

TEXAS RECIPES
FROM TEXAS PLACES
VOLUME III



T FROM TEXAS RECIPES TEXAS PLACES VOLUME III

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C CELEBRATING THE FLAVOR OF TEXAS

Welcome to the wonderful, exciting, sometimes zany, often wacky, but always entertaining and delightful world of Texas festivals, food fests, and cook-offs. It is a world of Miss Vacant Lot Contests and Shakespearean drama, of strawberry auctions and barbecued goat cook-offs, of fish fries and shrimp jamborees, of historic home tours, arts and crafts shows and salutes to the black-eyed pea. It is at once an excuse to celebrate and a reason to celebrate and at the center of it all is the bounty of Texas and the rich cultural heritage that has been passed down from generation to generation.

If you've got the time, somebody, someplace has an event to enjoy.

Sometimes you get the idea that Texas must be the festival-holding champion of the world. There are celebrations for everything and no matter where you live, or what time of the year, chances are there's something special going on. And that something might be the Dove Festival in Hamilton in late August. Or the Turkey Fest and Gobbler Gallop in Cuero the last weekend in September. It might be the Dewberry Festival in San Augustine the last weekend in April, the Texas Renaissance Festival, where you can discover medieval Europe any weekend in October near Magnolia, or Pecan Perfection Days in Monahans the last week in November.

But whatever it is that is going on is more than likely tied to a big Texas-style barbecue, a cook-off of one kind or another, a whole festival of foods, or some sort of feast honoring a regional food specialty. Which only goes to prove that whatever else Texans do at the festivals they do love to eat.

There's more to Texas than chicken fried steak

It's hard to travel anywhere in Texas without bumping smack into the chicken fried steak. Or a steaming bowl of red, or catfish and hush puppies for that matter. These are high on the list of Texas favorites but there are times when even they take a back seat to other culinary delights. One such time is Labor Day weekend in Brady and the dish that reigns supreme is that gourmet's delight, that epicurean masterpiece... barbecued goat!

It's not your ordinary barbecue

What they have in this beautiful town at the top of the Hill Country is something billed as the World's Championship



Barbecued Goat Cook-off and County Fair. You know almost right away that this is no ordinary barbecue because upwards of 70 chefs actually pay money to compete. For their fee each entrant gets wood and half a goat. From then on they are on their own.

While the goat cooks spend the day slaving over a hot fire, you can spend your time competing in things like the goat pill flip, blind man's wheelbarrow racing, horseshoe throwing and tobacco spittin' contests. For those less athletically inclined there's an arts and crafts show which is held as part of the County Fair.

All of this hoopla is, of course, just a prelude to the main event — that good old Texas favorite — the barbecue. And what a meal it is — mountains of barbecue with all the accompanying side dishes. These Hill Country folk know how to lay out a spread and if you want to capture some of the flavor for your own backyard outing, you'll want to try the recipe for Brush Country Beef Brisket on [page 9](#).

It's enough to make a grown man cry



One of the zanier festivals around is the International Armadillo Confab and Exposition held at Victoria. Here, between Houston and Corpus Christi, you will find people participating in the World's Championship Body Painting Contest, the Miss Vacant Lot Contest, and the Jalapeno Gobble. It all happens on Memorial Day weekend and is best classified as one of those "you've got to see it to believe it" type of things. Especially the jalapeno eating contest.

Unless you've got a cast iron, asbestos-lined stomach this is one event better watched than

entered. Even a few of these fiery little peppers can bring tears to your eyes and ignite an inferno in your innards. One year's winner, who managed to gobble down 120 of 'em, was last seen heading in the general direction of the Gulf of Mexico. He hasn't been heard from since.

Not to be outdone by Victoria, the folks in Waxahachie, just south of Dallas, stage their Cow Creek Championship Cabrito Cook-off and Olympics. What this turns out to be is your standard, ordinary, every day tobacco spittin', cow chip throwin', anvil heavin', cabrito eatin' way to pass the time on a summer Saturday. If you're in the vicinity at the end of June, here is fun, games and good eating for the entire family.

They call it chili

Texas chili is one of those great provincial dishes that everyone knows how to make and each thinks his or her bowl of red is better than that made by anyone else. One reason for this seems to be that there is no single accepted way to prepare it. There appear to be as many recipes as there are cooks, which leads to interminable arguments, which finally leads to a showdown in the form of a cook-off.

The whole idea of chili cook-offs was hatched by several sane, sober-minded, civilized members of the Chili Appreciation Society of Dallas. Obviously they were thinking big because they dubbed their event the World Championship Chili Cook-off and they chose Terlingua, out in the Big Bend Country, as the site because someone thought it would be fun to have a party in a ghost town. The Founding Fathers claim it all started as a joke. Some say it still is but, nevertheless, knights and ladies of the fiery pot come from sanctioned qualifying cook-offs all over the country to do their stuff. Terlingua in November is no place for the weak!



Chili cook-offs abound in Texas and if you think you can make as mean a pot as the next cook, you might want to try your luck at the Prairie Dog Chili Cook-off at Trader's Village in early April in Grand Prairie. This is one of the goofier ones with things like the World Championship Pickled Quail Egg Eating Contest and the Cuzin' Homer Page Invitational Eat-And-Run Stewed Prune Spitting Contest. What will the chiliheads think of next?

The sweet smell of strawberries

If you're traveling along in the heart of the truck farming region of South Texas and you are suddenly assailed by the sweet smell of strawberries, it must be around the middle of April and you must be near Poteet. It is and you are. Poteet, population 3,018, is the Strawberry Capitol of Texas and their Strawberry Festival is one you won't want to miss.



This big two-day affair, which has drawn as many as 175,000 people, features the crowning of the Strawberry Queen, a big parade, a fiddler's contest and a chili cook-off. But this is one time when chili takes a back seat to the main event, the judging of the strawberries. And if you're planning to take some of this prized fruit home with you, be forewarned that you

will have to bid for your share at an auction. Poteet strawberries are that popular and that delicious, and there's a mouth-watering Strawberry Festival Shortcake recipe on [page 12](#) that'll be a family pleaser every time you serve it.

It's fiesta time in San Antonio

Our friendly neighbors in Louisiana have their Mardi Gras, but many a Texan will tell you, you haven't seen anything until you've seen the Texas Folklife Festival, held four days in early August.

Held on the grounds of the Institute of Texan Cultures, it is literally food from around the world. There are 27 ethnic, national and cultural groups that have made Texas their home and this is where they get together to celebrate their heritage with colorful costumes, old-world arts and crafts, folk dancing and native food. Here you can sample such delicacies as Czech sauerkraut, Swedish potato sausage, Swiss

quiche, sopapillas, recipe [page 14](#), and so much more you could easily become a connoisseur of international cuisine in a matter of days. Of course, all of this authentic food is prepared by loving and devoted cooks who are carrying on the traditions of their forefathers and, by so doing, are furthering the flavorful bounty of Texas.

Oompah-pah and apple dumplings

Texans don't seem to care what a festival is called as long as it calls for a celebration with plenty of music, dancing, fun and good food. The Oktoberfest qualifies on all counts.

One of the larger and more well-known of these German feasts is the New Braunfels Wurstfest. This ten-day-long tribute to the best of the wurst begins the first weekend in November and it has become an annual pilgrimage for thousands upon thousands of Texans from all over the state. Fresh sausages of every conceivable kind, German breads and pastries, beer and oompah-pah music are the order of the day. While you're there you'll want to sample everything and when you get home you'll want to try the recipe for Wurstfest Sausage Rolls on [page 16](#).

Where they have the only game in town and also the only town

You can't judge the size of a festival, feast or fair by the size of the city where it is held and some of the smaller cities draw some of the largest crowds. A case in point is the West Texas town of Gail (population 189). Gail happens to be the only town in Borden County and it is also the only town without a bank, hotel, railroad, theater, doctor, lawyer or preacher. What is it that attracts thousands of visitors to this tiny dot on the map each spring? Why nothing less than one of the finest Livestock and Quarter Horse Shows you're likely to see.



Another West Texas county, Crane, has some 6,000 producing oil wells but the only town, also called Crane, has just 3,336 people. Nevertheless, come July 4th, the population swells enormously as people come to join in the fun known as the Crane Freeze-off Celebration. And each year folks come from all over to take part in the homemade ice cream making contest. If you're there, you'll be able to buy some of the finest ice cream you've ever put a spoon to.

Life can be all peaches and ice cream

There's a recipe on [page 31](#) that's so delicious it took two Texas places to put it together, Crane and Stonewall (population 245). For two days around mid-June Stonewall hosts

the annual Peach Jamboree and what a time they have. A Queen's pageant and coronation, rodeo parade, barbecue, peach displays and eating contests. Before you fill up on everything else remember to save room for the fresh peach ice cream! There's no time like the present to get out the crank freezer and enjoy this family favorite.

Serve barbecue and Texans will beat a path to your door

If you really want to know what Texas barbecue is all about, be in Castroville (population 1,992) in South Texas for their St. Louis Day Homecoming in August. Over 12,000 visitors will feast on five tons of prime beef barbecue, pork ribs, sausage and trimmings. If you're up in the northwest corner of the Panhandle near Lipscomb (population 195), you can enjoy free barbecue at the nearby community of Higgins during the annual Will Rogers Day celebration. Bandera (population 1,073) has a chuckwagon barbecue on Memorial Day weekend, McCamey (population 2,424) has one on Labor Day and some city near you will have one all the weekends in between.



The bountiful harvest of Texas — no wonder people celebrate

Usually when you mention Texas people tend to think of cattle, oil, cowboys and wide-open spaces. Most are surprised to learn that agriculture is a large part of our state's economy and the products grown here are as diverse as the state itself. The most valuable cash crop is wheat and most of it is grown up in the Panhandle. As you travel along in this country it is not unusual to see wheat and oil sharing the same field.

Corn is ranked number two and, like wheat, most of it comes from the Panhandle and from West Texas. Which brings up an interesting point. What are they doing with an annual corn festival in Holland, which is just south of Temple in Central Texas and hundreds of miles from the big cornfields? The answer you'll probably get while you're munching on a fresh, hot, buttery ear of corn is that it grows here too, just not as much.



Helotes, just northwest of San Antonio, probably uses the same excuse, as does Hondo, home of the World's Championship Corn Shucking Contest, but the important thing remains — it's a reason to celebrate and enjoy good food with good friends. There's a recipe for Corn Festival Fritters on [page 18](#) which is as tasty when you make it at home as it is when you eat it at the festival.

No self-respecting Texan will ever turn his or her back on a mess of black-eyed peas and while it is not a major crop, it is the object of a major celebration. If you're near the East Texas town of Athens in late July, drop in on the Black-eyed Pea Jamboree. You'll not only enjoy black-eyed pea favorites like

the Jamboree Ham Bone Soup, there's a recipe for it on [page 20](#), you'll learn ways to use this Texas favorite you never dreamed existed. When it comes to cooking, black-eyed pea lovers get downright serious.

Some little known facts you can spring on the natives

Newcomers to Texas and even many long-time residents are often surprised to learn that Texas has a thriving dairy industry. It's understandable. Beef cattle get all the publicity and, besides, you don't raise dairy cattle for the barbecue grill. Hopkins County in Northeast Texas produces nearly fifteen percent of the state's milk, and in Sulphur Springs, the county seat, they have not one but two festivals to celebrate the fact. First off is the Dairy Festival, held three days in May. The other is the Fall Festival, the third week in September, highlighted by the World Championship Hopkins County Stew Cook-off and another dairy show. Both are fun and one of the delicious dishes you're liable to encounter is a creamy Trifle, recipe on [page 22](#). This is a winner you'll want to serve often.

Rice is another of those crops you don't hear much about outside the area where it's grown. But if you happen to be in Bay City in South Texas in late September or early October, you'll probably learn everything you've ever wanted to know about rice — and then some. The Rice Festival is three days of celebrating, festivities and food and, of course, you're always welcome to join in. As usual, the food is spectacular and there is a festival favorite for you on [page 24](#).

The granddaddy of harvest festivals

The biggest harvest festival of them all is one Imperial Sugar wouldn't miss for the world — the Sugarcane Festival at Weslaco down in the Rio Grande Valley the third week in February. For ten days the atmosphere is one of fun and games, entertainment and eating. You can participate in the Candy Cane Olympics and enter contests like the musical ice blocks (that's musical chairs with ice blocks for chairs), sugar cube building, push the sugar cube, sugar wagon relay, sugar cube throwing, grapefruit seed spitting and the sugar cube spoon race. In between times there are parades, a carnival, street dances, the Kiwanis chili supper, the Lion's fish fry and the Rotary spaghetti supper. And there are food booths galore where you can enjoy the favorite recipes of the Valley.

And there are food booths galore where you can enjoy the favorite recipes of the Valley.



Where they bite every day

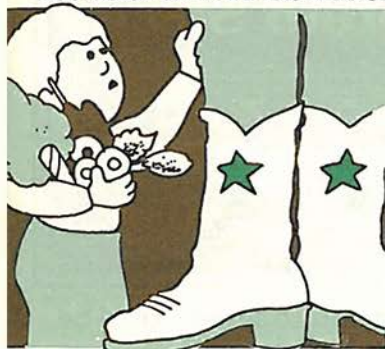
You've heard this one before. You've been fishing all day in what is supposedly a "hot spot" and for your efforts you come up with only a sore casting arm. No sooner are you back on the dock when someone says to you, "You should have been here last week!" Not so at Aransas Pass down on the Gulf. Here you can fish from shore, wharves, piers and

jetties and expect to catch redfish, speckled and sand trout, sheepshead, flounder, croakers, skipjack and drum. This is where "they bite every day." If you're coming down to try your luck, come in May and enjoy the Annual Shrimptoree with its giant shrimp boil luncheon and colorful blessing of the fleet. And if you're taking shrimp home with you, there's a fantastic recipe for South Coast Butterfly Shrimp on [page 28](#).



It's big, even for Big D

For 16 days every October, Dallas plays host to the State Fair of Texas. During that time more than 3 million people will visit 200-acre Fair Park. It is 4-H Club and junior livestock



show time, Future Homemakers of America, Broadway musicals, extravaganzas, prize livestock and horse show performances and it is food from all over Texas. It is corny dogs and bake-offs, fried chicken and bagels, cotton candy, snow cones and a delicate morsel called State Fair Donuts, which is unlike any donut you've tasted. We thought you'd enjoy it and you'll find

the recipe on [page 30](#). Yes, the State Fair of Texas is big, but it is no bigger than the state it honors. And that, in the final analysis, is the beauty of it all.

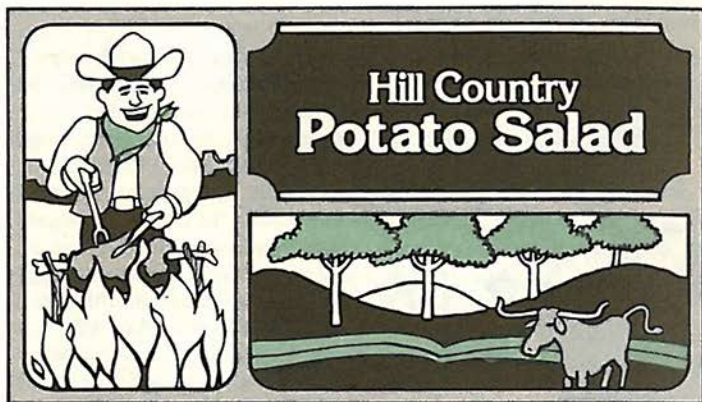
The festivals, food fests, fairs and cook-offs offer everyone opportunities to share the flavor and bounty that is Texas. At each of them you are a friend, a neighbor, a guest. And to a native, newcomer and visitor alike, wherever you are, whatever you're celebrating, that is the flavor of Texas that is sweetest to you. And throughout Texas, you've got Imperial Sugar to make it all the sweeter.

Volume III of "Texas Recipes from Texas Places" continues Imperial Sugar Company's recipe concept that began in 1977. Intended as a welcoming gift to newcomers moving into Texas from other states, Volumes I and II quickly became favorites of both newcomers and native Texans. Each volume has new recipes and many people are collecting each cookbook in the series. Volume III is larger with more pages, more recipes and more information about interesting Texas places and events.

All of the recipes were perfected and kitchen-tested by Imperial's Texas-born home economist, June Towers. Volume III has not replaced the first two editions. Instead, it has become their companion. All three volumes are available and you can order more copies of all three by using the handy order form in the back of this booklet.

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Texans will barbecue anything. You name it — beef, lamb, seafood, chicken, ribs, turkey, fish, goat, even rattlesnake — have all managed to find their way from the grill, the spit, or the pit to the plate. And why not? Nothing is more appetizing than the sight and aroma of food being cooked over glowing hot coals. Here are a few recipes from Texas barbecues that will delight family and friends at your next outing.



This “Texanized” German potato salad would be a nice addition to your next barbecue.

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| 6 medium red potatoes, unpeeled | ¼ teaspoon pepper |
| 1 teaspoon salt | ¼ cup cider vinegar |
| ½ cup diced raw bacon | ½ cup water |
| ½ cup diced onion | ¼ cup minced onion |
| 1½ teaspoons cornstarch or flour | 2 tablespoons snipped parsley |
| 4 teaspoons Imperial Granulated Sugar | 1 teaspoon celery seeds |
| 1 teaspoon salt | ½ cup sliced radishes, optional |
| | celery leaves |

About 1 hour before serving, cook potatoes in their jackets in boiling water with 1 teaspoon salt in covered saucepan until fork tender, about 35 minutes. Peel and dice or partially mash potatoes. In small skillet, fry bacon until crisp. Add diced onion and sauté until tender but not brown. In bowl, mix cornstarch or flour, Imperial Granulated Sugar, 1 teaspoon salt and the pepper. Stir in vinegar and water until smooth. Add to bacon; simmer; stirring until thickened. Pour hot dressing over potatoes and add ¼ cup minced onion, parsley, celery seeds and radishes. Serve lightly tossed and garnished with celery leaves. Serves 4 to 6.

Note: Potatoes may be diced or sliced rather than mashed but mashing allows a more even penetration of seasonings.

Prairie Dog Pinto Beans

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| 1 pound pinto beans | 1 6-oz. can tomato paste |
| 3 quarts water | 1 teaspoon salt |
| ½ pound salt pork, cut up | ½ teaspoon Imperial Granulated Sugar |
| 1 medium onion, chopped | 1 teaspoon cumin seed |
| 1 clove garlic, minced | ½ teaspoon marjoram |

Wash beans thoroughly in a colander. Place beans in large pot, cover with cold water and soak overnight. When ready to cook, bring beans to boil; reduce heat and simmer 1 hour. Stir in remaining ingredients, cover and simmer 3 hours or until beans are tender. Add more water if necessary. Serves 8.

Brush Country Beef Brisket and Chuckwagon Barbecue Sauce

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| Boneless beef brisket (approx. 8 lbs.) | Worcestershire sauce |
| Coarse ground pepper | Paprika |
| Salt | Liquid smoke |

The best briskets for outdoor cooking are packer-trimmed and sealed in Cryovac. Brisket should be smoked long and slow over low heat. For added flavor, soak mesquite or hickory chips in water overnight and place on hot coals. To prepare brisket, rub lightly with pepper, salt, Worcestershire, paprika, and liquid smoke. Place on grill, fat side up and away from coals. Cover tightly and let smoke 1½ hrs. per pound. Do not turn over as fat will drip through meat for self-basting action. Add briquets and wood chips as needed during cooking but keep fire steady and low. Brisket is done when no pink is showing in thickest part of meat. Cut away fat, slice against grain and serve with warm Chuckwagon Barbecue Sauce. Serves 8-10. Chop remaining brisket for sandwiches.

Chuckwagon Barbecue Sauce

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| ¼ cup salad oil | 1 medium onion, chopped |
| ¼ cup Imperial Brown Sugar | ⅓ cup lemon juice |
| ⅔ cup catsup | 2 tablespoons liquid smoke |
| ½ cup water | ¼ teaspoon pepper |
| 2 tablespoons soy sauce | 1½ teaspoons salt |
| 1 tablespoon mustard | 1 cup Worcestershire |

Combine ingredients in saucepan and simmer slowly over low heat about 30 minutes or until well blended, stirring occasionally. Makes about 2-3 cups. Store in a tightly covered jar in refrigerator until needed. Heat gently before using. Serve at table with meat.

Someone in the know once said, "There are only two people in the world who can make an honest bowl of chili and I'm both of 'em." And thus the food cook-off mania was born. Here are a few recipes you might find at a chili cook-off like the Hell-Hath-No-Fury in Luckenbach, the not-too-often Irish Stew Cook-off on St. Patrick's Day in Dublin, and the chicken cook-off during the Chicken-Fest in Gonzales. Now you, too, can be a world champion!



Not too hot, not too tame — an honest bowl of red you'll be proud to serve.

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| 2 pounds chili meat* | 1 teaspoon ground cumin |
| ½ cup cooking oil | 4 tablespoons chili powder |
| 1½ cups water (or beer) | 1 teaspoon salt |
| 1 (8-ounce) can tomato sauce | ½ teaspoon Imperial Granulated Sugar |
| 2 small onions, chopped | 1 teaspoon Cayenne pepper |
| 1 medium green pepper, finely chopped | 4-5 medium jalapeno peppers, chopped |
| 5-6 cloves garlic, minced | |
| 1 teaspoon oregano | |

In large skillet, braise meat in ¼ cup oil until brown. Transfer meat to large kettle or electric slow-cooker, leaving liquid in skillet. Add water and tomato sauce to meat, cook over low heat. Saute onion, green pepper and garlic in remaining ¼ cup oil and liquid in skillet. Add remaining dry ingredients and chopped jalapeno peppers with seeds removed. Simmer about 30 minutes then transfer to kettle. Simmer about 2 hours. Dip off grease that settles on top. Serves 8. (Cayenne and jalapeno peppers are the "zingers" in this recipe. Add both with caution.)

*Chili meat is coarsely ground round steak or well-trimmed chuck steak. It's usually labeled "chili meat" and is packaged in one to three-pound packs.

Starving Artist Lamb Stew

...not b-a-a-a-d

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| 6 medium potatoes, peeled and cut in chunks | Black pepper |
| 4 carrots, peeled and cut in chunks | ¼ teaspoon rosemary |
| 2 large onions, peeled and cut in chunks | ½ teaspoon Imperial Granulated Sugar |
| 1 pound lean boneless lamb stew meat | ¼ teaspoon marjoram |
| 1 teaspoon salt | 2 cups beef stock (or 2 beef bouillon cubes and 2 cups water) |
| | Parsley |

Put half of vegetables in heavy 2-quart casserole, add all of lamb and top with remaining vegetables. Add seasonings to beef stock and pour over vegetables and meat. Put several sprigs of parsley on top. Cover and cook in preheated 400°F. oven for 30 minutes; reduce heat to 325°F. and cook another hour. Serves 4 to 6.

You'll Crow About This Fried Chicken and Cream Gravy

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| 3-pound frying chicken, cut into serving pieces | 2 tablespoons lemon juice |
| 2 cups milk | Dash hot pepper sauce |
| 1 teaspoon salt | 1 egg beaten with 1 tablespoon water |
| ½ teaspoon Imperial Granulated Sugar | 2 cups dry bread crumbs |
| | Oil for deep fat frying |

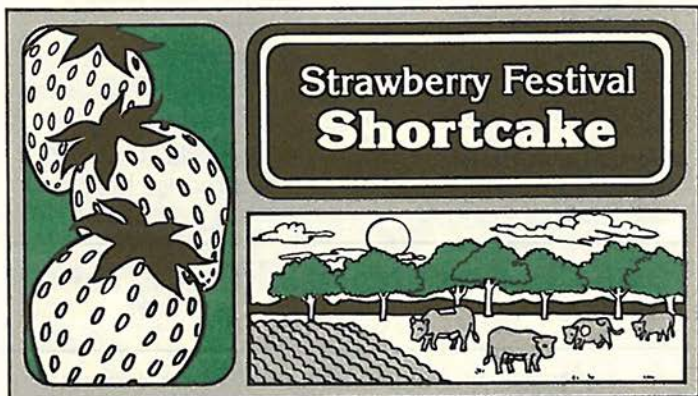
Rinse chicken pieces and put in bowl with milk, salt, Imperial Granulated Sugar, lemon juice and pepper sauce; cover and refrigerate 2 hours or overnight. Dip chicken in egg-water mixture, coat with bread crumbs and let stand 10 minutes for coating to set. Fry in deep fat preheated to 360°F. a few pieces at a time until brown. Transfer to baking dish and finish cooking in preheated 350°F. oven for 10 to 15 minutes, being careful not to overcook. Chicken will be cooked to the bone but tender and juicy. Serve with mashed potatoes and cream gravy. Serves 4.

Cream Gravy

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| Browned crumbs from fried chicken | 1½ cups hot chicken stock made from bony pieces of chicken |
| 3 tablespoons butter or margarine | 1 cup light cream |
| 4 tablespoons flour | Salt and pepper |

Remove oil from skillet in which chicken was fried. Put in butter or margarine and cook over low heat. Stir in flour and cook until mixture begins to turn brown. Add hot chicken stock and cream all at once, while stirring. Season to taste. Serves 4.

Nothing takes the place of "fresh fruit in season" and that, very simply, explains the enormous popularity enjoyed by the many fruit festivals you'll find throughout Texas. Luling has its Watermelon Thump in late June, Pecos pays tribute to its world famous cantaloupes and De Leon celebrates with a Peach and Melon Festival the first full week of August. If you like the just-picked flavor of fresh fruit, drop whatever you're doing and head for the nearest fruit harvest festival. Or use these recipes and start one of your own.



Your family will make you a festival queen every time you serve this creamy berry favorite.

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| <i>3/4 cup shortening</i> | <i>1 teaspoon almond extract</i> |
| <i>1 1/2 cups Imperial Granulated Sugar</i> | <i>3 egg whites, stiffly beaten</i> |
| <i>3 beaten egg yolks</i> | <i>1 cup whipping cream, sweetened</i> |
| <i>2 1/4 cups sifted flour</i> | <i>2 tablespoons Imperial 10X Powdered Sugar</i> |
| <i>1/2 teaspoon salt</i> | <i>2 pints fresh strawberries sweetened with</i> |
| <i>3 1/2 teaspoons baking powder</i> | <i>1/2 cup Imperial 10X Powdered Sugar</i> |
| <i>3/4 cup cold water</i> | |
| <i>1/4 cup crushed strawberries</i> | |

Cream shortening and Imperial Granulated Sugar; add egg yolks, beat well. Add sifted dry ingredients alternately with water, crushed strawberries and almond extract (and few drops red food coloring, if desired). Fold in stiffly beaten egg whites. Bake in 2 waxed-paper-lined 9" round cake pans at 350°F. for about 20 minutes, or until cakes test done. Cool and put together with a layer of whipped, sweetened cream and a layer of sliced, sugared strawberries. Top with more cream and garnish top and sides with whole berries. Serves 8 to 10.

Pilgrimage Poached Pears

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| <i>1 cup Imperial Granulated Sugar</i> | <i>Small stick of cinnamon</i> |
| <i>1 cup water</i> | <i>1 tablespoon lemon juice</i> |
| <i>1 cup dry red wine</i> | <i>4 firm, ripe pears, pared, stems not removed</i> |

Combine Imperial Granulated Sugar, water, wine, cinnamon and lemon juice in saucepan. Boil until sugar is dissolved and add pears. Cover and cook 8 to 10 minutes, turning fruit occasionally for even cooking. When pears are barely tender, remove from syrup with slotted spoon and transfer to individual serving dishes. Boil remaining syrup rapidly, uncovered, until reduced to 1 cupful. Pour hot syrup over pears. Let cool to room temperature before serving. Or serve chilled. Serves 4.

Potet Strawberry Pyramid

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| <i>1 cup Imperial Granulated Sugar</i> | <i>1 pint whole strawberries (fresh or frozen)</i> |
| <i>1 cup heavy cream</i> | <i>Raspberries, (fresh or frozen)</i> |
| <i>2 cups sour cream</i> | <i>Imperial 10X Powdered Sugar</i> |
| <i>Shiny decorative fresh leaves</i> | |

Combine Imperial Granulated Sugar and heavy cream; gently combine this mixture with sour cream. Chill until thickened. Arrange decorative leaves in circle on serving plate. Put about 1/2 cup of cream in center and begin arranging strawberries around edges and in center of cream. Add more cream and more strawberries on top of first layer and continue to build into tapering tower. When ready to serve, drizzle mashed, sweetened raspberries over top of chilled strawberry pyramid. Dust with Imperial 10X Powdered Sugar. Serves 6 to 8.

Practice What You Peach

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| <i>8 peach halves (fresh, frozen or canned)</i> | <i>1/4 cup thawed, drained frozen raspberries</i> |
| <i>1/2 cup whipping cream</i> | <i>Additional raspberries for topping</i> |
| <i>1 tablespoon Imperial 10X Powdered Sugar</i> | |

As desired, place 1 or 2 peach halves in individual serving dishes. Whip cream with Imperial 10X Powdered Sugar, then fold in drained thawed raspberries. Top peaches with whipped cream; spoon additional berries over cream. Makes 4 large servings or 8 small servings.

If you like the stirring sound of a bagpipe, plan to be in Salado the weekend nearest November 11 for the Gathering of Scottish Clans of Texas. If polkas are more your style, you'll enjoy the National Polka Festival in Ennis the first weekend in May. And don't forget the big Texas Folklife Festival in San Antonio during August. Naturally, these events feature traditional foods and are typical of the many festivals Texans hold to celebrate their cultural backgrounds and heritage.



These delicate puffs may be used as a bread or served with honey as a dessert.

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|---------------------------------|---|
| 1 cup flour, sifted | 1 tablespoon Imperial Granulated Sugar |
| ½ teaspoon salt | ½ tablespoon shortening |
| 1 teaspoon baking powder | 5 tablespoons milk |
| | Oil for frying |

Sift flour with salt, baking powder and Imperial Granulated Sugar. Cut in shortening and add milk to make a dough just firm enough to roll. Cover bowl and let dough stand 30 to 60 minutes. Roll dough ¼ inch thick on lightly floured board; cut in diamond shapes. Heat 1 inch of oil to 375°F. (Electric skillet works best). Add a few pieces at a time, turning at once so they will puff evenly, then turn again to brown on both sides. Drain on paper towels and keep hot in warm oven. Serve with butter and honey thinned with a little water. Makes about one dozen.

Note: Roll dough very thin and fry in very hot oil a few at a time for very puffy sopapillas.



Belgian Waffles

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| 1 ½ cups flour | ¾ cup sour cream |
| 2 tablespoons Imperial Granulated Sugar | ¾ cup buttermilk |
| 2 teaspoons baking powder | ¼ cup shortening, melted and cooled |
| ½ teaspoon soda | ¼ cup butter or margarine, melted and cooled |
| ¼ teaspoon salt | 3 egg whites, stiffly beaten |
| 3 egg yolks, beaten | |

Whisk dry ingredients together. Combine beaten egg yolks, sour cream and buttermilk and add to dry ingredients alternately with cooled fats. Stir gently until no longer lumpy. Fold in stiffly beaten egg whites. Cook in waffle iron. Makes 10 waffles. Serve with Cherry Topping.

Cherry Topping

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| 2 cups (1 pound can) red sour pitted cherries, drained | 1 tablespoon lemon juice |
| ½ cup Imperial Granulated Sugar | 1 teaspoon cornstarch dissolved in a little water |

Combine cherries, Imperial Granulated Sugar and lemon juice in saucepan and bring to boil. Stir in dissolved cornstarch (add a few drops red food color if desired) and cook over low heat, stirring, until thickened and translucent. Serve on waffles (kept warm in heated oven) with peaks of whipped cream sweetened with Imperial 10X Powdered Sugar.

Note: These waffles are delicious topped with creamed chicken or used like English muffins for Eggs Benedict.

This Pecan Pie Is Nutty

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| 1 ½ cups Imperial Brown Sugar (firmly packed) | ½ teaspoon salt |
| ½ cup Imperial Granulated Sugar | 2 eggs |
| ¼ cup water | ½ cup evaporated milk |
| 2 tablespoons flour | 1 ½ cup pecan halves |
| | ¾ teaspoon vanilla |

Combine first five ingredients in small bowl and mix well. Beat in eggs, one at a time. Add evaporated milk and mix well. Stir in pecan halves and vanilla. Mix well and turn into unbaked 9" pie shell. Cook in preheated 400°F oven for 10 minutes. Reduce heat to 350°F. and cook an additional 35 to 40 minutes, or until filling is puffed in center and is well browned. Let pie cool before cutting.

The heritage and customs of our early pioneers have had a profound effect on Texas culture and it is not unusual to find fests and festivals dedicated to preserving these old world traditions. Here is a sampling of the authentic foods you are likely to find at an Oktoberfest in Houston, the Wurstfest in New Braunfels or at a Night in Old Fredericksburg, usually held on the third weekend in July. Happy eating!



These soft warm rolls will have you dancing right in your own kitchen to polka music from the Wurstfest.

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|--------------------------------------|--------------------------------------|
| 1 package dry yeast or 1 cake yeast | 1 teaspoon salt |
| 1 tablespoon warm water | 1 cup hot water |
| 1 teaspoon Imperial Granulated Sugar | 3 eggs, beaten |
| ½ cup shortening | 4-4½ cups flour |
| ½ cup Imperial Granulated Sugar | Wurst sausage cut in strips 1½" x ½" |

Combine yeast, warm water and Imperial Granulated Sugar; set aside. Combine shortening, Imperial Granulated Sugar, salt, hot tap water and eggs and beat well. Add yeast mixture. Add 2 cups of the flour and beat well. Stir in another 2 - 2½ cups of the flour to make a soft dough. Refrigerate covered dough in large mixing bowl overnight. Divide dough into three portions. Roll one portion of dough into circle ¼" thick and cut with biscuit cutter into 2" diameter circles. Simmer sausages in covered pan about 5 minutes. Place sausages in centers of circles of dough. Moisten edges of dough with water, lap one side of dough over sausage and press edges of dough together to seal. Repeat with remaining dough. Place rolls on greased cookie sheet and let rise about 1½ hours, or until doubled. Bake in preheated 350°F. oven about 10 to 12 minutes, or until golden brown. Makes about 36 rolls.

Derrick Days Dumplings

Pastry

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| 1 cup flour, sifted | ¼ cup plus 2 tablespoons shortening |
| 1 teaspoon baking powder | ¼ cup milk |
| ½ teaspoon salt | |

Cut shortening into dry ingredients; add milk and blend with fork. Let rest a few minutes. Roll out ¼ inch thick on lightly floured surface and cut into 3" x 1" strips.

Apple Mixture

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| 1 cup Imperial Granulated Sugar | ¼ cup water |
| 2 tablespoons flour | 3 tart apples, peeled, cored and sliced |
| ⅛ teaspoon each nutmeg and cinnamon | Heavy cream, whipped cream or vanilla ice cream, if desired |
| 1 tablespoon fresh lemon juice | |

In medium saucepan, combine dry ingredients and stir in liquids. Add apples and cook, stirring, until mixture is boiling and thickened. Gently drop in pastry strips, then transfer to deep casserole. Bake at 350°F. for about 35 minutes, or until browned and puffed up. Delicious either hot or chilled. Serve with cream, whipped cream or ice cream. Serves 4.

Sweet and Sauerkraut Salad

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| ¾ cup Imperial Granulated Sugar | ½ cup celery, chopped |
| ¾ teaspoon salt | 1 (4 ounce) jar diced pimento |
| ½ cup cider vinegar | 1 cup unpeeled apple, diced |
| ¼ cup vegetable oil | 2 cups (1 pound can) sauerkraut, rinsed and drained |
| ½ cup onion, chopped | |
| ½ cup green pepper, chopped | |

Combine Imperial Granulated Sugar, salt, vinegar and oil to make dressing. Combine remaining ingredients and toss well with dressing. Chill thoroughly and drain before serving. Dressing may be saved and used again. Serves 8.

Corn is one of the oldest, if not the oldest, crops known to Texas simply because it was grown by the many Indian tribes living here long before the first settlers arrived. And when their harvests were in they celebrated with festivals just like we do today. For good times and good eating you won't want to miss the corn festivals in Holland, Hondo or Helotes. And when they're over you can use these recipes to keep you going 'til next year.



Many folks serve this tasty dish quite often at festivals during corn harvest time in Holland, Hondo and Helotes.

<i>½ cup sifted flour</i>	<i>1 egg</i>
<i>¾ teaspoon baking powder</i>	<i>¼ cup water or milk</i>
<i>¼ teaspoon salt</i>	<i>1 tablespoon cooking oil</i>
<i>2 teaspoons Imperial Granulated Sugar</i>	<i>1 cup fresh or canned whole kernel corn</i>

Combine dry ingredients and mix well. Combine remaining ingredients and stir into dry ingredients. Drop by tablespoonfuls into hot oil (375°F). Fry until golden brown, turning once. Serve with Brown Sugar Syrup. Makes about 12 (2") fritters.

Brown Sugar Syrup: In saucepan, combine 1 pound (2- $\frac{1}{3}$ cups) Imperial Brown Sugar, dash of salt and 1 cup of water; bring to boil. Reduce heat and simmer 10 minutes. Thickens upon cooling.



Oh Shucks! Corn Soup

<i>4 cups chicken broth (made from 4 chicken wings and one quart of water)</i>	<i>1 cup diced cooked chicken meat</i>
<i>1 cup whole kernel corn, fresh or canned</i>	<i>1 ½ teaspoons salt</i>
<i>1 tablespoon each green pepper, onion and celery, finely chopped</i>	<i>½ teaspoon Imperial Granulated Sugar</i>
	<i>Dash cayenne pepper</i>
	<i>Egg noodles or rice, if desired</i>

To make chicken broth, simmer chicken wings in water until chicken is tender. When cooled, remove skin and bones and cut chicken meat into small pieces. Set aside. Add corn to chicken broth and bring to simmer. Meanwhile, saute green pepper, onion and celery in small amount of butter or margarine until limp and add to chicken broth with chicken meat, salt, Imperial Granulated Sugar and cayenne pepper. Add noodles or rice last 10 minutes of cooking. Serves 8.

Fiddler's Roasting Ears

<i>¼ cup (½ stick) butter or margarine</i>	<i>¼ teaspoon black pepper</i>
<i>½ teaspoon salt</i>	<i>Pinch Imperial Granulated Sugar</i>
<i>¼ teaspoon each marjoram and rosemary</i>	<i>4 ears corn</i>

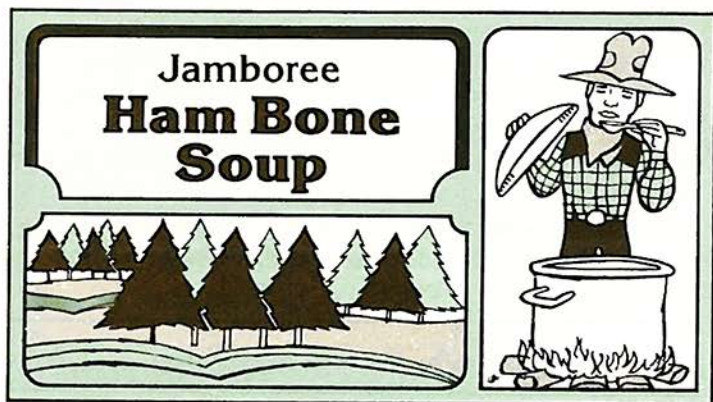
Melt butter or margarine in saucepan; add salt, herbs, pepper and Imperial Granulated Sugar (or process in glass dish in microwave oven on full power about 30 seconds). Pull back cornhusks, remove silks and roll corn in herb butter. Replace husks and wrap each ear of corn tightly in foil. Roast on grill over hot coals about 15 minutes, turning several times. Serves 4.

Corny Baked Beans

<i>1 cup whole kernel corn, fresh or canned</i>	<i>1 tablespoon grated Parmesan cheese</i>
<i>1 (16 ounce) can baked beans</i>	<i>1 tablespoon crumbled crisp bacon</i>
<i>1 tablespoon Imperial Brown Sugar</i>	<i>1 tablespoon butter or margarine</i>
<i>1 teaspoon fresh minced onion</i>	<i>1 tablespoon catsup</i>

Combine all ingredients in baking dish and heat in oven until bubbling or in microwave oven on full power for about 6 minutes. Serves 6 to 8.

While some may look on the black-eyed pea with a certain disdain, others sing its praises to the sky. And in truth, a Texas tradition has grown up around what many will tell you is an "uninterrupted joy." Come midnight New Year's Eve, Texans everywhere can be found eating black-eyed peas to bring good luck in the coming year. At the Black-eyed Pea Jamboree in Athens you'll likely be served dishes like those on these pages. Try 'em.



Visitors to the Black-eyed Pea Jamboree in Athens love this soup recipe.

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| 1 ham bone with meat or
½ pound ham steak, cut
in narrow 2" strips | 2 cups potato, diced |
| 2 quarts water | 1½ cups tomato, peeled
and diced |
| 1 cup onion, diced | ½ cup fresh or frozen
green peas |
| 1 cup celery, diced | 1 cup fresh or frozen
corn kernels |
| 1½ cups green beans, ends
removed and cut in
2" lengths | 1 teaspoon Imperial
Granulated Sugar |
| 1 cup turnip, diced | ½ teaspoon black pepper |
| 1 cup black-eyed peas | 1 teaspoon salt |

Add ham bone or ham strips to water and bring to boil. Simmer for 15 minutes. Add onion, celery, green beans, turnip, black-eyed peas and potato. Simmer until vegetables are barely tender. Add remaining ingredients. Simmer 5 minutes. Adjust seasonings to taste. Serve with hot Muzzleloader Cornbread. Serves 8 to 10.



Reunion Black-Eyed Peas

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| ½ cup chopped onion | Dash coarse black
pepper |
| 3 slices bacon, diced | ½ teaspoon dry mustard |
| 1 (15 ounce) can
black-eyed peas | ½ teaspoon ground ginger |
| ½ teaspoon salt | ¾ cup Imperial Brown
Sugar |
| ½ teaspoon hot pepper
sauce | |

In heavy casserole safe for oven or top of stove, saute onion and bacon for about 5 minutes. (Or saute in microwave oven on full power for about 2 minutes.) Drain off excess drippings and add remaining ingredients, stirring to blend. Cover and bake in 325°F. oven for about 45 minutes. Or microwave on full power for 12 to 15 minutes. Serves 4.

If you use fresh black-eyed peas, select mature pods with peas all of one size. Place peas in saucepan; add enough water to cover peas by half an inch. Add 1¼-inch slice of salt pork, diced. When peas are almost done, add salt to taste. Cover pot and cook gently about one hour. Drain off liquid. Put peas in casserole as explained above.

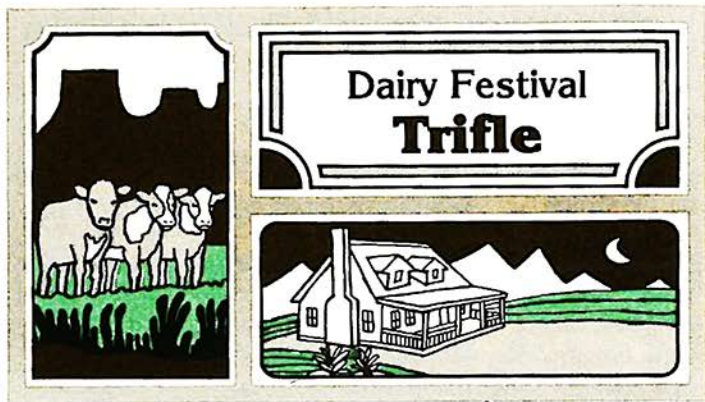
Note: Serve peas in individual deep dishes topped with a slice of the pork. Put hot, buttered Muzzleloader Cornbread on the side. Break chunks of cornbread into the dish with peas.

Muzzleloader Cornbread

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| ¾ cup yellow corn meal | Dash garlic powder |
| 1¼ cups flour | 1 beaten egg |
| ¼ cup Imperial
Granulated Sugar | ¾ cup milk |
| ½ teaspoon salt | ¼ cup cooking oil |
| 1 tablespoon baking
powder | 1 tablespoon minced
onion |
| ½ teaspoon cayenne
pepper | 2 tablespoons minced
green pepper |
| | 2 tablespoons minced
pimento |

Combine dry ingredients in large bowl and mix well with slotted spoon. Combine remaining ingredients and stir into first mixture lightly. Bake in 8", heavy, preheated dish (cast iron or thick pottery) containing 2 tablespoons cooking oil or shortening. Bake in 425°F. oven 20 to 25 minutes. Preheating of dish or pan produces brown, crusty bread. Makes 9 squares.

Dairy cattle are as much a part of Texas as the famed Longhorns, but the reason you don't hear much about them is that they seldom appear in Western movies. Somehow there doesn't seem to be much romance in the idea of cowboys risking life and limb to drive a herd of dairy cattle to the railhead in Abilene. However, they get their share of attention at dairy shows like the one in Sulphur Springs and the foods from this industry make a significant contribution to the flavor of Texas.



A good example of how simple ingredients can be made into an elegant dessert.

<i>2 cups milk</i>	<i>12 ladyfingers</i>
<i>1 cup Imperial Granulated Sugar</i>	<i>Raspberry jam</i>
<i>1 tablespoon cornstarch</i>	<i>Dry sherry, optional</i>
<i>¼ teaspoon salt</i>	<i>Drained canned fruits</i>
<i>4 egg yolks, beaten</i>	<i>½ pint whipped cream</i>
<i>1 teaspoon vanilla</i>	<i>Maraschino cherries</i>

Heat milk over moderate heat until almost boiling. Combine dry ingredients. Remove saucepan from heat and add dry ingredients, stirring well with wire whisk. Return to heat and bring to boil, stirring constantly. Pour some of hot mixture into beaten egg yolks, then pour egg mixture into saucepan and heat almost to boil, stirring well. Stir in vanilla. Cover custard with plastic wrap; cool, then chill in refrigerator. Arrange ladyfingers, spread with raspberry jam, in bottom and around sides of large glass bowl. Sprinkle sherry over ladyfingers. Add layer of mixed fruits, then layer of custard. Top with whipped cream and garnish with cherries. Serves 8.



Sylvan Beach Summer Soup

<i>½ cup Imperial Granulated Sugar</i>	<i>1 teaspoon grated lemon rind</i>
<i>2 eggs</i>	<i>1 teaspoon vanilla</i>
<i>1 teaspoon lemon juice</i>	<i>4 cups (1 quart) buttermilk</i>
	<i>½ cup whipping cream</i>

Combine Imperial Granulated Sugar, eggs, lemon juice and ½ teaspoon lemon rind, and vanilla and beat until very smooth and light yellow color. Slowly beat in buttermilk until soup is smooth. Serve in chilled cups or bowls topped with whipped cream and garnished with grated lemon rind. Serves four people lavishly or eight to ten dieters.

This Pie's No Lemon

<i>Unbaked 9" pie shell</i>	<i>¼ teaspoon salt</i>
<i>3 tablespoons butter or margarine, melted and cooled</i>	<i>1 ½ cups buttermilk</i>
<i>3 egg yolks, beaten slightly</i>	<i>3 tablespoons lemon juice</i>
<i>½ cup Imperial Granulated Sugar</i>	<i>½ teaspoon grated lemon peel</i>
<i>2 tablespoons flour</i>	<i>3 egg whites</i>
	<i>¼ cup Imperial Granulated Sugar</i>

Make pie shell. Melt and cool butter or margarine. Beat egg yolks and blend in Imperial Granulated Sugar, flour and salt. Stir in butter or margarine, buttermilk, lemon juice and lemon peel. Beat egg whites until frothy; gradually beat in ¼ cup Imperial Granulated Sugar until rounded peaks are formed. Fold egg whites into buttermilk mixture. Turn into pastry shell. In lower one-third of oven, bake at 450°F. for 10 minutes. Reduce heat to 350°F. and bake 20 to 25 minutes longer, or until a knife comes out clean when inserted halfway between center and edge of filling. Cool on cooling rack. Serves 6 to 8.

Pie Shell: Cut ½ cup cold butter or margarine into 1 ½ cups flour and ¼ teaspoon salt; stir in 3 to 4 tablespoons cold water and shape into ball. With heel of hand, lightly rub pastry across work surface. Gather together again and chill before rolling out.

Tastes like cheesecake — but it's lower in calories and less expensive!

Yes, folks, there really is an Oatmeal, Texas. It's not on most Texas maps. Its not listed in the Texas Almanac. It does, however, have it's very own official Texas Highway Department sign showing it to be five miles south of Bertram, which is on the map. You can see both these towns for yourself when you come to their fun-filled Shin Oak Ridge Festival, Intergalactic Oatmeal Cook-off and Bertram Acceleration Day around the first weekend in September. Along with the Rice Festivals in Bay City and Winnie, these events celebrate important Texas harvests.



A dessert recipe very popular with visitors to the annual rice festivals at Bay City and Winnie.

$\frac{1}{2}$ cup long grain rice	3 eggs, beaten
1 cup water	$\frac{1}{2}$ cup Imperial Granulated Sugar
$\frac{1}{2}$ teaspoon salt	1 cup seedless raisins
1 quart milk	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ stick butter or margarine	

Add rice and salt to boiling water in a large saucepan. Cover and cook over low heat 7 to 10 minutes, or until water is absorbed. Add milk and butter or margarine, stir and bring to boil. Turn heat to very low and when milk has ceased boiling (to prevent boiling over), cover and cook for about 1 hour, or until milk is almost absorbed. Add Imperial Granulated Sugar, raisins and vanilla to beaten eggs. Pour into the rice, stirring slowly until rice begins to thicken. May be served hot, warm or cold. Serves 4 to 6.



Shin Oak Oatmeal Cookies

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup Imperial Brown Sugar, firmly packed	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup Imperial Granulated Sugar	1 $\frac{1}{2}$ cups uncooked quick-cooking oatmeal
1 egg, beaten	$\frac{3}{4}$ cup pecans, finely chopped
1 teaspoon vanilla	
$\frac{3}{4}$ cup sifted flour	

Cream butter or margarine with Imperial Brown Sugar and Imperial Granulated Sugar until light and fluffy. Beat in egg and vanilla. Combine dry ingredients, oatmeal and pecans and add to butter-sugar mixture. Form dough into two rolls, wrap in foil and chill or freeze. Preheat oven to 375°F. Slice cookies about $\frac{1}{4}$ " thick and bake 2 inches apart on greased cookie sheets about 10 minutes, or until golden brown. Cool cookies about 2 minutes before transferring to cooling racks. Makes about 3 dozen (3") cookies.

The best ever oatmeal cookie. Delicious in the lunch box. Great served with ice cream.

Gobbler Gallop Gumbo

2 cups diced cooked chicken or turkey	$\frac{1}{2}$ teaspoon gumbo file
2 cups chicken broth	$\frac{1}{2}$ teaspoon Imperial Granulated Sugar
2 cups stewed tomatoes	Dash black pepper
$\frac{1}{2}$ cup onion, diced	2 cups sliced okra
1 teaspoon salt	Freshly cooked rice

Combine all ingredients except okra and bring to boil. Add okra and cook over medium heat five minutes or just until okra is tender. Serve over hot rice or combine and serve in a bowl as you would a thick soup. Serves 4.

Sing This Rice Medley

1 pound ground beef	Pinch Imperial Granulated Sugar
1 medium onion, chopped	1 teaspoon salt
1 cup uncooked rice	1 (16 ounce) can tomato paste
2 cups water	

Cook beef and onion in skillet until lightly browned. Pour rice into a greased casserole. Add meat and onion mixture. Add remaining ingredients, spreading the tomato paste over the top. Bake in 400°F. oven for one hour. Serves 4.

While the rest of Texas shivers through varying degrees of winter, the harvest festivals are off to a rousing, rollicking start in the Lower Rio Grande Valley. First off is the week-long Texas Citrus Fiesta at the end of January in Mission. This one is a salute to the famous Texas Ruby Red grapefruit. Three weeks later, Weslaco hosts the big Sugarcane Festival. From the bounty of the Valley, then, a few delicacies for your table.



A treat for every Texan from the Sugarcane Festival in the Valley.

2 cups Imperial Granulated Sugar	1/8 teaspoon salt
1 teaspoon soda	2 tablespoons butter or margarine
1 cup buttermilk	2 1/2 cups pecan halves

In large (3 1/2 quart) heavy saucepan combine Imperial Granulated Sugar, soda, buttermilk and salt. Cook over high heat about 5 minutes (or to 210°F. on candy thermometer); stir often and scrape bottom of pan. Mixture will foam up. Add butter or margarine and pecans. Over medium heat, continue cooking, stirring constantly and scraping bottom and sides of pan until candy reaches soft ball stage (234°F. on candy thermometer). Remove from heat and cool slightly, about 2 minutes. Beat with spoon until thick and creamy. Drop from tablespoon onto sheet of aluminum foil or waxed paper. Let cool. Makes about 20 pralines, 2" in diameter.



Broiled Ruby Reds

2 Texas Ruby Red Grapefruit, halved	1/4 teaspoon cinnamon
1/4 cup Imperial Brown Sugar	1/4 cup shredded coconut
	Maraschino cherries

Cut around each section with grapefruit knife. Combine Imperial Brown Sugar and cinnamon and spread over grapefruit. Broil until juice is bubbling. Sprinkle with shredded coconut and broil until coconut is toasted. Add cherries to centers of grapefruit.

Dazzling in appearance and taste on the brunch buffet table.

Have Your Cake and Eat it Too

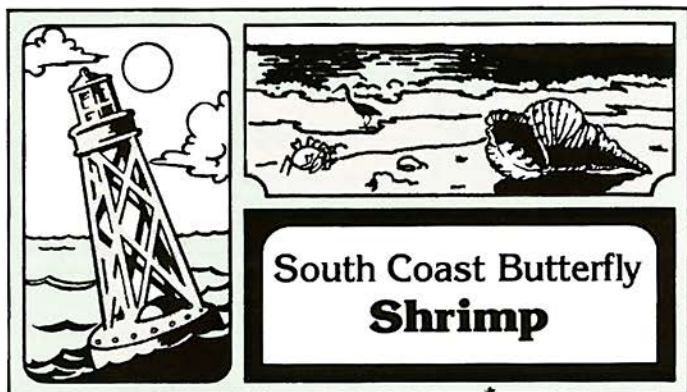
2 cups Imperial Brown Sugar, firmly packed	1 teaspoon soda
1 cup shortening	1 teaspoon cinnamon
4 egg yolks	1/2 teaspoon cloves
2 1/2 cups flour	1 cup buttermilk
1/4 teaspoon salt	4 egg whites, beaten, divided
1 teaspoon baking powder	1 cup Imperial Brown Sugar, firmly packed
	1/2 cup finely chopped pecans

Thoroughly cream Imperial Brown Sugar with shortening; beat in the egg yolks. Sift together the dry ingredients and add alternately with buttermilk. Fold in two egg whites which have been beaten to soft peaks. Line 10" tube pan bottom with waxed paper and transfer batter to ungreased pan.

Topping: Combine remaining 2 beaten egg whites, Imperial Brown Sugar and pecans. Spread topping mixture over cake batter. Bake in preheated 350°F. oven in lower part of oven for about 45 minutes, or until cake tests done. Cool in pan about 10 minutes; run knife between cake and pan to loosen; invert cake on cooling rack and remove waxed paper. Cool thoroughly before slicing. Good with whipped cream or vanilla ice cream.

Extra flavor is baked into this cake — no frosting is needed.

One of the many colorful events associated with the Texas Gulf Coast fishing industry is the traditional Blessing of the Fleet such as takes place at Galveston, Aransas Pass and other port cities. These events are often accompanied by shrimporees and gumbo or creole cook-offs. If you're a freshwater fisherman, there's plenty of good eatin' at the World's Largest Fish Fry in Borger, the first Saturday in June. And look no farther than below for delicious catfish and hushpuppies.



You'll have your own festival every time you serve these delicacies from the Gulf.

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| 1 pound large shrimp, shelled and deveined (leave tail on shrimp) | 1 clove garlic, minced |
| 1 beaten egg | 2 tablespoons cooking oil |
| ¼ cup cornstarch | 1 cup chicken broth, fresh or canned |
| ¼ cup flour | ½ cup Imperial Granulated Sugar |
| ¼ cup chicken broth | ⅓ cup cider vinegar |
| ½ teaspoon salt | 2 teaspoons soy sauce |
| Oil for deep frying | ¼ cup water |
| 1 large green pepper, diced | 2 tablespoons cornstarch |
| 1 cup thinly sliced carrot | Freshly cooked rice |

Shell and devein shrimp, leaving tails on. Combine egg, cornstarch, flour, chicken broth, and salt; beat until smooth. Dip shrimp in batter and fry in deep hot fat (375°) until golden brown, about 5 minutes. Drain and keep warm. In skillet, saute green pepper, carrot, and garlic in cooking oil until tender but still crisp. Add to vegetables, broth, sugar, vinegar and soy sauce. Bring to boil and boil 1 minute. Blend water slowly into cornstarch and stir into vegetables. Cook and stir until thickened and bubbling. To serve, arrange hot shrimp over rice and pour sauce over shrimp and rice. Serves 4.

Shrimporee Creole

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|---|---|
| 1 pound cooked shrimp, shelled, deveined | ¼ teaspoon dried thyme |
| 3 tablespoons butter or margarine | 1 bay leaf |
| ½ cup chopped onion | ½ teaspoon Imperial Granulated Sugar |
| ½ cup chopped green pepper | Dash hot pepper sauce |
| ¼ cup minced celery | 1 teaspoon Worcestershire sauce |
| 2 cloves garlic, minced | Several whole allspice |
| 1 tablespoon flour | Salt and pepper |
| 1 (1 pound) can sliced stewed tomatoes | Minced parsley |
| | Hot, freshly cooked rice |

Cook shrimp. Remove shells. To make creole sauce, saute onion, green pepper, garlic and celery in butter or margarine until limp; add flour and cook and stir until flour is light tan. Add all other ingredients except parsley and rice and cook until sauce is thickened. Taste for salt and pepper and add more if needed. Stir in parsley. Serve over hot, freshly cooked rice. Serves 4.

Olympic Hushpuppies

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| 1 (6 ounce) package hushpuppy mix | garlic salt |
| ½ cup milk | ¼ teaspoon Imperial Granulated Sugar |
| 1 egg, beaten | ¼ teaspoon cayenne pepper |
| 1 tablespoon each chopped parsley, onion, green pepper, pimento, and celery | ½ teaspoon crab boil |
| Dash garlic powder or | ½ teaspoon paprika or chili powder |
| | Vegetable oil for deep frying |

Combine all ingredients, except oil, and let stand 5 minutes while heating oil to 360°F. Using 2 spoons, shape scant teaspoons of batter into small nuggets and slide them carefully into hot oil and fry about 8 at a time for about 4 minutes or until well browned and turning them one time. Drain on paper towel-lined dish. Makes about 24.

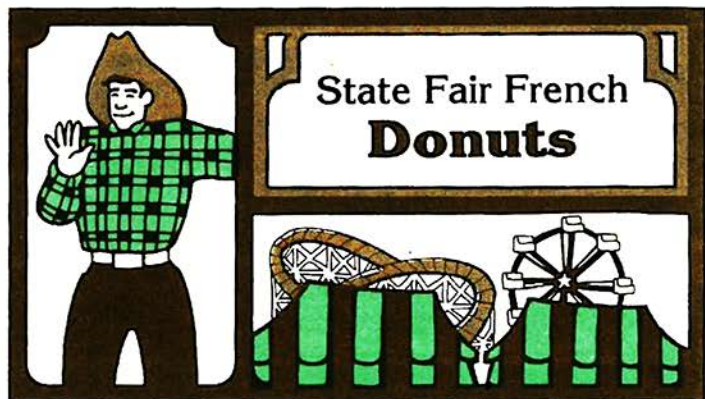
Fried Catfish

...More Than a Flash in the Pan

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| 2 pounds catfish, cleaned and skinned | ½ cup yellow cornmeal |
| ½ cup flour | Pinch Imperial Granulated Sugar |
| salt and pepper to taste | 3 tablespoons shortening or bacon fat |

Dry fish with cloth or paper towel. Combine dry ingredients. Dip fish in the corn meal mixture and fry in hot shortening until golden brown on each side. Makes about 4 servings.

Back in the early days, Texans often lived horizon-stretching distances from each other and visits with neighbors were few and far between. Which is one reason the county fair became one of the most eagerly awaited events on the social calendar. They still are today and if you want to get the real feel and flavor of Texas, these "local" gatherings are the places to be. And if you don't mind crowds, come to the biggest fair of all, the Texas State Fair in Dallas during October. And be sure to sample all the food specialties. You may discover some new favorites such as these.



Even "Big Tex" on the midway would smile with delight at these tasty French pastries.

<i>3 cups flour</i>	<i>¼ cup cooking oil</i>
<i>1 package dry yeast</i>	<i>¾ teaspoon salt</i>
<i>½ teaspoon ground nutmeg</i>	<i>1 egg</i>
<i>1 cup milk</i>	<i>Fat for Deep Frying</i>
<i>¼ cup Imperial Granulated Sugar</i>	<i>Sugar Glaze</i>

Combine 1½ cups flour, the yeast and nutmeg. Combine milk, Imperial Sugar, oil and salt; heat until warm. Add to dry ingredients and add egg. Beat at low speed of electric mixer for ½ minute. Beat 3 minutes at high speed. By hand, stir in remaining flour to make a soft dough. Place dough in greased bowl and turn once. Cover and chill. Place dough on lightly floured surface, cover and let rest 10 minutes. Roll dough to 18 x 12 inch rectangle. Cut into donut shapes. Cover again and let rise 30 minutes. Fry in deep, hot (375°F.) fat until golden, turning once. Drain and drizzle with Sugar Glaze.

Sugar Glaze: To two cups Imperial 10X Powdered Sugar add 1 tablespoon melted butter or margarine, ½ teaspoon vanilla and enough milk to make thin glaze. Makes about 3 dozen donuts.

Midway Caramel Corn

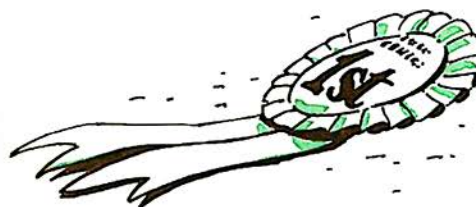
<i>1 cup popcorn kernels popped to make about 5 quarts popped corn</i>	<i>½ cup light corn syrup</i>
<i>1 cup (2 sticks) butter or margarine</i>	<i>1 teaspoon salt</i>
<i>2 cups Imperial Brown Sugar, firmly packed</i>	<i>½ teaspoon baking soda</i>
	<i>2 cups toasted nuts, optional (salted Spanish peanuts are good)</i>

Pop corn and keep warm in large roasting pan in oven. Combine remaining ingredients, except soda and nuts, in two-quart heavy saucepan over medium heat. Stir until Imperial Brown Sugar dissolves, then continue to boil to firm ball stage, 248°F. Remove from heat and stir in soda. Pour hot syrup over popped corn and nuts, stirring to combine well. Return to preheated 250°F. oven for 15 minutes; stir corn and repeat heating and stirring two more times. Cool thoroughly and store in airtight containers in cool place. Makes about 5 quarts (2 pounds).

Exposition Ice Cream

<i>4 egg yolks</i>	<i>1 cup heavy cream</i>
<i>2 cups milk, divided</i>	<i>1 cup buttermilk</i>
<i>1 cup Imperial Granulated Sugar</i>	<i>½ teaspoon almond extract</i>
<i>¼ teaspoon salt</i>	<i>3 cups sweetened, crushed peaches fresh or frozen</i>

Beat egg yolks until light lemon color; beat in Imperial Granulated Sugar and salt. Add 1 cup milk. Cook in top of double boiler over simmering water, stirring constantly, until mixture is thickened. Chill in refrigerator, then add second cup of milk and remaining ingredients. Freeze in a crank-type or electric ice cream freezer, using 1 part rock salt to 8 parts ice. Stores well in freezer without forming ice crystals. To freeze in refrigerator, freeze until mushy, then beat to break up ice crystals. Return to freezing compartment until hard. Makes about ½ gallon.



Quality ingredients . . . essential for consistent recipe success.

Good cooking always starts with quality ingredients. There is no compromise. A recipe may be followed with precise care, but the results will be only as good as the ingredients used.

Select your ingredients by brand. Learn which brand you can depend on to be uniform.

In sugar, uniformity is especially important to accurate measurement. Sugar, for use in home recipes, is measured by the spoonful or cupful — not by weight. Unless sugar grain is uniform in size, a cupful today may not contain the same amount of sugar as a cupful tomorrow. One cup of coarse-grain sugar is not equal in weight or sweetening value to one cup of fine-grain sugar.

Absolute uniformity of grain is one of the reasons why most Texas homemakers use Imperial Pure Cane Sugar. When you use Imperial Sugar, level measurements always represent exactly the same amount of sugar. Your recipe success is consistent. And because it's extra-fine granulated, Imperial Sugar is quick dissolving. It blends quickly and smoothly with other ingredients.

To be sure of getting 100% pure cane sugar of finest quality, be sure it's Imperial. Look for the block marked "pure cane" on every bag and carton.

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Tours are available Mondays through Fridays at 10:00 a.m. and 2:00 p.m. They're free and open to the public. Reservations are not necessary except for groups.

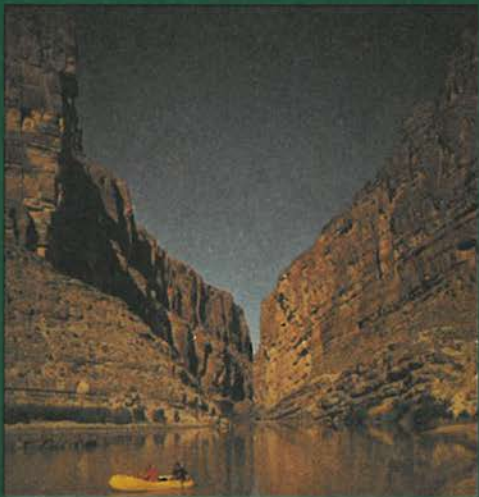
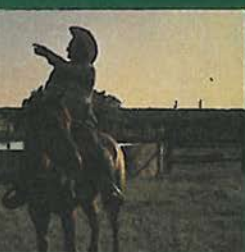


There are so many events taking place in Texas that it is literally impossible to list them all here.

But a "Fun Forecast" . . . a calendar of Texas events, appears in monthly editions of *Texas Highways* magazine published by the Travel and Information Division of the State Department of Highways and Public Transportation.

You can get more information by writing them at P. O. Box 5016, Austin, Texas 78763, or call 512/475-7263.





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