

VALUABLE RECIPES



With Compliments of the

IMPERIAL SYRUP CO.

MONTREAL, Que.

Canada

1689

The housewife inquires for

IMPERIAL MAPLE SYRUP

Because . She has seen it advertised.

She tries it because it is packed in a neat, pretty package.

She buys it because the grocer recommends it.

She likes it because it is simply delicious

She uses it freely, because it improves the flavor of the cakes.

She gives it to the children because it is wholesome.

She has confidence in it because she sees the name of the

IMPERIAL SYRUP CO.

on every can.

RECIPES

Maple Cake and Frosting.

Put two cups of Imperial Maple Syrup into a Marbleized dish and boil until, when dropped from a spoon it treads, or when put into cold water it can be formed into a soft ball. Have ready the stiffly beaten whites of two large eggs; pour the boiling syrup slowly into the eggs, beating all the time with a silver fork until, when right thickness to spread, put them between layers of cake and on top.

Maple Cookies

Put three cups of Imperial Maple Syrup into a deep pan over a fire and let it warm until it will melt one cup of butter; add to this, after beating well, the yolks of four eggs, then one cup of milk, and lastly flour enough to roll into a soft dough. Two teaspoonfuls of baking powder should be sifted into the flour. Add the whites of the eggs beaten stiff, after putting in enough of the flour to roll, roll out, and cut into cakes and bake in a moderate oven.

Quick Dessert

Put a pint of sweet milk over the fire in a rather broad dish; add a pinch of salt. When it boils, sift in flour, stirring all the time until it is the consistency of cream. Continue to boil until the flour is thoroughly cooked—say about 5 minutes; it should now be the consistency of rather thick smooth pudding, and is excellent served with Imperial Maple Syrup and butter.

Soft Maple Cookies

- 1 Cup of Imperial Maple Syrup.
- 1 tablespoonful ginger.
- 1 tablespoonful soda.
- 1 tablespoonful warm water or milk.
- $\frac{1}{2}$ cup butter, softened.
- Flour to mix soft—bake in slow oven.

Maple Ice Cream

Put one cup of Imperial Maple Syrup over the fire in a granite dish; heat just to boiling; before removing from the fire, add the beaten yolks of three eggs; let them scald, not boil, or they will curdle. When cool, stir in one pint of cream and add the white of an egg beaten stiff, then freeze.

Maple Caramels

Put two cups of Imperial Maple Syrup into a marbleized pan; add one cup of cream. Stir over a hot fire until, when a little of the syrup is dropped into cold water, it will harden. Pour into a buttered dish, and after it has slightly hardened, mark off in squares. When cold it is ready for use.

Butter-Scotch

- 2 cups granulated sugar.
- One cup of Imperial Maple Syrup.
- $\frac{3}{4}$ cup of butter.
- Boil until, if dropped in cold water it hardens.
- Pour into dish and when partly cold mark into squares.

Maple Sugar

2 cups Imperial Maple Syrup.

2 cups granulated sugar.

Boil until it will harden if dropped in cold water. Pour on plate and when partly cooled mark in squares.

Maple Sugar

1 cup granulated sugar.

2 cups Imperial Maple Syrup.

Boil over hot fire until it will harden when dropped in cold water. Pour on plate and when partly cooled mark into squares.

Nut Candy

Put two cups of Imperial Maple Syrup into a marbleized pan ; add one cup of cream. Stir over a hot fire until, when a little of the syrup will harden in cold water. Now add from $\frac{1}{2}$ to $\frac{3}{4}$ of a cup of nuts, cut or broken as may be desired. Stir the nuts into the syrup. Pour into a buttered plate, and when partly cold mark in squares.

Nut Candy

2 cups of granulated sugar.

1 cup of Imperial Maple Syrup.

Butter the size of a Walnut.

Boil until when dropped into cold water it will harden. Now add from $\frac{1}{2}$ to $\frac{3}{4}$ of a cup of nuts, stir the nuts into the syrup. Pour on buttered plate and when partly cold mark into squares.

Suet Pudding

Three-quarters of a cup of suet, chopped very fine.

1 cup of sweet milk.

1 cup of Imperial Maple Syrup.

1 cup of raisins.

Three cups of flour into which have been sifted two tablespoonfuls of baking powder and a half teaspoonful of salt. Two teaspoonfuls of ground cinnamon, one of ground cloves, a little citron shredded fine. Put the syrup on the stove and warm slightly, stir in the milk, then add the suet and spices, after which slowly stir in flour, lastly the fruit, which has some of the flour sprinkled over it. Put into a well buttered pan and steam for at least two hours. It makes an excellent plain pudding and better every time it is warmed over by simply putting back into the steamer and heating. Imperial Maple Syrup makes an excellent sauce, either hot or cold, or you can thin the syrup a little, and add some butter, heating and stirring all the time.

Chocolate Caramels

1 cup Imperial Maple Syrup.

About $\frac{1}{2}$ lb. chocolate—grated fine.

3 cups granulated sugar.

$\frac{1}{2}$ cup of milk.

Butter the size of a Walnut.

Boil all together for twenty minutes. Stir as little as possible. Pour into buttered dish and mark into squares.

The Grocer sells...

IMPERIAL MAPLE SYRUP

Because his customers want it.

*Because his stock is not complete
without it.*

*Because the package improves the
appearance of his shelves.*

*Because it is always uniform; he
can guarantee it.*

*Because it is the most delicious table
syrup known.*

*Because it is also used in making the
finest CANDY and CAKE.*

*Because it is a high-grade product
selling at a reasonable price,
and*

Last—but not least,

IT PAYS HIM A FAIR PROFIT

and

*It is to his interest to keep
it moving.*

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are supplied— for your trouble
we will send you absolutely free
of charge a sample of

IMPERIAL MAPLE SYRUP

Ask your Grocer about it.

The Finest Syrup in the world.

Absolutely wholesome and delicious.

USED AND ENDORSED BY
CANADA'S FAMOUS COOKS.