

RAISIN COOKERY LESSONS BY FAMOUS COOKS
NUMBER SIX OF THE SERIES

Raisin quick breads you will love to make

By Sarah Field Splint

If most women take the responsibilities of homemaking with a smile, it's not because they don't encounter difficulties. Who of us, for instance, hasn't suffered from having her mind go on a strike one fine day when she put the polite question to it, "What *shall* I give them to eat today?"

For by the time we have considered the individual tastes of each member of our family, the necessities of a well-balanced menu, the size of our pocket-book and the amount of our own time and strength available, our choice is whittled down to uninspiring proportions.

It is then that the thought of raisins comes to me like a life-preserver and I strike right out from my sea of gloom for the cheering refuge of my pantry.

Raisins dress up familiar foods. And, very considerately, they don't demand that you learn a new recipe in order to use them. Just add them to your old "stand-bys."

Even a favorite biscuit recipe becomes better if made with raisins. Add them after the shortening is cut in and just before you combine the dry ingredients with the liquid. Cut out the biscuits with a tiny round cutter, serving them hot and buttered.

Quick Raisin Bread

1½ cups flour
1½ cups whole wheat flour
1 teaspoon salt
4 teaspoons baking powder
¼ cup sugar
1 egg
½ cups milk
2 tablespoons melted shortening
1 cup Sun-Maid Raisins

Sift flour, salt, baking powder and sugar together and mix with the whole wheat flour. Add well beaten egg and milk and mix thoroughly. Add melted shortening and Sun-Maid Raisins. Put into a greased loaf pan and bake in a moderate oven—380° F.—for 1½ hours. This makes one loaf



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Danish Raisin Pastries

2 cups flour
1 teaspoon salt
½ cup shortening
1 egg
1 tablespoon milk
3 tablespoons shortening
1 cup chopped Sun-Maid Raisins
½ cup chopped nuts
3 tablespoons sugar

Mix and sift flour and salt. Cut in ½ cup shortening 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 shortening. 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

The next time you entertain your bridge or sewing club, try the Danish Raisin Pastries. They are a novel and dainty sweet which can be made up several hours ahead of time; keep them in the ice-box until ready to bake.

The suggestions I have made here are only a few of the countless ways in which raisins can be used to relieve the monotony of plain foods. Many others will occur to you, I feel sure, if you follow my plan and keep a box of raisins always on hand. Sarah Field Splint

There is a difference in Raisins

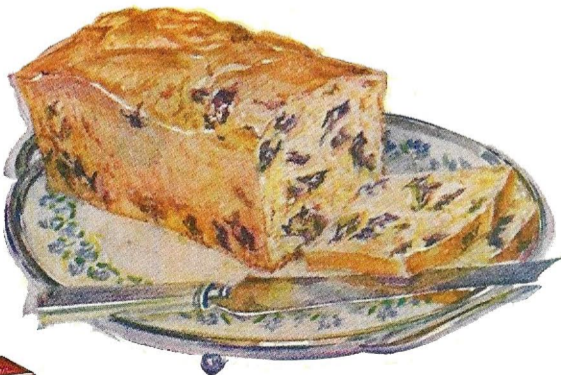
There is a difference in flavor, sweetness, size, color and cleanliness. To make certain of the finest results, be sure that the raisins you use are Sun-Maids.

For Sun-Maids are made from the tenderest and sweetest grapes, grown where they reach perfection—in the beautiful San Joaquin and Sacramento valleys of California. They come to you in sanitary packages—raisins large, plump, juicy, with an inimitable delicacy of flavor. Thoroughly cleaned and sterilized, they do not require washing before use.

You can use these perfect raisins freely, for they are inexpensive now—cheaper than they have been in years. Buy a package today and try them in the recipes Miss Splint has given you here.

Raisin Muffins

Perhaps muffins are one of the most frequently made "hot breads" today. In a very smart New York restaurant hot raisin muffins are served for tea. No sugar is used to sweeten them, as the raisins take the place of sugar. Add them to your own muffin recipe and you will have a new creation



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Sun-Maid Raisins



Paste this chart in your cook book



JUST ADD SUN-MAID RAISINS to YOUR

Biscuit Dough

Raisin biscuits
Raisin roll (roll out, spread with raisins, sugar and cinnamon, roll and bake)
Cinnamon twists
Steamed Raisin Dumpling

Breakfast Breads

Raisin muffins
Raisin doughnuts
Raisin cornbread
Sally Lunn
Cinnamon buns

Breakfast Cereals

Oatmeal
Cream of Wheat
Cornmeal mush

Pies

Apple, rhubarb, pumpkin, lemon, butterscotch, peach, cranberry, cocoanut

Simple Puddings

Rice, custard, bread, tapioca, cornstarch, brown betty

Cakes

Layer, tea, drop, spice, loaf, (Flour raisins slightly before adding to batter)

Candies

Raisin and nut balls (ground raisins and nuts made into balls and rolled in sugar)
Raisin fudge, penoche, caramels
Raisins dipped in sweet chocolate

NOTE: Practical recipes for these and many other delightful foods can be had by mailing the coupon below

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