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DEDICATION

THIS BOOK IS DEDICATED "TO MOTHER" WHO IN ADDITION TO HER MANY OTHER RESPONSIBILITIES IS VITALLY INTERESTED IN PROVIDING "GOOD THINGS TO EAT." BY CALLING HER SPECIAL ATTENTION TO CALIFORNIA'S SUN-MADE RAISINS. BECAUSE OF THEIR WONDERFUL FOOD VALUE AND LOW PRICE. WE ARE HELPING HER TO SOLVE THE "HIGH COST OF LIVING" PROBLEM

P. S.—For our 1915 Panama-Pacific World's Fair Edition we are changing these recipes, and new recipes in which raisins play an important part will be thankfully received. Mail recipes to Recipe Department,

CALIFORNIA ASSOCIATED RAISIN CO.
FRESNO, CAL.
CALIFORNIA’S SUN-MADE RAISINS

“The Gems of Food”

Madam, in this book there are 64 recipes that will show you how to make many delicious dishes with raisins—a dish for every day in the year.

Here are many delicacies that you have never tasted. Here is a great variety of flavors that will enable you to please the whole family with “new things” every now and then. The use of this book will make the meals easier to plan. And it will suggest to you many foods of great benefit for both children and grown-ups.

All Prize Recipes.

Note especially the large number of charming desserts to which raisins add the zest. Most men like desserts, and most men want them constantly if there are plenty of new flavors to tempt them. Here are those flavors, in desserts that are healthful—desserts that are good for children. And here are a sufficient number of recipes to prevent any monotony.

All are prize recipes—selected from thousands. We have eliminated all those that are commonplace. We have printed in this book only those that produce the most delicate and most palatable foods.

You owe these foods to your family, madam, for raisins are the “gems of food.” They are rich in food value, and they have an invaluable gentle laxative effect.

Note the Food Value

One pound of California’s Sun-Made Raisins are equal in food value to:

<table>
<thead>
<tr>
<th>1 1/8 lbs. of beef</th>
<th>4 3/4 lbs. of fish</th>
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<tr>
<td>4 1/4 lbs. of potatoes</td>
<td>2 lbs. of eggs</td>
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<tr>
<td>1 lb. of bread</td>
<td>6 lbs. of apples</td>
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<td>4 lbs. of milk</td>
<td>5 lbs. of bananas</td>
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The Economy

Raisins, then, are economical because they supply the body with needed food-properties. Nothing that is food is waste. Raisins are not a luxury. Economize by doing without other edibles that do not produce health, strength and energy. Never be without raisins. Keep them always in the house. Give them to the children after school in place of questionable candy.

Many people eat a few raisins to dispel faintness. Mountain guides and others who travel long distances through forests often depend only on raisins and a little flour for food.

A handful of raisins eaten every night is an excellent natural laxative. The fruit juices and the bulk keep the bowels in perfect condition.

It is these food and medicinal qualities in raisins that makes them so healthful, and it is because of the fact that raisins are so healthful that you should serve them every day in one of the attractive ways described in this book.

How Raisins Are Produced

We are referring now to California raisins, the finest raisins the world produces.

They are made from delicious amber-colored grapes that grow in the great San Joaquin Valley, California—grapes so delicately tender and sweet that they will not keep long enough to ship fresh to distant markets.

These grapes are laid out in trays in the vineyards and "cured" for three weeks in California's golden sunshine. The sun alone brings out the sugar. The raisins are absolutely free from any artificial touch. The satin-like skin protects them from every outside contamination. They are as pure, good and wholesome as anything can be.

Three Varieties, Sold by all Retailers

There are three varieties of California raisins, as follows:

1. The SEEDED raisin, from which the seeds are extracted. This variety is used for ordinary cooking purposes, in raisin bread, in puddings, etc., where a delicious, sweet raisin of fairly large size is desired.

2. The SEEDLESS raisin, made from a seedless grape. This is used in making small cakes and cookies, and other foods
in which a small size, seedless raisin gives the best results. Better than the foreign currant mentioned in many cook books, more meaty, luscious and cleaner.

3. The LAYER raisin (loose, or in clusters), the raisin that is served in all hotels as a dessert with nuts. It contains the seeds.

Don’t Miss These Delicious Foods

Don’t put this book down before you have started to prepare a dish after one of these recipes.

Raisins are good to eat, and too good for you to neglect, when you plan your meal. Nothing Nature ever grew was better for children. Raisins cost less than candy. Children like them as well. And think of the benefits!

In every recipe in this book raisins add a flavor that can be produced in food in no other way.

Here are recipes for every day, every meal, every kind of entertainment, and every preference of the palate.

Serve one of these good things to the family at dinner tonight. See how delighted every member will be.
RAISIN RECIPES

Bread

Prize Raisin Bread
Roll raisins in flour to insure even distribution. Soak 1 yeast cake in 1 1/2 cups of potato water; mix enough flour to make a stiff batter; beat five minutes. Let stand overnight. In the morning scald 2 cups sweet milk, into which put 1 rounded tablespoon lard, 1 tablespoon salt, 3 tablespoons sugar. When milk is luke-warm mix with the yeast; add enough flour to make a stiff batter; beat about ten minutes; let rise; when sufficiently raised, add 1 package of Seeded Raisins; mix; add more flour and knead until dough is smooth; let rise. Make into loaves and bake one hour. When baked wet top of loaves with sugar and hot water to prevent the crust becoming hard.

Home Made Raisin Bread
One pint water, 1 pint sweet milk; 2 ounces sugar; 1 ounce salt; 2 ounces lard; 1 1/2 ounces compressed yeast; 2 packages Seeded Raisins; 4 pounds flour (white or wholewheat). Have milk and water warm; dissolve yeast in water. Mix dough thor-
oughly. Let dough raise well then punch down and let raise again. Mould in round loaves and when raised bake in hot oven of about 450 degrees. When potato yeast is used, use 1 pint of yeast and 1 pint of milk or water.

Raisin Bread Cake

Two cups light dough; 1 1/2 cups granulated sugar; 1 cup shortening; 1/2 butter; 1/2 cup sweet milk; 2 eggs; 1 scant teaspoon soda; 1 cup chopped raisins; spice to taste. Mix with hands
until smooth all ingredients except milk and raisins, which should then be added. If too thin add a little flour; oven slow; will bake in 30-50 minutes.

Graham Raisin Bread
1 quart water; 2 ounces lard; 2 ounces sugar; 2 ounces molasses; 1 1/2 ounces salt; 2 1/2 ounces compressed yeast; 2 packages Seeded Raisins; 1/2 pound chopped nuts; 2 pounds graham flour. Let dough raise twice and when raised again, bake in medium hot oven.

Raisin Brown Bread
Three cups yellow corn meal; 1 1/2 cups graham flour; 1 1/2 cups white flour; 1 cup N.O. molasses; 1 teaspoon soda dissolved in 1/2 cup hot water; 1 teaspoon salt; enough sour milk to make soft batter. Mix flour and salt, then molasses with soda, stir until foamy, then add milk and 1 package Seeded Raisins. Fill mold half full and steam three hours.

Sweet Raisin Rolls
One quart milk; 4 ounces lard; 4 ounces sugar; 1 1/2 ounces salt; yolks 5 eggs; 2 ounces compressed yeast; 4 pounds flour; 2 packages Raisins; 1/2 ounce spices. Bake in hot oven. When cold wash over with thin water icing.

German Nut Loaf
One-half package Seeded Raisins; 1 cup chopped nuts; 1 egg; 2 cups milk; 1/2 cup sugar; 1/4 teaspoon salt; 4 teaspoons baking powder; 4 cups flour. To the flour add the baking powder, salt, sugar, raisins and nuts. Mix thoroughly, then add beaten egg and milk. Grease a pan and pour in this mixture. Put into moderate oven and bake 40 minutes.

Scotch Bun
Take 1 1/2 breakfast cupfuls of flour and rub into it 1/2 pound of shortening and 1/2 teaspoon of baking powder; mix to firm paste with the water and roll out in a thin sheet. Grease the inside of a large cake pan and line it neatly with this paste, reserving a piece for the top of the cake. Now mix together in a large bowl the following ingredients: 1 pound flour; 1/2 pound sugar; 3 packages Seedless Raisins; 1/2 pound orange
peel minced; \( \frac{1}{4} \) pound almonds; 2 teaspoons cinnamon; 2 teaspoons ground ginger; \( \frac{1}{2} \) teaspoon pepper; 1 small teaspoon carbonate of soda; 1 large teaspoon cream of tartar; 1 cup milk or just as much as barely moistens it all. Mix thoroughly and put in cake pan already lined with paste, placing reserved piece of paste on top. Brush over with milk in which dissolve teaspoon of sugar, and prick over with fork. Attention is drawn to the fact that this has neither butter nor eggs; depends for richness and flavor on raisins.

Cookies

Fruit Cookies

One pound sugar; 1 pound dark brown sugar; 1 pound butter; 1 1/2 packages Seedless Raisins; 2 1/2 pounds flour; \( \frac{1}{2} \) cup molasses; 8 eggs; cinnamon and cloves to taste; 1 teaspoon soda dissolved in a little hot water. Cream butter and sugar as for a regular cake and mix accordingly. Drop a tablespoonful on a buttered pan and it should spread like a cookie. If too thin a little more flour may be added. This is a very large amount.

Hermits

Two cups sugar; 1 cup butter; \( \frac{1}{2} \) package Seeded Raisins, chopped; 3 eggs; \( \frac{1}{2} \) teaspoon soda dissolved in 3 tablespoonfuls of milk; a small grated nutmeg; 1 teaspoon each of cloves and cinnamon and 6 cups of flour. Roll about \( \frac{1}{4} \) inch thick and bake in a quick oven.

Marguerites

Make a paste of a cup of chopped nuts and a half package Seeded Raisins, mixed with boiled icing. Spread on wafer crackers and put in a hot oven for a minute only to give them a delicate brown. Very nice with chocolate or coffee for light refreshments.

Macaroons

Half a package Seeded Raisins, chopped; \( \frac{1}{2} \) cup chopped peanuts; 1 cup powdered sugar; 1 large tablespoon of flour and whites of 2 eggs. Drop mixture on buttered paper and bake a light brown.
Oat Meal Cookies
Beat 1 cup of brown sugar to a cream with \( \frac{3}{4} \) cup of shortening (half butter, half lard); add 2 eggs well beaten; \( \frac{1}{2} \) teaspoon vanilla; \( \frac{1}{2} \) cup hot water in which has been dissolved \( \frac{1}{2} \) teaspoon soda. Then add 2 cups sifted flour; 2 cups oat meal; \( \frac{1}{2} \) package Seeded Raisins, chopped; \( \frac{1}{2} \) teaspoon salt. Drop on floured bottoms of inverted pans.

Raisin Tarts
Cook \( \frac{1}{2} \) package of Seedless Raisins in \( \frac{1}{2} \) cup of water until soft; add a few drops of lemon juice. Sugar may be added or not according to individual taste, as the raisins will be sweet enough for most tastes. Cool, fill into tart shells; or it may be spread on crackers.

Raisin Chocolate Cookies
Two eggs; 1 cup brown sugar; \( \frac{1}{2} \) cup flour; 1 teaspoon baking powder, sifted with flour; \( \frac{1}{2} \) teaspoon cinnamon; \( \frac{1}{2} \) teaspoon allspice; \( \frac{1}{2} \) glass brandy; \( \frac{1}{2} \) package Seedless Raisins, mixed together with walnuts, citron and candied orange peel; 4 tablespoons chocolate. Drop teaspoonful into pan and bake in moderate oven about ten or fifteen minutes.
Raisin Cookies

One pound sugar; 1 pound dark brown sugar; 1 pound butter; 1 1/2 packages Seedless Raisins; 2 1/2 pounds flour; 1/2 cup molasses; 8 eggs; cinnamon and cloves to taste; 1 teaspoon soda dissolved in a little hot water. Cream butter and sugar as for cake. Drop teaspoonful on buttered tin and bake.
Cake

Raisin Loaf Cake
A piece of raised dough; 1/2 cup butter; 3 eggs well beaten; 1 cup walnuts, chopped; 1 pound Seeded Raisins; 1 tablespoon cinnamon. Mix well and let raise until light; bake in a mold.

Raisin Layer Cake
Cream 3/4 cup butter with 2 cups sugar, add yolks of 4 eggs well beaten. Mix 3 cups flour, 21/2 spoons baking powder. Add this alternately with 1 cup milk; 1 teaspoon lemon extract. Bake in four jelly cake tins. Put together with raisin cream made of 4 whites of eggs beaten well, with 1/2 cup powdered sugar and 1/2 package of Seeded Raisins chopped fine.

Light Raisin Cake
One cup butter; 2 cups sugar; 3 eggs; 1 cup milk; 4 cups flour; 1/2 package Seedless Raisins; 4 teaspoons baking powder. This will make two loaves.

Coffee Cake
One cup molasses; 1 cup butter; 1 cup sugar; 1 cup cold coffee; teaspoon of soda; 1/2 teaspoon of clove; allspice and cinnamon; 1/2 package of Seedless Raisins; cup currants and small piece citron.

Graham Fruit Cake
Three cups graham flour; 2 cups white flour; well mixed. Add 2 cups sugar; 1 cup molasses; 2 cups milk; 1/2 package Seedless Raisins; 1/2 pound currants; 1 teaspoon soda; 2 teaspoons cloves; 2 teaspoons ginger; 2 teaspoons cinnamon; 1/2 teaspoon salt. This makes 2 good sized loaves. When stale this may be steamed and used as pudding.

Raisin Cake
Put 1 pound butter into a basin, warm it, beat it to a cream and add gradually, 1 pound sifted flour; the same of crushed loaf sugar and the yolks of 6 eggs. Stir these well, and when they are incorporated add a wineglass brandy; 1 grated nutmeg; 1 teaspoon water, and lastly the whites of 6 eggs whipped
to a froth. Work well until the mixture has a light creamy appearance, then add 1 package Seeded Raisins, finely chopped and sprinkled over with 1 breakfast cup flour to make them mix easier. Pour the mixture into a tin or mold lined with well buttered paper. Bake 1½ hours, turn out when done; it is ready for use. A few rose leaves steeped in the brandy will add to the flavor of the cake.

**Potato Cake With Raisins**

One cup butter; 2 cups sugar; 2 cups flour; 1 cup mashed potatoes; ½ cup milk; 1 cup chopped walnuts; ½ package Seedless Raisins; 1 cup chocolate; 4 eggs; ¼ teaspoon cinnamon; ¼ teaspoon cloves; ¼ teaspoon nutmeg; 2 teaspoons baking powder. Spread dough in bread pan and bake in medium oven.

**Grand Duke Cake**

Bake good white cake in long sheets; put filling in as thick as cake layer. **Filling**—1 pound figs; 1 pound citron; 1 pound blanched almonds; 1 package Seeded Raisins; 1 pound walnuts. Chop all fine and mix with boiled icing, made with 2 cups sugar, whites of 4 eggs. Mix well with fruit and add juice of 2 lemons and 2 oranges and ½ cup brandy.

**Fresno Raisin Cake**

Two-thirds cup of shortening and 2 cups sugar creamed together; 1 cup sweet milk; ½ package Seedless Raisins; 3 cups flour, sifted 3 times; 2 teaspoons baking powder; whites of 4 eggs beaten stiff. Bake in 2 layers. Put together with raisin filling prepared as follows: 1 cup white sugar; ½ cup water. Cook together until it threads then gradually stir in the beaten whites of 2 eggs; then add ½ package of chopped raisins and ½ cup chopped walnuts.
RAISIN RECIPES

Candy

Raisin Fudge
Melt 2 tablespoons butter; add 2 cups sugar; 2-3 cups milk; heat to boiling point. Add 2 squares chocolate; boil 13 minutes. Remove from fire; add 1 teaspoon vanilla and stir until creamy. Just before it becomes creamy add 1/2 package Seeded Raisins and 1/2 cup nuts; then pour into a buttered platter and mark in squares.

Raisin Chocolates
Select smooth Seedless Raisins. Put 1/2 pound cake of vanilla sweet chocolate in a sauce pan over boiling water, and when melted add 2 level teaspoons butter and 2 of boiling water. Dip raisins and put on oiled paper.

Raisin Brittle
One-fourth cup Seeded Raisins, 1/4 cup figs, 1/4 cup Brazil nuts, 1/4 cup sliced cocoanut. Grease tin plates and scatter nuts and fruit over them. Then boil until good and brittle the following: 2 cups sugar; 1 teaspoon butter; 1/4 cup vinegar; 1/2 cup water. Pour into plates containing fruit. Break in pieces when cold.

Raisin Cake
Two eggs well beaten; 1 cup butter; 3 cups sugar; 5 cups flour; 2 cups milk (sour); 1 teaspoon soda; 1 package Seeded Raisins; 1 cup walnuts; 1 teaspoon cinnamon; 1 teaspoon cloves. Cream butter and sugar; add eggs, milk, flour with soda sifted through it; add spices and raisins and walnuts.

Raisin Cup Cakes
One pound Seedless Raisins; 1 pound flour; 1/2 pound brown sugar; 1/4 pound lard; 1/4 pound butter; 1 teaspoon bicarbonate
of soda; 1 teaspoon salt; 2 teaspoons nutmeg; 2 eggs; 1 small cup milk. Mix flour, salt and soda together, rub in lard and butter, then add nutmeg, raisins and sugar and mix all well together with the eggs and milk. Put into small well greased baking tins and bake in a quick oven for half hour.

Mahogany Cake

Three eggs; 1/2 cups of sugar; 1/2 cup butter or lard; 1/2 cup sour milk; 1 teaspoon vanilla; 1 teaspoon soda in the milk; 2 cups flour; 1/2 package Seeded Raisins through the meat chopper. Cook 1/2 cup chocolate in 1/2 cup milk and add while hot.

Splendid Raisin Cake

One-quarter cup butter or lard; 1 cup sugar; 1/2 cup milk; 2 1/2 teaspoons vanilla; 1 3/4 cups flour; 1/2 package Seedless Raisins. Cream butter and add sugar gradually; add beaten eggs and milk; add the flour sifted with baking powder; add vanilla and raisins. Bake in layer tins about 20 to 30 minutes. Filling—Whip 1/2 cups heavy cream until stiff; add 1/2 teaspoon vanilla; 2 teaspoons powdered sugar; 1 package Seeded Raisins, chopped.

Raisin Filling for Cake

One and one-half cups of sugar; 1/2 cup water; package Seeded Raisins; whites of 2 eggs. Boil sugar and water until it will spin a thread when dropped from a spoon. Beat the whites of eggs until stiff like frosting; slowly add the hot syrup, beating constantly; add the raisins ground in a coarse food grinder, and beat the mixture until it thickens. Place upon the cake while still warm and set away to harden. A cup of chopped walnut meats may be added to this if desired.
Pie

Raisin Pie
One-half package Seeded Raisins; 1 cup sugar; 1 cup sour cream; 1 egg; 1-16 teaspoon cloves; a few grains of nutmeg and allspice. Cook the Raisins until tender, drain, add beaten egg, sugar and sour cream. Beat well together; add spices, put in crust and bake from 25 to 30 minutes.
Raisin Pie
Cook together 3/4 package of Seeded Raisins, 1 1/2 cups water, 1 cup sugar, 1 level tablespoon flour (sift sugar and flour), butter size of an egg, pinch of salt. When cool add 1 well beaten egg and bake with two crusts. Paste for pie: 1 cup flour well sifted; 2 tablespoons lard well rounded; 3 1/2 tablespoons cold water, pinch salt.

Raisin and Rhubarb Pie
One-half package Seeded Raisins and one cup rhubarb chopped together; 1 cup sugar; the grated rind and juice of 1 lemon, 1 well beaten egg. Bake in double crust. Serve with whipped cream.

Mock Mince Pie Meat
Mix three pints chopped apples and 3 pints green tomatoes, chopped. Drain, then add 4 cups brown sugar; 1 1/4 cups vinegar; 2 packages Seeded Raisins; 3 teaspoons allspice; 3/4 teaspoon mace; 3/4 teaspoon pepper; 2 teaspoons salt. Bring gradually to boiling point and let simmer 3 hours, then add 3/4 cup butter. Turn into glass jars as soon as made.
Raisin Pie—without Eggs

One package Seeded Raisins; 1/2 teaspoon cinnamon; 1/2 tablespoon butter; 1/2 cup sugar; tablespoon flour and pinch salt. Cover raisins with boiling water, add cinnamon and cook 20 minutes. Mix sugar, salt and flour and sprinkle half on lower pie crust; add raisins and sprinkle with other half of sugar, etc.; add few dots of butter on upper crust and bake.

Mince Pies without Brandy

Temperance mince pie is made as follows: 1 1/2 pints chopped meat; three pints chopped apples; 1/2 pint each of vinegar and fruit syrup; 2 pints sugar; 1 1/2 packages Seeded Raisins; 2 tablespoons cinnamon and a grated nutmeg. Before putting on top crust, drop over each pie, bits of butter.

Raisin and Cranberry Pie

One package Seeded Raisins, 1 cup cranberries, chopped together; 1 cup sugar; 1/2 cup water; 1 tablespoon flour; 1 teaspoon vanilla; pinch of salt.

Fowler Raisin Pie

Three eggs; 1 cup of sugar; 1 cup cream, sweet or sour (sour preferred); 1/2 teaspoon cloves; 1/2 package Seeded Raisins. Beat the yolks of eggs and the white of one, keeping the remaining two for frosting. Add sugar, cream, cloves and raisins. Bake in a rich pie crust in a slow oven. When done beat the whites of the 2 eggs until stiff; add 2 tablespoons of granulated sugar. Place in oven and bake until light brown. This will make one pie.
Puddings

Rice Pudding
Boil rice until tender; 1 quart milk; 3 eggs beaten light; 4 tablespoons sugar; 1 teaspoon vanilla; 1 1/2 cups cooked rice; 1/4 package Seedless Raisins. Put in dish, grate nutmeg over top and bake until brown.

Gelatin Pudding
Soak 1/2 package gelatin in 3/4 cup of cold water; add one cup of sugar. Let stand a while, add juice of lemon and grated rind and 1 pint of hot water. Let this stand until it begins to set, then beat in the stiff whites of 2 eggs and 1/2 package of Seeded Raisins. Serve with cream or custard sauce.

Raisin and Apple Tapioca
Boil 3/4 cup tapioca in one quart boiling water with 1/2 teaspoon salt, in double boiler, until transparent. Pare and core 7 or 8 apples, put them in a deep round dish, fill apples with 1/2 package Seedless Raisins, sprinkle 1/2 cup sugar over the apples then pour on the boiled tapioca. Bake until the apples are soft. When cold serve with cream.

Sweet Plum Pudding
(Not too rich) 1 cup suet, chopped fine; 1 cup molasses; 1 cup milk (sour preferred); 1/2 package Seeded Raisins and 1 pound figs, chopped fine; 3 1/2 cups flour; 2 eggs; teaspoon cloves; 2 teaspoons cinnamon; 1 grated nutmeg; a little salt; 1 teaspoon soda dissolved in a little water. Fill molds two-thirds full and steam 3 hours.

Fruit Pudding
One cup dried figs; 1 cup chopped prunes; half package Seeded Raisins; 1 10c can marshmallows cut in quarters; 1 cup chopped walnuts; 1 cup of powdered macaroons or nabisco wafers; 1/2 cup sugar. Mix well and serve with rich cream.
Raisin and Nut Dessert

A very hearty, wholesome dessert can be made by soaking raisins a few minutes in warm water and mixing with an equal quantity of any kind of nuts. Whipped cream is a very desirable addition to this.

Puddings

Raisin Puffs

Two eggs; 1/2 cup butter; 3 teaspoons baking powder; 2 tablespoons sugar; 2 cups flour; 1 cup milk; 1/2 package Seeded Raisins, chopped fine. Steam 1/2 hour in small cups.

Steamed Indian Pudding with Raisins

Scald 2 cups Indian meal with boiling water; add 1 teaspoon salt; 1/4 cup molasses; 1/2 package Seeded Raisins. Dissolve 1/2 teaspoon soda in warm water, add to the meal, adding warm water enough to make batter that will pour. Turn into a well greased pail, cover tightly, and steam steadily 3 hours.
Cocoanot and Raisin Pudding

Put ½ pound shredded cocoanut into a pudding pan. Break in pieces 6 small sponge cakes; over these pour boiling quart of milk with tablespoon of butter melted in it; add 4 tablespoons sugar. Let stand an hour, covered closely. Mix 1 package of Seeded Raisins with 4 well beaten eggs and bake in a slow oven. This is delicious either hot or cold.
Tapioca Fruit Pudding

Soak 1 cup tapioca in quart of water overnight; add cup sugar and 1/2 package Seeded Raisins; 1 pineapple sliced very thin or 5 apples pared and sliced thin. If needed add a little warm water. Bake 1 1/2 hours. Beat whites of 2 eggs to a stiff froth; add 2 tablespoons pulverized sugar, spread over pudding and brown. Serve with cream.

English Plum Pudding

Take 1 pound Seeded Raisins, mix with a pound of currants, and 1/2 pound minced orange peel, dust over with 1/4 pound flour. Chop fine 1 pound suet, add to it 1/4 pound of brown sugar; 1/2 nutmeg, grated; 3/4 pound stale bread crumbs; mix all the ingredients together. Beat 5 eggs without separating until light, add to them 1/2 pint grape or orange juice, pour over the dry ingredients and mix thoroughly. The mixture should not be wet but each particle moistened. Pack this into small greased kettles or mold. It will fill two 3-pound kettles. Put the covers on the kettles and steam steadily for 10 hours. The easier way is to get the ingredients ready the night before, then let steam all day. Take from the steamer, remove lids until pudding is cool, then replace lids and put puddings away. They will keep in a cool place for several months or a year.

Raisin Bread Pudding

Make a custard of a quart of milk; 3 eggs and 4 tablespoons sugar; add bread in small pieces and 1/2 package Seeded Raisins. Flavor with vanilla and nutmeg and bake.

Apple Meringue with Raisins

Pare, core and place in deep plate, 7 or 8 apples. Mix 1/2 package of Seeded Raisins, chopped fine, with lemon, sugar and nutmeg, and fill the apples with the mixture. Sprinkle
sugar over the top and water enough to cover the bottom of the pan. 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.

Graham Pudding
One and one-half cups graham flour; 1 cup milk; ½ package Seeded Raisins; ½ cup molasses; ½ teaspoon salt; 1 teaspoon soda. Mix well, put in 2 quart pan and steam 4 hours. Put in individual molds and steam 40 minutes.

Raisin Filling for Cake
One-half package Seeded Raisins; juice of one lemon and one orange; 1 cup sugar; ½ tablespoon butter. Boil all together; when cool spread between layers.

Miscellaneous Dainties
Raisin Ice Cream
There is no finer fruit ice than California Seeded Raisins added to ice cream of any flavor. Thoroughly dissolve finely chopped or ground seeded raisins in the milk before putting in freezer. Use 1 pound of raisins to each half gallon cream.

Raisin Butter
Take 5 pounds of Seeded Raisins; cook well done. Run through colander to take out skins, then add 2 cups sugar, ½ teaspoon cinnamon, allspice, cloves and nutmeg; then put all on stove and cook down.

Miscellaneous Raisin Dainties
California Raisin Salad
Half cup chopped apples; ½ cup diced celery; ½ cup orange sections; ¼ package Seeded Raisins; 2 tablespoons chopped pimento. Mix all together and have ready a plate or large salad bowl covered with shredded lettuce. Put salad on the nest of
lettuce and pour over all a dressing made of 1 teaspoon salt, 1 teaspoon sugar, 1-3 cup of lemon juice. Put a slice of the yolk of an egg in the center of the salad and cut pimentos into shape representing a poinsetta and lay around the sliced egg yolk so as to form the poinsetta flower. Sprinkle chopped olives on egg yolks and lay a circle of muscat Seeded Raisins around edge of salad.

Raisin Salad
One package of California Seedless Raisins; 2 cups sliced apples; 1 cup sliced celery, fine; 1 cup walnuts, 1 tablespoon sugar; 1/4 teaspoon salt; 1 cup whipped cream. Serve warm at once.
Raisin Salad

One cup celery, chopped; 1/2 cup walnuts, chopped; 1/2 package Seeded Raisins, chopped. Combine and serve on lettuce leaves with Mayonnaise dressing or Cream dressing.

Society Sandwich

Delicious for afternoon teas, picnics and children's lunches. Chop fine 1/2 package Seeded Raisins, together with 1 cup of nuts; mix with whipped cream or the white of an egg beaten; season with salt. Spread between sliced or thinly buttered bread.

Raisin and Nut Sandwiches

Take Mayonnaise or firmly whipped sweet cream, thicken with powdered or chopped nut meats and Seeded Raisins. Walnuts, pecans, almonds, filberts, or Brazil nuts or a mixture of several varieties are nice. Made with tea biscuits or finger rolls they are good and require no butter.

Raisin Sandwich Filling

Chopped Seeded Raisins worked into neufchatel cheese makes a good sandwich filling.

Raisin Puffs

Two eggs; 1/2 cup butter; 3 teaspoons baking powder; 2 tablespoons sugar; 2 cups flour; 1 cup milk; 1 cup Seeded Raisins, chopped fine. Steam 1/2 hour in small cups.
MAIN OFFICES: HOLLAND BLDG., FRESNO, CAL.

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