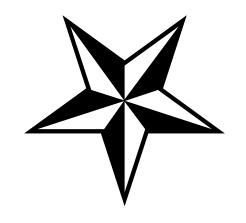
The General Review September 2012: Apples Vol. 1 No. 5



jessdriscoll.com/thegeneral/

тре агспіче ат:

The General was founded in 2009 by Jess Driscoll and Megan Westerby. Each issue is hyperfocused on a single food noun. Find

In this issue, words by Megan and lists by Jess.

• Westfield Seek-No-Further

- Twenty Ounce
- Tolman Sweet
- Peasgood's Nonsuch
 - Merton Charm
- Lane's Prince Albert
 - Howgate Wonder
 - Flower of Kent
- Devonshire Quarreden
 - D'Arcy Spice
 - Cornish Gilliflower
 - Chelmsford Wonder
 - Blenheim Orange
 - Beauty of Bath
 - Ashmead's Kernel

VICTORIAN PULP NOVELS)

VAMES OF APPLES, AND ALSO

VAMES OF APPLES, AND ALSO

The best thing about buying apples at a farmers market is the apple-related consumables available fresh on the East coast rings. Cider on the East coast when it's cold and your hands warm, donuts on any coast to treat yourself for finishing errands, apples everywhere you go.

Apple is the quintessential fall flavor of my childhood and adolescence and even my early twenties. Turning leaves and cooling temperatures go hand-in-hand with more time in the kitchen making more complicated dishes, more time with the oven on.

Apples are versatile—naturally sweet yet suited to savory dishes, crunchy and juicy when fresh and crisp, perfect for stewing and baking. You'd be hard pressed to find a way to combine apples, sugar, and butter that doesn't result in happy taste buds.

Names of apples (and also literary villains)

- Arkansas Black
- Ballyfatten
- Bloody Ploughman
- Calville Blanc d'hiver
- Catshead
- Esopus Spitzenburg
- Gragg
- James Grieve
- Jupiter
- Lord Derby
- Malinda
- Pitmaston Pineapple
- Smokehouse
- Stark Earliest
- Wolf River

Which sounds obvious, right? In theory, anything you add to a butter and sugar threesome has to be some kind of good, in a just universe. But apples have a special place because the tart can work with sweet, the crisp with heat, the sweetness with the buttery. Apple crumble and tarte tatin start with the exact same ingredients but end up wildly divergent in taste and texture.

Colorado didn't have many apple orchards, but college in NY came with an annual trip to an orchard and an introduction to the stupid number of apple varieties that aren't found in stores. My favorite to this day is the Honeycrisp but that's for the flavor, texture, and s weetness of eating it unadulterated. If there's a farmers market with seasonal apples near you? Go and buy some. Then Google the varieties and remember the ones you like, use 'em, and buy more of 'em.