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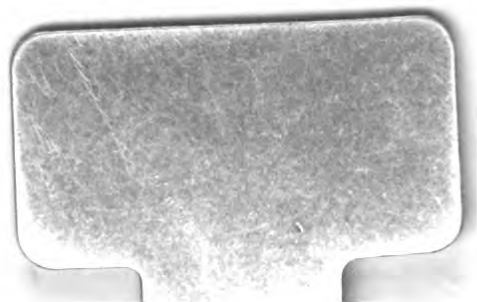
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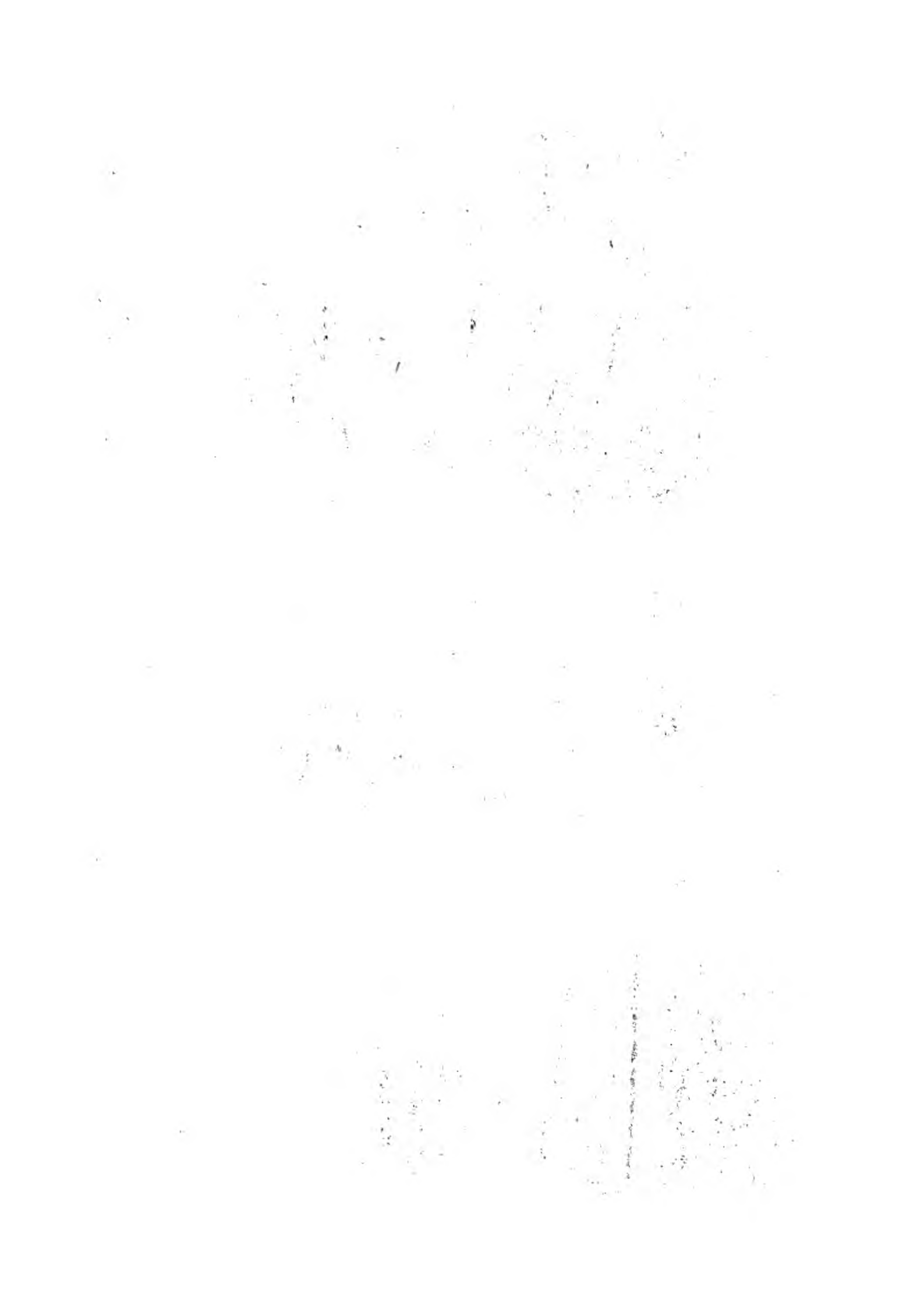
THE
BOOK OF ICES

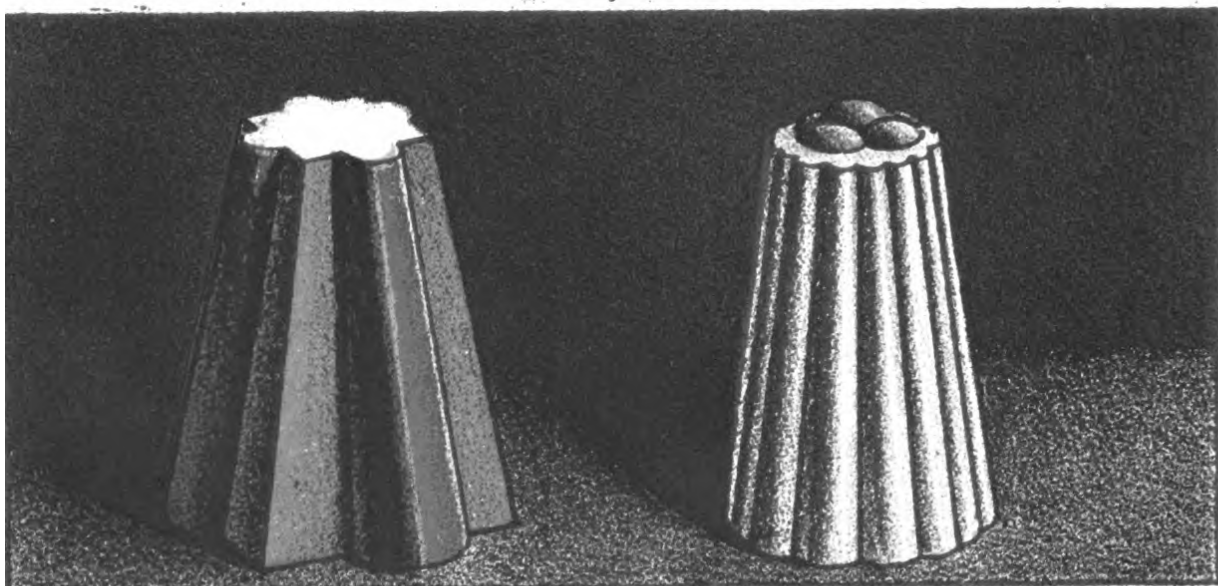
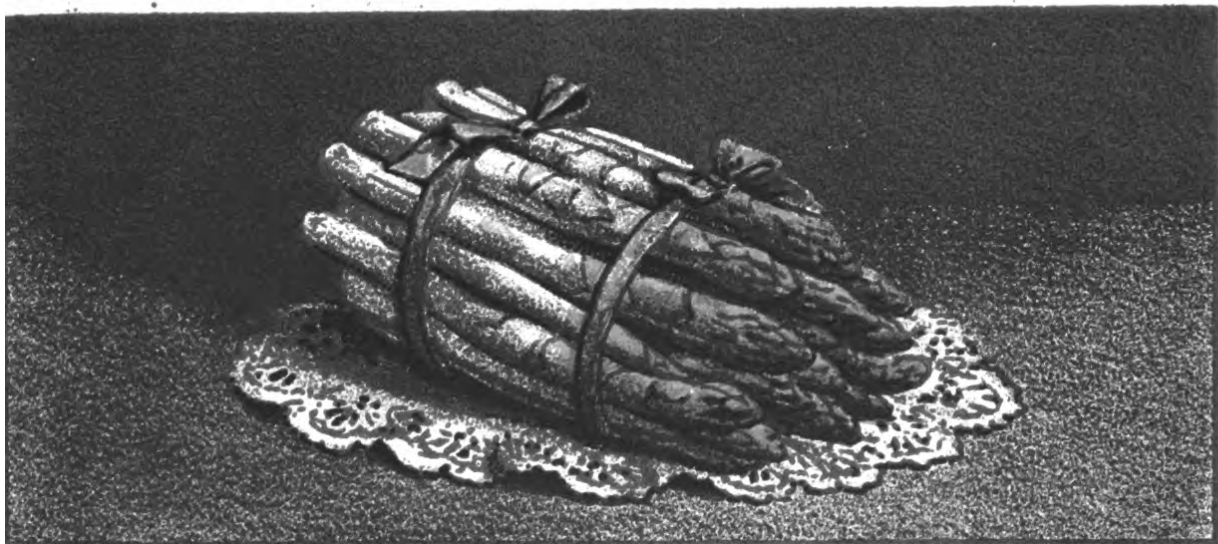
A. B. MARSHALL





THE BOOK OF ICES.





RAPHAEL THOMSON, LITH. 69, WELLS ST., OXFORD ST., W.

MOULDS FOR THESE DESIGNS CAN BE HAD OF A.B. MARSHALL.

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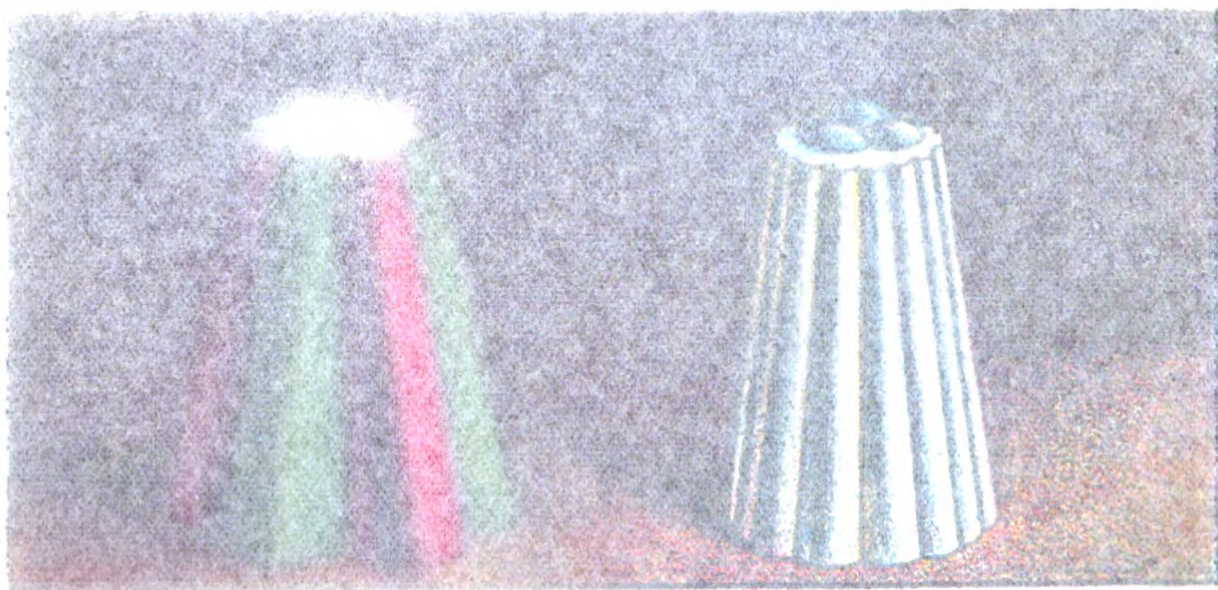
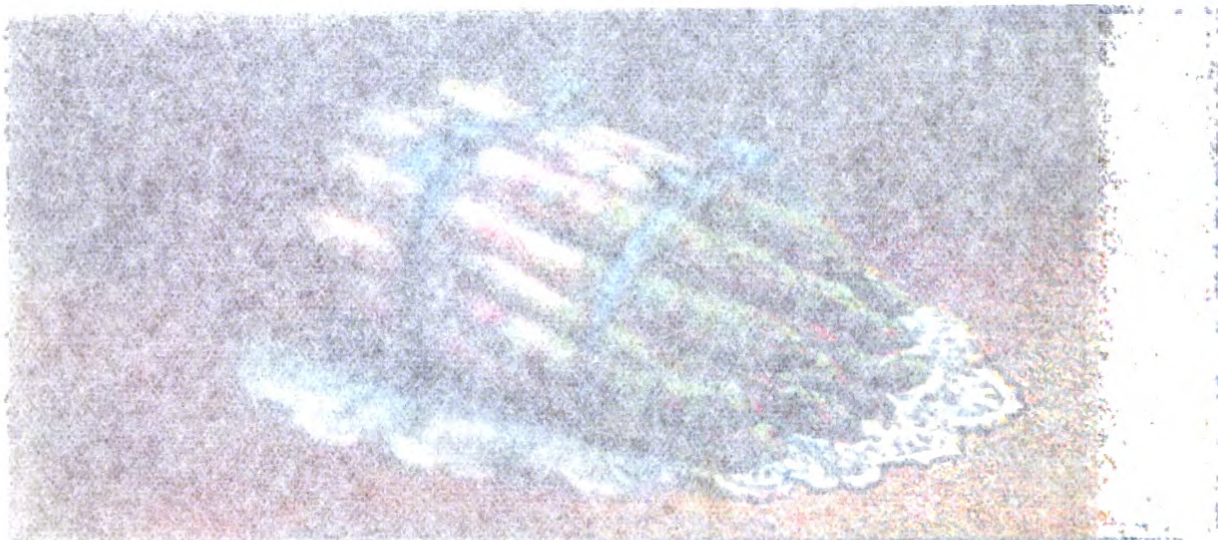
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SO



THE BOOK OF ICES.

INCLUDING

*CREAM AND WATER ICES,
SORBETS, MOUSSES, ICED SOUFLÉS, AND
VARIOUS ICED DISHES,*

WITH

NAMES IN FRENCH AND ENGLISH,

AND

VARIOUS COLOURED DESIGNS FOR ICES.

BY

A. B. MARSHALL.

(Copyright.)

LONDON :

MARSHALL'S SCHOOL OF COOKERY,
30, MORTIMER STREET, CAVENDISH SQUARE, W.

ESTABLISHED 1857.

[Price Half-a-Crown.]

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THE BOOK OF ICES.



HINTS ON MAKING ICES.

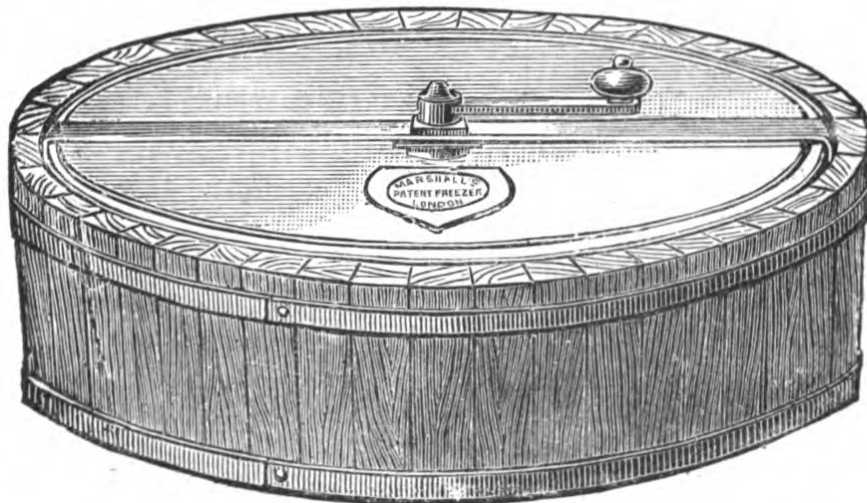
1. Too much sugar will prevent the ice from freezing properly.
2. Too little sugar will cause the ice to freeze hard and rocky.
3. If the ices are to be moulded, freeze them in the freezer to the consistency of a thick batter before putting them in the moulds.
4. If they are to be served unmoulded, freeze them drier and firmer.
5. Broken ice alone is not sufficient to freeze or mould the ices ; rough ice and salt must be used.
6. Fruit ices will require to be coloured according to the fruit. For Harmless Colours see p. 63.
7. When dishing up ices, whether in a pile or moulded, it will be found advantageous to dish them

on a napkin, as that will not conduct the heat to the bottom of them so quickly as the dish would.

Those who wish to be proficient can save themselves a great amount of time, trouble, and anxiety, as well as expense of materials, by attending at Marshall's School of Cookery on any day arranged for "Ices," when they will see the whole system in different branches practically taught, and be able to work from any recipes with ease.

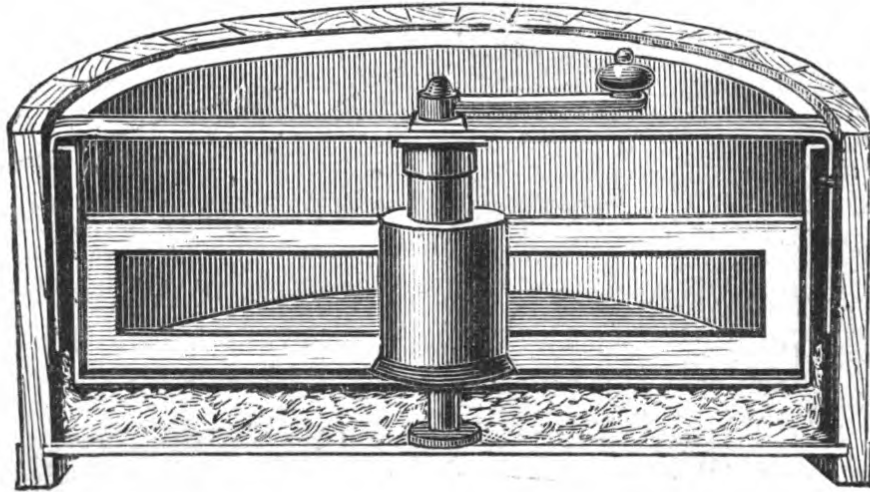
FREEZING THE ICES.

Having prepared the cream, custard, or water ice as explained in the following recipes, take the Patent



Freezer and lift the pan from the tub; put pounded ice in the tub to the depth of about 1 to 1½ inch, according to the quantity of cream, etc., to be frozen, and throw over the pounded ice half its weight of freezing or rough salt and mix it in with the pounded ice. Replace the pan on the pivot in the tub; pour your cream, etc., into the pan through the little door in the lid and turn the handle. Observe, there is no need

to pack ice and salt *round* the pan, but merely to put it on the bottom of the tub under the pan. After turning the handle for 2 or 3 minutes, examine the



progress of the freezing by looking through the door in the lid. When the cream is sufficiently frozen (see Hints 3 and 4, p. 1), hold the pan with one hand and unscrew the handle and lift off the crossbar and lid.

Keep the freezer clean, and when cleaning take out the mixing fan.

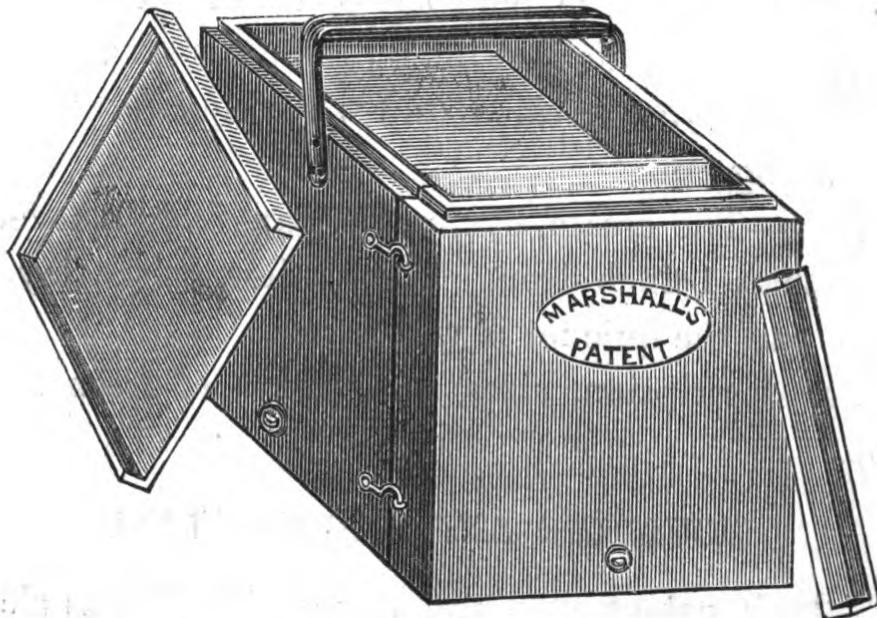
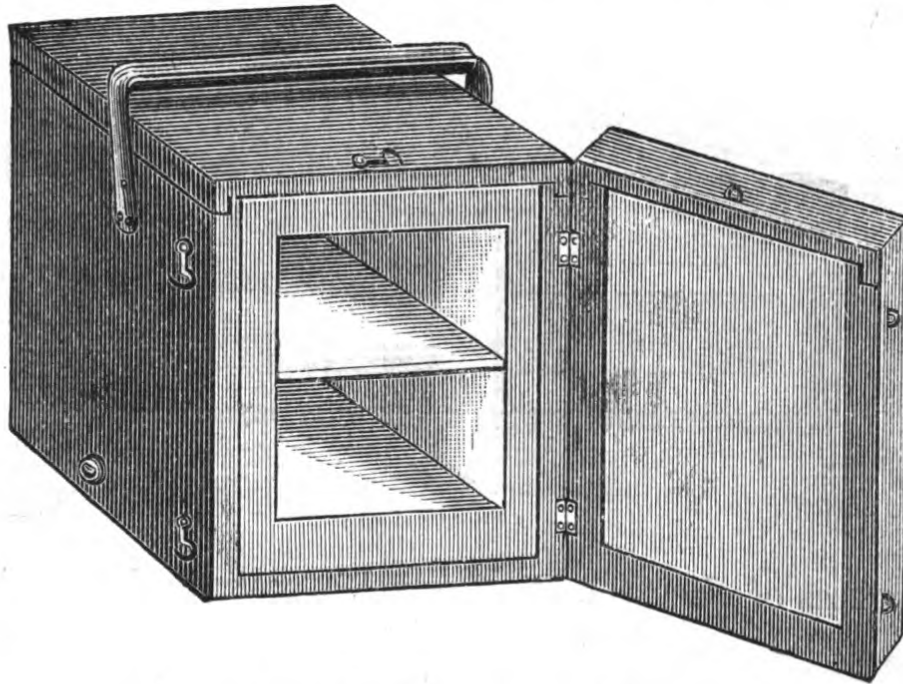
N.B.—The cream, etc., in the pan should never be more than 1 inch deep. The shallower the layer is in the pan the quicker it will freeze.

For description, sizes, and prices of freezers, see p. 56.

MOULDING AND KEEPING ICES.

Take a patent cave and remove the lids as shown in the annexed engraving, and fill in between the metals with a mixture of 2 parts broken ice and 1

part salt; shake it well down so that the mixture goes underneath the cupboard of the cave, and fill well up



so that the lid will just slide over the ice and salt.
Replace the lids.

Now fill your mould with the frozen cream from the freezer, and see that it is well pressed or shaken into the mould. Place the mould for $1\frac{1}{2}$ to 2 hours in the cave; examine from time to time if you wish. When you desire to turn the ice out of the mould, dip the mould for an instant in cold water and turn it out as you would a jelly. If you put the ice, when turned out, back into the cave and shut the door, it will keep its shape for many hours, so that ices can be prepared long before actually required; they have thus been kept from one day to another. When anything is freezing in the cave, do not open the door more often than necessary.

When the cave is done with, remove the brine and wash out with boiling water, and see that it is put away dry.

For description, sizes, and prices of caves, see p. 57.

THE SACCHAROMETER.

This is an instrument for testing quantity of sugar in water ices, etc. To ensure uniform success, it is necessary that the strength of the syrups should always be the same. Instructions for using the instruments are sent with them (see p. 63). Their use is strongly recommended.

ICE MOULDS AND MOULDING.

These are to be had in almost endless variety—a list of some popular ones with prices will be found on pages 45–54.

In using ice moulds, great taste and novelty can be exercised in dishing up, and they afford to the cook the opportunity of making some of the prettiest dishes it is possible to send to the table.

Various coloured designs are given as examples in the body of this book.

CUSTARDS FOR CREAM ICES.

Never allow the *custard to boil*, or it will curdle.

Always add the flavouring when the custard is cooled, unless otherwise stated.

1.—Very Rich.

1 pint of cream, a quarter of a pound of castor sugar, and 8 yolks of eggs.

Put the cream in a pan over the fire, and let it come to the boil, and then pour it on to the sugar and yolks in a basin and mix well. Return it to the pan and keep it stirred over the fire till it thickens and clings well to the spoon, but do not let it boil; then pass it through a tammy, or hair sieve, or strainer. Let it cool; add vanilla or other flavour, and freeze. Mould if desired. When partly frozen, half a pint of whipped cream slightly sweetened may be added to each pint of custard.

2.—Ordinary.

1 pint of milk, a quarter of a pound of castor sugar, and 8 yolks of eggs. Prepare this as in the above

recipe. Flavour and freeze. This can be improved by using half a pint of milk and half a pint of cream instead of all milk.

3.—Common.

1 pint of milk, a quarter of a pound of sugar, and 2 whisked eggs. Put these in a pan and stir over the fire to *nearly* boiling. Remove it from the fire and stir in a quarter of an ounce of finest leaf gelatine (see p. 64). When the gelatine is dissolved, pass it through the tammy, or hair sieve, or strainer. Flavour and freeze as above.

4.—Cheap.

1 pint of milk, a quarter of a pound of sugar, half an ounce of corn flour or arrowroot, etc. Boil the corn flour in the milk with the sugar. Finish as for the other custards.

5.—PLAIN CREAM ICE (*Crème Glacée*).

1 pint of cream sweetened with a quarter of a pound of castor sugar. Freeze dry.

This can be served in the centre of a compote of fruits, or with fresh fruits arranged round it; or the fruits and the cream can be served on separate dishes.

6.—CREAM ICES MADE FROM JAMS.

As jams vary exceedingly in the amount of sugar they contain, it is most necessary that this be taken into consideration to ensure success. The following recipe is for jams of average sweetness.

Boil 1 pint of milk and then mix it into 8 raw

yolks of eggs, put this in a pan and stir over the fire until it thickens, then add a teacupful of jam and pass through the tammy or hair sieve. When cool freeze, and when partly frozen add half a pint of whipped cream sweetened with half a teaspoonful of castor sugar. Colour the custard with a little red, green, or yellow colour (p. 63) according to fruit.

7.—Another way.

Take a teacupful of jam as above, and the juice of 1 lemon and 1 pint of cream; pass through the tammy or sieve, and freeze. Colour according to fruit.

8.—CREAM ICES MADE FROM FRUIT AND LIQUEUR SYRUPS.

The syrups made by different manufacturers vary much in strength. The following recipe is for the syrups mentioned on p. 62.

Make a custard as in Nos. 1, 2, 3, or 4, without sugar, and add 4 tablespoonfuls of syrup to half a pint of custard, and freeze. Mould or serve in a pile.

9.—Another way: very simple.

Add 4 tablespoonfuls of fruit or liqueur syrup to half a pint of cream or milk. Freeze. Mould or serve in a pile.

CREAM ICES MADE FROM RIPE FRUITS, ETC.**10.—Almond or Orgeat Cream Ice (*Crème d'Amandes**).**

Blanch, peel, and pound half a pound of sweet almonds mixed with 6 or 7 bitter ones. During the pounding add a teaspoonful of orange flower water and 3 or 4 drops of essence of almonds, and a pint of tepid milk or cream (or half milk and half cream). Sweeten with 4 ounces of sugar, and add to 1 pint of custard (Nos. 1 to 4) or 1 pint of sweetened cream (No. 5). Freeze and serve in a pile on a napkin or mould it.

11.—Apple Cream Ice (*Crème de Pommes*).

Peel and cut up 2 pounds of apples, put them on the stove in half a pint of water, a little piece of cinnamon, the peel of half a lemon, the juice of one, and 6 ounces of sugar. Cook quickly until reduced to a purée, then pass through the tammy cloth or hair sieve, and mix it with 1 pint of sweetened cream (No 5) or 1 pint of custard (Nos. 1 to 4). Freeze and serve as for previous recipe.

12.—Apricot Cream Ice (*Crème d'Abricots*).

Cut 12 apricots in halves, crack the stones and take out the kernels, and put them to cook with half

*. The French names can be written in either of the following forms, as for Vanilla Cream Ice:—*Crème à la Vanille*, *Crème de Vanille* and the word "glacée" may be added; or *Glacé à la Vanille*.

a pint of water and 4 ounces of sugar. When tender mix a little liquid saffron or apricot yellow (p. 63) with the fruit and a few drops of vanilla, and pass through the tammy cloth or hair sieve. Add this purée to 1½ pints of custard (Nos. 1 to 4) or to the sweetened cream (No. 5). Freeze and finish as for previous recipes.

13.—Banana Cream Ice (*Crème de Bananes*).

Peel 6 ripe bananas and pound them to a pulp, add the juice of 2 lemons and a glass of curaçoa (p. 62). Pass through the tammy cloth and finish with 1 pint of sweetened cream or custard as in previous recipe.

14.—Biscuit Cream Ice (*Biscuits glacés à la Crème*).

This ice can be made with the pieces of any kind of biscuit; rub them through the wire sieve and finish as for brown bread ice (No. 16).

15.—Black Currant Cream Ice (*Crème de Cassis*).

Put 1 pound of ripe black currants, 6 ounces of castor sugar, a tumblerful of water, and a few drops of carmine (p. 63) in a pan, and let them just come to the boil. Pass through the tammy and add 1 pint of custard (Nos. 1 to 4) or 1 pint of sweetened cream (No. 5), and 6 drops of lemon-juice. Freeze and finish as No. 10.

16.—Brown Bread Ice (*Crème de Pain Bis*).

Make a pint of brown bread crumbs and mix them with 8 tablespoonfuls of noyveau or maraschino syrup (p. 62) and 1 pint of cream or milk, and freeze dry. Serve in a pile or mould. This is a good entremet or dessert ice, and is much liked for garden and evening parties.

17.—Burnt Almond Cream Ice (*Crème de Pralines*).

Blanch and peel the almonds as in No. 10; put them in a sauté pan with an ounce of fresh butter and an ounce of castor sugar, and fry till a dark brown colour. Then pound in the mortar till smooth, adding by degrees 1 pint of hot milk or cream sweetened with three ounces of sugar, and 3 or 4 drops of essence of almonds. Pass through the tammy or hair sieve. Freeze and finish as in No. 10.

18.—Cedrat Cream Ice (*Crème à la Cédrat*).

Take one or two cedratti and rub them well with four or five large lumps of sugar, and add these lumps to a quart of lemon cream ice, and freeze. Serve rough or mould.

19.—Cherry Cream Ice (*Crème de Cerises*).

Stone 1 pound of cherries, break the stones and take out the kernels, and cook the cherries and kernels

for about 10 minutes in half a pint of water and 3 ounces of castor sugar; then pound them, and add the juice of $1\frac{1}{2}$ lemons, and a little carmine or cherry red to colour (p. 63). Pass through a tammy cloth or hair sieve, and add to a pint of custard (Nos. 1 to 4) or sweetened cream (No. 5) and a wine-glass of kirsch, and freeze. Serve in a pile on a napkin or mould.

20.—Chestnut Cream Ice (*Crème de Marrons*).

Roast a quart of chestnuts, and when fully softened remove all husk and skin and pound them in a mortar, adding during the pounding by degrees a few drops of essence of vanilla, 3 ounces of castor sugar, a pint of tepid cream, and 6 drops of carmine (p. 63). When well mixed pass through hair sieve or tammy cloth. This may be frozen as it is, or added to a pint of custard (Nos. 1 to 4) or sweetened cream (No. 5), and finished as in previous recipes.

21.—Chocolate Cream Ice (*Crème de Chocolat*).

Cut a quarter of a pound of vanilla chocolate very fine, and put it in a quarter of a pint of milk or cold water on the stove to cook till quite dissolved; then add this to 1 pint of custard (Nos. 1 to 4) or 1 pint of sweetened cream (No. 5). Freeze and finish as for vanilla cream ice (No. 58).

Cocoa cream ice may be made by adding 2 teaspoonfuls of Bendorf soluble cocoa to 1 pint of custard, and finished as usual.

22.—Cinnamon Cream Ice (*Crème de Cannelle*).

Put 1 pint of milk or cream to boil with a finger-length of cinnamon, 1 bay leaf, and the peel of half a lemon; when well flavoured, mix it on to 8 raw yolks of eggs and 4 ounces of castor sugar; thicken over the fire. Add a little apricot yellow (p. 63); tammy, and finish as for other ices.

23.—Cocoanut Cream Ice (*Crème de Noix de Coco*).

Grate a small cocoanut, and stir this with 1 quart of custard just as you take the latter from the fire. Strain through tammy or hair sieve. Freeze and mould as before.

24.—Coffee Cream Ice (*Crème de Café*).

Make 1 pint of strong coffee (coffee extract is sometimes used), sweeten with 3 ounces of sugar; add this to 1 quart of custard (p. 6.) Freeze and finish as above. This ice will be brown, and not so delicate as the following.

25.—White Coffee Cream Ice: very delicate (*Crème de Café blanche*).

Take a quarter of a pound of fresh roasted Mocha coffee berries, and add them to a pint of cream or milk; let them stand on the stove for an hour, but do not let them boil; strain through tammy; sweeten with 3 ounces of sugar. Freeze and finish as for vanilla cream ice (No. 58).

26.—Cranberry Cream Ice (*Crème de Cranberges*).

Put 1 pound of cranberries in a pan with 6 ounces of sugar, a few drops of carmine (p. 63), and half a pint of water. Cook until a pulp, then pass through the tammy, and add 1 pint of sweetened cream (No. 5) or custard (Nos. 1 to 4), and half a wine-glass of maraschino syrup. Freeze and finish as for previous ices.

27.—Cucumber Cream Ice (*Crème de Concombres*).

Peel and remove the seeds from the cucumber, and to 1 large-sized cucumber add 4 ounces of sugar and half a pint of water; cook till tender. Then pound and add to it a wine-glass of ginger brandy and a little green colouring and the juice of two lemons; pass through the tammy, and add this to 1 pint of sweetened cream or custard. Freeze and finish as usual.

28.—Curaçoa Cream Ice (*Crème au Curaçoa*).

Take 1 pint of unsweetened custard (Nos. 1 to 4) or unsweetened cream; add the juice of 2 sweet oranges, 2 large wine-glasses of curaçoa or curaçoa syrup, and 1½ ounces of castor sugar. Freeze and mould or serve roughly.

29.—Damson Cream Ice (*Crème de Prunes de Damas*).

Put 1 pound of ripe damsons to cook with 6 ounces of castor sugar, with half a pint of water, a little

liquid carmine; just boil up and then pass through the tammy. Add this to 1 pint of custard or cream (Nos. 1 to 5), and half a glass of noyveau syrup (p. 62), and freeze.

30.—Filbert Cream Ice (*Crème d'Avelines*).

Shell and put 1 pint of filberts in a pan with cold water, and put to boil; when they boil strain off and wash in cold water and rub them in a cloth to take off the skins. When this is done, put the filberts in the mortar and pound them till quite smooth; then mix with them gently 8 raw yolks of eggs, 1 pint of cream, 4 ounces of castor sugar; put it into a pan and stir over the fire to thicken, keeping it stirred all the time; then pass through the tammy, and add a teaspoonful of essence of vanilla, and freeze.

31.—Ginger Cream Ice (*Crème au Gingembre*).

Pound half a pound of preserved ginger till smooth; then add to it 10 raw yolks of eggs, 3 ounces of sugar, 1½ pints of cream, and 1 glass of ginger wine; thicken it over the fire, then tammy and freeze.

32.—Gooseberry Cream Ice (*Crème de Groseilles Vertes*).

Put 1 quart of gooseberries on the stove in a pan, with half a pint of water, 6 ounces of sugar; boil, and when cooked pass through the tammy. If green berries, use a little sap green, or apple green (p. 63),

to colour ; if red, a little carmine or cherry red. When tammied, mix with a pint of sweetened cream or custard, and freeze.

33.—Greengage Cream Ice (*Crème de Prunes de Reine-Claude*).

Stone 2 pints of ripe greengages, put half a pint of water in a pan with 8 ounces of sugar, and boil the fruit till quite smooth ; then add a little green colouring, a wine-glassful of maraschino syrup, and pass through the tammy. Add this to 2 pints of custard or cream (Nos. 1 to 5), and finish as usual.

34.—Italian Cream Ice (*Crème à l'Italienne*).

Scald $1\frac{1}{2}$ pints of cream or milk, with a little lemon peel and cinnamon, and mix it on to 10 raw yolks of eggs ; sweeten with 6 ounces of castor sugar ; thicken over the fire, tammy, and flavour, when cool, with a large wine-glassful of pale brandy, half a glass of noyau, and the juice of 1 lemon. Freeze, and serve as in previous recipes.

35.—Kirsch Cream Ice (*Crème au Kirsch*).

To $1\frac{1}{2}$ pints of sweetened cream or custard add 3 wine-glasses of kirsch syrup, 1 glass of pale brandy, and the juice of 1 orange or lemon. Freeze.

36.—Lemon Cream Ice (*Crème de Citron*).

Peel 6 lemons very thinly, and put this peel to boil, with $1\frac{1}{4}$ pints of cream or milk and 5 ounces of sugar, for 10 minutes; then mix on to 10 raw yolks of eggs, and thicken over the fire and pass through the tammy. When cool add the juice from the lemons, which must be strained, and freeze.

37.—Marmalade, Orange or Lemon, Cream Ice (*Crème au Marmelade*).

Mix a teacupful of marmalade with 1 pint of cream or unsweetened custard and the juice of 2 of the fruit, either lemon or orange, and 1 wine-glassful of orange or lemon syrup. Pass through the tammy, and freeze.

38.—Maraschino Cream Ice (*Crème au Marasquin*).

To 1 pint of cream or unsweetened custard add 4 wine-glasses of maraschino or maraschino syrup and the juice of 1 lemon, and freeze.

39.—Neapolitan or Pinachée Cream Ices (*Petites Crèmes à la Napolitaine*).

You must have a Neapolitan box for this ice (p. 52), and fill it up in 3 or 4 layers with different coloured and flavoured ice creams (a water ice may be used with the custards); for instance, lemon, vanilla, chocolate,

and pistachio. Mould in the patent ice cave for about $1\frac{1}{2}$ to 2 hours, turn it out, cut it in slices, and arrange neatly on the dish on a napkin or dish-paper.

40.—Noyeau Cream Ice (*Crème au Noyeau*).

To 1 pint of cream add 4 glasses of noyEAU or noyEAU syrup, and the juice of 1 orange and 1 lemon. Freeze.

41.—Orange Cream Ice (*Crème à l'Orange*).

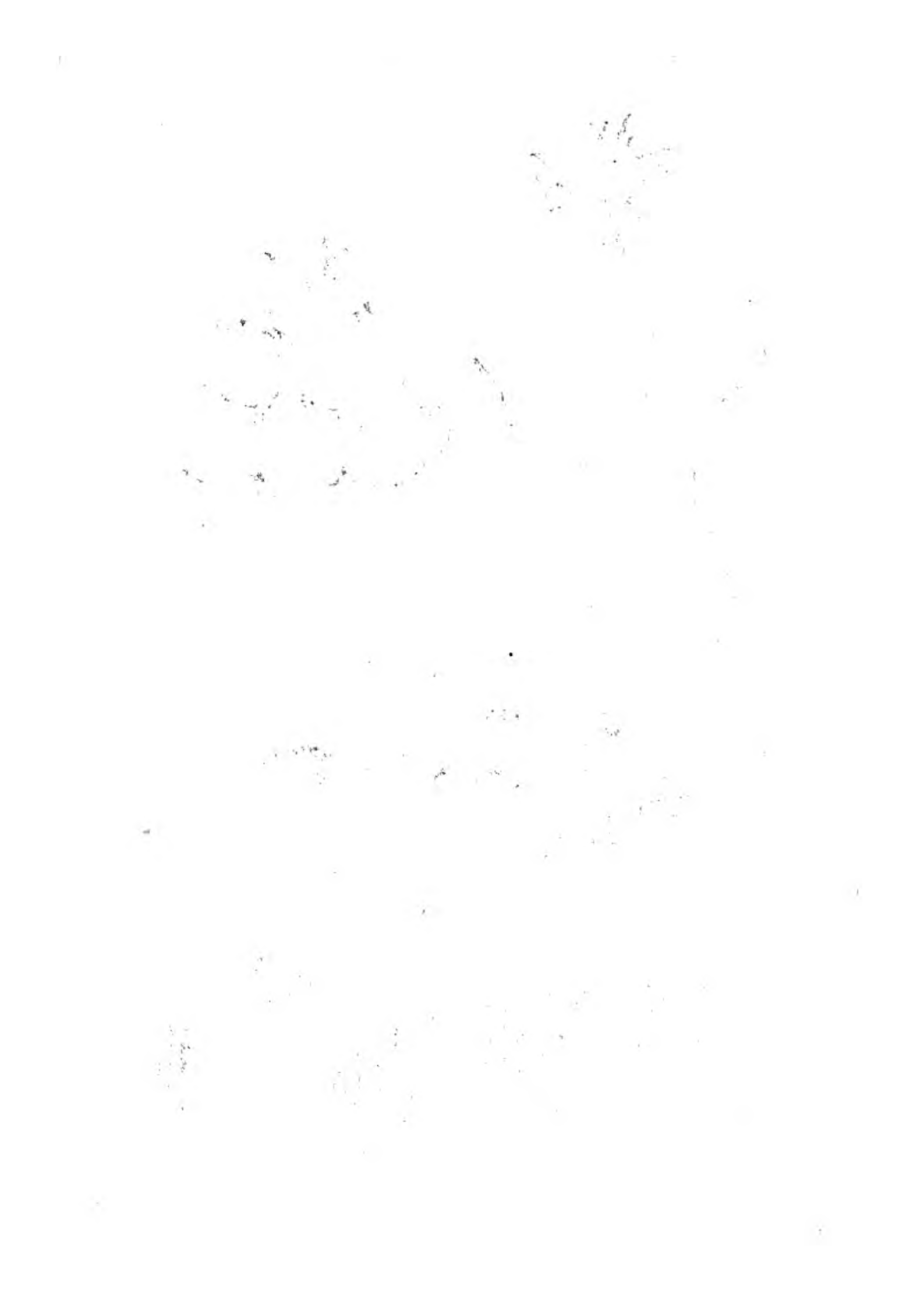
This is made as for lemon (No. 36), using oranges instead of lemons.

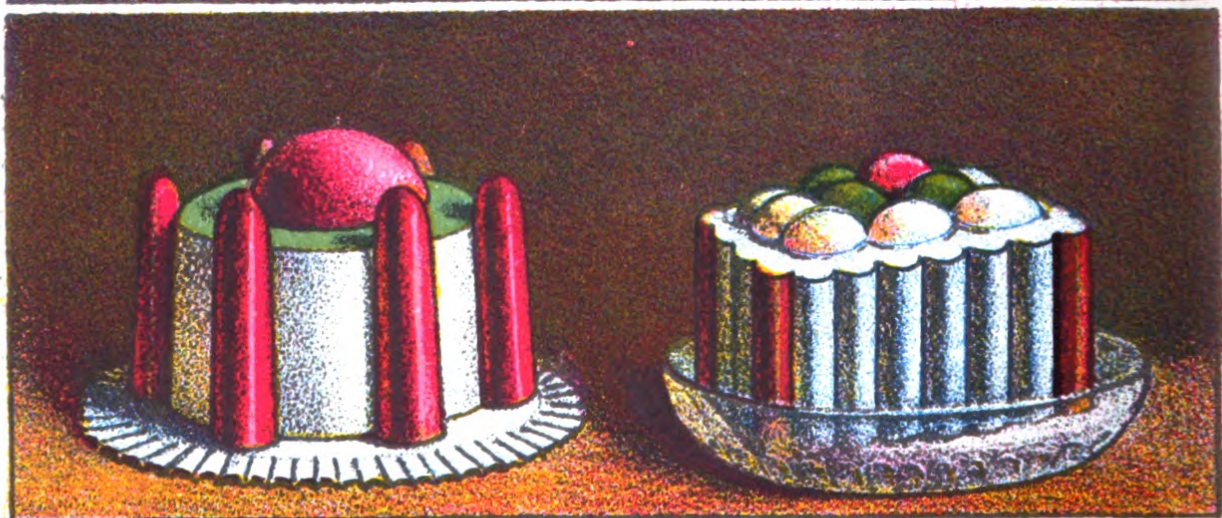
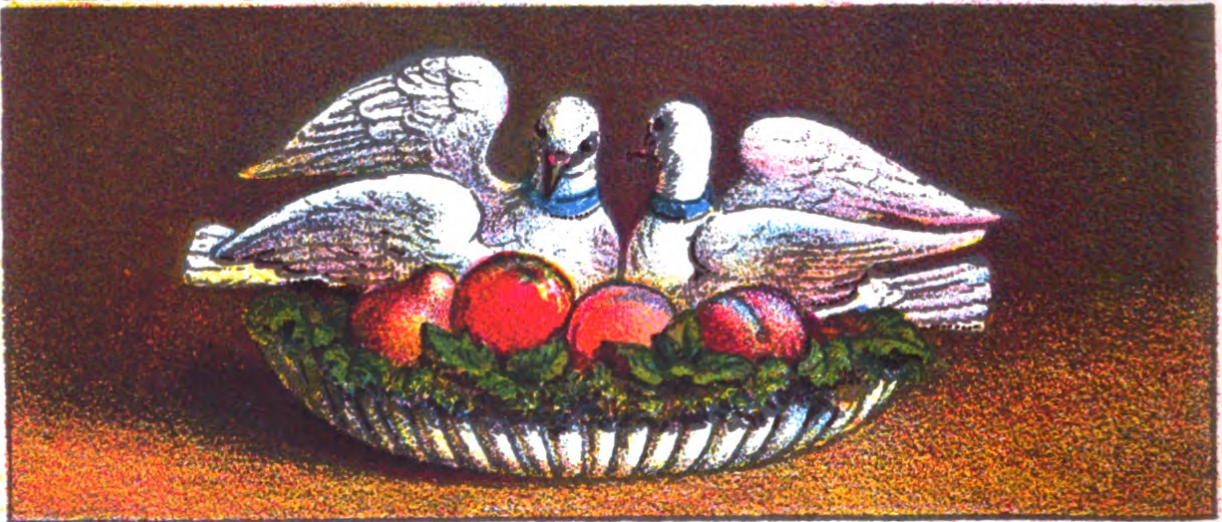
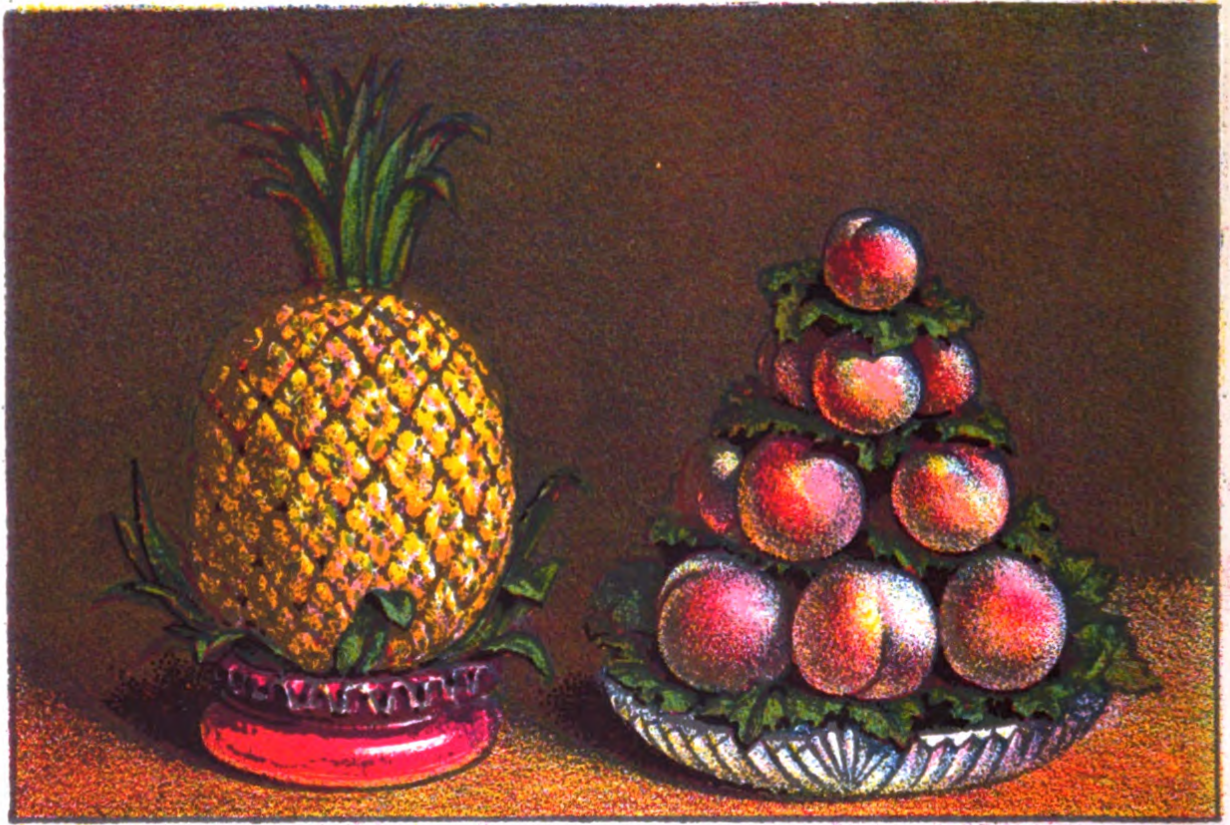
42.—Orange Flower Water Cream Ice (*Crème à la Fleur d'Oranger*).

Blanch 4 ounces of sweet almonds and 6 bitter almonds; pound them in the mortar till quite smooth, then mix with a quarter of a pint of cream, 6 ounces of castor sugar, and 7 raw yolks of eggs; add, when this is mixed well, 1 pint of cream, and then thicken over the fire, and tammy. When cool, add two wine-glasses of orange flower water, and a few drops of essence of vanilla, and freeze.

43.—Peach Cream Ice (*Crème de Pêches*).

This is made in the same manner as the apricot ice. A *very* little carmine is used for the colour.





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MOULDS FOR THESE DESIGNS CAN BE HAD OF A.B. MARSHALL.

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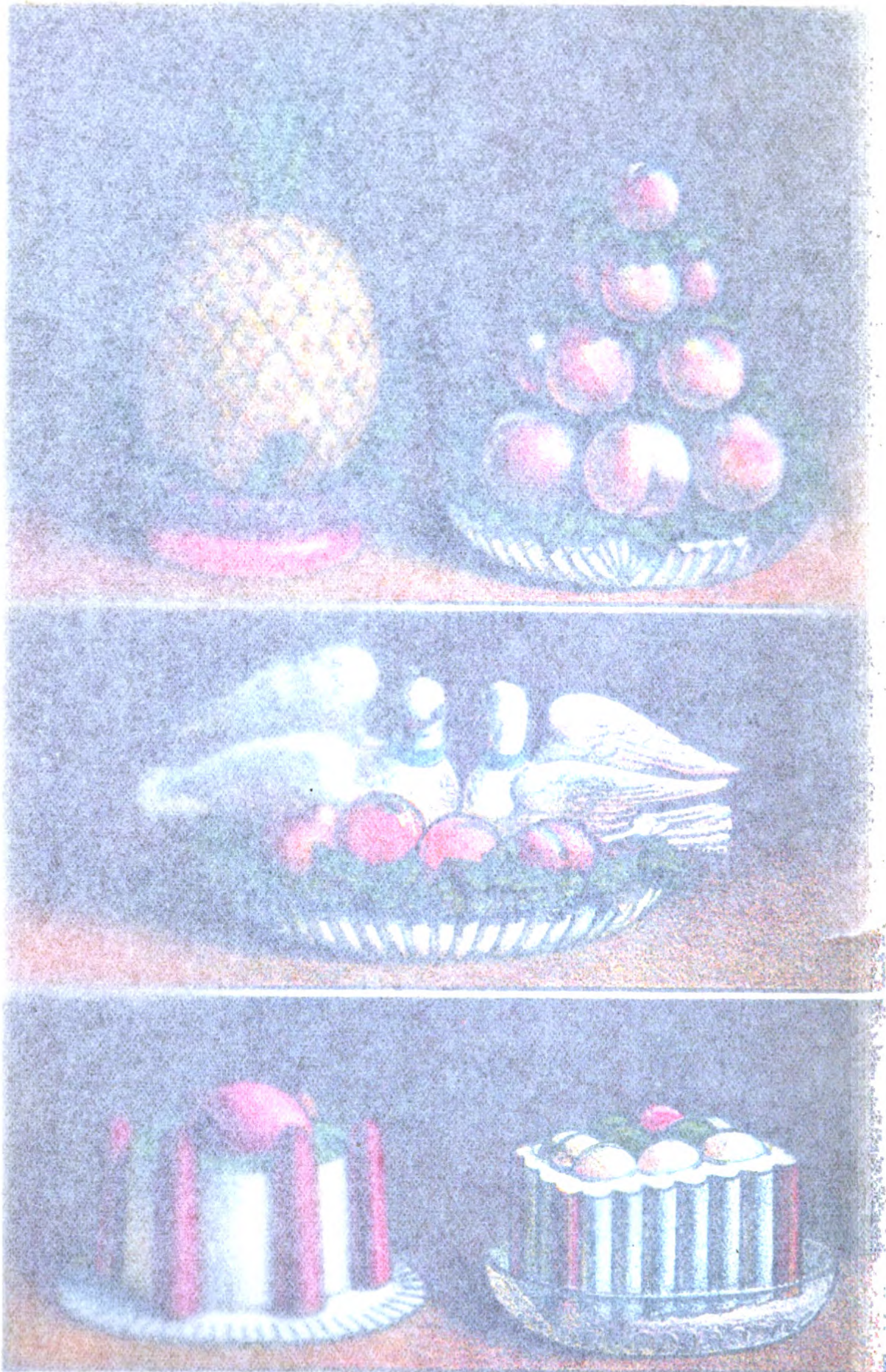
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MOULDS FOR THESE DESIGNS CAN BE HAD OF A.B. MARSHALL.

44.—Pear Cream Ice (*Crème de Poires*).

This is made in the same manner as the apple ice (No. 11).

45.—Pine-apple Cream Ice (*Crème d'Ananas*).

Peel off the outside of the pine-apple; if not fully ripe, it will require to be boiled. Put the pine-apple in a clean pan with 1 pint of water and half a pound of sugar, and cook till tender. Then pound, and pass through hair sieve or tammy. To half a pint of this purée add 1 pint of cream or custard (Nos. 1 to 5). Freeze. Colour the ice required for the body of the pine-apple mould with apricot yellow, and that for the top with a little apple green. Another way is to make a purée of the tinned pine-apple, and add it to the custard or cream (Nos. 1 to 5). See coloured plate.

46.—Pistachio Cream Ice (*Crème de Pistaches*).

Blanch, peel, and pound a quarter of a pound of pistachio kernels. Add, when thoroughly pounded, 2 tablespoonfuls of orange flower water, and 12 drops vanilla essence; pass through sieve or tammy, and add 1 pint of custard (Nos. 1 to 4). Colour with apple green or sap green (p. 63). Freeze and mould.

47.—Plum Cream Ice (*Crème de Prunes*).

Put 2 pounds of plums in a pan with half a pint of water and half a pound of sugar and a few drops

of carmine; cook till smooth, and pass through the tammy. To half a pint of this purée add 1 pint of cream or custard (Nos. 1 to 5). A few drops of essence of almonds will improve it. Freeze and mould or serve in a pile.

48.—Quince Cream Ice (*Crème de Coings*).

Take a teacupful of quince jam, and add to it the juice of 2 oranges and of half a lemon, $1\frac{1}{2}$ pints of cream or custard (unsweetened), a little apricot yellow to colour, 2 tablespoonfuls of pine-apple syrup. Pass through the tammy, and freeze.

49.—Raspberry Cream Ice (*Crème de Framboises*).

Take 1 pound of raspberries, 6 ounces of sugar, and the juice of a lemon; mix with one good pint of custard or cream (Nos. 1 to 5). Tammy, and colour with liquid carmine or cherry red (p. 63). Freeze, and finish as for other ices.

50.—Ratafia Cream Ice (*Crème au Ratafia*).

Bruise 1 pound of ratafia biscuits in the mortar. Make a custard (see Nos. 1 to 4) of $1\frac{1}{2}$ pints of milk, 10 raw yolks, and 6 ounces of sugar; and when it thickens, pour it over the bruised biscuits, and pass altogether through the tammy or hair sieve. Add half a wine-glass of noyau syrup, and freeze.

51.—Red Currant Cream Ice (*Crème de Groseilles*).

Make this as for raspberry cream ice (No. 49).

52.—Rhubarb Cream Ice (*Crème de Rhubarbe*).

Make this as for gooseberry cream ice (No. 32), using good ripe rhubarb.

53.—Rice Cream Ice (*Crème de Riz*).

Put 1 pint of new milk or cream to boil with 4 ounces of castor sugar, the peel of a lemon, 3 bay leaves, and a little cinnamon. Then put 3 ounces of rice cream (*crème de riz*) or ground rice in a basin, and mix it into a smooth paste with cold milk, and add the boiled milk, and let the whole simmer for 10 minutes. Pass through the tammy, strainer, or sieve, and when cold add a few drops of essence of vanilla, and freeze. During the freezing add half a pint of slightly sweetened whipped cream. Mould or serve roughly.

54.—Spanish Nut Cream Ice (*Crème de Noisettes*).

Break a pint of Spanish nuts and bake the kernels till crisp, then pound them till smooth, and add the raw yolks of 8 eggs, 5 ounces of castor sugar, and 1 pint of cream; put in a stew-pan and stir over the fire till it thickens, and then pass through the tammy cloth. When cool, add half a wine-glass of noyau syrup and half a wine-glass of brandy. Freeze and mould or serve in glasses.

Spanish Nut Cream Ice. Another way.

Put the kernels of a pint of Spanish nuts, with 2 ounces of castor sugar and a tablespoonful of orange flower water, in a sauté or stew pan, and toss over a quick fire until the kernels are quite brown; then pound in the mortar, and mix well with half a pint of cream, pass through tammy cloth or hair sieve; flavour with 2 tablespoonfuls of maraschino or noyau syrup (p. 62). Add this to 1 pint of the prepared custard or cream (Nos. 1 to 5). Freeze and mould or serve rough.

55.—Strawberry Cream Ice (*Crème de Fraises*).

Make this as raspberry cream (No. 49).

56.—Tangarine Cream Ice (*Crème de Tangarines*).

Peel 12 tangarine oranges; make a pulp of the insides. Put the peels in a pint of boiling cream or milk, and let it stand on the stove for a quarter of an hour, but do not let it boil; then mix this with 8 raw yolks and 4 ounces of sugar, and stir over the fire till it thickens; now add the orange pulp, colour with apricot yellow, and pass through the tammy or hair sieve; when cool, add a wine-glass of orange flower water, and freeze. This may be added to 1 pint of sweetened cream or custard (Nos. 1 to 5) before freezing.

57.—Tea Cream Ice (*Crème de Thé*).

Prepare a teacupful of very strong tea, sweetened with 2 tablespoonfuls of sugar, and add this to 1 pint of custard or cream (Nos. 1 to 5), and finish as for other ices.

58.—Vanilla Cream Ice (*Crème de Vanille*).

Prepare a custard (Nos. 1 to 4) or take sweetened cream (No. 5) and flavour with vanilla essence. Freeze and mould or serve in glasses. This is much improved by adding, during the freezing, a quarter of a pint of whipped cream to each pint of cream or custard.

To flavour with vanilla pods cut them in strips, and let them boil with the milk or cream of your custard, keeping the pan covered.

59.—Walnut Cream Ice (*Crème de Noix*).

Make this as for filbert cream ice (No. 30).

60.—White Wine Cream Ice (*Crème au Vin blanc*).

Prepare a custard (No. 1) with 10 raw yolks of eggs, 1 pint of cream, and 4 ounces of sugar. When cool, add 3 glasses of white wine, 1 ditto pine-apple syrup, and freeze. When frozen, mix in 6 ounces of finely cut preserved fruits of any kind you have, and mould if desired.

FRUIT SYRUPS.

N.B.—If the prepared syrups referred to in some

of the foregoing recipes cannot be got at the time required, recourse may be had to the syrup in recipe No. 87 for sweetening purposes.

WATER ICES.

61.—Water Ices made from Jams.

To a teacupful of jam add 1 pint of cold water, the juice of 1 lemon; colour according to the fruit; pass through the tammy, and freeze. See note to No. 6.

62.—Water Ices made from Fruit Syrups.

To half a pint of water add 4 tablespoonfuls of the syrup (p. 62). Colour according to the fruit, and freeze. See note to No. 8.

WATER AND PERFUMED ICES MADE FROM RIPE FRUITS, ETC.

63.—Apple Ice Water (*Eau de Pommes*).

Put 1 pound of apples to cook in a pint of water, with a little lemon-peel, cinnamon, and juice of 1 lemon and 4 ounces of sugar; when cooked, pass through the tammy, and add to 1 pint of the purée 1 pint of water sweetened with 4 ounces of sugar or 8 tablespoonfuls of syrup (No. 87). Freeze and serve in mould or roughly.

64.—Apricot Ice Water (*Eau d'Abricots*).

Take 12 apricots and stone them, break the stones and pound the kernels; put the apricots to cook in a

clean pan with 6 ounces of sugar, 1 pint of water, and cook them till quite smooth; add a little apricot yellow, pass through the tammy, and add 1 pint of this pulp to 1 pint of water sweetened with sugar as in No. 63, or use the syrup No. 87, 8 tablespoonfuls to the pint of water, and freeze.

65.—Banana Ice Water (*Eau de Bananes*).

Peel 6 ripe bananas, pound them, and add 4 ounces of sugar, 1 pint of water, and the juice of 2 oranges, or lemons if preferred, a little banana essence if you have it; pass through tammy, and freeze.

66.—Bergamot Ice Water (*Eau de Bergamote*).

Prepare a lemon or orange ice water for this, and to 1 pint of it add 2 glasses of pale brandy and 6 drops of essence of bergamot. Freeze dry.

67.—Black Currant Ice Water (*Eau de Cassis*).

This is made in the same manner as the barberry ice water.

68.—Cedrat Ice Water (*Eau de Cédrat*).

Prepare 1 quart lemon ice water (No. 75), rub off the zest of two fine cedratti with a piece of loaf sugar, add it to the lemon water, tammy or strain it, and freeze.

69.—Cherry Ice Water (*Eau de Cerises*).

Stone 2 pounds of Kentish cherries, crack the stones and pound the kernels, pour 1 quart of boiling water on the fruit and kernels and half a pound of sugar; colour with carmine and let stand till cold, then pass through the tammy, and add a wine-glassful of kirsch, and freeze.

70.—Cranberry Ice Water (*Eau de Cranberges*).

Put half a pound of cranberries to cook with 8 ounces of sugar, and half a pint of water; when cooked, add the juice of 2 lemons, a little carmine, and pass through the tammy. Add half a pint of this pulp to 1 pint of water, and freeze.

71.—Damson Ice Water (*Eau de Prunes de Damas*).

Stone 1 quart of damsons and make in the same manner as cherry ice water (No. 70). Freeze either for fancy moulds or to serve rough.

72.—Ginger Ice Water (*Eau de Gingembre*).

Pound 8 ounces of preserved ginger, mix it with 1 quart of orange ice water (No. 79); pass it through the tammy, and freeze. Either mould or serve rough.

73.—Grape Ice Water (*Eau de Grappes*).

To 1 pint of lemon ice water (No. 75) add a large wine-glassful of elder flower water and 2 wine-glassfuls of sherry. Freeze and mould or serve rough.

74.—Jasmine Ice Water (*Eau de Jasmin*).

This is made in the same way as bergamot, only essence of jasmine is used instead of bergamot. Freeze for moulding or to serve rough.

75.—Lemon Ice Water (*Eau de Citron*).

1 pint of boiling water poured on to the peel of 8 lemons, half a pound of loaf sugar; when cool, mix with the juice of 6 lemons; add 6 drops of lemon essence; tammy or strain through sieve, and freeze for moulding or for serving in glasses.

76.—Mille Fruits Ice Water (*Eau de Mille Fruits*).

Prepare 1 quart of lemon ice; add to it when partly frozen half a pound of mixed fruits cut in square pieces; any kind of fruit left from dessert will do for this ice. Serve in mould or rough.

77.—Melon Ice Water (*Eau de Melon*).

Take off the skin of the ripe melon and pound the melon till smooth, then add half a pint of water, 3 ounces of sugar, the juice of 2 oranges or lemons, and 1 glass of curaçoa or maraschino syrup; add this to 1 pint of water, and freeze for moulding or to serve rough.

78.—Mulberry Ice Water (*Eau de Mûres*).

Pick and then pound 1 pound of mulberries; add to them 4 ounces of sugar, a little liquid carmine, juice of 1 lemon; pass through the tammy, then add to 1 pint of cold water, and freeze. Serve as in previous recipes.

79.—Orange Ice Water (*Eau d'Oranges*).

Prepare this the same as for lemon ice water, only use oranges instead of lemons.

80.—Peach Ice Water (*Eau de Pêches*).

Peel 6 good peaches and crack the stones, and remove the kernels, which must be pounded; put in a stew-pan with 1 pint of water, 4 ounces of sugar, and juice of 1 lemon; cook the fruit for 15 minutes, then tammy, and add a wine-glassful of noyveau and 1 glass of orange flower water, a little carmine. Freeze.

81.—Pear Ice Water (*Eau de Poires*).

Peel 6 good-sized pears and cut in slices, and put them to cook in 1½ pints of water with 6 ounces of sugar, a little lemon peel and cinnamon; add a little carmine when cooked; pass them through a tammy, and freeze.

82.—Pine-apple Ice Water (*Eau d'Ananas*).

Peel the pine and take out the cores, put it to cook for 15 minutes, with 1½ pints of water, 6 ounces of sugar, and the juice of 2 lemons and 1 orange, then pound; mix the liquor in which it was cooked with it and pass through the tammy, and freeze. A few pieces of the pine-apple may be cut in rounds or dice shapes, and added to the frozen ice just before serving. Mould if wished.

83.—Raspberry Ice Water (*Eau de Framboises*).

This is prepared the same as for strawberry ice water, only using raspberries instead of strawberries.

84.—Red Currant Ice Water (*Eau de Groseilles*).

Proceed as for black currant ice water, only use red currants instead of black. Freeze, and mould if wished.

85.—Rose Water Ice (*Eau de Roses*).

Take half a pound of fresh-gathered rose leaves, pour 1 pint of boiling water on them, with 4 ounces of sugar, and keep closely covered up; then strain off and colour with a little liquid carmine, and freeze.

86.—Strawberry Ice Water (*Eau de Fraises*).

Put the strawberries in the mortar and pound them, and to 1 pound add 6 ounces of castor sugar, the

juice of 1 lemon, a little liquid carmine; pass through the tammy, mix this to 1 pint of cold water, and freeze. Serve as in previous recipes.

87.—Syrup for Water Ices.

Put 1½ pounds of loaf sugar in a clean pan to boil with 3 pints of cold water, keep well skimmed, reduce to half the quantity, and strain through the tammy or clean cloth. This will keep well. It may be used for sweetening the ices instead of the sugar.

SORBETS, ETC.

The Italian word *sorbetto*, meaning sherbet, shows the origin of these dishes. Their general character is that of a water ice mixed or flavoured with wine or spirits. They are served before the roast in glasses or fancy cups, and generally just enough frozen to be piled up in the glass, or they may be moulded in little shapes and served with or without fruit. The following recipes will be sufficient for guidance, and they can be varied according to desire.

88.—Sorbet of Peaches (*Sorbet de Pêches à la Portugaise*).

Take 6 ripe peaches and peel them, and add to them 6 ounces of castor sugar, the juice of 2 oranges or 1 dozen grapes; crack the stones and pound the kernels and put to the fruit, and add to 1 pint of cold water; add about 6 drops of liquid carmine and half a salt-spoonful of apricot yellow, and tammy; then freeze, and when frozen add 1 wine-glassful of kirsch,

and serve with sliced fresh peaches and chopped pistachio nuts over.

89.—Sorbet of Strawberries (*Sorbet de Fraises*).

Take 1 pound of strawberries, and add to them 6 ounces of castor sugar and a little carmine, the juice of 1 lemon; pass through the tammy, and to this add 1 pint of water, and partly freeze; then add 1 wine-glassful of curaçoa (p. 62), half a glass of rum or brandy; continue the freezing, and serve in sorbet cups or glasses. If you have little strawberry moulds, you can put the sorbet in them, and freeze them for about half an hour in the cave. Serve with cut fresh fruits over, which have been flavoured by being tossed in a little brandy and castor sugar.

90.—Sorbet of Apricots (*Sorbet d'Abricots à la Moscovite*).

Take 4 tablespoonfuls of apricot jam, about a salt-spoonful of apricot yellow, 1 pint of cold water, pass through the tammy and freeze; then add 1 wine-glassful of maraschino (p. 62) and a half wine-glassful of rum or brandy; freeze firm, and serve with square pieces of apricots, cherries, and angelica. In summertime fresh fruit can be used, when the fruit should be cut up and a little sugar sprinkled over it before serving. This is served in sorbet cups or glasses.

91.—Roman Punch (*Punch à la Romaine*).

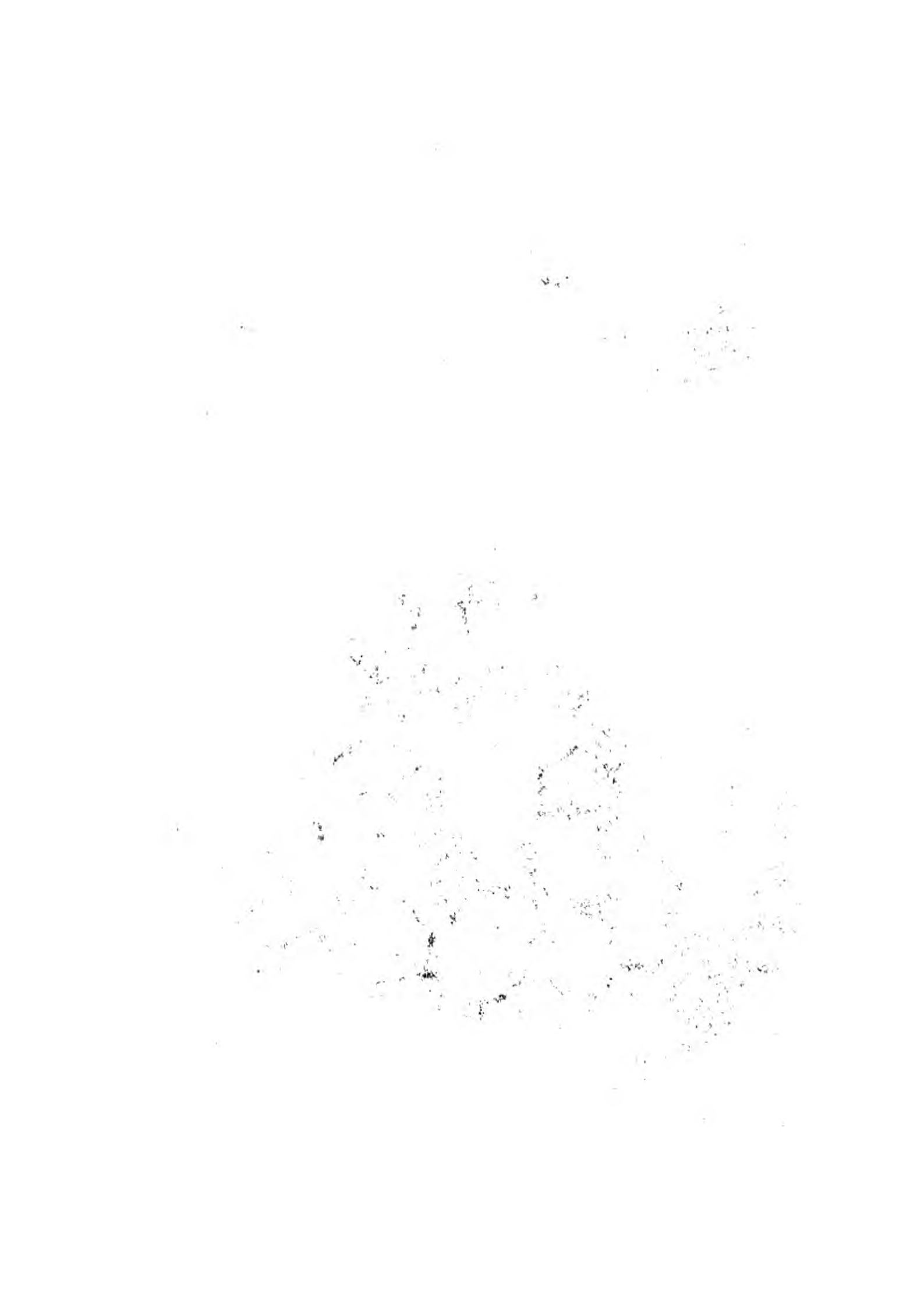
Boil 1 quart of water, and add to it 1 pound of sugar; when quite boiling, pour it on to the peel of 3 lemons and the juice of 6 lemons; cover over till cold, then strain through the tammy, and freeze; when partly frozen, add 2 glasses of Jamaica rum, and serve in sorbet cups or in glasses.

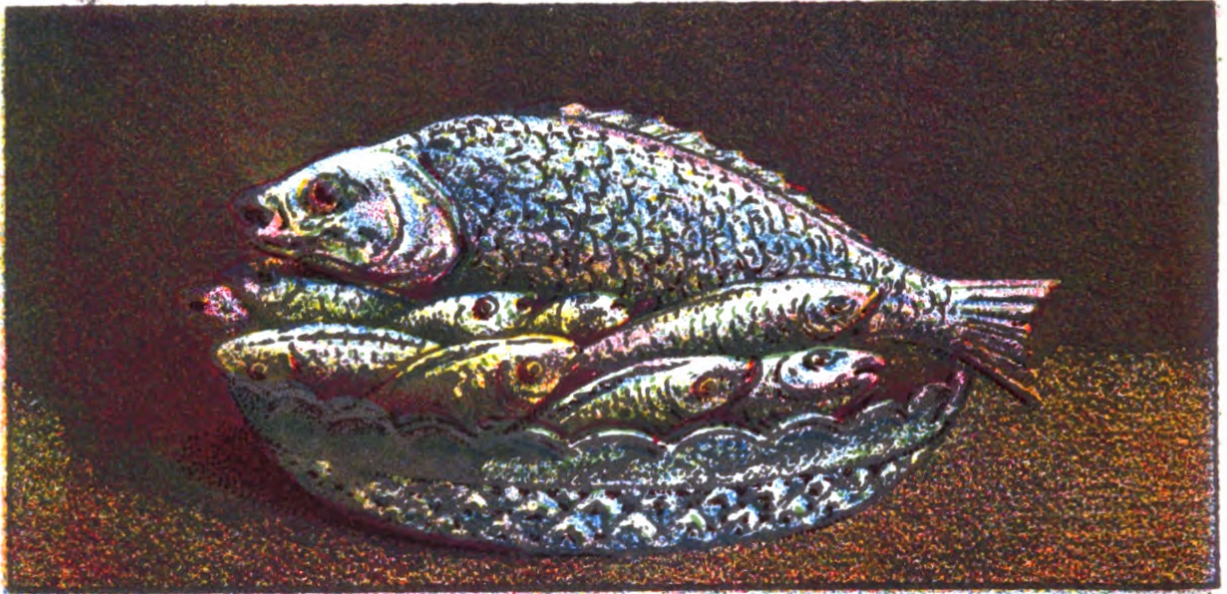
92.—Another way.

Make 1 quart of lemon ice water; when cold, have the whites of 5 eggs whipped stiff, with a tiny pinch of salt, then add 4 ounces of castor sugar, and partly freeze the lemon ice, and then mix to it the whipped egg, and continue freezing in the machine till smooth; when smooth, add 1 large wine-glassful of brandy and a half-pint of champagne; continue to freeze, and serve in sorbet cups or glasses.

93.—American Sorbet (*Sorbet à l'Americaine*).

Make some imitation glasses, by freezing water in the proper tin moulds prepared for the purpose, and make a sorbet as above, flavouring it with Catawba wine or champagne. Serve the sorbet in the imitation glasses. These imitation cups or glasses can be made transparent, marble-like, or coloured.





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MOULDS FOR THESE DESIGNS CAN BE HAD OF A.B. MARSHALL.

94.—*Crème Sorbet* (*Sorbets à la crème*).

Prepare a meringue with 2 lbs. and when ready, flavour with 2 glasses of any fruit meringue prepared as above.

MOUSSES.

These are an excellent substitute for cream, and are of the lightness. They are easily made, and are very desirable. The following are the most successful.

95.—*Coffee Mousse* (*Mousse au Café*).

12½ lbs. of sugar, 2½ lbs. of butter, 2½ lbs. of coffee sugar, 2 large table spoons of coffee, also little coffee containing or essence of coffee, boiling water till warm, then till cold, and add a quantity of white cream. Beat these well together. Put in a mould, and when the cream is firm dip the mould in cold water, and turn out on a plate or in a tin on a dish.

96.—*Strawberry Mousse* (*Mousse aux Fraises*).

Put 16 raw yolks of eggs in a pan with 1 lb. of sugar + carrier of most + sugar, and a pint of cream, and 600 strawberries. Put the essence of vanilla a little of liquid vanilla.



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FOR THESE DESIGNS CAN BE HAD OF A.B. MARSHALL.

94.—Rum Sorbet (*Sorbet au Rhum*).

Prepare a lemon water ice, and when nearly frozen, flavour with 2 glasses of Jamaica rum to the pint of prepared ice.

MOUSSES.

These make excellent sweets, and are very much liked on account of their lightness. They are served as an entremet, sometimes for dessert. The following recipes will show the method of making them.

95.—Coffee Mousse (*Mousse au Café*).

12 yolks of eggs, 4 whites, 2 large tablespoonfuls of castor sugar, 2 large tablespoonfuls of strong coffee, also little coffee colouring or essence; whip over boiling water till warm, then take off and whip till cold, and add a teacupful of whipped cream; whip these well together. Put in a mould, and place in the cave to freeze for about $2\frac{1}{2}$ hours. To turn out, dip the mould in cold water. Serve with dish-paper, or napkin on dish.

96.—Strawberry Mousse (*Mousse aux Fraises*).

Put 16 raw yolks of eggs into a pan, with 6 whites of eggs, 4 ounces of castor sugar, and a quarter of a pint of the pulp of fresh strawberries, 1 teaspoonful of essence of vanilla, a little of liquid carmine to colour;

whip till warm over boiling water, then remove and whip till cold and thick, then add half a pint of whipped cream; whip these together, and put into any fancy mould, and freeze for about $2\frac{1}{2}$ hours in the cave. Turn out and dish same as No. 95.

97.—Maraschino Mousse (*Mousse au Marasquin*).

This is made in the same manner as the Mousse à la Vanille, but instead of the vanilla essence add 1 good wine-glassful of maraschino for flavour.

98.—Vanilla Mousse (*Mousse à la Vanille*).

Put 12 yolks of eggs into a pan, with 4 whites and 2 ounces of castor sugar, half a tablespoonful of essence of vanilla; whip this over boiling water till warm, then remove the pan from the fire and continue whipping till cold and stiff, then add to this 1 tea-cupful of whipped cream; put into any kind of mould, and set in the ice cave for $2\frac{1}{2}$ hours. Turn out same as No. 95.

ICED SOUFFLÉS.

These very much resemble the Mousses, but as they are served in dishes or cases, and the mousses are moulded, a slight difference is required in the ingredients and in the time for freezing. The following recipes will be sufficient for guidance.

99.—Coffee Soufflé (*Soufflé au Café*).

Take a soufflé dish and surround it inside with paper standing about 2 inches above the top, and put it into the charged cave to get cold.

Take and whip over boiling water 12 raw yolks of eggs, 6 whites, 4 large tablespoonfuls of very strong coffee, 4 ounces of castor sugar, until like a thick batter, then remove and continue the whipping on ice till the mixture is cold; to this quantity add 2 teacupfuls of whipped cream; pour this into the mould, letting it rise above the mould to near the top of the paper. Freeze in the cave for 2½ hours, and serve in the mould with napkin round or in silver soufflé dish. Of course these quantities may be proportionately increased or diminished to suit the size of the mould.

100.—Vanilla Soufflé (*Soufflé à la Vanille*).

Prepare the soufflé dish as in No. 99. Take 9 raw yolks of eggs, 4½ whites, 2½ tablespoonfuls of castor sugar, little vanilla essence; whip over boiling water, take off when rather warm and whip till cold and stiff, then add about 4½ tablespoonfuls of lightly sweetened whipped cream. Finish as in No. 99.

101.—Strawberry Soufflé (*Soufflé de Fraises*).

Prepare a mousse as in No. 96, using about half as much more cream whipped, and finish as in last recipe.

102.—Coffee Soufflés in cases (*Petits Soufflés au Café*).

Take the little paper soufflé cases and fasten round each a strip of white paper, fixing it with sealing wax; let the paper stand about $1\frac{1}{2}$ inches above the top of the case. Prepare the soufflé mixture as in No. 99; fill the case and over it to nearly the edge of the paper surrounding it, and place them in the charged cave for $1\frac{1}{2}$ hours; when frozen sufficiently remove the paper and serve.

Any soufflé can be served in a similar manner. Fruit and vanilla soufflés would be improved in appearance by sprinkling a little coloured sugar over them.

DRESSED ICES, ETC.

It is impossible to give more than a few under this head, as the variety that can be made with the various moulds, flavours, etc., is almost unlimited; but the mixtures which can be used will be found among the foregoing recipes, and some designs in colours are given in the book as examples, also a list of some moulds on pages 45 to 54.

103.—Strawberry and Vanilla Bombe (*Bombe à la Vanille et Fraises*).

Prepare 1 pint of strawberry ice water and freeze it quite dry, have a half-pint of vanilla custard prepared with half a pint of milk or cream boiled with a stick of vanilla pod, $1\frac{1}{2}$ ounces of castor

sugar, and when flavoured sufficiently pour on to 4 raw yolks of eggs and thicken over the fire; then tammy and freeze, and add, when partly frozen, 3 tablespoonfuls of castor sugar and 6 drops of brandy; line a bombe mould with the strawberry water ice and fill up the centre with the vanilla custard, and freeze for 2 hours in the patent ice cave. To turn out, dip the mould in cold water and serve on a napkin.

104.—Bombe with Fruits (*Bombe aux Fruits*).

Take a bombe mould and line it with chocolate ice cream, then fill up the centre with vanilla cream ice mixed with a wine-glassful of kirsch, half a pint of whipped cream, and cut candied fruits which have been soaked in syrup. Freeze in cave for two hours, turn out as in last recipe, and serve on a dish-paper or napkin.

105.—Sovereign Bombe (*Bombe à la Souveraine*).

Line the sides and top of a bombe with a layer of almond ice cream, and fill up the interior with a tea mousse (see recipe No. 95 for coffee mousse).

Freeze in the cave for 2 to 3 hours according to size of mould; serve it on a border of sponge cake, and garnish the dish with the same cake cut in small fancy shapes.

106.—Plain Ice Pudding (*Pouding Glacé*).

To $1\frac{1}{2}$ pints of good cream add half a pint of new milk; put it in a stew-pan with the raw yolks of 12 eggs, a pinch of mixed spice, half a pound of castor sugar, 1 split pod of vanilla; stir this over the fire till it thickens and presents a creamy appearance on the wooden spoon; then tammy, and when cool add a large wine-glassful of brandy and a wine-glassful of kirsch; freeze, and put into any mould and freeze in the cave for 2 hours.

107.—Nesselrode Pudding (*Pouding à la Nesselrode*).

This is prepared the same as No. 106, with the addition of various cut fruits being mixed with the custard before putting into the mould. If fresh or dried fruits are used, they should be soaked in a little liqueur or spirit and sprinkled with sugar before being mixed. Fruits preserved in syrups may simply be cut up and mixed.

108.—Sauce for above.

A sauce is sometimes served with the Nesselrode pudding, and is made by preparing a rich custard (No. 1) and flavouring it with vanilla or maraschino. Keep it on the ice and serve as cold as possible.

109.—Chateaubriand Bombe (*Bombe à la Chateaubriand*).

Prepare $1\frac{1}{2}$ pints of vanilla custard (Nos. 1 to 4), put the milk to boil with $4\frac{1}{2}$ ounces of castor sugar and 1 pod of vanilla split in shreds; let this come to the boil, and remain on the side of the stove in the pan covered up for about 15 minutes, not boiling; then mix it on to 12 raw yolks of eggs and thicken over the fire. Divide the custard into two parts; put to one part a few drops of essence of vanilla and 1 tablespoonful of orange flower water, and colour it with apple green to the colour of pistachio, and tammy; it is ready then to freeze, and when partly frozen put about 4 tablespoonfuls of whipped cream, sweetened with half a teaspoonful of castor sugar. Put 3 ounces of blanched sweet almonds in a sauté pan, with half an ounce of fresh butter and 1 ounce of castor sugar; make these quite a deep brown over the fire, and then pound them quickly in the mortar till smooth; mix them with the other part of vanilla custard, and pass through the tammy; when frozen, add cream as to the other part of the custard, and freeze. Arrange the two ices thus prepared in a fancy mould in layers, or the mould can be entirely lined with the green, and the centre filled with the brown ice. Freeze for 2 hours in the cave.

110.—Ginger Bombe (*Bombe au Gingembre*).

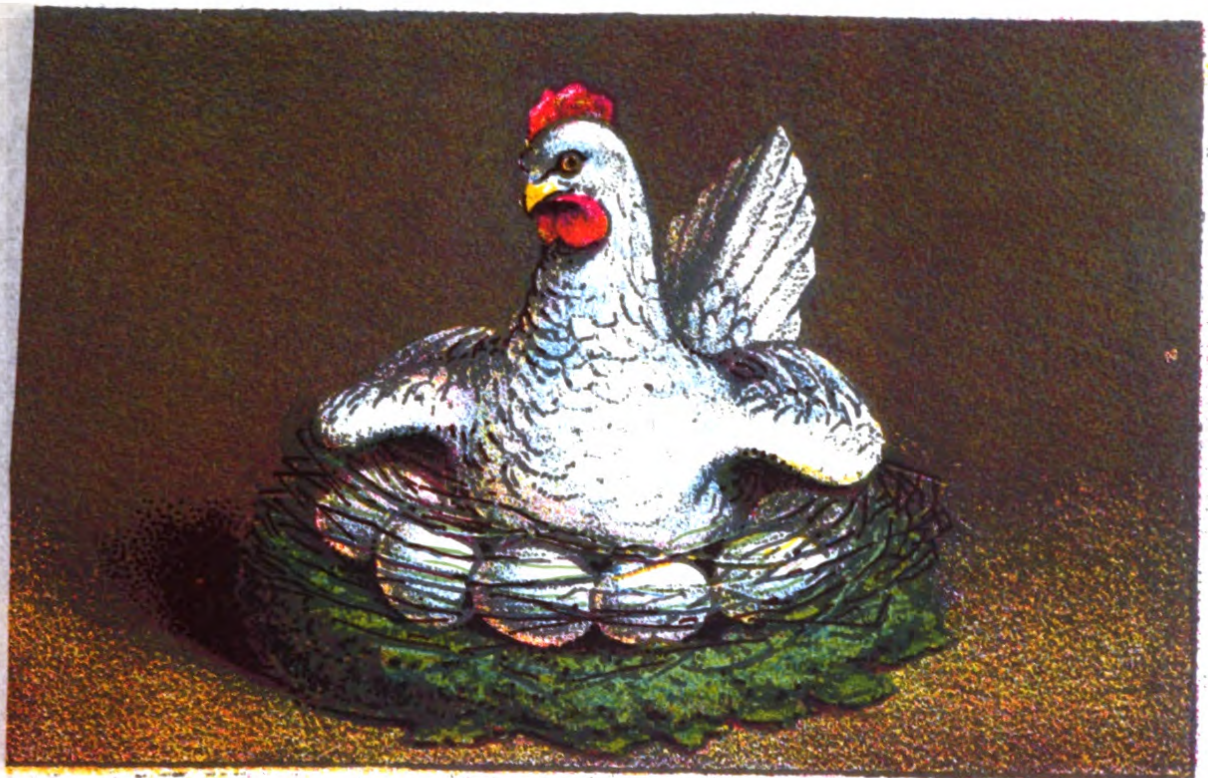
Prepare a custard made with half a pint of milk, boiled with 1 lemon-peel and 3 ounces of castor sugar; when the milk boils, mix it on to 4 raw yolks of eggs and as much ginger as will cover a threepenny piece, thicken over the fire and tammy, then add the juice of 1 lemon and 6 drops of vanilla essence, and when cool freeze; when partly frozen, add half a pint of whipped cream sweetened with a saltspoonful of castor sugar; line the bombe mould with this, and have 3 ounces of preserved ginger cut in dice and put in the centre; fill up with more custard, and freeze for $1\frac{1}{2}$ hours in the cave. Turn out and serve on a napkin or dish-paper.

111.—Bartlett Pudding (*Pouding à la Bartlett*).

Peel and cut up in thin slices 6 ripe Bartlett pears, cook them in 1 pint of water with the juice of 2 lemons, 6 ounces of sugar; when tender, drain them on a sieve and pass the fruit through a tammy or fine hair sieve; mix with this 2 ounces of pine-apple cut fine, 2 ounces of dried cherries, and half a pint of thick cream, and freeze; when partly frozen, have ready to mix with it the whipped whites of 3 eggs, to which have been added 2 ounces of sugar, cooked to caramel. For this, put the sugar to boil with a quarter of a pint of water, and when cooked mix it with the eggs and add to the frozen mixture, and continue the freezing,

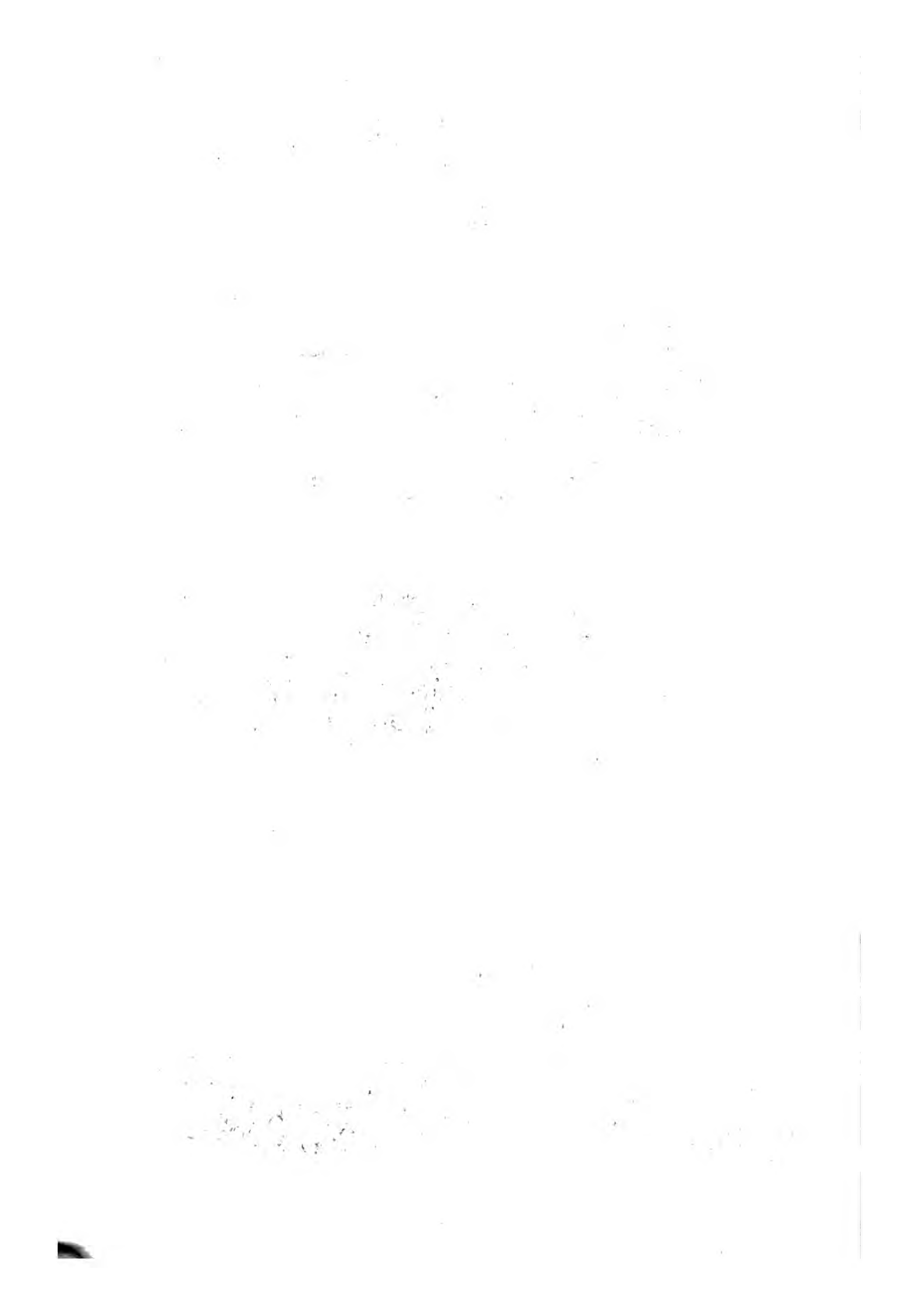


MOULDS FOR THESE DESIGNS



RAPHAEL THOMSON, LITH. 69c WELLS ST., OXFORD ST. W.

MOULDS FOR THESE DESIGNS CAN BE HAD OF A.B. MARSHALL



and mould. The syrup from the pears must be used for the sauce for serving round the pudding. Prepare it as follows: Whip the white of 1 egg and mix it with 2 tablespoonfuls of whipped cream, half a glass of maraschino syrup (p. 62); add the pear syrup and cool over ice. When the pudding is turned out, pour the sauce over it and serve.

112.—Plombière of Strawberries (*Plombière de Fraises*).

Put 1 pint of thick cream in a pan with the raw yolks of 12 eggs, a tiny pinch of mixed spice, and half a pound of castor sugar; stir together on the stove, and when nearly boiling add to it 1 pint of the pulp of fresh strawberries which has been passed through the tammy cloth, a little carmine, half a teaspoonful of essence of vanilla, and a wine-glass of brandy; freeze and mould, and leave in the ice cave for 2 hours; then dip in cold water, and turn out on a napkin or dish-paper.

113.—Muscovite of Oranges (*Moscovite d'Oranges*).

Put half a pound of loaf sugar with the peel of 8 or 10 oranges, a quarter of an ounce of Marshall's gelatine, and pour over them 1 pint of boiling water and a little saffron yellow; let this stand till cool, then mix the juice of the oranges to it and strain through the tammy, and add a little maraschino or brandy to flavour. Pour into a mould and freeze for about

2 hours in the cave; turn out as in the last recipe. This can be served with whipped cream sweetened and flavoured.

114.—Muscovite of Strawberries (*Moscovite de Fraises*).

Pass 1 pound of ripe strawberries through the tammy, add 6 ounces of castor sugar, 1 pint of warm water, in which has been dissolved a quarter of an ounce of Marshall's finest leaf gelatine, the juice of 1 lemon, a little carmine, and a little noyau; pour into a mould, and put to freeze for about 2 hours in the cave. To turn it out, put the mould into cold water for a few seconds. This can be served with cream or fresh strawberries, mixed with a little syrup. Colour to the fruit.

115.—Little Soufflés of Cheese (*Petits Soufflés de Fromage Glacés*).

Three tablespoonfuls of grated Parmesan cheese, 2 ditto of gruyère, little cayenne, half a pint of whipped cream, and rather more than a quarter of a pint of aspic jelly. Mix and fill up the cases (see No. 102), and freeze in the cave for 1 hour. Serve with browned bread-crumbs on the top.

116.—Iced Spinach à la Crème (*Epinards Glacées à la Crème*).

Put 2 or 3 handfuls of spinach in cold water with salt, and a very tiny pinch of soda; let it come to the

boil; strain off and press the water from it. Boil half a pint of milk and stir it on to 4 yolks of eggs, and put it on the stove again to thicken—don't let it boil; add a little apple green to colour it, and to half a pint of the custard add a small dessert-spoonful of castor sugar and a pinch of salt; mix with the spinach, pass through the tammy, and freeze; add, when partly frozen, half a teacupful of whipped cream sweetened with a very slight dust of castor sugar. Freeze dry and mould in a Neapolitan box in the cave for about $1\frac{1}{2}$ hours; then cut out in cutlet shapes. Dish on a border of iced cream, and iced cream for the centre; for this use 1 pint of cream, 1 dessert-spoonful of castor sugar, ditto of orange flower water, and a few drops of vanilla. Freeze dry and mould in a border mould.

117.—Soufflés of Curry à la Ripon (*Petits Soufflés de Kari à la Ripon*).

Fry in about 2 ounces of fresh butter, 2 onions sliced, 2 sour apples, sprig of thyme, 2 bay leaves, sprig of parsley, about 1 ounce of cocoanut and 6 almonds blanched; to this add a raw or cooked sole or whiting. Fry all until a good golden colour, then add half a teaspoonful of curry powder, half a teaspoonful of curry paste, half a teaspoonful of tamarinds, little salt, and juice of 1 lemon; cover then with milk and cook till tender, add a little saffron yellow to

colour. Take the meat from the fish-bone and pound, and pass through a tammy cloth ; add a quarter of a pint of this purée to a good quarter of a pint of whipped aspic and half a pint of whipped cream ; whip well together. Freeze in cases (see No. 102) in cave for $1\frac{1}{2}$ hours. When serving, garnish with prawns.

Aspic Jelly for No. 117.

Dissolve 2 ounces of Marshall's finest leaf gelatine (p. 64) in a quart of boiling water over the fire with 20 peppercorns, the juice of a lemon, a dessert-spoonful of salt, a small teacupful of vinegar, 1 onion, a little fresh tarragon (or a tablespoonful of tarragon vinegar), and a couple of bay leaves. Clear with the whites and shells of 2 eggs ; strain off when it boils.

All Moulds, etc., mentioned in the following pages are kept in stock, and can be had wholesale and retail at 30, MORTIMER STREET, W.

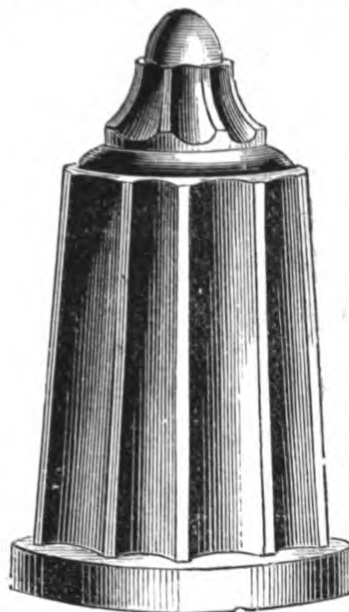
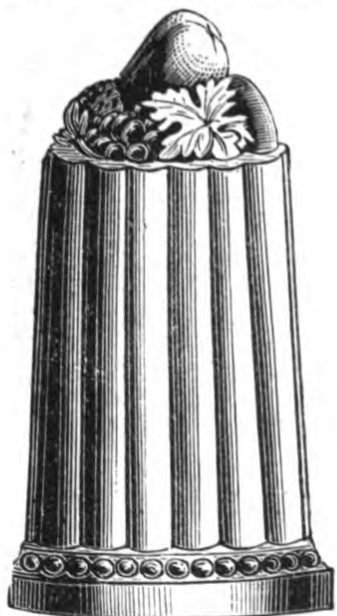
MOULDS FOR ICE PUDDINGS.

All Ice Moulds are made in reputed measure,

PILLAR MOULDS.

No. 1.—FRUIT TOP.

No. 2.—FLUTED TOP.

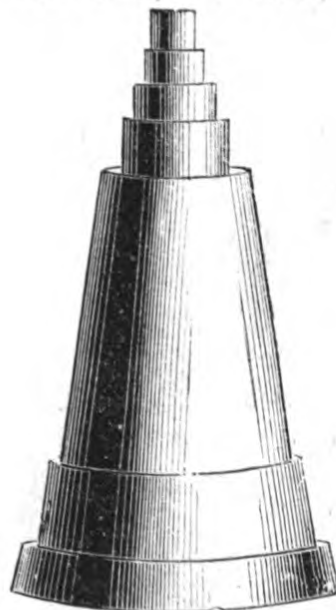
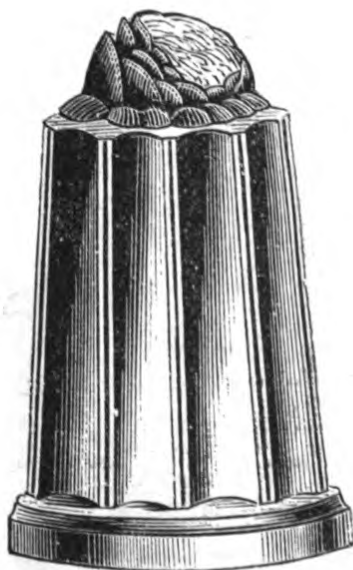


$\frac{1}{2}$ 1 $1\frac{1}{2}$ 2 3 pints.
8s. 9s. 6d. 10s. 6d. 12s. 6d. 16s. each.

$\frac{1}{2}$ 1 $1\frac{1}{2}$ 2 pints.
8s. 6d. 9s. 6d. 10s. 6d. 12s. 6d. each.

No. 3.—ROSE TOP.

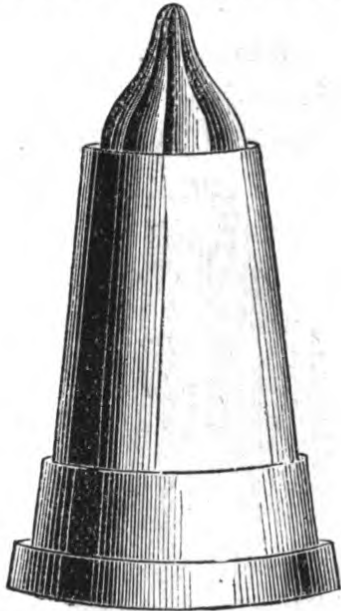
No. 4.—STEP TOP.



1 $1\frac{1}{2}$ 2 pints.
9s. 6d. 10s. 6d. 12s. 6d. each.

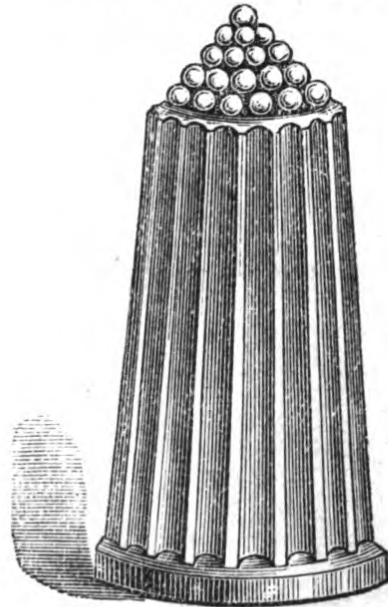
$\frac{1}{2}$ 1 $1\frac{1}{2}$ 2 pints.
7s. 6d. 8s. 9d. 10s. 3d. 11s. 6d.
3 pints, 15s. 3d. each.

No. 5.—FLUTED TOP.



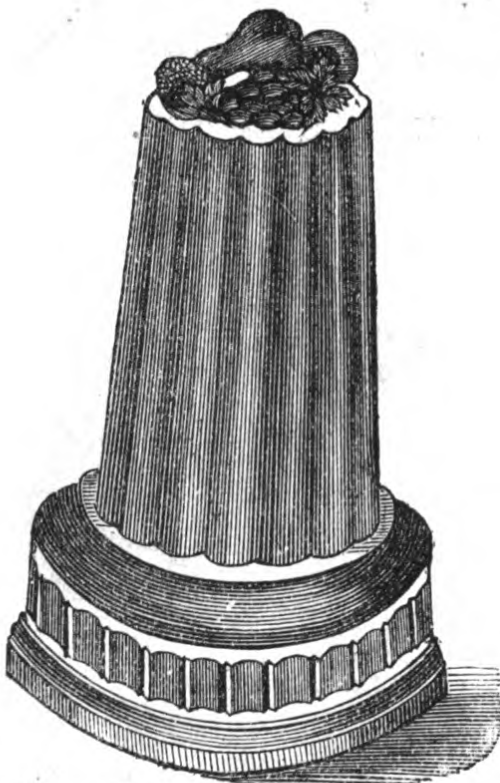
$\frac{1}{2}$ 1 $1\frac{1}{2}$ 2 pints.
7s. 6d. 8s. 9d. 10s. 3d. 11s. 6d. each.

No. 6.—CHERRY TOP.



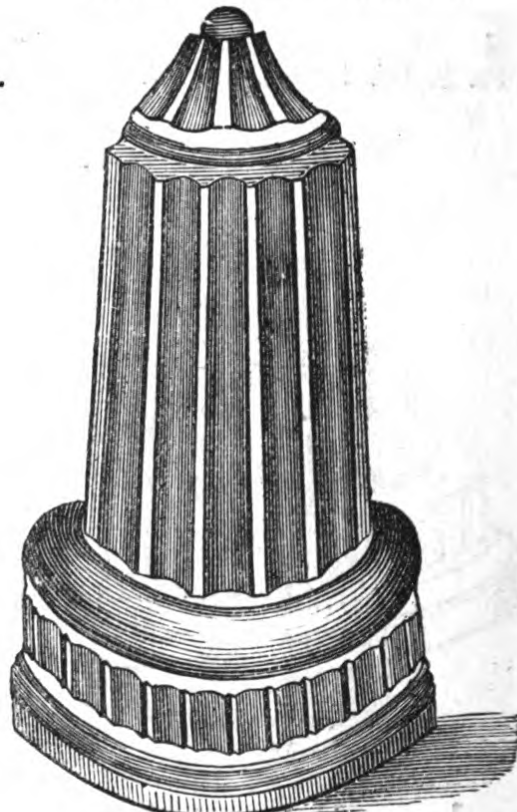
1 $1\frac{1}{2}$ 2 pints.
9s. 6d. 10s. 6d. 12s. 6d. each.

No. 7.—WITH PLINTH.



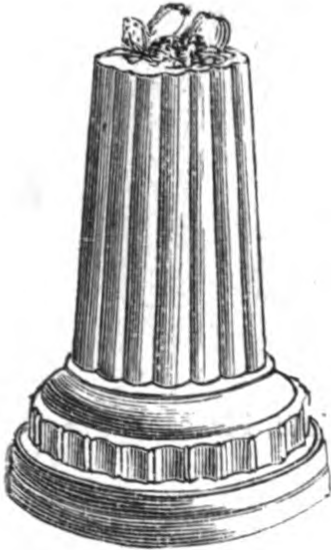
2 pints, 13s. 6d. each.
3 " 16s. "

No. 8.—WITH PLINTH.



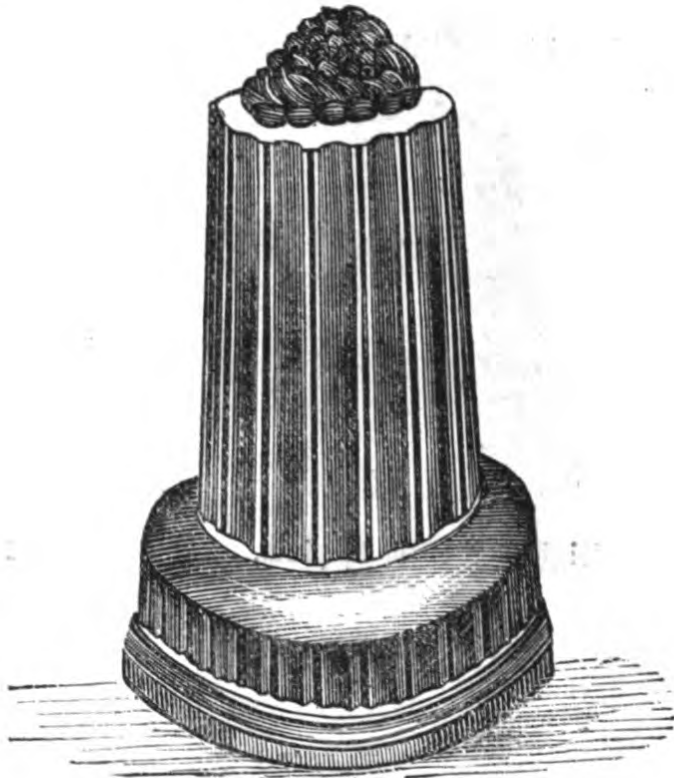
2 pints, 13s. 6d. each.
3 " 16s. "

No. 9.—VERY ORNA-
MENTAL PLINTH.



2 pints, 13s. 6d. each.
3 „ 16s. „

No. 10.—ROSE TOP.



2 pints, 13s. 6d. each.
3 „ 16s. „

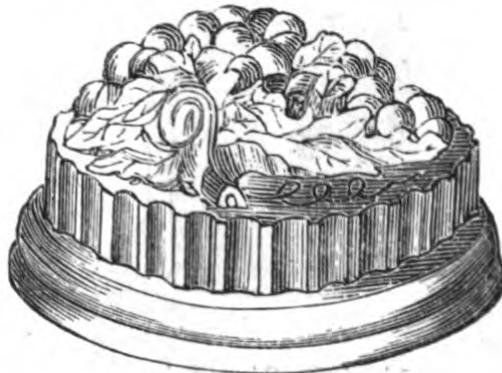
FANCY SHAPES.

No. 11.—REGISTERED.



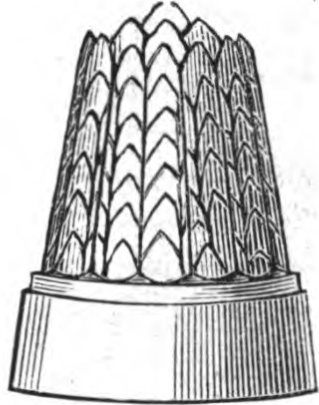
1 pint, 10s. 6d. each.
2 pints, 14s. „

No. 12.—GRAPE.
(Very bold and handsome.)



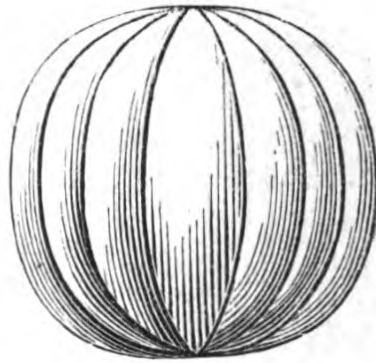
2 pints, 16s. each.
3 „ 18s. „
4 „ 20s. „

No. 13.—ASPARAGUS,



Height 5 inches, $1\frac{1}{2}$ pints,
15s. 6d. each.

No. 14.—PLAIN MELON.



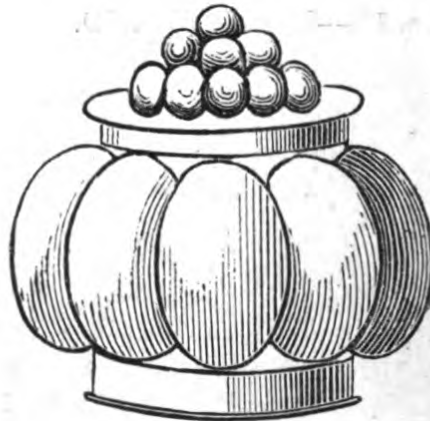
$1\frac{1}{2}$ pints, 16s. each.

No. 15.—SMALL BASKET.



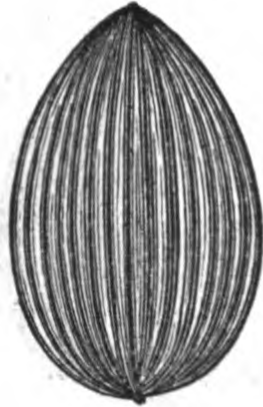
$1\frac{1}{2}$ pints, 21s. each.

No. 16.—CHERRY TOP.



1 quart, 22s. 6d. each.

No. 17.—OVAL MELON.



7 inches long, 18s. 9d. each.

No. 18.—FRUIT BASKET.



1½ pints, 20s. each.

No. 19.—BASKET OF FRUITS.



Very handsome. 3 pints, 26s. each.

No. 20.—WHEATSHEAF.



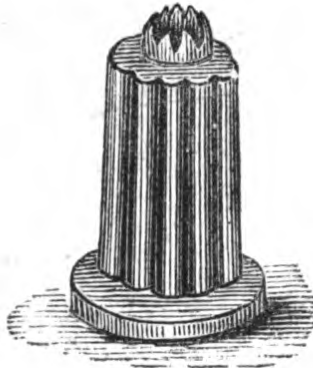
8 inches high, 1 quart, 20s. each.

No. 21.—STAR
TOP.



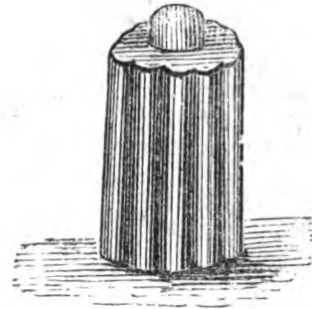
3s. 9d. each.

No. 22.—SMALL
PILLAR MOULD.



4s. each.

No. 23.—SMALL
PILLAR.



4s. each.

No. 24.



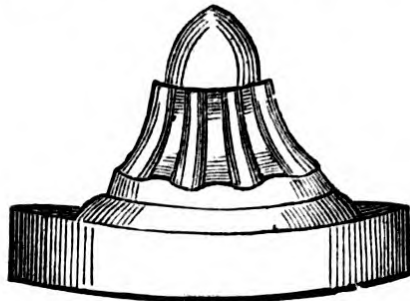
No. 1	2s. 9d. each.
„ 2	3s. 6d. „
„ 3	4s. 6d. „

No. 25.



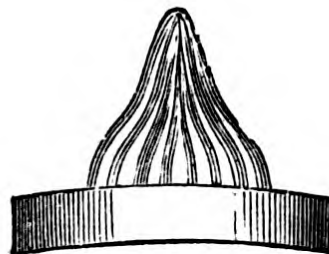
No. 1	2s. 9d. each.
„ 2	3s. 6d. „
„ 3	4s. 6d. „

No. 26.—FLUTED TOP.



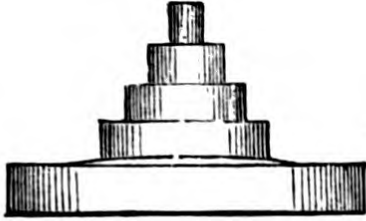
No. 2	3s. 6d. each.
„ 3	4s. 6d. „

No. 27.



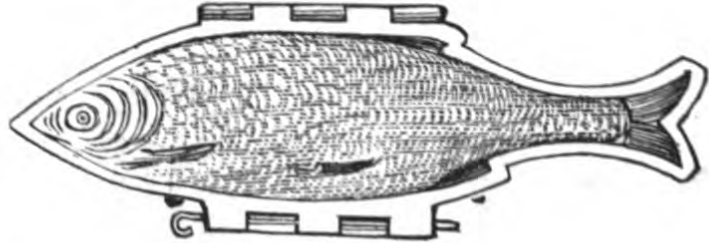
No. 2	3s. 6d. each.
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No. 28.—STEP TOP.



No. 1 2s. 9d. each.
 „ 3 4s. 6d. „

No. 29.—FISH.



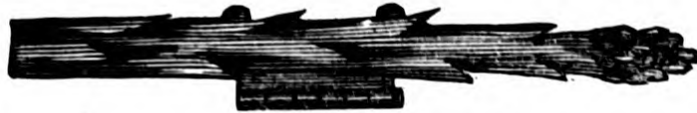
Registered.
 9s. 6d. each.

No. 30.—CUCUMBER.



12½ inches long, 13s. 6d. each.

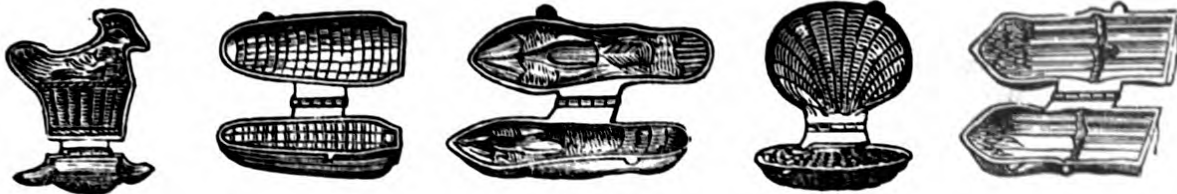
No. 31.—ASPARAGUS.



8½ inches long, 3s. each.

No. 32.—GARNISHING OR DESSERT ICE MOULDS.

Grapes, Lemon, Artichoke, Gherkin, Strawberry, Peach, Plum, Pear,
 Currant, Corn, Orange, Apricot, Fish, Oyster, Duck, Apple,
 and many others.

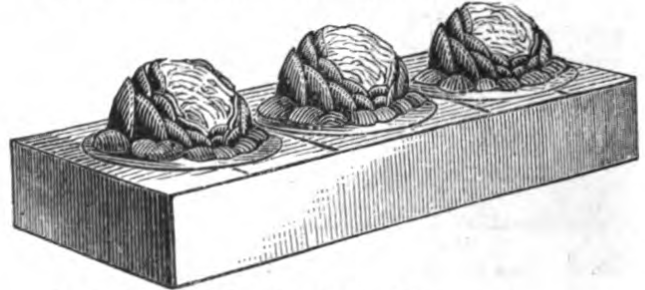


1s. 9d. each.

NEAPOLITAN ICE MOULDS.

No. 33.—TIN.

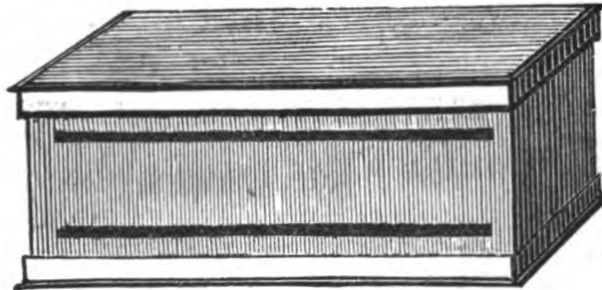
No. 34.—ROSE TOP (PEWTER).



7 in. by 3½ in. by 1¾ in. 2s. 6d. each.

8½ in. by 3½ in. by 5¼ in. 16s. each.

No. 35.—PEWTER.

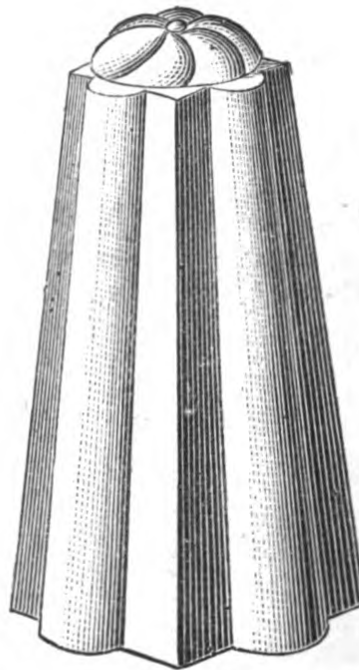
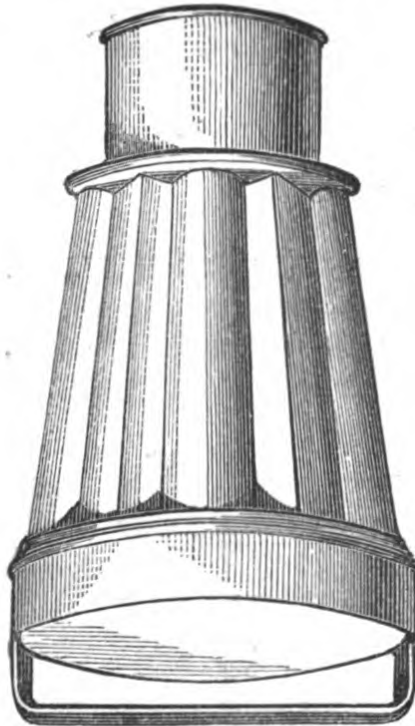


No. 1 8s. 6d. each.

No. 2 12s. each.

TIN ICE MOULDS.

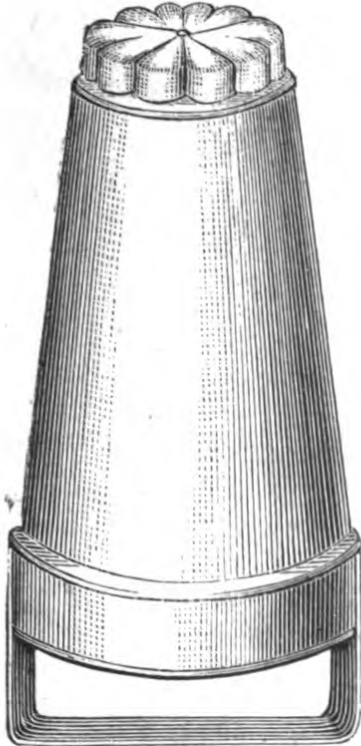
No. 36.—ICE PUDDING, SHOWING SHAPE PRODUCED.



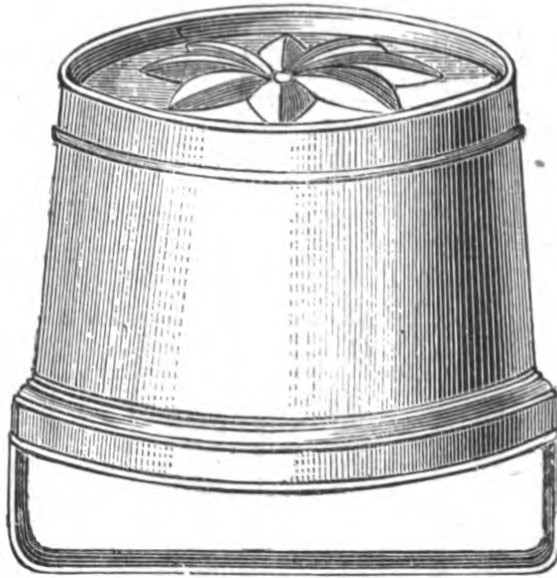
No. 1 1 pint, 4s. 8d.
 „ 2 1½ „ 5s. 0d.
 „ 3 2 „ 5s. 4d.

No. 4 3 pints, 6s. 8d.
 „ 5 4 „ 8s. 9d.

No. 37.



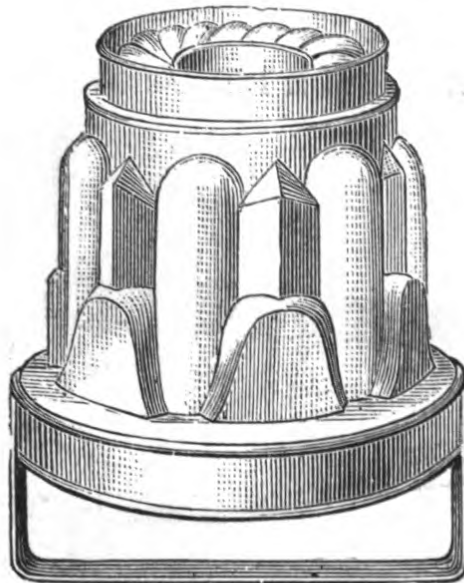
No. 38.



No. 1	1 pint,	4s. 0d.
„ 2	1½ „	4s. 4d.
„ 3	2 „	4s. 8d.
„ 4	3 „	6s. 0d.
„ 5	4 „	6s. 8d.

No. 1	1 pint,	2s. 8d.
„ 2	1½ „	2s. 11d.
„ 3	2 „	3s. 2d.
„ 4	3 „	3s. 6d.

No. 39.

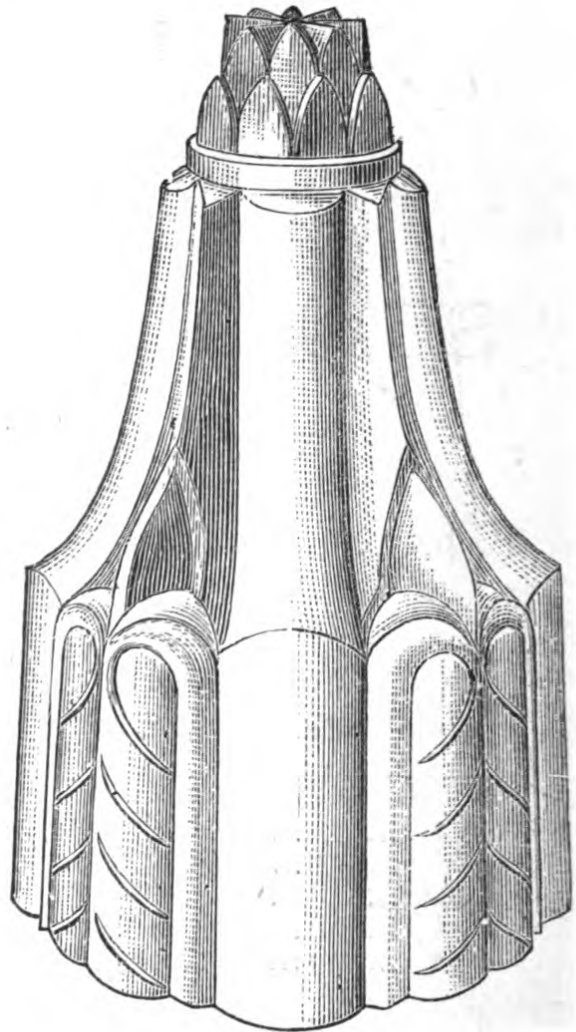
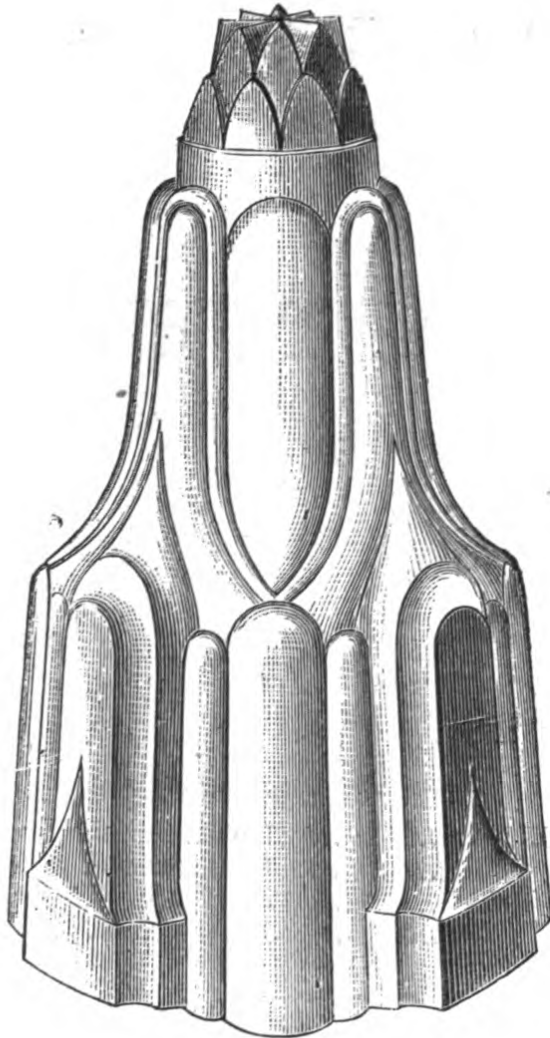


No. 1	1½ pints,	4s. 4d.	No. 2	3 pints,	5s. 4d.	
No. 3	4 pints,	6s. 4d.						

No. 40.

54

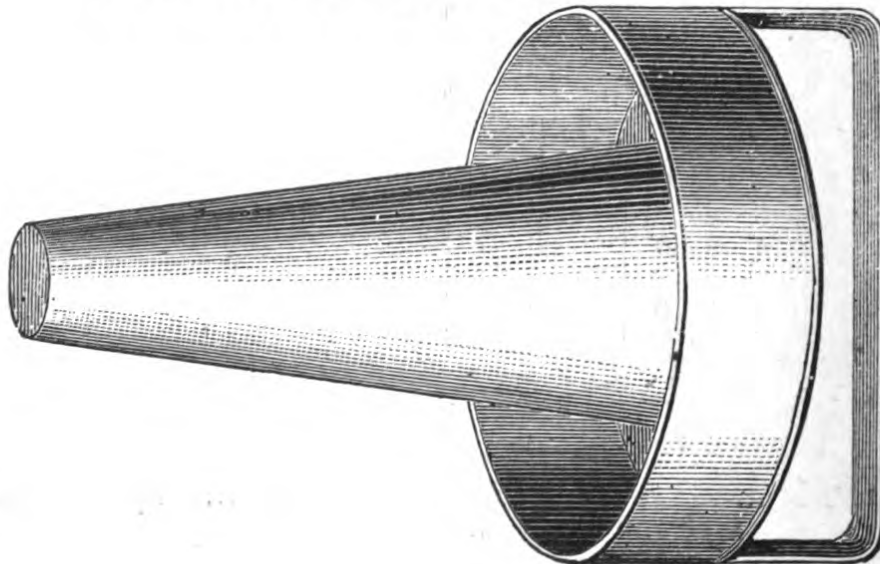
No. 41.



10s. each.

10s. each.

COVER AND PIPE FOR ABOVE MOULDS.



ICE POTS

(PEWTER AND ZINC),

AND

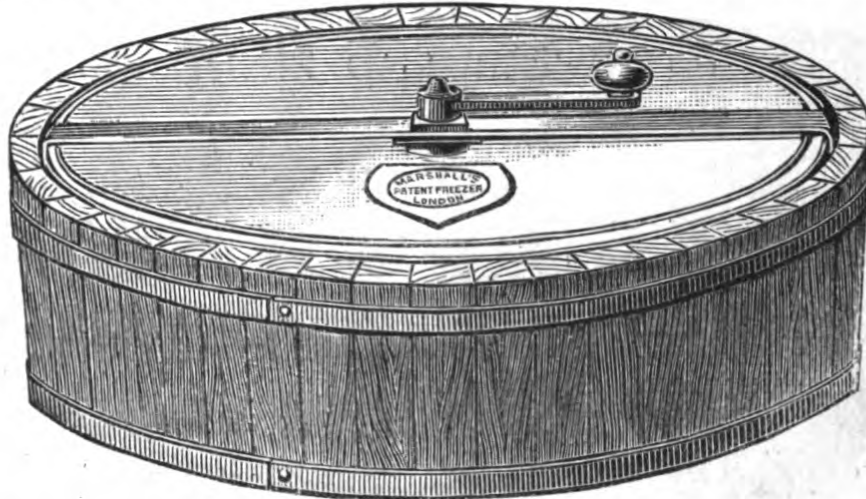
SUPERIOR OAK TUBS

WITH GALVANIZED HOOPS.

MADE OF WELL-SEASONED OAK AND VERY STRONG.

Sizes of Ice Pots.	ICE POTS.		OAK TUBS.		
	Pewter.	Zinc.	Round. For 1 Ice Pot.	Oval. For 2 Ice Pots.	Round. For 3 Ice Pots.
	£ s. d.	£ s. d.	£ s. d.	£ s. d.	£ s. d.
2 pints	0 8 0	0 6 6	0 4 6	0 8 0	0 8 0
4 „	0 13 0	0 7 6	0 5 6	0 10 0	0 9 6
6 „	0 19 6	0 8 6	0 6 6	0 12 6	0 11 0
4 quarts	1 3 0	0 9 6	0 8 0	0 16 6	0 12 6
6 „	1 13 0	0 11 6	0 9 0	1 2 0	1 1 0
8 „	2 9 6	0 13 0	0 10 6	1 3 6	1 5 0
10 „	2 18 6	0 15 6	0 12 0	1 6 0	1 8 0
12 „	3 6 6	0 18 0	0 15 0	1 8 0	1 11 6
16 „	4 3 0	1 3 0	1 1 0	1 14 6	1 17 6
20 „	5 0 0	1 10 0	1 3 6	2 4 0	2 0 0

BY ROYAL LETTERS PATENT.
MARSHALL'S PATENT FREEZER.

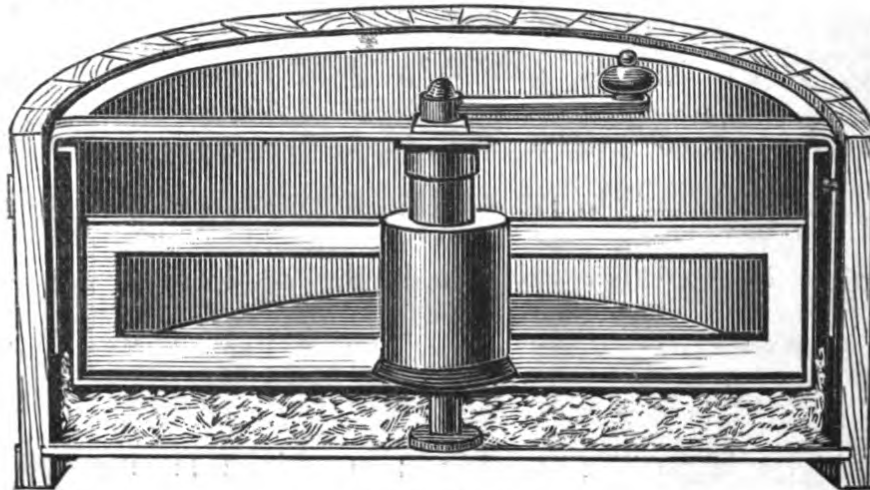


Complete View.

IS PRAISED BY ALL WHO KNOW IT FOR
CHEAPNESS in first cost. **CLEANLINESS** in working.
ECONOMY in use. **SIMPLICITY** in construction.
RAPIDITY in Freezing.

NO PACKING NECESSARY. **NO SPATULA NECESSARY.**
Smooth and delicious Ice produced in 3 minutes.

SIZES—No. 1, to freeze any quantity up to one qt., £1 5 0.
 No. 2, for two qts., £1 15 0. No. 3, for four qts., £3 0 0. No. 4,
 for six qts., £4 0 0. Larger sizes to order.

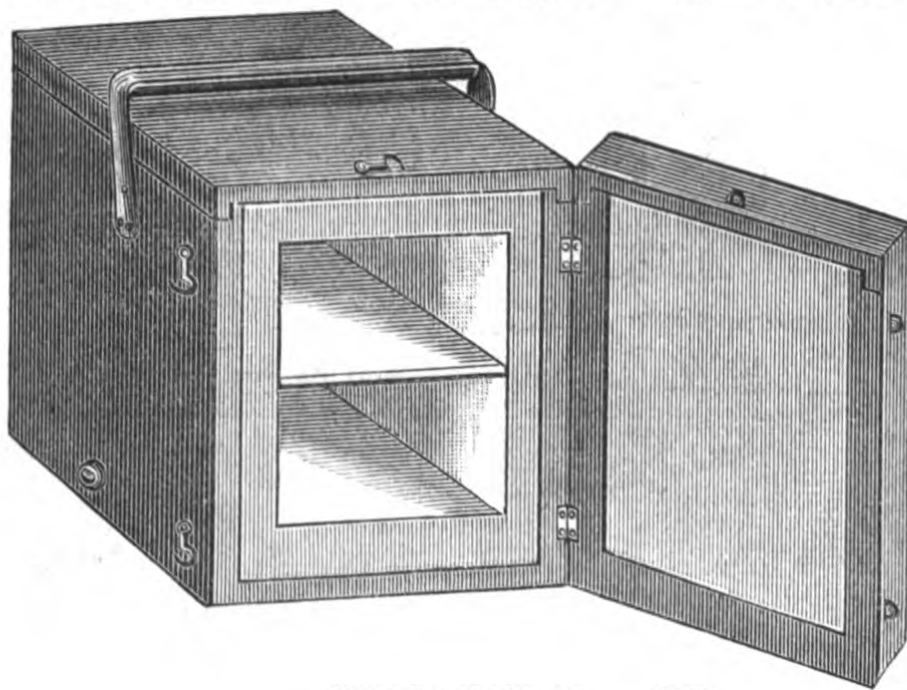


Vertical Section.

Showing the fan inside, which remains still while the pan revolves and scrapes up the film of ice as it forms on the bottom of the pan. The ice and salt is also shown *under* the pan; there is no need to pack any round the sides.

Can be ordered direct from **MARSHALL'S SCHOOL OF COOKERY,**
 or through any Ironmonger.

BY ROYAL LETTERS PATENT.
MARSHALL'S PATENT ICE CAVE.



Charged ready for use.

USES.

FOR SETTING ICE PUDDINGS without the use of grease or chance of brine entering, and without the expense of special moulds. Ice puddings when moulded can be turned out and kept ready for use at any minute, so that the ice can be made and held ready before commencing to serve the dinner if necessary.

FOR FREEZING SOUFFLÉS it offers great advantages, as the progress of freezing can be examined from time to time. The soufflés can always be kept ready for use.

FOR INVALIDS to have always at hand a supply of ice or iced food or drink, or for food or drink to be kept hot for any length of time. It is especially useful in nurseries, in the latter respect.

FOR CONFECTIONERS to send out ice puddings, etc., quite ready for serving; for keeping ice creams, etc., ready for selling.

FOR KEEPING ICES during Balls, Evening and Garden Parties, and for taking ice creams, etc., to Races, Picnics, etc.

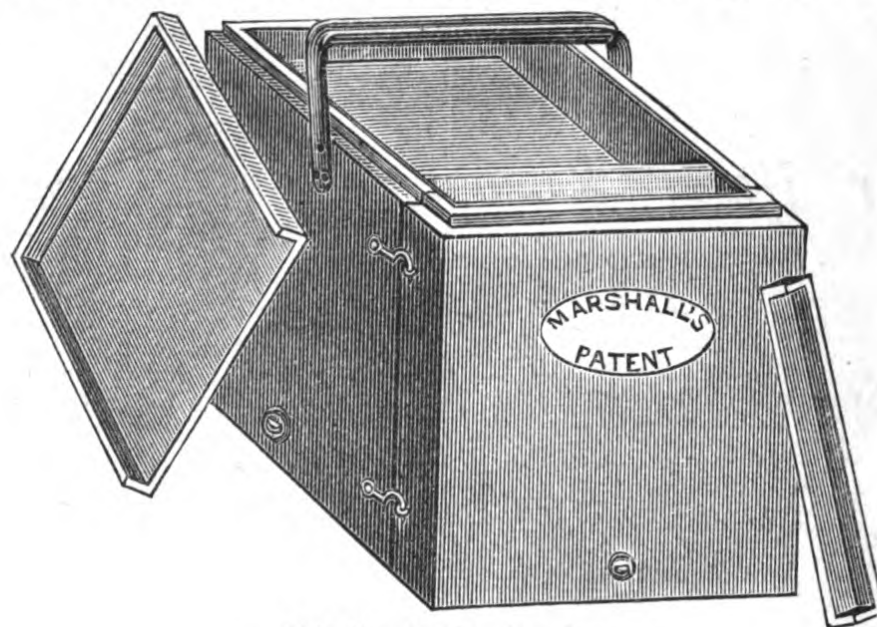
AND FOR REFRIGERATORS GENERALLY.

SIZE No. 1 will hold one quart mould. Size 2, two quart moulds. Size 3, four quart moulds. Size 4 will hold six large champagne bottles. Sizes No. 2 and upwards can be used for icing mineral waters, etc., and kept in dining, smoking, and billiard rooms.

PRICES.

No. 1, £1 11s. 6d. No. 2, £2 2s. No. 3, £3 3s. No. 4, £4 4s. Larger and special sizes to order.

BY ROYAL LETTERS PATENT.
MARSHALL'S PATENT ICE CAVE.



Lid off ready for charging.

When the front door is closed the apparatus has the appearance of a cabinet which can be lifted by a handle fixed to the sides and passing over the top. When the door is open, nothing is seen except the internal cave and its contents (see page 57).

If the interstices between the cave and the metal casing be properly filled with a mixture of two parts ice and one of salt, so great is the cold produced in the internal cave that it will freeze a quantity of water placed in the inner cave into a solid mass, and the temperature produced will stand for some hours at 32 degrees of frost. If instead of ice and salt only ice be used, the temperature in the cupboard will remain at freezing point.

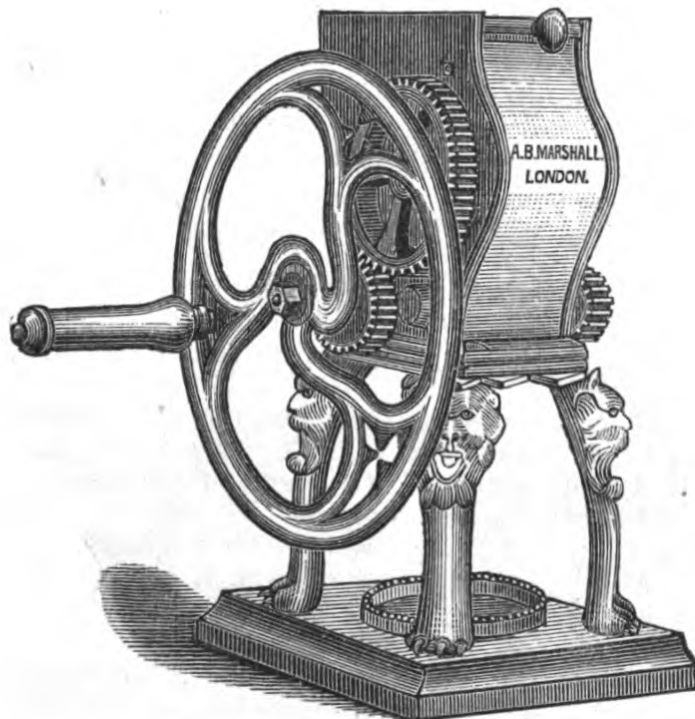
Though Ice Cave has been the name given to this invention, it can also be used for keeping food, etc., hot. By filling the space between the metals with boiling water, a high degree of temperature is maintained in the cupboard. The machine was charged with boiling water at 4 p.m., and a vessel containing water at 140 degrees was placed in the cupboard. At 10 p.m. this water stood at 115 degrees, and at 8 a.m. on the following morning, or after sixteen hours in a cold room in November, it stood at 80 degrees.

Both on the body of the machine and on the door there is a screw plug fixed, by means of which the brine, water, etc., can be drawn off from between the metals, thus rendering it possible to recharge the machine without disturbing the contents of the cupboard. It will be perceived, therefore, that by recharging the machine when necessary a high or low degree of temperature can be maintained for any length of time whatever.

IMPROVED ICE BREAKER.

No. 1.

*For Hotel Keepers, Confectioners,
Wine Merchants,
Refreshment Rooms, Ships' Cabins,
Butlers' Pantries, etc., etc.*



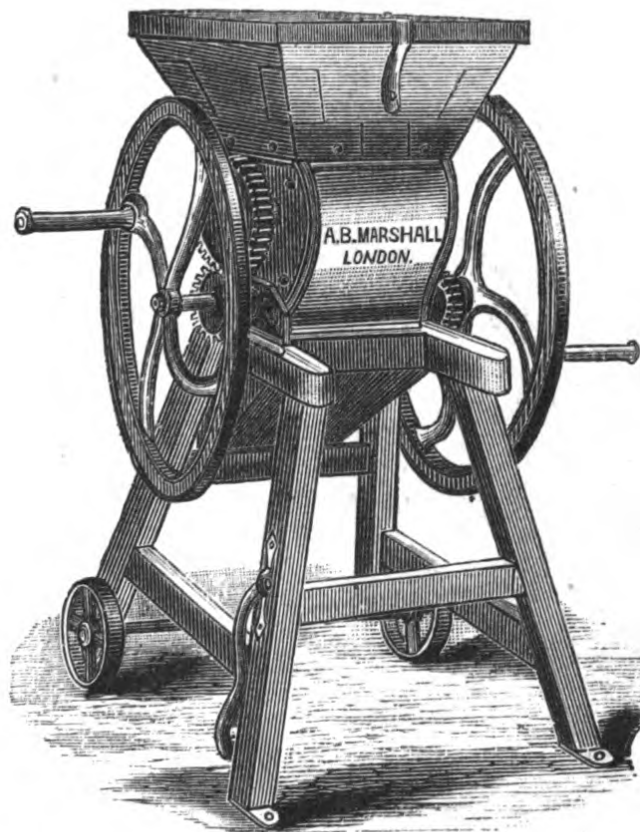
Size A.—Price £5; with Drawer, £5 10s.

„ B.—Price £6; „ „ £6 10s.

IMPROVED ICE BREAKER.

No. 2, OPEN FRAME.

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Fishing Smacks, Refreshment
Contractors, Ice Cream Makers,
etc., etc.*

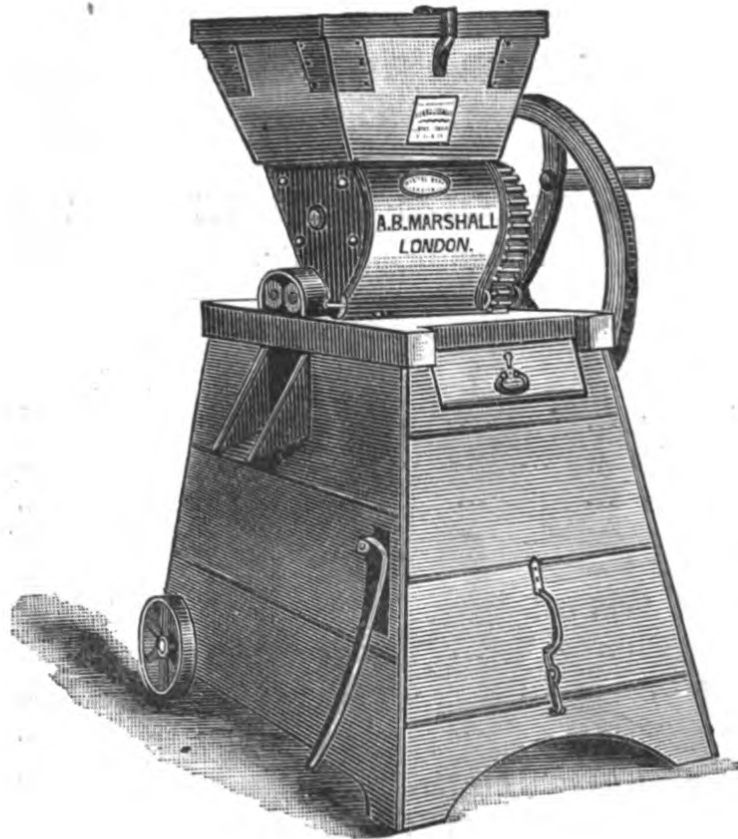


Sizes	A	B	C	D	E
Prices	£9 9s.	£10 10s.	£11 11s.	£13 13s.	£14 14s.
Crushing power per hour	2	3	4	6	8 tons.

IMPROVED ICE BREAKER.

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This has a store underneath, about 4ft. 6in.
by 2ft. 3in., and a drawer in front.



Sizes	A	B	C	D	E
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Crushing power per hour	2	3	4	6	8 tons.

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Red Currant, *Orange.*

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Strawberries	1	6	„
Greengages	1	6	„
Cherries	1	6	„
Ditto, without stones	2	0	„
Pears, white or red	1	6	„
Currants, ditto	1	6	„
Apricots	2	0	„
Sliced Pine	2	0	„
Peaches, peeled	2	6	„

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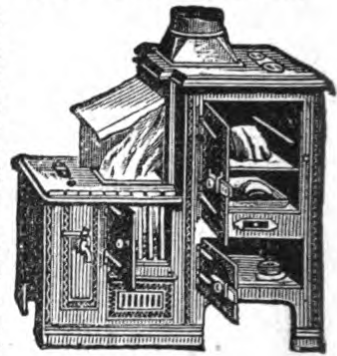
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