

Delavita : the recipe book / by Thos. Parkinson, master of a hundred delicious dishes.

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DELA VITA

The Recipe Book

by
THOS. PARKINSON



ITS FLAVOUR EXPLAINS ITS FLAVOUR

MASTER OF A HUNDRED DELICIOUS DISHES

DELAVITA SANDWICHES

by Sandwich-man



*The Sandwich-man
suggests some
delightful fillings*

Butter a sufficient quantity of Delavita Biscuits on the reverse side (that is, the side **not** bearing the name Delavita). Place or spread the desired filling on half the buttered biscuits and complete the sandwiches by neatly covering with the remaining biscuits.

RAISIN and APPLE.—Peel and core two or three apples and chop finely with equal quantity of seedless raisins adding sugar to taste. Use generously.

ONION CHEESE.—Finely chop a good firm raw onion. Place in a dish with little salt, pepper and vinegar. Take two or three small crustless cheese, warm slightly

and work into soft paste with knife. Add the onion, after straining off the vinegar. Mix well. Chopped cucumber can also be added if a more delicate flavour is desired.

SALMON SAVOURIES.—Small tin of red salmon, remove bones and skin, break up in a dish with a fork, adding Worcester sauce, pepper and salt to taste. Use generously.

DELAVITA SAVOURIES.—Crumble a few Delavita finely, add Worcester sauce and mix with fork until smooth paste results. Spread thinly and evenly.

DELAVITA PUDDING.

Make a custard of 1 egg well beaten and a gill of milk, sweeten to taste.

Butter a pudding dish, crumble into it $\frac{1}{4}$ lb. Delavita, dot about small pieces of raspberry or strawberry jam, add three table-spoonfuls of stewed apples, pour the custard over and let stand for half an hour, bake in slow oven about 20 minutes.



Delavita
Pudding

SAUSAGE CAKES.

Take 1 lb. pork sausage.

Skin them, dip in flour and make into flat cakes.

Beat up an egg, dip cakes in it and then into crushed Delavita Biscuits.

Fry to a nice brown, serve with tomato sauce.

BANANA YACHTS.

Take as many ripe bananas as you have guests.

Cut off a slice from the rounded side of the skin and a thicker one from the inside of the curve. Take out the fleshy part, mix with a little castor sugar, the white of 1 egg beaten stiff and one tablespoonful of Delavita Biscuit crumbs for each banana used. Pile up the mixture into the boats, fix a straw or piece of macaroni in the centre, split it and insert a biscuit cut in two to represent a sail, two if you wish. Serve on individual plates, green or blue ones, if possible.



Banana Yachts

FISH PUFFS.—To every 1 lb. of boiled, well-dried potatoes, add 4 oz. of fish (any white flake fish). 1 large tomato peeled. Scald the tomato, cut into slices and add potatoes and fish with a spoonful of finely chopped parsley. A pinch of sugar, salt and pepper. Lastly add a well-beaten egg.

Have ready a pan of boiling fat, drop mixture in with a tablespoon and fry to a golden brown. Crush Delavita Biscuits fine and roll the Rissoles in this. Serve with parsley sauce.

CUSTARD PUDDING.

Butter pie-dish. Butter some Delavita Biscuits, about two layers in dish, sugar to taste. Pour on hot milk in which 1 or 2 eggs are well beaten and bake in a slow oven.

DELAVITA CHARLOTTE

Well butter pie-dish, line with buttered biscuits, fill up with apples first cooked or any fruit. Cover top with more buttered Delavita Biscuits and sprinkle sugar and butter on top. Bake and turn out. (Bake slowly.) Serve with custard.



Fish Puffs

RICH PASTRY

$\frac{1}{2}$ lb. Flour. Pinch Salt.
2 Delavita Biscuits crushed finely.
2 oz. Butter or Margarine. 2 oz. Lard.
Cold Water to mix.

Rub fat into flour and crushed biscuits, mix to a stiff paste with cold water.

DELAVITA PIE CRUST

$\frac{3}{4}$ cup Sugar. $\frac{1}{2}$ cup melted Butter.
1 teaspoon Cinnamon. Pinch Salt.
12-14 Delavita Biscuits rolled fine.

Grease pie-tins. Put in mixture, shape with a spoon. Cook in a slow oven about 12 mins. Any favourite filling may be used.

ORANGE DELAVITA TRIFLE

1 small tin Oranges. Sponge Cake.
Delavita Biscuits. A little Orange Marmalade and
Custard.

Line a dish with about $1\frac{1}{2}$ in. deep sponge cake, spread over a little marmalade, spread some Delavita Biscuits also with marmalade and put on top of sponge cake, then a layer of oranges then more Delavita Biscuits and oranges. Pour over all a little orange juice from the tin, leave a few minutes then pour over all custard and when set a little whipped cream. Decorate with oranges.

DELAVITA Biscuits are different

crisper, tastier and more deliciously flavoured than any biscuits you have ever tasted. They have won instant favour by their flavour. Try one of our recipes—or better still, you may have an original recipe of your own. If so, send it to us and we will send you a special family package of Delavita Biscuits.

There is no other biscuit just like DELAVITA.

You like DELAVITA Biscuits, then try some of our equally well-known lines.

**6d. Ginger Snap
Cream Cracker
Tea Cracker**

**8d. Chocolette
Milk Chocolate
Lincoln
Chocolat Digestive**

Made by

Thos. PARKINSON Ltd., Watery Lane, PRESTON

JULY
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 Th - 7 14 21 28 ...
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Underline your Holidays, Bank Holidays and your
 DELAVITA Baking Days