Take one bright morning...
Add a large slice of your well-known sunny disposition, 
Mix thoroughly.
Add heaping spoonful of quiet determination.
And let's make a pie!
A really tempting Sun-Maid Pie!

RAISIN-APPLE PIE, CALIFORNIA STYLE

\[\begin{align*}
\text{\(\frac{3}{4}\) cup water, \(\frac{1}{2}\) cup sugar, 4 apples, 1 cup Sun-Maid Raisins, \(\frac{1}{2}\) cup walnut meats, grated rind} \\
\text{1 lemon, 1 tablespoon lemon juice, 1 teaspoon butter. Cut apples in eighths and cook with} \\
\text{water and sugar until transparent, then drain. Add raisins, walnuts, lemon and butter. Bake} \\
\text{between two crusts or with strips of pastry across top and serve with whipped cream.}
\end{align*}\]

There it is in Cookbook short-hand but who'd ever guess that those sixty-eight little words and symbols could lead the way to so much sheer deliciousness? For there's a pie, lady, as is a pie. As every trencherman who dangles his short legs or stretches his long ones under your banquet board is going
to testify. Sun-Maid Raisins are raisins at their glossiest best. 

Now, since this is to be a Sun-Maid Pie, California Style, we must make it in the California spirit . . . . that is, have lots of gay excitement out of making it, as well as seeing our Dear Family eat it.

What's a sweeter sight, please, than a pretty girl in a pretty kitchen, with her sleeves rolled up [and maybe a smudge of flour on her nose] making such a luscious pie as this is going to be?

Now, let's check up. Are we all here? Sunny disposition, gayest of gay aprons, recipe propped up against the pot of geraniums? Very good, forward march! And remember, it never hurts a Sun-Maid Pie to hum some such merry tune as "Happy Days are Here Again" while it's in the making.

First, let's share with you a Sun-Maid
secret and that’s to work from left to right, just as you deal cards in bridge. The practical point of it is, that if you’re interrupted by the telephone, when you’re back on the job you’re reminded just where you were. First... let’s assemble everything we’ll need, the pat of pastry dough from the ice box, the rolling pin, the flower sifter, the pastryboard, the pie plate. Now the ingredients measured exactly, and put to the left... ¾ cup water, ½ cup sugar, 4 nice apples, [tart ones preferred] ½ cup walnut meats, broken into bits, the grated rind of a lemon, rich with lemon oil, a tablespoonful of lemon juice, and at least a teaspoonful of butter... Some spendthrifts use a tablespoonful. And a CUPFUL OF SUN-MAIDS. Use either the delicate seedless Nectars from the red box,...
or the big and handsome Sun-Maid Puffed, [the seeded kind] or the two mixed, if you prefer. Pare the apples, cut them in eighths, cook them in sugar and water until they are clear, then drain them but leave them moist. Add to them the walnuts, the lemon rind and juice, the butter and the Sun-Maids stirring them together carefully. Add a dash of nutmeg if you like, although this isn’t in the recipe. Pat the bottom crust into the pie tin and gently pour in the filling. You can put another full crust on top, but it takes only a minute more to cut the pastry in strips for that lattice effect the illustration shows and which advertises the sumptuous contents, like a show window. Now put it into a moderate oven [about 360°F.] and keep watching it until the top crust takes on a delicate light brown. Isn’t this a pie-poem and isn’t it the most deliciously raisin-glorified thing that ever was?
If you’re in a really sumptuous mood, whip some cream, add a little sugar and vanilla to it, put it into that bowl from the five-and-ten that everyone thinks is imported, and carry in your pie to the table in triumph!

If it were us, we’d fix a little sign like this: And stick it in the crust with a toothpick. Who knows, this may be the very pie that is remembered for years and years by grateful customers.

Here followeth the ABC of Sun-Maid Raisin Cookery:
A- is for Apple Sauce Cake

\[ \frac{1}{2} \text{ cup shortening, } 1\frac{2}{3} \text{ cups sugar, 2 eggs well beaten, 1 cup Sun-Maid Puffed Raisins (cut fine), } \frac{1}{3} \text{ cup chopped walnuts, 2 cups flour, } \frac{1}{2} \text{ teaspoon soda, 2 teaspoons baking powder, 1 teaspoon cinnamon, } \frac{1}{2} \text{ teaspoon nutmeg, } \frac{1}{4} \text{ teaspoon cloves, 1 cup hot apple sauce (strained). Sift flour, spices and soda. Cream the shortening, beat in the sugar, beaten eggs, raisins and nuts. Add flour alternately with the apple sauce. Bake in a shallow, well-greased pan about 1 hour, in a moderate (360° F.) oven.} \]

Sun-Maid Nectars in angel-food cake, a cup to a 9-egg cake, lightly mixed in just before it goes into the oven, make angel-food beautifully polka-dotted and gentlemen prefer it to plain angel-food. There's something to bite on! A new “frosting” for angel food is whipped cream, to which half a cup of Sun-Maids, plumped and ground have been added, with \( \frac{1}{4} \text{ teaspoon vanilla. Or split the angel-food, and use the whipped cream for a filling, too.} \)
B-is for Butterscotch Pudding

3 tablespoons butter, 1 cup brown sugar, 2 cups hot milk, 1 teaspoon vanilla, 2 tablespoons granulated gelatin, ½ cup cold water, 1 cup cooked rice, 1 cup whipped cream, 1 cup Sun-Maid Raisins. Soak gelatine in cold water for fifteen minutes. Put butter in a sauce pan, add sugar and cook over a low fire, stirring constantly until melted; add milk and stir until sugar is dissolved; add raisins, remove from fire, add the gelatine and set aside to cool. When beginning to thicken add rice and vanilla and fold in the whipped cream. Pour into a wet mold and set aside to become firm. Serve with a custard sauce.

Those melting little baking powder biscuits you throw together in a twinkling! Make them a Sunday-morning treat with a cup of Nectars sprinkled from the red box. It makes our mouths water to think how sumptuous they're going to taste. Save a few out for the children's school lunch-box, split and put together with ground Sun-Maids for extra energy and tastiness.
C-is for Coffee Cake

1 cup scalded milk, 1 compressed yeast cake softened with \( \frac{1}{4} \) cup lukewarm water, \( 1 \frac{1}{2} \) cups flour, \( \frac{1}{4} \) cup melted butter, \( \frac{1}{4} \) cup sugar, 1 egg, well beaten, 1 teaspoon almond flavoring, \( \frac{1}{2} \) teaspoon salt, 3 (about) cups flour. Cool milk to lukewarm, then add yeast and \( 1 \frac{1}{2} \) cups flour. Beat until smooth and put in warm place until light, about 1 hour; add other ingredients, turn on board and knead until smooth and elastic. Place in well-greased bowl; brush over top of dough with melted shortening. Allow to rise to \( 2 \frac{1}{2} \) times its original size (2 hours or more). Then dough is ready. Roll dough for each loaf to 1 inch thickness, cover surface with \( 1 \frac{1}{2} \) cups Sun-Maid Nectars Raisins and roll up like a jelly roll. Place in greased pans, brush the top with melted shortening and set aside in a warm place until the loaf is light. Bake in a hot oven (425° F.).

Cookies! Spice cookies and sugar cookies, ginger cookies and oatmeal cookies! “Add a cup of Sun-Maids” to any known cooky and make it tastier and crunchier than ever. Why shouldn’t a dear little cooky in a dear little lunch-box have its share of rich Sun-Maids, at a total cost, per cooky-batch, of about 4 cents? Especially as Sun-Maid Raisins are great energy-givers.
D is for Danish Pastries

2 cups flour, 1 teaspoon salt, ½ cup butter, 1 egg, 3 tablespoons sugar, 1 tablespoon milk, 3 tablespoons butter, 1 cup chopped Sun-Maid Raisins, ½ cup chopped nuts. Mix and sift flour and salt. Cut in ½ cup butter with a knife. Beat the egg and milk together and mix with the dry ingredients, adding only enough liquid to hold the mixture together. Turn out on slightly floured board, roll out thin and spread with 3 tablespoons softened butter. Cut in 4-inch squares and sprinkle with raisins, nuts and sugar. Roll like a jelly roll and press edges together. Place rolls on a baking pan, cover with a clean, damp cloth and place in the ice chest until ready to bake (they can stand 3 hours). Brush tops with yolk of egg mixed with a little milk and sprinkle with sugar. Bake in a quick oven (425° F.) for 20 to 25 minutes. Serve hot.

For tea-time treats and lunch box surprises make raisin-biscuit sandwiches, steamed raisin brown bread, graham sandwiches with nut and raisin filling, cinnamon rolls thick with raisins and spice, crisp soda cracker sandwiches, filled with maple sugar and raisins, cooky sandwiches stuffed with nut-butter and raisins, or chopped figs or dates and raisins. Or bake cocoa-raisin bread, 4 tb. of cocoa and a cup of Sun-Maids added to your favorite muffin batter.
E is for Eccles Cakes

3/4 cup chopped Sun-Maid Raisins, 2 tablespoons shredded citron, 1 tablespoon grated orange peel, 1/4 cup brown sugar, 2 tablespoons melted butter, 3 tablespoons syrup or honey. Mix all ingredients. Cut rich pastry into 3-inch circles with a cooky cutter. Spread the centers of half the circles with the raisin mixture, then moisten the edges with cold water and cover with remaining pastry circles. Press edges firmly together with the tip of a fork; prick tops in several places to allow the steam to escape. Place in hot oven (425° F.) for 10 minutes, then reduce to 360° F.

Left-over pastry dough can be made into Banbury Tarts, by cutting into 4-inch squares, and in the center of each square placing a spoonful of a filling of 1 cup chopped Sun-Maids, 1 beaten egg, 1/2 lemon, rind and juice, 1 soda cracker, rolled, 2 tb. sugar. Fold over into a triangular envelope, press edge together and bake in a hot oven.
F is for Fruit Cake

3/4 cupful butter, 1 cupful sugar, 4 eggs, 2 cupfuls flour, 1 teaspoon lemon extract, 1 teaspoon vanilla extract, 1 cupful Sun-Maid Puffed Raisins, 1/2 cupful blanched almonds, 1/4 cupful shredded citron, 1 tablespoonful orange juice, 1 tablespoonful lemon juice. Chop the raisins and dredge them with a tablespoonful of the flour; shred the almonds and citron and marinate the latter in the orange and lemon juice for an hour. Cream the butter, adding the sugar gradually, also the extracts. Sift the flour and add to the butter and sugar alternately with the well-beaten egg yolks. Whip vigorously, then add the raisins, nuts, and citron with the fruit juices. Fold in the stiffly beaten whites of eggs, pour into well-buttered paper-lined pan and bake in a very moderate oven, 300° F. about 1 hour. When cool, ice and garnish with halved raisins and blanched almonds. Slices of this fruit cake can be steamed and served with raisin sauce for dessert. Sauce: Cream 1/3 cup butter, add 3/4 cup sugar and beat, add 1/4 cup boiling water, fold in beaten white of an egg, add 1/3 cup Nectars and 1 tablespoon vanilla.

Have you a fruit-cake tucked away on your top pantry shelf ready for expected and unexpected entertaining. Why not have one, it’s as easy to make as layer cake, lasts for months and is mellow and moist to the last crumb, if it’s made with moist rich Sun-Maids. Men have a secret fondness for fruitcake. Just ask them! Make your own fruit-cakes. Try different recipes and various experiments with spices and flavorings. And don’t forget that plenty of rich raisins are the reason it’s called fruit cake.
G - is for Gingerbread

1 cup sugar, 1 cup molasses, 1 cup shortening, 3 eggs, 3 cups sifted all-purpose flour, 2 teaspoons ginger, 1 teaspoon cinnamon, ½ teaspoon salt, 2 teaspoons soda, 1 cup boiling water, 1 cup Sun-Maid seedless raisins. Wash raisins, drain and cut in slices. Cream sugar and shortening, add spices, salt, and molasses, and mix thoroughly; add beaten eggs, flour, and beat mixture for three or four minutes. Add boiling water, mix thoroughly, add soda which has been dissolved in a tablespoon of water, and beat again. Pour two-thirds of mixture into baking pan, sprinkle raisins over top, and add rest of batter. Bake 40 to 45 minutes in a moderate oven (250° to 300° F.).

And let's remember to make the Ginger-Bread Man with his eyes and buttons of raisins. And ginger snaps, ornamented with a fat raisin in the center. Ginger and raisins go together whether they're a bowl of Nectars and a jar of preserved ginger on a party table, or a slice of steamed ginger cake with raisin sauce poured over it for the children's supper.
H is for Hot Raisin Dumpling

Dough—1 cup sifted flour, ¼ teaspoon salt, 2 level teaspoons baking powder, 2 level tablespoons shortening, ⅓ cup (about) of milk. Filling—1 cup chopped Sun-Maid Raisins, 2 tablespoons fine cracker or bread crumbs, ½ lemon, juice and grated rind, 2 tablespoons sugar. Sift dry ingredients, rub in shortening, then add milk gradually mixing dough with a knife. Turn onto a slightly floured board and roll about ½ inch thick. Cover with raisin filling and roll up as for jelly roll; pinch ends firmly together. Place on a buttered plate and set in a steamer, cover closely and set over boiling water; cook 1 hour keeping water constantly boiling. Do not remove cover during cooking or pudding will not be light.

A good substantial pudding to top off with and you can go light on the rest of the dinner. Fond as we are of very light desserts, let's not forget how welcome an old-fashioned steamed or baked pudding is and let's have one every week. Indian pudding and carrot pudding, fruit cobblers and batter puddings, deep dish custard pie, things with apples and figs and walnut meats, all are the more attractive to taste and sight for the famous “cup of Sun-Maids.”
is for Ice Cream
Raisin Flavored

1 pint milk, 1 egg yolk, ¼ cup sugar for custard, ¼ teaspoon salt, 1 pint whipping cream, ½ cup sugar caramelized, 1 teaspoon vanilla, 1 cup Sun-Maid Seedless Raisins (plumped and chilled). Caramelize sugar, add 1 cup scalded milk and stir until dissolved. Add remaining sugar to egg yolk and combine with milk to make a custard. Cook until the custard coats the spoon. Remove from fire and add cold milk, cream, vanilla and salt. Freeze to a mush consistency, then add raisins and continue freezing until hard.

RAISIN CHOCOLATE SAUCE

Vanilla ice-cream from the “corner drug” becomes a party dessert with the addition of hot chocolate sauce poured over it. Here’s how to make it: 1 cup Sun-Maid seedless raisins, 2 squares chocolate, 1½ cups sugar, 1 tablespoon butter, 2 cups water, 2 teaspoons cornstarch, ½ teaspoon vanilla, salt. Wash raisins and drain. Cut chocolate into pieces, add sugar, butter, water, and boil 5 minutes or until chocolate is completely melted. Moisten cornstarch with a little cold water and add to chocolate mixture; add raisins and stir constantly until mixture boils and is smooth. Add vanilla, a few grains of salt, and serve hot or cold, preferably hot.
RAISIN RHUBARB JAM
5 cups diced rhubarb, 2 cups Sun-Maid Raisins, 5 cups sugar, 1 lemon, grated rind and juice. Cover rhubarb with sugar and let stand several hours. Bring to the boiling point over low fire and cook 20 minutes. Add raisins and lemon and cook 10 minutes. Pour into sterilized jars.

RAISIN PEACH CONSERVE
12 peaches, 3 oranges, 3 cups Sun-Maid Puffed Raisins, 1 cup walnut meats, sugar. Dip peaches in boiling water one minute, then plunge into cold water; drain at once and remove skins. Cut into quarters; put raisins and nuts through a food chopper. Wash oranges and cut into very thin slices (using skin) then cut slices into small pieces. Measure ingredients, allow an equal amount of sugar and cook all together very slowly until thick, stirring frequently. Pour into sterilized glasses and seal.

Raisins will take the flavor of fresh or canned raspberries, Concord grape juice, loganberries or mint. Raisins combine well with any fresh fruit except strawberries. The use of raisins with strawberries makes the strawberries taste like raisins, whereas with the other fruits, particularly those mentioned, the raisins take on the flavor of the fresh or canned fruit as the case may be.
K is for Kisses

3 whites of eggs, 1 1/4 cupfuls granulated sugar, 2 teaspoonfuls baking powder, pinch of salt, 1/2 cup Sun-Maid Raisins (chopped fine), 1/2 teaspoonful almond or vanilla. Beat the whites of eggs to a stiff froth, adding the salt, then beat in half the sugar and whip until the mixture will hold its shape. Sift the rest of the sugar with the baking powder, and fold into the egg whites, add the flavoring and the raisins. Line a baking pan with ungreased paper, dip a tablespoon into hot water, and drop the meringue from the end of the spoon (or force mixture through a pastry bag) onto the paper. Bake in very moderate oven, 250° F. for 1 hour.

Another crisp tid-bit for tea is Marguerites which can be fixed in the half hour before the guests arrive. Boil 1 1/4 cups sugar with 1/2 cup water until it threads. Add 6 marshmallows, cut in pieces. Pour on 2 beaten egg-whites, stirring constantly. Add 3/4 cup chopped Sun-Maids and 1/4 cup chopped walnuts and 1/4 teaspoon vanilla. Spread mixture on 2 dozen saltines and bake until a delicate brown in a slow oven (300 deg. F.).
L is for Lady Baltimore Cake Filling

Make your usual cake batter, bake it in three layers. Make two fillings for it, spread on the soft filling first, then the hard filling. Soft Filling—1 cup sugar, ⅓ cup water, ½ cup chopped walnuts or shredded almonds, 1 teaspoon vanilla, 1 teaspoon almond extract. Boil together until it reaches the very soft ball stage, beat three minutes and spread. Hard Filling—1½ cups sugar, 3 tablespoons cold water, 2 egg whites, 1 cup Sun-Maid Puffed Raisins, cut and steamed 10 minutes, 1 cup chopped walnuts or almonds, 1½ tablespoons grated orange rind, 2 teaspoons lemon juice. Put sugar, water, unbeaten egg whites in top of double boiler. Place over boiling water and beat with egg beater six minutes. Remove from fire and beat until thick enough to spread. Add other ingredients. If you have it, add ¼ cup sweet sherry flavoring, for the original Lady Baltimore Cake had quite a winey taste, although we were assured no wine was used in its composition.

When we visited Charleston, we stayed at the lovely old mansion where Owen Wister wrote “Lady Baltimore” and occasionally visited the Woman’s Exchange, where, like him, we had their marvelous Lady Baltimore Cake which was the inspiration for his book. The recipe is a Charleston secret, but this is our guess and on trying it at home, it tasted just about the same.
M is for Mince Meat

First Part—6 cups cooked meat, chopped, 3 cups suet, chopped, 12 cups apples, chopped, 4 cups sugar, 2 cups molasses, 1 quart boiled cider, 4 cups Sun-Maid Nectars Raisins, 4 cups Sun-Maid Puffed Raisins, 2 cups shredded citron. Second Part—2 oranges, juice and grated rind, 2 lemons, juice and grated rind, 1 tablespoon salt, 2 tablespoons cinnamon, 2 tablespoons nutmeg, 2 tablespoons allspice, 1 tablespoon cloves, 1 tablespoon almond extract, 1 glass jelly. Put all ingredients of first part in a large kettle and cook very slowly until apples are cooked and suet melted. When cooked, add ingredients of second part. Pour in sterilized jars and seal tightly.

This mince-meat, baked in patty shells and topped with whipped cream, makes a memorable dessert, and the small portions make it not too rich. Or you might heat the mincemeat, put it into a baked pastry shell and cover it with apple meringue: 1 grated apple, folded into two beaten egg whites and ½ cup sugar. Spread over top of pie and bake twelve minutes in moderate oven (325° F.).
Nut Pie Supreme

½ cup butter, 1 cup sugar, 1 cup Sun-Maid Raisins, 1 cup broken walnut meats, 4 eggs, 1 teaspoon vanilla. Cream the butter until waxy; add sugar gradually, beating well; add eggs unbeaten, one at a time, beating each one into mixture thoroughly. Add raisins, walnuts and vanilla. Pour into a pastry lined pie plate and bake about 30 minutes. Have oven hot for the first 10 minutes then reduce to moderate heat. A meringue may be added if desired in which case use 2 whole eggs and 2 egg yolks in the filling, using the 2 egg whites for the meringue.

Raisin Variations in Pies: Add a cup of Sun-Maid Nectars to a custard pie for a new taste-treat. Or combine two cups of cranberries with a cup of Sun-Maids, or two cups of rhubarb with a cup of Sun-Maids, or two cups of apple sauce with half a lemon added, or two layers each of bananas and raisins. Chocolate, prunes, dates, figs, lemon, apricots, peaches, blend with Sun-Maids, either Nectars or Puffed.
O is for Old English Cream Pie

2 eggs, 3/4 cup sugar, 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, 1/8 teaspoon allspice, 1/8 teaspoon clove, 1 cup hot milk, 1 1/2 cups cottage cheese, 1 tablespoon bread crumbs, 1 cup chopped Sun-Maid Raisins. Beat eggs and stir in sugar, salt, spices and hot milk. Add cottage cheese, crumbs and raisins and mix well. Pour into pastry lined pie pan. Put into hot oven (400° F.). After 15 minutes reduce heat and bake until firm.

Sun-Maids and cheese complement each other perfectly and are a compliment to any masculine guest, even a husband! Serve a bright little bowl of Nectars alongside the Roquefort, Camembert, New York Cheddar or Philadelphia Cream Cheese. Cluster raisins are expensive, Nectars cost about a fifth as much, taste fresher and are a newer fashion for table use. Try mixing Nectars and blanched almonds (black and white in a red bowl) as a gay accompaniment to after dinner coffee.
Raisin Cake

1/2 pound butter, 2 3/4 cups powdered sugar, 1/4 teaspoon salt, 1 1/4 teaspoon baking powder, 1 tablespoon vanilla, 2 cups Sun-Maid Nectars Raisins (directly from box), 4 eggs, 1 1/2 cups milk, 4 3/4 cups flour, 1 teaspoon mace. Sift powdered sugar and cream with the butter. Add eggs one at a time, creaming well before adding another. Add milk, then flour which has been sifted with baking powder, salt and mace. Add vanilla and fruit and beat thoroughly. Bake in 2 small greased paper-lined loaf pans in a slow oven, 250° F. about 1 1/2 hours.

The milk and egg puddings which appear with such comforting regularity on the children's bill-of-fare can all be jewelled with Sun-Maids. Bread puddings made with raisin bread, can use a cup of Sun-Maids besides. When you use these rich raisins in tapioca cream, cornstarch pudding, cereal pudding, chocolate pudding, cup custards, Spanish cream and rice pudding, you're adding a precious quota of energy to every first and second helping. Another reason for raisins!
Q is for Queen Soufflé

One cup Nectars or Puffed, 1 tablespoon butter, \( \frac{1}{2} \) cup sugar, 2 lemons, 4 eggs, 2 tablespoons chopped nuts. Boil raisins in half cup of water 5 minutes and drain. Cream butter, gradually add sugar and yolks of eggs well beaten. Add strained lemon juice and grated rind of one lemon and beat thoroughly. Fold in stiffly beaten egg whites and nuts, pour in buttered baking dish, set in pan of hot water and bake 30 minutes in moderate oven (375° F.). Or bake in custard cups or muffin pans about fifteen minutes, until brown and puffy.

When you use Sun-Maids in gelatin desserts, frozen custards, ice-box cakes and salads, plump them first, that is, cover them with cold water, bring to a boil, drain and chill. Use Nectars for that delicate, polka dotted effect and Puffed for their large handsome-ness and winey, Muscat flavor. When you grind Sun-Maids, lay the center of the food chopper in hot water a minute and the raisins will run through readily.
Raisin Moonlight

1 tablespoon granulated gelatin, 2 egg yolks, ¼ teaspoon salt, 12 marshmallows, 1 cup whipping cream, 2 tablespoons cold water, 1 cup milk, ¼ cup sugar, ½ teaspoon vanilla, 2 slices pineapple, 1 cup Sun-Maid Nectars Raisins (plumped). Soften gelatin in cold water. Scald milk in double boiler, pour over egg yolks which have been mixed with sugar and salt. Return to boiler and cook until custard coats the spoon. Remove from fire, add vanilla and softened gelatine and stir until dissolved. Add marshmallows while custard is hot to melt them partially. When cold, add fruit and set aside to chill. Serve in sherbet glasses.

Rice-and-raisins, the standing-order dish of our childhood, is still a favorite when we’re Big People, if it’s dressed up a little. So herewith is Rice Dainty, glorified rice and raisins. Plump ½ cup Sun-Maid raisins. Add to 1 cup cooked rice and chill. Fold 2 tablespoonfuls powdered sugar, ½ cup whipped cream, 1 teaspoon vanilla into rice mixture. Serve very cold.
S is for Sour Cream Pie

1½ cups sour cream, 1 cup sugar, 2 eggs, 1 tablespoon flour, ½ teaspoon each cinnamon and nutmeg, 1½ cups Sun-Maid Raisins. Mix flour, spice and sugar; add lightly beaten egg, sour cream and raisins. Pour into a pastry-lined pan and bake about thirty minutes in a moderate oven (360° F.).

Sandwiches are another Sun-Maid success. ½ cup chopped Bermuda onion to 1 cup chopped Sun-Maid Puffed on whole wheat bread, will appeal to the sophisticated taste. For the school lunch, mix ½ cup peanut butter, 1 teaspoon lemon juice with your cup of Sun-Maids. Or mix hard-cooked eggs, celery, a little onion juice, with mayonnaise and Sun-Maids. Or raisins, olives, cheese, pimento. Chopped raisins alone make a good stuffing for brown bread, crackers, cookies and small baking powder biscuits.
T is for Tuna Mousse

1 tablespoon granulated gelatin, \( \frac{3}{4} \) cup water, 1 cup flaked tuna fish, 1 cup Sun-Maid Nectars Raisins, \( \frac{1}{2} \) teaspoon powdered mustard in 1 teaspoon vinegar, \( \frac{1}{2} \) cup whipping cream, speck cayenne pepper or paprika. Plump raisins. Drain, chill. Soak gelatin in cold water; dissolve in hot water. Add to tuna and raisins; when cold, add mustard, pepper and whipped cream beaten stiff. Fold together and pour into cold wet molds. When firm, unmold on lettuce; serve with mayonnaise.

Foreign cooks put raisins to many an exotic use, even in the stuffing of chicken and in soup. Here is a raisin sauce for baked stuffed fish, which sounds Scandinavian.

2 tablespoons butter, 1 teaspoon salt, 1 tablespoon brown sugar, 1 tablespoon grated horseradish, 2 tablespoons flour, \( \frac{1}{4} \) teaspoon pepper, \( 1\frac{1}{2} \) cups water, 1 small lemon (juice only), speck cayenne pepper, \( \frac{1}{2} \) cup chopped Sun-Maid Raisins. Melt butter in sauce-pan, add flour, salt, pepper, cayenne and brown sugar. Mix well, add water and cook until mixture is thick, stirring constantly. Add raisins, horse-radish and lemon juice. Serve hot.
U - is for
Upside-Down Cake

4 slices canned pineapple, 2/3 cup Nectars, 2/3 cup brown sugar, 3 tablespoonfuls butter, 3 egg yolks, 1/3 cup granulated sugar, 1 1/2 tablespoons lemon juice, 1 teaspoon grated lemon rind, 3 egg whites, 1/4 teaspoon salt, 2 tablespoons flour. Plump Nectars by covering with cold water, bringing to boil and boiling five minutes, drain. Melt butter in frying pan, add brown sugar and stir until just melted, and remove from fire. Arrange pineapple in melted sugar and scatter over it the Nectars, filling the holes in the pineapple. Mix cake batter. Beat egg yolks and add sugar gradually, then lemon juice and grated lemon rind. Beat egg whites until stiff, add salt. Gradually add the flour, alternating with the egg whites to egg yolk mixture. Pour mixture over fruit in the frying pan. Bake in a slow oven (325° F.) about thirty minutes. Remove from pan, serve fruit side up, either hot or cold, with remaining pineapple juice and whipped cream slightly flavored with vanilla. This makes a delicate, rich, last-minute dessert.

In frostings and fillings, Sun-Maids, either whole Nectars, or chopped Puffed, heighten the flavor of seven-minute and boiled frosting, marshmallow, mocha, chocolate, walnut, citron, cream and almond fillings. Add from 1/4 to 1/2 cup of Sun-Maids to your favorite recipes. Decorate boiled frosting spread on the cake and still soft with an outer and inner circle of Sun-Maid Puffed, plumped in boiling water, for a modernistic, snow-white-and-rich-black, cake decoration.
Vegetable Salad

1 cup chopped raw carrots or cooked lima or string beans cold, 1 cup diced celery or cubed cucumbers, 1 cup Sun-Maid Nectars Raisins, mayonnaise. Combine with just enough mayonnaise to moisten. Arrange on lettuce. Garnish with mayonnaise and a dash of paprika. Serves six.

Sun-Maid Salads are as endless as your imagination. Be an adventurer and try out your own salad ideas. Of course, Sun-Maids, plumped in boiling water and chilled are tempting in almost all fruit salads, adding black grace-notes to the salad symphony. But try, too, sprinkling a very few through a cold meat salad, or with green pepper rings and cottage cheese, or with the sour-sweet of cole slaw or with carrots and celery and tomatoes. Cold fish salad, a la Sun-Maid is daring and delightful.
W is for Waffley Good Waffle Sauce

½ to 1 pkg. Sun-Maid Raisins, 1 slice orange or lemon rind, 2 cups cold water. Put raisins and water in saucepan and bring to boiling point. Add slice of orange or lemon and cook slowly for 30 minutes. Sugar may be added, but it is not necessary. Stewed raisins being very rich should be served in small portions. This sauce can be served on slices of toasted stale sponge cake for dessert, or on bread toast for the children. Vary the flavor of the sauce with cinnamon, nutmeg, cloves, orange, vanilla, or a very little almond extract.

For a delightful Savory Sauce—Cream 1 tablespoon of butter and 3 tablespoons of flour and a few grains of salt; moisten with cider to a thin paste. Wash one cup of Sun-Maid Seedless Raisins and boil one minute in one cup of grape juice and one cup of cider. Add butter and flour paste, stirring constantly until mixture boils clear. Serve hot with baked ham.
X is for Xmas Pudding

1 cup soft bread crumbs, 1 cup finely chopped suet, 1 cup chopped apples, 1/2 cup brown sugar, 1 cup Sun-Maid Puffed Raisins, 1 cup Sun-Maid Seedless Raisins, 1/2 cup chopped walnuts, 1/2 cup sliced citron, 1/2 cup flour, 1/2 teaspoon each nutmeg and cinnamon, 1/4 teaspoon cloves, 1/2 teaspoon salt, 2 eggs, beaten well, 1/2 cup milk. Mix bread crumbs, suet, chopped apples, sugar, fruits and nuts; sift flour, spices and salt. Combine mixtures, add eggs and milk. Butter a covered mold well and dredge with sugar. Have a kettle half full of boiling water; place a rack or plate on the bottom, set the tightly covered mold on the rack and cover kettle. Keep water constantly boiling until pudding is cooked, about 2 hours. Serve with a hard or foamy sauce.

For the Xmas Turkey, here is a raisin and cranberry relish:

1 1/2 cups Sun-Maid Puffed Raisins, 2 cups or 1 pint of cranberries, 1 orange, 1 lemon, 2 cups brown sugar, 1/2 cup vinegar, 2 cups Sun-Maid Puffed Raisins, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1/2 teaspoon cloves. Cut cranberries in halves and wash in a colander to remove seeds. Wash orange and lemon and cut into very thin slices, then cut into small pieces. Mix ingredients and cook very slowly until thick. Pour into sterilized glasses and seal until ready to serve.
Y is for Yorkshire Tea Cakes (made with Yeast)

Sift a teaspoonful of salt with six cupfuls of flour, and 5 tablespoonfuls of sugar, 3 times, and rub into this \( \frac{1}{2} \) cup butter. Add 2 cups Nectars. Dissolve \( \frac{1}{2} \) yeast-cake in \( \frac{1}{4} \) cup warm water, add to flour, and add enough milk to make a dough, soft enough to handle, about 2 cups. Keep the dough as soft as possible. Turn it out on a floured board and roll out about half an inch thick; cut into round cakes. Lay them in a buttered pan, not too close together and set in a warm place where they will rise 3 times as thick as they were to begin with. An hour should bring them to the right stage. They should then be baked quickly, split, buttered and served hot.

If you're a health fan and make bran muffins for breakfast, add a cup of Nectars to the batter and please the family palate. Johnny-cake, oatmeal muffins, sweet muffins, steamed brown bread, rice muffins, cinnamon rolls for Sunday morning breakfast, one and all deserve their cup of Sun-Maids.
Z is for Zoological Cookies

Cream together 1 cup of shortening with 2 cups of brown sugar; add 4 cups rolled oats, \( \frac{1}{2} \) ts. salt, ground fine, 1 cup Sun-Maid Puffed or Nectars, 1 teaspoon nutmeg, 1 teaspoon ginger, 1 teaspoon vanilla, 1 teaspoon soda which has been dissolved in \( \frac{1}{2} \) cup boiling water. Add enough flour to make soft dough. Let the mixture stand in the ice-box, then roll thin, shape with animal cookie cutters and bake. The colder the dough becomes, the easier it is to make the cookies thin.

Now Mother, it would be nicer if you’d cut out your zoo with a sharp knife rather than a cooky cutter. The children will get lots of fun out of your artistic effort. Remember, camels have humps, elephants have trunks, leopards have spots (raisins for spots), the giraffe has a neck a mile long.
And now to go into conference over the delightful subject of Technical Differences in Sun-Maid Raisins, which’ll help your judgment when you go a marketing.

The **SUN-MAID NECTARS (RED BOX)** is a round, fat, seedless raisin, tempting to eat by the handful as a between-meal treat! The Nectars is the raisin for that polka dot effect on salads and garnishings, where no cooking is required. And for baking into cup custards and cakes and things where delicacy is desired. Notice the Nectars Fragrance, so like the fragrance of ripe grapes on the vines.

The **SUN-MAID PUFFED (BLUE BOX)** is a big, plump, fruity fellow; best friend of pies and sumptuous cake where we look for richness and flavor. The surprise story of Sun-Maid Puffed Muscats is that instead of coming in a sticky mass, to be painstakingly separated, before flouring (as with old-fashioned Muscats) they are moist and free-flowing.

The **SUN-MAID SEEDLESS** is the same raisin as the Nectars but without the special process which makes seedless raisins into Nectars. There is a difference of flavor between Nectars and Seedless and flavor-fans are divided about 75% for Nectars and 25% for Seedless.

The **SEEDED MUSCAT** is the same raisin as Sun-Maid Puffed but not put through the Puffing Process. It is the rich, moist raisin that’s been a prime favorite on all cooking occasions for a generation, but selected for quality by rigid Sun-Maid standards.

The **"MARKET DAY SPECIAL" bags (4 and 2 lbs.)** get every bit the same treatment for quality and cleanliness that the packaged goods do. As they cost less they are naturally not quite such a perfect selection as to size. But no Sun-Maid Raisin emerges from the Sun-Maid plant unless it’s a top-notch.
Sun-Maid Raisin Nut Cake

Cream 2/3 cup butter with 1 cup brown sugar, add 1/2 cup molasses, two beaten eggs and 1 cup sour milk, in which has been dissolved 1 teaspoon baking soda. Mix and sift 2 1/2 cups flour, 2 teaspoons baking powder, 1 1/2 teaspoons cinnamon, 1/2 teaspoon cloves. Add to dry mixture 1 1/2 cups Sun-Maid Puffed Raisins (cut in pieces) and 1/2 cup of coarsely chopped walnuts. Combine dry ingredients with first mixture and bake in three layers in moderate oven. Cover generously with your favorite icing.