



**DIAMOND  
BRAND  
WALNUTS**

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**NEW "DIAMOND" PACKAGE  
CALIFORNIA WALNUTS**

This new package puts an end to your buying walnuts of an unknown quality.

The CALIFORNIA Walnuts in the DIAMOND BRAND package carry an absolute guarantee of quality—well-filled shells—rich, nutty white meats. The kind of walnuts you always want to buy—but have never before had any way to identify them.

This is the reason for this package. You can say to your dealer, "Send me a No. One (or No. Two) size "Diamond Brand Walnut package." If they come in a DIAMOND BRAND package—you know you are getting what you ordered—fancy California Soft Shell Walnuts. You can expect—and will get—the same high quality every time.

It is the only satisfactory way to buy walnuts, as the first package will quickly convince you.

**CALIFORNIA WALNUTS**

Many people do not know that the finest walnuts produced are grown in California. This is an acknowledged fact, as the walnuts in this package will prove to you.

A drive through the miles and miles of the splendid walnut groves of California, a stop at one of the many modern packing houses, a trip through, watching the entire process, would show you why California's walnuts are finest. The walnuts are carefully cleaned, carefully graded and sorted many times to prevent any but a perfect nut being packed.

So when you open a package of DIAMOND BRAND WALNUTS you can know that the nuts have been carefully chosen and that you are getting them as they were originally packed in California.

### DIAMOND BRAND WALNUTS

are a most nutritious food, rich in fat and protein and containing a high percentage of nitrogen. Valuable as a healthful food, most delightful eating as they come from the shell, and adding much goodness to many dishes. You will find the following recipes well worth serving, and they will give you some new savory dishes for your table.



### WALNUT BREAD

1 cup brown sugar, 1 egg well beaten, 1 cup milk, 3 cups flour, 2 teaspoons baking powder sifted into the flour, 1 cup walnut meats chopped,  $\frac{1}{2}$  teaspoon salt. Bake very slowly, giving it time to rise. Have your oven barely warm the first fifteen minutes, gradually increasing the heat. Bake about one hour.

### SQUIRREL BREAD

$2\frac{1}{2}$  cups white flour,  $2\frac{1}{2}$  teaspoons baking powder, 1 cup chopped walnuts,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, 1 cup sweet milk, 1 egg beaten with the milk and salt. Let rise 30 minutes and bake 1 hour in a slow oven.

### WALNUT BROWN BREAD

2 cups graham flour,  $1\frac{1}{2}$  cups white flour, 2 cups sweet milk,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup molasses, 1 teaspoon salt, 1 large teaspoon soda, 1 cup walnuts, chopped fine. Mix all dry ingredients thoroughly, then add molasses and milk, beat well until

light. Bake in moderate oven about one hour.

#### WALNUT BREAD

$\frac{1}{2}$  cup sugar, 2 cups milk, 4 cups flour, 1 cup chopped walnuts, 8 level teaspoons baking powder, a little salt. Mix the dry ingredients, then add milk. Let stand 20 minutes. Bake in a deep pan in a slow oven.

#### GRAHAM WALNUT BREAD

4 cups Graham flour, 2 cups sour milk,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder in flour, 1 small cup sugar, 1 cup chopped walnuts, 1 cup chopped raisins. Bake 45 minutes in slow oven.

#### WALNUT MUFFINS

2 cups flour, 4 teaspoons baking powder, 1 egg,  $\frac{1}{3}$  teaspoon salt,  $\frac{1}{2}$  cup sugar, 1 tablespoon melted butter, 1 cup milk, 1 cup chopped walnut meats. Sift flour, baking powder and salt; beat egg, add sugar and beat again; add butter and milk; stir all ingre-

dients together, add nuts, bake in muffin tins in moderate oven 25 minutes.

#### CRUMB CAKE

2 cups flour, 1 cup sugar,  $\frac{1}{2}$  cup butter. Mix the above with the hands and set  $\frac{3}{8}$  cup aside. Mix with balance, 1 cup sour milk,  $\frac{1}{2}$  teaspoon each of cinnamon and cloves. 1 teaspoon soda, 1 egg, 1 cup walnut meats broken up,  $\frac{1}{3}$  cup chocolate. Add pinch of salt and flavor with vanilla. Put mixture in cake pan and sprinkle crumbs set aside at first over the top. Bake in slow oven.

#### WALNUT CAKE

2 cups white sugar creamed with  $\frac{1}{2}$  cup butter, 3 eggs,  $\frac{3}{8}$  cup water, 3 cups sifted flour, 1 heaping teaspoon baking powder sifted with flour, 1 teaspoon vanilla, 1 cup walnut meats chopped a little. Line cake tin with well buttered paper, fill with a layer of cake, then a layer of raisins upon that, then strew over them a handful of walnuts, and so on until pan is two-thirds full. Bake in steady slow oven.

### TURKISH CAKE

$\frac{1}{2}$  cup butter, 1 cup sugar, 2 eggs well beaten, 1 large cup sour milk, 1 cup seeded raisins, 1 cup chopped walnuts,  $2\frac{1}{2}$  cups flour, well sifted, 1 teaspoon soda and 1 small teaspoon baking powder, 1 teaspoon each cloves, cinnamon, nutmeg and vanilla. Dissolve soda in  $\frac{1}{2}$  cup of cold water.

### WALNUT CAKE

1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups sifted flour, 1 cup chopped walnuts, 2 teaspoons baking powder, 2 eggs. Spices may be used. Bake in loaf or layers.

### SIMPLE WALNUT CAKE

1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 eggs, 2 teaspoons baking powder,  $1\frac{1}{2}$  cups flour, 1 large cup chopped walnuts. Flavor with vanilla. Cream butter and sugar, add eggs, well beaten, then milk and flavoring. Sift flour and baking powder together, add to first mixture, lastly add nuts and beat well. Bake in sheet. Frost with white or chocolate icing. Place half walnuts on top so that when cut, each

piece has half a walnut for decoration.

### SPANISH CAKE

1 cup flour, 1 teaspoon baking powder, 1 tablespoon cinnamon, sift over  $\frac{3}{8}$  cup finely chopped walnuts; separate 2 eggs, beat yolks, add pinch salt to whites and beat dry; add to yolks  $\frac{1}{2}$  cup milk and beat thoroughly. Cream small  $\frac{1}{2}$  cup butter, add slowly 1 cup sugar, creaming constantly, add yolks a little at a time, alternately with the walnut mixture; fold in whites of eggs last. Bake 30 minutes in square pan.

Caramel Frosting: 2 cups brown sugar,  $\frac{1}{2}$  cup cream or milk,  $\frac{1}{2}$  cup butter, boil until it forms a ball when dropped in cold water; cool, add 1 teaspoon vanilla, beat 20 minutes.

### WALNUT AND RAISIN COFFEE CAKE

1 cup sugar, 1 cup milk, 1 cup chopped walnuts,  $\frac{1}{2}$  cup raisins, 1 egg, 3 teaspoons baking powder, 1 dessertspoon salt, 1 cup whole wheat flour, 2 cups white flour. Stir with spoon and let stand 20 minutes before putting in oven. Bake about 45 minutes.

For top, 2 tablespoons flour, 4 tablespoons sugar, 1 heaping teaspoon cinnamon, 1 teaspoon ground chocolate, 2 tablespoons butter.

Rub all together until it is crumbly. Pour a little milk over the dough and spread this over the top. It is delicious. All white flour can be used if desired.

#### WALNUT COOKIES

1 cup sugar worked to a cream with  $\frac{1}{2}$  cup butter, 3 eggs beaten light,  $\frac{2}{3}$  cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 cup chopped walnuts, 1 cup raisins chopped and well floured. Add to this 2 tablespoons grated chocolate if desired. Flavor with vanilla.

#### WALNUT DROPS

8 eggs, 4 cups sugar, 1 lb. raisins, 2 cups walnut meats. Flour to thicken, but not too stiff. Drop with teaspoon in large dripping pan, sprinkle cocoanut over top and put walnut on top of each. Flavor with almond.

#### WALNUT WAFERS

2 eggs, 1 cup brown sugar, 4 tablespoons flour,  $\frac{1}{4}$  teaspoon baking powder, 1 cup walnuts, broken. Beat eggs well, add sugar, flour sifted with baking powder, then nuts. Drop a half teaspoonful on well buttered tins far apart. Bake in moderate oven. When done, lift with cake turner.

#### DROP COOKIES

2 tablespoons butter, 1 cup sugar, 1 egg,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{2}$  cup chopped walnuts, 2 cups flour, 1 heaping teaspoon baking powder. Drop by teaspoon on buttered pan and sprinkle top with sugar and cinnamon.

#### WALNUT COOKIES

2 cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup shortening, 1 cup sugar,  $\frac{1}{2}$  cup milk, 1 teaspoon vanilla, 1 cup chopped walnut meats. Cream shortening and sugar, add vanilla, milk and dry ingredients, well sifted, and walnuts. Roll thin on floured

board; cut in rounds; bake 10 minutes in hot oven. Cookies made by this recipe will be crisp but not hard.

#### WALNUT PUDDING

Beat yolks of 3 eggs until thick and light colored. Add gradually  $\frac{1}{2}$  cup sugar,  $\frac{1}{3}$  cup soft bread crumbs, a scant  $\frac{1}{2}$  cup of farina, and the whites of 3 eggs, beaten stiff. Fold in  $\frac{1}{2}$  cup of walnut meats, broken in pieces and bake in layers, in slow oven 30 minutes. Put together, and serve with cream sauce.

#### WALNUT AND GRAPE CONSERVE

4 lbs. white grapes, 2 lbs. sugar, 1 lb. walnuts. Take out the seeds and cook grapes and sugar until thick; add walnuts chopped, cook ten minutes, put in glasses and cover with paraffine.

#### TRILBY CREAM

$\frac{1}{2}$  pint cream, 1 cup marshmallows cut in small pieces,  $\frac{1}{2}$  cup walnut meats, pulp of 2 oranges, white of 1 egg. Whip cream, beat white of egg stiff and

fold together lightly; add marshmallows, walnuts and orange pulp, a little powdered sugar if desired. Serve in sherbert cups with a candied cherry on top.

#### CHOCOLATE WALNUT PIE

Crust:  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup lard,  $\frac{1}{2}$  teaspoon salt, enough cold water to mix so it will roll. Mix flour and salt together, add water, chop in all ingredients with knife, roll out, cover pie tin and bake.

Filling: 1 cup sweet milk, 1 cup sugar, 2 tablespoons flour, yolks 3 eggs and white of 1 well beaten,  $\frac{1}{2}$  cup chocolate. Mix and cook, then add 1 cup chopped walnuts and 1 teaspoon vanilla; spread on crust. Frost top with meringue made of whites of 2 eggs and 4 level tablespoons powdered sugar, beaten stiff.

#### SALTED WALNUTS

Shell 2 cups walnut meats in halves. Melt two tablespoons butter in a baking pan. Put nuts in this, stir well and sprinkle with 1 teaspoon salt. Bake in

moderate oven until light brown. Stir often, as they burn easily.

#### SUGARED WALNUTS

1 cup sugar, 4 tablespoons water. Boil until it spins a thread, then put in about 2 cups walnuts and stir until sugar hardens on nuts. A little salt improves taste. Crack nuts in halves as much as you can.

#### FRUIT SALAD

Cut up two apples fine, one banana, two slices of pineapple, 6 marshmallows and  $\frac{1}{2}$  cup walnut meats broken up. Mix with a good oil or cooked dressing. Serve on a lettuce leaf.

#### BLANCHED WALNUTS FOR SALAD

Heat water; just before reaching boiling point, put in amount of shelled walnuts desired. Let boil for one minute. Then run cold water on them immediately until thoroughly chilled. Outer skin will then come off. This gives a beautiful white nut to use with

fresh or canned pineapple and white grape salad; also in other ways.

#### WALNUTS FOR MEAT SALADS

After walnuts are shelled, break into size pieces desired, salt and butter and put in oven to brown lightly, watching carefully, as they burn quickly. The walnuts prepared in this way with salt and butter, have an entirely different flavor and add a new flavor to any kind of meat salad.

#### WALNUT MOLASSES CANDY

1 cup brown sugar, 1 cup molasses,  $\frac{1}{4}$  cup water, 1 tablespoon butter. Boil until hard in water. Stir in 2 cups of walnut meats and cool in a buttered pan.

#### SALMON SALAD

1 small can salmon drained and minced,  $\frac{1}{2}$  cup walnuts broken up. Lettuce, cabbage or celery cut up fine. Juice of one lemon and salt to taste. Mix above with a good salad dressing and serve on lettuce leaves.



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**FANCY SOFT SHELLS**