1950

Table Delicacies : A collection of Recipes Indicating Some of the Varied uses to Which Mssrs. Chivers' Specialities May be Put

Chivers and Sons Ltd.

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TABLE DELICACIES

A Collection of Recipes indicating some of the varied uses to which Messrs. Chivers' Specialities may be put

The most scrupulous care is exercised that all the materials used shall be of absolute purity and highest quality, and the manufacture of the various specialities is carried out under ideal

Chivers & Sons, Ltd.
The Orchard Factory
Histon : Cambridge : England
DISHES MADE WITH CHIVERS' FRUITS

- Chartreuse Parisienne
- Chartreuse of Golden Plums
- Strawberry Mould
- Bread and Fruit Pudding
- Raspberries in Jelly
Jam and Marmalade

Chivers' Jams are the very finest product of the fruit preserver's art. They are made at the famous Orchard Factory at Histon, near Cambridge, from the choicest home-grown fruits, picked and preserved under ideal hygienic conditions by workers specially selected for their health, cleanliness, and skill. Nothing but the best fruit and refined sugar are used in their manufacture, and the fruit is gathered, boiled, and filled into jars within an hour or so of the time that it is actually growing in the plantations round the factory.

Chivers' Marmalade is made of the best selected Seville oranges and refined sugar only, and there are three varieties: Orange Marmalade, with finely cut peel and the delicate flavour of the oranges wonderfully preserved; Home Made Jelly Marmalade, a beautifully clear conserve of light consistency, with a minimum of peel shredded fine; and Olde English Marmalade, with the full bitter appetising flavour for those who appreciate the valuable tonic properties of the fruit.

Chivers' whole-fruit Jams are made in the following varieties:

- Raspberry
- Strawberry
- Black Currant
- Red Currant
- Green Gooseberry
- Red Gooseberry
- Raspberry and Currant
- Raspberry and Gooseberry
- Apricot
- Greengage
- Stoneless Green Goose
- Damson
- Stoneless Damson
- Victoria Plum
- Red Plum
- Stoneless Red Plum
- Golden Plum
- Cherry
- Blackberry
- Loganberry
JAM AND MARMALADE

Chivers’ Gold Medal Jams and Marmalades are absolutely free from artificial colouring and chemical preservatives. Each jar bears a signed Guarantee of Purity.

**Apricot Roll**

3 eggs, 3 ozs. flour, 3 ozs. sugar, Chivers’ apricot jam, ½ teaspoonful baking powder.

Beat the eggs and sugar together in a bowl for 10 minutes. Mix the baking powder well with the flour and stir very lightly in. Do not beat after putting in the flour. Pour into a baking tin lined with greased paper and bake in a very quick oven about 4 minutes. Turn out on to a piece of sugared paper, spread on the jam, which should be warm, and roll up at once.

**Baked Marmalade Pudding**

1 lb. flour, ½ lb. lard, ½ lb. butter, 3 eggs, ½ lb. sugar, a little milk, pinch of salt, 1 dessertspoonful baking powder, ½ lb. Chivers’ marmalade.

Rub fat smoothly into flour. Add sugar, salt, baking powder, and enough well beaten egg and milk to make a stiff batter. Put half the mixture in a greased Yorkshire pudding tin. Spread thickly with marmalade, and place remaining mixture smoothly on the top. Bake in a moderate oven 45 to 50 minutes. Serve with marmalade sauce.

**Queen’s Pudding**

⅓ pint bread crumbs, 1 pint milk, 2 eggs, 1 oz. butter, 2 ozs. sugar, the grated rind of a lemon, Chivers’ raspberry jam.

Boil the milk and pour it over the bread crumbs. Add the butter, sugar, lemon rind and the yolks of the eggs. Pour into a pie dish and bake about ten minutes. Spread some jam over the top, squeeze over a little lemon juice, whisk the whites of the eggs to a stiff firm froth, add a few drops of lemon juice and 1 oz. of sugar to them, and pile roughly on the top of the jam. Place in the oven for about two minutes to set the whites. This is nice either hot or cold.
JAM AND MARMALADE

Cambridge Marmalade Pudding

4 ozs. suet (chopped), 1 oz. bread crumbs, 4 ozs. vanilla blanc-mange powder, 2 ozs. brown moist sugar, 4 ozs. CHIVERS’ home made marmalade, 2 eggs (beaten), a little milk, 1 teaspoonful of baking powder.

Mix the dry materials, add the eggs, marmalade and as much milk as required to make a stiff mixture. Steam for three hours and serve with marmalade sauce.

Chester Pudding

CHIVERS’ apricot jam, pastry, 2 ozs. bread crumbs, ½ pint milk, ½ oz. butter, 2 eggs, sugar to taste, rind of 1 lemon.

Line a pie dish with pastry, put in layer of CHIVERS’ apricot jam, then put in the mixture and bake in a moderate oven 20 to 25 minutes.

MIXTURE.—Mix together the well beaten eggs, butter (melted), crumbs, lemon rind, milk, and sugar to taste.

Cream Cornets

Flaky or puff pastry, 1 egg, CHIVERS’ jam, 2 ozs. sugar, some whipped cream.

Roll out the pastry and cut into strips about ½ in. wide and wrap round some cornet moulds, beginning at the point. Cut off evenly at the top with a pair of scissors. Brush over the top with beaten egg and roll in sugar. Bake in a quick oven about ten minutes. Remove the moulds. When the pastry is cool put a little jam into each, then fill with whipped cream. Lemon Curd can be used instead of jam.

To Whip the Cream.—Put the cream into a basin and whisk till stiff. Add a few drops of vanilla essence and a little sugar.

Doris Trifle

1 pint custard made from custard powder, 1 sponge cake, the whites of 3 eggs, CHIVERS’ jam.

Arrange the sponge cake at the bottom of a glass dish, spread over a little jam, then a little custard, continue till the dish is full. Whisk up the whites of the eggs until it becomes a stiff firm froth, sweeten and flavour, pile roughly on top.
JAM AND MARMALADE

Ground Rice Mould

2 tablespoonfuls ground rice, 1 pint milk, 2 ozs. sugar, a little jam (CHIVERS'), 1 pint custard made from custard powder.

Mix the rice with the milk, add the sugar, stir in a pan until it thickens. Boil for ten minutes, then pour into wetted mould. When set turn out and serve with jam and the custard.

Ground Rice Sandwich

3 ozs. butter, 3 ozs. sugar, 2 eggs, 1 small teaspoonful baking powder, 3 ozs. ground rice, 3 ozs. flour, CHIVERS' jam, flavouring.

Cream the butter, add the sugar, then beat in the eggs, flour and ground rice. Pour into a greased sandwich tin and bake about 20 minutes. When cold split and spread with jam or CHIVERS' lemon curd.

Histon Tartlets

¼ lb. good short pastry, 2 ozs. CHIVERS' apricot jam, mixture as below, lemon water icing, pistachios.

Line some small patty tins with short pastry and put a little jam in each. Then fill with the mixture. Bake in a moderate oven until a pale golden brown. When cold cover with lemon water icing and sprinkle with chopped pistachios.

MIXTURE.—Cream ¼ lb. butter with ¾ lb. castor sugar, stir in ¼ lb. sponge cake crumbs, mix with 2 well-beaten eggs and grated rind of a lemon.

Black Currant Tea

1 lb. CHIVERS' black-currant jam, 1 quart boiling water, 1 tablespoonful plain or raspberry vinegar.

Put the jam into a jug with the vinegar, pour the boiling water over it, and let it stand on the hot stove for 20 minutes. Strain, and drink hot for colds and sore throats.
DISHES MADE WITH CHIVERS' JAMS

Recipes for these dishes will be found on pages 3 to 10.
JAM AND MARMALADE

Jam Puffs  Puff pastry, CHIVERS' jam, any variety.

Cut the pastry into squares, put a little jam in the centre, damp the edges and fold over cornerways. Brush with beaten egg and bake in a quick oven about 15 minutes. Marmalade can, of course, be used instead of jam.

Meringue Tartlets  A pot of CHIVERS' jam, short pastry, the whites of 3 eggs, 1 oz. almonds, 2 teaspoonfuls sugar, flavouring.

Line small patty pans with pastry. Put a little jam into each and bake. Whisk up the whites of the eggs stiffly. Add sugar and flavouring, place a little on each tartlet. Stick all over with the almonds blanched and cut into strips. Place in the oven for one minute to set the white.

Princess Pudding  4 ozs. flour, CHIVERS' jam, a little milk, 1 egg, 2 ozs. butter, 2 ozs. sugar, ½ teaspoonful baking powder.

Rub the butter into the flour, add the sugar and baking powder, mix with the egg and about a tablespoonful of milk. Grease a basin well, put a little jam at the bottom. Pour in the mixture, cover with greased paper and steam one hour. Serve with custard made from custard powder.

London Pudding  ½ pint milk, 1½ tablespoonfuls flour, 2 eggs, 1 oz. butter, the grated rind of 1 lemon, finger biscuits, CHIVERS' apricot jam.

Butter a moderate sized pie dish. Put in the dish a layer of biscuits, then a good layer of CHIVERS' apricot jam, then another layer of biscuits. Make the flour and butter into a paste, using a wooden spoon. Boil the milk. Pour the boiling milk on the flour and butter. Add the lemon rind and stir over the fire till as thick as good cream. Let it cool, then add the beaten yolks of eggs. Beat the mixture well and pour over the finger biscuits. Bake for 30 minutes in a moderate oven. Beat the whites of the eggs to a stiff froth, pile on the top and put back into the oven for a few minutes to set the whites.
JAM AND MARMALADE

Raspberry Buns

1 lb. flour, ½ lb. butter or lard, 2 eggs, ½ lb. sugar, CHIVERS' raspberry jam, a little milk, 1 teaspoonful baking powder.

Make into a paste for rolling out about half an inch thick. Cut into rounds and put half a teaspoonful of jam upon each and close up. Turn over and make two incisions on the top so that the jam may show when cooked. Sprinkle with sugar. Bake about 15 minutes.

Raspberry Pudding

2 eggs, 6 oz. flour, 2 ozs. sugar, 3 ozs. butter, 2 tablespoonfuls CHIVERS' raspberry jam, ½ teaspoonful carbonate of soda.

Cream the butter, add the sugar, beat the eggs and add them gradually with the flour. Stir in the jam and the carbonate of soda. Pour into a greased basin, cover with greased paper and steam for one-and-a-half hours.

Raspberry Puffs

2 tablespoonfuls CHIVERS' raspberry jam, 1 tablespoonful fresh breadcrumbs, 3 tablespoonfuls milk, 1 egg, 1 dessert-spoonful lemon juice.

Mix all together and bake in patty pans lined with pastry. The egg should be well beaten.

Raspberry Soufflé

1 packet custard powder (1 pint), sponge cakes, CHIVERS' raspberry jam, 1 lemon, vanilla essence, whites of 1 or 2 eggs.

Put a layer of jam at the bottom of a glass dish. Cut the sponge cake into slices and lay on the top. Sprinkle with lemon juice. Pour over the custard. Whip up the whites of the eggs stiffly, add sugar and vanilla and pile on the top. Place the glass dish in a tin with a little water and put into the oven for one minute to set the whites.
Fruits in Syrup

Fleur de Fruits

Short paste, Chivers’ fruits, rice, whipped cream.

Line thinly a round “fleur” ring with short paste. Prick the paste all over to prevent it blistering. Fill up the fleur with rice, putting a buttered paper between the rice and the paste. Bake in a moderate oven about 20 minutes. Remove the rice and paper, and return to the oven to finish baking. When done remove the ring and let the pastry get cold. Fill with Chivers’ canned or bottled fruit in syrup. Garnish the top with whipped cream and decorate with pistachios or pink sugar.

Fruits Tarts

1 tin or bottle Chivers’ fruits, short pastry, weight according to quantity of fruit used.

Pack the fruit loosely in a pie dish, keeping back most of the syrup. Cover with the pastry and bake in a quick oven about 20 minutes. When cooked, make a small hole near the edge and carefully pour in the syrup, which can be made hot if the fruit tart is to be eaten hot.

Golden Plums a la Condex

5 ozs. rice, 1 pint new milk, 1 oz. butter, lemon rind to flavour, sugar to taste, 1 bottle Chivers’ golden plums, 1 packet custard powder.

Cook the rice, milk, butter, lemon rind, and sugar together slowly in a double saucepan until tender. Put into a buttered mould, and cook in a tin with hot water for 15 minutes. Turn out and serve with plums, made hot, and also custard.

Raspberries in Jelly

1 tin or bottle Chivers’ raspberries, 1 pint packet raspberry jelly.

Strain the juice from the raspberries. Make the jelly in the usual way, using the juice instead of full quantity of water. When just beginning to set, stir the raspberries into the jelly and pour carefully into a wet mould. When quite firm turn out and serve with custard or whipped cream.
Recipes for these dishes will be found on pages 11 to 15
FRUITS IN SYRUP

Gooseberry Sauce
2 lb. tin CHIVERS’ gooseberries, ½ pint melted butter.

Strain the gooseberries and put them into a stew jar with two or three tablespoonfuls of the juice. Make them quite hot, rub through a sieve and mix with the melted butter. This sauce is for eating with mackerel or boiled lamb.

Gooseberry Turnover
Short pastry, CHIVERS’ gooseberries in syrup.

Roll the pastry into large rounds. Put some gooseberries on one half of the round, fold the other half over and press the edges together. Brush over with water, dredge with sugar and bake in a quick oven for 15 minutes.

Damson or Blackberry Jelly Pudding
2 lb. tin CHIVERS’ damsons or blackberries, 1 pint cold water, 3 tablespoonfuls fine sago or crushed tapioca, 1 oz. sugar.

Put all the materials together in a double saucepan and cook gently until a thick jelly. Serve hot with CHIVERS’ custard.

Raspberry and Cream Mould
1 tin or bottle CHIVERS’ raspberries or strawberries, ½ pint thick cream, ½ oz. gelatine, ½ gill milk, 1 teaspoonful lemon juice, sugar to taste.

Rub the fruit and syrup through a hair sieve. Dissolve the gelatine in the milk. Whip the cream stiffly with lemon juice and sugar. Add the sieved fruit to the stiff cream, and very carefully pour in the dissolved gelatine. When just beginning to set pour into a wet mould.

Tapioca Cream
3 tablespoonfuls tapioca, 1 pint new milk, sugar to taste, pinch of salt, ½ pint thick cream, ½ bottle CHIVERS’ plums or greengages.

Soak the tapioca in the milk, and then cook very slowly in a double saucepan. When quite tender add the sugar and the salt. When cold put into a deep glass dish and stir in very lightly the stiffly whipped cream and the plums or greengages, cut into small pieces.
**Sponge Surprise**

A 6d. round, stale sponge cake, custard powder, ½ pint milk, ¼ lb. CHIVERS' raspberry jam, 1 tin CHIVERS' greengages.

Scoop out the centre of the cake and put in carefully the greengages, and then cover with the custard, made according to directions. Cover the sides and edge with CHIVERS' raspberry jam, and sprinkle over with cocoanut.

**Savoy Pudding**

½ lb. Savoy biscuits, 1 tin of CHIVERS' plums in syrup, ½ pint custard made from custard powder, whipped cream.

Arrange alternate layers of biscuits and plums in a dish until it is full. Pour over custard and allow it to cool. Pile the whipped cream roughly on the top.

**Strawberry Mould**

1 pint packet strawberry jelly, 2 penny sponge cakes.

Slice the sponge cakes, spread with strawberry jam, press together again and soak in a little lemon juice or warm milk. Cut up half the jelly and dissolve in half-a-pint nearly boiling water. Pour into wet mould and let it set. Place sponge cake carefully in and pour over remaining half-a-pint dissolved jelly.

**Pine Apple Fritters**

3 ozs. flour, 1 oz. bread crumbs, 1 egg, salt, about ¼ pint milk, CHIVERS' pineapple.

Put the flour and bread crumbs into a basin and make into a stiff batter with the egg and milk. Cut the pineapple into convenient sized pieces, dip each piece into the batter and fry in smoking hot fat. Drain on paper.

**Chartreuse of Plums**

1 lemon jelly, 1 tin CHIVERS' golden plums.

Dissolve the jelly in the usual way and pour some into a ring mould. When nearly set arrange the golden plums at regular intervals and pour in the rest of the jelly. When set turn out and fill up centre with whipped cream or custard.
Lemon Curd

Chivers' Lemon Curd is a pure and highly nutritious delicacy that can be used in the same way as Jam or Marmalade. It is the very essence of four valuable foods—eggs, butter, sugar, lemons—concentrated into a jar for the use of the household. The fresh butter and new-laid eggs used in the manufacture are from Messrs. Chivers' own farms, and the product is guaranteed absolutely pure. It is excellent for children.

French Pancakes

2 ozs. butter, 2 ozs. castor sugar, 2 ozs. flour, one egg, a little essence of lemon, ½ pint fresh milk, Chivers' lemon curd.

Cream the butter, add the sugar and the eggs well beaten, then the milk and flour. Mix into a smooth batter. Pour the batter on to four well-buttered plates, bake in the oven. Bake about 15 minutes. Place two pancakes on a dish, cover with lemon curd, then put the other two on the top. Serve with sifted sugar.

Lemon Curd Buns

1 lb. flour, 1 teaspoonful of baking powder, ½ lb. butter or lard, 2 eggs, ½ lb. sugar, small quantity of Chivers' lemon curd, a little milk.

Make into a paste, for rolling out about half-an-inch thick. Cut into rounds, and put half a teaspoonful of lemon curd upon each and close up. Turn over and make two incisions on the top. Sprinkle with sugar. Bake about fifteen minutes.
Recipes for these are given on pages 5, 6 and 16 to 19.
LEMON CURD

Lemon Cheese Cakes

Lemon 1/2 lb. flour, 4 ozs. lard or butter,
Cheese 1/4 teaspoonful of baking powder,
Cakes cold water, CHIVERS’ lemon curd.

Make a pastry of the flour, butter and water. Roll out very thin and line patty tins with the pastry. Put a small teaspoonful of lemon curd into each and bake in a quick oven.

Lemon Curd Slices

Cut the pastry into strips about 4 inches wide and one-eighth of an inch thick, bake in a quick oven. When cold spread one strip with lemon curd. Put the second strip over the top. Cover with a little French icing and cut into squares.

Lemon Meringue Tartlets

Short pastry, CHIVERS’ lemon curd, the whites of 3 eggs, 1 oz. almonds, 2 tablespoonfuls of sugar, flavouring.

Line small patty pans with the pastry. Put a little lemon curd into each and bake. Whisk up the whites of the eggs stiffly. Add sugar and flavouring, place a little on each tartlet. Stick all over with the almonds blanched and cut into strips. Place in the oven for one minute to set the whites.

Lemon Meringue Pudding

2 or 3 slices of sponge cake.
2 or 3 tablespoonfuls of CHIVERS’ lemon curd, grated rind and juice of 1 lemon,
3/4 pint of milk, 2 ozs. flour, 1 oz. butter, about 1 oz. sugar.

Spread the slices of cake with CHIVERS’ lemon curd and sprinkle over them the lemon juice. Make a sauce of the butter, flour and milk, and flavour with the grated lemon rind. Sweeten to taste. Put the cake in the bottom of a pie dish, cover with the sauce, and bake in a moderate oven ten minutes.
LEMON CURD

Lemon Sandwich

1 breakfast cup flour, \( \frac{3}{4} \) breakfast cup sugar, 1 teaspoonful cream of tartar, \( \frac{1}{2} \) teaspoonful carbonate of soda, 3 eggs, CHIVERS’ lemon curd.

Beat the eggs and sugar together for ten minutes. Sift in the flour to which has been added the cream of tartar. Dissolve the carbonate of soda in a tablespoonful of boiling water and stir into the mixture. Pour into sandwich tins lined with greased paper and bake in a very quick oven five minutes. When cold, split and spread with lemon curd.

Manchester Pudding

1\( \frac{1}{2} \) ozs. bread crumbs, 1\( \frac{1}{2} \) ozs. sugar, about \( \frac{1}{2} \) pint milk, 1 egg, CHIVERS’ lemon curd.

Boil the milk and pour over the bread crumbs. Allow to stand a few minutes. Add the sugar and the egg well beaten. Pour half into a greased pie dish. Spread a little lemon curd. Pour the rest of the mixture on the top and bake for about half an hour.

Sweet Lemon Omelette

2 eggs, \( \frac{1}{2} \) oz. butter, \( \frac{1}{2} \) oz. sugar, CHIVERS’ lemon curd.

Beat the whites of the eggs to a firm froth, mix lightly with the beaten yolks, add the sugar, make the butter hot and pour in the eggs. When the omelette is set underneath, place under the griller to brown the top. Spread lemon curd on one half and turn the other half over, dredge with sugar and serve at once.

For other dainty dishes in which CHIVERS’ Lemon Curd can be used see pages 3 to 10
Chivers' Soups

Chivers' Soups are the perfection of modern scientific food preparation. They are made from home-grown, selected vegetables and savoury herbs and are of rich flavour and high food value. For economy, simplicity of preparation, and ease of digestion they are unequalled. They are made in nine flavours: Lentil, Pea, Tomato, Celery, Haricot, Carrot, Onion, Green Pea, Mulligatawny.

**Baked Tomato Souffle**

Quickly-made tomato egg as recipe, 2 stiffly beaten whites, cayenne, browned crumbs.

When the mixture is cold, stir in lightly but thoroughly the whites of eggs and add cayenne. Put into a buttered pie dish and sprinkle with browned crumbs. Bake in a moderate oven 30 minutes, or put in small soufflé cases and bake 15 minutes.

**Carrot Soufflé**

1½ ozs. Chivers' carrot soup, 1 oz. butter, cayenne, 3 eggs, a dust of salt, ½ pint cream or milk.

Melt the butter, stir in a dry soup powder, add the milk gradually. Boil for 5 minutes until smooth and thick, stirring thoroughly. When slightly cool stir in yolks, and lastly, very lightly, the stiffly beaten whites. Bake in small oiled soufflé cases in a moderate oven 15 minutes.

**Hot Tomato Sauce**

¼ packet Chivers' tomato soup, ½ tablespoonfuls of vinegar, ½ teaspoonful salt, 1 shallot, a small bunch herbs, ½ pint water, 2 ozs. lean ham or bacon, 6 peppercorns.

Simmer herbs, bacon (cut in dice), shallot and water together for 15 minutes. Mix soup powder with the vinegar and strain the hot flavoured water on to it, stirring all the time. Return to saucepan and simmer gently for five minutes, stirring constantly, add salt. Serve with cutlets, steaks, fish, etc.
Recipes for these dishes are given on pages 20 to 24
Macaroni in Tomato Sauce

Break macaroni into strips, cook in fast boiling salted water until tender, about 20 minutes, strain and put into hot tomato sauce. Simmer three minutes. Turn on to hot dish.

Macaroni with Cheese

Made as above. Placed in layers on a hot dish with grated cheese between and sauce poured over.

Quickly-made

Tomato Egg

Mix the soup powder smoothly with the milk. Put into a small saucepan with the eggs and the seasoning. Stir with a fork until beginning to set. Pile on buttered toast and sprinkle with the chopped parsley.

Savoury Roll with Brown Sauce

Put the steak and ham through the mincing machine. Mix together the minced meats, breadcrumbs, beaten eggs, seasoning, and carrot soup powder. Make into a roll. Tie up in a greased pudding cloth and steam for two-and-a-half hours. Take off the cloth, put on a hot dish, and pour the thick brown sauce over.

Brown Sauce

Make the butter hot in a saucepan. Stir in the soup powder, and add the stock gradually. Simmer with the bunch of herbs for five minutes. Add the seasoning and ketchup, and strain the sauce.
CHIVERS’ SOUPS

Cold Mutton Fritters

Small rounds of cold mutton, onion mixture as below, eggs and crumbs to cover, fat to fry in, mashed potatoes, turnip purée, good brown gravy.

MIXTURE. Make a sauce with 1 oz. butter, 1 gill milk, and half-packet CHIVERS’ onion soup. Boil well. Add 1 large tablespoonful of finely chopped boiled onion. Let the mixture get quite cold and stiff.

Spread half the rounds of cold mutton with the cold mixture and place remaining rounds of mutton on the top. Egg and crumb carefully and fry in hot fat to a nice brown. Dish them on a circle of mashed potato, with the turnip purée in centre, and pour good brown gravy round.

TURNIP PÜRÉE. Boil 3 or 4 turnips. Press away all the water and mash them. Make them quite hot. Add 1 tablespoonful of flour and a little cream and seasoning.

Chicken Cutlets

Onion mixture as in last recipe, ham, chicken, one packet CHIVERS’ green peas.

Mince chicken and ham finely and add onion mixture. Allow to get cold and stiff. Roll into triangular shapes, egg and crumb, and fry in hot fat. Serve with CHIVERS’ green peas.

Indian Mock Pigeon

1½ lb. fillet of veal (cut into strips ½ inch thick, 2 inches wide and 4 inches long), ½ lb. sausage meat, 1½ ozs. butter, 1 pint of stock, ¼ packet CHIVERS’ mulrigatawny soup, a small bunch parsley, thyme and marjoram, cayenne and salt to taste.

Flatten the pieces of meat with a wet wooden spoon. Spread with the sausage meat. Roll up and tie round with string. Make the butter hot, and fry the pieces of meat in it until nicely browned. Add the herbs and stock and simmer gently for one-and-a-half hours. Take out the meat, keep it hot, strain the stock and thicken with soup powder mixed smoothly with a little cold water. Simmer five minutes and season. Dish meat round pyramid of mashed potatoes and pour gravy round.
CHIVERS’ SOUPS

Kidneys in Sauce
3 sheeps’ kidneys, ¾ pint good brown stock, ¼ packet CHIVERS’ tomato soup, small bunch herbs, ¼ packet CHIVERS’ onion soup, 1 oz. butter, slices of bacon, ¼ pint cold water.

Mix the two soup powders together with the cold water. Add hot stock and boil up well for five minutes with bunch of herbs, then partly cool. Skin the kidneys then split them in half. Roll each slice in flour and fry a nice light brown in the butter. Pour the sauce over the fried kidneys and simmer very gently for one hour. Dish the kidneys on a border of mashed potatoes straight down centre of dish. Put a slice of nicely fried bacon between each kidney, and strain the gravy round.

Mutton Rissoles
¼ lb. finely chopped cold meat, ¼ pint stock, half a small onion (finely chopped), ¼ oz. butter, ¼ tablespoonful of parsley (finely chopped), 1 oz. CHIVERS’ onion soup, seasoning, eggs and breadcrumbs.

Fry the onion in the butter until brown, add the stock and soup powder, which have been mixed smoothly together. Boil up well, add meat, parsley and seasoning. Spread on a plate to get cold, then make into small balls. Brush over with eggs, roll in bread crumbs, and fry a nice brown in deep fat.

Ragout of Rabbit
1 rabbit cut into joints, ¼ packet of CHIVERS’ tomato sauce made as recipe on page 20, 2 ozs. dripping, ⅓ tablespoonful flour, 3 Spanish onions, ¼ pint of stock, seasoning to taste.

Make the dripping hot in a stew pan. Wash and dry the joints of the rabbit and roll each one in the flour. Fry in the hot fat until nicely browned. Add the sliced onions, tomato sauce and stock. Simmer gently for about one hour until tender. Pile up the joints on hot dish, strain the thick sauce over.
**Jelly Recipes**

**Chivers’ Jellies** are made of materials of the highest quality and are flavoured with the actual juices of ripe fruits. They have long since taken their place as the world’s standard of quality, and are guaranteed absolutely pure. They have been passed by the Examining Board of the Incorporated Institute of Hygiene, whose Council includes more than fifty of the leading scientists of the day, as fulfilling their high standard of quality. As a sweet for luncheon or dinner they are unsurpassed, and are particularly appreciated at seasons when fruit is scarce.

**A Cold Sweet**

3 lb. sponge finger biscuits, jam, 1 packet Chivers’ jelly same flavour as jam, ½ pint thick cream, strips of coloured jelly.

Split biscuits and spread with jam, press together and put into a pint-and-a-half basin. Pour hot jelly over, and let it get quite firm. Turn out on to a glass dish and coat smoothly with whipped cream. Decorate with strips of coloured jelly.

**Banana Chartreuse**

6 bananas, ½ pint cream, 1 pint Chivers’ lemon jelly, chopped pistachios.

Peel the bananas and cut into discs. Dip into the jelly and decorate the sides and bottom of a plain mould with them. Sprinkle chopped pistachios between the rounds of banana. Add the cream to the jelly when it is on the point of setting. Add the rest of the bananas cut up. Pour into a prepared mould and when set turn out.
JELLIES

Banana and Raspberry Jelly  
1 pint CHIVERS’ raspberry jelly,  
6 bananas.

Peel the bananas and cut into rounds. Dip each round into a little liquid jelly and decorate a plain mould at the bottom and sides. When the jelly is on the point of setting pour into the mould and allow to set.

Canary Banana Jelly  
2 tablespoonfuls CHIVERS’ apricot jam,  
½ packet CHIVERS’ orange jelly,  
½ pint hot water,  
4 bananas.

Skin the bananas and crush them with the apricot jam. Make orange jelly in the usual way, and when nearly cold mix carefully into the crushed banana mixture. Pour into a deep glass dish. When quite set sprinkle over with chopped pistachios.

Coffee Mousse  
1 packet CHIVERS’ lemon jelly,  
½ pint thick cream,  
½ pint hot water,  
½ pint strong coffee.

Dissolve half the jelly in hot water and half in hot coffee. When nearly cold add half cream (stiffly whipped) to each and whip for two minutes. Decorate a plain mould with cherries and angelica and pour in carefully the coffee mixture. When set add plain mixture.

Dainty Supper Sweet  
1 packet CHIVERS’ strawberry blancmange,  
1 pint milk,  
1 pint packet CHIVERS’ vanilla jelly,  
1 pint hot water.

Dissolve the jelly tablet in the hot water; when almost cold, coat a mould with the jelly, and allow it to set on ice or in a basin of cold water. Prepare a blancmange with the milk, and when almost set pour gently into the mould lined with jelly. When set, turn out and garnish with the rest of the jelly finely chopped.
Recipes for these dishes are given on pages 25 to 32
Lemon Sponge

Cut the packet of jelly into squares, put into a large basin, and pour over sufficient nearly boiling water to make one pint. Stir until dissolved, put into a cool place until it begins to jelly, stir in the whites of eggs and whisk until light and spongy, turn into a wet mould and allow it to set.

Orange Chartreuse

Peel and divide the oranges. Split each segment lengthwise. Dip them into a little of the orange jelly and arrange at the bottom and sides of a plain mould. Pour in a little of the jelly and allow to set. When the jelly is cold, but not set, pour into the prepared mould and turn out when set. Decorate with a little chopped orange jelly.

Orange Trifle

Arrange the sponge cake at the bottom of the glass dish. Peel the oranges and cut into rounds. Put a layer on the top of the sponge cake, dredge well with sugar, continue the layer until the dish is nearly full, then pour over the custard. Decorate the top with orange jelly.

Orange Cream (1)

Dissolve the jelly in the usual way, using half pint hot water. Make the custard, using three quarters of a pint of milk to one packet of custard powder. When both are cold, and the jelly is just ready to set, mix them carefully together, stir in whipped cream before pouring into the wet mould.

Note.—Chivers’ lemon or raspberry jelly can be used instead of orange, if preferred.
JELLIES

Orange Cream (2) 1 pint packet of CHIVERS' orange jelly, \(\frac{1}{2}\) pint new milk, 2 eggs, 1 oz. sugar, \(\frac{1}{2}\) pint nearly boiling water.

Make a custard of the eggs, sugar and milk. Let it get cold. Dissolve the jelly in the half pint of water, and when just beginning to set, mix with the custard and whisk for about two minutes. Pour into a wet mould and let it set.

Pineapple Chunks in Jelly 1 pint packet of CHIVERS' pineapple jelly, 1 small tin of pineapple chunks, some nearly boiling water, 1 tablespoonful lemon juice.

Strain juice from pineapple, make it into a pint with water and lemon juice. When nearly boiling pour over the packet of jelly cut into small pieces. Place the chunks in a glass dish and pour on the hot jelly, let it set. If making a larger quantity put into big pie dishes, and when quite firm cut into pieces and heap on a dish. Bananas may be used instead of pineapple.

Raspberry Cream 1 pint packet CHIVERS' raspberry jelly, \(\frac{1}{2}\) pint new milk, \(\frac{1}{4}\) pint thick cream, 2 tablespoonfuls of water.

Boil the milk and let it get quite cold. Dissolve jelly in water and let it get nearly cold. Add milk gradually to jelly, and stir in stiffly whipped cream. Pour into a wet mould and turn out when quite set.

Note.—In hot weather use rather less milk.

Jelly Ribbons 1 half-pint packet each of CHIVERS' cherry, almond and red currant jelly.

Dissolve the jellies separately. Rinse a clean Yorkshire pudding tin with cold water, and pour in the red currant jelly. When it is quite set, pour in the almond jelly just liquid, and when this is set pour on the cherry jelly. Then cut into strips.
JELLIES

Damson Snow

1 tin CHIVERS' damsons in syrup, whites of 2 eggs, 1 packet CHIVERS' damson jelly.

When the jelly is on the point of setting add the damsons without syrup. Whisk up the whites of the eggs stiffly. Add them and whisk all together until quite stiff. Pile roughly on a glass dish.

Greengage Trifle

1 tin CHIVERS' greengages, 
\( \frac{1}{2} \) pint packet CHIVERS' pineapple jelly, 1 packet CHIVERS' custard powder, 5 or 6 stale small sponge cakes.

Cut the sponge cake into fingers, and put a layer in a glass dish. Put a layer of CHIVERS' greengages, which should be stoned, on the top of the cake. Continue the layers until the dish is nearly full, then pour carefully over the whole one pint of CHIVERS' custard (hot). When quite cold decorate with little heaps of chopped jelly.

Macedoine of Fruit

1 pint packet CHIVERS' lemon jelly, nearly 1 pint of water, currants, raspberries, straw-berries and 1 banana.

Dissolve the jelly tablet in hot water (directions on the packet). When cool and just liquid, fill a mould a quarter of an inch deep with the jelly; allow it to set. Arrange some fruit prettily, pour in enough liquid jelly to cover; allow to set. Add more fruit and jelly until the mould is filled. Keep in a cool place and unmould just before serving. In winter, crystallised fruit, Tangerine oranges or CHIVERS' fruits in syrup may be used.

Raspberries in Jelly

1 tin or bottle CHIVERS' raspberries, 1 pint packet CHIVERS' raspberry jelly.

Strain the juice from the raspberries. Make the jelly in the usual way, using the juice instead of full quantity of water. When just beginning to set, stir the raspberries into the jelly and pour carefully into a wet mould. When quite firm turn out and serve with CHIVERS' custard or whipped cream.
JELLY WITH GOLDEN PLUMS

Make up the jelly in a mould in the ordinary way, turn out into a glass dish and arrange the golden plums round the jelly.

**Chartreuse of Plums**

Dissolve the jelly in the usual way and pour some into a ring mould. When nearly set arrange the golden plums at regular intervals and pour in the rest of the jelly. When set turn out and fill up centre with whipped cream or CHIVERS' custard.

**Chartreuse Parisienne**

Make up the blancmange as for ribbon blancmange. Take the mould, dip the edge in hot water and stamp the round or oval shape out of the layers on the dish. Cut across in eight triangular sections, dip each into a jelly nearly set, and place at the bottom of the mould, reversing four of the sections so as to have two colours. Cut the rest of the layers into strips and line the mould, dipping each strip into jelly. Fill up the remainder of the mould with jelly, placing in it golden plums or other fruits. When set turn out.

**Rice and Jelly Mould**

Boil the rice and milk together until the rice is tender. Add the cocoanut and pour into a border mould. When set turn out, fill the centre with the two differently coloured jellies chopped up. Garnish round the mould with a little of the jelly and sprinkle over a little desiccated cocoanut.
JELLIES

Strawberry Mould
1 pint packet CHIVERS' strawberry jelly, 2 small sponge cakes.

Slice the sponge cakes, spread with strawberry jam, press together again and soak in a little lemon juice or warm milk. Cut up half the jelly and dissolve in half-a-pint nearly boiling water. Pour into wet mould and let it set. Place sponge cake carefully in and pour over remaining half-a-pint dissolved jelly.

Note.—See the cake is quite covered with jelly round the mould.

Charlotte Russe

Pour into a plain mould ¼ inch jelly. Arrange round the edges a row of cherries cut in half, the cut side uppermost. Butter the sides of the mould and arrange round the biscuits, which must be divided and trimmed. Whip the cream till nearly stiff, then add it to the jelly, which must be cold but not set. Pour into the mould. When set dip into warm water and turn out.

Milk Jelly

For Invalids and Children

Cut up the jelly into a basin. Dissolve the jelly by standing the basin in hot water. When it is almost cold stir in very slowly the milk (slightly warmed). Turn into a wet mould. The jelly must be only slightly warm or the milk will curdle.

Cup Jellies

1 pint packet CHIVERS' raspberry or strawberry jelly, nearly 1 pint hot water, whites of 2 eggs stiffly whipped, CHIVERS' canned strawberries or raspberries.

Make the jelly according to directions. When cold and just beginning to set, add the stiff whites of eggs. Whisk for a few minutes. Pile up in jelly cups, and just before serving decorate with raspberries or strawberries.