

Nelson's patent opaque gelatine : jelly is made with the greatest facility in a few minutes, possessing the whole of the nutriment, without the impurities of the calves' feet / George Nelson.

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BY THE QUEEN'S ROYAL



LETTERS PATENT.

NELSON'S PATENT OPAQUE GELATINE.

Jelly is made with the greatest facility in a few minutes, possessing the whole of the nutriment, without the impurities of the calves' feet.

The PATENT OPAQUE GELATINE will be found, by comparison, to be the most economical preparation of its kind ever used, being nearly *DOUBLE* the strength of any other Gelatine, and equal in strength and purity to the finest Isinglass and one-third the price. ONE OUNCE (or a 6i. packet) will make Two PINTS (old measure) of Blanc Mange or Jelly, sufficiently firm to turn out of moulds.

Jelly made with this preparation will be sufficiently clear for general use. If a BRILLIANT Jelly be desired, it must be fined and passed through the bag, in the usual way as for calves' feet, but requires only ONE-SIXTH the number of eggs to produce the same effect.

The Gelatine is strongly recommended to Captains of Vessels and others going voyages, it being portable and highly nutritious, and warranted to keep in any climate.

DIRECTIONS FOR MAKING A QUART OF JELLY.

Soak one ounce of OPAQUE Gelatine in half-a-pint of COLD water for ten minutes, then add the same quantity of BOILING water, stir until dissolved, and add the juice and peel of two lemons, with wine and sugar sufficient to make the whole quantity one quart, OLD MEASURE; have ready the white and shell of an egg, well beaten together, and stir these briskly into the jelly, then boil for two minutes without stirring it, and remove it from the fire; allow it to stand two minutes, and strain through a close flannel bag.

"I have subjected to a careful Chemical Examination the Patent Opaque Gelatine of Mr. George Nelson, and find it to be at least equal in Strength and Purity, if not superior to the Best Isinglass, for every culinary purpose. It is entirely free from any impregnation of Acid such as I have found to exist in other kinds of Gelatine in the London markets."

"13, Charlotte Street, Bedford Square, June 6th, 1840.

"ANDREW URE, M.D., F.R.S."

NELSON'S PATENT AND REFINED ISINGLASS.

DIRECTIONS FOR USE.

Blanc Mange.

To an ounce of the Isinglass add half a pint of new milk, let it soak for five minutes, boil two or three laurel leaves in a pint of cream and half a pint of milk; when boiling pour over the soaked Isinglass, stir it till it dissolves, add four or five ounces of lump sugar and a little brandy, if approved; strain it through muslin, stir occasionally till it thickens, and then put it into moulds.

Solid Syllabub.

Soak an ounce of Isinglass five minutes in three-quarters of a pint of water, add the juice and peel of two large lemons, a quarter of a pint of sherry, five or six ounces of lump sugar; boil the above two minutes, then pour upon it a pint of warm cream, stir it quickly till it boils, then strain and stir till it thickens, and pour it into moulds.

Dutch Flummery.

To an ounce and a half of Isinglass add a pint of cold water, let it steep five 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 cold, then pour into moulds.

Italian Cream.

Take three-quarters of an ounce of the Isinglass and steep it five minutes in half a pint of cold water, boil the rind of a lemon pared thinly in a pint of cream; add the juice and three tablespoonfuls of raspberry or strawberry syrup to the soaked Isinglass, then pour the hot cream upon the above ingredients, gently stirring it the while, sweeten to taste, whisk until it becomes thick, then pour into moulds.

Lemon Sponge.

To an ounce of Isinglass add one pint of cold water, let it stand for five minutes, then dissolve it over the fire, add the rind of two lemons thinly pared, three-quarters of a pound of lump sugar, and the juice of three lemons, boil all together two minutes, strain it, and let it remain till nearly cold, then add the white of two 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.

Velvet Cream.

Soak three-quarters of an ounce of Isinglass five minutes in half a pint of sherry or raisin wine, then dissolve it over the fire, stirring it all the time; rub the rind of two lemons with six ounces of lump sugar, which, with the juice, add to the hot solution, which is then to be poured gently into a pint of cream, stir the whole until quite cold, and then put it into moulds.

To make a Quart of Jelly.

To an ounce of the Isinglass, add half a pint of cold water, let it steep ten minutes, then add a pint of boiling water, and stir till the Isinglass is dissolved, rub the rind of one large or two small lemons with six ounces of lump sugar, then add half a pint of sherry, the rind of the lemons pared thinly, with the juice and sugar, to the Isinglass, whisk the white and shell of one egg and stir it quickly into the whole, let it boil up *without stirring*; it must stand five minutes away from the fire before passing it through the jelly bag.

As a protection each Genuine Packet
bears the Patentee's Signature.

NOTE.—In the Summer Season it will be found convenient to add a little more of the Gelatine or Isinglass to meet the well-known effect that a warm atmosphere has upon Gelatinizing substances.

* * * IT IS NECESSARY THE GELATINE AND ISINGLASS SHOULD BE KEPT DRY.

Sole Manufacturers of the Lozenges made from the PATENT OPAQUE GELATINE,
EMSCOTE MILLS, WARWICK; AND 43, LITTLE BRITAIN, LONDON.