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### More Coffee Fruit of Allied Sub Victories

One of the first fruits of the continuing string of victories being won by the United Nations will be by Aug. 11—all the coffee Americans may wish to drink, according to predictions made Friday in Washington by officials of Price Administration officials. And this happy prospect for all coffee-loving citizens is the result not only of the continuing improvement in the war against Axis submarines, but also of rapidly increasing importations of coffee by rail from Mexico and Central American countries, it was explained today by Gus P. Menger, well-known local coffee expert, who is president of Hoffmann-Hayman Coffee Co. of this city.

"Announcement Friday by the O.P.A. that coffee rationing is expected to end on Aug. 11 is welcome to coffee drinkers and to coffee roasters also," Menger said. "Coffee roasters have been expecting for some time a shortening of the rationing period, or a complete removal of restrictions on roasting and consumption of coffee. For the wholesale stocks of coffee now on hand in the country are four times the stocks of just five months ago, when stocks totaled only 50,000 bags. Today, more than 2,000,000 bags of green coffee are in American warehouses—sufficient for three months of normal use."

Importations by rail from Mexico and Central America have helped greatly in holding up the present reserve of green coffee, Menger stated. Until the outbreak of the submarine warfare in the Caribbean and Atlantic, very little coffee was ever brought into this country by rail—most of it going by boat, to New Orleans or New York. In addition, prior to the war about half of all fine coffee grown in Mexico were exported to European countries—markets now shut off to Mexican coffee growers. As a result, American coffee roasters are now receiving almost all of the Mexican coffee now being imported, Menger said.

Laredo has become an important coffee port since the war, receiving coffee from Mexico, Guatemala and El Salvador," declared Menger. "And American coffee roasters are welcoming the opportunity we now have to receive many of the fine grades of coffee from Mexico which formerly went to Europe. I have recently purchased substantial quantities of highest grade Mexican coffees, such as the Costeño, Huasteco, Orizaba, Jalapa and Candelaria grades. These coffees are comparable in grade to any of the highest grade coffee grown, and our company is using more of these good coffees in our products."

### COFFEE RATIONING TO END



**COFFEE ROASTERS HAVE AMPLE STOCKS**

of green coffee on hand to meet the increased future demand indicated by an announcement made by O.P.A. officials in Washington that coffee rationing will end Aug. 11. Shown above is Gus P. Menger, well known Texas coffee expert, with a portion of the green coffee on hand in the warehouses of Hoffmann-Hayman Coffee Co., 601 Delaware St., of which Menger is president. A large portion of coffee now on hand in the company's warehouses consist of coffee shipped in by rail from Mexico, Guatemala, and El Salvador.

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### COFFEE RATIONING TO END

When the problem of planning desserts for the weekly menu begins to perplex you, why not turn to a simple recipe for baked or soft custard for encouragement? Creamy custards are easy to make and easy to vary, to serve them often without fear of their becoming commonplace.

**Soft Baked Custard**  
(serves two)

Four eggs, slightly beaten, 1/4 cup sugar, 1/4 teaspoon salt, 1/2 cup cream and milk, 1 teaspoon grated orange or lemon rind.

Beat eggs slightly with a fork, add sugar and salt and ground rind. Stir constantly while adding hot milk slowly. For soft custard cook over simmering water, stirring constantly, until mixture will just coat a spoon. Chill quickly. For baked custard, pour mixture into buttered custard cups or baking dish, sprinkle with nutmeg if desired and place in pan of hot water. Bake in 225-degree oven for 20 to 30 minutes or until an inserted knife comes out clean. Chill quickly.

**Variations of Soft Custard**

Baked caramel custard: Substitute 2 tablespoons sugar-syrup for 2 tablespoons sugar in the recipe. Beat ground orange or lemon rind.

Soft fruit custard: Place fresh or canned fruit in sauce dishes, cover with custard and chill.

Soft yellow custard: Substitute hard into shortening glass, shell, fruit before cooking, top garnish with chopped, toasted almonds.

Soft yellow custard: Substitute 2 egg yolks for the whole eggs. Serve plain or with fruit or cream.

**Variations of Baked Custard**

Baked caramel custard: Pour five teaspoons of concentrated sugar syrup into the bottom of custard cup before adding custard mixture.

Baked rice custard: Add 1/2 to 1/4 cup cooked rice to custard mixture before baking.

Baked honey custard: Substitute honey for sugar, and sprinkle baked custard with cinnamon instead of nutmeg.

Baked fruit custard: Arrange sliced or cooked dried fruit in bottom of dish, then pour in custard. Or sprinkle raisins over top when almost done.

**Orange Floating Islands**  
(serves eight)

Three egg whites, slightly beaten, 1/4 teaspoon salt, 1/4 cup sugar, 2 cups whipped milk, 1/2 teaspoon vanilla, 1 cup orange sections, 2 egg whites, stiffly beaten; 1/4 cup confectionery sugar.

Whip egg whites, graded orange rind, salt, and sugar and gradually add hot milk, stirring constantly. Cook over boiling water until mixture over a spoon below 5 minutes. Add vanilla and egg sections. Arrange orange sections in dessert dishes and cover with custard. Bake

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