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Contributors

Chivers & Sons, Ltd.

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Junket Creams

Marmalade Cheese Cakes



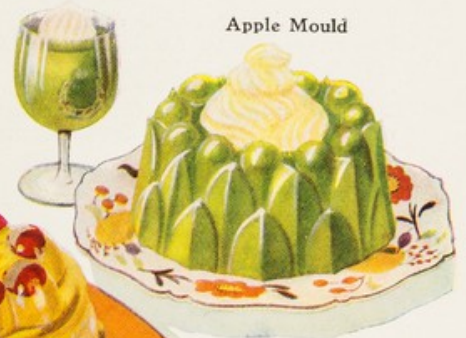
Strawberry Gateaux

Lemon Curd Slices



French Pancakes with Lemon Curd

Apple Mould



Fruit Flan



Orient Cream



• Appetising Recipes for Every Occasion •

Recipes

JUNKET CREAMS

1 packet Jelly Cream (any flavour) 2 pints milk
1 tablespoonful rennet

Make up the Jelly Cream according to directions on the packet, but using two pints of milk. When almost cold stir in the rennet. Pour into individual glasses, and when set decorate with glacé cherries, chopped nuts, cream or angelica.

LEMON CURD SLICES

Puff pastry Chivers' Lemon Curd

Roll out the pastry and cut into strips about four inches wide and one eighth inch thick and bake in a quick oven. When cold, make the strips into sandwiches with lemon curd in between. Cover with icing flavoured with lemon essence and cut into squares.

FRENCH PANCAKES *with* LEMON CURD

2 ozs. butter 2 ozs. castor sugar 2 ozs. flour
1 egg ½ pint milk Chivers' Lemon Curd

Cream the butter, add the sugar and the eggs well beaten, then the milk and flour. Mix into a smooth batter. Pour the batter on to 4 well-buttered plates and bake in the oven for about 15 minutes. Place 2 pancakes on a dish, cover with lemon curd and put the other 2 on top. Sprinkle with castor sugar before serving.

FRUIT SALAD COMPÔTE

1 tin of Chivers' Fruit Salad
1 oz. almonds 1 sponge cake
1 pint packet Chivers' Strawberry Jelly
White of an egg 1 teaspoonful castor sugar

Strain the juice from the fruit salad and dissolve the jelly in this, using enough water to make a pint. Level the top of the sponge, put into a shallow dish, pour over the hot jelly and leave to set. Blanch and split the almonds and stick on the top of the sponge and arrange the fruit around. Whisk the white of egg to a stiff froth, fold in the castor sugar. scoop a hole in the centre of the sponge and in this pile the egg and sugar cream. Arrange glacé cherries on the top and serve.

Every recipe in this folder has been tested in the Orchard Factory Kitchens. To ensure the best results be sure to use the Chivers' Products, as specified in each recipe.

CHIVERS' PURE FOODS



BY APPOINTMENT

Olde English Marmalade

Good appetites are not always easy to bring to the breakfast table and that is just why Chivers' Olde English Marmalade is welcomed everywhere as "The morning tonic." Even the most fickle appetite cannot resist its delicious piquant flavour.

Table Jellies

Chivers' Jellies are made in silver-lined pans and are flavoured with the juices of fresh, ripe fruits. They enable the housewife to grace her table with a wonderful variety of attractive, wholesome desserts. A new kitchen-tested recipe is enclosed in every packet.

Milket

This excellent fruit juice product has a multitude of uses. One big advantage is that when hot milk is added it definitely will not curdle. In addition to its use for preparing table sweets, Milket makes ice cream of beautiful texture. Specially recommended also for adding to hot milk drinks.

Jelly Creams

Chivers' Jelly Cream is very easy to prepare and combines in a luscious, nutritive dish the richness of a custard with the lightness of a jelly; its wholesomeness makes it an ideal table sweet for growing children and invalids.

Aspic Jelly

By using Chivers' Aspic Jelly the housewife is able to serve cold dishes in their most dainty and attractive form. It is rich, savoury and nourishing; meats and other foods which by themselves may be rather unappetising are converted into choice delicacies when served in Aspic.

Fresh Fruit Jams

Chivers' Jams are made under perfect conditions of cleanliness and health from freshly gathered fruit and refined sugar only; they are guaranteed pure and free from artificial colouring or chemical preservatives. Every jar is sealed with Chivers' Patent Replaceable Cover.

It is real economy to use Chivers' Canned Vegetables

there is absolutely no waste, and time and cost of cleaning and cooking are avoided. Not only so but as Chivers' Canned Vegetables are cooked in airtight containers, they are richer in flavour and vitamin value than vegetables cooked by ordinary methods in the home. Chivers' vegetables are packed in cans of three sizes, small, medium and large.

Other Chivers Products include

Fruit Salad, Fruit Cocktail, Tart Fruits, Pineapple Preserve, Ginger Marmalade, Grape Fruit Marmalade, Mayonnaise, Honey, Coffee Essence, Baking Powder, Christmas Puddings, Glacé Cherries, Peel, Dried Herbs, Calves' Feet Jelly.



CHIVERS
& SONS LIMITED

The Orchard Factory

HISTON :: CAMBS.

London, Manchester, Leeds,
Huntingdon,
& Montrose, Scotland

Canned and Bottled Fruits

Chivers' Canned and Bottled Fruits enable the housewife to grace her table with the choicest fruits of summer, at every season of the year. They are cooked and sweetened ready to serve—just the ideal reserve for unexpected visitors.

Custard Powder

Chivers' Custard is equally delicious whether served cold in summer or piping hot in winter. It is guaranteed pure and creams up into a rich luscious custard of exquisite flavour that greatly improves puddings, pies and all fruit dishes.

Lemon Curd

Chivers' Lemon Curd makes a delicious and nutritious filling in Tarts, Swiss Rolls, Sandwiches, etc. Only the finest ingredients are used. Packed in 1/2-lb., 1-lb. and 2-lb. jars.

Olde English Mince-meat

Made with the utmost care from a noted old recipe, Chivers' Olde English Mince-meat is now used throughout the whole year by many housewives, not only in making Mince Pies, but also Cakes, Puddings and a great variety of delicious table sweets.

Chivers' Fruit Drinks (CONCENTRATED)

Sold in three popular flavours—Lemon, Lime and Grape Fruit. These Fruit Drinks, being liquid, are exceptionally easy to prepare, and each bottle contains enough to make two gallons of delicious drink.

Cambridge Lemonade

A delightfully refreshing beverage that does really quench the thirst. One bottle contains enough to make two gallons of choice lemonade. When made with hot water it supplies a wholesome hot drink for winter days.

Recipes

MARMALADE CHEESE CAKES

1 egg and its weight in castor sugar and butter or
margarine 1½ ozs. flour ½ oz. cornflour
Vanilla essence Chivers' Marmalade
About ½ lb. flaky or short pastry

Roll the pastry out thinly, cut it into rounds and line some patty pan tins with it. Mix the flour and cornflour together. Beat the sugar and fat to a cream, add the egg, stir it in quickly and beat well for a few minutes. Stir in the flour and cornflour, together with a few drops of vanilla essence, and mix well together. Put some marmalade in the bottom of the pastry, then cover it with some of the prepared filling. Bake in a hot oven for about 15 to 20 minutes and until lightly browned.

STRAWBERRY GATEAUX

4 ozs. butter 4 ozs. sugar 4 ozs. flour 2 eggs
Chivers' Strawberry Jam

Beat the butter to a cream, add yolks of eggs and sugar, then add the flour. Whip whites of the eggs to a stiff froth, add half to the mixture and beat up lightly. Put the mixture into greased patty pan tins and bake for 10 minutes. When cooked, take out the centres and fill with strawberry jam; beat rest of the egg white, add a little sugar, place on tops and put into oven to brown.

APPLE MOULD

1 pint packet Chivers' Greengage Jelly 1 lb. apples
2 ozs. sugar 1 gill of water
A pinch of salt in the apples ¼ pint cream

Peel and slice the apples, boil the sugar and water together, add the prepared apples and cook until tender. Beat till smooth and frothy; cut the jelly tablet into very small pieces and dissolve in the apple froth. Pour into a well-rinsed mould and when set turn out and decorate with whipped cream.

ORIENT CREAM

1 pint packet Chivers' Lemon Jelly
½ pint 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 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.

BLACK CURRANT TEA

1 lb. Chivers' Black Currant Jam
2½ pints boiling water
1 tablespoonful raspberry or malt vinegar

Put the jam and the vinegar into a jug, pour the boiling water over it and stand the jug in a pan of boiling water for 20 minutes to extract the flavour. Strain and serve hot for a cold or sore throat.



Chivers Canned English Vegetables

Now you can enjoy your favourite vegetables just whenever you want them, regardless of time or season. All Chivers' Vegetables are ready cleaned and perfectly cooked, and only need heating before serving. In addition to the variety they add to everyday meals, they make a splendid reserve stock for emergency meals and special occasions.

Wide range includes

Fresh English Peas, Stringless Beans, Broad Beans, Golden Beans, Carrots, Beetroot, Celery, Spinach, New Potatoes, Turnips and Macedoine of Vegetables. Also available:- Vegetables (assorted) for Casserole use and for Hors d'Œuvres, packed in cartons each containing six small size cans.



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