

# Now is Apple Time

*The Housewife who pins her faith on apples  
will never be accused of monotony if she  
tries the following recipes*

## French Apple Tart

**INGREDIENTS:**—1lb. short pastry, 1lb. puff pastry, 1lb. cooking apples, 3ozs. loaf sugar, 1oz. butter, the rind of half a lemon, two tablespoonfuls of water, two tablespoonfuls of apricot jam, the white of one egg, a dessertspoonful of granulated sugar.

Line a deep sandwich or flan tin with short pastry. Peel and core the apples, cut them in quarters if small, or if large cut each quarter in two.

Rub the yellow part of half a lemon rind on to the loaf sugar, put it in a stewpan with the apples, the water and butter, and toss them over gentle heat until the apples are about half cooked. Leave until cold. Then pile them in the lined tin, cover with the jam, then with a layer of puff pastry. Brush over with whipped white of egg, sprinkle with sugar and bake in a moderate oven about twenty minutes.

## Apple and Quince Pudding

**INGREDIENTS:**—1½lbs. apples, one quince, 1oz. butter, the rind of half a lemon, 3ozs. granulated sugar, ½lb. quince jelly, suet or short pastry.

Peel, core and cut the quince in very small pieces. Put them in a stewpan with enough water to cover and stew until they are tender. Leave until cold. Peel, core and cut up the apples. Line a basin or pudding mould with the pastry. Put in a layer of apples, then a little quince, sugar and grated lemon-rind, and repeat until the mould is quite full. Cover with pastry, then with buttered grease-proof paper and steam for two hours.

Make the quince jelly quite hot. Turn out the pudding, cut a small piece of pastry out of the top and pour in the butter, made liquid. Pour over the quince jelly and serve.

## Marlborough Pudding

**INGREDIENTS:**—2lbs. apples, 2ozs. loaf sugar, the rind of one lemon, 2ozs. butter, 1pt. of milk, one tablespoonful of caster-sugar, two tablespoonfuls of rice, a strip of angelica, a few glacé cherries, a small piece of cinnamon.

Peel the apples, cut each one in halves and remove the cores. Butter a fireproof dish with 1oz. butter, put in the apples, core-side downwards. Rub off the yellow part of a lemon rind on to the sugar, then crush the sugar to powder. Sprinkle this over the apples, and pour over a tablespoonful of water. Cover closely and bake until tender in a moderate oven. Put the rice in a stewpan with 1oz. butter, the caster-sugar, milk and cinnamon. Simmer until thick and creamy. Pile it on a

dish, arrange the apples on it, place a glacé cherry in each half apple, and stick with pointed strips of angelica. Pour the syrup over the apples and serve either hot or cold.

## Jellied Apples

**INGREDIENTS:**—Six medium-sized apples, six cloves, one gill of cream, half-pint packet of raspberry jelly, 2ozs. loaf sugar, the juice of a lemon.

Boil the sugar with half-a-pint of water for five minutes; add the lemon juice. Peel and core the apples without breaking them, and stew them with the cloves in the syrup until tender. (Only one or two can be cooked at a time as the syrup must cover the apples.) Cool a little. Then take out the apples and place them in a glass dish. Remove the cloves, melt the jelly in the syrup from the apples and when it is cold and just beginning to thicken, pour it slowly over the apples. Leave until set, then garnish with whipped cream.

## Apple Cream

**INGREDIENTS:**—1lb. cooking apples, 3ozs. caster-sugar, a bay leaf, a small piece of cinnamon, 2oz. gelatine, a gill of cream, a dessertspoonful of Maraschino, a few drops of carmine.

Peel, core and cut up the apples, put them in a stewpan with the sugar and a breakfastcupful of water, add the bay leaf and cinnamon and cook gently to a soft pulp. Add the gelatine, previously soaked in a little water, and when it has dissolved, rub the mixture through a sieve. Leave until almost cold; then add the cream, lightly whipped, the carmine and the Maraschino. Mix well. Turn into a wet mould and leave until required. Then turn out and serve.

## Apple Souffle Pudding

**INGREDIENTS:**—1lb. cooking apples, four cloves, half teaspoonful grated lemon rind, 2ozs. granulated sugar, one tablespoonful of flour, 1oz. butter, one egg, one dessertspoonful of caster-sugar, half pint milk.

Peel, core and cut up the apples, put them in a stewpan with the cloves, granulated sugar and two tablespoonfuls of water. Cook gently to a pulp, then rub through a sieve. Put this *purée* in a buttered fire-proof dish.

Melt the butter over gentle heat. Stir in the flour and when smooth add the milk gradually, then the sugar and lemon rind. Take off the fire, stir in the beaten yolk of egg, and let it cool a little, then fold



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