"Turban" are best: Australia's best / Field & Co.

Contributors

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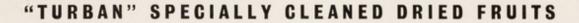


"Turban" are best



-Australia's best!

Sun-riped Sultanas, picked for their plumpness! Raisins and Currants, packed for their succulence! You'll find Australia's best dried fruits under the Turban name. Turban were the first people to package dried fruits. So, of course, they do it masterfully. Turban Mixed Fruit, Currants and Sultanas... they're the pick of the world's best, and the fruit is specially cleaned to ensure that the *natural* quality is not lost. That's why there's Australia's Best in Turban dried fruits. Ask for them today.



FIELD & CO., FRUIT MERCHANTS LTD., TURBAN HOUSE, 3 EASTCHEAP, LONDON, E.C.3

HERE ARE SOME GENUINE AUSTRALIAN RECIPES USING

AUSTRALIAN Turban DRIED FRUITS Manner of the second of the se

KIRRIBILLI RAISIN PLAIT

INGREDIENTS

1 lb. Self Raising flour

teaspoon salt oz. Australian butter oz. Australian seeded raisins (chopped) METHOD

oz, glace cherries (chopped) Australian egg pint milk

i tablespoon brown sugar Sift the flour and salt. Rub in the butter lightly with the finger tips. Add raisins and cherries. Beat egg and milk together and put aside I tablespoon for glazing the loaf. Add the egg and milk to the dry ingredients and mix to a soft dough using a knife. Turn out on to lightly floured board and knead slightly. Divide the dough into 3 pieces and roll each into a "sausage" approximately 1" in thickness. Plate the 3 rolls and approximately in timexness. Plate the 3 rous and place on a greased baking slide. Brush with remaining egg and milk and sprinkle with sugar. Bake in a hot oven (mark 8 or 475 degrees) for 15-20 minutes. Cool. Split and spread with butter.

DIGGERS

INGREDIENTS

3 oz. Australian butter 2 oz. Austranan butt 2 oz. castor sugar 1 tablespoonful Australian honey 2 Australian eggs 6 oz. plain flour

6 oz. plain flour 2 oz. S.R. flour

4 oz. Australian seeded raisins (chopped) 2 oz. walnuts (coarsely chopped) Grated rind of half a lemon lemon 3.4 cupsful of cornflakes

Australian seeded

METHOD

Cream the butter, sugar and honey slightly. Gradually beat in the eggs. Sieve the flours and salt and fold into the mixture alternately with the raisins, walnuts and lemon-rind. Place the into them in a sheet of Roll and drop the mixture into them in teaspoonfus, and drop the mixture into them in teaspoonfus in the cornflakes and place on a greased tray, allowing a not the cornflakes and place on a greased tray and are so the special stay of 15 minutes in a moderate oven (350 degrees or Mark 4). To minutes in a moderate oven (350 minutes in a moderate oven the tray immediately until golden brown. Remove from the tray immediately and cool on a wire until crisp. Pinch of salt



TWELTH NIGHT SAUCE INGREDIENTS

6 oz. sugar 3 lablespoons water tablespoons water boiling

dessertspoon cornflour oz. Australian butter METHOD

teaspoon vanilla lemon essence jemon essence 3 oz. Australian raisins (finely chopped)

Place sugar and water in heavy saucepan. Bring slow/s booling point, then boil briskly until it turns a golden saucepan, sold water. Blend cornflour with a sucepan, still water, pour radamel onto it, return to required. Serve with a required. Serve with and when cooled slightly, add and serve with crisp ice-cream wafers.



ICE BOX CAKE

good tablespoonful INGREDIENTS

cocoa 2 tablespoonsful boiling water 6 oz. Australian butter 1 tablespoonful vanilla or coffee essence

12 oz. sifted icing sugar 12 oz. sifted icing sugar 1 Australian egg 1 Australian egg 1 tablespoonful Brandy 6 oz. mixed Austrialian dried fruits 1 lb. stale Marie biscuits Brazil nuts

METHOD

Blend cocoa gradually with boiling water to form a straight state on to icing sugar and fruit. Line a branch wall-beaten egg sugar and fruit. Line a branch wall-beaten egg sugar and fruit. Here see to it. Well-beaten egg sugar and fruit. Here see to it. Well-beaten egg sugar and fruit. Here see to it. Here se