Jams and Marmalades as used in England
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Being a Little Book of Recipes from our British Cousins presenting some new suggestions for serving

Beech-Nut Jams, Jellies Marmalades and Preserves

Published by Beech-Nut Packing Company Canajoharie, New York
THE Beech-Nut Delicacies comprise the following:

- Tomato Catsup
- Oscar's Sauce
- Sliced Bacon
- Peanut Butter
- Sliced Beef
- Beans with Tomato Sauce
- Whole Figs
- Red Currant Jelly
- Black Currant Jelly
- Grape Jelly
- Crab Apple Jelly
- Quince Jelly
- Apple Jelly (Spitzenburg)
- Guava Jelly
- Strawberry Jam
- Peach Jam
- Fig Jam
- Concord Grape Jam
- Raspberry Jam
- Blackberry Jam
- Plum Jam
- Orange Marmalade
- Grape Fruit Marmalade
- Rhubarb Marmalade
- Cranberry Sauce
- Pineapple Preserve (Shredded)
- Spiced Plum Preserve
- Cherry Preserve
- Granulated Gelatine
- Imported Olive Oil
- Cider Vinegar
- Prepared Mustard
From an Englishwoman

"With such wonderful jams and marmalades—why doesn’t the American woman serve some of our delicious tea-dishes and sweet desserts?" asked a prominent English woman who had become acquainted with Beech-Nut Delicacies. "You are adopting our English breakfast of tea, toast and marmalade, but we have so many delectable ways of using these conserves that are never seen in America."

We asked her to send us some of the best-liked of the English jam and marmalade dessert recipes; we were sure our patrons would be interested in them.

The recipes she selected are printed in this little pamphlet.

Women in all parts of the country have tried these dishes and are most enthusiastic in their praise—finding them a welcome addition to the home table, as well as affording a pleasing variety for their social menus."
Publisher’s Note


From its start in a few exclusive New York Tea-Rooms, Beech-Nut Peanut Butter as a luncheon delicacy has spread to every City in the country.

We have just printed a little book with thirty-eight recipes. Among them:

From Mary Elizabeth (291 Fifth Avenue; 392 Fifth Avenue)—Beech-Nut Orange Salad.

From Colonia Tea-Room (Ida L. Frese, 400 Fifth Avenue)—Beech-Nut Pineapple Salad.

From The Fernery (Sally Tucker, 22 East Thirty-third Street)—Beech-Nut Cheese Sandwich.

From Vanity Fair Tea-Room (Jean Carson, Fortieth Street, opposite New York Public Library)—Beech-Nut Watercress Sandwich.

From The Garden Tea-Room (Ada Mae Luckey, Twenty-first Street)—Beech-Nut Grape Salad.

From Ye Olde English Coffee House (Alice Aren-cibia, 20 West Forty-third Street)—Beech-Nut Pimento Sandwich.

Further recipes for sandwiches, salads, entrees, desserts, and confections from other cities.

A copy of this book may be had by any purchaser of a jar of Beech-Nut Peanut Butter by leaving name and address with grocer; or send direct to the Beech-Nut Packing Company, Canajoharie, N. Y.
Queen Sandwich Cake

Four eggs
Six ounces of granulated sugar
Peel of one lemon
Four ounces of flour

Put the eggs in a stew-pan with the finely chopped peel of one lemon and the sugar. Whip these together over boiling water until just warm; then take off and whip until cold and like thick cream. Mix into it by degrees the flour which has been sifted and warmed. Put the mixture into a sauté pan well buttered, and cook for twenty minutes. Then turn out of the pan and when cold cut in two slices. Use jam or marmalade for a spread between the slices. Ice it with coffee butter icing and arrange here and there a few walnut halves.

Coffee Butter Icing. Ten ounces of confectionery sugar and one-quarter pound butter worked together until smooth. Add a teaspoonful of coffee essence and stir to the consistency of cream.

Beech-Nut Orange Marmalade
Beech-Nut Strawberry Jam
Sandwich Cake

Two eggs
One teaspoon baking powder
Weight of two eggs in granulated sugar and flour

Beat the eggs and sugar for ten minutes, then stir in the flour and baking powder and bake in a rather large cake tin. When done, cut in two and spread jam between. Ice with white or pink icing and sprinkle with small candies or cocoanut and decorate with glacé cherries.

Beech-Nut Plum Jam
Beech-Nut Blackberry Jam
Beech-Nut Grape Jam
Marmalade Mound

Three-quarters cup boiling water
One tablespoon lemon juice
One-quarter package gelatine
One-quarter cup cold water

SOAK the gelatine for five minutes in cold water and dissolve in hot water. Stir in one glass of marmalade and the lemon juice. Stir now and then until it begins to thicken, then pour into a mould. Serve with cream. Raspberry or strawberry jam may also be used in this way.

Beech-Nut Orange Marmalade
Beech-Nut Raspberry Jam
Beech-Nut Grape Jelly
Jubilee Soufflé

One half pint milk
Two small eggs
Vanilla
Gelatine

Put a layer of strawberry jam in the bottom of a dish, then a layer of custard made with half a pint of milk, two small eggs, a little vanilla, and gelatine enough to set. Over this put a good layer of whipped cream flavored with vanilla. Sprinkle grated chocolate on top. A favorite sweet for luncheons and meat teas. May be served either very cold or at room temperature.

Beech-Nut Strawberry Jam
Beech-Nut Orange Marmalade
Beech-Nut Peach Jam
Marlborough Roll

Three eggs
One-half teaspoon baking powder
Weight of three eggs in sugar and flour

Beat the sugar and yolks for ten minutes, add the sifted flour and the baking powder. Then the whites stiffly beaten and mix in lightly. Spread evenly on buttered and papered tins, drawing the mixture well to the sides and corners (the tin should be shallow and either square or oblong). Bake in a hot oven from five to eight minutes. Turn out on a paper spread with sugar; spread with jam and roll up very quickly or it will crack.

Beech-Nut Quince Jelly
Beech-Nut Red Currant Jelly
Beech-Nut Fig Jam
Minute Pudding

One pint milk
One-half ounce butter
One dessertspoonful sugar
Scant half pound flour
One pinch salt
One egg

Beat the egg well, add the flour and as much milk as will make a smooth batter, and sweeten. Put the rest of the milk into a saucepan with the butter and salt. When it boils stir in the batter and boil for five minutes until thick. Pour into a dish and serve with jam. Excellent for children.

Beech-Nut Peach Jam
Beech-Nut Crab Apple Jelly
Beech-Nut Grape Jam
English Pancakes

Two eggs
Two ounces granulated sugar
One-half pint milk
Two ounces butter
Two ounces flour

BEAT the butter to a cream, then add the well beaten eggs, stir in the sugar and flour and when these are well mixed, add the milk, stirring and beating the mixture for five minutes. Put the mixture in buttered saucers, bake in a moderate oven for fifteen minutes and serve hot with any preferred jam or marmalade between.

Beech-Nut Grape Fruit Marmalade
Beech-Nut Plum Jam
Beech-Nut Raspberry Jam
Snooks' Pudding

TAKE the weight of two eggs in butter, brown sugar and flour. Melt butter and sugar together slowly. Stir in the flour and add two large spoonfuls of raspberry jam, the two eggs well beaten and as much carbonate of soda as will cover a sixpence.* Mix well and quickly and steam at once for one and a half hours. Serve hot with a wine or custard sauce.

*Dime.

Beech-Nut Raspberry Jam
Beech-Nut Fig Jam
Beech-Nut Black Currant Jelly
Fruit Charlotte

TAKE a round sponge cake and scoop out the center to about an inch and a half all around. Fill the center with jam, letting the juice penetrate all through the cake. Cover with a custard and pile whipped cream on top. Make just before serving, so the cake will retain its firmness when brought to the table.
The Beech-Nut Ideal

This business was founded on an ideal: a belief in quality and a belief in people.

Over twenty years ago we established our three articles of faith:

First—Produce something that is actually finer to the taste and better to eat than any similar thing and you will find a sure and loyal public.

Second—The price of flavor is an amount of care, patience, and delicacy of treatment almost beyond belief.

Third—The concern that builds on flavor and quality and keeps up its standard cannot seek the immediate dollar. (More money is to be made by turning out the ordinary commercial product.) But the concern that produces quality is more certain to hold its trade.

We have had a unique success and every year has found us more firmly committed to these principles.
There are good grocers in every town who like to sell the best. There are discriminating people in every community; people who like good things to eat and who appreciate flavor. Their number is really larger than one might suppose. These are our friends. They have made our business—our reputation. It is on account of them that we are determined never to offer for sale any article under the Beech-Nut label until we are satisfied that it is better than any similar article ever made.

You would be impressed with this fact if you visited the Home of Beech-Nut Delicacies in Canajoharie. Our buildings and equipment are models to the whole food world, in cleanliness, in advanced methods. This applies to all the conditions under which our Delicacies are put up—even to the nice class of people employed to do the work.

Beech-Nut Packing Company
Canajoharie, New York