

Traditional Chex® Party Mix

The recipe that's been a favorite for years

- 1/2 cup butter or margarine
- 1 1/4 teaspoons seasoned salt
- 4 1/2 teaspoons Worcestershire sauce
- 2 cups Corn Chex® cereal
- 2 cups Rice Chex® cereal
- 2 cups Bran Chex® cereal
- 2 cups Wheat Chex® cereal
- 1 cup salted mixed nuts

Preheat oven to 250°. Heat butter in large shallow roasting pan (about 15 x 10 x 2 inches) in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 1 hour. Stir every 15 minutes. Spread on absorbent paper to cool.

Makes about 9 cups.

Party Mix may be frozen, so make a double batch. Thaw at room temperature in container in which it was stored.

STRAWBERRIES ASCUAGA

A festival recipe from John Ascuaga's Nugget

- 4-5 pats butter (about 1 tablespoon)
- 6-8 zests of orange peel
- 2 heaping tablespoons brown sugar
- Juice of 1/2 orange
- Splash of Grand Marnier
- Splash each Meyers and Bacardi 151 Rums (optional)
- 8 strawberries, stems removed, sliced
- Vanilla ice cream

1 whole strawberry for garnish

Melt butter in sauté pan over medium high heat. Add orange peel and sauté briefly. Stir in brown sugar and orange juice, heat to boiling. Add liquors and flame. When flames die, add strawberries and toss to coat. Spoon over ice cream, garnish with whole strawberry and serve immediately. Serves one.

Schman Gumbo
~~1 lb shrimp~~
~~1 lb throins~~
+ 6 oz can chaps clam
drained
4 cans chicken stock
1-1/4 oz can stew tomatoes
1 1/2 cups (3 stalks) sliced
celery
1/4 c oil
1 diced green pepper
~~to the flour~~
1 lbs gumbo file
1 lbs Old Bay seasoning
+ 1 cup wild ^{or seafood stock} chopped ^{herbs}
onion

DEEP-SEA FISH STEW

MAIN DISH — Chowders

Lots of potatoes, cod, and bacon make this husky to please the men

Makes 6 servings

- | | |
|--|----------------------------------|
| 6 slices bacon, diced | 1 teaspoon savory |
| 1 large onion, chopped (1 cup) | 1/8 teaspoon pepper |
| 4 large potatoes, pared and diced | 2 teaspoons Worcestershire sauce |
| 1 package (1 pound) frozen cod,
cut in 1-inch cubes | 2 cups water |
| 2 teaspoons salt | 4 cups milk |

1. Saute bacon until crisp in a kettle; remove and set aside for Step 3. Pour drippings into a cup; measure 2 tablespoonfuls and return to kettle. Stir in onion; saute until soft.
2. Stir in potatoes, cod, seasonings, and water; cover. Simmer 15 minutes, or until potatoes are tender. Stir in milk; heat just to boiling.
3. Just before serving, stir in cooked bacon. Ladle into soup bowls; sprinkle with paprika, if you wish.



CHICKEN CORN CHOWDER

MAIN DISH — Chowders

Freshly cooked chicken makes the rich base for this curry-seasoned winner

Makes 6 servings

- | | |
|--------------------------------------|-----------------------------------|
| 1 broiler-fryer (about 1 1/2 pounds) | 1 bay leaf |
| 2 1/2 cups water | 1/2 cup finely chopped onion |
| 1 small onion, peeled and sliced | 1 teaspoon curry powder |
| Handful celery tops | 2 tablespoons butter or margarine |
| 1 1/4 teaspoons salt | 1 cup light or table cream |
| 8 peppercorns | 1 can (1 pound) cream-style corn |

1. Simmer chicken with water, sliced onion, celery tops, salt, peppercorns, and bay leaf in a kettle 45 minutes, or until tender. Remove from broth; strain broth into a 2-cup measure; add water, if needed, to make 2 cups. Pull chicken from bones; dice meat.
2. Saute chopped onion lightly with curry powder in butter or margarine in a kettle; stir in broth, chicken, and remaining ingredients. Heat just to boiling.
3. Ladle into soup bowls; garnish with ripe olive slices, if you wish.

APR. 65—3



Bryan Liepper

- 1) Heat oil in large med heat, saute par add green pepper, celery till tender - stir in flour
- 2) add tomatoes, stock seasoning (old Bay) boil then simmer add gumbo file, shrimp, clams,okra - salt & pepper to taste
- 3) simmer for 15 min come over hot cooked rice makes 8-10 cup servings

TUREEN SHRIMPS

MAIN DISH — Chowders

Frozen potato soup, shrimps, and cheese go into this companylike surprise

Makes 6 servings

- | | |
|-----------------------------------|--|
| 1 large onion, chopped (1 cup) | 1 package (1 pound) frozen
deveined shelled raw shrimps |
| 2 tablespoons butter or margarine | ½ cup grated American cheese |
| 2 cans frozen potato soup, thawed | 2 tablespoons chopped parsley |
| 3½ cups milk | |

1. Saute onion in butter or margarine until soft in a kettle; stir in potato soup and milk.
2. Heat to boiling; stir in frozen shrimps; heat to boiling again, then simmer, stirring several times, 25 minutes, or just until shrimps are tender. Remove from heat.
3. Just before serving, stir in grated cheese until melted. Ladle into soup bowls; sprinkle with parsley.



MEAT-BALL SUPPER BOWL

MAIN DISH — Chowders

Popular ground beef goes with rice and vegetables in a most inviting way

Makes 6 servings

- | | |
|-----------------------------------|--|
| 1 pound ground beef | 6 cups water (for soup) |
| ¼ cup chopped parsley | 1 can or envelope (2 to a
package) dry onion-soup mix |
| 1 teaspoon salt | 1 cup chopped celery |
| ¼ cup water (for meat balls) | ½ cup uncooked rice |
| 1 tablespoon bottled steak sauce | ½ cup grated scraped raw carrot |
| 2 tablespoons butter or margarine | |

1. Mix ground beef lightly with parsley, salt, water, and steak sauce in a bowl; shape into 36 small balls. Brown in butter or margarine in a kettle; remove and set aside for next step; pour off drippings.
2. Heat the 6 cups water to boiling in kettle; stir in soup mix, celery, and rice; cover. Cook 15 minutes; stir in carrot and meat balls. Cook 5 minutes longer, or until rice is tender.
3. Ladle into soup bowls; garnish with parsley sprigs, if you wish.

APR. 65—4



MANHATTAN CLAM CHOWDER

MAIN DISH — Chowders

Clam fans! Here's one of your favorites sparked with pieces of cooked bacon

Makes 6 servings

- | | |
|--------------------------------------|--|
| 6 slices bacon, diced | 2 cans (about 8 ounces each)
minced clams |
| 1 large onion, chopped (1 cup) | 1 can (about 1 pound) tomatoes |
| 2 large potatoes, pared and diced | ½ teaspoon thyme, crumbled |
| 1 teaspoon salt | |
| 1 bottle (about 8 ounces) clam juice | |

1. Saute bacon until crisp in a kettle; remove and set aside for next step. Stir onion into drippings in kettle; saute until soft. Add potatoes, salt, and clam juice; cover.
2. Simmer 15 minutes, or until potatoes are tender. Stir in clams, tomatoes, thyme, and cooked bacon; simmer 15 minutes longer.
3. Ladle into soup bowls; garnish with finely cut chives, if you wish.

APR. 65—2



QUICK MINSTRONE

MAIN DISH — Chowders

It's real fill-'em-up fare with bits of salami as the meat

Makes 6 servings

- | | |
|--|---|
| ¼ pound sliced salami, cut
into small pieces | 1 can (2 to a package) dry beef
with barley and vegetables
soup mix |
| 1 can (1 pound, 4 ounces) white
kidney beans, drained | 1 teaspoon Italian seasoning |
| 1 package (10 ounces) frozen
mixed vegetables | 6 cups water |
| | ¼ cup alphabets (noodles) |

1. Saute salami lightly in a kettle; stir in beans, frozen vegetables, soup mix, Italian seasoning, and water; cover.
2. Heat to boiling; stir in alphabets. Simmer, stirring several times, 30 minutes, or until vegetables and alphabets are tender.
3. Ladle into soup bowls; sprinkle with grated Parmesan cheese, if you wish.

APR. 65—1



**COTTAGE
CHEESE
TUNA
CASSEROLE**

2 cups cottage cheese
1 (7 oz.) can tuna, drained and flaked
1½ teaspoons Lawry's Seasoned Salt
1 egg, slightly beaten
2 tablespoons chopped pimiento
½ cup fine cracker crumbs

Combine cottage cheese with flaked tuna, Seasoned Salt, egg, pimiento and half the crumbs. Place in one-quart buttered casserole. Add remaining crumbs over top of casserole. Bake in moderate oven (350°F.) 45 minutes. Serves 4 to 6.

**HIGH PROTEIN
LOW CALORIE
SANDWICH
FILLING**

1½ cups cottage cheese
4 hard cooked eggs, chopped
½ cup finely chopped celery
1½ teaspoons Lawry's Seasoned Salt
2 teaspoons prepared mustard
1 tablespoon worcestershire sauce

Mix Cottage Cheese, chopped egg, celery and seasonings until well blended. Allow to stand 1 to 2 hours. Serve on rye bread. Yield, 2½ cups.

**STUFFED
CELERY**

¾ cup Cottage Cheese
3 oz. (1 pkg.) Cream Cheese
1 teaspoon Lawry's Seasoned Salt

Blend cheese mixture and Seasoned Salt thoroughly. Prepare celery sticks for stuffing. Use finger length pieces as well as longer pieces. Fill center groove with cheese mixture. Sprinkle Seasoned Salt over cheese.

TOMATO-TUNA TREAT

MAIN DISH — Chowders

Versatile tuna stars again—this time in the easiest-to-fix soup

Makes 6 servings

1 large onion, chopped (1 cup)	2 cups tomato juice
1 cup chopped celery	1 cup water
3 tablespoons butter or margarine	1 teaspoon salt
2 cans (7 ounces each) tuna	1 teaspoon sugar
1 package (10 ounces) frozen peas	1 teaspoon basil

1. Saute onion and celery in butter or margarine until soft in a kettle.
2. Drain tuna and break into chunks; stir into onion mixture with frozen peas, tomato juice, water, salt, sugar, and basil; cover. Simmer 30 minutes to blend flavors.
3. Ladle into soup bowls; garnish with chopped parsley, if you wish.



SMOKY PEA POTAGE

MAIN DISH — Chowders

Handy canned soup is the starter to combine with smoky wieners and carrots

Makes 6 servings

½ pound (about 4) frankfurters, sliced ½ inch thick	1 teaspoon marjoram
1 cup diced scraped raw carrots	3 cups water
1 teaspoon salt	2 cans condensed green-pea soup

1. Saute frankfurters lightly in a kettle; stir in carrots, salt, marjoram, and water; cover. Simmer 15 minutes, or until carrots are tender.
2. Stir in green-pea soup; simmer, stirring several times, 15 minutes longer to blend flavors.
3. Ladle into soup bowls; garnish with paper-thin slices of raw carrot, if you wish.



Favorite Recipe



CANADIAN CHEESE SOUP

1 medium-sized onion 2 large carrots
2 stalks celery 3 tablespoons margarine

2 tablespoons flour $\frac{1}{2}$ teaspoon dry mustard
 $\frac{1}{2}$ teaspoon salt dash of pepper

2 beef-bouillon cubes 1 package frozen cut green

beans 2 cups water 4 cups milk

1 package (8 ounces) process American cheese
grated

Source

Who likes it

over

Chop onion; scrape carrots and cut in thin rings; dice celery. Melt margarine in large saucepan; add vegetables; saute about 5 minutes. Blend in flour, mustard, salt, pepper; add bouillon cubes, beans and water. Simmer, stirring often, 30 minutes, or until vegetables are tender. Stir in milk and cheese; heat very slowly, stirring often, until cheese melts and soup is piping-hot. (Do not boil, for soup may curdle.) Makes 6 hearty servings.

REAL COOL COLESLAWS NEED HELLMANN'S REAL MAYONNAISE

Basic Coleslaw
 1 quart shredded or chopped cabbage
 1/2 cup HELLMANN'S® Real Mayonnaise
 1/2 teaspoon salt

Seafood Coleslaw
 To basic coleslaw add:
 3 tablespoons catsup
 1 teaspoon lemon juice
 1 teaspoon sugar
 1 (6-1/2 to 7-1/2 oz.) can tuna, drained
 1/4 cup chopped radishes

California Coleslaw
 To basic coleslaw add:
 1/2 cup quartered marshmallows
 1 (8 oz.) can crushed pineapple, drained
 1 tablespoon pineapple juice



This is no place for "second best"...
 bring out the best with
 Hellmann's Real Mayonnaise



PARTY POTATO SALADS FROM HELLMANN'S REAL MAYONNAISE

Frankfurter Potato Salad
 2-1/2 cups diced, cooked potatoes
 2 tablespoons vinegar
 1 tablespoon prepared mustard
 1/2 teaspoon salt. Dash pepper
 3 frankfurters, sliced
 1/2 cup diced Cheddar cheese
 1/2 cup chopped celery
 1 hard cooked egg, chopped
 2 tablespoons chopped FANNING'S
 Bread and Butter® pickles
 1/2 cup HELLMANN'S® Real Mayonnaise
 Combine ingredients. Chill. Makes 4 servings.

Fruit Potato Salad
 2-1/2 cups diced, cooked potatoes
 1 (8-3/4 oz.) can pineapple tidbits, drained
 1/3 cup green grapes
 1/4 cup coarsely chopped nuts
 1/2 teaspoon dried mint, crushed
 3/4 cup HELLMANN'S Real Mayonnaise
 Combine ingredients. Chill. Makes 3 servings.



This is no place for "second best"...
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 Hellmann's Real Mayonnaise



FROZEN FRUIT SALAD

1 pkg. (3 oz.) cream cheese
 1/3 c. mayonnaise or salad dressing
 2 tbs. lemon juice
 Dash of salt
 1/2 c. heavy cream, whipped

1 can (1 lb. 14 oz.) fruit cocktail,
 drained
 1 c. diced bananas
 1/4 c. chopped pecans or walnuts
 2 tbs. diced maraschino cherries

Combine cream cheese, mayonnaise or salad dressing, lemon juice, and salt in large bowl. Fold in whipped cream. Add fruit cocktail, bananas, nuts, and cherries; mix well. Pour into ice-cube tray or loaf pan. Freeze 3 to 4 hours or until firm. Cut in slices and serve on lettuce with tart fruit-salad dressing, if desired.

Makes 6 to 8 servings

TESTED IN THE AMERICAN HOME KITCHENS

Raisin Jellied Salad

1 cup Sun-Maid Raisins
 1 package lemon flavored gelatin
 2 cups hot water
 2 tablespoons finely cut green chili
 pepper
 1/2 cup finely sliced celery
 3 slices pineapple

Rinse and drain raisins. Pour water over gelatin and stir until dissolved. Add raisins and chill until thick but not firm. Add chili pepper, celery and cubed pineapple; blend thoroughly. Pour into 6 individual molds and chill until firm. Unmold on lettuce and garnish with mayonnaise.

Vitamin Salad

1 cup Sun-Maid Seedless Raisins
 1 tablespoon plain gelatin
 3 tablespoons cold water
 1/4 cup tomato catsup
 1 teaspoon prepared mustard
 Salt to taste
 1 cup mayonnaise for mixture
 1/2 cup chopped green sweet pepper
 2 cups shredded raw cabbage
 1 cup shredded raw carrots
 1 cup shredded raw turnips
 1/2 cup finely sliced celery
 Lettuce
 Mayonnaise for garnish

Rinse raisins in hot water and drain. Soften gelatin in cold water and dissolve over hot water. Combine catsup, mustard, salt and mayonnaise; add dissolved gelatin and stir to blend. Pour over combined raisins and vegetables and mix well. Place in individual molds and chill. Unmold and serve on lettuce with a garnish of mayonnaise. Makes 8 small molds.

SPANISH TOMATO CUPS**VEGETABLES—Tomatoes**

Firm fresh tomatoes easily filled with rice mix, topped with cheese spread

Bake at 350° for 20 minutes . . . makes 6 servings

6 large firm ripe tomatoes
1 package (6 ounces) Spanish
rice mix
Water

2 tablespoons butter or
margarine
6 tablespoons processed
cheese spread

1. Cut a thin slice from top of each tomato; scoop out insides into a 2-cup measure. (There should be 2 cups.) Place tomato cups in a shallow pan.
2. Prepare rice mix with water, butter or margarine, and the 2 cups tomato pulp, following label directions. Spoon into tomato cups; top each with 1 tablespoon cheese spread.
3. Bake in moderate oven (350°) 20 minutes, or until heated through. Garnish with sliced ripe olives, if you wish.

Family Circle

POTATO-SALAD BOATS**VEGETABLES—Potatoes**

Hot baked potatoes start an unusual cold salad, bright with peas and pimiento

Makes 6 servings

6 hot baked potatoes
1 package (10 ounces) frozen peas,
cooked and drained
1 can (4 ounces) pimientos,
drained and diced

1/3 cup bottled herb-and-garlic
salad dressing
1/2 teaspoon salt
1/2 cup mayonnaise or salad
dressing

1. Cut a thin slice lengthwise from each potato; scoop out insides in large chunks; place in a large bowl. Set shells aside.
2. Add peas and pimientos to potatoes in bowl; drizzle with bottled dressing; sprinkle with salt. Toss lightly; let stand at least 15 minutes to season.
3. Fold in mayonnaise or salad dressing; spoon mixture into potato shells. Chill until serving time.

Family Circle

PECAN-WALNUT CHEESE MOLD

1 large glass of Cheddar cheese
spread

1 3-oz. pkg. cream cheese

Have all ingredients at room temp.
Thoroughly blend the cheeses. Add
sauce and olives. Make into a ball and

1/2 t. Worcestershire sauce
6-8 stuffed olives — chopped

1 cup Pecan-Walnut Mix

roll in Pecan-Walnut Mix. Chill or
serve with crackers.

DISTRIBUTED BY TROPHY COMPANIES IN . . .

MATTHEWS, N.C. HOUSTON, TEXAS PALMETTO, FLA. BUFFALO, N.Y. TIPP CITY, O.

Creamy Salad

1 cup Sun-Maid Seedless Raisins
2 cups finely cut celery
1 tablespoon plain gelatin
1/4 cup cold water

1/2 cup peanut butter
1 cup boiled salad dressing
1 pint cottage cheese
Salad greens

Rinse raisins in hot water, drain, cool and add to celery. Soften gelatin in cold water and melt over hot water. Cream peanut butter with salad dressing, add cottage cheese, dissolved gelatin, raisins and celery, and mix thoroughly. Pour into one large or 6 small molds; chill. Serve on shredded salad greens.

Serves 6.

Raisin Apple Cart-Wheels

1 cup Sun-Maid Seedless Raisins
3 medium-sized tart apples
1 teaspoon prepared mustard

1 teaspoon Worcestershire sauce
3/4 cup soft yellow cheese
Lettuce

Rinse raisins, drain and slice. Pare apples, slice in rings about 1/4-inch thick and core. Combine raisins, mustard, Worcestershire sauce, and cheese to give mixture desired spreading consistency. Cover each apple ring with raisin spread. Decorate edges and centers of rings with remaining cheese by forcing cheese through a pastry gun or paper cone (if cheese is too thick to force through gun, thin by blending with mayonnaise). Serve on lettuce garnished salad plates, allowing 3 rings to a serving. Serves 4.

Guacamole
1 tomato 1/2 onion
1 mashed clove garlic
1/4 salt + Pepper
2 avocados all mashed
1 T vinegar
pinch of crushed chili
serve as dip or
salad

Saur Kraut Salad

1 2 1/2 can saurkraut
1 c finely cut Celery
1 small green Pepper diced
1 small onion grated - 1 c sugar
Drain saurkraut and cut finely
add veg. and sugar mix
thoroughly. cover and refrigerate
24 hours before serving
Keeps well for two weeks.

GLISTENING CALIFORNIA FRUIT SALAD

Peach and Avocado Crescents in
Sparkling Orange Gelatin

A Suggestion
from *Mary Morgan*
Food Basket Home
Economist

Where, but in California, would you expect to find in the same back yard an avocado, lemon, orange, and peach tree? They get along fine in the same garden plot, but have you ever thought of combining their fruits in the same salad? Well, we just did, and the result is a glistening, refreshing, delightfully delicious CALIFORNIA FRUIT SALAD (what else could we have called it?)

Orange and green are the gay colors of our shimmering salad. The orange color is donated by the gelatin and peaches while the avocado contributes the green. The elusive hero of the salad is Mr. Lemon who has a double role to perform. He's the little "squirt" who keeps the avocado crescents from turning dark, and it's his juice in the gelatin that puts the oomph in the other ingredients. We hope you have noticed that we keep saying avocado "crescents" instead of "slices" . . . the difference is in the cutting. The crescents imitate the contour of the peach slices and look rather cute that way . . . we think!

Mary Morgan

Stir together in a large bowl

2 pkgs. orange gelatin
2 cups boiling water

When gelatin is dissolved, pour in

2 cups cold water (no peach juice, please!)
1 tablespoon lemon juice

Chill mixture until it begins to thicken slightly. Then carefully stir in

1 to 1 1/4 cups (No. 303 can) well-drained canned sliced cling peaches
lemon juice-coated avocado crescents from 1 medium avocado
(see "preparation helps" below)

Coat bottom and sides of a 9 x 5 x 3 inch loaf pan with a little lemon juice. Pour fruit gelatin mixture into the loaf pan. Chill for several hours or until firm.

Unmold onto a large serving platter or tray (see "preparation helps" below)

Garnish with

fresh orange wedges or slices
parsley sprigs

Slice and serve on

crisp chilled romaine

Preparation helps

To prepare avocado, cut lengthwise around center of soft avocado. Twist slightly in palms of hands to loosen large pit in center. Separate halves. Lift out pit with sharp point of knife or tines of fork. Rub lemon juice on hands and strip back the skin of the avocado. Slice halves CROSSWISE in 1/4 inch thick crescents. Coat with lemon juice. Drain off excess juice.

To unmold salad, immerse bottom and sides of loaf pan in hot water for a few seconds. Put serving platter upside down over loaf pan and flip the pan and platter over. Salad will slide easily from loaf pan onto platter.

1 C. salt
1/2 C. Cornstarch
1 drop food coloring
1 drop toilet water
cologne or perfume
1/2 C. boiling water

mix salt + Cornstarch
mix food coloring in
water mix. add
cologne. Cook until
thick. when cool
enough form in tea's

Raisin-Carrot-Grapefruit Marmalade

1 cup Sun-Maid Seedless Raisins	1 1/2 cups grapefruit juice
1 1/2 cups finely sliced grapefruit rind	4 cups granulated sugar
4 cups shredded uncooked carrots	1/4 cup lemon juice
4 cups water	1/2 cup chopped nut meats (optional)

Rinse and drain raisins. Cut grapefruit rind about 1/8-inch thick and into thin strips. Boil carrots and grapefruit rind in water 10 minutes; add grapefruit juice, sugar and lemon juice and continue boiling until of desired consistency (about 45 minutes). Add raisins and nuts and boil 5 minutes. Pour into sterilized glasses and seal with paraffin. Sufficient for 6 medium-sized glasses.

Watermelon Raisin Preserves

2 pounds peeled watermelon rind	4 1/2 cups granulated sugar
1 1/2 quarts water	5 3-inch sticks cinnamon
3 tablespoons salt	1 tablespoon whole cloves
	6 thin slices unpeeled lemon
3 cups vinegar	2 cups Sun-Maid Seedless Raisins

Soak watermelon in water and salt overnight. In morning drain, add fresh water and boil until tender, about 20 minutes; drain. Combine vinegar, sugar, spices, lemon and rinsed raisins in a saucepan; bring to a boil, add melon pieces and boil slowly one hour. Seal while hot. Sufficient for 2 1/2 pints.

Lemon butter

1 1/2 cups sugar
3/4 " butter
1 yolk 2 whites well beaten
grated rind & juice of 2 lemons
Cook in double boiler 20'
Keep stirring.
put in jars in cool place.

the size of garden peas
put a hole in each
with tooth pick
Put on pin on pad
or cardboard.

Raisin Sauce for Meat

2 cups Sun-Maid Nectar Raisins
 $\frac{1}{2}$ cup honey
1 cup water

$\frac{1}{4}$ cup finely cut fresh orange peel
(yellow only)
2 tablespoons sliced candied ginger

Combine raisins with honey, water, orange peel and ginger. Boil two minutes.
Serve cold.

Raisin Rhubarb Relish

1 cup brown sugar
1 cup vinegar
1 cup water
 $\frac{1}{2}$ teaspoon whole allspice
 $\frac{1}{2}$ teaspoon whole cloves
1 4-inch stick cinnamon

$\frac{1}{2}$ teaspoon mustard seed
 $\frac{1}{4}$ teaspoon celery seed
1 cup finely cut onion
 $1\frac{1}{2}$ cups sliced rhubarb
1 cup Sun-Maid Seedless Raisins

Combine sugar, vinegar, water and spices in a saucepan, bring to a boil and continue boiling about 2 minutes. Add onion and rhubarb and cook 30 minutes. Add rinsed and drained raisins and cook 10 minutes. This relish is ready to serve when cold, but it may be canned for future use.

Makes about 2 pints.