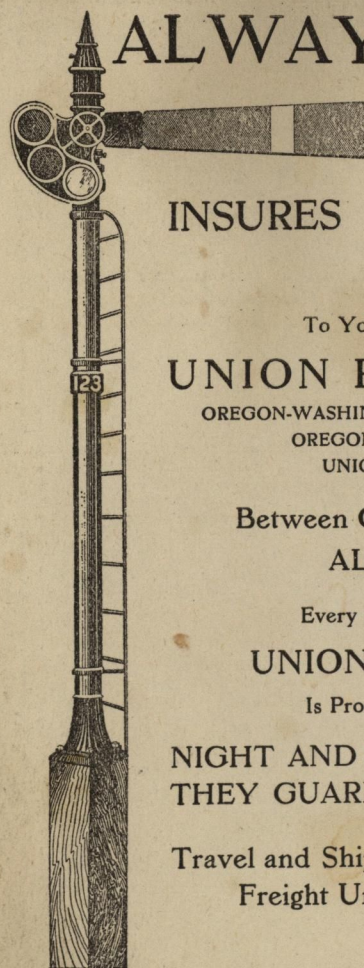


150

RECIPES
FOR
APPLE DISHES



PUBLISHED BY THE
OREGON-WASHINGTON
RAILROAD & NAVIGATION
COMPANY



ALWAYS ON DUTY

AUTOMATIC ELECTRIC
BLOCK SAFETY SIGNAL

INSURES SAFETY

PREVENTS DELAY

To Your Travels over the Lines of

UNION PACIFIC SYSTEM

OREGON-WASHINGTON RAILROAD & NAVIGATION CO.

OREGON SHORT LINE RAILROAD CO.

UNION PACIFIC RAILROAD CO.

Between Cities of the Northwest and
ALL POINTS EAST

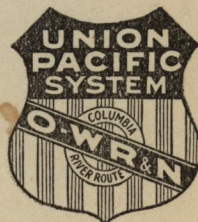
Every Mile of the Main Lines of the

UNION PACIFIC SYSTEM

Is Protected by these Safety Signal

NIGHT AND DAY
THEY GUARD THE WAY

Travel and Ship Your
Freight Under Their
Protection



INFORMATION, TICKETS, RESERVATIONS GLADLY FURNISHED
BY ANY AGENT OF THE O-W. R. & N. CO.

An Apple a Day Keeps the Doctor Away

The Oregon-Washington Railroad & Navigation Company presents this hand-book of recipes in an endeavor to stimulate the general use of apples. The recipes are compiled and approved by skilled demonstrators, are plain, simple and practical, and afford a most pleasing variety of forms in which the "King of Fruits" may be served.

The composition of apples is as follows:

Water	-	-	-	-	82.5	Proteids	-	-	-	-	.4
Carbohydrates	-	-	-	-	12.5	Fats	-	-	-	-	.5
Nitrogenous Elements	-	-	-	-	.4	Acids	-	-	-	-	1.0
Cellulose	-	-	-	-			-	-	-	2.7	

APPLE PIE

¹ (a) Five or six apples, one cup sugar, one-third cup water, one teaspoon extract lemon. Peel, quarter and core apples, put in stew pan with sugar and water. When tender, remove. When cold, add extract and fill pie plate, lined with paste. Wet the edges, cover with paste rolled out thin, and wash with milk. Bake in steady, moderate oven twenty minutes.

(b) Three tart apples, one-half cup sugar, one-half lemon rind grated. Peel, core and slice apples very thin. Line pie plate with paste, put in apples, sugar and little water. Wet the edges, cover with paste rolled out very thin. Wash with milk. Bake in steady, moderate oven twenty-five minutes, or till apples are cooked.

² Sift one cup of flour and one-fourth teaspoon of salt into a bowl. Rub into it four tablespoonfuls of shortening until the whole is reduced to a fine powder. Add cold water slowly to make a stiff dough. Roll thin, spread with a tablespoonful of shortening, fold and roll again. Cover tin loosely with this paste, brush over with white of egg, fill with thin slices of good cooking apples. Sprinkle with one cup of sugar mixed with a tablespoonful of flour. Sprinkle over a few small lumps of butter. Moisten edges with unbeaten white of egg. Cover with crust. Bake in moderate oven thirty minutes.

APPLE PIE Gravensteins

3

One cup of flour, two large tablespoons of shortening, quarter cup of water, salt. Mix flour and shortening and add water. Line pan with crust, fill with sliced apples, small lumps of butter, vanilla. Cover with sugar and bake in a slow oven.

PIE TENNESSEE STYLE

Cook four large apples with sufficient water, and while hot press through a sieve. Now mix with this a tablespoonful of butter. Cool and stir in the yolks of three eggs, which have been well beaten, the rind and juice of one lemon and a cup of sugar well mixed together. Cover a deep pie tin with pie crust and fill with apple mixture. Bake in a moderate oven forty-five minutes.

DAINTY APPLE PIE

Quarter and core four large apples. Grate, sweeten and chill. Beat the whites of three eggs stiff. Now add the apples, flavor and beat well. Place in a partially baked pastry shell and finish baking in a slow oven. Cover with whipped cream and serve hot.

APPLE CUSTARD PIE

Yolks of three eggs, one cup sugar, one teaspoon corn starch or flour, one cup grated tart apple. Whip thoroughly. Add sweet cream to make enough to fill deep pie pan lined with rich crust. Dust with nutmeg and bits of butter. Bake slowly.

FRENCH APPLE PIE

Three apples, one cup sugar, one-half cup butter, one and one-half cups flour, two teaspoons baking powder, one cup milk, two eggs. Season to taste. Cover deep baking dish with sliced apples, season with sugar, cinnamon and add tablespoon of boiling water. Cover tightly and bake for fifteen minutes in moderate oven. Make a batter of above ingredients and spread over the cooked apples. Bake till brown. Then invert on pie dish and cover with merangue made from the whites of the eggs. Set back in the oven to brown.

GERMAN APPLE PIE

Make a rich pie crust for bottom of pie pan only. Dress and slice four medium sized apples. Slice thin lengthwise of the apple. Place slices of apple in pie tin, lapping over each other like shingles on a roof at an angle of forty-five degrees, or half pitch. Sprinkle on top of apples one teaspoonful of cinnamon, distribute evenly on top of apples, one cup of sugar, beat up two eggs, add to the beaten eggs one-half cup plain commercial cream, spread carefully mixture of eggs and cream on top of pie. Cut up one tablespoonful of butter into tiny squares and distribute over top of pie. Bake for one hour in deep pie tin. (Hoover apples used.)

4

DUTCH APPLE PIE

Place on ends thickly quartered Jonathan apples in deep pie tin lined with any good rich crust. Sprinkle freely with sugar and cinnamon and put bits of butter on top. Fill one-half full with sweet milk and bake in a moderate oven until tender.

PINEAPPLE APPLE PIE

Take a pint of grated apples, add a half cup of sugar, a pinch of salt and a half tablespoonful of flour. Line a pie pan with pastry, add the grated apples, dot with butter and bake until the apples are tender. Take half a cup of grated pineapple, add one-quarter cup of sugar, a little lemon juice, boil up, spread hot over the pie. Cover with a meringue.

DATE AND APPLE PIE

Chop apples and stoned dates together, equal quantities. Sprinkle with one-half cup of sugar, teaspoonful of cinnamon and two tablespoonfuls of water. Fill a rich pie crust with this mixture. Add a top paste and bake half an hour.

MOST DELICIOUS OF ALL PIE CRUSTS

Four rounding tablespoons of flour after sifting, one rounding tablespoon of crisco, chop lightly and add two tablespoons of ice water, pinch of salt. Toss together with fork. Place on floured cloth or board. Bring together with cold hands very gently, roll out with quick, even strokes. Cut off enough for bottom crust, line pan with crust. One tablespoon flour, three tablespoons sugar. Mix thoroughly, put in the crust. Then fill pan with apples cut in eighths. Mix three tablespoons of sugar with one-fourth teaspoon cinnamon and sprinkle over top. Dot with bits of butter, add one tablespoon of water, wet edges of lower crust. Cover with balance of paste. Use only first rolling. Sprinkle with cold water. Bake in moderate oven.

APPLE DUMPLINGS

1 Make rich, stiff biscuit dough. Cut apples in quarters and wrap dough around, pinching the ends together. Put one pint of water into a baking dish and one cup of sugar and small piece of butter. Boil on top of stove. Put in dumplings and bake in hot oven until apples are done. Serve hot with sauce made as follows: Blend one cup light brown sugar, two tablespoonfuls flour and butter size of an egg, add two cups boiling water and let boil until thickened and flavor with mapelene.

Spitzenburg

2 Line muffin tins with pie crust, allowing enough dough to fold over top. Fill with alternate layers of thinly sliced apples, butter, a dash of salt and cinnamon, nutmeg or vanilla, as preferred. Lift apples out of water as they are placed, pinch dough together over top and bake in rather slow oven.

5

APPLE DUMPLINGS

³ Crust—Eight tablespoons flour, one-half teaspoon baking powder, pinch salt, one tablespoon lard. Mix lightly. Add four tablespoons ice water. One-half apple cut in small pieces for each one, nutmeg to taste, bits of butter, one teaspoon sugar. Roll in crust and bake. Serve with following sauce: One tablespoon flour, two tablespoons sugar, one and one-half cups boiling water, one-half tablespoon butter. Let come to a boil, then add one teaspoon vanilla.

APPLE DUMPLINGS STEAMED

Two cups of flour, two teaspoonfuls of baking powder, a teaspoon salt, two tablespoonfuls of butter mixed in the dry ingredients. Make a soft dough with sufficient milk to bind. Prepare gem pans half full of nice apple sauce, drop the batter on top of apple sauce and bake twenty-five minutes in moderate oven. Serve with mapleine sauce.

BROWN BETTY

¹ Take two cupfuls of tart apples peeled, cored and minced and mixed with one and one-half cups of fine bread crumbs. Add one cup sugar, tablespoon butter, three eggs beaten light, one-half teaspoon of mace and of cinnamon. Turn into a buttered mold or pudding dish. Serve with liquid sauce.

² Into a pan put a layer of sliced apples, then a layer of bread crumbs, then another layer of apples and so on until your pan is as full as desired. Then pour over all a sauce made of two eggs, one pint milk, one-half cup of sugar. Sprinkle top with nutmeg. Bake in moderate oven about three-quarters hours.

³ To one cup of bread crumbs add one-quarter cup of brown sugar and a lump of butter. Put all in a pan over the fire to melt and mix. Butter a bake dish, put in a layer of crumbs and a layer of sliced apples, with sugar and cinnamon, then more crumbs and apples until the dish is full. Bake in a slow oven with one-quarter cup of water poured over the mixture.

SAUCE—One cup water, dash of salt, four tablespoons sugar, nutmeg, vanilla flavoring, butter. Thicken with flour.

APPLE SAUCE AND NUT CAKE WITH APPLE FILLING AND FROSTING

One cup of sugar, one-third cup of butter, one cup of apple sauce, one teaspoon of soda dissolved in sauce, two cups of flour, one cup of chopped nuts, one cup of fruit, one teaspoon of mixed spice.

FROSTING AND FILLING—Beat the white of one egg to a froth, stir in one-half cup of sugar, add one large or two small grated apples and beat until thick.

APPLE CAKE

One cup sugar, three-quarters cup shortening, one-half cup raisins, one egg, one and one-half cups boiled apple, two and one-half cups flour, one teaspoon each soda, cloves and allspice, one-half teaspoon baking powder. Cream sugar and shortening. Add beaten egg, boiled apple and raisins, then the flour with soda, cloves, allspice and baking powder sifted in.

APPLE SAUCE CAKE

¹ One cup brown sugar, one-half cup butter or meat drippings, one and one-half cups apple sauce sweetened, two heaping cups flour, two level teaspoons soda, one teaspoon each cinnamon, cloves, nutmeg, one cup raisins, one cup chopped nuts (walnuts or others). Cream sugar and shortening. Add spices. Then add flour with soda sifted in. Throw the nuts and raisins onto the dry flour. Mix all very thoroughly together. Lastly add apple sauce. Be careful to have a stiff batter. Bake in a loaf in a slow oven. This cake may be warmed and used as a pudding with hard sauce.

² Two-thirds cup of butter and shortening, one and one-half cups sugar, two cups of apple sauce mixed with one and one-half teaspoons of soda, two cups of raisins, one teaspoon of cinnamon, one teaspoon cloves, four cups of flour with one and one-half teaspoons soda sifted together. Cream the butter and sugar together. Then add the other ingredients in the order given. Bake in paper lined pan for one hour in slow oven. Frost with boiled frosting, made as follows: One white of egg, one cup of sugar. Cook sugar in one-half cup of water until soft ball stage. Beat into it the beaten egg white. Flavor. Beat until ready to go on cake.

APPLE SAUCE CAKE (WITH FIGS)

One cup sugar, one and one-half cups of unsweetened apple sauce, two tablespoons of butter combined with enough other shortening to make one-half cup, two cups of flour, one cup each of chopped figs, raisins and nuts, one teaspoonful of cinnamon, cloves, nutmeg and allspice, one teaspoonful of soda dissolved in a little water. Mix to a stiff batter. Bake in a square loaf pan for one and one-half hours. (No eggs or milk used in this recipe, and only two tablespoonfuls of butter.)

DRIED APPLE CAKE

Two cups of dried apples, chopped fine and soaked in water over night. Then cook in one cup of molasses until soft. Add one cup each of butter, sugar and sour milk, two teaspoonfuls of soda, one teaspoonful each of cinnamon, cloves and lemon extract, one nutmeg and flour enough to make stiff. A cupful of raisins may be added. Mix all together and bake in a slow oven one hour.

DRIED APPLE FRUIT CAKE

Soak two cups of dried apples over night. Chop them and cook slowly in two and one-half cups of New Orleans molasses. When cold add one cup of milk, two cups of crisco or butter, three-quarters of a cup of sugar, three and one-half cups of flour, one teaspoonful cinnamon, one-half teaspoonful of cloves, one-half teaspoonful allspice, a little nutmeg, three and one-half level teaspoonfuls baking powder, four eggs, three-quarters of a pound of raisins, a few currants and one-half cup chopped citron. Bake three hours in a slow oven.

PLAIN WHITE LAYER CAKE WITH APPLE CREAM FILLING

Cook down a richly sweetened apple sauce until very thick. For one cup allow the white of one egg and one-half cup nut meats. Stir in nuts before removing from fire, then pour over stiff white of egg, stirring all the while. Spread at once. Use Jonathan apples.

APPLE COFFEE CAKE

Jonathans

One cup of yeast, one egg, two tablespoons brown sugar, salt, flour to make thin batter. Let raise until light. Arrange apples on top sliced, sprinkle with powdered sugar and cinnamon and bake half an hour.

HURRY-UP APPLE CAKE

Line a pan with sliced apples. Sprinkle apples with sugar, cinnamon and butter. Make a batter of one cup flour, one egg, one-half cup sugar, one tablespoon butter, one-half cup milk, one teaspoon baking powder. Pour mixture over the apples. Bake half an hour. Turn it over and serve with whipped cream or sweet sauce.

ECONOMY CAKE

CAKE—Butter size of an egg, one-quarter cup condensed milk, three-quarters cup water, one and one-quarter cups sugar, two cups of flour, two teaspoons baking powder, yolks of two eggs. Mix butter and sugar till creamy. Add beaten yolks of eggs. Sift flour and baking powder. Add milk and flour alternately to first mixture until all is used. Add one teaspoon lemon extract. Bake a golden brown in even heat in well greased pans slightly dusted with flour.

FILLING—Whites of two eggs, one grated apple, one cup sugar. Beat whites of two eggs. Add sugar and grated apple. Beat twenty minutes. Put between layers of the cake.

DUTCH APPLE CAKE

Use rich biscuit dough. Line a baking dish. Spread a layer of sliced apples on top. Sprinkle with sugar and nutmeg. Beat the yolk of one egg, add two tablespoons milk and spread over top. Bake in quick oven. Use King apples.

GERMAN APPLE CAKE

1 Two cups of flour, two teaspoons of baking powder, one-half teaspoon of salt, one-quarter cup of butter, one egg, scant cup of milk, two tablespoons of sugar. Mix and put in bake pan. Slice apples and put on top. Sguar and sprinkle with nutmeg and cinnamon. Slow oven.

SAUCE—Cup of sugar, tablespoonful of butter, dash of salt, vanilla flavoring, two cups of water. Thicken with flour.

2 One pint flour, one and one-half teaspoons baking powder, one-half teaspoon salt, mixed and sifted. Rub in two tablespoons butter, add one beaten egg and milk to make very thick batter. Spread one inch deep in greased shallow tin. Have ready several pared, cored and quartered apples. Press points into dough, sprinkle thickly with sugar mixed with little cinnamon. Bake in hot oven.

APPLE PUDDING

1 Twelve or fourteen apples, peeled, cored and sliced, one teaspoon extract nutmeg, one and one-half cups sugar. Pack apples in deep earthenware dish, add sugar, one-half cup water with extract. Cover with paste. Pinch closely to edge of dish with thumb or pastry iron. Bake in a moderate oven. Serve with rich cream.

2 One egg beaten well with two tablespoons sugar, one tablespoon flour, one-half teaspoon baking powder. Grease form and bake quickly (let cool). Peel and grate six nice apples, five yolks of eggs, sugar to taste, beat whites to snow and mix in lightly. Spread on sponge and bake twenty-five minutes in hot oven. Put a pan under pudding dish to keep from burning. Serve cold. Put whipped cream on top before serving.

3 One dozen sliced apples, one cup sugar, one and one-half cups cream, one tablespoon of butter, three eggs. Cook the apples with sugar and butter until soft. Then press through a collander. Add cream and the yolks of eggs. Bake a few minutes. Make a meringue of whites of eggs and sugar. Put it on the top and bake a little longer.

4 One-half cup sugar, one teaspoon butter, one cup stale cake crumbs, six apples, dash of cinnamon or nutmeg, one egg, one and one-half cups milk. Rub sugar and butter together, line pan with same, then alternate layers of apples cut fine and cake crumbs, cinnamon or nutmeg to taste. Beat yolk of egg with milk. Add one tablespoon of sugar. Pour over mixture, then bake slowly. When done beat white of egg. Add tablespoon sugar. Beat hard. Cover top and brown. Will serve six. To be served with hard sauce or whipped cream.

APPLE KUCHEN

Make a bread dough as follows: Boil one pint of milk and one cup of water, one cooking spoon each of butter and lard and one-half cup of sugar. Let cool and add flour to make a good batter, salt, and one cup of home-made yeast. Let raise four hours. Mix hard, roll out and put in baking sheet, place sliced apples in rows, sprinkle with sugar and cinnamon and bake three-quarters of an hour.

GRATED APPLE PUDDING

Seven apples, three-fourths cup sugar, one dozen lady fingers, seven eggs, one-half cup chopped almonds, beat yolks of eggs with sugar until very light, adding the crumbled lady fingers, grated apples and grated rind of a lemon. Then fold in the beaten whites and sprinkle top with the almonds, baking three-fourths of an hour. Always use as many eggs as apples. Serve with whipped cream.

BREAD AND APPLE PUDDING

Butter an earthen baking dish. Put a layer of chopped apples (juicy sour ones preferred), at the bottom. Sprinkle with sugar, cinnamon and few bits of butter. Cover with fine bread crumbs. Proceed in this manner until the dish is full, having a layer of bread crumbs at the top. Cover close and bake about three-fourths of an hour. Then remove cover and allow to become a nice brown. To be eaten warm with a hard sauce of butter and sugar, or a sweet liquid sauce.

APPLE MERINGUE PUDDING

1

Two cupfuls of stewed apples, one-half teaspoonful of nutmeg, one-half teaspoonful of cinnamon, three eggs, one tablespoonful of butter, little lemon juice, two tablespoonfuls of powdered sugar, one teaspoonful of flavoring. Add the spices to the hot apples, then the beaten yolks, butter, sugar and lemon juice, if needed. Beat until light. Cook ten minutes in a hot oven. Take from oven, cover with a meringue made of beaten whites of eggs, powdered sugar and flavoring. Brown lightly and serve cold with cream.

2

One and one-third cups apple sauce, two eggs, one-third teaspoon nutmeg or cinnamon, one and one-third teaspoons butter, salt, two tablespoons powdered sugar, two-thirds teaspoons almond flavoring. While the apples are still hot add the spices, the butter and well-beaten yolks of the eggs. Beat until light. Put into a buttered baking dish and cook ten minutes in a hot oven. Then cover with the meringue and brown slightly.

APPLE TAPIOCA PUDDING

1

Pick over and wash three-fourths of a cup of pearl tapioca in double boiler. Pour six cups of cold water over it and let stand over night. Core and pare seven apples. Put them in a round dish, and fill the cores with sugar and lemon juice. Pour the tapioca over them and bake until the apples are soft. Serve cold with whipped cream and sugar.

2

Two tablespoons tapioca boiled fifteen minutes in one and one-half pints of milk. Add two eggs well beaten, less the white of one for frosting. Add pinch of salt. Slice one-half apple into baking dish. Pour over tapioca and bake till apples are done. Cover with whipped white and brown.

STEAMED APPLE PUDDING

1

Make a batter of one tablespoonful of butter, one-half cup granulated sugar, one-half cup of cold water, one and one-quarter cups of flour, one teaspoonful baking powder. Slice apples and place in bottom of greased molds, pour batter over and steam three-quarters of an hour. Serve hot with cream.

2

Take two cups of flour, add four level teaspoonfuls of baking powder and a half teaspoonful of salt. Chop into this two tablespoonfuls of butter or crisco and mix with three-quarters of a cup of milk. Now roll this out. Place into the center of this four apples that have been pared, cored and which have been sprinkled with a teaspoonful of sugar and one-quarter teaspoonful of salt and one-quarter teaspoonful of cinnamon. Now wrap the dough around this carefully and lift into a buttered mould. Cover tightly, place the kettle in boiling water and steam for thirty minutes. Add more boiling water if necessary. Be sure water comes half way up around the mould. Serve with mapleine sauce as follows: Use half a cup of mapleine syrup, one and one-half teaspoonfuls of butter, boil together. Add two tablespoonfuls of lemon juice, or tablespoonful vinegar. Serve hot.

APPLE CRACKER PUDDING

Cut and pare about five or six apples, according to size; stew with sugar, just enough to sweeten. Add raisins and cinnamon. When tender set away to cool. Now beat the yolks of six eggs and one cup of sugar, until thick like batter. Add grated peel of lemon, four crackers rolled very fine. Add last, the stiff beaten whites. Grease a pudding dish, pour in the apples, then the custard, and bake. Serve cold with whipped cream.

STEAMED APPLE SUET PUDDING

One-half cup ground suet, one cup sugar, one egg, one cup sour milk, one cup dried apples. Use any other candied or dried fruit you wish, one teaspoon dissolved in tablespoon hot water, one-half teaspoon cinnamon and cloves. Add graham flour to make medium stiff batter. Steam three hours. Used Northern Spy.

DUTCH APPLE PUDDING

One pint flour, half teaspoonful salt, one and one-half teaspoonfuls baking powder, one egg, two tablespoonfuls butter, four large apples, two-thirds cupful milk. Add salt and baking powder to flour and sift. Rub butter into flour. Pour in milk and beaten egg and mix quickly and well. Spread dough one-half inch thick on buttered baking pan. Cut peeled and cored apples into eighths and stick into the dough in rows. Sprinkle with sugar. Bake twenty-five minutes. Serve with cream sauce.

APPLE FLUFF

Bellflower

Grate or scrape apples, add powdered sugar and the white of egg alternately, beating lightly. Tint with pink vegetable dye. Flavor with rose.

APPLE CHARLOTTE

Make a rich pie dough of one cup of flour, one tablespoon sugar, two of lard and three of water. Mix apples, after slicing them, with one-half cup of sugar, one tablespoonful of ground cinnamon, three table-spoons maple syrup. Add little butter on top and bake in a slow oven.

JELLIED APPLE WITH WHIPPED CREAM

One tablespoon (level) gelatine, one-quarter cup cold water, one-half cup hot water, six medium sized tart apples, juice of one-half lemon. Soak the gelatine for ten minutes or longer in the cold water and then add the lemon juice. Pare, quarter and core apples. Then slice. Put a layer of slices into earthen dish that can be covered closely. Sprinkle with sugar. Continue until apples are used. Add hot water. Cover and cook slowly until a dark red. Mix the dissolved gelatine and lemon juice through the apple and turn into a mold. When cold decorate with whipped cream.

APPLES IN SURPRISE

Roll out sufficient puff paste parings to the thickness of an eighth of an inch to make eight squares of five inches each. Peel and turn eight good medium-sized russet apples to have them two and a half inches in diameter. Empty out the cores with a five-eighths of an inch column tube, and on each square of paste lay one apple. Brush them over with butter, besprinkle with sugar, then fill the hollow in the apple with apricot marmalade. Wet the edges of the paste. Raise it up and enclose the apples well inside, attaching it firmly on top. Moisten this and lay over it a round piece of paste cut out with a channeled pastry cutter. Range the apples on a baking sheet a short distance apart, egg over, and cook in a slow oven for three-quarters of an hour. Ten minutes before removing glaze them over with sugar, and lay them on a dish as soon as they are done.

FROTHY PUREE OF APPLES

Peel six fine apples, cut them up small and cook in a covered saucepan, keeping them very white and adding four spoonfuls of water, a bit of lemon peel and two cloves. When melted press them through a fine sieve, then add seven or eight dissolved gelatine leaves, the juice of four or five lemons, and eight or ten ounces of powdered sugar. Beat the preparation well on ice with a whip until it whitens and becomes quite frothy, then add a salpicon of candied fruits and pour this into a mold incrusting in chopped ice. One hour later dip the mold in hot water, unmold the contents on a cold dish and pour over a cold apple syrup flavored with lemon peel.

APPLE SYRUP—This syrup is made with the liquid in which apples have been cooked and half its weight of sugar added. Flavor with lemon or orange peel, boil until it attains the consistency of light jelly, then strain and cool. It is now ready to be used.

APPLE DELIGHT

Pare and core sound tart apples. Make a syrup of two cups of sugar and one of water. Let boil five minutes. Put apples in and turn them often so that they will keep their shape. When soft, lift out and drain. Sprinkle with sugar and glaze in oven. Fill centers with red jelly and serve with whipped cream placed around the apple.

APPLE SNOW

Boil six pared and cored apples until tender, press through a sieve, return pulp to juice, add one cup sugar and boil to thick marmalade. Cool. Beat whites of four eggs stiff and dry. Add two tablespoons of sugar, beating add pulp by degrees. Beat until feathery. Add juice of one-half lemon. Heap on dish, cover with cocoanut, garnish with quartered apples.

APPLE SOUFFLE

Four tart apples, four tablespoons cornstarch, one tablespoon flour, four tablespoons cold water, one tablespoon butter, one-quarter table-spoon salt, one cup boiling water, one teaspoon lemon, three eggs, sugar to taste. Pare, core and cook the apples. Rub through a sieve. Dissolve flour and cornstarch in cold water. Add the pulp, sugar and lemon and beat well. Remove from fire and add beaten yolks. Fold in the stiffly beaten whites. Bake in a shallow dish until puffed and brown.

STEWED APPLES

Pare apples, cut them up and remove core. Bring a little water to a boil. Into this put the apples with sugar. One may add cinnamon bark and a few raisins to taste. Cooking time depends on kind and size, one-half to one hour.

APPLE COMPOTE

Pare the apples, cut the core out, leaving them whole. Make a syrup, allowing three-fourths pounds of sugar to a pound of fruit. When it comes to a boil, put in the fruit and let cook until clear, but remains whole. Remove the fruit to a glass bowl and dissolve one-third of a box of gelatine in a half teacup of hot water and stir briskly into the syrup, first taking off the fire. Then pour over apples and set in a cool place. Serve with whipped cream. Some add sliced lemons to the syrup and serve with a slice of lemon on each apple.

STEWED APPLES WITH JELLY

Peel some medium sized apples. Suppress the cores with a tin tube. Rub the surfaces with half a lemon and cook in a twelve-degree acidulated syrup, being careful to keep them whole. As soon as done drain and range in a tureen, cover with fresh syrup at thirty-two degrees, leaving to cool in this. Keep the syrup they were cooked in for further use. Drain the apples from their syrup and dress on a compote dish. Filter the syrup kept aside, add a little sugar to it and cook it to the consistency of a jelly. Leave this stand for one moment on the corner of the range, then pour it over the apples. Serve when cold.

APPLE SAUCE

(a) Peel a pound of sound apples, suppress the cores and seeds and place them in a saucepan with a little water. When cooked drain and press through a sieve. Reduce and add a little brown sugar and the juice of two oranges and their finely shredded peels that have been previously cooked in salted water.

(b) Wash, core, but do not pare the apples. Put them into a kettle with just enough boiling water to cover them. When removed, add sugar to taste and strain through a sieve. Cool and serve.

MOTHER'S CLOVE APPLE SAUCE

Make syrup of one and one-half cups sugar and two cups of water. Peel and core apples and cook until tender. Cook apple peeling in syrup to give color. Stick whole cloves in apples.

BOILED CIDER APPLE SAUCE

Boil down two quarts of sweet cider to one quart. Pare, quarter and core sound sweet apples. Put into the cider as many as the cider will cover. Boil slowly until a dark red and the cider is nearly absorbed. Do not stir, as that will break the apples.

BAKED APPLES WITH DRESSING

Make dressing with bread crumbs flavored with sage, salt and pepper. Moisten with water. Use snow apples. Core and peel. Enclose with dressing in corn husks, and bake.

ROAST PORK WITH APPLE SAUCE

Cook six apples, cored, pared and quartered. Add a cup of sweet cider, one slice of lemon, a little salt, one-half tablespoonful of mapleine, a little butter and a little nutmeg. When the apples are tender pass through a sieve. After cutting a thick piece from the stem end of six red, ripe apples, scoop out the pulp and fill the cups with the apple sauce, replacing covers. Serve with roast pork that has been baked at least two hours in a moderate oven.

BAKED APPLES

(a) Core smooth medium-sized apples, but do not pare them. Into the cavity of the cores put sugar and a lump of butter, or if liked, fill with raisins and English walnuts. Cover well with sugar and pour a cupful of boiling water around them. Sprinkle with nutmeg before serving.

(b) Use a five-eighth inch tin tube from the column box to core some good russet apples without peeling them. Cut off a strip of the peel all around the middle and lay the apples beside each other on a dish fit for the oven, leaving half an inch space between each one. Fill up the hole in the center of each apple with white or brown sugar, and place a little melted butter on the top of them all. Pour a little hot water into the bottom of the dish and push the apples into a slack oven for about half an hour. Should the oven be too hot, cover them over with paper. Serve in the same dish they are cooked in.

BAKED BELLFLOWER

Choose a firm, sound apple free from blemish. Remove the core. Place on a baking dish. Fill cavity in the apple with sugar and spice. Put a lump of butter on top, a little water in bottom of the dish. Bake until tender. Serve hot or cold with or without cream.

BAKED APPLES WITH RAISINS

Core six nice apples. Fill with seedless raisins and dust in cinnamon. Prick peel of apples with fork. Line pan with one tablespoon flour, one cup sugar, one and one-half tablespoons butter rubbed together. Place apples in pan, add one-half cup water and bake slowly.

SOUTHERN STYLE BAKED APPLES

Use King Apples.

Core and cut to halves six fine apples. Lay in baking dish skin down. Pour over this a syrup made of sugar, water and lemon juice, using about two cups of water, half a cup of sugar and two tablespoonfuls of lemon. Bake until tender, being careful not to break. Place these on a serving dish. Fill the centers with apple jelly and pour the liquid from the pan over them. Press a meringue onto the tops of apples, bake in a moderate oven just a few moments.

MEAT GARNISH OF BAKED APPLES

Cut apples in the middle, take out core, fill with bread or cracker crumbs, mushrooms or potatoes. Pour over each a teaspoonful of chili sauce, a little butter. Add just a little water. Bake and serve with meat.

BAKED APPLES STUFFED WITH FIGS

Pare and core large apples. Fill centers with chopped figs. Cover with sugar. Place in deep dish. Add a little water. Bake, basting often. Serve with cream.

BAKED APPLES STUFFED WITH RAISINS AND NUTS

Wash and core apples. Fill centers with nuts and raisins chopped coarsely. Bake, and just before removing from oven, place a marshmallow on each.

STUFFED APPLES

To four apples take the whites of two eggs, one-half cup sugar, one-half cup chopped almonds, one tablespoonful butter, one-half cup of white wine. Beat the whites of eggs until stiff. Add the sugar and almonds and two tablespoonfuls of the wine. Peel the apples, take out the core and fill in the space with the mixture. Add the butter, wine (left over) and a little sugar. Bake in a moderate oven.

APPLE COBBLER WITHOUT LOWER CRUST

Line pan with two tablespoons flour and one cup sugar, mixed. Put in six apples cut in small pieces, dot with butter, and sprinkle in cinnamon. Add two tablespoons water. Cover with the following crust: Four tablespoons flour, one-fourth teaspoon baking powder, pinch of salt, one tablespoon shortening. Mix lightly. Add two tablespoons ice water. Toss on board very lightly. Bake in medium oven and serve with cream. Will serve six.

STEAMED APPLE COBBLER

Six small or four large apples. Make biscuit dough. Take portion of dough, roll thin, line sides of deep pan, letting about one inch hang over edge. Pare and slice the apples. Take half of the sliced apples and place in the pan. Sprinkle with a half cup of sugar, dust with cinnamon and nutmeg, dot with butter. Roll out rest of dough and lay a layer of the dough over the apples. Put in the remaining half of the sliced apples, sprinkle with half a cup of sugar, dust with cinnamon and nutmeg, dot with butter. Fold the lower crust over top so as to leave open space in center. Pour in one cup boiling water. Bake until brown.

APPLE ROLL

Make a crust of two cups of flour, one-half cup of milk, one teaspoon baking powder, a pinch of salt, one level teaspoon of butter, and one egg well beaten. Roll out very thin and cover with thin slices of apples. Make into a roll and place in a pudding dish. Set in boiling water. Serve with sweetened cream.

APPLE POT PIE

Fourteen apples, peeled, cored and sliced, one and one-half pints flour, one teaspoon baking powder, one cup sugar, one-half cup butter, one cup milk, large pinch salt. Sift flour with powder and salt, rub in butter cold, add milk, mix into dough as for tea biscuits. With it line shallow stewpan to within two inches of bottom. Pour in one and one-half cups water, apples and sugar. Wet edges and cover with rest of dough. Put cover on, set it to boil twenty minutes, then place in moderate oven. Cut top crusts in four equal parts, dish apples, lay on them pieces of side crust cut in diamonds, and pieces of top crust on a plate. Serve with cream.

APPLE SOUP

Take a pint of stewed apples. Put through a colander, add two teaspoonfuls of sugar, add one and three-quarter tablespoonfuls of minute tapioca, which has been cleared in three-quarters of a pint of boiling water. Simmer all together about twenty-five minutes. Add a little salt and cinnamon and one tablespoonful of butter. May be served hot or chilled.

RICE WITH APPLES

Prepare some minced apples, the same as for an apple charlotte, not having them too sweet. Blanch eight ounces of picked and washed rice, drain on a sieve, refresh and put it in a saucepan with some milk. Cook it slowly without stirring, keeping it slightly consistent, and lastly mix in four ounces of powdered lemon sugar, a few spoonfuls of cream and a piece of butter. Remove to a much slower fire in order to allow the liquid to become entirely absorbed, then take up the rice with a spoon and place it in layers on a deep dish, alternating each one with a layer of the apples, giving the whole a dome shape, and finishing with the rice. Dredge the top with cinnamon or vanilla sugar and serve at once.

SUGAR FLAVORED WITH VANILLA—Have four ounces of vanilla beans, split them in two, chop and pound them in a mortar with a pound and a half of loaf sugar until exceedingly fine, then pass through a fine hair sieve. Keep in a hermetically closed box in a dry place until needed for use.

APPLE LOAF

Take enough bread dough to make a small loaf. Work into this a tablespoonful of butter and one-third cup of sugar. One-half teaspoonful of cinnamon and one egg which has been well beaten. Add a little flour, knead and let rise. Divide this into three parts, roll each to fit the pan. Put one layer into buttered pan, spread over with a layer of finely chopped apples easily cooked up. Pour over this melted butter and a little cinnamon. Lay second piece of dough on the top and proceed as above. When it is very light, brush it over with milk and steam an hour and then brown lightly in oven. Serve in slices with pudding sauce.

APPLE FRITTERS

¹ Slice apples and dip into batter made of two tablespoons sour milk, two tablespoons sugar and one-half egg yolk and pinch of soda. Add flour to make a batter a trifle stiffer than pancake batter. Bake in hot deep fat.

King Apples

² Pare and cut in round thin slices, removing core. Let stand for short time in sweet cider, lemon juice and sugar. Drain and dust with flour. Fry in very hot butter on both sides. Sprinkle with powdered sugar and cinnamon and serve hot.

³ Make a batter with one cup sweet milk, one tablespoon sugar, two eggs, whites and yolks beaten separately, two cups flour, one teaspoon baking powder, mixed and sifted with the flour. Mix all to a smooth batter, add the stiffly beaten whites of the eggs gently through the batter. Chop some good tart apples, mix in the batter, fry a nice brown in some hot deep fat or butter, taking a tablespoonful at a time. Drain and sift powdered sugar over them.

APPLE FRITTERS AND MONTAGNARD FRITTERS, GLAZED AND UNGLAZED

Core some apples with a column or tin tube five-eighths of an inch in diameter. Peel them all around, and cut from them slices about a quarter of an inch thick. Put to macerate in a little brandy and powdered sugar for one hour, tossing them about often so that they all get well covered. Dip each piece in frying batter, and plunge into hot frying fat. When done and of a fine color, drain and dredge over with sugar, then dress on a napkin.

FOR GLAZED FRITTERS—When done place them on a baking sheet, bestrew with sugar, and glaze in a hot oven, or under a salamander. Serve dressed on a napkin.

FOR MONTAGNARD FRITTERS—After they have been cooked and glazed as above, cover the tops with a layer of currant jelly placed on with a spoon, then dress on a napkin and serve.

APPLE SALAD

¹ Take nice red apples, scoop out center and fill with the following mixture: One cup celery cut fine, one cup chopped apple (chopped with a silver knife), one-half cup chopped peanuts and about three tablespoonfuls of French dressing to marinate. Mix well and fill the apple shells. Serve on bank of lettuce and garnish with paprika, parsley finely chopped, yolk of egg, grated lemon, etc. Put spoonful of mayonnaise on top of each apple before garnishing.

² A salad suitable for the season is made of nuts, apples and celery. Cut the apples into thin slices. Shell and boil the chestnuts fifteen minutes, or until soft. Drain and when cool cut nuts and celery in slices. Moisten with a part of the dressing and put into salad bowl with the remainder of the dressing on top. Garnish with celery tips. The dressing is made by creaming one-quarter cup of butter, seasoning it with one-half teaspoon of paprika, add the beaten yolks of two eggs and one-quarter of a cup of vinegar, which must be hot. Cook this over boiling water until very thick, stirring constantly. Whip one-half pint of cream and add it to the cold dressing just before serving.

Banana Apples

³ One-half cup diced apple, one-quarter cup diced celery, one-quarter cup sliced grapes, one-quarter cup chopped nuts. Prepare one pint lemon Jello (according to directions on the box), pour into moulds and when beginning to thicken stir in the fruit. When hard turn out and serve with cooked dressing or mayonnaise, as preferred. Add whipped cream and garnish with salted almonds.

APPLE DAY SALAD

Six banana apples, one cup celery, one-half shelled pecans, one cup mayonnaise, two cups apples minced. Cut off tops of apples. Remove inside with a spoon. Mix together the minced apples, celery, pecans and mayonnaise. Fill the apple shells with this and serve with one teaspoonful of mayonnaise on top of each apple. Placing the apple on a bed of shredded lettuce improves the appearance.

CHICKEN SALAD WITH APPLES

Six small, red, eating apples. Scoop out and fill with cooked chicken which has been chopped fine and seasoned with half a cup of finely-cut green and red peppers. Mix this with French dressing, adding a little sour cream if convenient. Place apples in a steamer and cook until almost done. Remove, place on ice. Serve on lettuce leaves. Garnish with mayonnaise and rings of green and red peppers caught together in a chain.

APPLE AND BANANA SALAD

Roll some sliced bananas in lemon juice and sugar. To this add an equal amount of finely-sliced eating apples. Prepare skin of the bananas by removing one-third section. Mix the apples and bananas together with a French dressing. Fill the shells and dot with mayonnaise dressing. Serve with toasted snowflake sodas.

DATE AND APPLE SALAD

Peel and core four large tender apples and cut them carefully into straws. Stone half a cup of dates, cut them up and add carefully to the apples. Over this pour a French dressing, carefully made. Cover and allow to stand one-half hour. Serve on curled lettuce leaves, adding a teaspoonful of mayonnaise to garnish, also a few stuffed dates.

APPLE TART

¹ COOKIE DOUGH FOR APPLE TART—One and one-half cups butter, creamed with three-fourths cup sugar. Drop in two eggs, rind of one lemon, add enough flour to roll. Then line form with the crust.

FILLING FOR APPLE TART—Peel and quarter eight large apples. Put in kettle with a little water, sugar to taste. Let stew until half done. When cool add a few nuts, a little rum, vanilla and cinnamon.

² Fill tarts with apple custard and bake. When cold cover with a spoonful of whipped cream. Put a spoonful of red apple jelly in center and serve. Changed to plain apple tarts using apple jelly for filling.

APPLE CREAM TARTS

Jonathans

Two tablespoons sifted flour, four tablespoons confectioners' sugar, one large tablespoon butter. Rub all to a smooth paste, add one cup rich milk, heat slowly and then bring to a boil, stirring the while. Pare and core and quarter one large apple. Bake until very tender and rub through the sieve. Beat into cream filling and fill tart shells. Add whipped cream.

APPLE MUFFINS

Banana Apples

One pint of flour, one-half teaspoon salt, two teaspoons baking powder, one-quarter cup of butter, half a cup of sugar, one egg, one cup of milk, one cup thinly sliced apples. Bake in muffin pans in quick oven.

APPLE SANDWICHES

Cut bread thin. Grate one cup of apples, mix with one-half cup chopped walnuts. Cut bread thin and spread this apple mixture between, wrapping in oil paper to keep them moist.

BAVARIAN TOAST

Take thick slices of stale bread, make an opening in the slices with a sharp knife, fill in with well seasoned apple sauce, dip in a batter made from one egg, tablespoonful of flour and three tablespoonfuls of milk. Fry in butter or oil, the same as for French toast. Sprinkle with powdered sugar.

APPLE PANCAKES

One egg, one cup flour, one cup of apples, cooked and put through sieve, one-fourth teaspoonful salt, one teaspoonful baking powder, one tablespoonful melted butter, one-half cup milk. Mix dry ingredients and sift. Stir in milk, egg and apple sauce, beat well and cook in dry, hot griddle. Serve with butter or syrup, roll, sprinkle with powdered sugar.

MINCE MEAT

¹ Three pounds beef, one pound currants, one pound raisins, one pound vinegar, one and one-half gallons apples, three cups brown sugar, one tablespoon allspice, cloves and cinnamon. Boil beef until tender. Pare and grind apples through coarse meat grinder. Add other ingredients with broth from beef. Boil three-quarters hour, then add ground beef and boil fifteen minutes.

² To one pound of lean beef, boiled and finely chopped, add two pounds of chopped apples, one pint of boiled cider, two cups brown sugar, one-half cup molasses, one cup seeded raisins, one cup currants, one-half cup chopped citron and a little round spice. To this may be added a little marmalade, preserves, spiced ginger, orange or lemon peel, or candied cherries.

APPLE GEMS

Chop fine four sour apples. Add one beaten egg, two tablespoons molasses, one and one-half cups Indian cornmeal, one and one-half cups flour, one-half teaspoon salt, two teaspoons baking powder. Add sufficient milk to make thick drop batter, and bake in hot greased gem pans.

SCALLOPED APPLES

One small loaf of stale bread, one-quarter cup butter, one-quarter cup sugar, one-quarter teaspoon grated nutmeg, grated rind and juice of one-half lemon, one quart of sliced apples. Crumb the bread, place alternate layers of bread and sliced apples in a buttered baking dish, sprinkle each layer with sugar and nutmeg and dot with butter. Pour lemon juice over the whole. Bake in slow oven.

CROQUETTES

Cut twelve apples in quarters, peel and core them, then cut into small dice. Put them into sautoir, pour over a few spoonfuls of butter and fry, and as soon as done remove from the fire and add a tablespoonful of sugar, a pinch of cinnamon, a handful of candied cherries cut in four, and two spoonfuls of apricot marmalade. Pour this on a baking sheet to cool off. Mold this preparation into inch and a quarter balls, shape them into cylindrical croquettes an inch in diameter, roll in cracker dust, dip in beaten eggs, then roll in bread crumbs. Smooth the breading with a knife and plunge the croquettes into hot frying fat. Fry till they become a light golden color, then drain on a cloth. Strew over powdered sugar and dress on a napkin. Serve with cherry sauce.

APPLES WITH BUTTER

Cut four fine russet apples in quarters. Peel and pare them, and range in a well buttered sautoir. Moisten with a few spoonfuls of twenty degree syrup and the juice of a lemon. Cover over with a well-buttered paper, and finish cooking in a slow oven. When done dress on a dish in a circle, and add to the sautoir a little apricot marmalade with some Madeira wine. Boil up with the lid on. Strain the sauce through a tammy, and pour it over the apples.

FRIED APPLES

Quarter and core six unpared apples. Put into a skillet one cup of sugar, one tablespoonful of butter, three tablespoonfuls of water. After this is melted put in the apples, skin side up. Cover and let fry slowly until browned.

SAUSAGES WITH FRIED APPLES

Fry country sausages formed into pats until thoroughly done. Remove from the pan and prepare a dozen slices of apple rings made by removing the core and peeling from sound apples. Dip in the sausage fat and fry until done. Place these rings around the sausages. Garnish with parsley or rings of red pepper and serve very hot.

JELLIED APPLE

One-half envelope Knox gelatine, one-quarter cup cold water, juice one-half lemon, three-quarters cup boiling water, one pint apples. Place one pint of pared sliced apples in pan, two-thirds cup sugar, one-half cup boiling water. Boil slowly until tender. Add lemon juice and dissolved gelatine and turn into mold. When cold turn out on plate and garnish.

CRABAPPLE JELLY

Four cups crabapple juice. Bring to boil. Add four cups sugar and boil twenty minutes.

APPLE JELLY

1 One dozen sour apples, large. Wash and cut into pieces without coring, remove imperfections. Cover with water and boil slowly until tender, then let juice drip through bag. Boil one quart juice twenty minutes, then add two pounds hot sugar and stir until dissolved. Boil until a little dropped on a cold plate will jelly. Put in hot glasses. Cover next morning.

2 Slice apples without removing cores. Put into preserving kettle with hot water to cover. Cook gently until soft, drain and strain, then boil for ten minutes and add an equal amount of sugar. Stir until the sugar dissolves and boil quickly until it will form a jelly on a spoon or cold dish. Pour into sterilized dishes and cover with paraffine.

Spitzenburgs

3 Cut and core apples without paring, cover with water and cook slowly until apples look red. Pour into bag and strain, boil half an hour, add one cup of sugar to a pint of juice and boil quickly fifteen minutes.

APPLE AND BLACKBERRY JELLY

Two cups apple juice, two cups blackberry juice. Bring to boil, then add four cups sugar and boil twenty minutes.

APPLE AND QUINCE JELLY

Slice one-half dozen quinces and one-half dozen apples. Cover one-half with water and stew until tender. Strain and to one cup of juice add one cup sugar. Boil twenty minutes.

APPLE AND GRAPE JELLY

Four cups apple juice, four cups grape juice. Boil twenty minutes, then add eight cups sugar and boil twenty minutes more.

APPLE JELLY—SPICED

Wash and slice sour apples. Put into a preserving kettle with a little vinegar and a spice bag containing mixed ground spices. Let boil until the apples are soft, then strain. Take equal parts of sugar and juice and boil until it jells. Fine to serve with meat.

APPLE AND CRANBERRY

Take equal parts cranberry and apple juice. Add an equal amount of sugar. Boil until it forms a jelly when cool. Pour into sterilized glasses.

RED APPLE PEELING JELLY

Place parings in kettle and cover with water. Let boil down one-half. Strain and add one cup sugar to one cup juice. Boil twenty minutes.

WHITE APPLE PARINGS JELLY

Place parings in kettle and cover with water. Let boil down one-half. Strain and add one cup sugar to one cup juice and boil twenty minutes.

APPLE JAM

Pare, core and chop one pound of apples. Add one pound of sugar, one cup of chopped raisins, chopped rind and juice of an orange and lemon. Cook until the apples are clear and the mixture thickens like jam when cool.

APPLE MARMALADE

Pare, core and cut into small pieces any coarse grained apple. Cook until soft, in barely enough water to prevent burning. Run through a sieve. Add an equal amount of sugar, boil until thick and put up in jars or glasses. Cover with paraffine. When cold it should cut like cream cheese. Lemon or orange juice may be added while cooking if desired.

APPLE CONSERVE

Make a syrup of two cups of sugar to one-half cup of water. Pare and cut into eighths sound Yellow Bellflower apples. Boil sugar and water until a rich syrup is formed. Then add the apples and simmer until clear. Take up carefully, lay on plates and let dry in the sun twelve hours. Roll in sugar. Treat in this manner for three or four days, then pack in glass jars.

CANNED APPLES

Prepare apples in any way desired. Pack jars full. Fill with hot water and put on covers loosely. Have wash boiler ready with slatted bottom or piece of heavy wire screen to set jars on. Place jars in boiler so they do not touch each other or the sides of the boiler. Put in enough warm water to come up about two inches on jars. Put on cover and bring to boil. Boil gently twenty minutes, lift cover from boiler, allowing steam to escape, then clamp down covers, allowing no air to enter the jar. Let jars stand in water ten minutes before removing. This is especially desirable for saving fruit that would otherwise go to waste. They may be prepared in any way desired and sweetened to taste when wanted for use.

PRESERVED JONATHAN APPLES

Pare sound Jonathan apples of medium size. Cook the skins in water to remove the color. To each cup of this water add two cups of sugar. Core and cut the apples into eighths. Cook in the syrup until clear. Transfer carefully to jars, being careful not to break the pieces. Boil the syrup down, pour over the apples and seal. They will be a dark, rich red color.

CANNED PIE APPLES

Inferior fruit may be used for pie apples, by carefully cutting away all bad parts. Make a syrup of one cup of water to each cup of sugar. Pare, core and slice the apples. Cook in the syrup until clear. Pack closely in jar, fill with the boiling syrup and seal. Any tart apple may be used.

CANNED YELLOW BELLFLOWER

Make a syrup of one cup of water to one cup of sugar. Pare, core and cut into eighths sound Yellow Bellflowers. Drop into the syrup and cook until clear. Pack closely into a glass jar, fill with the boiling syrup and seal.

APPLE BUTTER—PLAIN

¹ Pare, core and slice the desired quantity of apples. Boil sweet cider until it is reduced one-half. While the cider is boiling add the apples. Cook slowly, stirring constantly. When it begins to thicken add one cup of brown sugar to each two quarts of butter. Boil until it remains in a smooth mass when a little is cooled. About a bushel of apples to a gallon of boiled cider will be found right proportion.

King Apples

² For Small Quantity. To one quart sweet cider use four large apples, cooked, add a half cup brown sugar and boil down until thick. Watch carefully, as it scorches easily, and stir constantly.

APPLE PEANUT BUTTER

Cut two cups of apples fine. Add one cup of celery cut fine. Make a dressing of peanut butter by mixing six tablespoonfuls of lemon juice to one tablespoonful of peanut butter. Mix this through the apples and celery. Add salt and pepper, chill and serve on lettuce garnished with salted peanuts.

APPLE RELISH

Three pounds of apples, pared and diced, three pounds sugar, one pound raisins, one pound pecans, two oranges. Remove peeling and put through the meat grinder. Cut orange into small pieces. Cook for one hour, adding the nuts five minutes before removing from the fire.

APPLE MAPLEINE

Take a cup of mapleine syrup and one and one-half cups of water, two tablespoonfuls of butter. Boil to a sauce. Now have eight apples and bake in syrup until tender, dropping the syrup over the apples until they are glazed. Serve with whipped cream.

ROAST GOOSE GARNISH

Prepare rings of apples by cooking them in syrup without allowing them to break. Drain them. Put a stewed prune in the middle of each and sprinkle with chopped nuts. Arrange around the edge of platter.

MIXED APPLE PICKLES

Five pounds apples, five pounds green tomatoes, two pounds onions, one tablespoon allspice, cloves and cinnamon, one quart vinegar, four pounds sugar. Soak tomatoes and onions in salt water over night. Put through meat grinder. Add spices, vinegar and sugar. Boil one-half hour, then add ground apple and boil one-half hour longer.

APPLE HONEY

Pare, core and run through the coarse part of the meat grinder Wagener or other juicy apples with good flavor. Add an equal amount of sugar, simmer gently for two hours, then seal in glass jars.

JONATHAN APPLE SYRUP

Boil skins and cores of apples. To each cup of juice add one cup of sugar. Boil until consistency of syrup. To color, one teacup red raspberry juice to one quart of apple juice.

BLUSHING APPLES, ORANGE SAUCE

Core six red apples, but do not peel. Cook in boiling water till tender. Remove the skins and scrape off all pulp adhering to inside and add to the apple. Reduce the water to one cupful, add one cupful of sugar and the juice of an orange. Cook until thick and like syrup and pour over the apples. Drop a spoonful of whipped cream on each.

APPLE CATSUP

One cup thick apple sauce, one-half cup cider vinegar, one-half cup brown sugar, one small onion, red pepper, black pepper, salt, cloves and cinnamon to taste.

APPLE CHUTNEY

Wash, peel and core one quart of apples, one-quarter quart brown sugar, one-half quart of cider vinegar. Boil until smooth. When thick put in jar and add one-half pound seeded raisins, small chopped onion, mustard seed, celery seed, salt and red pepper to taste.

CHANTILLY APPLE SAUCE WITH HORSERADISH

Core a pound of sour apples. Lay them in a saucepan with a little water. When done drain out and press through a very fine sieve. Add to the pulp one ounce of powdered sugar and two ounces of grated horseradish. Stir well and beat in lightly the value of one pint of well-drained whipped cream. Serve this sauce separately with young ducks or goslings.

SPICED APPLE MEAT SAUCE

Boil one quart apples and run through sieve. Add two-thirds quart of sugar, one cup vinegar, one teaspoon each allspice, cloves and cinnamon. Boil until thick.

GLAZED APPLES

For one dozen large apples use one cupful of sugar and one and one-half cupfuls of water. Boil sugar and water rapidly for twenty minutes. Peel and core the apples and put a teaspoonful of sugar in each. Baste the apples while cooking with the hot syrup. Serve with cream.

GLAZED MARMALADE OF APPLES

Cut a few good russet apples in quarters. Peel and put them into a saucepan with a little water. Dissolve on a slow fire while covered, then pass through a sieve. Return the puree to the saucepan with two-thirds as much powdered sugar and a tied bunch of lemon peel. Set the saucepan on the fire and let the marmalade reduce while stirring unceasingly with a spoon. When perfect remove the lemon peel, and after it is nearly cold pour into a dish, smooth it dome-shaped with a knife and sprinkle fine sugar over the top. Glaze this with a skewer heated in the fire. Cool off and surround the base with triangles of biscuit, placing a flat rosette of the same on the summit of the apples.

CARAMEL APPLES

Boil two cups of sugar with one and one-half cups of water. Peel and core six or more apples, preferably Spitzenburgs, leaving them whole. Drop apples in boiling syrup and turn often while cooking. As soon as tender when tested with a straw, remove apples to individual plates and fill centers with a caramel mixture made as follows: Cook one-half cup of brown sugar and one-quarter cup of milk to a very soft ball stage. Then beat until cool. Add the juice of a lemon to the syrup and let it boil down. Add one tablespoon of gelatine which has been dissolved in two tablespoons of cold water. Let cool, beat and pour over and around the apples. Sprinkle chopped nuts over the apples and serve with whipped cream. Recipe may be varied by filling the apple centers with raisins and nuts and by omitting the sauce made with the syrup.

CANDIED APPLES

Make a syrup of two cups sugar, one-half cup water. Boil until it threads. Add pieces of apple and boil until they clear. Take out and roll in powdered sugar. Let dry.

CANDIED YELLOW BELLFLOWER

Pare, core and cut into eighths, medium sized apples. Drop a few at a time into a rich syrup composed of two cups of sugar to one-half cup of water. Let simmer gently until clear. Remove and place on a plate to drain. Dry for a few hours, then roll in granulated sugar. Let stand over night, then roll again. Repeat this process until they will not absorb any more sugar, then pack in boxes lined with oiled paper.

CRYSTALLIZED APPLES

Two cupfuls sugar, one and one-half cupfuls water, one-half lemon sliced thin, five apples peeled and cored. Boil sugar and water fifteen minutes. Into this boiling syrup drop at the end of fifteen minutes the apples. Cook about ten minutes. When syrup has become cold pour over the apples, using the lemon slices as a garnish. Serve with whipped cream.

SPICED MARMALADE

Pare, core and cut into small pieces any coarse grained apples. Cook until soft in barely enough water to prevent burning. Run through a sieve. Return to fire. Drop into the apple a spice bag containing one teaspoonful of cinnamon, one of cloves and one-half teaspoonful each of nutmeg and allspice. This is removed when the marmalade is done. Add sugar equal to the amount of apple pulp. Cook until very thick. Put up in jars or glasses.

APPLE FONDANT (FOR CANDY MAKING)

Two cups granulated sugar, one cup apple juice, pinch cream tartar. Mix sugar and cream of tartar, add the apple juice, stir until the sugar is thoroughly dissolved. Boil until it forms a soft ball or to 238 degrees with candy thermometer. Be careful not to jar the kettle while the syrup is boiling. Pour into a bowl and let partially cool. Beat the cool syrup until a creamy mass is formed. Work into any desired shape. The fondant will keep for days if kept tightly covered.

APPLE CIDER

Use ripe cull apples, quarter and remove all bad spots. Run through food chopper and squeeze through cheese cloth. Will clear in from twenty-four to forty-eight hours, when it is ready for use. Use sparingly after tenth day.

APPLE PUNCH

Eight cups of cold water, seven large apples, which have been cored, quartered but not pared. Add to this a cup of raisins, a few bay leaves, stick of cinnamon, the grated rind and juice of three lemons. After this is boiled add eight cups more of cold water. Boil three-quarters of an hour and drain. Add two pounds of sugar and the juice of two lemons, stir until dissolved. Add a dozen maraschino cherries, some skinned and seeded raisins and serve in punch cups.

APPLE SHERBET

Take the juice from a quart of apples which have been boiled in a pint of water until tender and press through a sieve. When it is cold add the juice of an orange, a lemon and a quarter pound of sugar and a quart of water. Beat well and freeze. When yet soft add the whites of an egg well beaten and freeze.

APPLE GINGER

Peel and chop two and one-half pounds of sour apples. Put in stew pan and add one and one-half pounds light brown sugar, juice and rinds of one and one-half lemons, one-half ounce of ginger root, a few grains of salt and enough water to prevent apples from burning. Cover and cook slowly for four hours, adding water as necessary. Apple ginger will keep several weeks.

Additional copies of this booklet, also other publications giving general information about the Northwest, may be obtained by addressing Wm. McMurray, General Passenger Agent, Oregon-Washington Railroad & Navigation Co., Portland, Oregon.

Local agents of the Company at any station will also cheerfully give all desired information in regard to travel. Feel it your privilege to call on them at pleasure.

THE SHORT ROUTE

BETWEEN

PORTLAND

AND

SPOKANE

IS VIA THE

NEW LINE

OF THE

OREGON-WASHINGTON RAILROAD
& NAVIGATION CO.

Superior Service

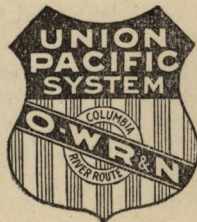
Electric Lighted Trains

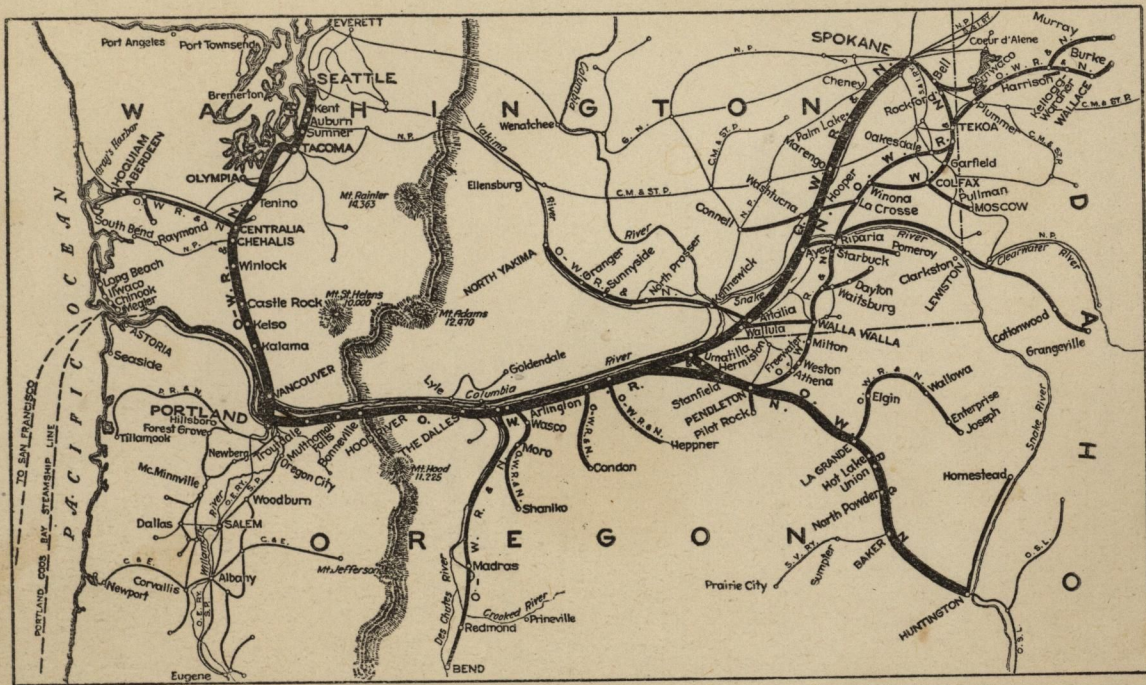
All Trains Arrive and Depart

NEW TERMINAL, SPOKANE
UNION DEPOT, PORTLAND

CITY TICKET OFFICE

THIRD & WASHINGTON STS., PORTLAND
601 SPRAGUE AVENUE, SPOKANE





All parts of the Northwest efficiently served by the lines of the Oregon-Washington Railroad & Navigation Company.

UNION PACIFIC SYSTEM



OREGON-WASHINGTON RAILROAD & NAVIGATION CO.
OREGON SHORT LINE RAILROAD CO.
UNION PACIFIC RAILROAD CO.