

English marrowfat peas : specially selected, hand picked / James S. Harrison, grocer.

Contributors

Harrison, James S.

Publication/Creation

Greetland : James S. Harrison, [between 1900 and 1909?]

Persistent URL

<https://wellcomecollection.org/works/yc3uyr9e>

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
<https://wellcomecollection.org>

ENGLISH
MARROWFAT
PEAS.


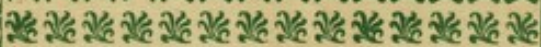


SPECIALLY SELECTED. HAND PICKED.

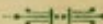
JAMES S. HARRISON,
✻ **GROECER,** ✻
Draper, Corn and Provision Merchant,
GREETLAND.

Huntley & Palmer's Biscuits
Pickles, Preserves, Marmalades.

Bacon and Hams.
Lobsters, Sardines, etc.

RECIPES.



FOR COOKING AS A VEGETABLE.—Soak the quantity required in water with a little soda overnight, then put in fresh water with a little carbonate of soda, one table-spoonful of brown sugar, a little salt, and a sprig of mint

Boil slowly, or cook in the oven for about an hour. Serve with butter, &c., to taste.

FOR SOUP.—Soak the quantity required in water with a little soda overnight, and then boil in the soup. The flavour imparted to the soup is superior to split peas.

