

**"Let's make it a party" / with the compliments of Marjorie Thornton, the  
Cookery Advice Bureau, Standard Brands Limited.**

**Contributors**

Thornton, Marjorie.  
Standard Brands Limited. Cookery Advice Bureau.

**Publication/Creation**

London : Standard Brands, [1947?]

**Persistent URL**

<https://wellcomecollection.org/works/cf895jzj>

**License and attribution**

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>

Sift together plain flour, Royal Baking Powder and salt; cream margarine and sugar. Add egg and flour alternately. Knead until smooth. Roll out on floured board as thinly as possible. Cut into oblongs about 2 inches by 1½ inches. Form chopped figs into rolls and place on oblongs of pastry. Brush edge of pastry with water. Roll up and press gently. Place on greased baking sheet. Bake in moderate oven at 400° (Regulo 5) for 15 minutes.

#### STEAMED SAVOURY ROLL (with dried egg)

##### Pastry :-

8 oz. plain flour; 1 rounded teaspoon Royal Baking Powder; pinch of salt; 3 ozs. cooking fat or chopped suet; water to mix.

##### Filling :-

2 ozs. cooked chopped meat; 1 small chopped onion; 1 teaspoon chopped parsley; 4 rounded tablespoons breadcrumbs; 1 reconstituted dried egg; salt and pepper to taste.

Mix all ingredients for the filling together in a bowl. Make the pastry and roll out on a floured board into a 9" square. Spread the filling over the pastry and roll up. Place in a greased paper and steam for 1½ to 1¾ hours. When cooked, roll in browned crumbs.

#### PARKIN (without egg)

4 oz. plain flour; 1 level teaspoon Royal Baking Powder; pinch of salt; 12 oz. medium oatmeal; 1 teaspoon ground ginger; 1 teaspoon grated lemon rind; 4 oz. syrup; 4 oz. treacle; 4 oz. lard or margarine; 2 oz. brown or granulated sugar; about ¼ pint milk or water.

Sift together the plain flour, Royal Baking Powder and salt. Add the oatmeal, lemon rind and ginger. Heat

the syrup, treacle, fat and sugar together. Add to the dry ingredients and mix thoroughly. Add the milk and beat well. Spread the mixture about ½ inch thick in a greased 8 inch square tin and bake in a moderate oven at 375° (Regulo 4) for about one hour.

#### SWISS ROLL (with shell eggs)

3 oz. plain flour; 1 level teaspoon Royal Baking Powder; a pinch of salt; 3 oz. sugar; 2 eggs; jam.

Grease and coat with mixture of flour and sugar a 12 by 8 inch Swiss roll tin. Sift together plain flour, Royal Baking Powder and salt. Break eggs separately into a basin. Add sieved sugar and whisk together until the mixture is creamy and frothy (about 20 minutes). Fold in the dry ingredients and mix thoroughly. Pour into tin and spread evenly with a flat knife. Bake in a hot oven at 420° (Regulo 6) for about 7 minutes until cake is firm in centre. Do not overcook. Have ready paper thickly sprinkled with sugar, placed on top of a damp cloth. When cooked, turn cake on to sugared paper, trim edges, spread with warmed jam and roll.

#### GINGER CRISPS (without egg)

5 oz. plain flour; 1 rounded teaspoon Royal Baking Powder; pinch of salt; 3 oz. oatmeal; 1 oz. sugar; 2 oz. margarine; 2 level teaspoons ground ginger; 2 level tablespoons syrup.

Grease and flour baking sheet. Sift together plain flour, Royal Baking Powder, salt, sugar, oatmeal and ground ginger. Melt margarine and syrup. Add to mixture and blend into a smooth firm paste. Roll out very thinly on floured board. Cut with 2½-inch cutter prick rounds and place on baking sheet. Bake in moderate oven at 375° (Regulo 4) for 10 to 20 minutes.

## "Let's make it a Party"

With the Compliments of

MARJORIE THORNTON,

THE COOKERY ADVICE BUREAU,

STANDARD BRANDS LIMITED, ALDWYCH HOUSE, LONDON W. C. 2.

Write to her on any of your cookery problems, her services are free and most willingly given.

We would like to present you with a copy of the book used in our film "Let's Make It a Party" but paper restrictions make this impossible. You can, however, obtain a free copy by purchasing a 4-oz. tin of Royal Baking Powder from your local grocer. "Royal Recipes for Today" is the name of the book and it contains only recipes which have been tested in our own kitchen and the rationing limitations have been kept constantly in mind. There is, however, no attempt at austerity and a helpful feature is the inclusion of alternative recipes with shell and dried eggs.

Your grocer will see that you receive a copy of this book when you buy your 4-oz. tin of Royal Baking Powder.

#### Suggestions for Party Sandwiches

Hardboiled Dried Egg can be used as the foundation of sundry fillings. Reconstitute the dried egg. Season with salt and pepper and pour into greased mould. Cover with greased paper and steam for 10-15 minutes, until set. Turn out, and slice when cool.



1. Chopped egg mixed with a little anchovy essence.
2. Chopped egg and grated cheese. Mix together with a little melted margarine.
3. Chopped egg and parsley.

For salad sandwiches—chop and mix together hard-boiled egg, shredded cabbage heart, a small onion or leek, beetroot and parsley and blend with mayonnaise.

For savoury sandwiches—mince remains of meat or fowl and season well; then add chopped onion and parsley and some mayonnaise.

For sweet sandwiches—two suggestions are chopped date, and raisin and apple chopped together.

The film show is presented by Standard Brands Limited of London and Liverpool, manufacturers of **Royal Baking Powder, Royal Dessert and Chase & Sanborn Coffee.**

Have you tried **Chase & Sanborn Coffee**? It is vacuum packed with the aroma and flavour sealed in the tin—a new delight in coffee drinking. We will gladly send you on request our book on **"Coffee and How to Make it."**



## TEMPTING FILLINGS, TOPPINGS AND SAUCES

### MOCK CREAM

$\frac{3}{4}$ -pint milk ;  $\frac{1}{2}$  oz. cornflour ; 2 oz. margarine ; 1 oz. sugar ; few drops essence.

Blend milk into cornflour, cook gently until thick, stirring continuously. Allow to cool. Beat into the creamed margarine, sugar and essence.

### ALMOND PASTE

4 oz. soya flour ; 4 oz. sugar ; 2 oz. margarine ; 2 small teaspoons almond essence ; 2 tablespoons water.

Melt margarine in water, remove from heat and add essence. Stir in 3 ozs. of sugar and the soya flour. Turn on to board and knead in the rest of the sugar. Use as desired.

### ROYAL MARSHMALLOW

1 level dessertspoon gelatine ;  $\frac{1}{2}$  pint water ; 1 level tablespoon sugar ; 3 level tablespoons household milk powder ; flavouring.

Boil water, pour on gelatine, dissolve and slightly cool. Add to sugar and milk gradually. Whisk until smooth.

Put in cool place until nearly set and quite cold. Add flavouring. Whisk until thick and foamy. Pile on top of trifle or fruit. Use at once.

### SUPERIOR WHITE SAUCE

1 oz. margarine ;  $\frac{1}{2}$  oz. flour or cornflour ;  $\frac{1}{2}$  pint milk and water ; salt and pepper.

Melt fat in saucepan. Stir in the flour and blend it thoroughly. Add the liquid a little at a time, re-boiling between each addition and stirring all the time. Add seasoning and cook gently for 3 minutes. For a sweet sauce, use 1 tablespoon sugar instead of salt and pepper.

### CLEAR SAUCE

1 level tablespoon cornflour ;  $\frac{1}{2}$  pint water ; 1 rounded tablespoon sugar ; 1 tablespoon jam.

Blend the cornflour with a little water. Boil the remainder and stir it into the cornflour. Return to the pan with sugar and jam ; bring to boil, stirring all the time ; boil 2 minutes. Strain and serve.

## Make your own Candied Peel

Cut the orange or lemon peel into neat pieces, cover with cold water and boil until soft. Remove pith. Then drain and boil up in fresh water (this takes away the bitter taste) and drain again. Boil a teacupful of sugar in half-a-teacupful of water until it "threads" when dropped off a spoon, and simmer the peel in this for ten to fifteen minutes. Lift out and coat the pieces with granulated sugar. Cool off and it is ready for use. It will keep quite a long time if stored in a cool, dry place. (The surplus syrup can be used for sweetening purposes.)



## Sweets off the "Points"

Substitute peppermint, cocoa, lemon or orange flavourings, with the appropriate colour where possible, for the almond essence, in the almond paste recipe given above. Cut into shapes.

## ALMOND BISCUITS

(with dried egg)

8 oz. plain flour ; 1 rounded teaspoon Royal Baking Powder ; 1 level tablespoon dried egg ; 3 oz. sugar ; 3 oz. margarine ; almond essence ; 2 tablespoons water.

Sift together dry ingredients ; rub in fat. Mix to stiff paste with water. Add essence. Knead and roll out, cut into rounds and bake on greased baking sheet in moderate oven 375° (Regulo 4) until crisp.

## JAM BUNS

(with dried egg)

8 oz. plain flour ; 2 rounded teaspoons Royal Baking Powder ; pinch of salt ; 1 level tablespoon dried egg ; 2 oz. sugar ; 2 oz. lard or margarine ; about 5 to 6 tablespoons milk (warm) ; jam.

Grease baking sheets. Sift together flour, Royal Baking Powder, salt, sugar and dried egg (dry). Rub in fat. Add sufficient warm milk to make a light elastic dough. Roll out on a floured board to  $\frac{1}{4}$  inch thickness. Cut with  $2\frac{1}{2}$  inch cutter. Place a little jam in each round. Dampen edges and draw together over jam. Turn over and flatten. Make two cuts on top. Bake in hot oven at 425° (Regulo 6) for 20 minutes.

## COFFEE SANDWICH

(with dried egg)

6 oz. plain flour ; 3 level teaspoons Royal Baking Powder ; pinch of salt ; 3 oz. margarine ; 3 oz. sugar ; 2 level tablespoons dried egg ; about 9 tablespoons warm black coffee ; vanilla essence.

Sift together plain flour, Royal Baking Powder and salt. Cream together margarine, sugar and dried egg (dry). Beat in two tablespoons coffee gradually. Add essence. Fold in sifted flour mixture and remainder of coffee alternately to form soft batter. Bake in greased and floured 7 inch sandwich tin in moderate oven 400° (Regulo 5) for 25 to 30 minutes. When cold, split and use coffee cream filling.

## Filling

1 oz. margarine ; 1 oz. sugar ; 2 tablespoons warm black coffee ; 3 to 4 level tablespoons dried milk.

Beat margarine and sugar warm. Add coffee and milk (dry) alternately until required consistency is reached.

## FRENCH PANCAKES

(with dried egg)

4 oz. plain flour ; 1 rounded teaspoon Royal Baking Powder ; 2 oz. margarine ; 2 oz. sugar ;  $\frac{1}{2}$  pint milk and water (lukewarm) ; 2 reconstituted dried eggs.

Grease 6 or 8 saucers or plates. Sift plain flour into bowl. Rub fat into flour and mix in the sugar. Beat in the egg and add the lukewarm liquid gradually, beating well until smooth. Sprinkle in the baking powder and mix. Pour the batter on to the prepared saucers. Bake at once in moderate oven at 400° (Regulo 5) for 15 to 20 minutes. Remove from saucers, spread with jam. Fold and serve hot.

## BAKED JAM SPONGE

-PUDDING

(with dried egg)

5 oz. plain flour ; 3 level teaspoons Royal Baking Powder ; pinch of salt ; 2 oz. jam ; 2 oz. margarine ; 2 level tablespoons dried egg ; about 5 tablespoons warm water ; few drops vanilla essence.

Sift together plain flour, Royal Baking Powder and salt. Cream together jam, margarine and dried egg (dry). Beat in 2 tablespoons warm water. Add essence. Fold in sifted flour mixture and sufficient water to make a soft batter. Place in greased pie dish or cake tin. Bake in hot oven 425° (Regulo 6) for 35 to 40 minutes.

## FIG ROLLS

(with dried egg)

8 oz. plain flour ; 2 rounded teaspoons Royal Baking Powder ; pinch of salt ; 2 oz. sugar ; 3 oz. margarine ; 2 reconstituted dried eggs ;  $\frac{1}{4}$  lb. figs—washed and soaked until soft—chopped.