

Swinborne's patent calves' feet gelatine / Swinborne, Wallington & Co.

Contributors

Swinborne, Wallington & Co.
Brande, William Thomas, 1788-1866.
Cooper, John Thomas.

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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
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By Her Majesty's Royal Letters Patent.



SWINBORNE'S PATENT CALVES' FEET GELATINE

Is a cheap and perfect substitute for Calves' Feet, for making Jelly possessing the precise properties and flavour of Calves' Feet Jelly; also for enriching Soups, Broths, Gravies, and every description of Meat Pie, &c.—No cook should be without this article: it will be found to be very useful, not only for ordinary culinary purposes, but also in providing Cold Collations, particularly for Pic Nic Parties or for Sportsmen, as when cold it jellies and enriches the Gravies and Juices of the Meats, adding materially to the nutritive properties. One Sixpenny packet will produce as much nutritious Jelly as double that value in Calves' Feet, without the tedious process of obtaining a bright Jelly from the feet.

Sold in packets, price 6d., 1s., 1s. 6d., 2s. 6d., 3s. 6d., 5s., and 10s. per packet, making One, Two, Three, Five, Eight, Ten, and Twenty Quarts of Jelly.

SWINBORNE, WALLINGTON, & Co., beg to call attention to the following Report of William Thomas Brande, Esq., F.R.S., Professor of Chemistry, and John Thomas Cooper, Esq., Analytical Chemist, published by authority:—

SWINBORNE'S PATENT.

We have inspected the works of Messrs. Swinborne, for the Refining and Manufacturing Isinglass and Gelatine, and we have seen the process in all its details.

The invention, patented by Mr. G. P. Swinborne, principally consists in the complete purification of the article, by the solvent powers of water alone, without the use of any chemical menstrua or any bleaching process.

We have carefully analysed and examined the different articles, both Isinglass and Gelatine, manufactured by them. We compared their Patent Refined Isinglass with Russian Isinglass of the first quality; we find the former in all respects superior; it is perfectly free from colour, taste, and smell; it makes a clear solution in hot water, leaves no deposit, and contains no insoluble matter; the Jelly is stronger, firmer, and more durable than that prepared with the same proportion of Russian Isinglass, two parts of the one being equal to three parts of the other: the patent article, therefore, may be economically and advantageously substituted for the best Russian or other Isinglass.

We have also compared the relative weights of the precipitates formed in a solution of tannine by similar quantities of each article, and find them in the proportion of 118 to 112; hence we conclude that the former is the stronger, more concentrated and perfect form of Isinglass.

The Gelatine is well adapted as a strengthener for soups and other nutritive forms of food, and as both it and the Isinglass are dry substances, their nutritive powers stand high when compared with fresh meat, which contains three-fourths its weight of moisture.

The Gelatine has undergone a process of purification similar to that of the Isinglass, and though it is not so free from colour nor so powerful a gelatiniser, yet as it can be produced at a much lower price, may become very generally useful, especially as if kept dry it will undergo no change in any climate.

It must be clearly understood, that in these statements we confine our recommendation to the articles manufactured by Swinborne's Patent process, as there are many other Gelatines in the market which we deem objectionable.

(Signed) WILLIAM THOMAS BRANDE.
JOHN THOMAS COOPER.

London, 3rd May, 1849.

Professor Brande drew attention to the Invention patented by Mr. G. P. Swinborne, in a Lecture on the "Chemistry of Meats," delivered at the Royal Institution of Great Britain, Albemarle Street, London, March 31st, 1849.

To protect the Manufacturer and the
Consumer, each Packet bears the
Signature of the Patentee,

The above Article may be obtained of all Chemists, Italian Warehousemen, Grocers, &c., in the United Kingdom.

MANUFACTURERS,

SWINBORNE, WALLINGTON, & CO.

WAREHOUSE: 145, UPPER THAMES STREET, LONDON.

SWINBORNE'S GELATINE.

If neither Receipt nor Cookery Book is at hand, the following simple Recipes may be depended upon:—

Directions for Making One Quart of Jelly.

To a Sixpenny packet of the Patent Calves' Feet Gelatine add half a pint of cold water, let it steep twenty minutes, then pour a pint of *boiling water* upon the soaked Gelatine, and stir it till dissolved; add the juice and rind of two lemons, with five ounces of loaf sugar, then add half a pint of good Raisin, Orange, or any other Wine, with the lemons and sugar to the Gelatine (*already dissolved*.) Whisk the whites and shells of two eggs and stir them well into the whole; boil it five minutes *without stirring*; let it stand nearly ten minutes away from the fire before passing it through a Jelly bag, reserving that which first runs through to pour in again until running clear.

BLANC-MANGE.

To a one quart packet of "Swinborne's Patent Calves' Feet Gelatine" add half a pint of new Milk, let it soak twenty minutes, boil two or three laurel leaves in a pint of Cream and half a pint of Milk, when boiling pour it over the soaked Gelatine, stir till dissolved, add a little Brandy and five or six ounces of Lump Sugar, strain it through Muslin, stir occasionally till nearly cold, then put it into moulds.

SOLID SYLLABUB.

Soak a one quart packet of "Swinborne's Patent Calves' Feet Gelatine" twenty minutes in three quarters of a pint of Water, add the Juice and Peel of two good Lemons, a quarter of a pint of Sherry, five or six ounces of Loaf Sugar, boil the above two or three minutes, then pour upon it a pint of warm Cream, stirring quickly, boil five minutes, strain and pour into moulds.

DUTCH FLUMMERY.

To a one quart packet and a half of "Swinborne's Patent Calves' Feet Gelatine" add a pint of cold Water, let it steep twenty minutes, then put it into a saucepan with the Rind of three Lemons, stir it till dissolved, beat the yolks of six Eggs with a pint of good Raisin or White Wine, add the Juice of the Lemons and three quarters of a pound of Lump Sugar, mix the whole well together, boil one minute, strain through Muslin, and stir occasionally till nearly cold, then pour it into moulds.

ITALIAN CREAM.

Take a one quart packet of "Swinborne's Patent Calves' Feet Gelatine," and steep twenty minutes in half a pint of cold Water. Boil the Rind of a Lemon thinly pared in a pint of Cream, add the Juice and three table-spoonsful of Raspberry or Strawberry Syrup to the soaked Gelatine, then pour the hot Cream upon the above ingredients, gently stirring it the while, Sugar to taste, whisk until it becomes thick, then pour it into a mould.

LEMON SPONGE.

To a one quart packet of "Swinborne's Patent Calves' Feet Gelatine," add one pint of cold Water, let it stand five minutes, then dissolve over the fire with the Rind of two Lemons thinly pared, add three quarters of a pound of Loaf Sugar and the Juice of three Lemons. Boil all together two or three minutes, strain, and let it remain till cold and beginning to set, add the whites of two Eggs well beaten, whisk it 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.

LEMON CREAM.

Soak a one quart packet of "Swinborne's Patent Calves' Feet Gelatine" twenty minutes in half a pint of Sherry or Rasin Wine, then dissolve it over the fire, stir all the time, rub the Rind of two Lemons with six ounces of Lump Sugar, which with the Juice add to the melted Gelatine while hot, pour the wine, &c., gently into a pint of Cream, stir a short time, then put it into moulds.

NOTE.—The Moulds should be well wetted with cold water before pouring in the liquid, and when required to be turned out they should be dipped in hot water for a moment.

(SEE OTHER SIDE.)