

homemade

^  
summer  
Coolers

quick 'n easy



IMPERIAL

Pure  
Cane

SUGAR

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## 60 DELIGHTFUL REFRESHERS

When the temperature soars and the sun seems bent on making this the "hottest summer yet," it's time to think about cooling drinks and desserts. Keep this booklet handy, stock up on the basic ingredients listed, and you need not rely solely on iced tea and coffee. For **IMPERIAL Sugar** has compiled a group of liquid and solid assets that are more than just *something to cool off with*. Their tangy flavor peps up limp appetites . . . and they can be vitamin, protein, mineral and energy providers depending upon your choice.

Just remember to use **IMPERIAL Pure Cane Sugar**, for sparkling, crystal-clear sugar that dissolves quickly and easily . . . adds the goodness of pure cane to any and all recipes.

### **Basic ingredients for Summer Coolers**

Fresh, frozen, and canned fruit and vegetable juices.  
Carbonated beverages, including ginger ale, fruit flavors, sparkling water, root beer and club soda.  
Beverage powders and pop-ades.  
Coffee, including instant, frozen, decaffeinated forms.  
Cereal coffee and Brazilian Matté.  
Tea, including tea bags, leaves and instant varieties.  
Cocoas and chocolate.  
Milk, including evaporated and dehydrated forms.  
Malted or amplified-milk beverages.  
**IMPERIAL Pure Cane Sugar.**

### **Nice to have**

(You'll find these at stores which sell home furnishings.)  
Ice cream dipper  
Ice crusher  
Shaker  
Colorful paper or plastic drinking straws  
Wooden popsicle sticks  
Plastic ice cube trays with immovable partitions—the pop-up kind  
Siphon or "fizzer cap" for carbonated beverages

## FESTIVE FINISHES FOR YOUR FROSTY FOODS

With practically no trouble or expense, you can give your summer coolers lots of appetite appeal!

### **How to frost the rim of beverage glasses:**

Place the rim of each glass in a saucer filled to  $\frac{1}{4}$ -inch depth with strained lemon juice, then dip at once into another saucer filled to  $\frac{1}{4}$ -inch depth with sifted **IMPERIAL Powdered (Confectioners) Sugar**. Let stand a minute; lift out carefully so as not to displace the clinging sugar on the rim of the glass. Place, right side up, in the refrigerator until set. Carefully fill with the drink. This adds a frosty look and an intriguing sweet-tart flavor to the beverage.

### **How to make decorative ice cubes:**

Add a mint leaf, red or green maraschino cherry, or a few strips of orange or lemon rind to partially frozen ice cubes. For fruit juice cubes, freeze left-over juice from canned fruits, or fresh fruit juice lightly sweetened with **IMPERIAL Pure Cane Sugar**—rosy strawberry and rhubarb or golden-apricot puree cubes add both color and flavor to lemon-ade and other fruit drinks.

For iced coffee, try freezing coffee in the cube trays. Coffee cubes won't dilute the iced coffee flavor.

To freeze several kinds of cubes at one time, use one of the plastic cube trays with partitions which aren't removable.

#### How to garnish:

Save the reddest berries, the brightest grapes, the most perfect fruits to use as garnishes. Try using them in a ring around a serving of frozen dessert or in a cluster at the base of a sherbet glass, as well as for the single perfect piece of fruit to top off the dessert or drink.

Cubes of bright-colored gelatin add color when fruits aren't available.

Mint sprigs or leaves add both color and flavor.

A grape or ivy leaf under a fruit cup makes a cool setting.

### IMPERIAL SIMPLE SYRUP

The kind your favorite soda fountain uses to sweeten drinks—one you can keep in the refrigerator ready to use in all your favorite summer beverages.

Combine in sauce pan . . .  $\left\{ \begin{array}{l} 4 \text{ cups warm water} \\ 7 \text{ cups IMPERIAL Pure} \\ \text{Cane Sugar} \end{array} \right.$

Stir over medium heat until sugar is thoroughly dissolved and mixture begins to boil. Pour into jars and cover. Cool. Store in refrigerator. Makes about 2 quarts.

### THE ADES

Pure refreshment!

Keep the mixture tart and allow one fruit flavor to predominate.

#### PLAIN LEMONADE

*(Individual serving)*

Put into each 10-oz. glass  $\left\{ \begin{array}{l} \frac{1}{3} \text{ cup crushed ice} \\ 3 \text{ tablespoons IMPERIAL} \\ \text{Simple Syrup} \\ 3 \text{ tablespoons lemon} \\ \text{juice*} \\ \text{Water to fill glass} \end{array} \right.$

Stir quickly. Garnish with lemon slice over rim of glass, add sprig of mint or maraschino cherry.

\*Juice of  $\frac{1}{2}$  large or 1 small lemon.

#### SELTZER LEMONADE

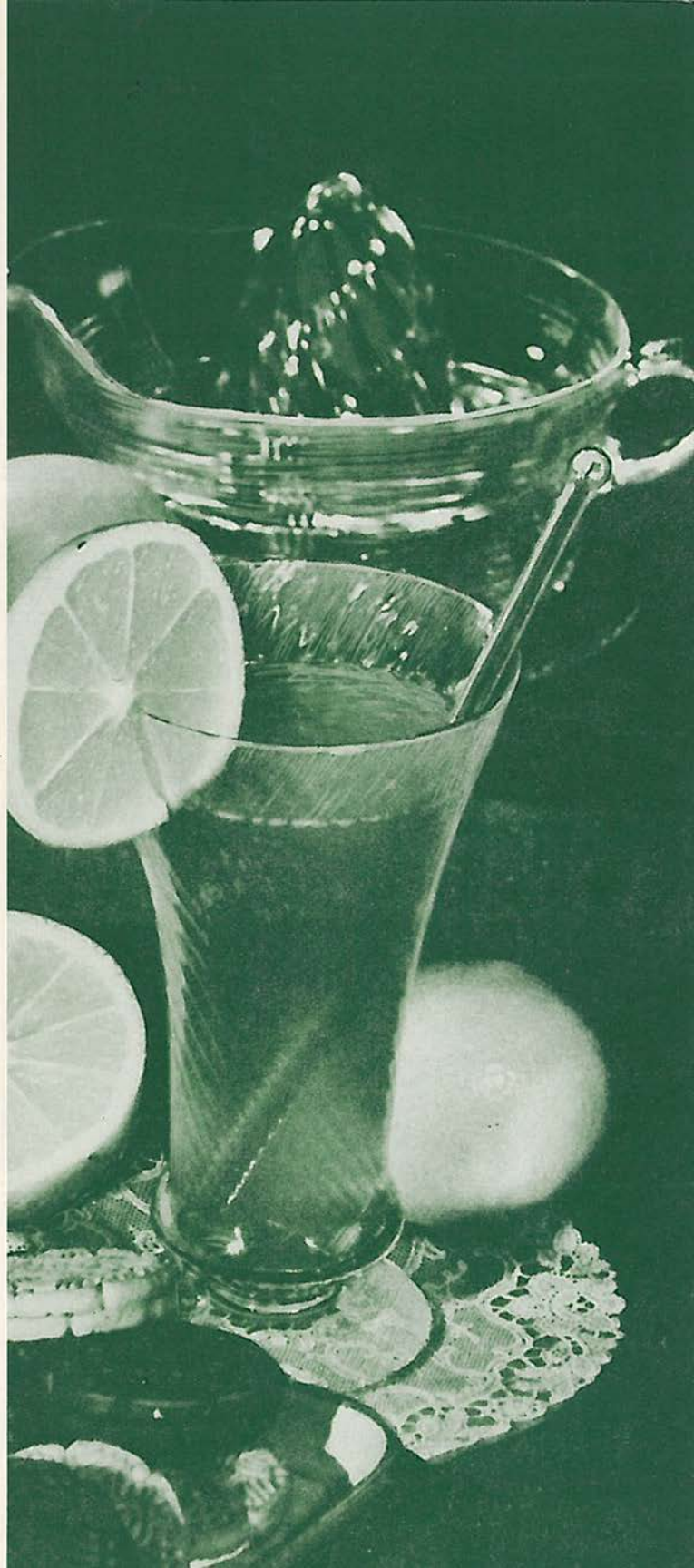
Follow recipe for Plain Lemonade except use carbonated water in place of water.

#### GRAPEFRUITADE

*(4 servings)*

Blend together . . .  $\left\{ \begin{array}{l} 1 \text{ No. 2 can grapefruit} \\ \text{juice (or } 2\frac{1}{2} \text{ cups sweet-} \\ \text{ened fresh juice)} \\ 1 \text{ cup orange juice} \\ \frac{1}{4} \text{ cup lemon juice} \\ 6 \text{ tablespoons IMPERIAL} \\ \text{Pure Cane Sugar} \end{array} \right.$

Chill. To serve, pour over ice cubes in tall glasses. Garnish with strawberry halves or cherries and mint.



## LIMEADE

(4 servings)

Simmer together until dissolved . . . . . }  $\frac{1}{4}$  to  $\frac{1}{3}$  cup **IMPERIAL Pure Cane Sugar**  
1 cup water

Stir in . . . . . } 2 cups cold water  
 $\frac{1}{2}$  cup lime juice (about 3 limes)

Pour over ice in tall glasses. Garnish with lime slices, cherries and mint.

## ORANGEADE

(4 servings)

Stir together over low heat until sugar dissolves . . . . . } 1 cup water  
6 tablespoons **IMPERIAL Pure Cane Sugar**  
Grated rind of 1 small orange

Simmer 5 minutes. Cool.

Add . . . . . } 1 cup cold water  
 $1\frac{1}{2}$  cups orange juice  
2 tablespoons lemon juice

Pour over cracked ice in tall glasses. Garnish with orange slices and mint.

## FRUITADE

(Individual serving)

Fill each tall glass  $\frac{1}{2}$  full of cracked ice.

Add . . . . . } 1 tablespoon lime juice  
1 tablespoon lemon juice  
1 tablespoon orange juice  
2 tablespoons grape juice or  $\frac{2}{3}$  cup gingerale  
1 tablespoon **IMPERIAL Powdered (Confectioners) Sugar** or **IMPERIAL Simple Syrup**  
Cold water to fill glass

Mix well and serve.

## JIFFY FRUITADE SERVICE

Dilute **IMPERIAL Simple Syrup** with 3 to 5 times its volume of cold water and add fresh fruit juice, crushed berries, cherries or pineapples to suit taste. Any fruit juice combination may be used—2 to 4 tablespoons orange juice, 1 to 2 tablespoons lemon juice and  $\frac{1}{4}$  cup strawberry, raspberry, cherry or pineapple juice per glass.

**IMPORTANT:** In sugar, uniformity is *especially* important. Sugar for use in recipes is measured by the cupful or spoonful . . . not by weight. **IMPERIAL Pure Cane Sugar** is uniform, a spoonful today contains the same amount of sugar as a spoonful tomorrow.

## PUNCHES

How nice to gather 'round the punch bowl!

Summer calls for dawdling suppers on a breezy porch, barbecues and outdoor meals. These recipes are party size, but you can halve them to fill a frosty pitcher for the family, or double them to serve 24.

## GOLDEN NECTAR PUNCH

(12 servings)

Blend together . . . . . } 3 cups orange juice  
 $2\frac{1}{2}$  cups pineapple juice  
1 cup lemon juice  
1 cup **IMPERIAL Simple Syrup**, 1 pint to 1 quart water

Add . . . . . } Cracked ice to make 3 quarts

Garnish with mint and paper thin orange slices.

## PINEAPPLE PUNCH

(12 servings)

Stir together until dissolved }  $\frac{3}{4}$  cup **IMPERIAL Pure Cane Sugar**  
 $\frac{3}{4}$  cup currant jelly for color  
 $2\frac{1}{2}$  cups boiling water

Cool.

Add . . . . . }  $\frac{3}{4}$  cup pineapple juice  
 $\frac{3}{4}$  cup orange juice  
 $\frac{3}{4}$  cup lemon juice

Pour over ice in punch bowl.

Just before serving add }  $1\frac{1}{2}$  cups gingerale for sparkle

## ORANGE-LEMON FRUIT PUNCH

(12 servings)

Simmer together for 3 minutes . . . . . } 1 quart water  
 $\frac{3}{4}$  cup **IMPERIAL Pure Cane Sugar**

Cool.

Stir in . . . . . }  $\frac{1}{2}$  cup lemon juice  
1 tablespoon grated lemon rind  
1 tablespoon grated orange rind  
1 cup orange juice

Add one of the following:

**Loganberry Punch:** 3 tablespoons grated cucumber rind, 1 pint loganberry juice and  $\frac{1}{4}$  cup **IMPERIAL Pure Cane Sugar**.

**Raspberry Punch:** To punch base add, 1 pint raspberry juice, 1 cup whole raspberries and 2 cups plain or charged water.

Ice and serve.



## GRAPE JUICE PUNCH

(12 servings)

Pour over ice in punch bowl 2 cups hot tea  
 Stir in . . . . . } ½ cup **IMPERIAL Pure Cane Sugar**  
 } 2 cups grape juice  
 } ⅓ cup lemon juice

Just before serving, dilute to desired strength with Carbonated water  
 Garnish with mint sprigs.

## RED WINE GINGERALE PUNCH

(About 15 servings)

Chill punch bowl and all ingredients before mixing.

Mix together in chilled punch bowl . . . . . } 6 cups Burgundy, Claret or any red table wine  
 } 2 cups raspberry or loganberry juice  
 } 1 cup **IMPERIAL Simple Syrup**

Immediately before serving add . . . . . } 3 cups gingerale  
 } 1 cup fresh raspberries  
 } **IMPERIAL Simple Syrup** to taste

Garnish with . . . . . 1 lemon, sliced thin

## THE FIZZES

Snappy beverages combining fruit ices and charged waters. Relax with one of these icy fizzes when the temperature soars—you'll forget the weather! Recipes for Ices are on page 16.

### GRAPE JUICE FIZZ

(Individual serving)

Mix together in each tall glass . . . . . } ½ cup grape juice  
 } Juice of ½ lemon  
 } 2 tablespoons **IMPERIAL Powdered (Confectioners) Sugar**

Stir in lightly . . . . . ⅓ cup grape or lemon ice

Finish filling glass with . . Plain or carbonated water

**LEMON FIZZ:** Mix together in tall glass, ⅓ glass lemon ice and ⅔ glass ginger ale

**TEA FIZZ:** Mix together in glass, ⅓ glass lemon ice and ⅔ glass iced tea.

**PINEAPPLE FIZZ:** Combine in tall glass, ⅓ glass orange ice and ⅔ glass pineapple juice.

**AS-YOU-LIKE-IT FIZZ:** Stir together lightly, ⅓ glass raspberry, currant or lemon ice and ⅔ glass orange or lemonade.

### LIME FIZZ

(About 12 servings)

Scoop into punch bowl, 1 quart lime ice or sherbet.

Pour slowly down sides of bowl, 2½ quarts lemon-lime carbonated beverage.\*

Ladle into cups or glasses.

\*Twelve 7-ounce bottles may be used.

## THE FLIPS

Frothy drinks with beaten eggs. A delicious way to enjoy the daily quota!

### LEMON FLIP

(Individual serving)

For each serving,

Beat together with rotary beater or electric mixer

}	3 tablespoons lemon juice
	2 tablespoons <b>IMPERIAL Simple Syrup</b>
	1 egg

Pour into 10-ounce glass.

Finish filling glass with

}	1/3 cup crushed ice
	Carbonated water*

\*Begin adding carbonated water with a coarse stream and finish with a fine stream directed down the side of the glass.

### SUNSHINE FLIP

(4 to 5 servings)

Shake or beat together

}	1 egg, well beaten
	6 tablespoons <b>IMPERIAL Pure Cane Sugar</b>
	1/8 teaspoon salt

Stir in

}	1 cup orange juice
	3 tablespoons lemon juice

Pour over crushed ice to fill glasses 1/2 full.

Finish filling glass slowly with Club soda.

Serve at once.

### ORANGE FLIP

(Individual serving)

For each serving,

Beat together

}	1 egg yolk
	2 tablespoons <b>IMPERIAL Powdered (Confectioners) Sugar</b>
	Juice of 1/2 orange
	1/2 cup milk

Pour into tall glass,

Add 1 or 2 ice cubes

Finish filling glass with Carbonated water.

### MIXED FRUIT FLIP

(4 servings)

Stir together until sugar is dissolved

}	2 eggs, well beaten
	1/8 teaspoon salt
	2/3 cup <b>IMPERIAL Pure Cane Sugar</b>
	1/2 cup water
	1/2 cup raspberries

Add Juice of 1 orange  
Juice of 2 lemons

Beat or shake until thoroughly mixed.

Pour into glasses 1/2 filled with crushed ice. Add carbonated water, if desired. Garnish with a few whole berries.

## TIPS FOR MAKING ICED TEA AND ICED COFFEE

1. Keep coffee maker and teapot sparkling clean. Then rinse with boiling water just before using.
2. Use standard measuring spoons and cups to measure coffee or tea and water. Then you'll always get the same good results.
3. Have water boiling vigorously before adding it to the tea leaves or ground coffee—just hot water won't give the best flavor. But never boil tea or coffee.
4. Strain the tea as soon as it is brewed. Tea becomes bitter if allowed to stand on the leaves too long.
5. Try using **IMPERIAL Simple Syrup** for sweetening iced tea and iced coffee. It does the job quickly with little stirring and helps avoid the surplus sugar often left in bottom of glasses. (Recipe on page 4.)

### ICED TEA

Three ways to make the familiar old favorite!

#### THE QUICK WAY

(6 servings of delicious iced tea)

Rinse a glass or china teapot with boiling water.

Put into the teapot

}	3 tablespoons tea
	3 cups vigorously boiling water

Cover; let stand 5 minutes. Pour at once through strainer into ice-filled glasses. Serve with lemon wedges and **IMPERIAL Pure Cane Sugar** or **IMPERIAL Simple Syrup**.

#### THE MAKE-IT-EARLY-WAY

(6 servings using less ice)

Brew the tea as in the Quick Way. Strain into pitcher and add 2 cups cold water. (You may let the tea stand at room temperature until ready to serve.) At serving time, pour over ice cubes in tall glasses. Pass lemon wedges or cream and **IMPERIAL Pure Cane Sugar** or a pitcher of **IMPERIAL Simple Syrup**.

#### THE COLD WATER WAY

(6 servings)

Place in jar or pitcher

}	6 tablespoons tea
	6 cups cold water

Cover; let stand in refrigerator 12 to 24 hours. (Long brewing with cold water doesn't spoil the flavor.) To serve, strain into glasses. Add ice and **IMPERIAL Pure Cane Sugar** or **IMPERIAL Simple Syrup** to taste. Pass lemon wedges and cream.

Suggestion: Orange wedges substituted for lemon wedges give a slight "punch" flavor to your tea!

**IMPORTANT:** A spoonful of coarse-grain sugar is not equal in weight or sweetening value to a spoonful of fine-grain sugar. Absolute uniformity of grain is one of the reasons why **IMPERIAL Pure Cane Sugar** is preferred by the best cooks in the Southwest.

## ICED COFFEE

Three superb recipes for folks who know good coffee!

### THE WITH-DINNER WAY

Make double strength coffee (4 level tablespoons coffee to each cup water). Use your favorite method—percolator, drip or vacuum. Pour at once over ice in tall glasses. Add *IMPERIAL Pure Cane Sugar* or *IMPERIAL Simple Syrup* and cream to taste.

### THE BEFORE-TIME WAY

Make regular strength coffee. Cool in a glass or china container. Cover and store in the refrigerator until serving time. To serve, pour the cold coffee over ice cubes or cubes made of coffee. Pass with *IMPERIAL Pure Cane Sugar* and plain or whipped cream.

### THE LICKETY-SPLIT WAY

Put 1½ teaspoons instant or soluble coffee—more or less, according to strength desired—in glass. Add two or three tablespoons hot water. Stir until dissolved. Add cold water and ice to fill glass. Serve with cream and *IMPERIAL Pure Cane Sugar* or a pitcher of *IMPERIAL Simple Syrup*.

Mocha Suggestion: Combine in shaker 2½ teaspoons instant coffee, 4 teaspoons *IMPERIAL Pure Cane Sugar*, 2 cups chilled milk, 2 tablespoons chocolate syrup or cocoa syrup. Pour in 2 tall glasses and serve with cream, or vanilla ice cream and sprig of mint.

## FOUNTAIN FAVORITES

### COCOA SYRUP

So many ways to use it—you're bound to decide it's the best way to add chocolate flavor to all the summer beverages.

Stir together over medium heat until dissolved .

½ cup breakfast cocoa  
1 cup *IMPERIAL Pure Cane Sugar*  
Dash of salt  
1 cup cold water

Boil 3 minutes

Add . . . . . 2 teaspoons vanilla  
Pour at once into jar and seal. When cool, store in the refrigerator. Keeps for weeks when sealed. Makes about 1½ cups.

### CHOCOLATE MILK SHAKE

(Individual serving)

For each serving, combine in shaker and shake well

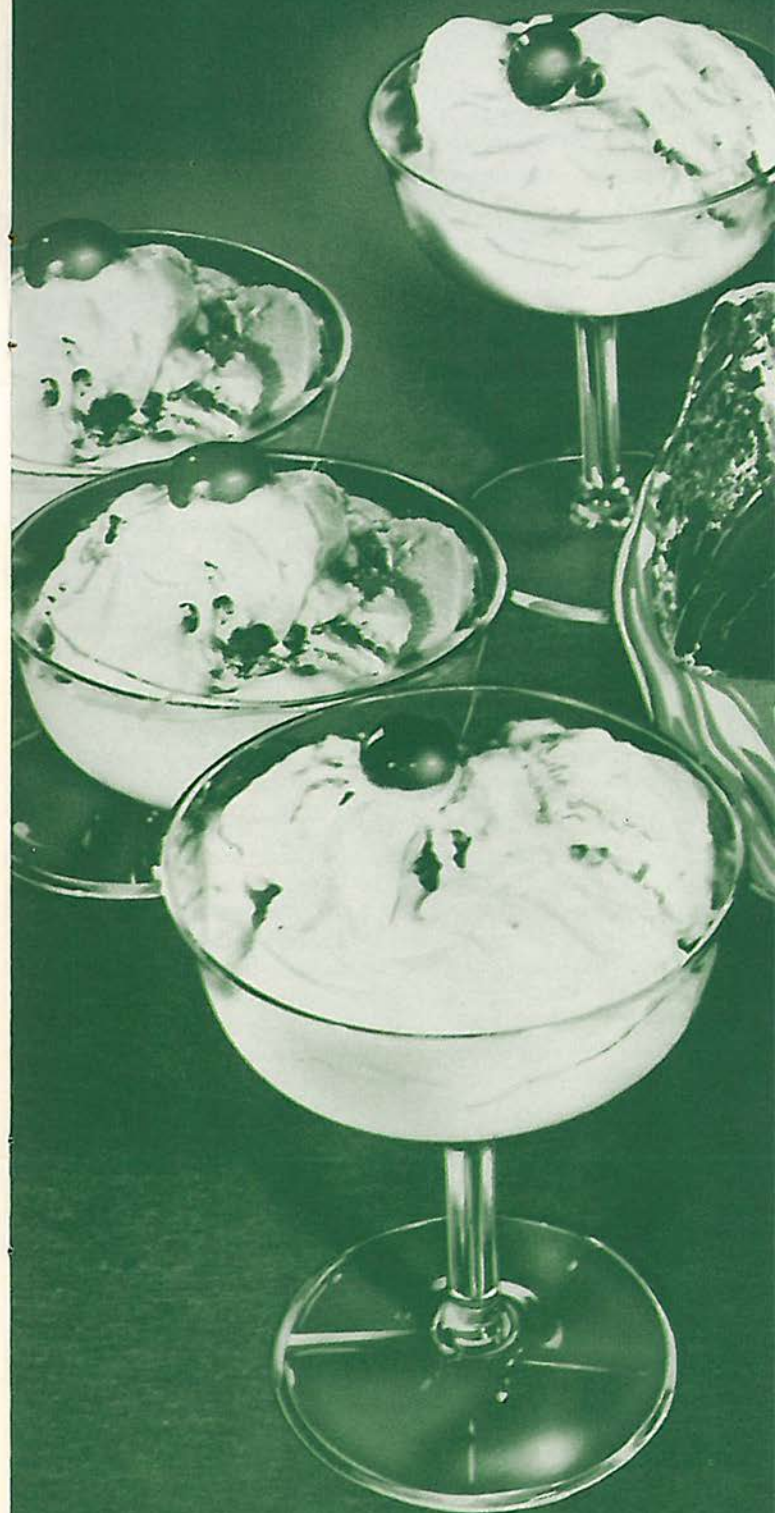
4 tablespoons cocoa syrup  
1 cup milk  
Cracked ice

### CHOCOLATE MINT

(Individual serving)

For each serving, combine in shaker and shake well

6 tablespoons cocoa syrup  
¾ cup milk  
2 tablespoons cream  
¼ teaspoon peppermint extract  
Cracked ice





## CHOCOLATE EGG NOG

(Individual serving)

For each serving, mix together . . . { 4 tablespoons cocoa syrup  
1 cup milk  
Add . . . . . 1 egg yolk, well beaten  
Beat or shake well  
Fold in . . . . . 1 egg white, stiffly beaten  
Pour over cracked ice in tall glass.

## ICE CREAMS

It's a cinch to make ice cream at home!

With these basic recipes you can whip up ice creams quickly and economically. Choose the kind and flavor you need for every occasion—rich, creamy ice creams, nourishing milk-fruit sherbets, or refreshing low calorie fruit ices. Serve them alone, with fruit or cookies, or in your favorite summer drinks.

### Tips on Freezing Desserts:

Fast freezing means fewer ice crystals, so set the control high. Place the freezing tray, filled with the ice cream mixture, in the coldest part of the compartment—usually this is in the bottom.

Most ice creams are more creamy if beaten or stirred when partially frozen. Beating in a chilled bowl helps keep mixture from melting.

To prevent ice crystals from forming on top of the frozen mixture, cover the trays with waxed paper or aluminum foil, if the ice cream is to be kept more than a few hours.

For economy,  $\frac{3}{4}$  cup undiluted, evaporated milk may be substituted for 1 cup whipping cream. Chill all the ingredients, then beat the icy cold milk undiluted in a chilled bowl; fold immediately into the rest of the mixture and place in the freezing compartment.

### Basic Recipes for ICE CREAM

*Creamy smooth and extra nourishing*

Beat until thick . . . . . 6 whole eggs  
Gradually beat in . . . . . 1 cup IMPERIAL Pure Cane Sugar

Continue beating until sugar is dissolved.

Add . . . . . { 2 cups milk  
2 teaspoons vanilla  
 $\frac{1}{2}$  teaspoon salt

Fold in . . . . . 2 cups heavy cream, whipped

Pour into freezing trays; partially freeze. Turn into chilled bowl, break into chunks and beat until light and fluffy, but not melted. If desired, add fruit or nuts. Return to trays. Freeze until firm. Makes about 2 quarts.

### Variations:

*Maple Nut Ice Cream:* Substitute 1 to 2 teaspoons maple flavor for vanilla. Add  $\frac{1}{2}$  cup hickory nuts or pecans after the partially frozen mixture has been beaten.

*Strawberry Ice Cream:* Omit vanilla. Slice 2 cups strawberries; sprinkle with  $\frac{1}{4}$  cup IMPERIAL Pure Cane Sugar. Let stand while preparing ice cream. Add berries while the partially frozen mixture is being beaten. (Mixer will chop up berries, so you won't bite into icy chunks.)

## CHOCOLATE ICE CREAM

*Requires no stirring during freezing.*

In a small bowl, soften . . . { 1 teaspoon gelatin  
in . . . . . { 1 tablespoon cold water

Stir over hot water until dissolved.

Blend into . . . . . 1 cup cocoa syrup (page 12)

Whip . . . . . 2 cups heavy cream or  $1\frac{1}{2}$  cups undiluted evaporated milk

Beat in . . . . . {  $\frac{1}{4}$  cup IMPERIAL Powdered (Confectioners) Sugar  
 $\frac{1}{8}$  teaspoon salt

Fold into cool Cocoa Syrup mixture.

Pour into freezing trays, freeze until firm. Makes about  $1\frac{1}{4}$  quarts.

Note: If desired, 2 squares unsweetened chocolate cooked with  $\frac{3}{4}$  cup water and  $\frac{3}{4}$  cup IMPERIAL Pure Cane Sugar may be substituted for the Cocoa Syrup.

## COFFEE ICE CREAM

Follow recipe for Chocolate Ice Cream except use 1 cup cold strong coffee in place of Cocoa Syrup and beat  $\frac{1}{2}$  cup more IMPERIAL Powdered (Confectioners) Sugar into the whipped cream or milk.

### Basic Recipe for SHERBET

*Easy to make and as refreshing as it looks.*

Dissolve . . . . . { 1 package fruit flavored gelatin  
 $\frac{1}{2}$  cup IMPERIAL Pure Cane Sugar  
3 cups milk (or 2 cups milk and 1 cup cream)  
In 1 cup hot water, mix in {  $\frac{1}{4}$  cup lemon juice  
thoroughly . . . . . Dash of salt  
1 cup crushed fruit or fruit juice\* (one that matches the gelatin flavor)

Mixture may curdle but this does not affect the finished sherbet.

Pour into freezing trays and freeze until frozen 1 inch from edges. Turn into chilled bowl and beat with rotary beater or electric mixer until creamy. Return to trays and freeze until firm. Makes about  $1\frac{1}{2}$  quarts.

\*With lemon or lime-flavored gelatin, omit 1 cup crushed fruit or fruit juice and blend in 1 teaspoon grated lemon or lime rind.

**IMPORTANT:** Southwestern housewives have learned that IMPERIAL Pure Cane Sugar helps assure recipe success. 103 out of 104 Texas State Fair contest winners used IMPERIAL Pure Cane Sugar. You can depend on your measurements when you use IMPERIAL Sugar.

## Basic Recipe for FRUIT ICES

*Cool, satisfying low calorie dessert*

Soften . . . . . 1 teaspoon gelatin  
in . . . . . 2 tablespoons cold water

Simmer together for 5 }  $\frac{3}{4}$  cup **IMPERIAL Pure**  
minutes . . . . . } **Cane Sugar**  
1  $\frac{1}{2}$  cups water

Stir in gelatine mixture. Cool.

Add . . . . . }  $\frac{1}{4}$  cup lemon juice  
                          }  $\frac{1}{8}$  teaspoon salt  
                          } 1 cup crushed fruit or fruit  
                          } juice\* (orange, pine-  
                          } apple, grape or berry)

Pour into freezing tray and freeze until mushy. Beat in chilled bowl until fluffy.

Fold in . . . . . 1 egg white, stiffly beaten

Return to tray. Freeze until firm, stirring occasionally. Makes about 1 quart.

\*LEMON OR LIME ICE: Omit 1 cup crushed fruit or fruit juice. Use  $\frac{1}{2}$  cup more water and 2 tablespoons more lemon or lime juice with 1 teaspoon grated lemon or lime rind.

## FROSTY FRUIT POPSICLES

*Every youngster loves these!*

Stir together until well }  $\frac{1}{2}$  cups orange juice  
blended . . . . . }  $\frac{1}{4}$  cup **IMPERIAL Pure**  
                          } **Cane Sugar**  
                          } 1 cup whole milk  
                          } 2 teaspoons lemon juice  
                          } Dash of salt

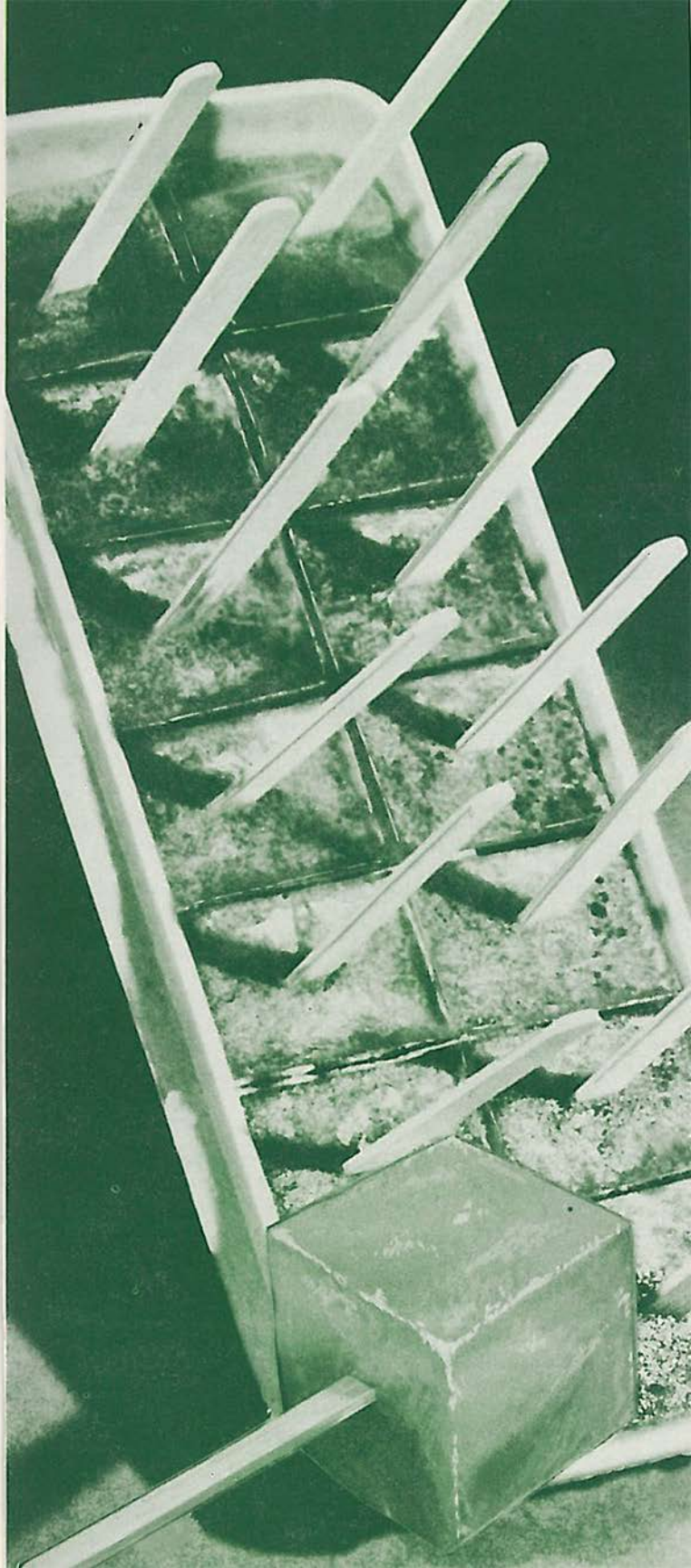
Pour into partitioned ice cube trays. Insert popsicle stick into each cube when popsicles are partially frozen. To keep popsicle sticks upright in unfrozen mixtures, cover tray with waxed paper and punch sticks through. Freeze until solid—about 2 hours. Enough for 1 tray.

VARIATIONS: In place of orange juice, use frozen raspberries or strawberries, or frozen grape or lemonade juices, diluted according to directions on can. For attractive pink popsicles, use rhubarb juice. If rhubarb juice is unsweetened, add  $\frac{1}{4}$  cup more **IMPERIAL Pure Cane Sugar** and use only 1 teaspoon lemon juice.

## ICE CREAM SODAS

Come sailing in with a tray full of cool, frosty ice cream sodas and watch folks take it easy and ignore the weather. Here's how to make this soda fountain treat. You'll find recipes for easy-to-make ice cream on page 14.

Put into glass one of the flavoring mixtures below. Add 1 tablespoon ice cream, cream or whipped cream. Blend with a spoon. Fill glass  $\frac{3}{4}$  full with a fine stream of carbonated water. (You'll get more foam if you move the glass around so stream of water hits just above the syrup mixture.) When glass is  $\frac{3}{4}$  full, float in 2 scoops (about  $\frac{2}{3}$  cup) ice cream. Stir slightly. Garnish with whipped cream, a piece of fruit or mint if desired. Serve at once.



## FLAVORS FOR ICE CREAM SODAS

(Individual serving)

Chocolate Ice Cream Soda: 3 tablespoons Cocoa Syrup.

Cherry Ice Cream Soda: 3 tablespoons minced maraschino cherries and 1 tablespoon maraschino cherry juice.

Strawberry Ice Cream Soda: 4 tablespoons crushed strawberries and 3 tablespoons IMPERIAL Pure Cane Sugar. (With frozen berries, use 1 tablespoon IMPERIAL Pure Cane Sugar.)

Pineapple Ice Cream Soda: 3 tablespoons crushed fresh pineapple and 2 tablespoons IMPERIAL Pure Cane Sugar. (With canned or frozen pineapple, use 1 tablespoon IMPERIAL Pure Cane Sugar.)

## BLACK COW SODA

(Individual serving)

Put into a 10-ounce glass . . . ½ to ¾ cup vanilla ice cream

Finish filling glass with . . . Root beer, chilled

Blend slightly with spoon. Serve at once.

## COFFEE ICE CREAM SODA

(4 servings)

Simmer together for 5 minutes . . . . . { 2 cups water  
½ cup IMPERIAL Pure Cane Sugar  
Dash of salt

Stir in . . . . . 1½ tablespoons instant coffee

Cool thoroughly.

Divide equally in 4 glasses 1 pint vanilla or coffee ice cream (½ cup per serving)

Pour in the chilled coffee mixture

Finish filling glasses with . . . Carbonated water

Stir slightly and serve.

## GINGER CAFE

(4 servings)

Divide equally in 4 glasses 1 pint vanilla ice cream

Add . . . . . ¾ cup cold double strength coffee (3 tablespoons per serving)

Finish filling glasses with . . . Ginger ale

Stir and serve at once.

**IMPORTANT:** Good cooks will tell you to always look for the *finest* pure cane sugar. To be sure of getting the finest quality, 100% pure cane sugar, look for the crown trademark and the red block marked "pure cane" on every bag or carton of IMPERIAL Sugar.

## SUMMER FRUITS DELECTABLE

A plate of cool fresh berries, peaches, pineapple, cherries or whatever favorite fruit is available, arranged on a bed of dewy green leaves, a mound of IMPERIAL Powdered (Confectioners) Sugar in the middle — what more could anyone ask for?

Whether you use this delicious combination for a starter, or as the happy ending to the meal, folks will welcome its cool, refreshing goodness. Be informal! Use wooden picks to spear the fruits for dipping into the snowy IMPERIAL Powdered (Confectioners) Sugar.

Here are some fruit combinations you may want to try.

Equal parts fresh pineapple and banana cubes and strawberries.

Equal parts fresh peach, pineapple and pear cubes with a dash of lemon juice.

Blueberries with half as many red raspberries and a few strawberries for garnish.

Equal parts fresh peaches and pears with half as many Bing cherries.

Equal parts orange wedges, banana slices and pineapple cubes.

## PLUM-PEAR COMPOTE WITH ORANGE GLAZE

Orange Glaze:

Combine in sauce pan . . . { 2 tablespoons orange flavored cold drink powder  
2 tablespoons corn starch  
⅓ cup IMPERIAL Pure Cane Sugar

Stir in . . . . . 1½ cups cold water

Cook over direct heat, stirring until mixture is clear. Chill. Makes 6 servings.

Into each chilled dessert dish, slice one ripe pear and one purple plum. Pour orange glaze over fruit. Garnish with mint.

## GRAPE FLUFF

A sweet-tart harvest special.

Soften . . . . . 2 envelopes unflavored gelatine

in . . . . . ½ cup cold water

Meanwhile, simmer together . . . . . { 1 cup Concord grapes  
2 cups water

When skins burst and juice forms, press through strainer.

Dissolve the softened gelatin in hot juice, add { 1 cup IMPERIAL Pure Cane Sugar  
2 tablespoons lemon juice\*

Chill until syrupy. Beat until foamy.

Fold in . . . . . 3 egg whites, stiffly beaten

Pour into 8 individual molds. Chill until firm. Unmold and garnish with frosted grapes—dip grape clusters into egg white (which has been beaten until frothy) then into IMPERIAL Pure Cane Sugar. Chill until dry. Makes 8 servings.

\*Lemon juice helps keep the red color in grape juice.

## SUMMER SALAD PLATE

*So good—and good for you.*

Place crisp lettuce leaves on each salad plate. Arrange on the lettuce  $\frac{1}{2}$  fresh peach filled with a few blueberries, dewberries or raspberries,  $\frac{1}{4}$  banana, two grapefruit sections, a mound of strawberry halves and a maraschino cherry on the stem. Sprinkle fruit lightly with lemon juice and IMPERIAL Pure Cane Sugar. In the center of plate, place a lemon cup filled with lemon sherbet.

Lemon Cups: Halve and squeeze lemons. Cut a thin slice from bottom of each half to make cups stand upright. (Save lemon juice for lemonade). Fill lemon shells with lemon sherbet (page 15).

## MELON BALL COCKTAIL

A glamorous appetizer—red, gold and pale green melon balls chilled in orange juice.

Combine in a quart jar . . .	}	1 $\frac{1}{3}$ cups cantaloupe balls*
		1 $\frac{1}{3}$ cups honey dew melon balls
		1 $\frac{1}{3}$ cups watermelon balls
Dissolve . . . . .	}	$\frac{1}{2}$ cup IMPERIAL Pure Cane Sugar in
		$\frac{1}{2}$ cup orange juice

Place lid on jar and toss gently until all of the balls are coated with the juice. Chill (2 to 3 hours, if possible). At serving time, arrange in sherbet glasses and garnish with mint. If desired, top melon balls with a small spoonful of orange or lemon ice (recipe on page 16).

\*Cut melon balls with a special cutter or use the half teaspoon in your measuring set. If melon balls seem too much trouble, cut into cubes.



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