



DISTINCTIVE **NEW** RECIPES

FOR THE APPLES *of* ALBERT ETTER

by Robert Stoney Mayock

NOTE: Here is the opinion of our new apples as expressed by Mr. Robert Stoney Mayock, amateur chef and gourmet. Mr. Mayock is a member of the Wine and Food Society of San Francisco and proprietor of one of California's renowned old wineries, the Los Amigos Vineyards, at Mission San Jose. His unusual column, "Wining and Dining," appears in the San Jose Evening News.

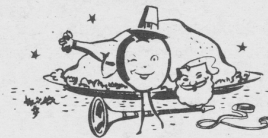
WHEN Mr. Roeding asked me to try the new apples developed by Mr. Albert Etter, he mentioned that they represented forty-six years of painstaking work. After discovering the unique and excellent qualities of each of the varieties in turn, I was struck with the thought that Mr. Roeding and Mr. Etter should have made these fine apples available at least ten years earlier! Mr. Roeding replied that it had been necessary to try the Etter varieties in his test orchard at Niles. He explained that apples developed under the favorable conditions found at Ettersburg might not remain true to type elsewhere, and that only now, after rigorous trial under average orchard conditions, was he willing to introduce and recommend them.

It seems that ten years in horticulture is a short time. This I can readily understand for time is essential in

my own specialty, the production of fine wines. Your first taste of these splendid apples will convince you that all this patience and investigation has been richly rewarded.

An even greater treat is in store when you pick one of these Etter apples from your own tree. When first I bit into the Humboldt Crabapple and found it delicious for eating I was properly amazed. It occurred to me that if this new so-called "cooking apple" could be eaten with enjoyment, why couldn't Albert Etter's new "eating apples" be cooked or served in other appetizing ways? Immediately some "kitchen research" commenced in our home, and Mrs. Mayock and I herewith present our findings. We hope you enjoy them as much as we have!

—Robert Stoney Mayock.



PICKLED CRABAPPLES

Wickson Crab

- 1 cup vinegar
- 1 cup water
- 6 cups sugar
- Spice bag with 1 ounce mixed pickling spice

Prepare apples by peeling, leaving stems on. Bring syrup mixture to boil, add apples carefully so syrup completely covers all fruit. Boil slowly until fruit is clear and tender; pack in jars, cover with syrup and seal quickly.

QUARTERED APPLES

Humboldt Crab

Here is a suggestion we think you will enjoy, as a side dish with pork or veal. Use the Humboldt Crabapple for a sturdy sauce. Cut in quarters and steam until clear and tender. When chilled, these apples should hold their shape for serving.

APPLE JAM

Alaska, Jonwin, Pink Pearl, or All Gold

You've never really eaten Apple Jam until you've tried this!

- 4 cups finely ground apples
- 6 cups sugar
- ¼ cup lemon juice
- ½ package pectin

Prepare apples, add enough water to prevent scorching, sugar, lemon juice and pectin. Bring to a full boil, stirring constantly. Boil 5 minutes, then pour into sterilized glasses and seal while hot with paraffin.

HOLIDAY APPLE RINGS

Pink Pearl

No artificial coloring necessary.

Core but do not peel 8 Pink Pearl apples and cut in ¾-inch slices. Lay out in shallow pan and bake slowly in syrup made of equal parts of sugar and honey. When tender, store in refrigerator until chilled. A perfect accompaniment for any holiday roast meat or fowl. Colorful and delicious.

RING SALAD

Jonwin

- 1 tablespoon unflavored gelatin
- ¼ cup cold water
- 1 ½ cups hot apple juice
- ¼ cup sugar
- ¼ tsp. salt
- 3 tablespoons lemon juice
- ¼ cup thinly sliced celery
- 2 cups finely chopped apple

Soak gelatin in cold water; dissolve in hot apple juice which has been made while making applesauce separately; add sugar, salt and lemon juice; mix well. Chill until mixture starts to congeal. Fold in apples and celery. Pour in ring mold. Chill about 4 hours or until firm. Unmold just before serving time. Garnish with lettuce and serve with mayonnaise. Serves 6 to 8.

CANDIED APPLE PIE

All Gold

- ½ cup butter or neutral cooking oil (if oil is used add a dash of salt)
- 1 cup brown sugar
- 1 cup sifted flour
- 7 All Gold apples

Cream the butter, sugar and flour together. Fill pie crust with apples which have been pared and sliced. Cover with creamed mixture. Bake in slow oven (325 degrees F.) for 50 minutes.

APPLES ROMANOFF

Crimson Gold

Cut Crimson Gold apples into half-inch square cubes and poach lightly in a boiling sugar syrup diluted one-half with white wine. Try with fork and when barely tender, drain and cool in refrigerator until absolutely cold. One-half hour before serving, marinate with sugar in a blend of equal parts of Kirsch and California Brandy. At the last, fold cubes and marinate into French vanilla ice cream. Serve in dishes topped with whipped cream and a maraschino cherry.

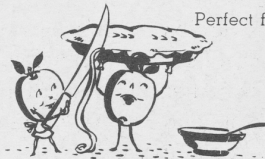


APPLE STUFFING

Alaska

- 2 slices bacon, diced
- ½ cup celery, chopped
- ½ cup onion, chopped
- 5 tart apples, diced
- ½ cup sugar
- 1 cup bread crumbs or cracker crumbs
- 3 tablespoons parsley, chopped
- Salt and pepper

Fry the bacon and remove. Cook the celery and onions in the drippings about 3 minutes. Add the apples, peeled, cored and chopped; sprinkle with sugar and cover. Cook slowly until tender. Add crumbs, bacon and seasonings. Perfect for goose or duck!

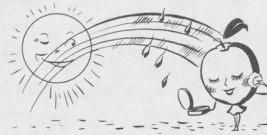


APPLE JELLY

Alaska

Slice the apples without peeling. Add sufficient water to barely cover and boil the fruit until soft, usually 15 to 20 minutes. Strain through a flannel bag.

Heat 4 cups of clear juice, add 3 cups of sugar and 2 teaspoons lemon juice. Boil rapidly until the jelly stage is reached, about 5 minutes. Pour into glasses and seal while hot with paraffin.



PINK APPLE SAUCE

Pink Pearl

- 4 quarts sliced apples
- 2 cups sugar or honey and sugar mixed
- ¼ tsp. nutmeg
- ¼ tsp. cinnamon

Prepare fruit, add 1 cup water, sugar and spices. Cook slowly in covered pan until fruit falls apart. If necessary for smooth mixture, apples may be forced through sieve, or crushed with potato masher before cooling. No artificial coloring necessary.



BRANDIED APPLES

Crimson Gold

Slice Crimson Gold apples a little thicker than you would slice cling peaches for canning. Poach gently for ten minutes in a boiling syrup of equal parts of sugar and water. Be sure that the syrup was boiling clearly before putting in the apples. Pack fruit in sterilized glass jars, add five tablespoons of California Brandy to each quart, fill with boiling syrup and seal. Two things should be remembered: Do not add brandy until fruit is in the jar; and do not use any other container except glass in the presence of brandy. Served with a simple sponge cake, brandied apples add "gracious living" to a holiday meal.

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