



Now ...

Add the Flavoring

SUGGESTIONS

RECIPES



from

Crescent Manufacturing
Company

Seattle, Washington

Mother's Orange Cake

- Combine:** 1 cup raisins
1/2 cup nuts
1 rind medium orange thinly pared.
Put through food chopper.
- Cream:** 1/2 cup butter
1 cup sugar.
- Add:** 2 eggs, beaten with
1 teaspoon Crescent Lemon Extract.
1/2 teaspoon Mapleine.
Blend with raisin mixture.
- Dissolve:** 1/2 teaspoon Crescent Soda in
1 cup sour milk or buttermilk.
- Sift:** 2 cups cake flour
1 teaspoon Crescent Baking Powder
1/2 teaspoon salt. Add alternately with
milk mixture. Beat well. Bake in moderate oven, 350° F., in pan about 8x13 about 40 minutes. While very hot spread with 1 cup sugar mixed with 1/3 cup orange juice. Makes a sugar coating on the cake. Serve warm or cold.

EASY YELLOW ANGEL FOOD

- Beat:** 5 egg yolks.
- Add:** 1/2 cup cold water; beat till creamy.
- Add:** 1 1/2 cups sugar; beat until thoroughly blended.
- Sift:** 1 1/2 cups cake flour (sifted)
1 teaspoon Crescent Baking Powder
1/2 teaspoon salt, and fold into egg mixture.
- Add:** 1 teaspoon Crescent Vanilla.
- Fold in:** 5 egg whites beaten till foamy, then 3/4 teaspoon Crescent Cream Tartar added and beaten stiff. Bake 1 hour in ungreased tube pan.

NOTE: Vary this cake with different delicious Crescent Flavors. Use 1 teaspoon Crescent True Lemon Flavor one time, and another time try 1/2 teaspoon Crescent True Almond Flavor or 1 teaspoon Crescent Custard Extract.

Spicy Muffins

SPICY MUFFINS

- Cream:* $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar.
- Add:* $\frac{1}{2}$ cup dark syrup
 $\frac{1}{2}$ cup boiling water
1 egg
2 tablespoons thick cream.
- Sift:* 2 cups flour
1 teaspoon Crescent Soda
1 teaspoon Crescent Ginger
1 teaspoon Crescent Cinnamon
1 teaspoon Crescent Nutmeg
1 teaspoon Crescent Baking Powder.
Mix sifted dry ingredients well into first mixture. Bake in greased muffin pans in moderate oven, 350° F. Nice to break these muffins while hot, just enough to insert a marshmallow. Let it melt, then serve at once.

MACARON PUDDING

- Scald:* 2 cups milk in double boiler.
- Mix:* $\frac{3}{4}$ cup sugar with
3 beaten egg yolks.
- Add:* 1 tablespoon gelatine, soaked in
4 tablespoons cold water.
Cook the mixture 20 minutes, stirring frequently. Cool.
- Add:* $\frac{1}{2}$ teaspoon Crescent Vanilla
 $\frac{1}{4}$ teaspoon Crescent Almond.
- Fold in:* 3 egg whites beaten stiff.
- Crumble:* 12 macaroons.
Put alternate layers of macaroons and custard in flat pan. Chill. Turn out; cut in squares. Serve with sweetened whipped cream flavored with Crescent Vanilla.

For Children's Parties use Animal Crackers frosted in green, rose, pink, yellow, blue, etc., by using a few drops of Crescent Liquid Colors, to get the desired shade.

Foamy Pudding Sauce

- Cream:* $\frac{1}{2}$ cup butter, then add gradually
1 cup confectioner's sugar
- Add:* 1 egg well beaten
2 tablespoons hot water.
*1 teaspoon Crescent Vanilla. Heat in double boiler, beating constantly until it thickens.
- *A dash of Crescent Nutmeg and $\frac{1}{2}$ teaspoon Crescent Lemon gives a nice variation in flavor.

SPICED APRICOT WHIP

- Mash:* $2\frac{1}{2}$ cups hot cooked dried apricots.
- Add:* $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon Crescent Cloves
 $\frac{1}{4}$ teaspoon Crescent Ginger
 $\frac{1}{4}$ teaspoon Crescent Cinnamon.
Mix thoroughly; cool.
- Cut:* 18 marshmallows in small pieces;
mix well with apricots.
- Whip:* $1\frac{1}{2}$ cups cream (not too stiff).
Fold fruit into cream gradually.
Chill. Serves 10 to 12.

DELICIOUS MOUSSE

(Mixed in a Few Minutes)

- Whip:* $\frac{1}{2}$ pint cream (not too stiff).
- Add:* 3 tablespoons sugar
 $\frac{1}{4}$ teaspoon Crescent Mapleine
 $\frac{1}{4}$ teaspoon Crescent Orange. Place in refrigerator tray lined with waxed paper.
Or in tightly sealed mold, packed in ice and salt. Freeze.

This recipe makes a rich dessert. Less sugar may be used. Fruit and nuts may be added after cream is whipped. Vary by changing the flavor. Use Crescent Vanilla, Crescent Almond with toasted chopped almond, Crescent Imitation Brandy or Rum Flavor, Crescent Pistachio with a few drops of Crescent Liquid Green Coloring, etc.

Chocolate Fudge—Try

- $\frac{1}{2}$ teaspoon Crescent Orange Extract or
 $\frac{1}{2}$ teaspoon Crescent Cinnamon for new flavor.

Gum Drop Bread

- Sift:** 2 cups flour (sifted).
2 teaspoons Crescent Baking Powder
 $\frac{1}{4}$ cup sugar
1 teaspoon salt
 $\frac{1}{4}$ teaspoon Crescent Nutmeg
1 teaspoon Crescent Cinnamon
 $\frac{1}{4}$ teaspoon Crescent Mace.
- Add:** 2 tablespoons melted shortening.
- Combine:** 1 egg beaten with
1 cup milk, blend with dry ingredients a little at a time, mixing smooth. Do not beat.
- Dredge:** $\frac{1}{2}$ cup raisins
 $\frac{1}{4}$ cup nut meats
 $\frac{1}{2}$ cup diced gum drops, then add to mixture. Place in greased pan. Let rise 20 minutes. Bake in moderate oven (350°) about 45 minutes. Gum drops of several colors are nice for party bread.

QUICK RAISIN GINGER BREAD

- Sift:** $2\frac{1}{4}$ cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ teaspoon Crescent Soda
1 teaspoon Crescent Ginger
 $\frac{1}{4}$ teaspoon Crescent Cloves
 $\frac{1}{2}$ teaspoon Crescent Cinnamon.
- Add:** $\frac{1}{2}$ cup seeded raisins. Mix well.
- Mix:** 1 cup molasses
 $\frac{1}{2}$ cup boiling water. Blend well with raisin mixture.
- Add:** $\frac{1}{3}$ cup melted shortening. Mix well.
Bake in 9" square pan. Moderate oven about 25 minutes (350°).

A White Icing flavored with Crescent Peppermint for Chocolate Cake.

Honey Blossom Pie

Mix to a smooth paste, 1 cup strained honey, $\frac{1}{3}$ cup Crescent Cornstarch, $\frac{1}{8}$ teaspoon salt, 4 egg yolks, well beaten. Add 2 cups hot milk, stir and cook 15 minutes, till thick; cool. Add 1 teaspoon butter, a dash of Crescent Mace, and a few grains Crescent Ground Cardamom Seed. Pour into baked pie shell. Cover with meringue made of 4 egg whites beaten stiff. Gradually add 6 tablespoons sugar, $\frac{1}{2}$ teaspoon Crescent Vanilla or scant $\frac{1}{2}$ teaspoon Crescent Lemon. Arrange meringue by spoonfuls on pie to resemble petals and bake in moderate oven until light brown.

GREEN OR RUBY RAISINS

Steam white raisins; fill pint jar half full. Fill jar with luke warm water, adding $1\frac{1}{2}$ tablespoons Crescent Liquid Red Coloring. Let stand over night. Pour off liquid, add 1 cup sugar and the raisins. Simmer slowly till syrup thickens, pour back in jar. Add $\frac{1}{2}$ teaspoon Crescent Almond Flavor. Let stand two days.

Use in Nut Breads, Candy, over Desserts, on Salads.

Use Crescent Liquid Green Coloring to get right shade and Peppermint Extract, for Green Raisins. Crescent Liquid Orange Color and Orange Extract for Orange Raisins.

CRESCENT MINT JELLY

1 cup vinegar	2 bottles pectin
$1\frac{1}{2}$ cups water	1 to 3 teaspoons
$6\frac{1}{2}$ cups sugar	Crescent Spearmint Extract
Crescent Liquid Green Coloring	

Boil sugar, water and vinegar three minutes. Add flavor, few drops coloring to get desired shade. Add pectin, bring to boil, pour in sterilized glasses.

Chocolate-Spice Cake—Sift 4 tablespoons ground chocolate or cocoa, and 1 teaspoon Crescent Pudding Spice into the flour of your recipe.

“Add the Flavoring”

When the cook adds extracts or spices to the blended ingredients in her mixing bowl, she knows that upon them she must depend for the pleasant taste, the good flavor of the finished dish.

The amount of flavor spices or extracts will give, depends upon their quality. They come in fine quality, mediocre, and poor quality. When the slight increase in cost of high quality is figured—it will be found the truest economy.

CRESCENT BRAND SPICES and EXTRACTS are manufactured to give the finest possible flavor and bouquet to foods. Their flavoring value is carefully measured and standardized.

They go farther because of greater flavoring capacity.

They have not only strength of flavor, but fineness of flavor.

Remember CRESCENT SPICES and EXTRACTS are designed to help you get finer effects in spicing and flavoring. They meet exacting requirements.



We Mention Only a Few of the MORE THAN SEVENTY CRESCENT FLAVORS

ALMOND	CLOVE	PINEAPPLE
ANISE	CUSTARD	PISTACHIO
BLACK WALNUT	PEPPERMINT	PEACH
BANANA	SPEARMINT	ROSE
BRANDY	ORANGE	SHERBET
BUTTER	LOGANBERRY	WILD CHERRY
CELERY	MAPLEINE	RUM
	ONION	

Your grocer will order for you on request.

Crescent Food Colors come in all desired shades.

Crescent Fine Flavor Suggestions

Combinations to give new interest, new taste. The proportions are for Crescent Flavors in equal parts.

FOR CAKE ICINGS and FILLINGS

Lemon and Vanilla.

Almond and Vanilla.

Mapleine and Vanilla.

Orange and Vanilla.

Pineapple and Orange.

Lemon and Pineapple.

Mapleine or Mapleine-Lemon icing for fruit cakes.

Lemon or Mapleine icing on spice cakes.

Orange-Pineapple on light cakes.

Almond in white icing for spice cakes.

Ginger icing for chocolate cakes.

Orange-Mapleine in fudge frosting.

Children Will Drink Crescent Flavored Milk

Try Crescent Vanilla or Mapleine and occasionally a bit of Crescent Liquid Red Coloring and Crescent True Raspberry or Strawberry. Sweeten the milk as desired.

STRAWBERRY ICING

4 tablespoons cream

1 tablespoon butter

3 1/2 cups powdered sugar

3/4 teaspoon lemon juice

3 teaspoons Crescent True Strawberry Extract

Cream butter and sugar; add the cream, flavoring and lemon juice. A few drops of Crescent Liquid Red Coloring, if desired. Nice for small cup cakes for afternoon tea.

FROSTED COFFEE

Brew Crescent Vacuum Packed Coffee in double strength to allow for ice dilution. Pour over a dozen or more cube sugar. When cooled combine with 1/2 pint whipped cream flavored with Crescent Vanilla. Fill glasses 1/3 full, add cracked ice. (Crescent Coffee comes in the Blue and White tin, or the new Vita-Lite Glass Jar.)



CRESCENT MANUFACTURING CO.

Seattle, Washington