

The Ermaline cooking bag : made from pure vegetable parchment, guaranteed tasteless and odourless / manufactured solely by C. Davidson & Sons, Ltd.

Contributors

C. Davidson & Sons.

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THE

ERMALINE

COOKING BAG.

MADE FROM PURE VEGETABLE PARCHMENT.
GUARANTEED TASTELESS AND ODOURLESS.



MANUFACTURED SOLELY BY

C. DAVIDSON & SONS, LTD.

23, UPPER THAMES STREET, . . . LONDON.
MUGIE MOSS MILLS, ABERDEENSHIRE.
BOROUGH LOCH SQUARE, EDINBURGH.
42/44, NORTH FREDERICK STREET, GLASGOW.
14a, PETERS LANE, LIVERPOOL.
LAMBTON PLACE, NEWCASTLE.

FACTS ABOUT THE

ERMALINE COOKING BAG.

THERE IS NO DOUBT that the principle of Cooking in Parchment or Paper Bags is thoroughly sound. It is, however, essential that the Parchment with which the Bag is made should be suitable in every way for the required purpose, and free from any objectionable features.



The Ermaline Cooking Bag

is produced by experts in the manufacture of Paper and Paper Bags, particularly of those kinds that are used in contact with food.

Ermaline Parchment,

with which the Ermaline Cooking Bag is made, is indispensable where purity, cleanliness and impermeability are necessary requirements, owing to the nature of the materials used in its manufacture. It will be found that the

Ermaline Cooking Bag

possesses greater strength and elasticity than any other Cooking Bag. It is beautifully white in colour, and its perfect purity can be seen at a glance.

Ermaline Pure Parchment

of which these bags are made, is both Grease-proof and Waterproof. The so-called "greaseproof" and inferior vegetable parchment sometimes used for Cooking Bags, often give a more or less distinct odour or unpleasant taste to the article cooked. The

Ermaline Cooking Bag

is Grease-proof, Waterproof, entirely free from odour or taste, and it does not stick to the article cooked, giving results superior to all other makes.

PRICES:

		100 Bags	50 Bags
SMALLEST	- 6 3/4 x 4 1/2	2/3	1/3
SMALL	- 9 x 7	2/6	1/5
MEDIUM	- 9 x 9 1/2	3/0	1/9
EXTRA MEDIUM	14 x 9 1/2	4/0	2/3
LARGE	- 12 x 14	5/6	3/0
EXTRA LARGE	19 x 14	8/0	4/6

ASSORTED PACKETS.

100 BAGS, ASSORTED - 3/6 in neat pkt.			
50	"	- 2/0	" "
25	"	- 1/3	" "

Cooking with Ermaline Cooking Bag.

All who try this process, are both astonished and pleased at the result. The food is evenly cooked throughout, is more appetising and nutritious, and more easily digested than similar food cooked by other methods. The odour of cooking is obviated, and there is less shrinkage in the weight of the article cooked. There are no saucepans or frying pans to wash.

INSTRUCTIONS.

Grease the inside of the Bag with butter or dripping.

Place the article to be cooked inside the bag.

Fold the top of the bag twice, and fasten with the clips supplied.

Place the bag in a hot oven on a grid, not on a hot plate.

The oven should not at any time be extremely hot. Use no earthenware dish or plate except for puddings, etc., which may be placed in a dish in the bag. In a gas oven, the paper bag must not be too near the lighted gas. Remove the paper bag quickly and serve the food very hot.

Time required :—

FISH—Cutlets. 10 minutes.

Herring, Haddock, etc. 10 to 20 minutes.

Large Fish 30 to 45 minutes.

BACON RASHERS—5 to 15 minutes.

FOWLS—30 minutes to 1 hour, according to size.

GAME, ETC.—15 to 45 minutes.

JOINTS—For small joints, about 15 minutes per lb. weight. Large joints require less time per lb. For Pork and Veal allow rather longer than for Beef and Mutton.

A general rule is to allow rather less time than would be required without the bag.