The prune, from its origin to your table, has Nature's and man's best effort to make it what it is—the best food product in the world. It is grown in the world-famed fertile valleys of California. The orchard in bloom is one of the beautiful sights of California. The tremendous bearing quality of the tree is what makes the prune so wonderfully cheap. The soil and sun and rain of California is what makes it 40 per cent sugar.

Members of the Cured Fruit Association grow over 80 per cent of the prunes grown (all the best); gather the fruit with care; sort it with care; inspect it before admission into their packing houses; then it is graded, cored, packed, and inspected again. The prune as it grows and the hammer which marks its last inspection are shown above. The brand of the California Cured Fruit Association is shown in the corner with the Inspector's mark made with the hammer, which means that you have the prune which is safe. Ask for it and take no other.

**STUFFED PRUNES**
Try this recipe for Stuffed Prunes which was a prize in California Prize Prune Cooking Contest a few weeks ago.

*Wash and dry the prunes. Take a few dry muffin and children write together with a few children and in a little salt. Shape and set in the prunes. This starchy with pulverized sugar.*

The Association issues a book containing 500 recipes for Stuffed Prunes which has been sold by Grocers and shows the great demand for this product. The book is illustrated and contains many fine pictures. For further information write to:

**CALIFORNIA CURED FRUIT ASSOCIATION**
Bay Avenue, California.

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**R & G CORSETS**

**NEVER STRETCH**

The R & G Corset is tailored to your figure; it is not too tight, but it is also not too loose. It is a corset in which you can breathe and move, yet it has the perfect figure. It is a corset in which you can work and live.