Marshalls' preparations of wheat...: containing all the elements necessary for the sustenance and growth of the human frame / made by James & Thos. Marshall.

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James & Thos. Marshall. Ibrox Flour Mills.

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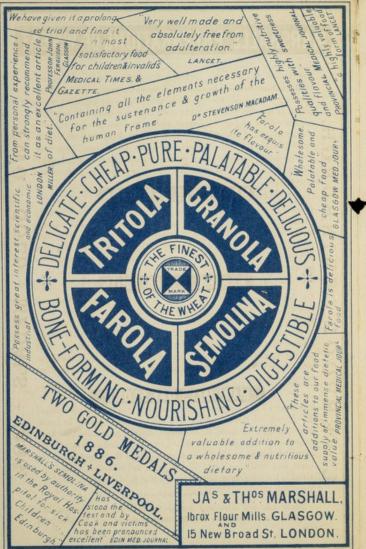
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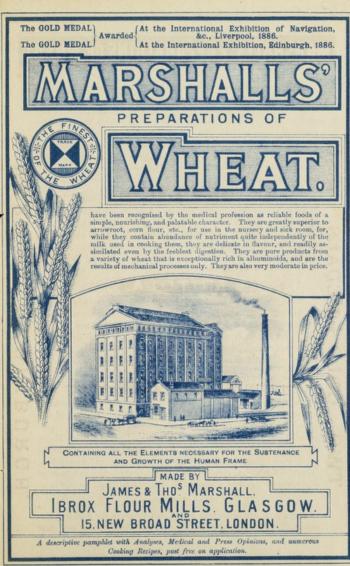
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MARSHALLS' PREPARATIONS OF WHEAT

"These articles we consider additions to our food supply of immense dietetic value. Hitherto, almost the only form in which wheat can be used as food is the loaf, and though bread is the staff of life yet there are other shapes in which it would be desirable to use wheat. The public have hitherto been content to pay a high price for the starch of rice or potato, under the name of corn-flour, farina, and the like. TRITOLA and FAROLA can be used for all the purposes to which corn-flour has hitherto been put, and a good many others besides,"—Provincial Medical Journal.

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Is an exquisite food, highly refined. Analysis shows no trace re maining of cellulose or impurities of an irritating nature. It is superior to the finest arrowroot. It cannot be excelled in flavour or aptitude for elegant cookery. Pure and nutritious, light and easily assimilated, it is specially suited for the young, the aged, and people of weak digestion.

TRITOLA.

After removal of the epidermis, the contents of the wheat berry are broken down into pearl-like granules, which preserve all the strength, flavour, and nutriment of the grain. When cooked, TRITOLA naturally moulds itself into a firm and yet friable shape, that readily breaks down under the action of the digestive solvents, and is eminently fitted to repair the waste of the body. It is a standard household food,

GRANOLA.

Is a hygienic wheaten food. It consists of the whole pure contents of the grain, in a free granular state, with the exception of the This, by special appliances is removed entire, and thus prevented from yielding its peculiar ferments and essential oils. These, if liberated, rapidly become rancid, and in contact with the farinaceous parts, would impart to them their bitter flavour, and also induce decay. GRANOLA invaluable to the sedentary, produces a healthy regularity of digestive action, while it is palatable and nourishing.

Those who are interested are invited to write for a descriptive pamphlet, with numerous cooking recipes, which will be sent post free.

MARSHALLS PREPARATIONS OF WHEA

Contain all the elements necessary for the sustenance and growth of the human frame. In substantial nourishing proporties they are superior to other farinaceous foods, precisely in the degree in which wheat excels other cereals. The starch foods-arrowroot, corn-flour, sago, etc .- are of poor food value, and depend chiefly upon the milk with which they are cooked. Our Wheat Preparations can be employed for all the purposes for which these have been used. Unlike them, however, they require no adventitious aid, but are highly nutritious in themselves, while they excel in flavour and appearance

MARSHALLS SEMOLINA)

Is entirely the product of a very high class wheat, and is greatly superior to the best foreign varieties in the market. The best are rarely met with. The foreign generally sold is coarse-flavoured, mostly stale, and often adulterated with rice or maize-semolina. MARSHALLS' SEMOLINA is pure, nourishing, and delicate-a perfect family food.

MARSHALLS WHEAT GRITS

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For porridge. When soaked in water for some hours, and well boiled, they make a very nourishing and digestible dish. They contain all the nutrition of the grain, including the phosphates. Porridge made of MARSHALLS' WHEAT GRITS may with advantage be used as a substitute for oat-meal porridge, or, if preferred, they may be mixed with the oat-meal. They should be eaten with milk, and if desired a little sugar, either as a breakfast or supper dish.

MARSHALLS OAT FLOUR

Is warranted to be of the highest quality. It is made from selected oats grown on the richest lands of the Lothians. It will be found to concentrate in itself those unique dietetic properties that have made Scotch Oat-meal so celebrated for flavour and nutriment. By means of special appliances and great care in the manufacture, the coarse and irritating parts of the grain are removed; what is retained is the pure flour, containing all that is of value for food.

Those who are interested are invited to write for a descriptive pamphlet, with numerous cooking recipes, which will be sent post