HISTORIC SEATTLE'S 7TH ANNUAL
HEIRLOOM APPLE EVENT
OCTOBER 14, 2021

OUR MISSION
Saving meaningful places to foster lively communities
THE GOOD SHEPHERD CENTER

HISTORY
After providing over 60 years of service to young women seeking shelter, education, and training, declining numbers of residents forced the Home of the Good Shepherd to close in 1973. After the Wallingford community defeated a proposal to turn the 11-acre site into a shopping center, the City of Seattle bought the property in 1975 with Forward Thrust and Federal Revenue Sharing funds and then transferred the buildings to Historic Seattle for use as a multi-purpose community center. Historic Seattle has owned the building since 1976. The property is listed in the National Register of Historic Places and was designated a Seattle Landmark in 1984.

CURRENT AND FUTURE USES
The property is owned and operated by Historic Seattle and the center currently houses nonprofit organizations and schools including the Meridian School, Neo Art School, the Wallingford Senior Center, the Alliance Française, and Seattle Tilth.

Historic Seattle added six live/work units for artists in early 2002. Ranging in size from 580 to 650 sq. feet, the artist studios are located in a space once used for the school’s dance classes and costume storage. The artist residents are a diverse group and bring much creativity and enthusiasm to the Good Shepherd Center community.

Historic Seattle also completed a small performance and rehearsal space (The Chapel Space) with a seating capacity of 100-150 in the former fourth floor chapel. Accessible by elevator, this beautiful, two-story space features wooden floors, columns, and stained glass.

Historic Seattle partnered with NonSequitur, a music production non-profit, who not only stages twelve of their own performances per month, but serves as booking agent for other community events and performances in the Chapel.
ORCHARD FACTS AND HISTORY

The orchard is ~112 years old and was originally planted by 1908.
All but 2 of the varieties grown on site are Heirloom varieties (Liberty and Fortune).

Most of the trees in the parking lot were planted in 1986 after the parking lot was completed. However, 7 trees, the large ones along the east side and the two large trees in the 2nd parking strip are from the original planting of 1908.

Jonagold, Spartan, and Melrose are the three varieties most likely to be available elsewhere.

The oldest variety in the orchard is the Roxbury Russet.
The rarest variety in the orchard is the Reinette Rouge Etoile.

The Numbers:
- 34 fruit trees at the Good Shepherd Center
- 46 fruit trees in Meridian playground
- 50 Apple trees, 32 identified varieties, ≥ 35 heirloom varieties
- 6 Pear trees (3 identified varieties)
- 12 Plum trees
- 7 Cherry trees
- 5 Asian Pear trees
APPLE VARIETIES at
THE GOOD SHEPHERD CENTER

**Grand Alexander**
Soft, juicy, white flesh, sweet with a little tartness
Use: culinary apple (puree, applesauce, apple butter), fresh eating
Origins: Ukraine in 18th century
Parentage: unknown, Heirloom
Location in orchard: Good Shepherd Center parking lot
Planting date: -1908, believed to be part of the original orchard planting

**King of Tompkins County**
Crisp, coarse, juicy flesh. Sweet sub-acid, aromatic flavor, considered one of the finest
Use: fresh eating when well colored, baking when still green, sauce, apple butter
Origins: New Jersey, 1750
Parentage: unknown, Heirloom
Location in Orchard: Good Shepherd Center Parking lot
Planting date: -1908, believed to be part of the original orchard planting

**Rhode Island Greening**
Tart, juicy, crunchy, fresh eating better after a period in storage, definitive American apple pie apple, was premier culinary apple of New England
Use: fresh eating after storage and pie, cider, dried
Origins: Rhode Island, 1600s
Parentage: unknown seedling, Heirloom
Location in orchard: Meridian Playground, north end
Planting date: -1908, believed to be part of the original orchard planting

**Northwestern Greening**
Tart, tough skinned, not considered a great fresh eating apple
Use: baking, sauce, cider
Origins: Wisconsin, 1872
Parentage: Golden Russet + Alexander, Heirloom
Location in orchard: Meridian Playground, north end
Planting date: -1908, believed to be part of the original orchard planting

**Roxbury Russet**
Oldest variety to originate in North America, sweet with a little tartness, course texture
Use: fresh eating, dessert, juice, hard cider, sauce, dried
Origins: Boston/Roxbury, Massachusetts, early 1600s
Parentage: unknown seedling, Heirloom
Location in orchard: Meridian Playground
Planting date: -1908, believed to be part of the original orchard planting

**Golden Delicious**
Sweet, juicy, firm
Use: fresh eating and cooking
Origins: West Virginia, 1890
Parentage: unknown seedling, possibly Grimes Golden, Heirloom
Location in orchard: Meridian Playground, north end
Planting date: -1908, believed to be part of the original orchard planting
APPLE VARIETIES at
THE GOOD SHEPHERD CENTER

**Northern Spy***
Crisp, juicy, sweet, sharp, honeyed, aromatic
Use: fresh eating, baking, sauce, dried
Origins: New York, early 1840s
Parentage: unknown, Heirloom
Location in orchard: Meridian Playground, north end
Planting date: -1908, believed to be part of the original orchard planting

**Ontario***
Sweet, juicy, sprightly, aromatic, fine textured
Use: fresh eating, cooking, juice
Origins: Ontario, Canada, 1820
Parentage: Wagener + Northern Spy, Heirloom
Location in orchard: Meridian Playground, north end
Planting date: -early 1930s, believed to be part of a second round of planting between 1929 and 1936

**Tydeman’s Early***
Juicy, firm though not crisp flesh, with a mild sweet flavor
Use: eating fresh and applesauce
Origins: United Kingdom, 1928/1945
Parentage: McIntosh, Worcester Pearmain, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1980

**Hudson’s Golden Gem***
Crispy, juicy yellow flesh, sweet, tender, Bosc pear-like flavor with a hint of nuttiness
Use: fresh eating and cider
Origins: Oregon, 1931,
Parentage: unknown seedling, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: within the last 3 decades

**Melrose***
Firm, coarse, juicy and slightly tart
Use: good fresh, can be stored 3-4 months, excellent baking apple, good caramel apples
Origins: Ohio, 1944
Parentage: Jonathan, Red Delicious, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion

**Spartan***
Crunchy, sweet, white, fine-textured giving hints of berries, melons and wine, with a balancing tartness
Use: eating fresh, juice, sauce
Origins: British Columbia, 1926
Parentage: McIntosh, Newtown Pippin, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion
MaCoun*
Crisp, white flesh, balanced sweet and tartness, with a little spice and floral notes
Use: eating fresh
Origins: New York, 1920s
Parentage: McIntosh, Jersey Black, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion

Liberty*
Crisp, juicy sweet, well-balance vinous flavor that develops complexity in storage
Use: excellent fresh eating, good for apple-butter, baking and sauce.
Parentage: Macoun
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion

Jonagold*
Crisp, juicy honeyed sweetness with mellow acidity
Use: eating fresh, cooking, juice, and hard-cider
Origins: New York, 1943
Parentage: Golden Delicious, Jonathan, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion

Jonamac*
Firm, fine-textured white flesh, tart with thin skin
Use: eating fresh, all purpose, although it won’t hold its shape it is fine as a filler
Origins: New York, 1944
Parentage: McIntosh, Jonathan, Heirloom
Location in orchard: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion

Kidd’s Orange Red*
Firm, juicy yellow flesh, rich balance of sweet and acidic, strongly aromatic
Use: eating fresh, juice
Originates from: New Zealand, 1924
Parentage: Cox’s Orange Pippin, Delicious, Heirloom
Location on grounds: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion

Bramley’s Seedling*
Tangy, sharp, acidic, juicy, distinctively apple flavor, definitive English cooking apple, the Good Shepherd Center gardener’s favorite
Use: culinary apple, cooks down to a puree, cider
Origins: England, 1809
Parentage: unknown, Heirloom
Location on grounds: the Good Shepherd Center parking lot
Planting date: 1986, after parking lot expansion
Winter Banana®
Aromatic, juicy, sweet
Use: eating fresh, cider
Originates from: Indiana, 1879
Parentage: unknown, Heirloom
Location on grounds: Meridian Playground
Planting date: early 1930s, believed to be part of a second round of planting done between 1929 and 1936

Chojuro Asian Pear®
Sweet, firm, crisp, juicy, butterscotch flavor
Use: eating fresh, cooking, salads
Origins: Japan, 1895
Location on grounds: the Good Shepherd Center parking lot
Planting date: unknown, after 1986

Nijisseiki Asian Pear aka 20th Century
Crisp, sweet, slightly tart, mild, very juicy, firm
Use: fresh eating, cooking, salads
Origins: Japan, 1898
Parentage: unknown, chance seedling found in rubbish heap
Location on grounds: the Good Shepherd Center parking lot
Planting date: unknown, after 1986

Shinseiki aka New Century
Course flesh, juicy, mild, medium sugar, high acid
Use: fresh eating, salads
Originates from: Japan, 1945
Parentage: Nijisseiki x Chojuro
Location on grounds: off SW corner of Good Shepherd Center parking lot
Planting date: unknown, after 1984

Fameuse (Snow Apple)
Small, tart & sweet, good flavor
Use: fresh eating, baking
Harvest period: mid-season
Parentage: Unknown, believed to be a parent of McIntosh
Introduced: by 1700
Location on grounds: Good Shepherd Center parking lot
Planting date: ?, replaced a tree planted in 1986

Wolf River & Wolf River seedlings
Tart, Juicy, HUGE
Use: good fresh, better cooked
Harvest period: mid-season
Parentage: seedling of Wolf River which is a seedling of Alexander
Introduced: 1880 Heirloom variety
Location on grounds: Good Shepherd Center parking lot
Planting date: -1908, believed to be part of the original orchard planting
OTHER VARIETIES at
THE GOOD SHEPHERD CENTER

APPLES
Red Delicious
Duchess of Oldenburg
Red Gravenstein
Gravenstein
Reinette Rouge Etoilee
Golden Delicious Seedline
Rubinette
Belle de Boskoop
Egremont Russet
Olympia Baldwin
Various, unidentified varieties

PEARS
Red Sensation Pear
Comice
Seckel
Yakumo
Shinko
(2) Unidentified

PLUMS
Italian
European
Methley
Shiro

CHERRIES
Lapin
Almandan Duke
Various, unidentified varieties
Apple flavour wheel
What does an apple taste and smell like?

More than 1000 apple varieties offer a huge wealth of aroma, taste and texture.

The flavour wheel for apples can be experienced on three levels. The initial sensory sensation will be guided into the individual aroma family (fruity, green, floral, spicy, lactic, off-flavour) as well as into taste and texture. A quick orientation is provided by the illustration of the individual families inside the wheel.

Flavour families as well as taste and texture each contain subfamilies. These allow a further classification of the families, for example fruity notes into citrus, tropical, fruit, dried fruit and berry notes. A further precision is possible into the actual flavour (e.g. pineapple in tropical). The terms are both, scientific and suitable for everyday use.

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Apple Tasting Worksheet

Based on material provided by Dr. Amy Bowen of the Vineland Research & Innovation Centre and Susan Poizner of the Orchard People Podcast.

For each variety, first look at the apple, then smell a wedge, then bite into the wedge. For each step evaluate the following sensory attributes.

- **Appearance:** Look at the apple and evaluate its appearance.
  - **Unattractive:** Low
  - **Beautiful:** High

- **Aroma:** Smell the apple wedge to evaluate the aroma.
  - **Overall apple intensity:** Low
  - **Honey:** Low
  - **Floral:** Low
  - **Green/herbaceous:** Low

- **Flavour:** Bite through the apple wedge to evaluate flavour.
  - **Overall apple intensity:** Low
  - **Honey:** Low
  - **Floral:** Low
  - **Green/herbaceous:** Low

Use the first letter of the variety name to indicate the perceived intensity for the attribute.

Sample one variety at a time. Try not to consider your previous score but to evaluate each apple on its own characteristics, not a comparison to the other apples. You can use the same sheet for multiple varieties.
Taste:
Take a bite of the apple wedge and focus on the perception of sweetness and acidity you perceive in the mouth.

Texture:
Take another bite and focus on the texture and mouthfeel.

Other Attributes:
Make a note of any other distinguishing characteristics you may perceive in the apple.

Overall Impression:
What is your overall impression of the apple?

Wow!
Recipes from Historic Seattle’s Annual Apple Tasting

This is a compilation of some of the recipes used by the generous volunteers for the baked goods at the annual Apple Tasting. Along with each recipe, the volunteer and their primary association with the Good Shepherd Center is noted. Besides being an opportunity to share these recipes, we also hope to thank the volunteer bakers and to highlight the various works and activities that make the Good Shepherd Center a thriving asset to our community.

Contributed by Joan Temple who plays bridge at the Wallingford Senior Center
Apple Cake

**Fresh Apple Cake – includes alternative ingredients for vegan and gluten free options**
Adapted by Gloria Young from “Raw Apple Cake” recipe in An Apple A Day Cookbook, Vegetarian Cookery by Doctors’ Wives published in 1967 by the Woman’s Auxiliary to the Alumni Association of Loma Linda University School of Medicine, Los Angeles, CA (this is a Seventh Day Adventist University). Notes in parentheses are Gloria’s adaptations; Gloria has also adapted the instructions. (A half recipe can be put into an 8” round or square cake pan & baked at 350°F for 40 min.)

1/2 c. oil or melted butter or margarine (I use canola oil or a melted Earth Balance Vegan SoyFree Buttery stick)

2 c. sugar (I use only 1 3/4 c. sugar, & sometimes a mixture of white & brown sugars)

2 eggs (or 8 TBSP eggbeaters or 4 TBSP water plus 2 TBSP Bob’s Red Mill gluten free, vegan Egg Replacer)

4 to 4.5 c. diced apples (cored & deseeded; peel only if the skins are tough—takes about 2-3 large apples or more if smaller apples, can also mix in pears or make this cake with all pears instead)

2 c. flour (I use Namaste brand Gluten Free Organic Perfect Flour Blend from Costco: organic brown rice flour, organic tapioca starch, organic arrowroot powder, organic sorghum flour, xanthan gum; but I have used regular wheat flour or all oat flour or mixtures of rice flours, spelt flour, & kamut flour)

2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
2 tsp. baking soda
(1 c. chopped nuts—opt. – I use sliced almonds or chopped pecans, if not making nut-free)
(1 c. dried fruit—opt. – I use Ocean Spray 50% less sugar cranberries or dried tart cherries)

Blend oil, sugar, & eggs in a large bowl. Add diced apples & mix well. In another bowl, mix together all dry ingredients (flour, spices, salt, & baking soda) & then add this dry mixture to the apple mixture 1/4 at a time, folding it in quickly & thoroughly. Mix in nuts & fruit, if using.

Heat oven to 350°F.

Oil & flour a 9”x13”x2” baking pan. Place batter into prepared pan & spread it gently to even it out (it’ll be a bit stiff). Place pan in oven & **bake about 50 min.**, ’til a toothpick inserted into the center comes out clean. Cake is moist & requires no icing (but is great served with whipped cream or ice cream or a non-dairy substitute “ice cream”).

–Contributed by Gloria Young of the Pacific Northwest Needle Arts Guild has made this for us every year.
Apple-Cinnamon Cake

Yield: 12 servings

Ingredients

- 1 3/4 cups sugar, divided
- 1/2 cup stick margarine, softened
- 1 teaspoon vanilla extract
- 6 ounces block-style fat-free cream cheese, softened (about 3/4 cup)
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 3 cups chopped peeled Rome apple (about 2 large)
- Cooking spray

Method

1. Preheat oven to 350˚F

2. Beat 1 1/2 cups sugar, margarine, vanilla, and cream cheese at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition. Combine flour, baking powder, and salt. Add flour mixture to creamed mixture, beating at low speed until blended.

3. Combine 1/4 cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

4. Bake at 350˚F for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Cool the cake completely on a wire rack, and cut using a serrated knife.

5. Note: You can also make this cake in a 9-inch square cake pan or a 9-inch springform pan; just reduce the cooking time by 5 minutes.

- Contributed by Rita Selin who uses the Wallingford Senior Center

Helga’s Apple Cake

1 stick Butter
1 cup Sugar
3 Eggs
2 cups Flour
3 tsp Baking Powder
1 cup Milk
pinch of Salt
2-3 Apples, peeled, cored, sliced

Mix butter and sugar, add eggs, then flour and milk, and pour into a greased 12” round or rectangular pan. Arrange peeled, cored and sliced apples on top. Add brown or white sugar, (the amount depends on the tartness of the apple) dust with cinnamon and a few sliced almonds. Also, raisins can be used. If you prefer a streusel topping that would work also, (made from butter, flour, and sugar (equal amounts) + chopped almonds)

Bake in preheated oven 425F 20-25 minutes. Let cool on rack. Tastes even better on next day.

- Contributed by Helga Forhan who volunteers at Wallingford Senior Center

- unknown contributor from previous year
More Apple Cake Recipes:

https://www.bettycrocker.com/recipes/homemade-apple-cake
--Contributed by Elizabeth Hodgson of Meridian School

https://www.afamilyfeast.com/best-apple-cake-ever/
--Contributed by Jennifer Bravo from the King County Nurses Association

Apple Bread:

https://www.food.com/recipe/awesome-apple-bread-647
--Contributed by Michelle Geller of PEPS

https://butterwithasideofbread.com/dutch-apple-bread/
--Contributed by Shirley McNeil of the Jung Society

Apple Crisp:

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Apple Crisp (N.Y. Times)

375°F

10 servings

7 or 8 med. cooking apples
1 c. St. brown sugar
1 t. cinnamon
1/2 t. nutmeg
1 t. lemon juice
6 T. soft butter

Peel, core, slice apples into greased 1 qt. shallow casserole. Mix 3 c. sugar in cinnamon, nutmeg, sprinkle over apples, Add lemon juice, orange rind, juice. In small bowl, mix flour, salt, remaining sugar. Cut in butter. Sprinkle mixture over apples. Bake 45 at 375 or till top brown, apples tender.
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-- Contributed by Laurel Northup, student of Alliance Francaise
Gluten-Free Apple Crisp
(vegan, except for honey)

• Prep Time: 20 minutes
• Cook Time: 50 mins
• Total Time: 1 hour 10 minutes
• Yield: 8 servings

INGREDIENTS

Apple filling
- 2 ¼ pounds tart apples (about 5 large or 7 small), cored and sliced into ¼” thick slices
- ⅓ cup honey
- ¼ cup water (or bourbon or brandy, or apple cider or apple juice)
- 1 tablespoon lemon juice
- 1 tablespoon cornstarch
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Oat topping
- 1 cup old-fashioned rolled oats
- ½ cup firmly packed lupin flour (or almond flour)
- ½ cup lightly packed brown sugar
- ¼ teaspoon fine sea salt
- ½ cup unsalted vegetable shortening

INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit.
2. Place the sliced apples in a 9” square baking dish. In a liquid measuring cup, whisk together the honey and water until combined. Add the lemon juice, cornstarch, cinnamon and allspice, and whisk to combine. Pour the mixture over the apples and toss to combine. Bake for 20 minutes.
3. Meanwhile, in a medium mixing bowl, stir together the oats, gluten-free flour, sugar and salt. Mix in the melted shortening. Stir until all the flour is incorporated and the mixture is moistened throughout.
4. Once the apples have baked for 20 minutes, give them a stir and redistribute them evenly in the pan. Dollop small spoonfuls of the oat mixture evenly over the filling. Return the pan to the oven and bake for 25 to 30 more minutes, until the filling is bubbling around the edges and the top is nice and golden.

Let the crisp rest for 5 to 10 minutes before serving. Leftovers keep well in the refrigerator, covered, for about 5 days.

Contributed by Barb Burrill of City Fruit. Barb has stewarded the fruit trees on the Meridian Playground portion of the site as well as helped loads with the Historic Seattle portion. Barb is also responsible for initiating the use of nets to protect the fruit, which has enabled us to have such good harvests these past few years.
Apple-Rhubarb Crisp by Friends of Piper Orchard
6 apples that are good for cooking, quartered and cored. Grate & retain the skin, slice apples into bowl w/ grated rind. 
3-4 rhubarb stalks, diced. Combine with apples.
Combine in
¾ cup brown sugar  
¼ cup corn starch  
½ teaspoon salt 
1 teaspoon pumpkin pie spice or cinnamon.
Rub through a sieve to break up lumps. Stir w/ whip, sprinkle over & stir into fruit filling. Pour into a casserole dish.
Crumb topping:  1 ¼ cups all-purpose gluten-free flour  
½ cup quick cooking oats (uncooked)  
1 cup brown sugar  
1 cup Crisco, butter-flavor
Blend crust topping w/ a pastry cutter, distribute over fruit mixture.
Bake 400 degrees for 1 hour, or until topping is dark golden brown. Let set for ~ ½ before serving. Enjoy!

-Assortment of other Apple Baked goods:

Apple Cobble Crumble:
https://www.allrecipes.com/recipe/233069/apple-cobbler-crumble/
--Contributed by Shirley McNeil for the Jung Society

Apple Maple Blondies:
https://therecipecritic.com/glazed-apple-maple-blondies/
--Contributed by Sue Vermeulen of the King County Nurses Association

Apple Cheddar Palmiers:
https://www.food.com/recipe/apple-cheddar-palmiers-443412
--Contributed by Jeff Murdock of Historic Seattle

Apple Strudel Muffins:
https://www.allrecipes.com/recipe/33157/apple-strudel-muffins/
--Contributed by Jeff Murdock of Historic Seattle

Baked Apples:
8 cups apples cut in 1-inch cubes (about 6 apples)  
¾ cup honey  
2 tablespoons cinnamon
Bake 2 hours at 300 in a 9x13” ceramic baking dish
-Contributed by Sarah Bien of Meridian School
APPLE CHARLOTTE
Jasmine and Adam Lacy-Hulbert

An English recipe that Adam’s Grandmother used to make in the Fall. Stewed and Caramelized apples covered with a bread and cinnamon crust. We have used Brioche to make a softer topping.

Ingredients:

Apples
Vanilla Sugar
Lemon Juice
Butter

Topping:

Cinnamon Swirl Brioche
Butter
Sugar

-Contributed by Jasmine Lacy-Hulbert, a former student of Meridian School and her father Adam

apple tart

To make the crust, mix together the flour, salt, and 1 tablespoon of sugar, then cut in the butter with a pastry blender or two sharp knives until the mixture resembles coarse corn meal. Sprinkle the ice water over it and toss together quickly until the flour is evenly moistened, and the dough is starting to hold together. Form the dough into a ball and chill it for 1 hour, then roll it out in a 12-inch circle and fit it into a 10½-inch false-bottom quiche tin or flan ring.* Trim off the excess, leaving a ¼-inch rim above the pan, and flute the rim with the blunt edge of a butter knife. Chill the shell for ½ hour.

Line the shell with foil and fill it with dried beans or rice. Bake in a preheated oven at 425 degrees for 8 minutes, then remove the beans and foil, prick the shell in several places with a fork, and put it back in the oven for 4 to 5 minutes, just until the bottom of the crust begins to color.

Meanwhile, peel and core the apples and cut them in even, lengthwise slices, no thicker than ¼ inch at the outside. Put the apple slices in a bowl with the lemon juice and ½ cup of the sugar, toss lightly, and leave them there for 45 minutes. Drain the apples and reserve the liquid.

The partially baked crust can be painted with apricot glaze before the apples are arranged on it. This is one more way to fight the soggy crust problem. Heat up the glaze and brush it on lightly with a pastry brush.

Arrange the apple slices neatly in the crust by very closely overlapping them in concentric circles, starting at the outside edge. Use all the apples. Sprinkle the remaining sugar (about 3 tablespoons) evenly over the apples. Bake the tart for 30 to 35 minutes in a preheated oven at 375 degrees. The apples should just be starting to brown at the edges.

While the tart is baking, boil the reserved liquid from the apples until it is reduced to a medium-thick, glazelike consistency. When the tart is done, brush the apples lightly with this glaze, or drizzle it over them.

Serve the tart warm or cool, with or without the apricot glaze.

optional apricot glaze

1 ½ cup apricot preserves or jam
1 Tbs. sugar

To make an apricot glaze, just rub the apricot preserves or jam through a fine sieve, add the sugar, and boil for a few minutes. The mixture will be thick and sticky. Keep it warm over hot water until you need it, and while using it. If it gets too thick to handle, it can be thinned out with a few drops of water.

Serves 8 to 10.

-Contributed by Cindy Spurgeon, neighbor, plant lover and frequent visitor. Recipe is copied out of Anna Thomas’ “The Vegetarian Epicure – Book Two” from 1972.
Apple Chutney:

Fresh Chutney:
http://turniptheoven.com/inas-apple-chutney/
--Contributed by Sue Hartman, formerly of Seattle Tilth, currently a garden volunteer at the Good Shepherd Center

Preserved Apple Chutney:

Seasonal chutney

Season: June to October

This is essentially Hugh Fearnley-Whittingstall's classic Chutney, or River Cottage chutney, which first appeared in The River Cottage Cookbook. The fruit and vegetable chopping is time-consuming, but important. Whizzing everything up in a food processor would give a very different, sloppy-textured result.

Makes twelve to thirteen 8-ounce jars

For the spice bag
2 ounces fresh ginger, bruised
12 cloves
2 teaspoons black peppercorns
1 teaspoon coriander seeds
2¼ pounds summer squash, peeled
(if need be) and diced
2⅛ pounds green tomatoes or
tomatillos, peeled and diced

1 pound, 2 ounces cooking apples,
peeled, cored, and diced
1 pound, 2 ounces onions,
peeled and diced
3 cups golden raisins
2⅛ cups light brown sugar
2⅛ cups cider vinegar or
white wine vinegar
2 teaspoons dried chile flakes (optional)
Pinch of salt

Make your spice bag by tying up the spices in an 8-inch square of cheesecloth. Put this into a preserving pan with all the other ingredients and bring slowly to a boil, stirring occasionally. This will take awhile, as there will be lots in the pan, but don't hurry it.

Let the mixture simmer, uncovered, for 2½ to 3 hours—maybe even a bit more. You do not have to hover, hawk-eyed, over the pan, but do keep an eye on it and stir regularly to ensure it doesn't burn. It's ready when it is glossy, thick, rich in color and well reduced—but with the chunks of fruit and vegetables still clearly discernible. It is thick enough if, when you draw a wooden spoon through it, the chutney parts to reveal the bottom of the pan for a few seconds.

Pot the chutney while warm in sterilized jars (see p. 21). Pack down with the back of a spoon to remove any air pockets. Seal with vinegar-proof lids (see p. 22). Store in a cool, dark place for a couple of months to mature before using. Use within 2 years.

Variations

For each variation, use 2½ cups of light brown sugar, 2½ cups of cider vinegar or white wine vinegar, a pinch of salt, and 2 teaspoons of dried chile flakes (if using) and follow the basic method.

-Contributed by Elizabeth Hodgson of Meridian School.
The recipe is taken from Pam Corbin's “The River Cottage Preserve Cookbook”
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Saving meaningful places to foster lively communities
[Website link]

www.historicseattle.org