teaspoon pepper, 1 egg, 1 cup cracker crumbs, 1 cup sweet milk, 1 teaspoon IMPERIAL SUGAR... Mix, bake 1 ½ hours.

—MRS. A. SCHREIBER

#### Roast With Clabber Gravy

Rub in pepper and salt, then sear roast on all sides in hot grease, put strips of bacon on top, cook in hot oven 1 hour, then put celery stalk in pan and pour several spoonful of gravy over roast. Keep this up until roast has been in oven 2 hours, altogether, the clabber makes the gravy.

—MRS. ELSIE GUENTHER

#### Spanish Meat

Fry in grease, onion, green pepper, parsley, garlic, bayleaf, then add tomatoes and water, put in seared steak, cover and cook a long time, stirring it every few minutes.

—MRS. HARRY REDAN

#### Veal Loaf

2 lbs. veal round (cut off all fat), 1 lb. pork (with some fat), 2 medium size onions, 3 eggs, lemon rind chopped fine, salt and pepper to taste, 1 cup cracker crumbs, grind the meat, mix all ingredients together and shape in loaf, roll in crumbs, put in baking pan with ½ tablespoon lard and water to cover bottom, putting more water as needed. Bake one hour.

MRS. ANNA BOEHN

#### Italian Spaghetti With Chicken

Dress, clean and truss 2 boilers. Put in casserole dish. Cover with 2 ½ tablespoons melted butter. Cover and bake 20 minutes. Then add one cup of stock and cook until tender. Thicken stock with 1 tablespoon each of butter and flour cooked together. Add ½ cup of potato balls, 1-3 cup of string beans (cooked) and cut in small pieces, 1-3 cup of carrots cut in fancy shapes and 6 sauted mushroom caps.

#### Pressed Chicken

Cook 4 lbs. chicken in 2 quarts cold water, boil until tender, add 1 small onion, 2 stalks celery, 1 bay leaf, ½ teaspoon pepper, 1 teaspoon salt, 1 teaspoon IMPERIAL SUGAR. Remove the bones and chop meat fine. Boil liquid down to 1 cupful, add ½ teaspoon gelatine, which has been soaked in ½ cup cold water. Mix all well and press into baking powder cans, and put on ice, when cold slip out of can, cut in slices and serve on lettuce leaves. Top with Wesson Oil salad dressing.

—MRS. TED HARMON

#### Panned Chicken

1 large fowl cut in pieces, boil until quite tender. Remove meat from bones and keep liquid for gravy. Place chicken in baking pan. Add 1 slice of lemon, 1 pint of stuffed olives, 1 large can of mushrooms, 3 bay leaves, pinch of thyme, salt and pepper to taste. Cover with slices of bacon and bake 1 hour. Make gravy by thickening.

MRS. CLAUDE T. FUQUA, JR.



### Baked Tomato

Scoop out the seed and part of the pulp of ripe tomatoes. Fill the shells half full of Gebhardt's deviled chili meat and break an egg into the top of each. Bake until the egg is as done as desired.

### Baked Chicken

Dress a chicken for baking and salt. Mix thoroughly the following and stuff chicken: One cup Gebhardt's deviled chili meat, one cup crumbs, one cup diced celery, two eggs, and two cups of water to baking pan.

Baste frequently and bake until thoroughly done. Make a gravy by adding one tablespoon of flour to two tablespoons of milk. Mix until there are no lumps, then fill cup with milk and add to the sauce in the chicken pan. Cook until thickened and serve with the chicken. Garnish with chicken, hard-boiled eggs and sliced lemon.

### Italian Hash

$\frac{1}{2}$  box macaroni, 2 cups chopped meat,  $\frac{3}{4}$  cups grated cheese, 1 cup tomato or brown sauce. Cook macaroni in boiling water, till tender. Drain off the water. Butter a baking dish, put in macaroni and push to the sides. Fill center with chopped meat, sprinkle with grated cheese, pour over the whole a highly seasoned tomato or brown sauce. —MRS. E. O. GUENTHER

## VEGETABLES

### Stuffed Cabbage

1 cup boiled beef, ground, 1  $\frac{1}{2}$  cups cabbage shredded,  $\frac{1}{2}$  cup crackers or bread crumbs, 1 egg beaten,  $\frac{1}{2}$  teaspoon chopped onion,  $\frac{1}{2}$  teaspoon chopped parsley. Season with salt and pepper, mix thoroughly, place clean cloth in collander, arrange cabbage leaves around and fill with the above mixture. Tie cloth tight and place in hot salt water, and boil for 30 or 40 minutes. —MRS. R. KALLUS

### Scalloped Asparagus

Chop the butt ends from one can of Del Monte canned asparagus (long spears). Make one and one-half cups of thin, well seasoned white sauce, add one-half cup of grated cheese and the asparagus. Arrange one and one-half cups of crumbs and the asparagus in alternate layers in a greased baking dish and brown in the oven.

### Creamed Spinach

Cook in salt water until tender 4 pounds of spinach. Drain all water off, then put spinach through food chopper. In the top of a double boiler melt 2 tablespoons butter then add gradually  $\frac{1}{2}$  cup flour. Then add milk or cream gradually until you have a thick sauce. Into this stir spinach. Then grate a little nutmeg into the spinach. Serve hot garnished with boiled eggs. —MRS. W. T. ELDRIDGE.

### Cabbage Tamales

1 large head of cabbage, 1 cup of rice, 1  $\frac{1}{2}$  lbs ground meat, 1 can tomatoes, 1 large onion chopped. Salt to taste, 2 large tablespoons full chili powder.

Wilt cabbage leaves, mix all ingredients thoroughly except tomatoes, make into rolls and put in cabbage leaves and fold, place in stewer and cover with boiling water add can of tomatoes with one or two pods of red pepper. Boil briskly for one hour.

This makes 1  $\frac{1}{2}$  dozen tamales.

—MRS. H. G. ABERNATHY

### Cauliflower Romaine

Cooked cauliflower, 1 teaspoon mustard, 1 teaspoon salt, 1 teaspoon powdered sugar,  $\frac{1}{4}$  teaspoon paprika, 2 egg yolks, 3 tablespoons oil, 1-3 cup vinegar, 1 teaspoon chopped onions, 1 teaspoon chopped parsley. Mix mustard, salt, sugar and paprika, and add the egg yolks, slightly beaten. Add the oil and vinegar and cook over hot water until the mixture thickens. Add onion and parsley and serve on cauliflower.

### Silver Skin Onions With Baked Tomatoes

Boil 1 lb. small onions until tender. Drain and place very close in a glass pie plate. Pour over  $\frac{3}{4}$  cup white sauce, sprinkle with grated cheese and bake until brown. Garnish with a wreath of small baked tomatoes.

### Scalloped Potatoes

Put in sauce baking dish, alternate layers of white sauce, and cold boiled potatoes, sliced and diced. Put buttered crumbs over top and bake.

—MRS. M. M. McBRIDE

### Sweet Potatoes

Candy fresh sweet potatoes in nice size pieces. Place half a slice of pineapple on each piece of potato. Bake until candied together.

—MRS. W. T. ELDRIDGE.

### Stuffed Peppers

Grind up meat and good deal of onion. Fry together before adding ground pepper, potatoes or rice and tomato, then cook some more until mushy. Stuff peppers and put cheese or cracker crumbs on top. Bake in pan with a little water.

—MRS. REGENBRECHT

### Green Peppers Stuffed With Ham

6 green peppers,  $\frac{1}{2}$  cup boiled rice,  $\frac{1}{2}$  small onion chopped,  $\frac{1}{2}$  cup cold minced ham, 1-3 cup brown sauce, 2 tablespoons crumbs, 2 tablespoons butter, 4 tablespoons chopped mushrooms.

Method: Cut top from peppers, remove seeds, and parboil peppers 15 minuts, then drain, brown onions



and mushrooms in butter, add ham, and cook 3 minutes. Mix with other ingredients. Fill peppers. Cover with crumbs, dot with butter, and bake 10 minutes in hot oven. Serve on toast with brown sauce. Serves 6, preparation 35 minutes.

—MRS. G. T. ALBRECHT

#### Creole Jambolia

1 medium onion browned in 2 heaping tablespoons lard, add 1 small can tomatoes, let brown, then add 1 pint oysters, 2 cups rice, with enough water to cook rice soft and a little juicy. Add a little parsley and garlic if liked. Salt and pepper to taste.

—MRS. PICONE

#### Cheese Sauce

1 cup milk, 2 tablespoons flour,  $\frac{1}{4}$  cup cheese, (1 oz.) Salt and pepper.

—MRS. M. M. McBRIDE

#### Cheese Souffle

4 tablespoons butter, 6 tablespoons flour, 1 cup scalded milk, 1 teaspoon salt, 1 teaspoon cayenne pepper,  $\frac{1}{2}$  cup grated cheese, 6 egg yolks, 6 egg whites.

—MRS. M. M. McBRIDE

#### Eggs A La Susse

4 eggs,  $\frac{1}{4}$  lb. cheese, 1-3 cup sweet milk, 1 level tablespoon butter, salt and pepper to taste. Put milk and butter in pan, break in eggs, being careful to keep them separated, grate cheese on top, add salt and pepper, put in oven and bake slowly for 10 minutes. Serve 4 people.

—MRS. A. V. BLAIR

#### Eggs and Cheese on Toast

4 eggs, 6 lb. cheese, 1 teaspoon cayenne pepper, 1 teaspoon salt,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  teaspoon Lee & Perrin's sauce. Beat eggs until stiff. Grate cheese, melt on slow fire, stirring constantly, add milk and eggs, salt, pepper and sauce, cook until creamy, serve on toast.

—MRS. A. V. BLAIR

#### Cheese Balls

2 cups grated cheese, 4 egg whites, 2 tablespoons flour, pinch of salt. Beat eggs until stiff. Add remaining ingredients, shape into small balls, fry in hot fat, and drain on waxed paper. Delicious salad accompaniment.

—MRS. L. H. DREIER

#### Cheese Balls

2 cakes of nippy cheese, 6 olives, English walnut meat. Chop olives finely and mix with cheese and mold into small balls. Roll in ground nut meats and serve on the plate with salad.

—MRS. H. V. FALL

#### Macaroni, With Left Over Meats

Cook  $\frac{1}{2}$  package macaroni in boiling water 20 minutes, drain and blanch with cold water. Butter casarole and add alternately macaroni and ground meat, then small can of tomatoes, 1 small onion, cut fine, salt and pepper to taste. Take 1 cup grated cheese and same amount cracker crumbs. Mix and sprinkle over top, dot with butter and red pepper and bake. Ham instead of cold roast is fine cooked this way, using green pepper instead of onion.

—MRS. N. M. FRIEND

#### Noodles

1 whole egg, well beaten, 2 tablespoons water, enough flour to make a stiff dough. Roll out and put on bread board to dry. When dry cut in small strips. Put in salted boiling water and boil  $\frac{1}{2}$  hour. Pour in collander, when drained pour over 4 tablespoons melted butter.

—MRS. A. HERDER

#### Italian Spaghetti, Without Meat

5 onions, large chopped well, 3 or 4 cloves of garlic, (minced), 1  $\frac{1}{2}$  green peppers, black pepper chopped well. Parsley, celery. Place in olive oil, butter, cook slowly until vegetables are tender, add one bay leaf. After tender add 2 cups No. 2 tomatoes strained. Stew alone. Put on salt water to boil 2 boxes of spaghetti, place in collander, run cold water over it when done, put sauce in spaghetti and cook. Add 1 lb. American (chopped) cheese. Stir occasionally.

—MRS. E. E. EDWARDS

#### Red Rice

Fry several chopped slices of breakfast bacon, add small chopped onion (don't let brown), then add  $\frac{1}{2}$  cup washed raw rice. Cook until swells and begins to brown. Add small can of tomatoes, little water and seasoning, cook slowly for 1 hour.

—MRS. GUS HERDER

#### Spanish Style Rice

Cube two slices bacon and fry to golden brown. Add 1 onion chopped fine and 1 sweet green pepper, then add one can tomatoes and cook until all are blended. Wash and add one cup rice, stir a few minutes, and pour in boiling water. Season with salt and red pepper. Cup of cold cooked beans may be added.

—MRS. W. C. CLAYTON

#### Spanish Rice

Cover rice (1 cup), with cold water, boil 2 minutes, drain, rinse well, cut 4 slices bacon and cook until crisp, remove bacon, add rice, cut  $\frac{1}{2}$  green pepper in shreds and cook in bacon fat, until soft, then add pepper and bacon fat to rice. Cover with three cups of



broth, (or water), season well with salt, cover and let cook until rice has absorbed broth, then add 1 cup of tomato puree and two-thirds cup grated cheese. Mix well and let heat over boiling water.

—MRS. GUS HERDER

#### Baked Bananas

6 bananas, 2 tablespoons melted butter, 2 tablespoons lemon juice, 1-3 cup IMPERIAL SUGAR. Remove skins from bananas, cut in halves, lengthwise. Put in shallow granite pan or old platter, mix other ingredients and baste bananas with one-half the mixture, bake 20 minutes in a slow oven. Basting during baking with remaining mixture.

—MISS MAGDALENE BOATNER

### DESERTS

#### Chocolate Macaroons

Melt a piece of butter the size of an egg. Stir in 2 ounces of chocolate grated, stir till smooth. Add 1 cup IMPERIAL SUGAR, 2 eggs not beaten, 1 teaspoon vanilla, 1 cup flour, 1 teaspoon of baking powder. Flour board and fingers, form into little balls and place in greased pans, leaving room to spread, and bake slowly.

—MRS. C. H. KENDALL

#### Chocolate Fluff

1 quart milk, hot, 1 cup Imperial Sugar, 6 tablespoons cocoa, 4 tablespoons corn starch, 1 teaspoon vanilla. Mix sugar, cocoa and corn starch, with ½ cup warm milk, after made into a paste add to hot milk. Add flavoring and cook slowly until thickens. Serve with whipped cream.

—MRS. TED HARMON

#### Banana Delight

Needed 6 or 8 bananas, one large box vanilla wafers, make custard as follows: Beat yolks of two eggs, add 3 tablespoons IMPERIAL SUGAR mixed with two tablespoons cornstarch, heat pint milk, stir in above mixture, cook until thick, flavor with vanilla. In glass baking dish put layer wafers, then layer bananas until all are used. Pour over this the custard. Make meringue of two egg whites and two tablespoons sugar. Put on top and brown in oven. Serve either hot or cold.

#### Apple Marshmallow Desert

6 juicy apples, 1 cup IMPERIAL SUGAR, ¼ cup water, 1-3 cup seedless raisins, 1 box marshmallows. Peel and slice apples, arrange apples, raisins in layers in buttered baking dish, having apples on the layers, add water, cover and bake in moderate oven until apples are tender. Brush with sugar, and arrange marshmallows an inch apart over apples. Delicately brown in moderate oven. Serve with cream.

—MRS. SALEM A. BARROW

#### Chocolate Bisk

Small piece of chocolate just to flavor. 1-3 cups IMPERIAL SUGAR, 4 egg yolks, (mix together, add to whipped cream.) 1 pt. whipped cream, vanilla, add whites of eggs beaten, last thing. Pack in freezer for 2 hours. Serve whole, slice at table.

—MRS. ANNA GROOS

#### Dessert

1 box dates, 1 box Graham crackers, 1 box marshmallows. Cut up, mix and cover with plain cream. 1 cup or little more. Let stand all night, serve with whipped cream and nuts, serve eight.

—MRS. W. T. ELDRIDGE, JR.

#### Desert

Cut sliced pineapple and put layer of pineapple and layer of marshmallows (whole) until all is in. Cover with 1 pint cream. Let stand over night.

—MRS. G. D. ULRICH

#### Heavenly Hash

Put into a deep bowl the pulp of 6 oranges. Add 6 bananas, 1 lb. white grapes, 1 cup chopped nuts, 1 can grated pineapple (small), sweeten to taste. Serve in orange cups, topped with whipped cream and nuts.

—MRS. SALEM A. BARROW

#### Prune Whip

Cook prunes to pulp. Strain. To 1-3 of strained prune pulp add 2-3 of whipped cream and ½ cup of walnut meats (chopped fine). Add IMPERIAL SUGAR to taste, put in glasses and chill. Add ½ cup of pecans or walnut meat on top.

—MRS. H. V. FALL

#### Russian Apples

Pare and core large tart apples, fill the centers with mince meat, place in a baking dish and sprinkle generously with IMPERIAL SUGAR. Pour in a little boiling water and bake half an hour. Basting often. Serve hot with hard sauce, flavoring with lemon and nutmeg.

—MRS. CLAUDE T. FUQUA, JR.

#### Spanish Cream

2 tablespoons gelatine, 1 quart milk, ½ cup IMPERIAL SUGAR, 3 eggs, pinch of salt, 1 teaspoon vanilla.

Scald the milk with the gelatine and pour on the yolks, well beaten with the sugar. Return to the fire, stir and cook until thickens, but no longer, remove, add salt, flavoring, and whites of eggs beaten stiff. Turn into wet molds, cool and serve with whipped cream.

—MRS. E. E. SAEGER



### Strawberry Souffle

Two yolks of eggs, beaten light, add half cup IMPERIAL SUGAR, juice of two oranges, and half cup ripe crushed strawberries. Cook about five minutes, remove from the fire, and add one third envelope of gelatine dissolved in a small amount of water, then stiffly beaten whites of two eggs and when cold add one cup of whipped cream. Place in serving dish on ice.

—MRS. J. B. FOWLER

### Strawberry Shortcake

2 ½ cups sifted pastry flour, 2 ½ level teaspoons baking powder, ½ teaspoon salt, ½ cup shortening, about ¾ cup milk. Butter to suit self. 2 baskets strawberries, between 1 and 2 cups IMPERIAL GRANULATED SUGAR, 1 cup or more double cream. Hull, wash and drain berries, reserve a few choice berries to put on top of cake, cut rest in halves and mix with sugar. Beat cream and set aside to chill, sift together three times, flour, baking powder and salt, work in shortening, mix to a soft dough with milk. Spread mixture in two layers. Bake about 20 minutes. Turn one cake out on a hot plate, spread liberally with butter, pour on part of berries, cover with second cake, also spread butter, pour over rest of berries, and put the whipped cream above, with the whole berries here and there.

—MRS. B. VARNAU

### Fruit Fritters

1 3-4 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, 2 eggs, 1 cup milk. Sift the dry ingredients together, add the egg and milk. Beat well, dip pieces of fruit in batter and fry in deep hot lard.

—MRS. A. VARNAU

### Frozen Pudding

A plain but very elegant frozen pudding is easily made of whipped cream, sweetened with IMPERIAL SUGAR and flavored. Pack in a mold in layers, dot each layer liberally with candid fruits, nuts and grated chocolate. Pack in ice and salt for at least 4 hours.

—MRS. C. H. KENDALL

### Snow Pudding

Soak ½ envelope of acidulated gelatine in ½ cup of cold water, 5 minutes. Dissolve in 1 cup hot water. Add 3-4 cup IMPERIAL SUGAR, and ½ teaspoon of acid. Let cool and just before it jells good, whip it into two egg whites already beaten stiff.

—MRS. TED BOWEN

### Strawberry Sauce

1 cup IMPERIAL POWDERED SUGAR, white of one egg, 2-3 cup of strawberries, 1-3 cup of butter. Cream butter and sugar, add the egg white beaten stiff and mashed berries. Beat thoroughly.

—MRS. J. F. WILLIAMS

### Grape Sherbert

1 pint grape juice, 1 cup IMPERIAL SUGAR, 1 quart milk, warm grape juice and in it dissolve sugar, mix thoroughly with ice cold milk, freeze at once. This makes a lilac colored sherbet.

—MRS. GEO. BRAUN

### Strawberry Ice Cream

1 quart cream, 1 lb. IMPERIAL SUGAR, 1 ½ quart berries. Put 1 teacup milk and half sugar on to boil in double boiler, when sugar is dissolved set aside to cool, rub berries through a collendar then add remaining half of sugar to them. Pour sweetened milk and cream into freezer and freeze. When nearly done add berries and beat thoroughly.

—MRS. A. SCHRIEBER

### Bavarian Cream

1 cup mashed strawberries, 3-4 cup IMPERIAL SUGAR, 1 cup heavy cream, 1 package strawberry jello. Let jello get solid then whip, add whipped cream then strawberries. Dish out and let set in Sherbet cups. This will make 9 dishes. When fresh strawberries cannot be secured, substitute preserves, any kind of fruit may be used.

—NANNIE M. BOURNE

### Tapioea Custard

½ quart water, bring to a boiling point, then add 4 tablespoons of "one minute tapioca", stir well to keep it from lumping. Cook about 5 minutes, then add ½ quart of milk, let cook about 15 minutes. Add ½ teaspoon salt, and ½ cup IMPERIAL SUGAR, 1 egg beat the yolk and white separately, add the yolk and let cook a few minutes longer. Then fold in the well beaten white, with a spoon and take off the stove. Do not boil after whites of eggs have been added. Add a little flavor if desired. Serve with or without whipped cream.

—MRS. GEO. T. SCHAEFFER

### Fruit Cocktail

Remove pulp grape fruit, and mix with shredded pineapple, bananas cut in slices and slices in quarters, and strawberries cut in halves, using half as much pineapple and banana as grapefruit, and allowing four strawberries to each serve. There should be two cups fruit. Chill thoroughly, serve in cocktain glasses, and garnish with candied cherries and leaves.

### Marshmallow Pudding

Whites of 4 eggs beaten stiff, while beating them dissolve 1 cup of IMPERIAL SUGAR with little water heated to boiling point and 1 tablespoonful of gelatine dissolved in cup of cold water. Mix these two with one handful of marshmallows and boil few minutes, beat



this mixture into stiff whites for 30 minutes, add fruit or nuts and flavor or coloring desired. Place in moulds or pan and leave in refrigerator for several hours, slice and serve with whipped cream.

—MRS. THOS. H. LEWIS

#### Mrs. M. R. Wood's Orange Pudding

Peel and cut up four oranges, cover with **IMPERIAL SUGAR** and let stand for two hours; boil one pint of sweet milk, mix together with the yolks of two eggs, one large tablespoonful corn starch, stir into milk while boiling. When thick remove from stove let cool and pour over the oranges. Make frosting of the whites of eggs, three tablespoonsful **Imperial XXXX Powdered Sugar**, spread over top, place the pudding pan into another pan containing cold water, then place all into the oven until the frosting is baked a light brown.

#### Caramel Custard

Four cups scalded milk, one teaspoon salt, five eggs, one teaspoon vanilla,  $\frac{1}{2}$  cup **IMPERIAL SUGAR**.

Put sugar in iron frying pan, and stir constantly over hot part of stove until melted to a syrup of light brown color. Add gradually to milk being careful that milk does not bubble up and go over, as is liable on account of high temperature of sugar. As soon as sugar is melted in milk add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain in buttered mold. Bake as custard. Chill and serve with caramel sauce.

#### Mrs. M. R. Wood's Suet Pudding

One cupfull molasses, 1 cupfull sour milk, 1 cupfull suet, chopped,  $\frac{1}{2}$  cupfull butter, 1 cupfull raisins,  $\frac{1}{2}$  cupful currents, 1 teaspoonful baking soda, 1 teaspoon salt, and all kinds of spice, 2 and  $\frac{1}{2}$  cups flour. Steam two hours. To be served with—Foaming suace: One cup **IMPERIAL SUGAR**, and water sufficient to cover it. Boil until thick syrup, add one-half cup of jelly. When this boils pour over it the beaten whites of three eggs, and stir briskly.

#### Chocolate Cream Pudding

To the beaten yolks of five eggs add one cup **IMPERIAL POWDERED SUGAR**, 1 cup bakers chocolate and  $\frac{1}{2}$  teaspoon of each of following spices: nutmeg, mace, allspice, cinnamon and cloves; gradually stir in 1 cup flour into which has been sifted one teaspoon baking powder. When thoroughly mixed, add whites of five eggs beaten lightly. Bake in long pan and when cool, split into three layers and use one pint whipped cream, sweetened and flavored, between layers and on top. Allow to stand several hours before serving.

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#### Creamy Sauce

1 cup **IMPERIAL POWDERED SUGAR**,  $\frac{1}{2}$  cup butter beaten to a cream. Add 4 tablespoons of fruit juice or 2 teaspoons of vanilla, then add  $\frac{1}{2}$  cup of cream. Place bowl in a dish of hot water and stir until creamy.

—MRS. C. H. KENDALL

#### Apple Delights

2 cups pastry flour, 1  $\frac{3}{8}$  teaspoonsful baking powder,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  cup Crisco, 1 cup milk, 1 egg, 6 soft ripe apples. Sift flour, salt, baking powder together, cut Crisco in with knives, stir in milk. Last, add beaten egg. Drop tablespoon of batter into well greased muffin tins. Peel and cut apples in half, taking out cores, which will leave a little hole. Put on top of batter, pressing it down a little. Fill the hole with sugar. Add cinnamon if you like. Bake in a hot oven (400F) for twenty-five minutes, or until apples are tender. Serve hot with sweetened whipped cream dusted with cinnamon. This makes twelve delights.

—MISS MERLE CARTER

#### Baby Receipts

##### Custard

Soak 1 tablespoon gelatine in  $\frac{1}{4}$  cup cold water, 1  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup **IMPERIAL SUGAR**, 2 egg yolks, pinch of salt,  $\frac{1}{2}$  teaspoon vanilla, 2 egg whites. Soak gelatine 15 minutes. Heat milk, add sugar and eggs, and gelatine, let cook in double boiler 60 minutes, add salt and vanilla, then pour while hot over 2 egg whites stiffly beaten.

—MRS. J. B. FOWLER

##### Orange Gelatine

$\frac{1}{2}$  envelope gelatine,  $\frac{1}{2}$  cup cold water, 1 cup boiling water, not quite 6 cups **IMPERIAL SUGAR**, juice of 1 orange.

—MRS. GROSS

##### Corn Starch Pudding

Take milk, mix in little corn starch, **IMPERIAL SUGAR** and flavoring, cook 8 minutes.

—MRS. GROSS

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# Some Good Rules

## TABLE SETTING

Use absolutely clean linen. Have the cloth long enough and wide enough to hang well around the table. Under the linen cloth have a silence cloth, either table felting or some other soft, thick material. Place the center of the tablecloth on the table, having the folds straight with the edge of the table. Decorate by placing in the center a vase of flowers, a fern dish, or a dish of fruit.

## RULES FOR PLACING DISHES

Arrange dishes symmetrically, although not necessarily in straight row. When there are no warm dishes to be served, place a plate, right side up, for each person, having them arranged symmetrically around the table.

Place the knife on the right side with sharp edge towards the plate. Place the fork at left side, with tines up. Place soup spoon at right of knife, bowl up. Place teaspoons at right of knife, bowl up. Place the tumbler, top up, above the knife. Place the butter or bread and butter, above the fork. Place napkin at left, neatly folded. Place soup laddle in front of hostess, handle to right, bowl up. Place the carving set in front of host. Place several large spoons at each end of table. Place dishes that are to be served at the table directly in front of the server. When the hostess pours tea or coffee, arrange the service directly in front of her. Arrange chairs at a sufficient distance from the table so that they need not be drawn out when people are seated.

## RULES AND TABLES OF MEASURE

### Table of Abbreviations

t stands for teaspoon.  
tb stands for tablespoon.  
c stands for cup.  
spk stands for speck.  
pt stands for pint.  
qt stands for quart.  
min stands for minutes.  
hr stands for hour.

### 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 sugar are equal to 1 pound.  
2 2-3 cups of powdered sugar are equal to 1 pound.  
2 2-3 cups brown sugar are equal to 1 pound.  
2 2-3 cups oatmeal are equal to 1 pound.  
4 cups 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.



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