

Crescent For Color, Seasoning Or Accent

Crescent Manufacturing Company was founded 75 years ago and has had an important place in the development of the Pacific Northwest.

Crescent was the first national advertiser in the Pacific Northwest and it has an advertising schedule currently running in the Herald and News. Its first advertised product was Mapleine, a maple flavoring which is still popular.

Bulk seasonings are imported from all over the world except for a few domestic spices grown in the United States. Spices are ground, blended and packaged in the Seattle plant. The mint which Crescent packages and markets is grown in Washington. Among the new products are blended spices for specific food flavors such as Seafood Seasoning, Hamburger Seasoning and Flavor-All.

Crescent's food colors are packed in safe and handy tubes so that a few drops of the coloring can be dispensed at a time.

In addition to its full line of herbs and spices and food colorings, Crescent has a full line of colored decorating sugars, sold under the name of Sprinx. It is this line of decorating sugars about which we talk today.

Sprinx is used to decorate the cake and rainbow cookies shown in the accompanying photograph. Mrs. Emma States of Pacific Kitchen, Seattle, prepared the food for photographing.

Here is what she says: "When Spring puts on her gay fresh wardrobe, all the world sits up and takes notice. Mother Nature endowed this fair season with all the beautiful colors she could imagine: a background of soft greens for the livelier colors of the flowers—brilliant reds, delicate pinks, sparkling yellows, and clear blues. What's more, when Spring rains come, as they inevitably must, Spring will don her gayest costume, the Rainbow.

"Right now you can bring these wonderful Spring colors into your baking with a light, golden Rainbow Cake and a batch of colorful Flower Garden Cookies. The secret of colorful cakes and cookies is colored decorating sugars and food colorings. This delightful vanilla-flavored cake is baked right

in your mixing bowl, frosted with a fluffy white icing and rows of red, pink, yellow, green and blue sugar crystals to form a rainbow. That elusive "pot of gold" is easy to find for it is fashioned with gold foil-covered chocolate candies.

"Creating a colorful garden of 'flower' cookies with delicate vanilla-flavored sugar cookies is easy and fun with colored icing and decorating sugars. Every cookie will be different for with the large assortment of colors available, the kinds of 'flowers' are limited only by your imagination."

RAINBOW CAKE

- 1 package yellow cake mix
- 1/2 teaspoon Crescent Pure Vanilla
- Few drops Crescent Yellow Food Coloring
- 1 recipe fluffy white frosting, Red, pink, yellow, green and Blue Crescent Sprinx
- Gold foil-covered chocolate candies.

Mix cake according to package directions, adding vanilla and food coloring during last minute of mixing. Grease heat-resistant mixing bowl (2 1/2 quart capacity) on bottom and halfway up sides. Line bowl with 4 strips of waxed paper, crossing strips at bottom of bowl. Strips should be long enough to hang over edge of bowl about 2 to 3 inches. Pour cake into prepared bowl. Bake at 325 degrees for 70 to 80 minutes or until done. Remove from oven; surround base of bowl with damp cloth and let stand for 10 minutes. Loosen edges of cake with knife; lift strips of paper to loosen from bottom. Turn out onto cake rack to cool thoroughly.

Slice horizontally twice to form three layers. Frost with your favorite fluffy white frosting. Place sprinx in rows of red, pink, yellow, green and blue across the cake forming rainbow. Arrange candies around bottom for "Pot of Gold." Makes 12 to 16 servings.

Note: Cake may be baked in two 8 or 9 inch pans according to package directions. Frost; decorate in the same way, with rainbow of colors across the cake and down the sides.

FLOWER GARDEN COOKIES

- 1/4 cup shortening
- 1 cup sugar
- 1 teaspoon Crescent pure Vanilla
- 1 egg
- 3 cups sifted flour
- 1/2 teaspoon salt
- 1/4 teaspoon soda
- 1 teaspoon baking powder
- 1/2 cup sour milk or cream
- 1 recipe vanilla-powdered sugar icing
- Red, yellow, green, blue and orange Crescent Food Colorings
- Several colors Crescent Sprinx

Cream shortening and sugar together; blend in vanilla and egg. Sift flour, salt, soda and baking powder together; add alternately with milk or cream. Chill dough. Roll out on lightly-floured board and cut into circles, flowers, and any other desired shapes. Bake at 375 degrees for 8 to 10 minutes. Cool. Divide favorite vanilla icing into 5 parts and tint each with one of Crescent's Food Colorings. Ice cookies and decorate with Sprinx. Makes 4 to 5 dozen cookies.

CASSEROLE

Using imagination with old favorites results in distinctive dishes. You'll never be at a loss to produce a hearty supper or lunch-entree with a can of tender blue lake green beans and one of minced clams on hand. It's a superb flavor combination and one that's sure to please in "Green Bean and Clam Puff."

Bake cut blue lake green beans and minced clams in a nicely seasoned cracker-custard mixture. Serve this puffy, light entree with sliced tomatoes and a pan of crusty corn bread for a satisfying, quick meal.

GREEN BEAN AND CLAM PUFF

- 1 cup milk
- 1 tablespoon instant minced onion or 1/4 cup chopped green onion
- 1 cup coarsely crumbled soda crackers (about 16)
- 1 (No. 303) can cut blue lake green beans
- 1 (7-ounce) can minced clams and liquor
- 1/2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 2 well beaten eggs
- 1/4 cup melted butter or margarine

Combine milk, onion and crackers; let stand 10 to 15 minutes. Drain green beans and add with all remaining ingredients to cracker mixture. Turn into buttered baking dish, about 1 quart size, and bake in moderate oven (350 degrees) for 35 to 40 minutes. Makes about 5 or 6 servings.

RICE PUDDING

Cook rice in milk over hot water, stirring occasionally. When rice is almost tender, add a generous measure of seedless raisins and sugar to taste. Stir in vanilla, if desired, when the pudding is done. Serve slightly warm or chilled.



USE RAINBOW COLORS for gay spring foods. Crescent's full line of decorating sugars, called Sprinx, are used for this handsome dessert and the heaping plate of colorful cookies. In addition to a full line of seasonings and Sprinx, Crescent packages its food colorings in safe and handy tubes so that a drop or two of the coloring can be dispensed easily to obtain the exact tint desired.

HOT TIDBITS

Spread rich biscuit dough thin in a square pan and brush generously with melted butter. Sprinkle thickly with chopped Wyandotte ripe olives, then with plenty of grated American cheese. Bake until lightly browned, then cut into small squares. Makes lots—they go fast.

APPETIZER IDEA

Save the orange half shells when you squeeze the morning orange juice. Trim out membrane, pink or scallop the edges and use for a fruit compote for dinner that evening to serve individual helpings.

CAKE FILLING

Crush peppermint candy and add to whipped cream and use as filling between two sponge-cake layers.

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HEARTY SALAD

As the days get longer, and hearty winter foods no longer appeal, serve a substantial salad for the main course. "Tropical Tossed Salad" is a combination of mixed salad greens, diced cooked ham, pineapple and luscious cubes of Calavo avocado. It's a refreshing springtime combination when served with crusty hot bread and big glasses of tomato juice—one you'll serve again and again.

TROPICAL TOSSED SALAD

- 3 pints crisp salad greens
- 1 cup diced cooked ham
- 1/2 cup diced pineapple
- 1 large Calavo avocado
- 1 thinly sliced green onion
- 1/4 cup salad oil
- 1 1/2 tablespoons vinegar
- 1 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/4 teaspoon black pepper

Combine greens, ham and pineapple in salad bowl. Cut avocado into halves and remove seed and skin. Dice fruit over greens, and sprinkle with onion. Blend oil, vinegar, salt, mustard and pepper, and pour over salad mixture. Toss very lightly until all of greens are coated with dressing. Serve at once. Makes 6 servings.

-- WINDOWS --

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