

FRUITS AND THEIR COOKERY

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649138852

Fruits and their cookery by Harriet S. Nelson

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd.
Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

www.triestepublishing.com

HARRIET S. NELSON

**FRUITS AND
THEIR COOKERY**

FRUITS AND THEIR COOKERY.

FRUITS AND THEIR COOKERY

BY
HARRIET S. NELSON



NEW YORK
E. P. DUTTON & COMPANY
681 FIFTH AVENUE

FOREWORD

PHYSICIANS of the present day place strong emphasis upon the value of fruits judiciously used as a part of the daily diet. This volume has been prepared for the purpose of suggesting to housekeepers various ways of supplying this recognized need.

HARRIET S. NELSON.

CONTENTS

I—APPLES

PAGES

Dutch Apple Pie—Apple Salad—Boiled Dressing—Apple Pie—Apple Fritters—Fritter Batter—Apple Cake—Apple and Suet Pudding—Apple Sauce Shortcake—Apple Foam—Apple Omelet—Apple and Sweet Potato Scallop—Apple Sandwich Filling—Dixie Apple Biscuit—Paula's Baked Apples—Apple Corn Meal Muffins—Apple Pancakes—Apple and Date Salad—Baked Apples and Mince Meat—Apple Rice Pudding—Apple Sauce Cake—Apple Layer Cake—Apple Toast—Apple Chutney—Apple Cereal Pie—Waldorf Salad—Mayonnaise Dressing—Apple Water—Preserved Apples—Canned Apples and Quinces—Canned Apples and Pineapple—Canned Apples—Apple Ginger—Apple Marmalade—Apple Jelly—Apple Tapioca—Apple Meringue—Fried Apples and Onions—Fried Apples with Sausage—Stewed Apples and Raisins—Apple Indian Pudding—Apple Batter Pudding—Hard Sauce—Apple Charlotte—Brown Betty—Birds' Nests—Scalloped Apple—Apple Soufflé—Steamed Apples with Ginger—Baked Apple Dumpling No. 1—Lemon Sauce—Baked Apples—Baked Apple Dumplings No. 2—New England Baked Apples—Apple Sponge—Vanilla Sauce . . .	1-20
--	------

II—CRAB-APPLES

Crab-apple Pie—Spiced Crab-apple Jelly—Crab-apple Jelly .	21-22
---	-------

III—PEARS

Pear Chips—Spiced Pears—Baked Pears—Pear Conserve—Pear Butter—Compote of Pears—Canned Pear and Orange Salad—Pear Trifle—Pears with Chocolate Sauce—Canned Pears—Canned Pears Frozen—Candied Pears—Pear and Lemon Marmalade—Canned Pear Dessert	23-27
--	-------

IV—PEACHES

Peach Cocktail—Peach Popovers—Peach Parfait—A New Peach Pie—Corn Meal Peach Pudding—Peach Melba—Peach Mold—Peach Pudding No. 1—Peach Croustades	
---	--

—Peach Sauce—Peach Cobbler—Peach and Marshmallow Cream—Peach Roly Poly—Peach and Tomato Salad—Baked Peaches—Peach and Raspberry Trifle—Peach Conserve—Spiced Peaches—Peach Tapioca—Peach Foam—Stewed Peaches and Raisins—Peach Custard—Peach Marmalade—Peach Turnovers—Peach Meringue No. 1—Frozen Peach Roll—Peach Ice Cream—Peach Pudding No. 2—Peach Mousse—Peaches and Cream—Peach Omelet—Hot Peach Pudding with Cold Sauce—Peaches and Rice—Peach Pudding No. 3—Peach Fritters—Peach Dumpling—Peach Bavarian Cream—Peach Surprise—Peach Blanc Mange—Peach Loaf—Peach Pie—Deep Peach Pie—Peach and Raisin Pudding—Individual Peach Pudding—Peach Rice Pudding—Peach Sponge—Golden Peach Pudding—Peach Bread Pudding—Peach Steamed Pudding	28-45
---	-------

V—PLUMS

Plums in Rice Border—Plum Conserve—Plum Charlotte—Plums in Batter—Preserved Damsons—Spiced Plums—Plum Jelly—Plum Jam—Plum Pie—Sweet Picked Plums	46-49
--	-------

VI—QUINCES

Quince Custards—Spanish Quince Pie—Quince Honey—Baked Quinces—Quince and Pear Preserve—Quince Preserve—Quince Marmalade—Preserved Quinces—Quince and Sweet Apple Preserves—Honey Quince Jelly	50-54
---	-------

VII—APRICOTS

Frozen Apricots—Apricot Soufflé—Apricot Sauce—Apricot Roll—Dried Apricot Sherbet—Apricot Parfait—Apricot Ice—Apricot Ice for an Invalid—Apricot Sponge—Rice with Apricots—Evaporated Apricot Preserve—Apricot Marmalade	55-59
---	-------

VIII—ORANGES & GRAPEFRUIT

Orange and Onion Salad—French Dressing—Orange Pudding Sauce No. 1—Orange Apricot Marmalade—Orange Omelet—Orange Snow Pudding—Orange Water Ice—How to Serve an Orange to an Invalid—Candied Orange Peel—Grape Fruit Marmalade (From Skins)—Orange Marmalade—Orange Frappé—Orange Egg Cordial—Orange Pudding No. 1—Orange Roly Poly—Orange Pudding No. 2—Orange Soufflé—Orange Shortcake No. 1—Orange Pudding Sauce No. 3—Orange and Cocoanut—Orange
--