

Edwards' desiccated soups : makes rich gravies, tasty stews and delicious hashes / Fredk. King & Co., Ltd., 3, 4, 5, 6, Camomile Street, London, E.C.

Contributors

Frederick King & Co.

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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

EDWARDS'



MAKES
RICH GRAVIES,
TASTY STEWS
AND
DELICIOUS HASHES.

DESICCATED

SOUPS

EDWARDS' DESICCATED SOUP

In Four Varieties:

**Brown,
White, and Tomato;
and Gravina** (for Gravies).

**FOR SUCCESSFUL
FAMILY COOKERY.**

WHERE there are many mouths to feed, a means of economising is often anxiously sought after. From scraps of yesterday's joint the most tasty stews, ragoûts and hashes can be easily made by a clever cook when EDWARDS' DESICCATED SOUP is kept in the kitchen.

It saves both time and money, and the young housewife with an eye to economy finds that by its use many a savoury, nourishing dish can be made from odds and ends that might otherwise be wasted.

Delicious Soups.—For a good, appetising, HOME-MADE SOUP use BROWN, WHITE, or TOMATO. They are simply delicious. One pound of EDWARDS' DESICCATED SOUP is sufficient to make, in twenty minutes, six quarts of the most tasty soup that it is possible to prepare. NOTE.—The *Brown* variety is made from home-fed beef, and the *White* and the *Tomato* from home-grown vegetables.

Perfect Gravies.—GRAVINA is a perfect gravy in itself without any addition, and is particularly suited for enriching other gravies, sauces, stews, rissoles, ragoûts, minced collops, meat pies, hashes, etc., and indeed almost anything. It has an excellent flavour, and gives substance and piquancy wherever used. It is very handy and economical in all kinds of cookery.

A Hundred Dishes.—EDWARDS' DESICCATED SOUP is always handy, and enters into a hundred different dishes. The following are a few simple recipes:—

PLAIN SOUP.—To three quarters of a pint cold water, in a saucepan, add one ounce Edwards' Desiccated Soup, boil for fifteen minutes, stirring well, flavour to taste; a little sauce or ketchup may be added, or a teaspoonful of sherry. Another method is to blend Edwards' Desiccated Soup with a little warm water; place by the fire covered up for a few minutes; bring the water in the saucepan to the boil, add Edwards' Desiccated Soup, and proceed as before.

MINCED COLLOPS.—Place in a saucepan half-a-pound of best steak minced, with one or two onions chopped fine, and one ounce of Edwards' Desiccated Soup, blended as directed; add as much water as may be required, and, when ready, a tablespoonful ketchup, with pepper and salt to taste.

A NICE HASH.—In a quart of water cook two onions, one carrot, parsley, celery, and thyme, all chopped fine, and a little mace; when reduced to about a pint, add an ounce of Edwards' Desiccated Soup, prepared as before; boil fifteen minutes, stirring well; add any remains of cold meat—say about half-a-pound—let it get thoroughly hot, but do not let it boil.

TOMATO SOUP.—Boil in one quart water a small carrot, about a quarter of a turnip, one small onion, all minced fine, and a good tablespoonful of tomatoes; when soft, press through a colander; return the liquor to the pan, making up to one quart with boiling water, boil up, add two ounces Edwards' Desiccated Soup, boil fifteen to twenty minutes, stirring well.

WHOLESALE ONLY—

FREDK. KING & Co., Ltd.,

3, 4, 5 & 6, CAMOMILE STREET, LONDON, E.C.

You can get 1d. packets of Brown and White (Tomato 2d.) and 6d. tins of Gravina, of every Grocer and Cornchandler.