

# Bee Brand

PURE  FOOD  
COLORS



**McCORMICK & CO., INC.**  
Spices, Teas, Flavoring Extracts  
**BALTIMORE, MD., U. S. A.**

## THE MODERN ART OF COLORING FOODS

### ICE CUBES

to be served in cold fruit drinks of all types, may be colored with Bee Brand Pure Food Colors. Add color to water in the pan. For variety, a small sprig of mint or a maraschino cherry may be frozen in the center of each cube.

### CREAM CHEESE

tinted, is artistically different and yet most appetizing when used as a garnish for salads or in rolled sandwiches. Drop color on the cheese and work in with a knife.

### SHREDDED COCOANUT AND GRANULATED SUGAR

will be quite transformed in appearance if they are tinted slightly with Bee Brand Pure Food Colors. Use as a garnish for sugar cookies or afternoon tea cakes of all varieties. Simply add two or three drops of color to one or two tablespoons of water and sprinkle on cocoanut or sugar.

### WHIPPED CREAM

which has been delicately tinted with any one of the Bee Brand Pure Food Colors will make dainty desserts doubly attractive. Drop color into cream while whipping until desired shade is secured.

### CANNING TIME

offers unique and interesting possibilities for Bee Brand Pure Food Colors. Add a tint of color to the syrup in which the fruits are being cooked. These colored fruits can then be used in carrying out all types of color schemes for fancy desserts and salads throughout the year.

### SUGAR CUBES

may be colored to match any Afternoon Tea color scheme. Simply place a few drops of Bee Brand Pure Food Color in two tablespoons of cold water; drop a small amount of colored water on each sugar cube and allow to dry.

### WHIPPED GELATINE AND BAVARIAN CREAM

may be attractively colored to fit into any color scheme by the addition of a few drops of Bee Brand Pure Food Color.

### FANCY CAKE FROSTINGS

Bee Brand Pure Food Colors are ideal for this work. Add a few drops of color just before placing the frosting on the cake. Should more than one color be necessary in decorating the cake, divide the frosting, and color each portion according to the color scheme to be worked out.

## CINNAMON APPLES

### INGREDIENTS:

- 2 cups granulated sugar
- 2 teaspoons Bee Brand Cinnamon
- 1½ cups water
- 15 drops Bee Brand Red Pure Food Color
- 6 Jonathan Apples

DIRECTIONS: Make a syrup of sugar, Bee Brand Cinnamon, water and Bee Brand Red Pure Food Color. Pare and core apple halves and cook in the syrup until tender.

Drain and serve as a garnish with fowl or with meat roasts. Cinnamon apples may also be used as a salad or as a dessert.



## UNCOOKED FONDANT

### INGREDIENTS:

- 1 egg white
- 1 tablespoon cold water
- ¾ lb. confectioners' sugar
- Bee Brand Extracts
- Bee Brand Pure Food Colors

DIRECTIONS: Beat the egg white until it is stiff and then add the cold water. Sift the confectioners' sugar and add it slowly to the egg white, beating constantly. When the fondant is very stiff, divide it into several parts and flavor and color them as desired. Shape into balls about the size of a marble. Press a nut meat into the center of each ball and let stand in a cool place until firm.

If desired the candy may be put through a pastry tube or bag.

A candied cherry may replace the nut on the flattened ball or the candy may be rolled around the cherry or nut meat.

## BOILED ICING

### INGREDIENTS:

- 2¼ cups sugar
- ½ cup light corn syrup
- ¼ teaspoon salt
- ½ cup water
- 2 egg whites
- 1 teaspoon Bee Brand Vanilla Extract
- Bee Brand Pure Food Color

DIRECTIONS: Cook the sugar, corn syrup, salt and water together until a temperature of 248° Fahrenheit is reached (if you use a candy thermometer) or to the firm ball stage. Pour the hot syrup slowly into the well beaten egg whites, beating constantly. Add the Bee Brand Vanilla Extract and continue beating until the frosting will hold its shape when tossed over the back of a spoon.

Tint with Bee Brand Pure Food Color to the desired shade.

If the icing becomes too hard to manipulate before the cake is iced, soften it with a little hot water.

## BLENDS OF COLORS AND HOW TO OBTAIN THEM

### REDDISH ORANGE SHADE

- 4 Drops Bee Brand Yellow Color
- 2 " " " Pink "

### ICING BROWN

- 4 Drops Bee Brand Green Color
- 3 " " " Red "
- 4 " " " Yellow "

### PISTACHIO GREEN

- 5 Drops Bee Brand Green Color
- 1 " " " Yellow "

### LEAF GREEN

- 5 Drops Bee Brand Green Color
- 2 " " " Yellow "

### GRAPE

- 5 Drops Bee Brand Violet Color
- 3 " " " Red "

### RASPBERRY RED

- 6 Drops Bee Brand Red Color
- 3 " " " Violet "

### STRAWBERRY RED

- 5 Drops Bee Brand Red Color
- 2 " " " Yellow "

### LIME

- 3 Drops Bee Brand Yellow Color
- 1 " " " Green "

**Bee Brand Pure Food Colors are packed in cartons containing four assorted colors and a dropper at 25c.—also individually in ¾ oz. bottles at 15c.**

## **BEE BRAND FLAVORING EXTRACTS**

Almond	Cherry	Rose
Blackberry	Maple	Vanilla
Banana	Lemon	Pistachio
Strawberry	Orange	Wintergreen
Celery	Nutmeg	Black Walnut
Cloves	Sherry	Raspberry
Cinnamon	Peppermint	Coffee
Rum	Pineapple	

## **BEE BRAND SPICES**

Allspice	Celery Salt	Cream Tartar
Cloves	Chili Powder	Curry Powder
Ginger	Cinnamon	Pepper-Black
Mace	Garlic Salt	Pepper-Red
Paprika	Mustard	Pepper-White
Sage	Nutmeg	Pickle Spice
Thyme	Onion Salt	Poultry Seasoning
	Cake or Pastry Spice	

## **BANQUET TEAS**

Banquet Orange Pekoe  
Banquet India and Ceylon  
Banquet Blended  
Banquet Individual Tea Bags

## **MISCELLANEOUS**

McCormick's Prepared Mustard  
Bee Brand Pure Food Colors  
McCormick's Relish Spread  
McCormick's Mayonnaise  
Bee Brand Gelatine  
Bee Brand Tapioca