

**Swinborne's patent refined isinglass gelatine for invalids and confectionary purposes... / G.P. Swinborne ; Francis H. Leggett & Co., wholesale agents.**

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**SWINBORNE'S**  
**PATENT REFINED**  
**ISINGLASS GELATINE.**

The following receipts give some of the best ways of using Swinborne's Gelatine. The quantity in each receipt being calculated for ordinary temperatures, a little more may be required in hot or wet weather, where ice is not used.

All jellies, except Claret Jelly and Orange Jelly, should be cleared with white of egg, as this improves the flavor as well as appearance, and the extra cost and trouble is trifling.

**FRUIT JELLY.**

*3 pint packet of Swinborne's Gelatine, 6 oz. loaf sugar,  $\frac{3}{4}$  pint red currant jelly, 2 lemons, 2 pints water.*

Soak a packet of gelatine for ten minutes or longer in a pint of cold water, add three-quarters of a pint of red currant jelly dissolved in a pint of hot water, with six ounces of loaf sugar and the juice and peel of two lemons, and stir over the fire till dissolved; strain through muslin, and pour into a mould. Instead of the currant jelly and water, a pint and a half of any fruit syrup without sugar, or a pint and a half of sweetened juice of any fresh fruit may be used.

*NOTE.—Porcelain Moulds are better than tin for all fruit jellies, as the acid acting on the tin discolors the jelly. If no porcelain mould is at hand, use cups or a pudding basin.*

**LEMON SPONGE.**

*Half packet of Swinborne's Gelatine, 8 oz. loaf sugar, 1 pint cold water, 3 lemons, and whites of 3 eggs.*

Soak the gelatine in one pint of cold water, then dissolve over the fire with the rind of three lemons thinly pared, add the sugar and juice of three lemons. Boil all together two or three minutes; strain and let it remain till nearly cold and beginning to set, then add the whites of three eggs, well beaten, and whisk ten minutes, when it will become the consistence of sponge; put it lightly into a glass dish immediately, leaving it in appearance as rocky as possible

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**NEW YORK.**