

Four smart eggs win all hearts in Savoury Scram / Bovril Ltd.

Contributors

Bovril Limited.

Publication/Creation

London : Bovril, [1939?]

Persistent URL

<https://wellcomecollection.org/works/v2shzn3a>

License and attribution

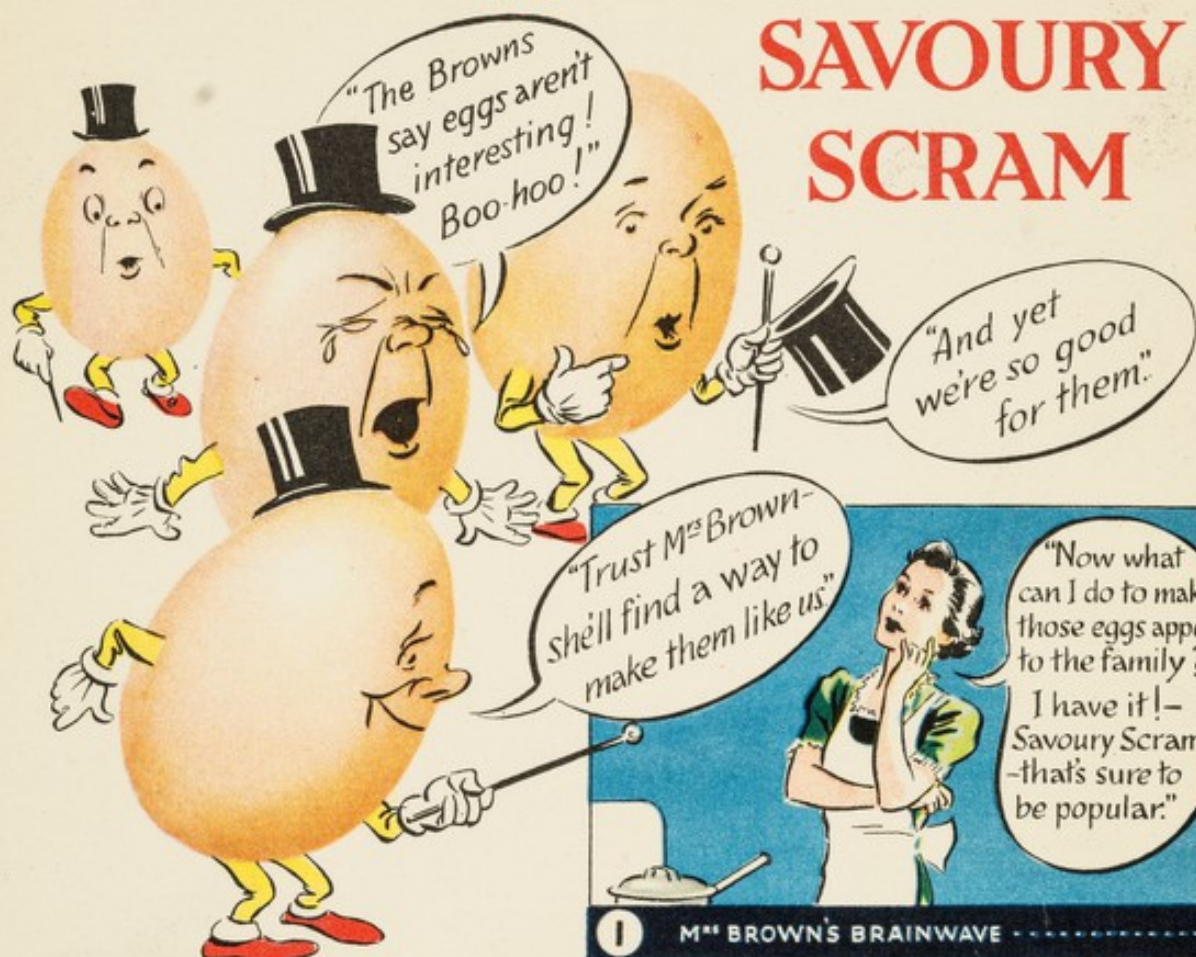
Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



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

Four Smart Eggs win all hearts in

SAVOURY SCRAM



1 M^{RS} BROWN'S BRAINWAVE

2 NO FANCIFUL INGREDIENTS REQUIRED

4 EGGS
1 OZ. BUTTER
SALT & PEPPER
2 TABLESPOONS MILK
3 TEASPOONS BOVRIL
1 TEASPOON CHOPPED PARSLEY
4 SLICES TOAST

3

Mrs. Brown melts the butter in a saucepan, adds the milk, and when that's hot stirs in 2 teaspoons Bovril.

4 Golden Rule

Always use a double boiler when cooking egg or egg and milk mixtures

5

Then she breaks the eggs into a bowl, beats them up, adding a level teaspoon of salt and a good shake of pepper.

Recipe Reel No 3 (continued)



6

She slices some bread—a slice a person—and cuts it into fancy shapes with the inexpensive cutters which can be bought for this purpose.



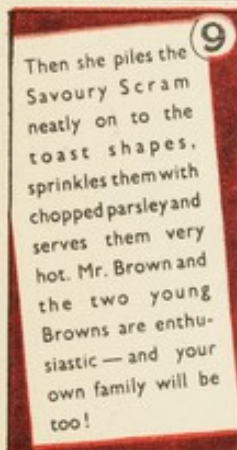
7

Next she toasts these shapes, butters them while hot and spreads them lightly with the rest of the Bovril. She puts them in the oven to keep warm.



8

Now the beaten eggs go into the hot milk and Mrs. Brown stirs them well—keeps on stirring till the mixture thickens.



9

Then she piles the Savoury Scram neatly on to the toast shapes, sprinkles them with chopped parsley and serves them very hot. Mr. Brown and the two young Browns are enthusiastic—and your own family will be too!



Tastiness is the secret of success in cookery—and Bovril is the secret of tastiness. A little Bovril makes a world of difference to the flavour of egg or vegetable dishes—makes them so much more appetising. Bovril has the special power, too, of increasing the nourishing value of other foods.

BOVRIL
The power of Beef

