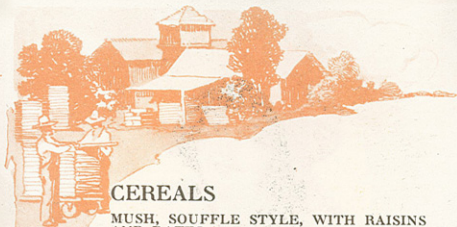


A vintage illustration of a young woman with dark, curly hair, wearing a white short-sleeved blouse with a red neckerchief and a red headscarf. She is smiling and holding a large woven basket filled with green grapes and yellow leaves. Behind her is a bright yellow sun with radiating lines, set against a dark blue background.

TRADE  
MARK  
REG.

CALIFORNIA  
**SUN-MAID**  
**RAISIN**  
RECIPE BOOK



## CEREALS

### MUSH, SOUFFLE STYLE, WITH RAISINS AND DATES

Stir 1 cup yellow cornmeal into  $1\frac{1}{2}$  cups scalded milk in the double boiler. Add 1 tablespoon butter and  $1\frac{1}{2}$  teaspoon salt and let cook one-half hour over boiling water. Add 2 cups left-over oatmeal porridge beaten smooth and free from lumps. Take from fire, add yolks 3 eggs, beaten very light; then fold in the stiffly beaten whites 3 eggs. Cook 1 cup Seeded Raisins until tender and water has been absorbed. Butter two shallow granite baking-pans. Spread Raisins with  $\frac{1}{2}$  cup chopped dates in pans and turn mixture  $\frac{1}{2}$  inch deep over the fruit. Bake about 30 minutes in moderate oven. Serve hot with cream.

## BREAD

### SUNDAY BREAKFAST COFFEE BREAD

Pour 1 cup scalded milk over 4 level tablespoons each sugar and Crisco and  $\frac{1}{2}$  teaspoon salt in bowl. When lukewarm add 1 cake compressed yeast dissolved in  $\frac{1}{4}$  cup water, 2 slightly beaten eggs and flour to make a stiff batter. Cover and let rise to double its bulk. Then add  $\frac{3}{8}$  cup Raisins, cut in halves, beat well and spread into layer cake tins. Sprinkle with crumb mixture, let rise again and bake in hot oven. For Crumb Mixture mix together  $\frac{3}{4}$  cup soft, stale bread crumbs; 2 tablespoons sugar;  $\frac{1}{2}$  teaspoon cinnamon; 2 tablespoons melted butter and 4 tablespoons finely chopped nuts.

### HOMEMADE PRIZE RAISIN BREAD

Make a sponge of 1 cake of compressed yeast with 1 tablespoon sugar dissolved in  $\frac{1}{2}$  cup lukewarm

water. To 1 cup of scalded milk add 1 cup of hot water and when lukewarm add the yeast and 2 cups white flour and beat for five minutes. Let rise until very light. Then add 3 tablespoons each of sugar and Crisco creamed together, 1 teaspoon salt and  $1\frac{1}{2}$  cups Seeded Raisins cut in halves. Stir in flour until stiff, then knead until dough is smooth and elastic, using 6 to 8 cups of flour. Cover to let rise and when light, double in bulk, mould into loaves, and when again light bake about one hour.

### BRAN BREAD AND GRAHAM RAISIN BREAD

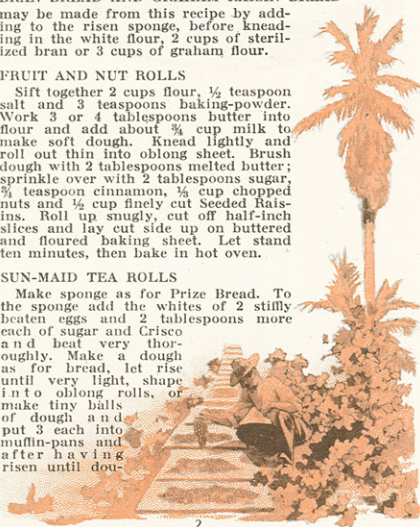
may be made from this recipe by adding to the risen sponge, before kneading in the white flour, 2 cups of sterilized bran or 3 cups of graham flour.

### FRUIT AND NUT ROLLS

Sift together 2 cups flour,  $\frac{1}{2}$  teaspoon salt and 3 teaspoons baking-powder. Work 3 or 4 tablespoons butter into flour and add about  $\frac{3}{4}$  cup milk to make soft dough. Knead lightly and roll out thin into oblong sheet. Brush dough with 2 tablespoons melted butter; sprinkle over with 2 tablespoons sugar,  $\frac{3}{4}$  teaspoon cinnamon,  $\frac{1}{2}$  cup chopped nuts and  $\frac{1}{2}$  cup finely cut Seeded Raisins. Roll up snugly, cut off half-inch slices and lay cut side up on buttered and floured baking sheet. Let stand ten minutes, then bake in hot oven.

### SUN-MAID TEA ROLLS

Make sponge as for Prize Bread. To the sponge add the whites of 2 stiffly beaten eggs and 2 tablespoons more each of sugar and Crisco and beat very thoroughly. Make a dough as for bread, let rise until very light, shape into oblong rolls, or make tiny balls of dough and put 3 each into muffin-pans and after having risen until dou-





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ble in bulk bake in hot oven. When cool cover the top with German Frosting. To make Frosting add confectioners' sugar to 3 tablespoons hot milk or water gradually until of consistency to spread. Flavor, as liked, with cinnamon or vanilla.

## SANDWICHES

### NUT AND RAISIN SANDWICHES

Take equal quantities of nuts and Seeded Raisins; moisten with cream, grape juice, orange juice or mayonnaise. Spread on buttered, thin slices of bread.

## SALADS

### MARGUERITE SALAD

Marinate Seeded Raisins for two hours in French Dressing and drain. For each serving on the lettuce leaf dispose rice (that has been cooked until every grain is perfect and distinct) mixed with the dressing drained from Raisins. Cut firm apricots, canned, into long narrow strips. Lay 2 or 3 Raisins pressed together in center of rice and arrange the strips radiating from Raisin center to resemble petals of the flower. Dash few grains of paprika over the rice and garnish border of salad, if liked, with Seeded Raisins.

### CHERRY SALAD

Remove stones from large California cherries and fill cavities with chopped Seeded Raisins rolled into

round pellets. Cover lettuce leaves with mixed diced celery and chopped watercress. Pour over Cream French Dressing, add cherries and garnish with Piquant Raisins.

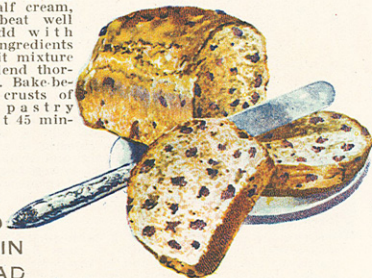
### TOMATO CUPS WITH SALAD

Select medium-sized smooth tomatoes. Cut off a slice and scoop out pulp and drain the cup. Mix chopped dry cheese with drained pulp, diced celery, sliced ripe olives, and Seeded Raisins cut in pieces. Season with salt to taste, and tabasco. Fill cups and add 1 tablespoonful mayonnaise. Serve on lettuce leaf and garnish with sprig parsley or celery.

## PASTRY, PIES, AND TARTLETS

### SUN-MAID PRIZE RAISIN PIE

Rinse Raisins quickly in hot water, few at a time, drain, cover and let stand an hour to plump. After  $\frac{3}{4}$  cup each of chopped apple and chopped Raisins have been measured, chop them together and let them stand 30 minutes. Then add  $\frac{3}{4}$  cup sugar mixed with  $\frac{3}{4}$  teaspoon cinnamon,  $\frac{1}{8}$  teaspoon salt,  $\frac{1}{4}$  teaspoon each cloves and nutmeg, 2 tablespoons flour and 2 tablespoons sifted cracker crumbs. Dissolve  $\frac{1}{2}$  teaspoon soda in 1 cup thick sour milk, or use half milk and half cream, and beat well and add with dry ingredients to fruit mixture and blend thoroughly. Bake between crusts of rich pastry about 45 minutes.



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### FRESNO LEMON-RAISIN PIE

Cook  $\frac{3}{4}$  cup ground Seeded Raisins in  $1\frac{1}{4}$  cups water about 20 minutes. Mix 2 tablespoons each flour and cornstarch with  $\frac{3}{4}$  cup sugar, dilute with 4 tablespoons water, add to Raisins and cook until smooth and clear. Take from fire, add 3 tablespoons lemon juice, grated rind of 1 lemon, 1 tablespoon butter and yolks 2 eggs slightly beaten. Bake in crust as custard pie. When crust is well baked and filling firm cover with meringue from stiffly beaten whites 2 eggs, 2 tablespoons powdered sugar and  $\frac{1}{4}$  teaspoon lemon extract.

### BANANA RAISIN PIE

Cook  $\frac{1}{2}$  cup chopped Seeded Raisins in 1 cup water until plump. Take from fire, add 2 tablespoons sifted cracker crumbs mixed with 1 tablespoon flour and 1 teaspoon butter. Let stand covered until cold. Cut 1 large banana in thin slices, add  $\frac{1}{4}$  teaspoon cinnamon, 2 tablespoons lemon juice, 3 tablespoons sugar,  $\frac{3}{4}$  teaspoon lemon extract and grated rind  $\frac{1}{2}$  lemon. Combine mixture, add 1 well-beaten egg and 2 tablespoons Seeded Raisins cut in pieces. Bake between two crusts.

### RAISIN PUFFS

Cream  $\frac{1}{2}$  cup butter, add 2 tablespoons sugar, 2 well-beaten eggs, 1 cup milk, 2 cups flour with 2 teaspoons baking-powder and  $\frac{1}{4}$  teaspoon salt, 1 cup Seeded Raisins cut in small pieces and dredged with

$\frac{1}{4}$  cup flour. Turn into buttered cups. Steam about 35 minutes. Serve with plain or whipped cream, sweetened and flavored to taste.

## PUDDINGS

### "CORAL BEADS OF AUTUMN" PUDDING

Sift into mixing bowl  $2\frac{1}{4}$  cups flour, 3 level teaspoons baking-powder,  $\frac{1}{4}$  teaspoon salt and 2 level tablespoons sugar. Work in with tips of fingers 4 level teaspoons butter, and rub through the mixture lightly  $\frac{3}{8}$  cup Seeded Raisins cut in pieces. Add  $\frac{1}{2}$  cup milk stirred into 1 well-beaten egg and mix to soft but firm dough. Turn onto floured board, roll into thin sheet little longer than oblong bread pan (about 5 by 9 inches) and wide enough to make 3 layers in pan. Have ready 1 cup cranberries cut in halves, crosswise, mixed with 2 tablespoons sugar. Put first layer in well-buttered pan, pressing in smoothly, dispose half of berries over the dough, pressing down lightly, put on second layer, add remainder of berries and cover with top layer, and brush over with melted butter. As the cranberries give a brilliant touch of color to the pudding, when ready to serve cut crosswise in slices and serve with sauce to one side so as not to lose the attractiveness of the color. For

Sauce—Cream  $2\frac{1}{2}$  tablespoons butter with  $2\frac{1}{2}$  tablespoons flour and  $\frac{1}{4}$  teaspoon salt. Add  $\frac{3}{4}$  cup hot water gradually, cooking directly over fire, stirring constantly, until mixture is thickened smoothly. Then add  $\frac{1}{2}$  cup boiling water, beat well, add yolk 1 egg beaten very light with  $\frac{1}{2}$  cup sugar, 1 teaspoon lemon juice and  $\frac{1}{4}$  teaspoon mace. Let cook few minutes over hot water. Take from fire and pour slowly, while beating, into stiffly beaten white 1 egg. Add last  $\frac{3}{4}$  teaspoon





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lemon extract. Pudding may be served with plain cream sweetened and flavored to taste or whipped cream or uncooked meringue garnished with preserved cranberries and Sultanas. (See Recipes.)

#### BREAD CRUMB PUDDING WITH CORNMEAL

Caramelize  $\frac{3}{4}$  cup sugar, add to 1 quart milk scalded in double boiler, let stand until dissolved; then add 2 cups stale bread crumbs and let soak until softened. Beat 2 eggs slightly, add  $\frac{1}{2}$  cup sugar  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon each Mapleine and vanilla,  $\frac{3}{8}$  cup Seeded Raisins cut in halves and dredged with 2 tablespoons flour. Combine mixtures, turn into buttered earthenware pudding dish and bake in moderate oven one hour. Serve hot or cold with Whipped Cream Sauce.

#### RAISIN-APPLE TAPIOCA PUDDING

Cook 1 cup Seeded Raisins in 3 cups water until tender. Drain water from Raisins into double boiler. There should be  $2\frac{1}{2}$  cups. Add  $\frac{3}{4}$  cup Minute Tapioca, 2 tablespoons sugar, few grains salt and 1 tablespoon butter and cook over hot water until mixture is transparent. Pare and core 7 or 8 sour apples, arrange in buttered baking dish, fill centers with 1 cup Seeded Raisins mixed with  $\frac{1}{2}$  cup sugar, 2 tablespoons lemon juice, 2 tablespoons sifted cracker dust and grated rind 1 lemon. Pour the tapioca over the apples. Bake in moderate oven until apples are well done. Serve with Custard Sauce or Cream, plain or whipped. Sprinkle shredded coconut over the top.

#### APPLE MERINGUE WITH RAISINS

Pare, core and place in buttered pudding dish 7 or 8 apples. Mix  $\frac{1}{2}$  package of Seeded Raisins, chopped fine, with lemon rind and juice, sugar and nutmeg, and fill the apples with the mixture. Sprinkle sugar over the top, and water enough to cover the bottom of the dish. Bake until the apples are tender; cover with meringue made of the whites of 3 eggs beaten with 3 tablespoons of powdered sugar, flavored with lemon juice.

#### RAISIN DUFF

Dispose 1 quart sliced, pared apples and  $\frac{3}{4}$  cup Seeded Raisins cut in halves, in buttered granite baking dish. Sprinkle through them, as placed in dish,  $\frac{1}{2}$  cup brown sugar, few grains salt, 2 tablespoons flour,  $\frac{1}{4}$  teaspoon each mace and ginger that have been sifted together. Add  $\frac{3}{8}$  cup water, cover and let bake while preparing the crust. Sift together 1 cup pastry flour, 2 teaspoons baking-powder,  $\frac{1}{4}$  teaspoon salt and 2 tablespoons sugar. Work in 4 level tablespoons butter, then add milk to make dough soft as possible to handle. Roll thin and little larger than pan in which apples have cooked. Remove pan from oven, dispose crust over apples loosely, press edges to pan and cut openings in dough with scissors. Bake until crust is well done. Serve hot with custard or Hard Sauce or Whipped Cream.

#### RAISIN BROWN BETTY

Moisten 3 cups soft bread crumbs with  $\frac{1}{2}$  cup melted butter. Cut fine 1 cup Seeded Raisins. Have ready 1 quart sliced or chopped apples and pour over them juice with grated rind of 1 lemon dissolved in  $\frac{3}{8}$  cup water. Into buttered pudding dish dispose layers alternately of apples mixed with the



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Raisins, and then crumbs, having crumbs on top layer. Cover dish and bake mixture one-half hour. Uncover and let brown.

Serve with cream, plain or whipped, or Hard Sauce. Cinnamon or nutmeg may be added to apples if liked. To make pudding more elaborate, when cover is removed after 30 minutes' baking, take from oven and pour over  $1\frac{1}{4}$  cups milk to which has been added 1 egg yolk and 1 whole egg beaten with 2 tablespoons sugar; let bake until custard is "set."

#### RAISIN SOUFFLE, NUT GARNISH

Cook  $\frac{3}{4}$  cup ground Seeded Raisins and  $\frac{1}{2}$  cup chopped apple with 1 cup boiling water until skins of Raisins are tender and pulp thickened. Sift into mixture  $\frac{1}{2}$  cup sugar sifted with 2 tablespoons flour. Beat well, add 1 teaspoon lemon juice and let cool.

Add few grains salt to whites 5 eggs, beat until frothy, add  $\frac{1}{4}$  teaspoon cream tartar,  $\frac{3}{4}$  teaspoon lemon extract and beat until very stiff. Fold carefully into mixture. Turn into well-buttered and floured granite baking dish (about two inches deep), stand in pan boiling water, bake in moderate oven until firm in center and well puffed. Serve hot with Custard Sauce or cream. Garnish with chopped nuts. Chopped preserved ginger makes nice addition to mixture before whites of eggs are folded in.

## CAKE

#### RAISIN SPICE CAKE

Cream  $\frac{1}{2}$  cup butter with 1 cup brown sugar, add yolks 4 eggs well beaten and  $\frac{1}{2}$  cup molasses; sift  $2\frac{1}{2}$  cups flour with 1 teaspoon each soda and cinnamon,  $\frac{1}{2}$  teaspoon each clove and nutmeg, and add

alternately to creamed mixture with 1 cup sour milk. Then add 1 cup Seeded Raisins cut fine,  $\frac{1}{2}$  cup each Seeded Raisins cut in halves, and English walnuts cut in pieces, and last beat in  $1\frac{1}{2}$  teaspoons baking-powder. Will make two loaves.

#### GRAND DUKE CAKE

Cream together  $\frac{3}{4}$  cup butter and 2 cups sugar. Add 1 cup milk alternately with  $3\frac{1}{2}$  cups flour sifted with 2 teaspoons baking-powder,  $\frac{1}{4}$  teaspoon almond,  $\frac{3}{4}$  teaspoon vanilla, and beat well. Fold in stiffly beaten whites of 6 eggs. Bake in three square layer-cake tins. Put layers together with Raisin Frosting: Boil 3 cups sugar with 1 cup water until syrup will spin thread. Pour onto whites of 3 eggs beaten very stiff. Beat until cool, and add  $1\frac{1}{4}$  cups Seeded Raisins cut fine,  $\frac{3}{4}$  cup chopped nuts and  $\frac{1}{2}$  cup chopped candied apricots, plums, pineapple or cherries.

#### RAISIN CUP CAKES

Two-thirds cup butter, 2 cups sugar, 4 eggs, 1 cup milk,  $3\frac{1}{2}$  cups flour, 4 level teaspoons baking-powder,  $\frac{1}{4}$  teaspoon mace, 1 teaspoon lemon extract,  $1\frac{1}{4}$  cups Seeded Raisins cut in halves and small pieces. Bake in muffin pans. Cover with frosting and put Seeded Raisins in center of each.

#### POTATO CAKE WITH RAISINS

One cup Crisco, 2 cups sugar, 4 eggs, 1 cup milk, 1 cup hot mashed potatoes, 2 cups flour, 4 level teaspoons baking-powder,  $\frac{1}{2}$  teaspoon each cinnamon and cloves,  $\frac{1}{2}$  cup crushed chocolate, 1 teaspoon vanilla and  $\frac{1}{2}$  cup each chopped nuts and finely cut Seeded Raisins. Bake in three or four layers. Put layers together with Raisin Frosting made from  $1\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup boiling water, white 2 eggs, 1 cup ground or chopped Seeded Raisins and 1 teaspoon vanilla.

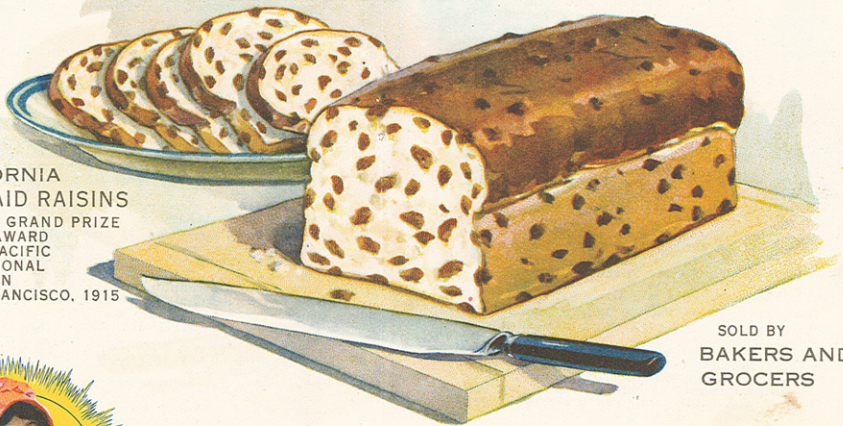
## COOKIES

#### RAISIN CHOCOLATE COOKIES

To  $\frac{1}{2}$  cup butter creamed with 1 cup light brown sugar,

CALIFORNIA  
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AWARDED GRAND PRIZE  
HIGHEST AWARD  
PANAMA-PACIFIC  
INTERNATIONAL  
EXPOSITION  
SAN FRANCISCO, 1915



SOLD BY  
BAKERS AND  
GROCERS

SUN-MAID RAISIN BREAD

RAISIN BREAD IS ONE OF THE MOST ECONOMICAL FOODS THAT ANY HOME CAN SERVE. THE WHOLE FAMILY LIKES IT AND IT IS GOOD FOR THEM. IT ADDS ZEST TO OTHERWISE PLAIN MEALS AT A TRIFLING COST. MAKE IT YOURSELF FROM THE RECIPES IN THIS BOOK. OR ORDER IT REGULARLY FROM YOUR GROCER OR BAKER.

WE HAVE ARRANGED WITH BAKERS IN SCORES OF CITIES AND TOWNS TO BAKE CALIFORNIA RAISIN BREAD MADE WITH "SUN-MAID RAISINS" FROM A SPECIAL RECIPE FURNISHED BY US.

GO TO THEM FOR THIS DELICIOUS APPETIZING FOOD AND SERVE IT AT EVERY MEAL. EVERY DAY!



OUR TRADE MARK



add 1 egg, 2 squares chocolate, melted,  $\frac{1}{2}$  teaspoon each cinnamon and vanilla.  $\frac{1}{2}$  cup cream,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons baking-powder and 1 cup Seeded Raisins cut in small pieces. Drop from teaspoon onto buttered and floured baking sheet in moderate oven.

#### OATMEAL HERMITS

Cream  $\frac{1}{2}$  cup Crisco with  $\frac{1}{2}$  cup sugar. Add 2 well-beaten eggs, 6 tablespoons milk, 1 teaspoon each cinnamon and cloves,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, 2 cups flour,  $1\frac{1}{2}$  cups rolled oats,  $\frac{1}{2}$  cup chopped nuts, and  $1\frac{1}{2}$  cups Seeded Raisins chopped, and dredged with part of flour. Make dough into small balls, press flat and lay two inches apart on buttered baking sheet and bake in moderate oven.

#### HOT GINGERBREAD

Beat 3 tablespoons butter,  $\frac{1}{2}$  cup brown sugar and 1 egg until very creamy. Add  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon each cinnamon and ginger,  $\frac{1}{4}$  teaspoon cloves,  $1\frac{1}{2}$  cups flour and 2 teaspoons baking-powder and  $\frac{1}{2}$  cup Seeded Raisins cut fine. Serve hot with whipped cream or cottage cheese in which has been mixed finely chopped preserved ginger.

#### FROZEN DAINTRIES

##### RAISIN AND CRANBERRY FRAPPE

Simmer  $\frac{3}{4}$  cup ground raisins (that have been soaked in 1 cup cold water for two hours) until reduced to pulp. Cook 3 cups cranberries in  $1\frac{1}{4}$  cups water and press pulp through sieve. Soften 1 tablespoon gelatine in  $\frac{1}{2}$  cup cold water and dissolve by standing in hot water; combine ingredients, add  $1\frac{1}{2}$  cups sugar, juice 1 lemon and beat well together. Turn into freezer, pack in ice and salt, and let stand for two hours. Delicious to serve in sherbet glasses with roast turkey.



#### CHOCOLATE RAISIN BAVARIOISE

Soak  $1\frac{1}{2}$  tablespoons gelatine in  $\frac{1}{2}$  cup cold milk. Scald  $\frac{3}{4}$  cup milk, pour onto 1 egg beaten with  $\frac{1}{2}$  cup sugar and cook over hot water few minutes. Melt 2 squares chocolate, add to cooked mixture with the gelatine, few grains salt, 1 teaspoon butter and set aside to cool. When the mixture begins to thicken add gradually, beating constantly,  $1\frac{1}{2}$  cups whipped cream. Then add 1 teaspoon vanilla and 1 cup Seeded Raisins cut in small pieces and steamed until plump. Turn into mould and chill. Serve with whipped or plain cream. One cup of orange and Raisin Marmalade. (See Recipe.) Is delicious used in place of Raisins only.

#### RAISIN LAYER PUDDING

Pour 1 cup boiling water over  $\frac{3}{4}$  cup sugar and boil three or four minutes. Remove from fire and add 1 tablespoon gelatine which has been soaked for 15 minutes in  $\frac{1}{4}$  cup cold water. Let cool partially. When mixture begins to thicken, beat until frothy, add stiffly beaten whites 3 eggs and beat twenty minutes. Divide into two portions. Use new oblong bread pan for mold. Tint half pale green, flavor with almond or lemon, add  $\frac{1}{2}$  cup rich canned apricots cut in small pieces and drained from juice. Put into pan as first layer. Let set before adding second layer, which should be tinted light pink, flavored with vanilla. Into the pink layer beat  $\frac{1}{2}$  cup Seedless Raisins cooked until tender and drained dry. Serve with whipped cream, garnish with chopped nuts.

#### RAISIN CHEESE

Mix well together and put through food chopper  $\frac{1}{2}$  pound Seeded Raisins,  $\frac{1}{4}$  pound each stoned dates and figs (black if obtainable) and  $\frac{1}{2}$  pound wal-



nuts, pecans and almonds mixed. Press into a mold and serve, sliced, as confection or for sandwiches.

#### APRICOT AND RAISIN SOUFFLE

Soak 2 cups dried apricots in  $1\frac{1}{2}$  cups cold water until fruit is softened. Cook few minutes, drain off juice (should be  $\frac{3}{4}$  cup) and press pulp through sieve. Mix together  $\frac{1}{2}$  cup each ground Seeded Raisins and apricot pulp and cook few minutes. In a 3-pint saucepan melt 3 tablespoons butter, add 2 tablespoons each flour and cornstarch,  $\frac{1}{16}$  teaspoon salt, blend, and add gradually, stirring constantly, the  $\frac{3}{4}$  cup apricot juice; cook until clear and smooth and take from fire. Beat into it  $\frac{1}{2}$  cup sugar, cool a little, and add yolks 3 eggs beaten until very light. Fold in last the stiffly beaten whites 3 eggs. Bake in buttered and floured pudding dish (standing in pan boiling water) until mixture is firm in center. Serve with—

*Apricot Sauce*—Stir 2 tablespoons sugar into  $\frac{3}{4}$  cup apricot pulp. Then fold in  $2\frac{1}{2}$  cups whipped cream, beaten very firm. Serve very cold. This is a very delicious sauce for other puddings. Thick sifted pulp of apple, peach, pear or prune may be used instead of apricot, for variety.

### CHOICEST RAISIN SWEETS

#### RAISIN CHERRY PRESERVES

Cook 2 cups Seedless Raisins (or Seeded cut in threads) in 5 cups of water until raisins are tender and water reduced to 2 cups. Drain off water, add 1 cup juice from canned cherries,  $2\frac{1}{2}$  cups granulated sugar, and boil until like a syrup. Add the raisins and  $2\frac{3}{4}$  cups drained, canned, pitted red



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cherries and cook until the fruit and juice are jellied. Use for Sundaes with Ice Cream.

#### BREAKFAST RAISIN MARMALADES

An English custom that Americans might adopt is the serving of marmalade with toast or other hot breads for breakfast. Let the Raisin supply the only sugar that will be used in making these marmalades, for their virtue is in the tartness of the fruits and they are to be recommended as very wholesome because they contain only what Nature puts into the fruits.

#### APPLE RAISIN MARMALADE

To 1 cup of ground Seeded Raisins add 1 cup chopped apple and 1 cup water. Cook until thickened. Little orange or lemon juice and grated rind if liked may be added. Cooked dried fruit, as apricots, pears, peaches, or prunes may be used in combination with the ground Raisins in any proportions desired and three fruits combined as apricots, apples, and Raisins. Mix a little horseradish into Apple Raisin marmalade to serve with cold meats or lay it on an omelet in the frypan just as the omelet is to be turned and rolled onto the platter. Catsup added to the marmalade makes a simple fruit relish to serve with cold meats. Curry powder may also be used, but mix it into the marmalade and let it stand an hour or more before using.

## BREAD

### OATMEAL RAISIN BREAD

Soak  $\frac{3}{8}$  cup chopped Raisins in 2 cups cold water for one hour. Then let come to boiling point and pour over 1 cup rolled oats, cover and let stand one hour. Add 1 tablespoon butter,  $1\frac{1}{2}$  teaspoons salt,  $\frac{1}{4}$  cup brown sugar,  $\frac{1}{2}$  cake compressed yeast dissolved in  $\frac{1}{2}$  cup water. Beat and add  $4\frac{1}{2}$  cups flour. Let rise in bowl until very light, then beat again and turn into greased bread pans. When light bake about one hour.

### BOSTON BROWN BREAD WITH RAISINS

Sift together 1 cup each of cornmeal, rye meal, and graham flour, 1 teaspoon salt and  $1\frac{1}{2}$  teaspoons soda. Add  $\frac{3}{4}$  cup molasses,  $\frac{2}{3}$  cup Seeded Raisins cut small and 2 cups thick sour milk. Beat well and turn into 1-pound or half-pound baking-powder cans. Steam one to two hours, according to size of cans used.

### BRAN MUFFINS

Sift together 1 cup white flour, 3 teaspoons baking-powder, and  $\frac{1}{2}$  teaspoon salt and mix well through 2 cups bran. Add  $\frac{1}{2}$  cup chopped Seeded Raisins. Dissolve  $\frac{1}{2}$  teaspoon soda in  $1\frac{1}{2}$  cups thick sour milk and  $\frac{1}{4}$  cup molasses and stir well. Turn into dry ingredients. Add 1 well-beaten egg and 2 tablespoons butter, melted. Beat thoroughly. Best if baked in very small gem pans.



## CALIFORNIA SALLY LUNN

Sift 3 tablespoons sugar,  $2\frac{1}{2}$  teaspoons baking powder and  $\frac{1}{4}$  teaspoon salt into 2 cups pastry flour. Cut  $\frac{1}{2}$  cup Seeded Raisins into small pieces, mix with  $\frac{1}{2}$  cup chopped apple sprinkled with  $\frac{1}{16}$  teaspoon each nutmeg and ginger and mix lightly into dry ingredients. Beat 1 whole egg and yolk of another until light; add  $\frac{1}{2}$  cup milk, 4 tablespoons melted butter and stir into mixture well. Divide dough and spread into square layer cake tins and bake in hot oven. Serve hot for luncheon.



### CHOCOLATE RAISIN PIE

Bake pastry shell over inverted pie plate. Cook  $\frac{1}{2}$  cup ground Seeded Raisins in  $\frac{3}{4}$  cup water for 30 minutes. Sift together 3 tablespoons flour,  $\frac{1}{4}$  cup sugar and few grains salt and stir into the Raisins. Add 1 square chocolate, broken in pieces, and pour into the mixture 1 cup boiling water, stirring constantly while cooking until smoothly thickened. Then add 1 tablespoon butter,  $\frac{1}{2}$  cup cream with yolks of 2 beaten eggs and cook carefully few minutes longer. Add  $\frac{1}{4}$  teaspoon cinnamon and  $\frac{1}{8}$  cup Seeded Raisins cut in pieces. Take from fire, cool slightly, pour into baked crust, cover with meringue from stiffly beaten whites of 2 eggs with  $\frac{1}{2}$  teaspoon vanilla and  $3\frac{1}{2}$  tablespoons powdered sugar. Sprinkle shredded coconut over meringue and brown delicately in moderate oven.

### MOCK-MINCE PIE MEAT

Chop green tomatoes, measure 3 pints and drain well. Then add 4 pints chopped apples, 2 cups chopped Seeded Raisins,  $1\frac{1}{2}$  cups Seedless Raisins, 1 cup Seeded Raisins cut in halves,  $\frac{1}{2}$  cup finely chopped citron,  $3\frac{1}{2}$  cups brown sugar,  $1\frac{1}{2}$  cups vinegar, 3 teaspoons cinnamon, 1 teaspoon each cloves and mace, and 2 teaspoons salt. Simmer mixture until it looks clear (about 3 hours), then add 1 cup butter. Seal while hot in glass jars.

## SUN- MAID FRUIT PUDDING



### INEXPENSIVE RAISIN PIES, FRUIT FLAVORS

For a variety of pies with the Raisin combining other fruit flavors, to get the full value of the Raisins first chop or grind the Raisins and then cook them, keeping closely covered to retain the aroma and conserve the steam during the process of cooking. For delicacy of flavor the proportions of halves or thirds should be allowed. One-half or two-thirds of the Raisins to one-half or one-third of other fruits. Lemon or orange juice to accentuate flavor of the Raisin and spices or extracts that harmonize with the fruits for additional flavors.

### COLONIAL RAISIN PUDDING

Spread 8 or 10 square soda crackers lightly with butter. Cook  $1\frac{1}{2}$  cups Seeded Raisins, cut in halves, in water enough to plump, but leave no juice. Put crackers and Raisins in alternate layers in buttered pudding dish. Pour over 1 quart scalded milk, cover and let stand for one hour. Beat 2 eggs and 4 egg yolks lightly, add  $\frac{3}{4}$  cup brown sugar, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon each nutmeg and cinnamon, 1 cup thin cream and pour into cracker mixture. Bake in slow oven about two hours. Serve with Hard or Liquid Sauce.

### ESCALLOPED BANANAS WITH RAISINS

Stir  $\frac{1}{2}$  cup melted butter into  $2\frac{1}{2}$  cups bread crumbs from center of loaf. Slice 3 or 4 bananas and sprinkle with 2 tablespoons lemon juice. Mix

1 teaspoon cinnamon and few grains salt with  $\frac{1}{2}$  cup brown sugar. Cut  $\frac{3}{4}$  cup Seeded Raisins into small pieces (with scissors). Spread crumbs on buttered baking dish, put over them layer of fruit and add sugar and continue layers, having crumbs on top layer. Add about 4 tablespoons water carefully. Cover and bake one-half hour, then remove cover to brown delicately. Serve with Custard Sauce, Cream or Meringue from 2 eggs, 2 tablespoons powdered sugar and  $\frac{1}{2}$  teaspoon lemon extract.

### RAISIN CREAM FILLING

Beat  $\frac{3}{4}$  cup heavy cream until stiff. Soak and dissolve 1 teaspoon gelatine in 4 tablespoons milk. When cool, before it thickens, add 2 or 3 tablespoons of whipped cream gradually, beating constantly,  $\frac{1}{2}$  cup confectioners' sugar and beat well into the whipped cream. Add then  $\frac{3}{8}$  cup Seeded Raisins shredded fine (cut with scissors crosswise of Raisins) and 2 tablespoons finely chopped nuts.

### RAISED RAISIN CAKE

Cream  $\frac{3}{4}$  cup Crisco with  $1\frac{1}{2}$  cups light brown sugar, add 2 well beaten eggs, 2 cups well-risen bread sponge, 2 teaspoons each soda and cinnamon, 1 teaspoon salt, 2 cups Seeded Raisins cut in small pieces and mixed into 1 cup flour. Beat thoroughly. Turn into tube cake pan (or oblong bread pan), cover to rise until light (about three hours) and bake in moderate oven one hour. Remove from pan. Cover with Cream Frosting: Add confectioners' sugar to 2 tablespoons cream until of consistency to spread,

## SUN- MAID RAISIN PUDDING



then add scant tablespoon melted butter and 1 teaspoon vanilla.

#### READY-TO-SERVE CEREALS WITH RAISINS

Shredded Wheat Biscuit made hot, crisp and buttered is delicious with stewed Raisins, sliced bananas and cream. The puffed and flaked cereals are excellent with stewed Raisins and cream.

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One pound of  
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food value equal  
to each of  
the following:

- 1 1/3 lbs. of beef
- 6 lbs. of apples
- 5 lbs. of bananas
- 4 1/4 lbs. of potatoes
- 1 lb. of bread
- 4 lbs. of milk
- 4 3/4 lbs. of fish  
(edible portion)
- 2 lbs. of eggs

