

Fruit from Chivers orchards supplies the fruit juice for Chivers jellies : 9 delightful ways of serving Chivers jellies / Chivers & Sons, Limited.

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*Fruit from Chivers orchards
supplies the fruit juice for Chivers Jellies*



9 delightful ways of serving
**CHIVERS
JELLIES**

PEACH PORTIONS



NUT CREAM



CHERRY COCKTAIL



JELLIED XMAS PUDDING



*Here is a selection of bright
cheerful table sweets —
ideal for festive or everyday meals*

Chivers' Jellies give colour and sparkle to the table even when served in ordinary mould form. With very little extra trouble you can make up any of the "surprise" dishes illustrated on this folder. They have all been tested in Chivers' model kitchens.

PEACH PORTIONS

1 pt. pkt. Chivers' Jelly (Raspberry)
1 pt. pkt. Chivers' Jelly (Lemon) 1 No. 1 tin Peaches Cream
Make up lemon jelly to $\frac{3}{4}$ pint **only** and set a little in the bottom of a flat dish. Lay peaches on this and pour in remaining lemon jelly (do not cover peaches). When set trim jelly round peaches with a wet pastry cutter, saving surplus jelly for decoration.
Make up raspberry jelly and pour into bottom of a large glass bowl. When set place jellied peaches on top, decorating with surplus lemon jelly (chopped) and whipped cream.

NUT CREAM

1 pt. pkt. Chivers' Jelly (Raspberry) 2 oz. blanched almonds
12 glacé cherries 2 oz. desiccated coconut
Small tin condensed milk (unsweetened)
Make up jelly to $\frac{3}{4}$ pint **only** and allow to cool. Chop almonds and cherries finely. Whip jelly until stiff, then add condensed milk, followed by chopped almonds, cherries and coconut. Set in a mould ($1\frac{1}{2}$ pint). Turn out and decorate to taste.

CHERRY COCKTAIL

1 pt. pkt. Chivers' Jelly (Raspberry)
1 No. 1 tin Chivers' Cherries 2 bananas A few walnuts
Make up jelly using the cherry syrup (strained) with water to make one pint.
Stone cherries, and slice bananas thinly, stirring both into the jelly when almost setting. Set in individual moulds, turn out, and decorate with walnuts.

JELLIED XMAS PUDDING

1 pt. pkt. Chivers' Jelly (Raspberry) $\frac{1}{2}$ pt. milk
 $\frac{1}{4}$ cup currants $\frac{1}{2}$ cup raisins 1 oz. cocoa $\frac{1}{2}$ cup stoned dates
 $\frac{1}{2}$ cup chopped nuts
Mix cocoa to a smooth paste with a little cold milk, boil rest of milk, add cocoa, then currants, raisins, nuts, dates; simmer for a few minutes. Cool. Dissolve jelly in $\frac{1}{2}$ pint water, cool, and stir in cocoa mixture. Set in a mould. Turn out, decorate and serve with custard sauce.

See reverse side of this leaflet for further recipes

ORIENT CREAM



SULTANA MOULDS



JELLY CRESCENTS



GINGER CUP



ORIENT CREAM

1 pt. pkt. Chivers' Jelly (Lemon) $\frac{1}{2}$ pt. Chivers' Custard
A few glacé cherries

Dissolve the jelly using half-a-pint of water only. Place a few cherries in the bottom of a mould, pour over them a little of the jelly and leave to set. When remainder of jelly is nearly set, pour on to it the custard, which must be cold, mix and whisk well for a few minutes. Pour mixture into the mould and when set turn out and serve on a bed of chopped jelly.

SULTANA MOULDS

2 pt. pkts. Chivers' Jelly (1 Lemon, 1 Greengage)
 $\frac{1}{4}$ lb. seedless raisins

Make up lemon jelly, setting a small portion separately for decoration. Stir half the raisins into the larger part when nearly cold, and set in individual moulds. Repeat this with greengage jelly and other half of raisins. Serve moulds with chopped jelly of different flavour. *Vary jelly flavours as desired.*

JELLY CRESCENTS

1 pt. pkt. Chivers' Jelly (Grape Fruit or Lemon)
1 pt. pkt. Chivers' Jelly (Orange)
3 oranges and 2 grape fruit (peel only)

Halve the oranges and grape fruit, and remove pulp without damaging peels. Make up jellies to $\frac{3}{4}$ pint *only*, filling orange jelly into orange peels and lemon jelly into grape fruit peels. When set, cut into quarters with a wet knife. *The pulp is delicious sweetened and served with chopped jelly.*

GINGER CUP

1 pt. pkt. Chivers' Jelly (Lemon) 2 oz. ginger in syrup
Cream 1 dessertspoonful ginger syrup

Make up jelly as directed on the packet. When almost set, whisk until stiff, and fold in the ginger syrup and chopped ginger. Arrange in individual glasses, decorating with ginger and whipped cream.

GREEN MOUNTAIN

1 banana 1 lemon 1 lb. cooking apples 2 oz. sugar
1 pt. pkt. Chivers' Jelly (Greengage) Cream if required

Make up the jelly as directed on the packet, and set the sliced banana (dipped in lemon juice) in the bottom of a mould with some of the jelly. Cook the apples with sugar and a little water until tender and pass through a hair sieve. Whip the remaining jelly and fold in the sieved apple, fill up mould. When set, turn out and decorate with banana and cream.

Jellies set quicker and look more attractive when set in small moulds or individual glasses. Practically any fruit or nut may be added, and delightful effects can be obtained by whipping Chivers' Jelly when it is just on the point of setting.

Why you should insist on Chivers Products

In preparing food products Chivers have several outstanding advantages. For example the Orchard Factory is, as its name implies, situated in the country, far from the dust and grime of city life.

Then Chivers are fruit growers as well as fruit preservers, their estates exceed 8,000 acres, constituting the largest individual fruit growing concern in Great Britain. This means that within an hour or so of picking, the fruit is made into jam, canned, or pressed to provide fruit juice for Chivers' Jellies.

Inside the factory everything is beautifully clean and hygienic—even the boiling pans are lined with silver. Constant tests are made throughout each day in the firm's laboratories to ensure that every product maintains Chivers' high quality standard.

You can have absolute confidence in buying any product bearing the Chivers' label. Here are some of the wide range now on sale everywhere :-

FRESH FRUIT JAMS AND JELLIES
CANNED ENGLISH FRUITS AND VEGETABLES
OLDE ENGLISH MARMALADE
GRAPE FRUIT MARMALADE, LEMON CURD
TABLE JELLIES, JELLY CRYSTALS
MILKET, JELLY CREAM
ASPIC JELLY, ENGLISH HONEY
FRUIT DRINK (Concentrated)
OLDE ENGLISH MINCEMEAT, PLUM PUDDINGS
GLACÉ CHERRIES, PEEL
CUSTARD POWDER, BAKING POWDER
DRIED HERBS, COFFEE ESSENCE
MAYONNAISE
ETC.

CHIVERS & SONS, LIMITED,
The Orchard Factory, Histon, Cambridge
and Montrose, Scotland