

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

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"Turban" are best

BRAND



-Australia's best!

Sun-ripened 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.



"TURBAN" SPECIALLY CLEANED DRIED FRUITS

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

HERE ARE SOME GENUINE AUSTRALIAN RECIPES USING "Turban" AUSTRALIAN DRIED FRUITS

KIRRIBILLI RAISIN PLAIT

INGREDIENTS

1 lb. Self Raising flour
1/2 teaspoon salt
4 oz. Australian butter
4 oz. Australian seeded raisins (chopped)

2 oz. glace cherries (chopped)
1 Australian egg
1/2 pint milk
1 tablespoon brown sugar

METHOD

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 1 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. Place the 3 rolls 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. castor sugar
1 tablespoonful honey
2 Australian eggs
6 oz. plain flour
2 oz. S.R. flour
Pinch of salt

4 oz. Australian seeded raisins (chopped)
2 oz. walnuts (coarsely chopped)
Grated rind of half a lemon
3-4 cupsful of cornflakes

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 cornflakes on a sheet of paper and drop the mixture into them in teaspoonfuls. Roll in the cornflakes and place on a greased tray, allowing a space between each for slight spreading. Bake for 10 to 15 minutes in a moderate oven (350 degrees or Mark 4) until golden brown. Remove from the tray immediately and cool on a wire until crisp.



TWELTH NIGHT SAUCE

INGREDIENTS

6 oz. sugar
3 tablespoons water
6 tablespoons boiling water
1 dessertspoon cornflour
3 oz. Australian butter

1 teaspoon vanilla or lemon essence
3 oz. Australian raisins (finely chopped)
4 tablespoons rum

METHOD

Place sugar and water in heavy saucepan. Bring slowly to boiling point, then boil briskly until it turns a golden brown. Add boiling water. Blend cornflour with a little extra cold water, pour caramel onto it, return to saucepan, stir till boiling and cook 2 minutes. Add butter, vanilla, raisins and when cooled slightly, add rum. Cool completely and pour over ice-cream when required. Serve with crisp ice-cream wafers.



ICE BOX CAKE

INGREDIENTS

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

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

METHOD

Blend cocoa gradually with boiling water to form a thick paste. Warm butter and add cocoa and essence to it. Pour on to icing sugar and mix thoroughly, adding well-beaten egg, brandy and mix thoroughly. straight-sided tin, approximately 8" x 3" with grease-proof paper. Arrange alternate layers of chocolate mixture and biscuits in prepared tin, commencing and finishing with chocolate. Decorate the surface with brazils. Chill until firm. Remove from tin and cut in 1/2" slices as required.

