

**Hotpoint recommend Blue Band luxury margarine : made from pure blended vegetable oils : and here is 1/3 off your first lb. of Blue Band luxury margarine. Just hand voucher inside to your grocer / Van den Berghs Limited.**

### **Contributors**

Van den Berghs & Jurgens.

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**wellcome  
collection**

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>

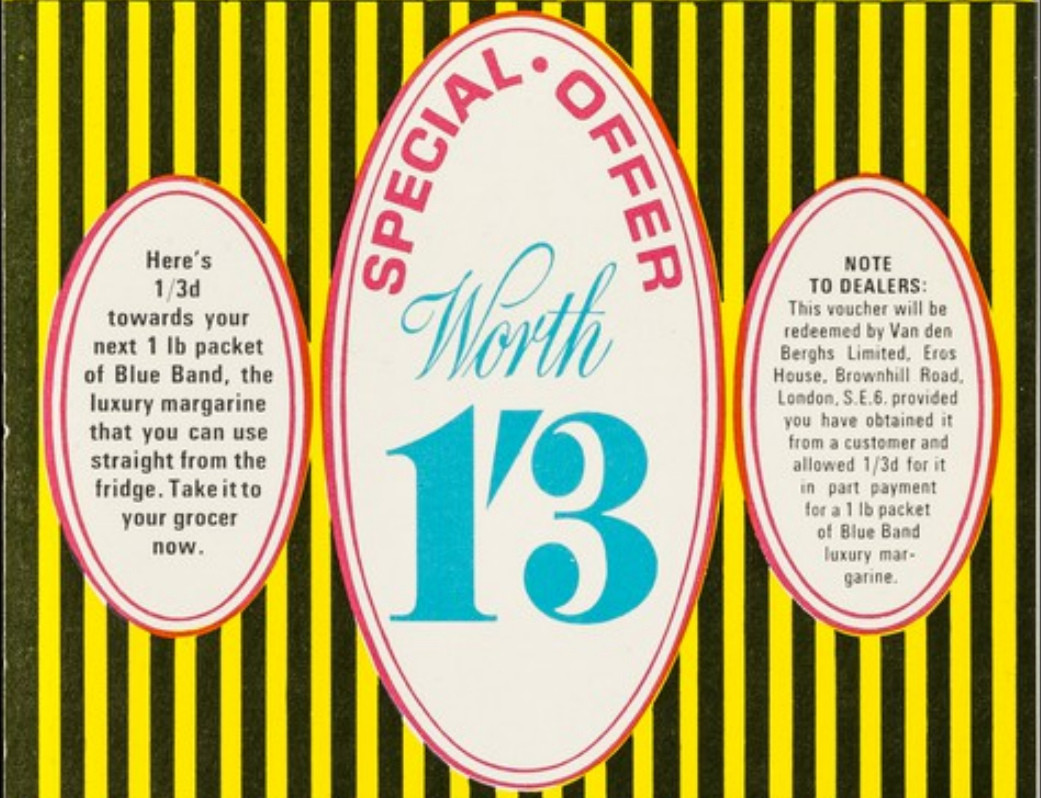
# HOTPOINT

## recommend



—and here is 1/3 off your first 1 lb.  
of Blue Band luxury margarine.  
Just hand voucher inside to your grocer.

BB.143 H



Here's  
1/3d  
towards your  
next 1 lb packet  
of Blue Band, the  
luxury margarine  
that you can use  
straight from the  
fridge. Take it to  
your grocer  
now.

**SPECIAL OFFER**  
*Worth*  
**1/3**

**NOTE  
TO DEALERS:**  
This voucher will be  
redeemed by Van den  
Berghs Limited, Eros  
House, Brownhill Road,  
London, S.E.6, provided  
you have obtained it  
from a customer and  
allowed 1/3d for it  
in part payment  
for a 1 lb packet  
of Blue Band  
luxury mar-  
garine.



BB.143 H

**Cut out the 1/3 voucher above  
and take it to your grocer now!**

*If you would like some more 'One-Stage' recipes,  
send this coupon to:—*

**The Blue Band Bureau,  
Kildare House, Dorset Rise, London, E.C.4**

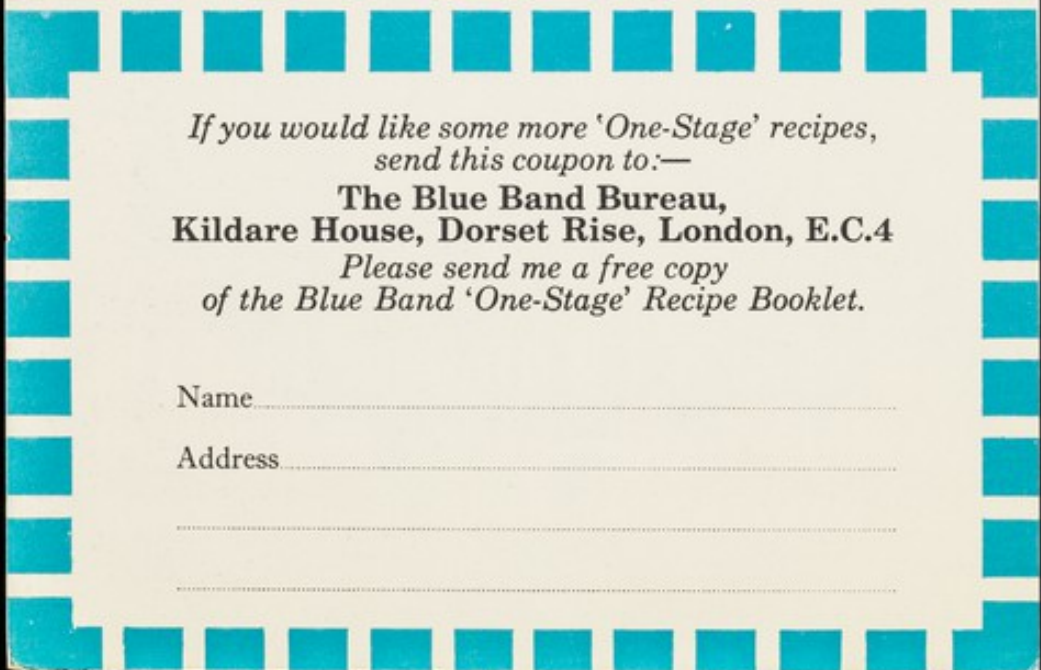
*Please send me a free copy  
of the Blue Band 'One-Stage' Recipe Booklet.*

Name.....

Address.....

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## This is Blue Band, the luxury margarine that you can use straight from the fridge

Blue Band is made from the purest vegetable oils, smoothly blended for quality and texture. This means that it doesn't harden even at fairly low temperatures. You can keep it cool right up to the moment you want to use it, because Blue Band spreads straight from the fridge. It comes in four quarters, individually foil-wrapped to keep them fresh, and each a perfect fit for your butter dish.



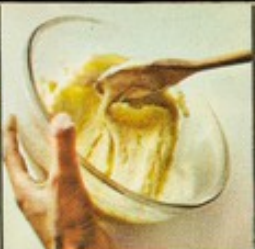
Blue Band is the magic that makes 'One-Stage' baking really possible. It's so smoothly blended, that it's the ideal margarine for this new reliable way of cooking. **YOU MIX ALL THE INGREDIENTS IN TOGETHER, ALL AT ONCE!** It saves you the time and trouble of separate creaming and rubbing in. And Blue Band is already weighed out for your requirements into four  $\frac{1}{4}$  lbs.



Sift flour and baking powder. Add sugar.



Break in the eggs, add luxury Blue Band in one piece.



Mix well for 2-3 minutes until smooth.



When baked, turn out and cool.



### 'One-Stage' Victoria Sandwich

- 4 oz. Blue Band luxury margarine
  - 4 oz. castor sugar
  - 2 eggs, large
  - 4 oz. self-raising flour
  - 1 level teaspoon baking powder
- } sieved together
- Jam for filling; icing or castor sugar to sprinkle

Place all the ingredients in a mixing bowl and beat with a wooden spoon until smooth (2-3 minutes). Place in one 8-inch or two 7-inch sandwich

cake tins, previously bottom-lined with greaseproof paper and brushed inside with melted Blue Band. Bake on the middle shelf of a very moderate oven (Gas No. 3: 335°F.); the 8-inch cake for 35-45 minutes; the two 7-inch cakes for 25-35 minutes. Turn out and cool on a wire tray. Cut the 8-inch cake through the centre and sandwich together with jam. Sprinkle the top with icing or castor sugar.



### **'One-Stage' Farmhouse Fruit Cake**

6 oz. *Blue Band luxury margarine*  
6 oz. *castor sugar*  
3 *eggs, large*  
3 *tablespoons milk*  
3 oz. *sultanas, 3 oz. raisins*  
3 oz. *glace cherries, chopped*  
12 oz. *self-raising flour* } *sieved*  
1 level *teaspoon mixed* } *together*  
  *spice*

Place all the ingredients together in a mixing bowl, and beat together

with a wooden spoon until well mixed (2-3 minutes). Place in an 8-inch round cake tin previously lined with greaseproof paper and brushed with melted Blue Band. Smooth the top. Bake on the middle shelf of a pre-heated moderate oven (Gas No. 4: 360°F.) for 1½-1¾ hours. Leave in the tin for 2-3 minutes, then turn out and cool on a wire tray.



### **'One-Stage' Lemon Meringue Pie**

#### **'One-Stage' Pastry:**

4 oz. Blue Band luxury margarine  
6 oz. plain flour, sieved  
1 tablespoon water

#### **'One-Stage' Filling:**

4 level tablespoons cornflour  
 $\frac{1}{2}$  pint water  
1 oz. Blue Band luxury margarine  
Grated rind and juice of 1 large  
lemon  
4 oz. castor sugar  
2 egg yolks, large

#### **Meringue:**

2 egg whites, large  
4 oz. castor sugar

*To make the 'One-Stage' Pastry:* Place the Blue Band, 2 tablespoons of the flour and the water in a mixing bowl. Cream with a fork for about half a minute, until well mixed. Mix in the remaining flour to form a fairly soft dough. Turn onto a lightly-floured board and knead until smooth. Roll out fairly thinly to a round and line an 8-inch fluted flan ring, placed on a baking sheet. Line the flan ring with a round of

greaseproof paper and fill with baking beans or crusts of bread. Bake on the second shelf from the top of a pre-heated moderately hot oven (Gas No. 5: 380°F.) for 15 minutes. Remove the greaseproof paper, baking beans or crusts of bread and the flan ring; return the pastry case to the oven and bake for a further 15-20 minutes.

*To make the Filling:* Place the cornflour, water, Blue Band, lemon rind and juice and castor sugar in a medium-sized saucepan. Place over a moderate heat and whisk until the mixture boils; continue whisking for 2-3 minutes. Allow the mixture to cool slightly, then beat in the egg yolks. Pour into the flan case.

*To make the Meringue:* Whisk the egg whites stiffly. Add 2 oz. of the castor sugar and whisk until as stiff as before. Using a metal tablespoon, gently fold in the remaining castor sugar. Pile over the lemon mixture. Bake on the third shelf from the top a pre-heated slow oven (Gas No. 2: 315°F.) for 20-30 minutes.

*Serves 6 portions*



## 'One-Stage' Quiche Lorraine and 'One-Stage' Cheese and Onion Flan

### 'One-Stage' Pastry:

4 oz. Blue Band luxury margarine  
1 tablespoon water  
6 oz. plain flour, sieved

### For 'One-Stage' Quiche Lorraine Filling:

2 eggs, standard  
1 level teaspoon  
    *chopped chives (optional)*  
 $\frac{1}{2}$  pint single cream  
 $\frac{1}{2}$  level teaspoon salt  
Pinch of cayenne pepper  
 $\frac{1}{4}$  lb. streaky bacon; rind removed,  
    *grilled and chopped*

### For 'One-Stage' Cheese and Onion Flan Filling:

4 oz. Cheddar cheese, grated  
2 eggs, standard  
 $\frac{1}{2}$  level teaspoon salt  
 $\frac{1}{4}$  level teaspoon dry mustard  
Pinch of pepper  
 $\frac{1}{4}$  pint single cream  
1 medium onion, diced, fried in  
     $\frac{1}{2}$  oz. Blue Band and drained

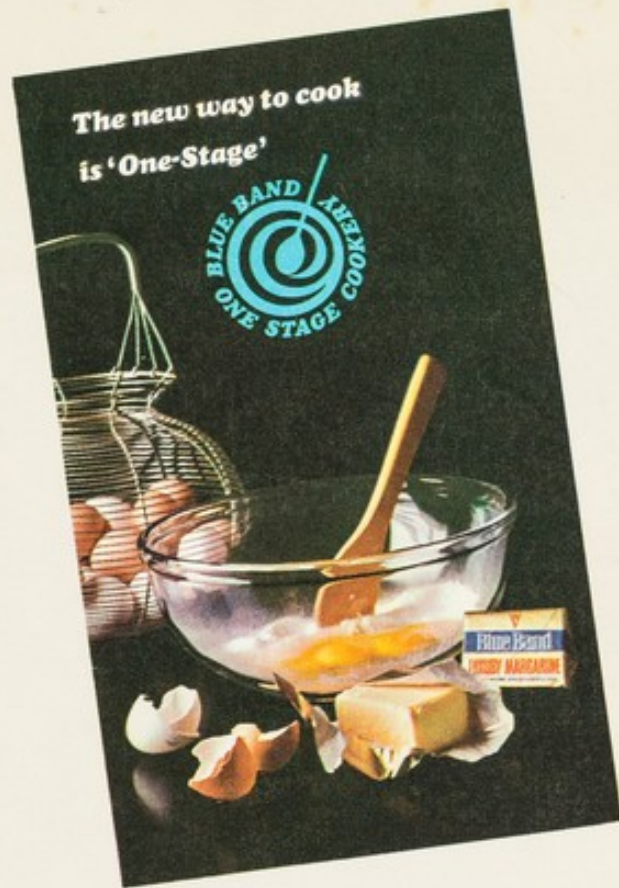
### To make the 'One-Stage' Pastry:

Place the Blue Band, water and two tablespoons of the flour in a mixing bowl. Cream with a fork for about half a minute, until well mixed. Stir in the remaining flour to form a firm dough. Turn out onto a lightly-floured board and knead until smooth. Roll out fairly thinly to a round, and line a 7-inch plain flan ring placed on a baking sheet. Trim surplus pastry. Prick all over with a fork.

### To make the 'One-Stage' Filling:

Place all the ingredients, except the bacon—or in the case of the Cheese and Onion Flan, except the onion—in a mixing bowl and whisk together until well mixed. Place the bacon—or onion—in the bottom of the flan and pour over the mixture. Bake on the second shelf from the top of a pre-heated fairly hot oven (Gas No. 6: 400°F.) for 30-35 minutes, until filling has set and pastry is cooked. Remove from the oven and serve hot. *Serves 4-6 portions*





Blue Band are offering you **free** their new, full-colour 'One-Stage' Recipe Booklet. 49 delicious recipes, sweet and savoury, English and Continental. **So fill in the coupon in this leaflet now!** And get your free copy of **this wonderful booklet.**

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