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**DIOSPYROS**, the fruit of the gods, is the generic name for persimmons, the giant oriental form of which is very different from the native American variety both in decorative value and in flavor. They make an immediate eye appeal, very beautiful when arranged on glass or china of a contrasting color, with or without other fruits or vegetables. As they may be kept for some time after arrival before being eaten, they thus serve a double purpose.

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Erfel Nursery

**PERSIMMONS** have an alkaline reaction although in food value they rank highest of any fruit grown in the temperate zone. In an unripe state they are astringent, and must be allowed to ripen thoroughly before being eaten. They should reach the point of ripeness which in any other fruit would be considered over-ripe, as soft to the touch as jelly with a change in appearance from opaqueness almost to translucence.

Ripening is hastened in China by the primitive method of inserting a splinter of wood under the collar, going all the way to the point of the fruit and then left in a warm room. They may be frozen solid and then put in a warm room to soften before use. If by accident they should freeze in transit, keep them frozen until ready to use, and they will not be impaired. **KEEPING** qualities can be prolonged by storing them in an ice-box or cold cellar.

Unless you can eat them in the orchard out of hand, they are best when chilled, with or without cream. They respond readily to other flavors and lend themselves to treatment with sherry, rum, brandy or liqueurs with or without chopped fresh mint at the beginning or end of the meal.

As **SALADS**, they can be sliced from tip to stem and arranged flat like the petals of a flower, garnished with cream cheese; or moulded in a gelatine base, the pulp being sieved and incorporated solidly with the gelatine, or used in pieces together with other fruits like pineapple, or grapefruit;

or combined with watercress or endive; or even with avocado and sprinkled with chopped ginger. Make a French dressing with lemon, or whip into a tart jelly like currant or loganberry, and if you use a mould rub it first with a drop of olive oil. As SHERBET with the meat course, freeze the fruit solid, peel and core it and serve with a dash of fresh orange juice, or lime, or both. As PUDDING use the following recipe:

1 cup sugar, 1 tablespoon butter, 1 cup very ripe persimmon pulp,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon baking powder, 1 cup flour, 1 tsp. vanilla or 1 tsp. cinnamon or both, 2 eggs (optional). Put into buttered baking dish and bake in a pan of hot water until set in 350 degree oven. Serve with hard sauce, brandy sauce, or any other favorite.

To heighten the flavor of this fruit as sherbet, serve it with a small portion of citrus honey, and in the pudding recipe substitute a tablespoon of citrus honey for one-quarter of a cup of sugar. Some people add a handful or so of nuts and raisins to the pudding. And if you like ICE CREAM beat smooth two cups of pulp to one cup of cream whipped light and you will achieve a dessert of marvelous color and delectable flavor.

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