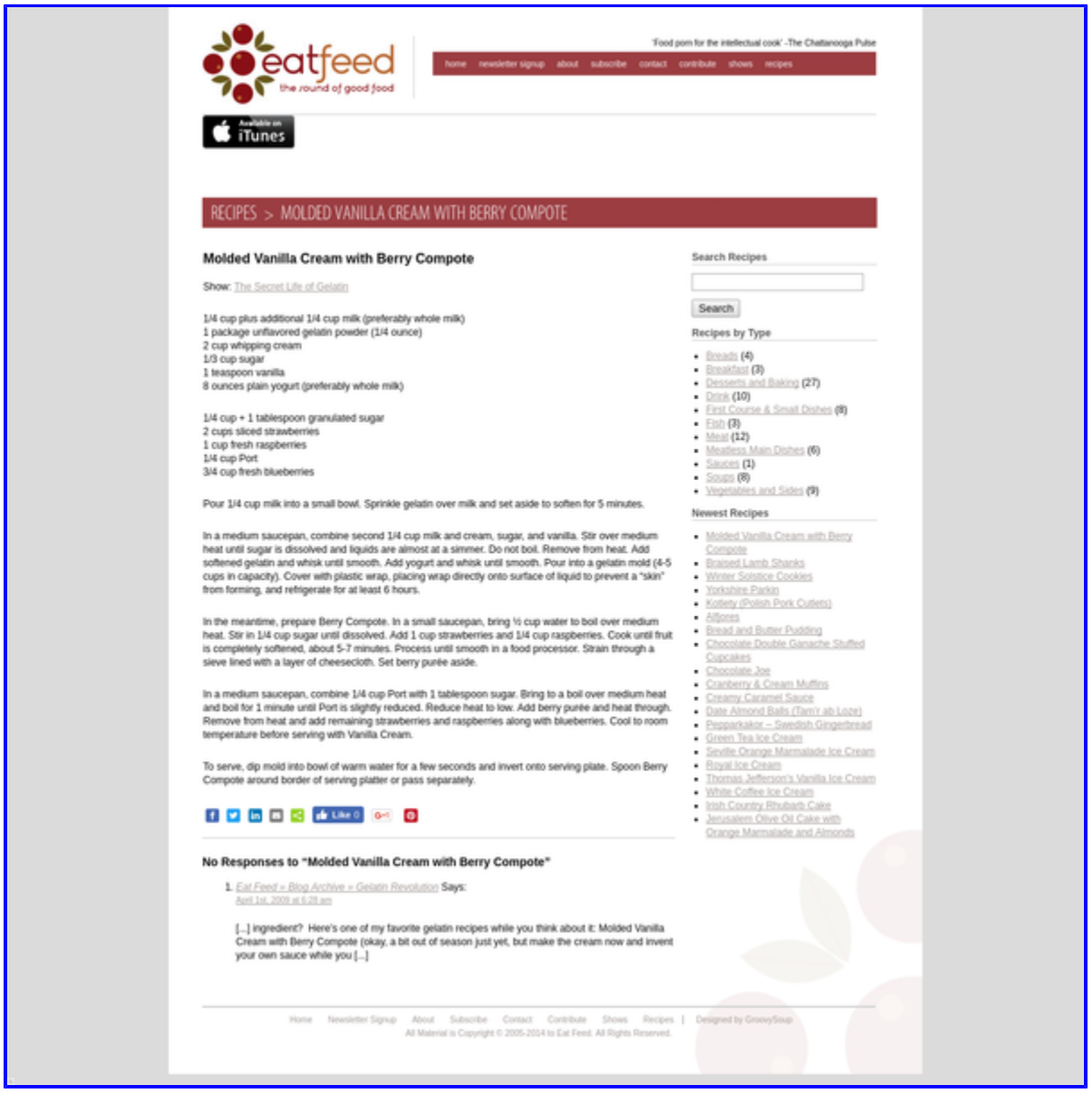
jelllish

kendal kulley

With contributions from kendal kulley

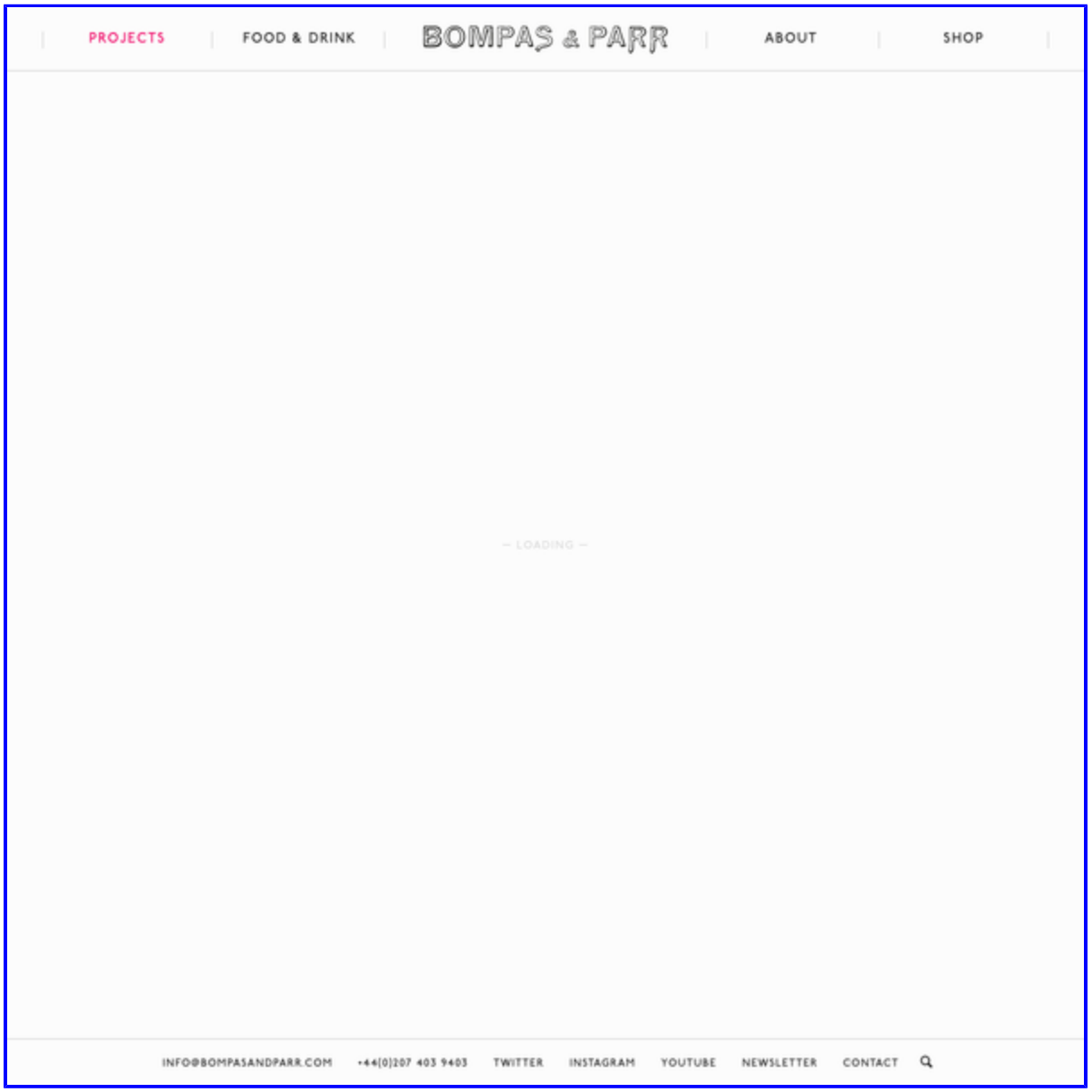
http://are.na/jelllish

Last updated @ 04:53pm on 2017-Jul-06



Eat Feed " Blog Archive " Molded Vanilla Cream with Berry Compote

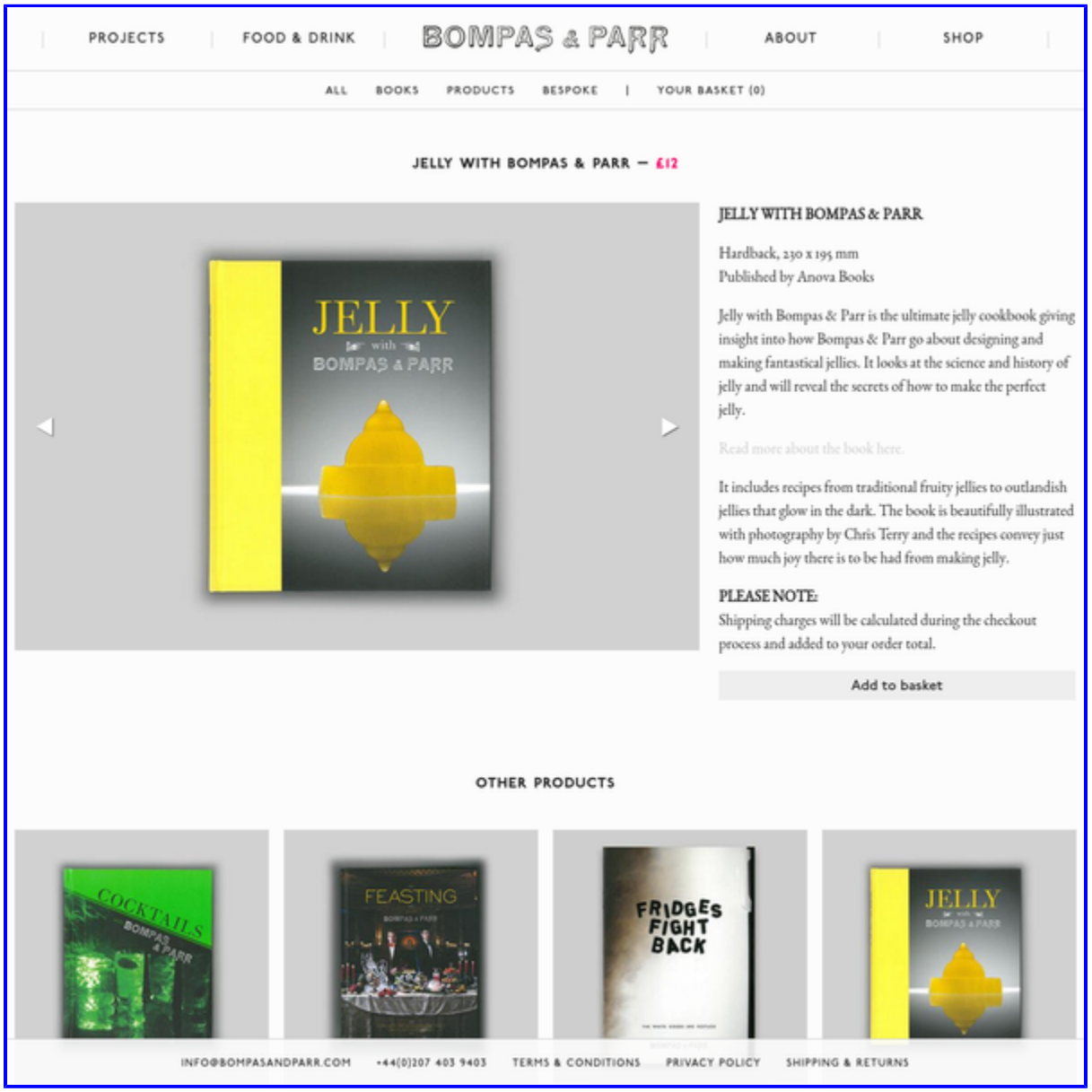
Added by kendal kulley @ 07:23pm on 2017-Apr-16



Project index / Bompas & Parr

Bompas & Parr's first retail range of jelly - Harrods Food Hall, London, July 2016

Added by kendal kulley @ 06:50pm on 2017-Apr-15



Bompas and Parr

Bompas and Parr creates fine English jellies and curates spectacular culinary events.

Added by kendal kulley @ 06:52pm on 2017-Apr-15



MG_0298.jpg

Added by kendal kulley @ 06:58pm on 2017-Apr-15



Fruit-Jelly.jpg

Added by kendal kulley @ 06:58pm on 2017-Apr-15



85797889e7d769ff5f0696023a756ac4.jpg

Added by kendal kulley @ 06:58pm on 2017-Apr-15



79f9db510d878b69bd34177067e9b4b4.jpg

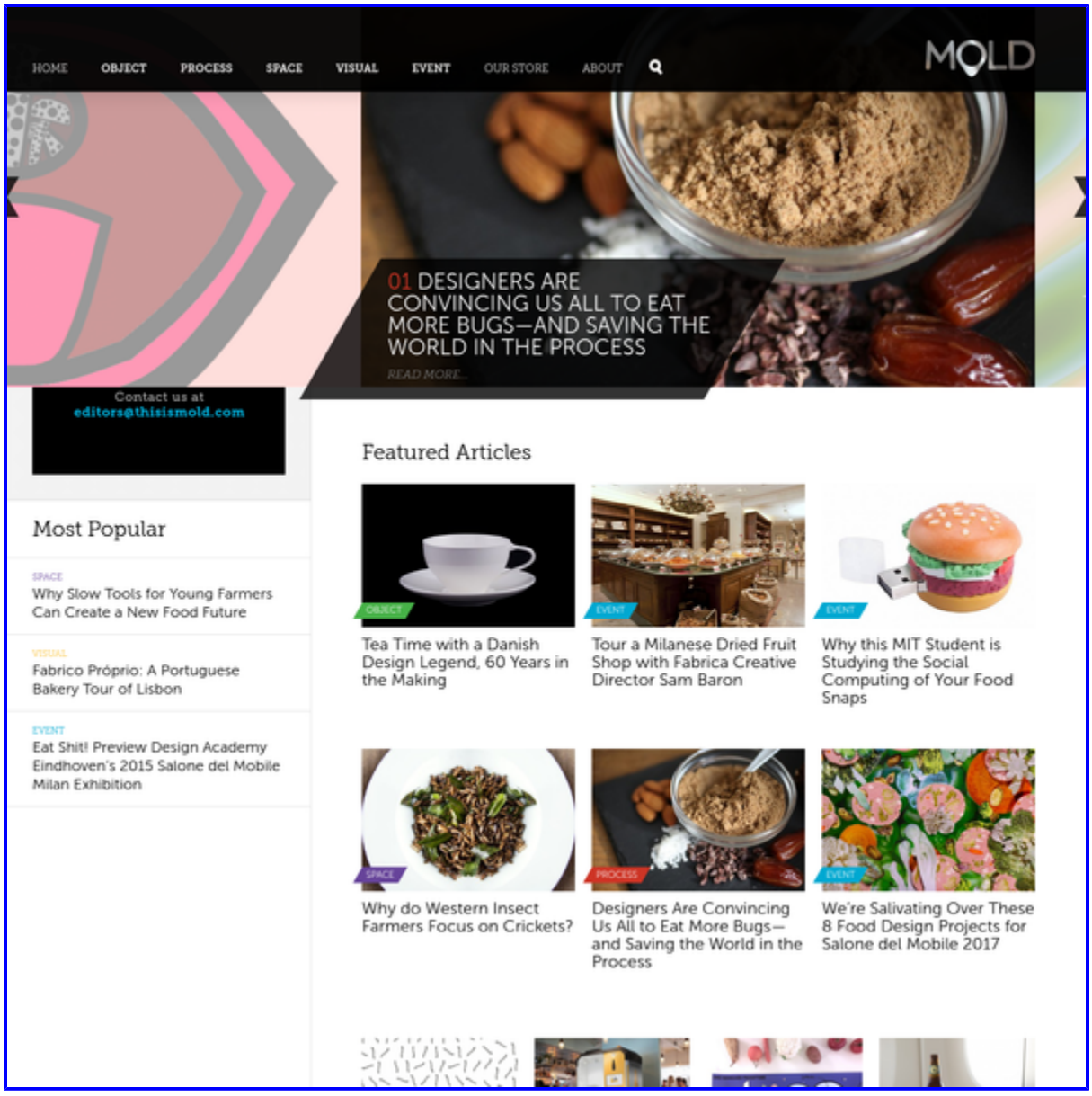
Added by kendal kulley @ 06:58pm on 2017-Apr-15



MOLD: The First Print Magazine About the Future of Food

MOLD is raising funds for MOLD: The First Print Magazine About the Future of Food on Kickstarter! MOLD Magazine explores how design can help feed a hungry planet.

Added by kendal kulley @ 07:01pm on 2017-Apr-15



MOLD :: Designing the Future of Food

Designing the Future of Food

Added by kendal kulley @ 07:01pm on 2017-Apr-15



Sample'n Cooking | Ganso Shokuhin Sample-ya

DIY Replica Food Kit

Added by kendal kulley @ 05:10am on 2017-Apr-10



Food Sample Making Kit Beer

Food sample making kit series 'Sample'n Cooking'. This time, I made beer. The main ingredients are made of gelatin. This isn't edible, fake food(can not eat). These food samples uses for menu sample by the most of restaurants in Japan. Food samples can carry more detailed information about the menu than simple text menu or photo menu.

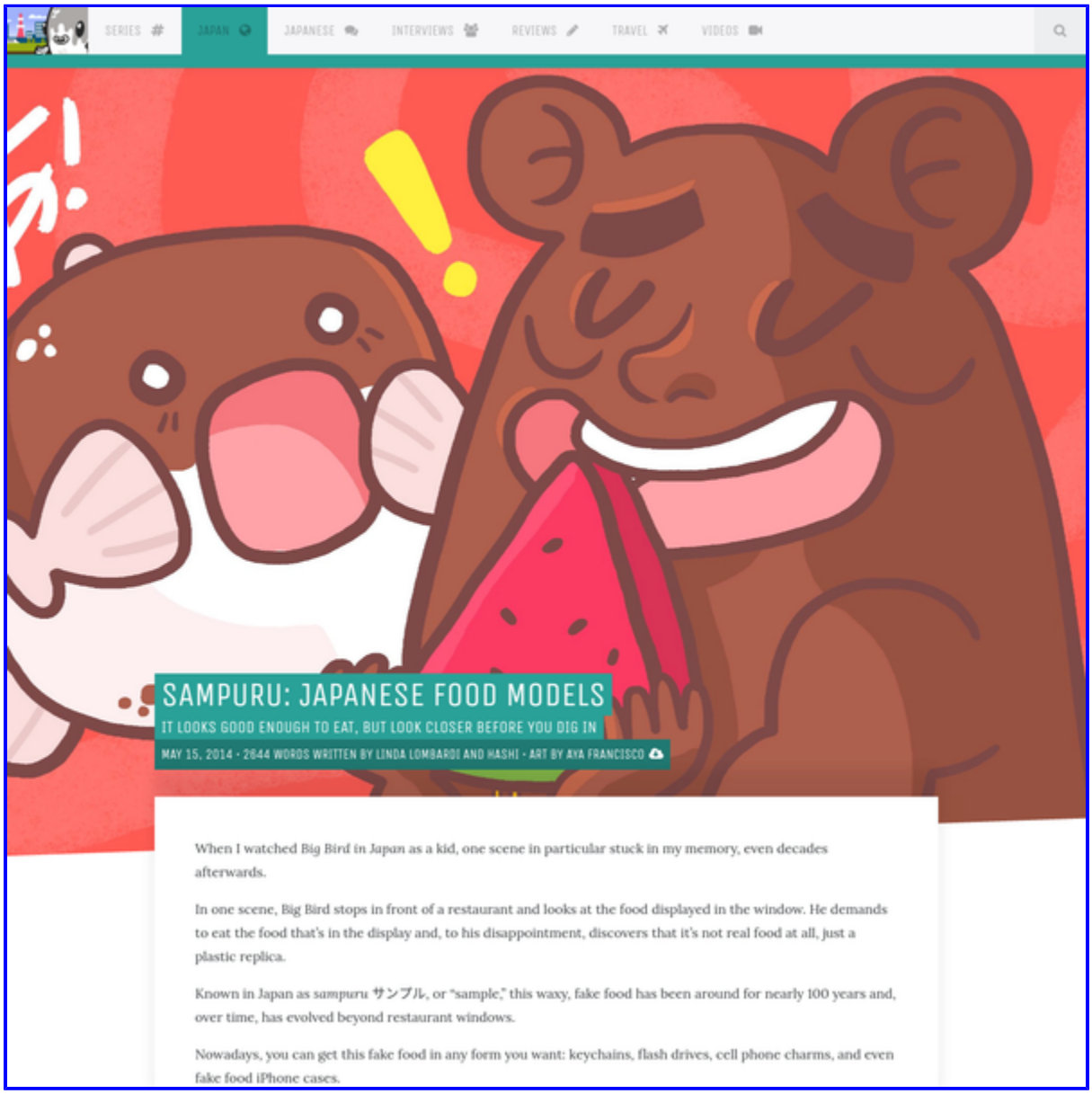
Added by kendal kulley @ 05:04am on 2017-Apr-10



Fake Food Nation: Making My Own Replica Nibbles | nippon.com

http://www.nippon.com/en/nipponblog/m00036/ A display at the entrance of almost edibly lifelike replicas of the dishes available within is a fun feature of many restaurants in Japan. But it's not as frivolous as it may seem-the art of making these "shokuhin samples" actually stretches back around a hundred years, and is characterized by the same high-level technique and meticulous eye for detail so crucial to many other traditional Japanese crafts.

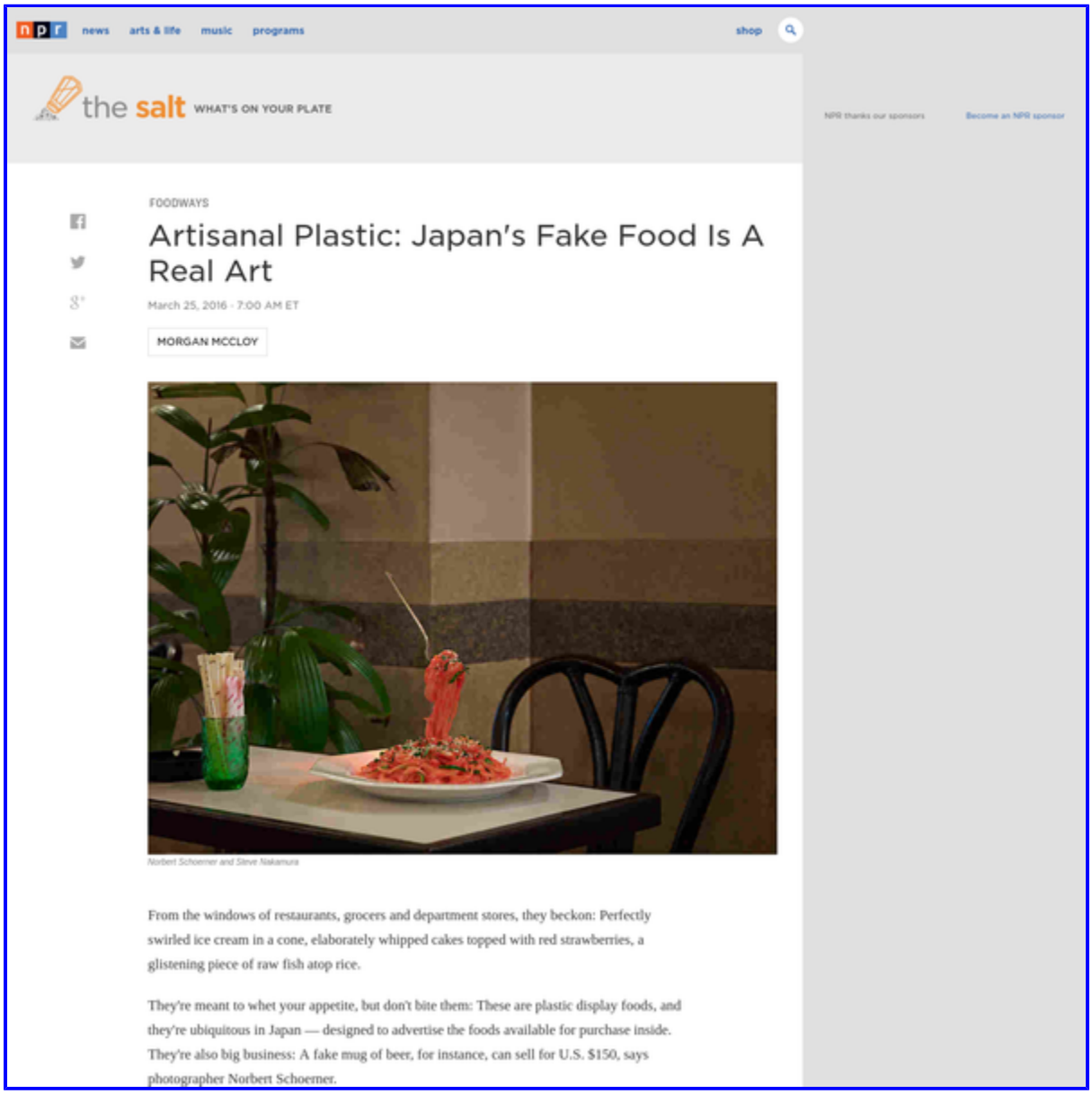
Added by kendal kulley @ 05:00am on 2017-Apr-10



Sampuru: Japanese Food Models

When I watched Big Bird in Japan as a kid, one scene in particular stuck in my memory, even decades afterwards. In one scene, Big Bird stops in front of a restaurant and looks at the food displayed in the window.

Added by kendal kulley @ 07:04pm on 2017-Apr-15



Artisanal Plastic: Japan's Fake Food Is A Real Art

From the windows of restaurants, grocers and department stores, they beckon: Perfectly swirled ice cream in a cone, elaborately whipped cakes topped with red strawberries, a glistening piece of raw fish atop rice. They're meant to whet your appetite, but don't bite them: These are plastic display foods, and they're ubiquitous in Japan - designed to advertise the foods available for purchase inside.

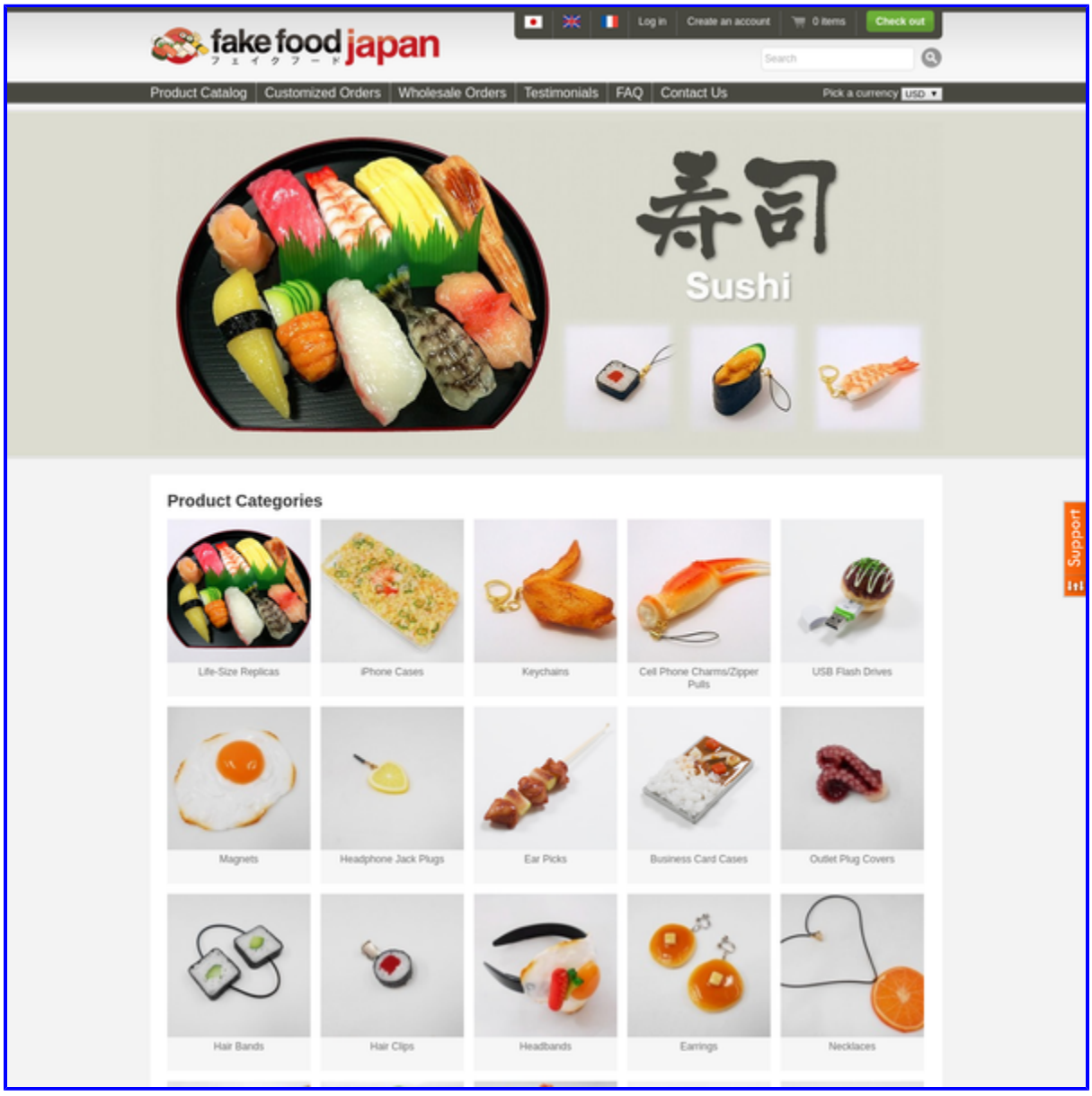
Added by kendal kulley @ 07:05pm on 2017-Apr-15



FAKE FOOD plastic Made in Japan ONLINE SHOP

This is a FAKE FOOD plastic Japanese ONLINE SHOP. From Japanese food to international cuisine, all samples. We create handmade Japanese. Please ask us about Fake food that are not listed on our website.

Added by kendal kulley @ 07:05pm on 2017-Apr-15



Fake Food Japan - 70+ Years in the Biz

Want some artificial food displays for your restaurant? Replica food for your film/commercial set? We cater worldwide to the plastic food prop (sampuru) biz.

Added by kendal kulley @ 07:05pm on 2017-Apr-15



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Fake food

From Wikipedia, the free encyclopedia

Fake food is a model or replica of a food item made from plastic, wax, resin or similar material. These models are commonly used in restaurant street displays in Japan to represent the dishes available inside.

Model foods in a restaurant window in Japan

Contents [hide]
1 Use by Japanese restaurants
2 Other uses
3 Manufacturing process
4 See also
5 References

Use by Japanese restaurants [edit]

Model food dishes in a restaurant in Japan

In Japan, (*shokuhin sampuru* (食品サンプル)), taken from the English "sample") are widespread. During the early Shōwa period, in the late 1920s, Japanese artisans and candle makers developed food models that made it easy for patrons to order without the use of menus, which were not common in Japan at that time.[1] Paraffin was used to create these until the mid-1980s, but because its colors faded when exposed to heat or sunlight, manufacturers later switched to vinyl chloride, which is "nearly eternal."[2]

The plastic models are mostly handmade from polyvinyl chloride and sculpted to look like the actual dishes.[3] The models can be custom-tailored to individual restaurants and even common items such as ramen can be modified to match each establishment's food.[4] During the molding process, the imitation ingredients are often chopped up and combined in a manner similar to actual cooking.

Many restaurants in Japan use replicas to display their popular dishes in their windows and attract customers. The plastic food manufacturers fiercely guard their trade secrets as business is lucrative; the plastic food industry in Japan, by conservative estimates, has revenues of billions of yen per year.[5] A single restaurant may order a complete menu of plastic items costing over a million yen. The plastic replicas are much more expensive than the food they imitate, but can last indefinitely. For this reason, many companies that manufacture fake food have stagnant or declining profits.[6] In recent years,[when?] Japanese plastic food manufacturers have been targeting markets overseas, including China and South Korea.[7]

The craftsmanship has been raised to an art form. Japanese plastic food models by the Maizuru Company were exhibited at London's Victoria and Albert Museum in 1980.[4] Regular competitions are held in making fake food dishes out of plastic and other materials.

Other uses [edit]

A fake apple (right), used as a household decoration, compared to a real apple (left)

Fake and replica foods are used in many ways, such as props for backgrounds in movies, television shows, theatrical plays, television commercials, print ads, and trade shows. Fake foods are also used to display lifelike replicas of real foods for restaurants, grocery chains, museums, banquet halls, casino buffets, cruise ships, and in many other instances in which real foods cannot be displayed. For instance, the American company Fake Foods began when fast food restaurant Wendy's needed artificial kale for their salad bar display.[8]

In the 2010s, models of foods and dishes were also used for nutrition education and consumer research.[9][10] [11]

In North America, fake food is often used for retail displays. Furniture retailers use it in showrooms (such as a bowl of fake apples) to give their furniture settings a lived-in look.

Manufacturing process [edit]

Modern manufacturing technologies and high quality plastic materials provide realistic-looking fake food replicas, and approximately 95% of all fake food is still handcrafted.[citation needed] Artisans and highly trained craftsmen make realistic fake food, often painting them by hand to create a realistic look and feel.[12]

When fake food is made using a mold, the mold is created by dipping real food into silicone. A liquid plastic, typically vinyl chloride, is chosen in a color that matches the food, before being poured into the mold and heated in an oven until it solidifies.[1] (When a food sample is not available or would disintegrate or melt in the mold during casting, a clay model of the food must instead be sculpted.) After setting for ten to thirty minutes, any excess vinyl buildup is trimmed off, and the replica is painted either by hand or airbrush. If the food comprises several parts, such as a hamburger or sushi roll, the item is assembled from separate vinyl pieces.[2]

While some large-scale fake food manufacturing companies exist, others are small shops with a single proprietor. Fake food items can be found and purchased in

Fake food - Wikipedia

In Japan, (shokuhin sampuru , taken from the English "sample") are widespread. During the early Shwa period, in the late 1920s, Japanese artisans and candle makers developed food models that made it easy for patrons to order without the use of menus, which were not common in Japan at that time.

Added by kendal kulley @ 07:12pm on 2017-Apr-15



Home

Added by kendal kulley @ 06:34pm on 2017-Apr-16



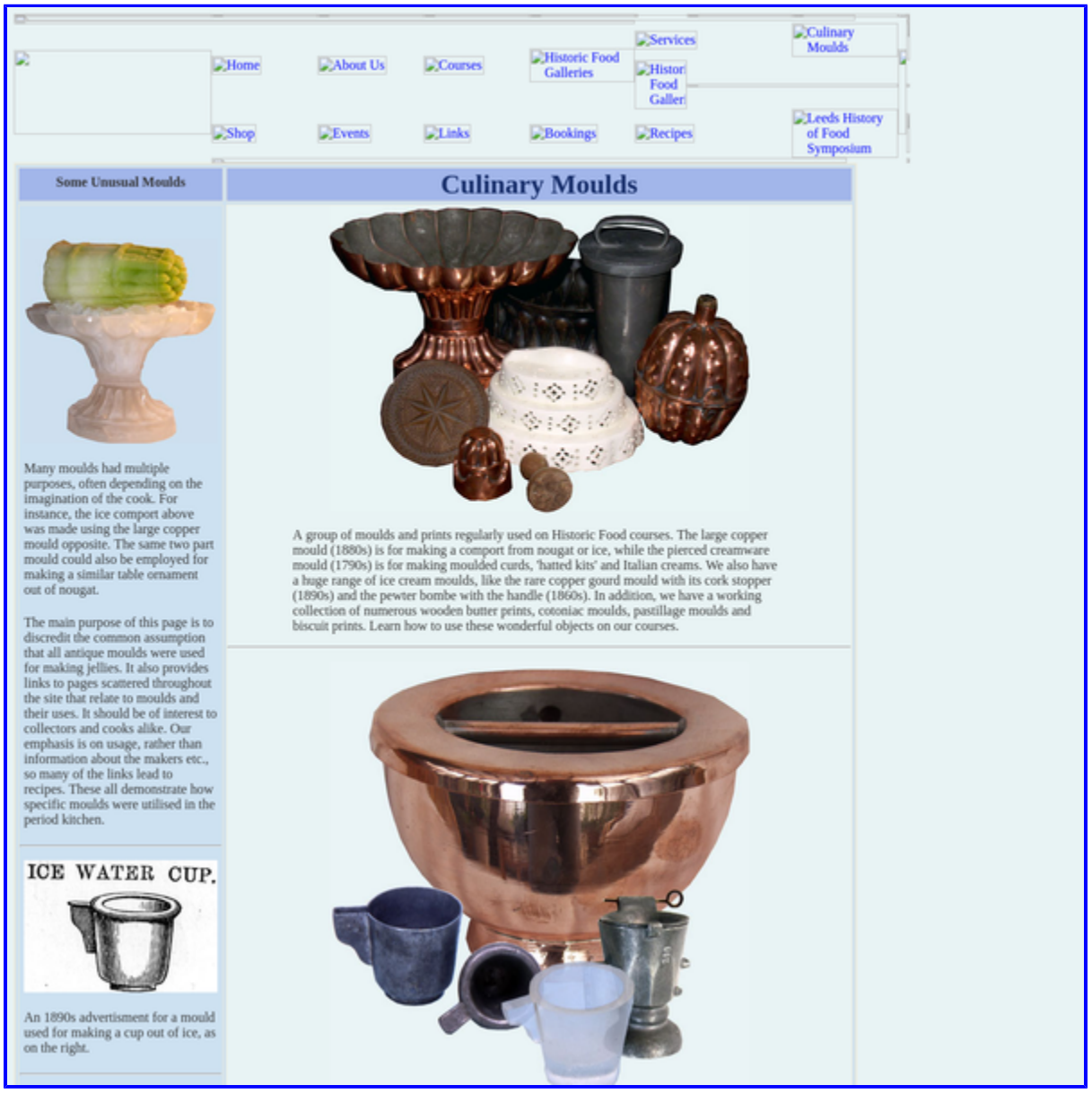
Kombucha Jello | Revivalist Kitchen

Kombucha jello is a very nutritious, probiotic and just about pure protein. That's an amazing combo for a yummy snack! Kombucha jello is a good pre or post workout snack. It's also super easy to make and you only need two ingredients, Kombucha and gelatin.

Added by kendal kulley @ 07:16pm on 2017-Apr-15



Added by kendal kulley @ 07:29pm on 2017-Apr-15



Culinary Moulds

The main purpose of this page is to discredit the common assumption that all antique moulds were used for making jellies. It also provides links to pages scattered throughout the site that relate to moulds and their uses. It should be of interest to collectors and cooks alike.

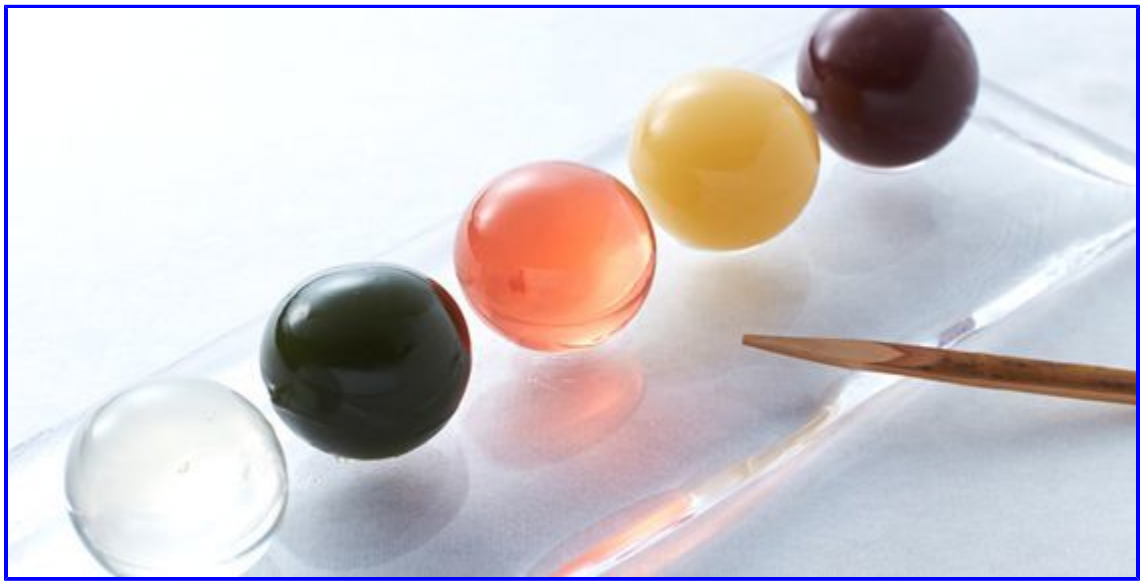
Added by kendal kulley @ 07:49pm on 2017-Apr-15



Food History Jottings

Visitors to my kitchen frequently remark on the large number of antique jelly moulds scattered around the room. I usually explain that just a few of them were actually used for turning out jellies and even some of those had other uses.

Added by kendal kulley @ 07:58pm on 2017-Apr-15



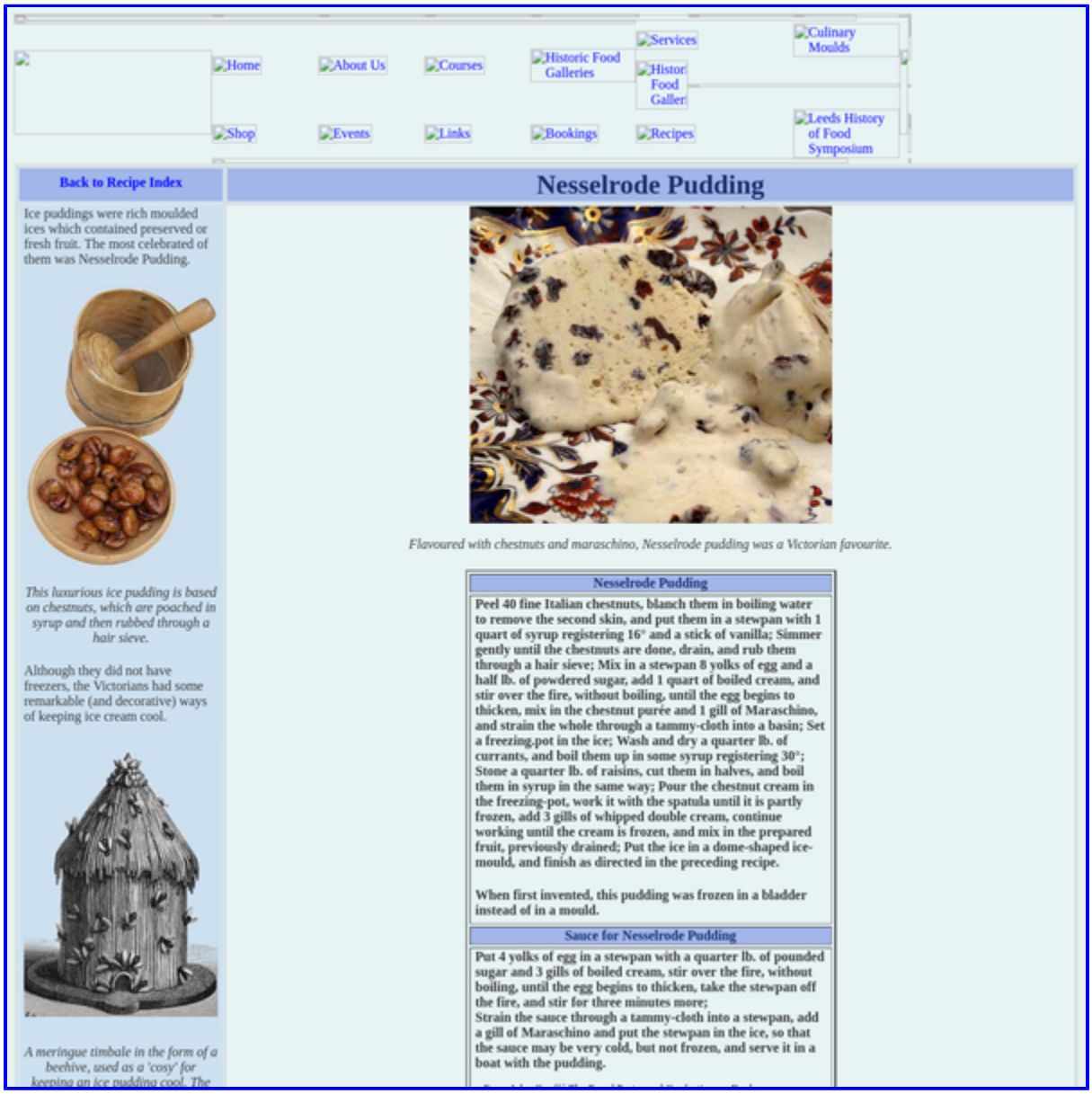
e95a3b16effbc6b6a9c3309f2c41121a.jpg

Added by kendal kulley @ 04:41pm on 2017-Apr-16



historicfood.com.jpg

Added by kendal kulley @ 08:00pm on 2017-Apr-15



Nesselrode Pudding

The Nesselrode pudding here is the fluted ice in the centre. It was made in a mould which once belonged to the celebrated confectioner Richard Gunter. It is flanked on the right by a Princess Melon and on the left by a Versailles Pineapple Cream, two moulded ices recreated from Agnes Marshall's Fancy Ices (London: 1890).

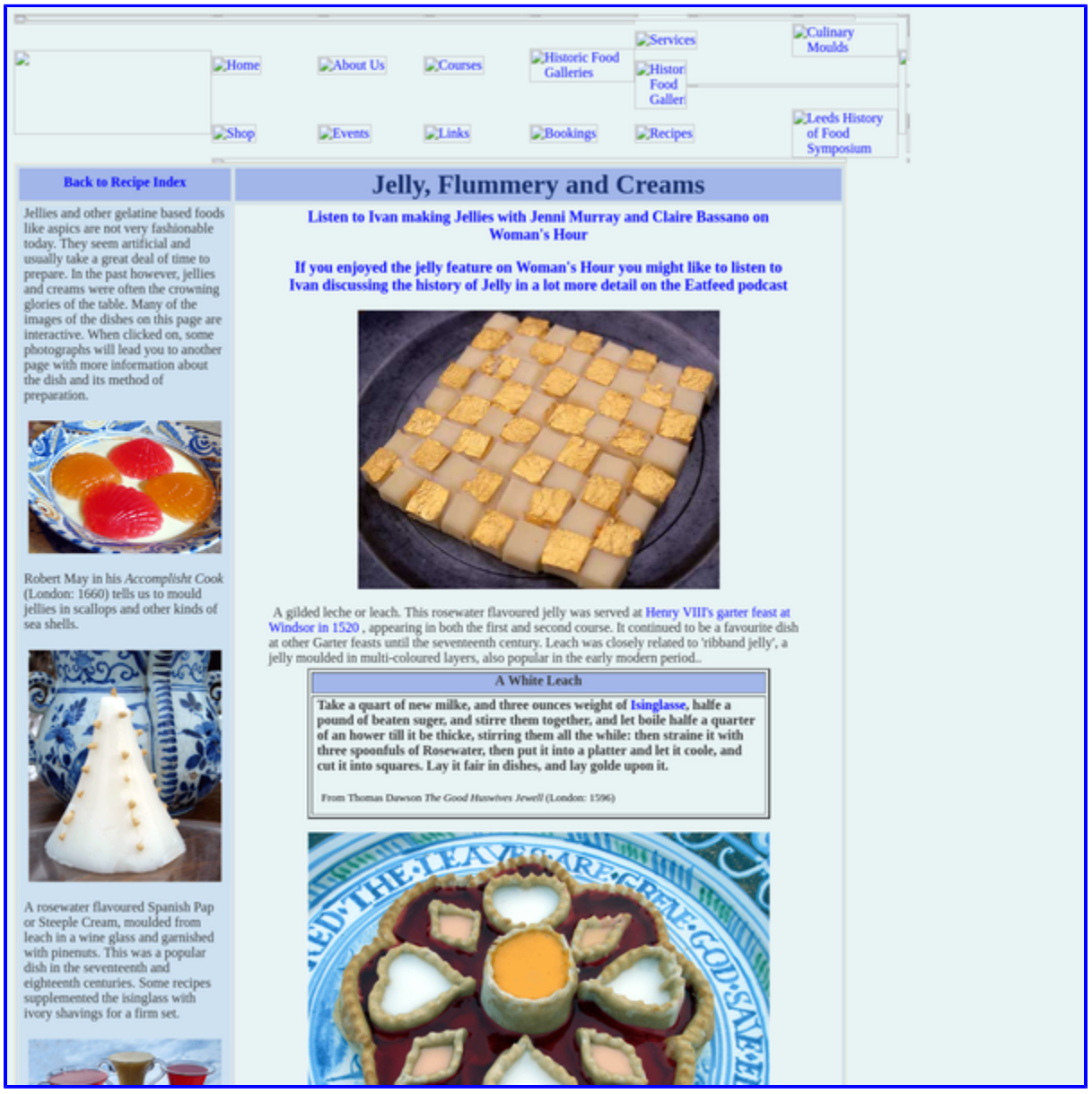
Added by kendal kulley @ 11:06pm on 2017-Apr-15



Savoy Cake

This fanciful dish has only eccentricity to recommend it. It was originally prepared by Urbain Dubois for the court of Prussia. Put 4lb. of castor sugar into a basin with 2 table-spoonfuls of powdered orange sugar, 1 pinch of salt, and the yolks of seven eggs; beat the mixture well till frothy, then sift in gradually 3oz.

Added by kendal kulley @ 11:08pm on 2017-Apr-15



Jellies and Creams

Jellies and other gelatine based foods like aspics are not very fashionable today. They seem artificial and usually take a great deal of time to prepare. In the past however, jellies and creams were often the crowning glories of the table. Many of the images of the dishes on this page are interactive.

Added by kendal kulley @ 11:09pm on 2017-Apr-15



Wedgwood, Jasperware, Jasper, Basalt, Dry Bodies, Creamware, Jelly, Moulds: Appleby Antiques

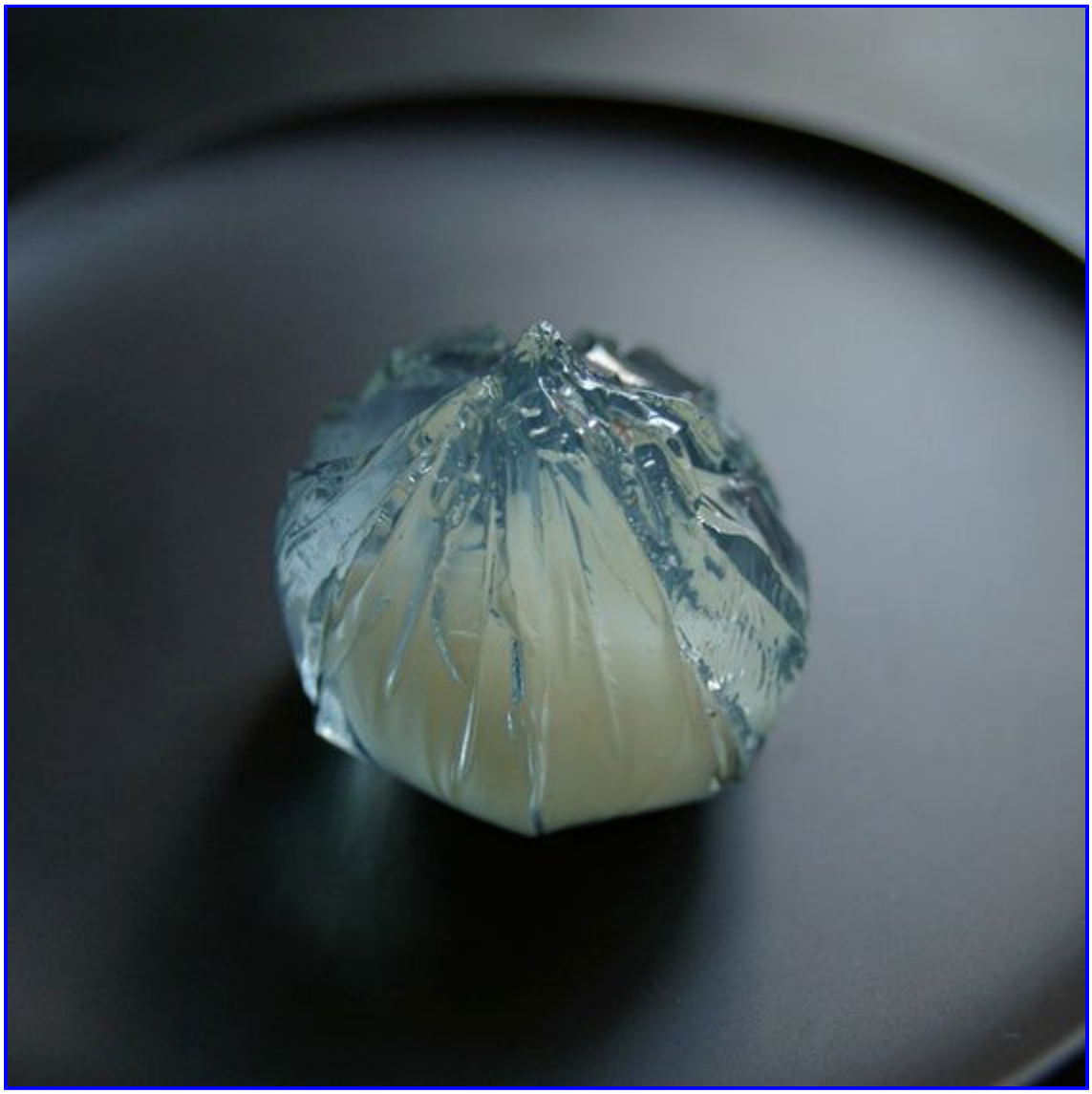
British antiques dealers specialising in wedgwood, jasperwares, basalt, dry bodies, creamware, culinary moulds, jelly moulds, including those made of pottery, pewter and copper.

Added by kendal kulley @ 11:11pm on 2017-Apr-15



ed6c70f28114a9147dc6c7275ee08846.jpg

Added by kendal kulley @ 04:41pm on 2017-Apr-16



df6ce0fa846c40e13da642a1ef7e090f.jpg

Added by kendal kulley @ 04:41pm on 2017-Apr-16



obelisk-mould-2.gif

Two part creamware core moulds were made by Wedgwood and other Staffordshire potteries in the late eighteenth century. A clear jelly was moulded around a ceramic "core", often in the form of an obelisk decorated with hand-painted motifs, though other shapes like cones and wedges were also popular. That above was made by Neale and Co in about 1790. These extraordinary moulds are usually only seen in museum displays and you will never see them used, so the photograph above is an extremely rare image of an ornamental core actually sheafed in its coating of jelly.

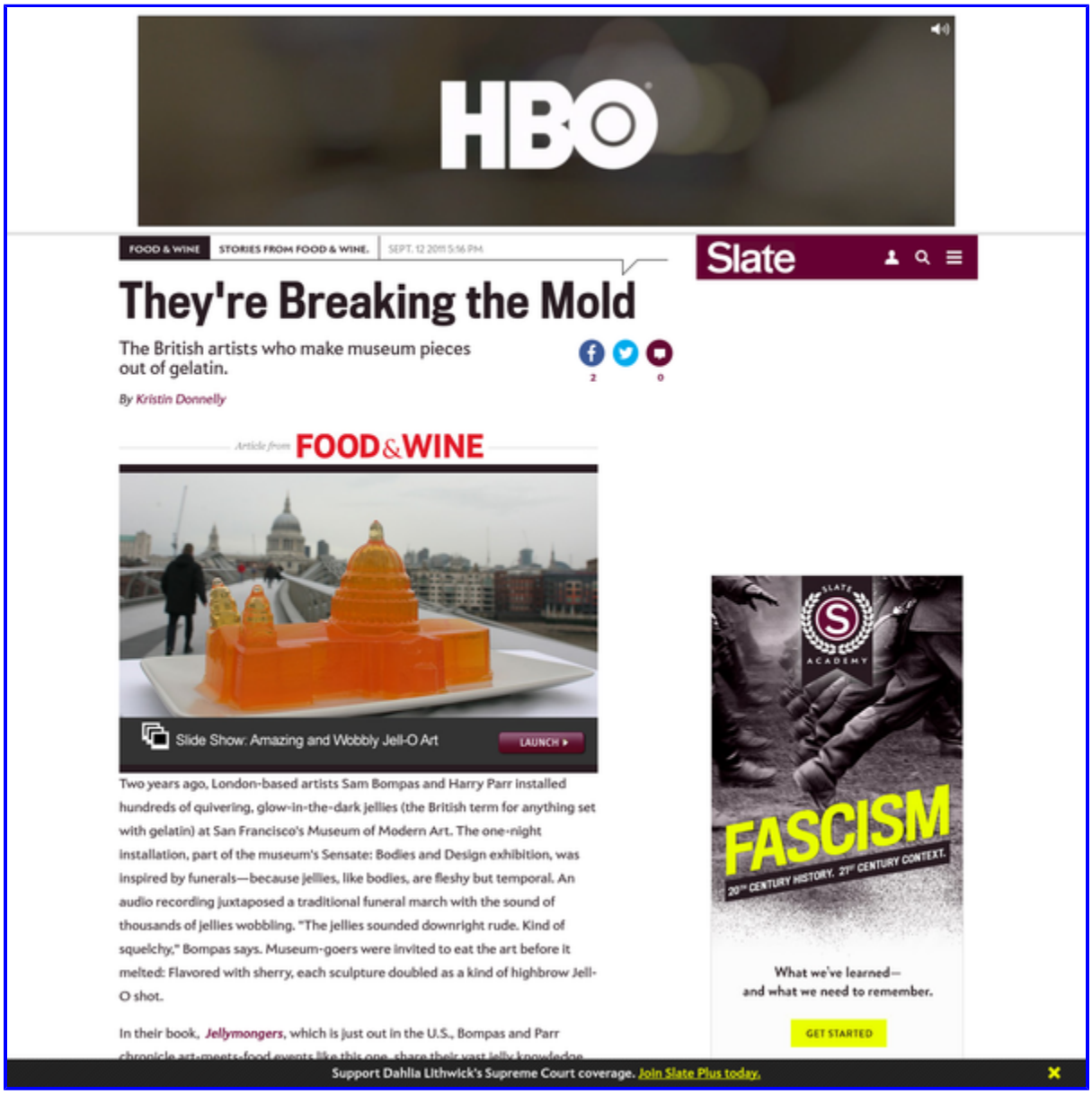
Added by kendal kulley @ 11:15pm on 2017-Apr-15



Obelisk-jelly1.gif

Two part creamware core moulds were made by Wedgwood and other Staffordshire potteries in the late eighteenth century. A clear jelly was moulded around a ceramic "core", often in the form of an obelisk decorated with hand-painted motifs, though other shapes like cones and wedges were also popular. That above was made by Neale and Co in about 1790. These extraordinary moulds are usually only seen in museum displays and you will never see them used, so the photograph above is an extremely rare image of an ornamental core actually sheafed in its coating of jelly.

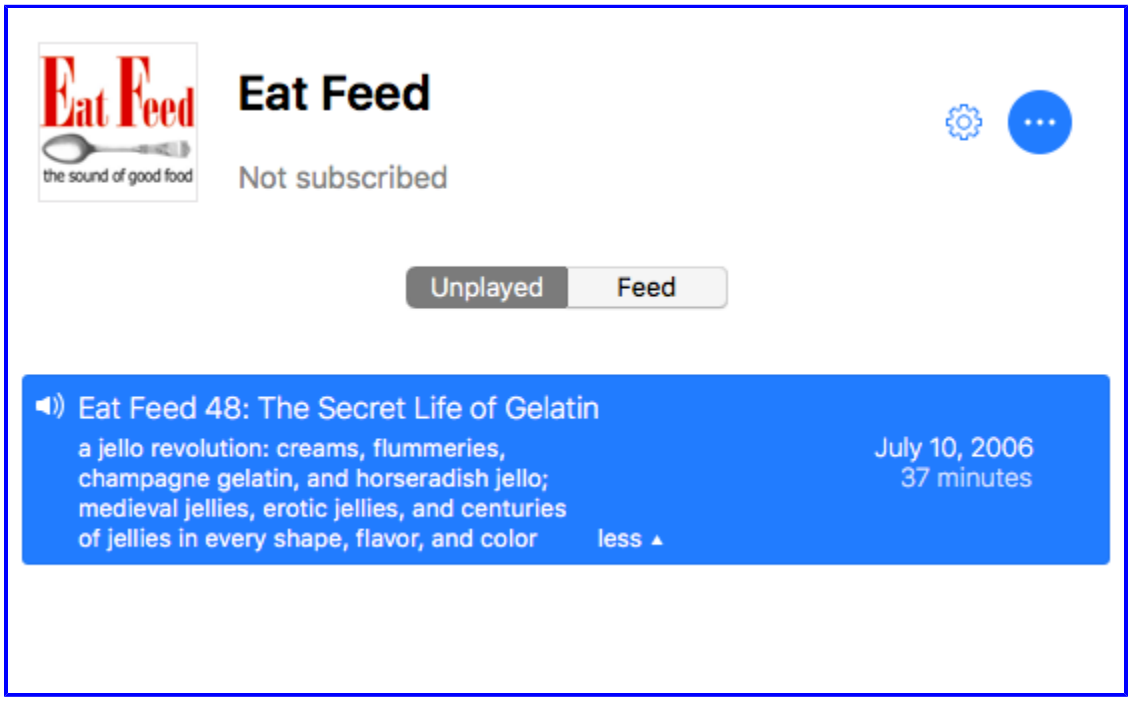
Added by kendal kulley @ 11:15pm on 2017-Apr-15



Can gelatin be art?

Two years ago, London-based artists Sam Bompas and Harry Parr installed hundreds of quivering, glow-in-the-dark jellies (the British term for anything set with gelatin) at San Francisco's Museum of Modern Art. The one-night installation, part of the museum's Sensate: Bodies and Design exhibition, was inspired by funerals-because jellies, like bodies, are fleshy but temporal.

Added by kendal kulley @ 07:04pm on 2017-Apr-16



The Secret Life of Gelatin

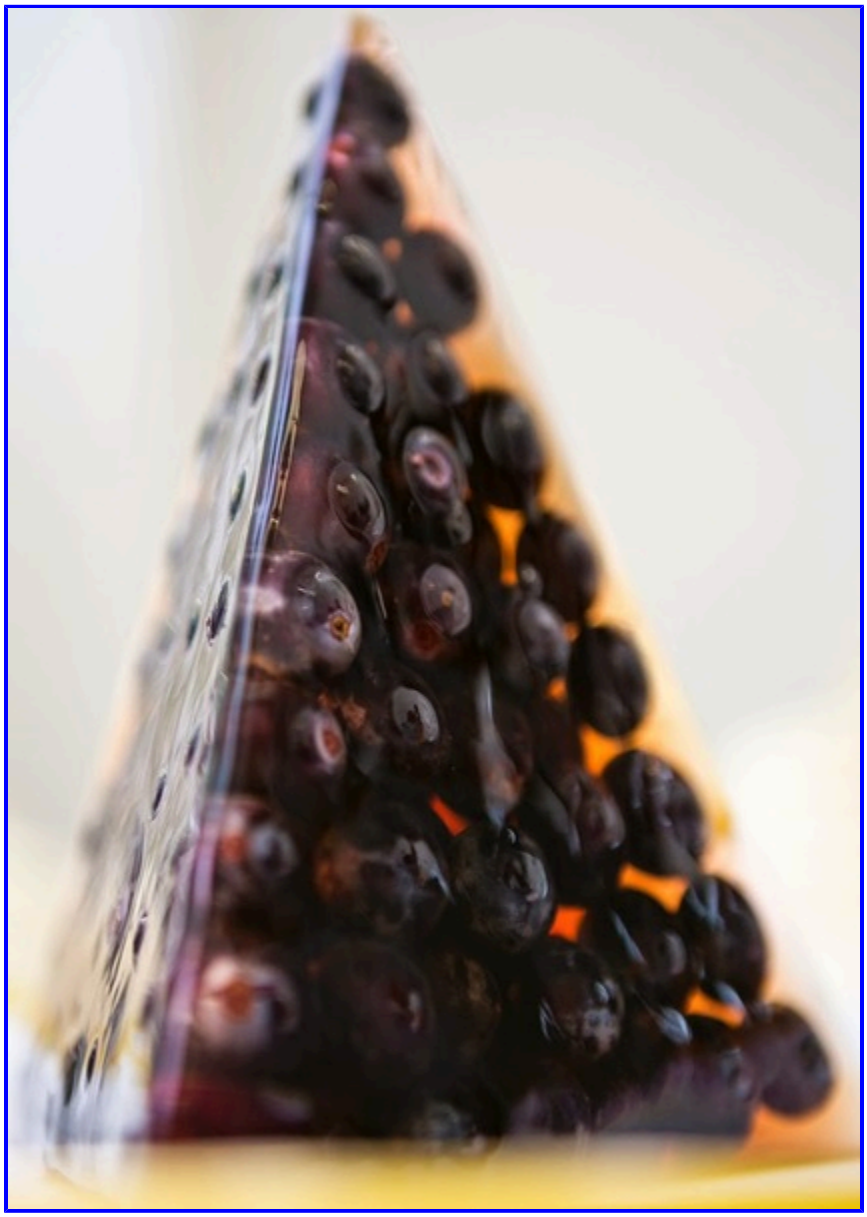
Added by kendal kulley @ 06:31pm on 2017-Apr-16



Jellies and Moulded Foods

10.00 - 13.00 - The Golden Age of Jelly. We will spend much of today making a variety of Victorian Jellies using copper and tin moulds. You will have a unique opportunity to learn to use the rare Belgrave, Brunswick Star and Alexandra Cross moulds complete with their liners to create some of the most spectacular jellies in the history of the medium!

Added by kendal kulley @ 10:58pm on 2017-Apr-15



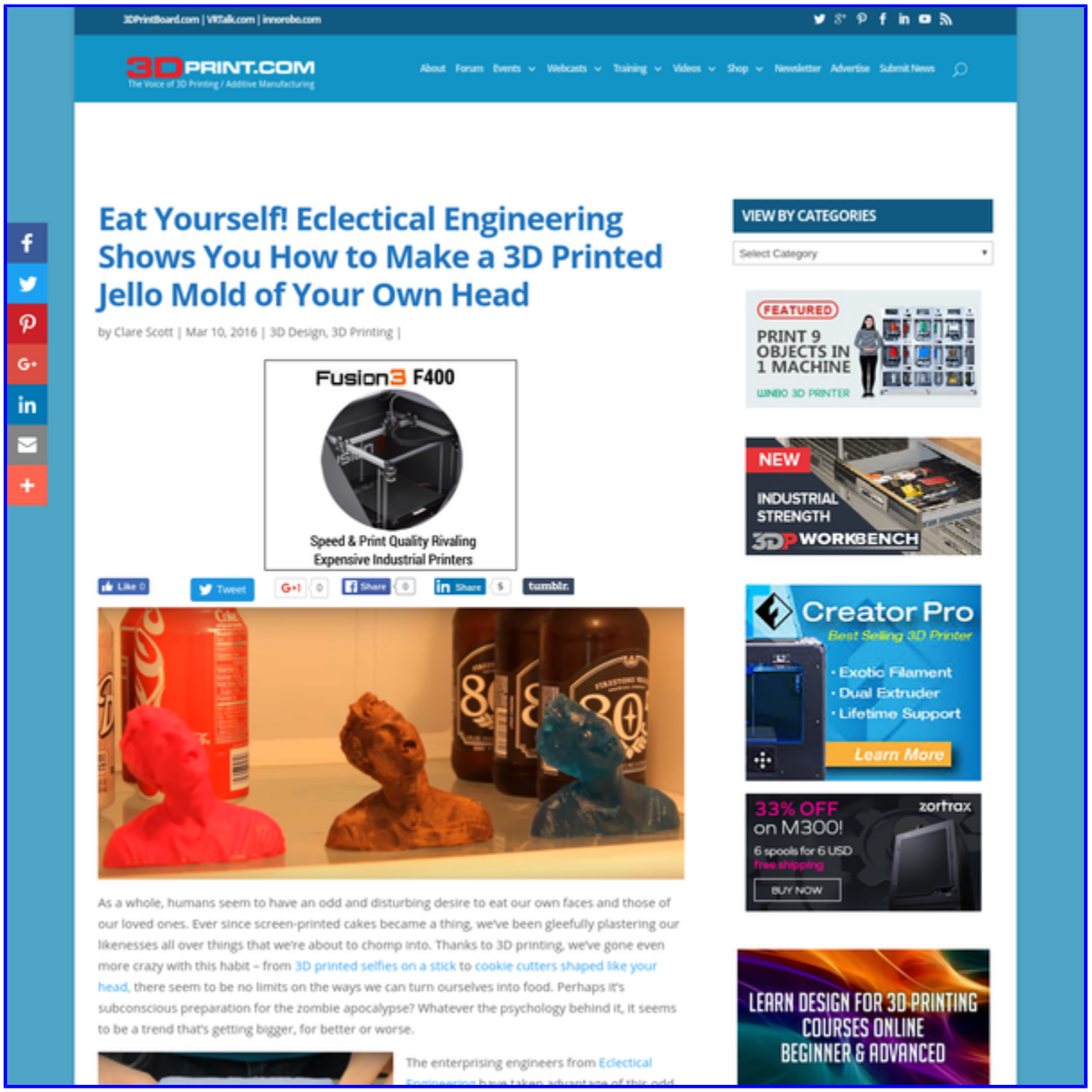
verjuice-jelly-scented-with-jasmine-with-verjuice-grapes-in-syrup-inside.jpg

Added by kendal kulley @ 05:03pm on 2017-Apr-16



8ede6bad24ebccf572887daba747f8bb.jpg

Added by kendal kulley @ 06:20pm on 2017-Apr-16



Eat Yourself! Eclectical Engineering Shows You How to Make a 3D Printed Jello Mold of Your Own Head

As a whole, humans seem to have an odd and disturbing desire to eat our own faces and those of our loved ones. Ever since screen-printed cakes became a thing, we've been gleefully plastering our likenesses all over things that we're about to chomp into.

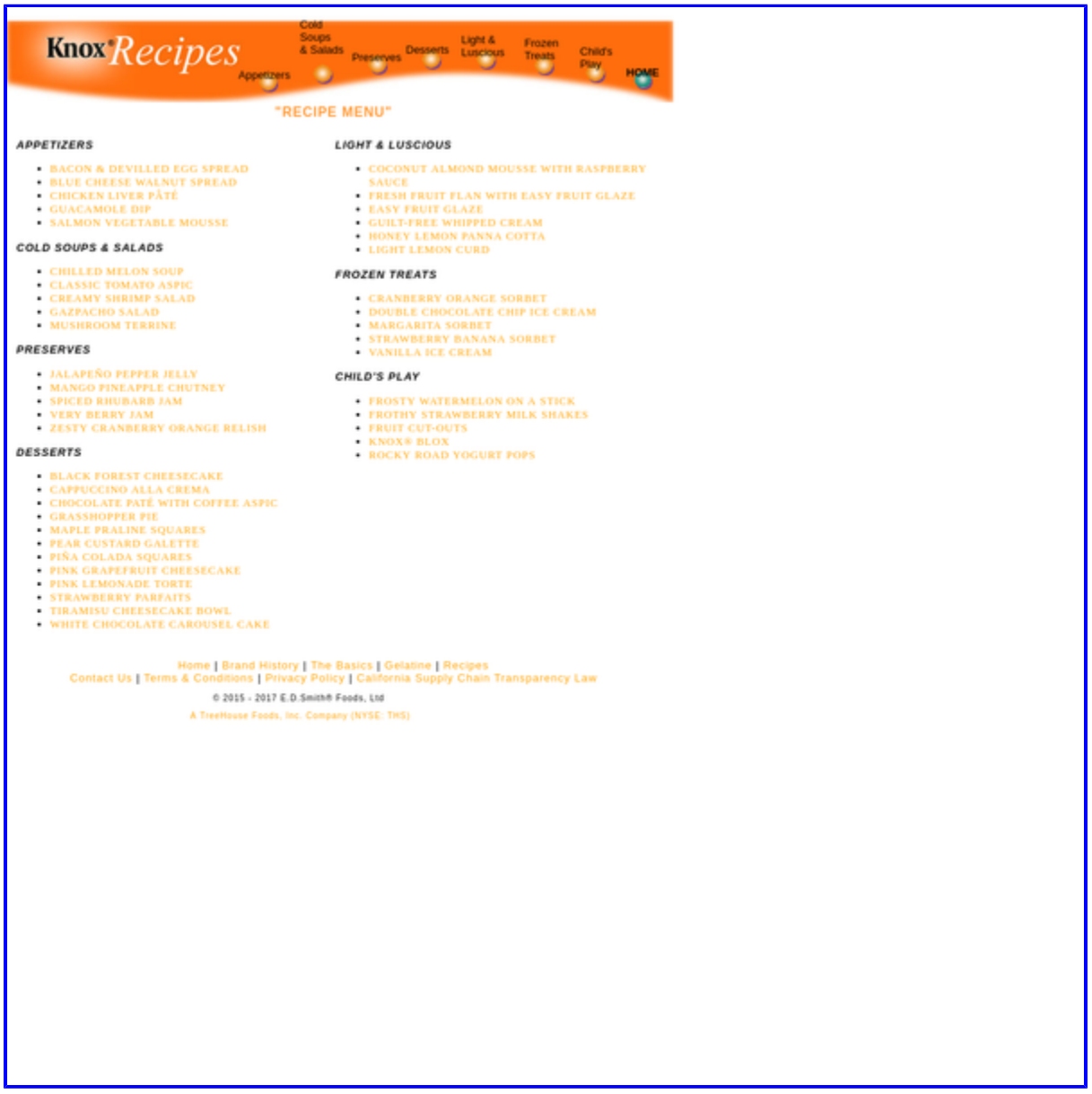
Added by kendal kulley @ 06:32pm on 2017-Apr-16



How To Make Herbal Tea Jello and Why You Want To

I dealt with debilitating nausea from gestational weeks 6-8 (I'm currently 9 weeks), and my daughter and I were in survival mode while Daddy was at work all day. Her diet lacked nutrition, and I was very happy to have an easy way to get extra nutrients into both of us.

Added by kendal kulley @ 06:36pm on 2017-Apr-16



Knox Unflavoured Gelatine - Recipes

Added by kendal kulley @ 06:35pm on 2017-Apr-16

No. 1.

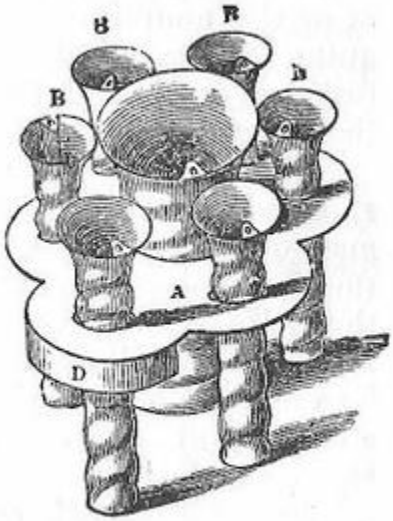


FANCY JELLIES.

Description of Belgrave Mould.

Figure No. 1, represents the mould in its entireness. No. 2, shows the interior of it (inverted). *A* is a thin metal plate which when turned downwards forms the bottom of the mould, and which is perforated in six places to permit the fluted columns *B* to pass through it. There is also a larger aperture in the middle to admit the centre cylinder. The plate is fixed, and the whole is held in its place by the part which folds over the larger scallop *D* at either end. There is also a cover which fits to the mould, and which is pressed on it before it is dipped into water to prevent its getting into the cylinders.

No. 2.



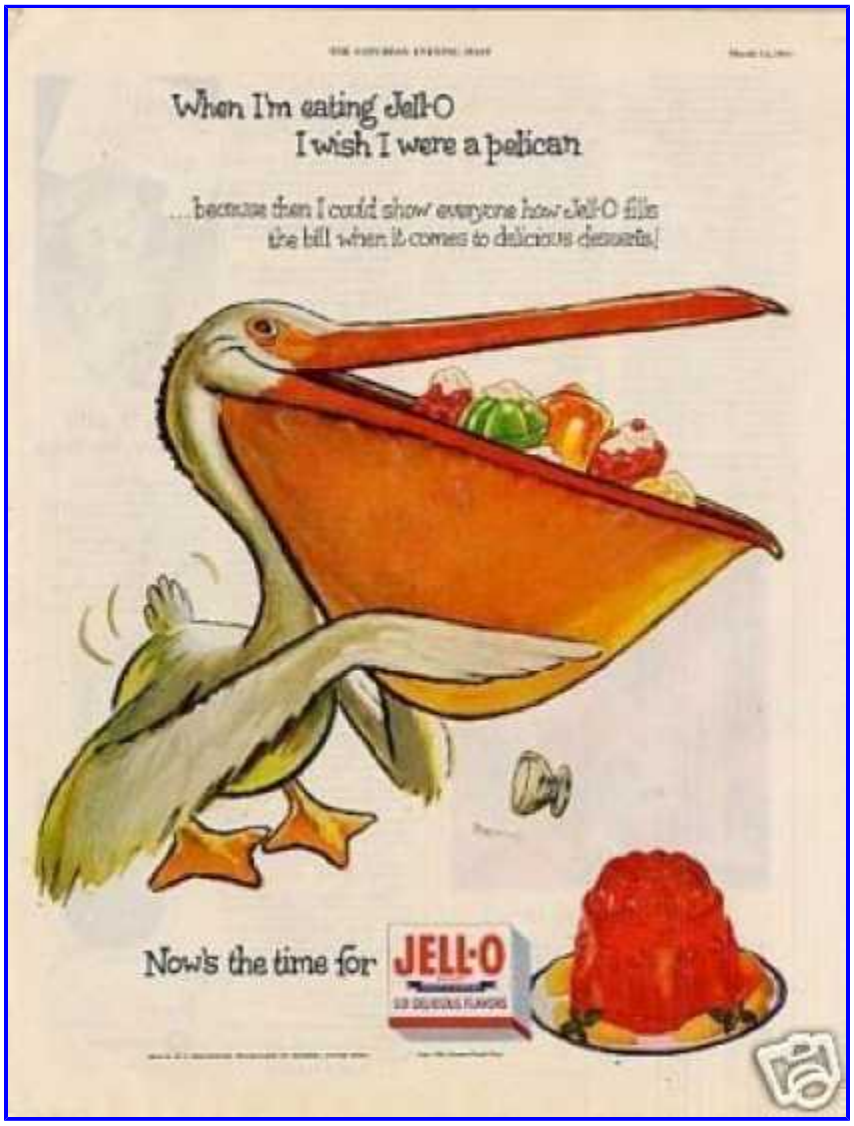
macedoine-and-other-eccentric-jellies-L-NgKVZx.jpeg

Added by kendal kulley @ 06:20pm on 2017-Apr-16



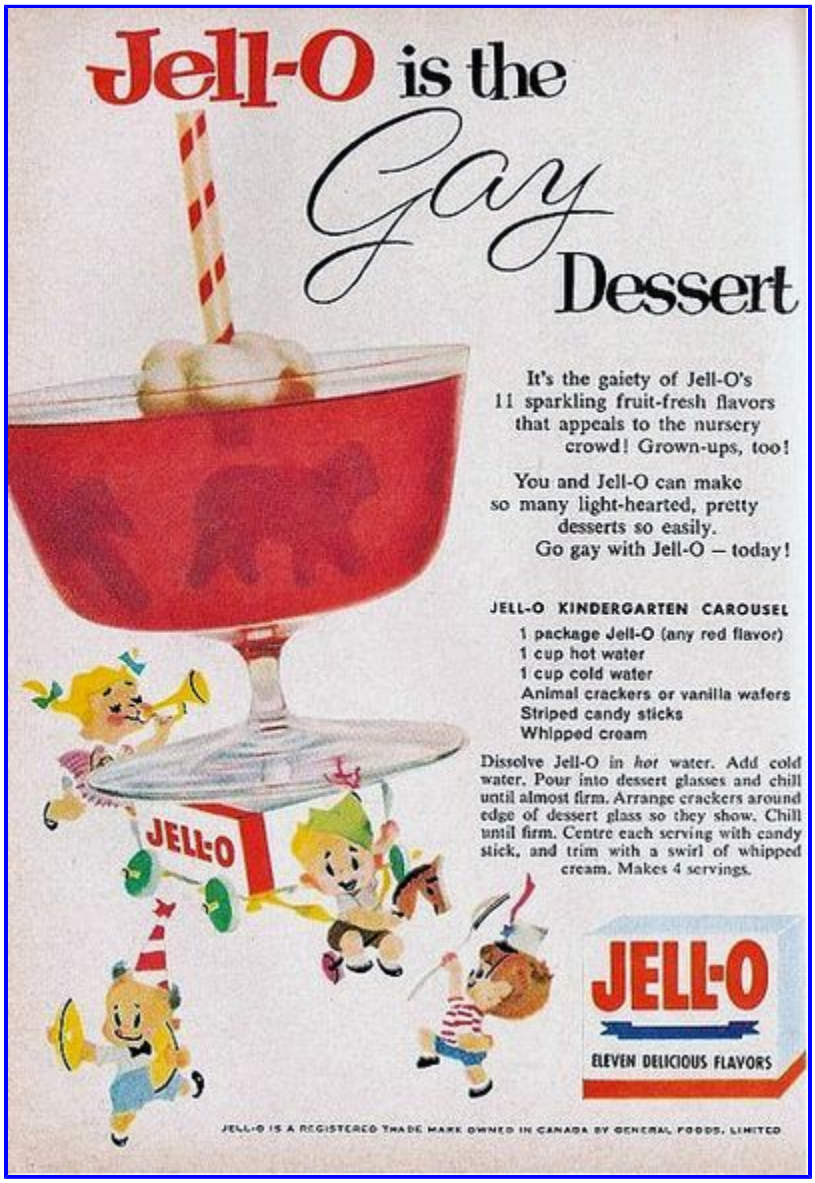
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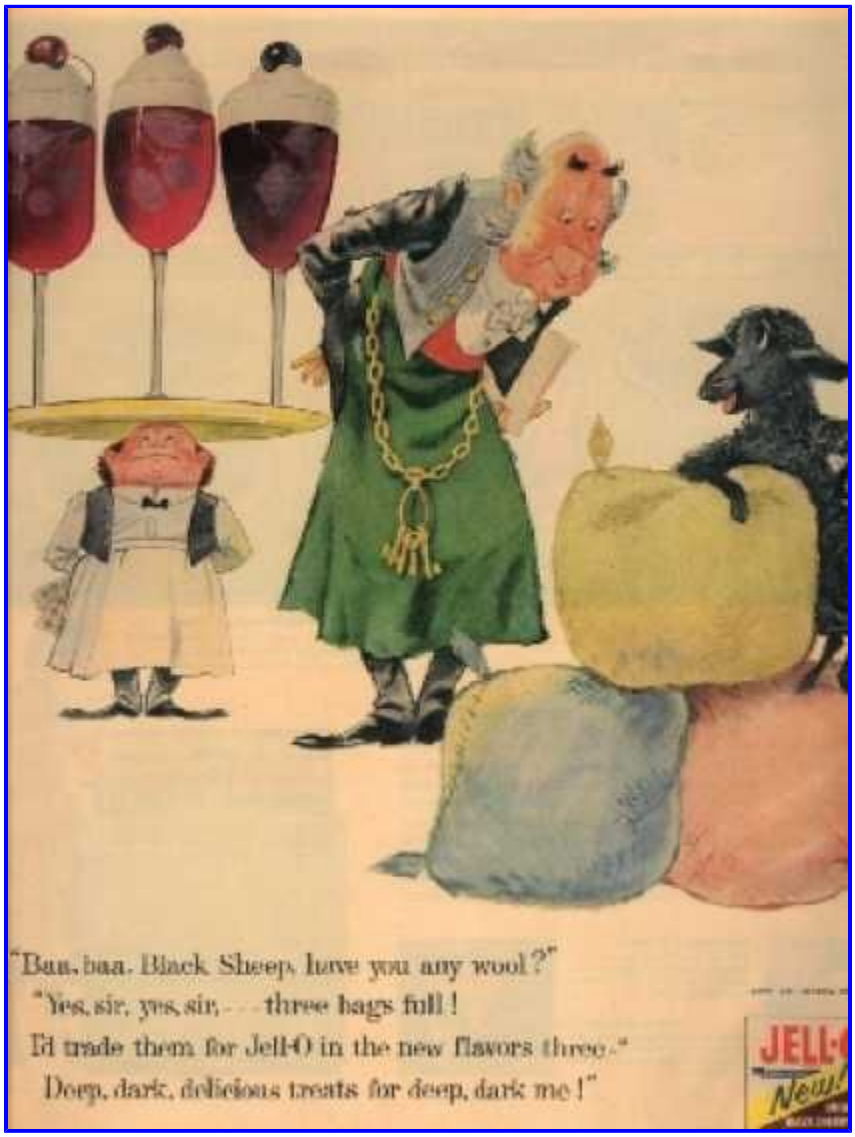
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Added by kendal kulley @ 06:39pm on 2017-Apr-16



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Added by kendal kulley @ 06:39pm on 2017-Apr-16



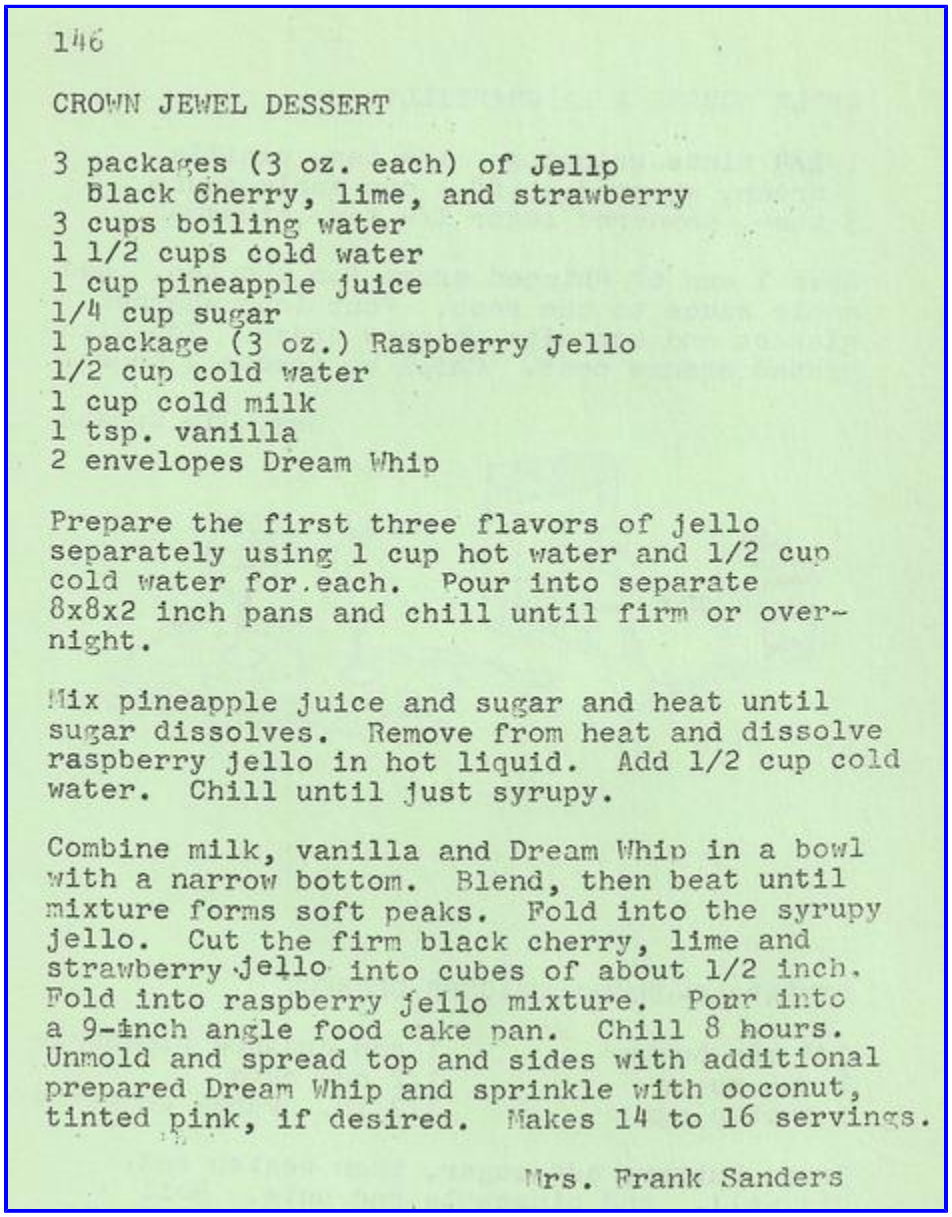
c726aa9f5d3b35f054ef4d88440500b1.jpg

Added by kendal kulley @ 06:39pm on 2017-Apr-16



jelly-macedoine1.jpg

Added by kendal kulley @ 06:39pm on 2017-Apr-16



146

CROWN JEWEL DESSERT

3 packages (3 oz. each) of Jellp
  Black cherry, lime, and strawberry
3 cups boiling water
1 1/2 cups cold water
1 cup pineapple juice
1/4 cup sugar
1 package (3 oz.) Raspberry Jello
1/2 cup cold water
1 cup cold milk
1 tsp. vanilla
2 envelopes Dream Whip

Prepare the first three flavors of jello separately using 1 cup hot water and 1/2 cup cold water for each. Pour into separate 8x8x2 inch pans and chill until firm or overnight.

Mix pineapple juice and sugar and heat until sugar dissolves. Remove from heat and dissolve raspberry jello in hot liquid. Add 1/2 cup cold water. Chill until just syrupy.

Combine milk, vanilla and Dream Whip in a bowl with a narrow bottom. Blend, then beat until mixture forms soft peaks. Fold into the syrupy jello. Cut the firm black cherry, lime and strawberry jello into cubes of about 1/2 inch. Fold into raspberry jello mixture. Pour into a 9-inch angle food cake pan. Chill 8 hours. Unmold and spread top and sides with additional prepared Dream Whip and sprinkle with cocoanut, tinted pink, if desired. Makes 14 to 16 servings.

Mrs. Frank Sanders

Crown-Jewel-Dessert.jpg

Added by kendal kulley @ 06:44pm on 2017-Apr-16



0c2ee122c49af1360146e2d0ebcbcfe0.jpg

Added by kendal kulley @ 06:44pm on 2017-Apr-16



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The Free Encyclopedia

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Gelatin silver process

From Wikipedia, the free encyclopedia

This article **needs additional citations for verification**. Please help improve this article by adding citations to reliable sources. Unsourced material may be challenged and removed. *(September 2008) (Learn how and when to remove this template message)*

The **gelatin silver process** is the photographic process used with currently available black-and-white films and printing papers.

The gelatin silver process was introduced by Richard Leach Maddox in 1871 with subsequent considerable improvements in sensitivity obtained by Charles Harper Bennett in 1878. Research over the last 125 years has led to current materials that exhibit low grain and high sensitivity to light.

A suspension of silver salts in gelatin is coated onto a support such as glass, flexible plastic or film, baryta paper, or resin-coated paper. These light-sensitive materials are stable under normal keeping conditions and are able to be exposed and processed even many years after their manufacture. This is in contrast to the collodion wet-plate process dominant from the 1850s–1880s, which had to be exposed and developed immediately after coating.

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History [edit]

The gelatin silver process was introduced by Richard Leach Maddox in 1871 with subsequent considerable improvements in sensitivity obtained by Charles Harper Bennett in 1878.

Gelatin silver print paper was made as early as 1874 on a commercial basis, but it was poor quality because the dry-plate emulsion was coated onto the paper only as an afterthought. Coating machines for the production of continuous rolls of sensitized paper were in use by the mid-1880s, though widespread adoption of gelatin silver print materials did not occur until the 1890s. The earliest papers had no baryta layer, and it was not until the 1890s that baryta coating became a commercial operation, first in Germany, in 1894, and then taken up by Kodak by 1900.

Although the baryta layer plays an important part in the manufacture of smooth and glossy prints, the baryta paper of the 1890s did not produce the lustrous or glossy print surface that became the standard for fine art photography in the twentieth century. Matting agents, textured papers, and thin baryta layers that were not heavily calendered produced a low-gloss and textured appearance. The higher gloss papers first became popular in the 1920s and 30s as photography transitioned from pictorialism into modernism, photojournalism, and "straight" photography.

Timeline [edit]

- 1874 — First commercial production of gelatin developing out paper (DOP)
- 1885 — Coating machines first used in gelatin DOP manufacture for manufacture of continuous rolls
- 1894 — Baryta layer added to commercial gelatin DOP manufacture
- 1920s — Increasing popularity of glossy and semi-gloss papers
- 1960s — Color photography eclipses black and white for the first time

Technology [edit]

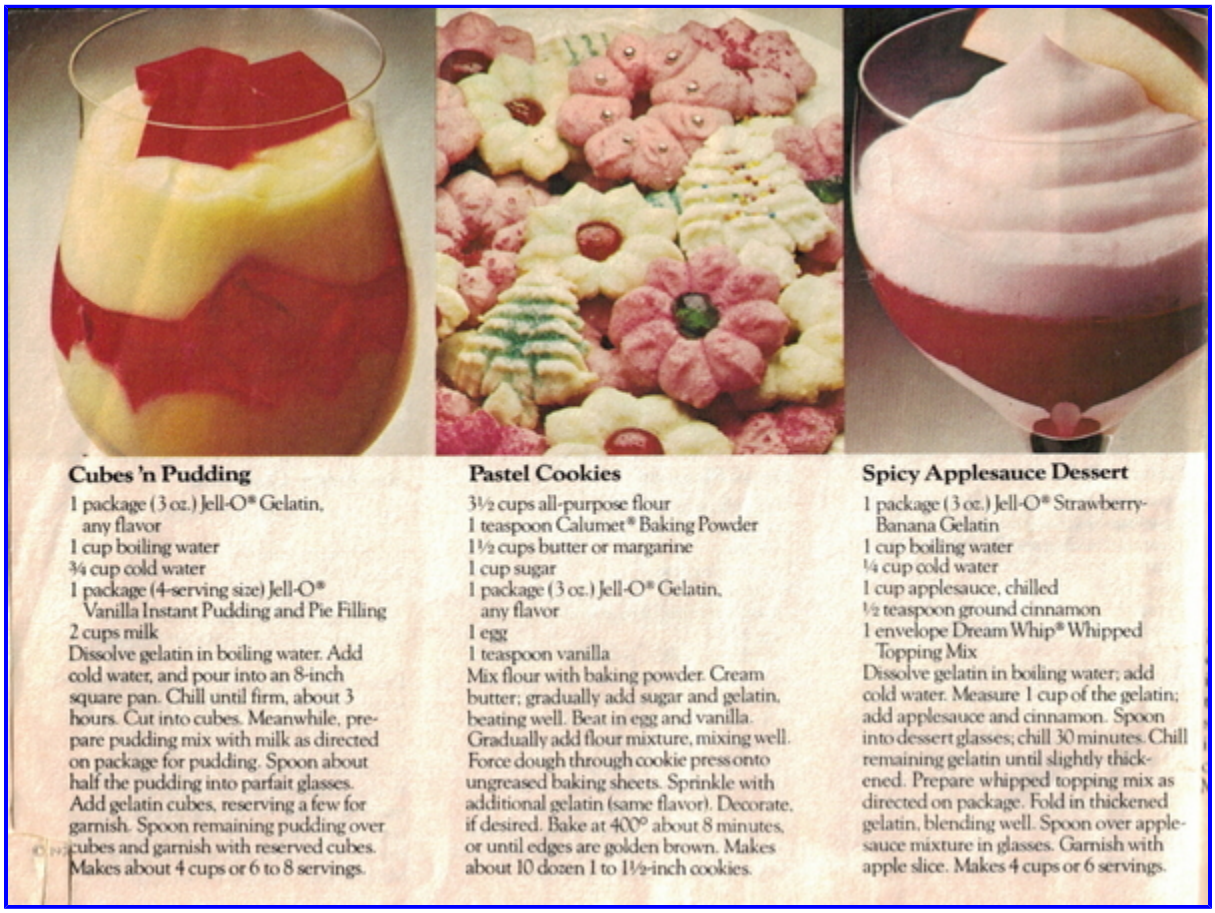
Overview [edit]

The gelatin silver print or gelatin developing out paper (DOP) is a monochrome imaging process based on the light sensitivity of silver halides. They have been made for

Gelatin silver process - Wikipedia

A suspension of silver salts in gelatin is coated onto a support such as glass, flexible plastic or film, baryta paper, or resin-coated paper. These light-sensitive materials are stable under normal keeping conditions and are able to be exposed and processed even many years after their manufacture.

Added by kendal kulley @ 06:47pm on 2017-Apr-16



Cubes 'n Pudding

1 package (3 oz.) Jell-O® Gelatin, any flavor
1 cup boiling water
¾ cup cold water
1 package (4-serving size) Jell-O® Vanilla Instant Pudding and Pie Filling
2 cups milk

Dissolve gelatin in boiling water. Add cold water, and pour into an 8-inch square pan. Chill until firm, about 3 hours. Cut into cubes. Meanwhile, prepare pudding mix with milk as directed on package for pudding. Spoon about half the pudding into parfait glasses. Add gelatin cubes, reserving a few for garnish. Spoon remaining pudding over cubes and garnish with reserved cubes. Makes about 4 cups or 6 to 8 servings.

Pastel Cookies

3½ cups all-purpose flour
1 teaspoon Calumet® Baking Powder
1½ cups butter or margarine
1 cup sugar
1 package (3 oz.) Jell-O® Gelatin, any flavor
1 egg
1 teaspoon vanilla

Mix flour with baking powder. Cream butter; gradually add sugar and gelatin, beating well. Beat in egg and vanilla. Gradually add flour mixture, mixing well. Force dough through cookie press onto ungreased baking sheets. Sprinkle with additional gelatin (same flavor). Decorate, if desired. Bake at 400° about 8 minutes, or until edges are golden brown. Makes about 10 dozen 1 to 1½-inch cookies.

Spicy Applesauce Dessert

1 package (3 oz.) Jell-O® Strawberry-Banana Gelatin
1 cup boiling water
¼ cup cold water
1 cup applesauce, chilled
½ teaspoon ground cinnamon
1 envelope Dream Whip® Whipped Topping Mix

Dissolve gelatin in boiling water; add cold water. Measure 1 cup of the gelatin; add applesauce and cinnamon. Spoon into dessert glasses; chill 30 minutes. Chill remaining gelatin until slightly thickened. Prepare whipped topping mix as directed on package. Fold in thickened gelatin, blending well. Spoon over applesauce mixture in glasses. Garnish with apple slice. Makes 4 cups or 6 servings.

JBD-3.jpg

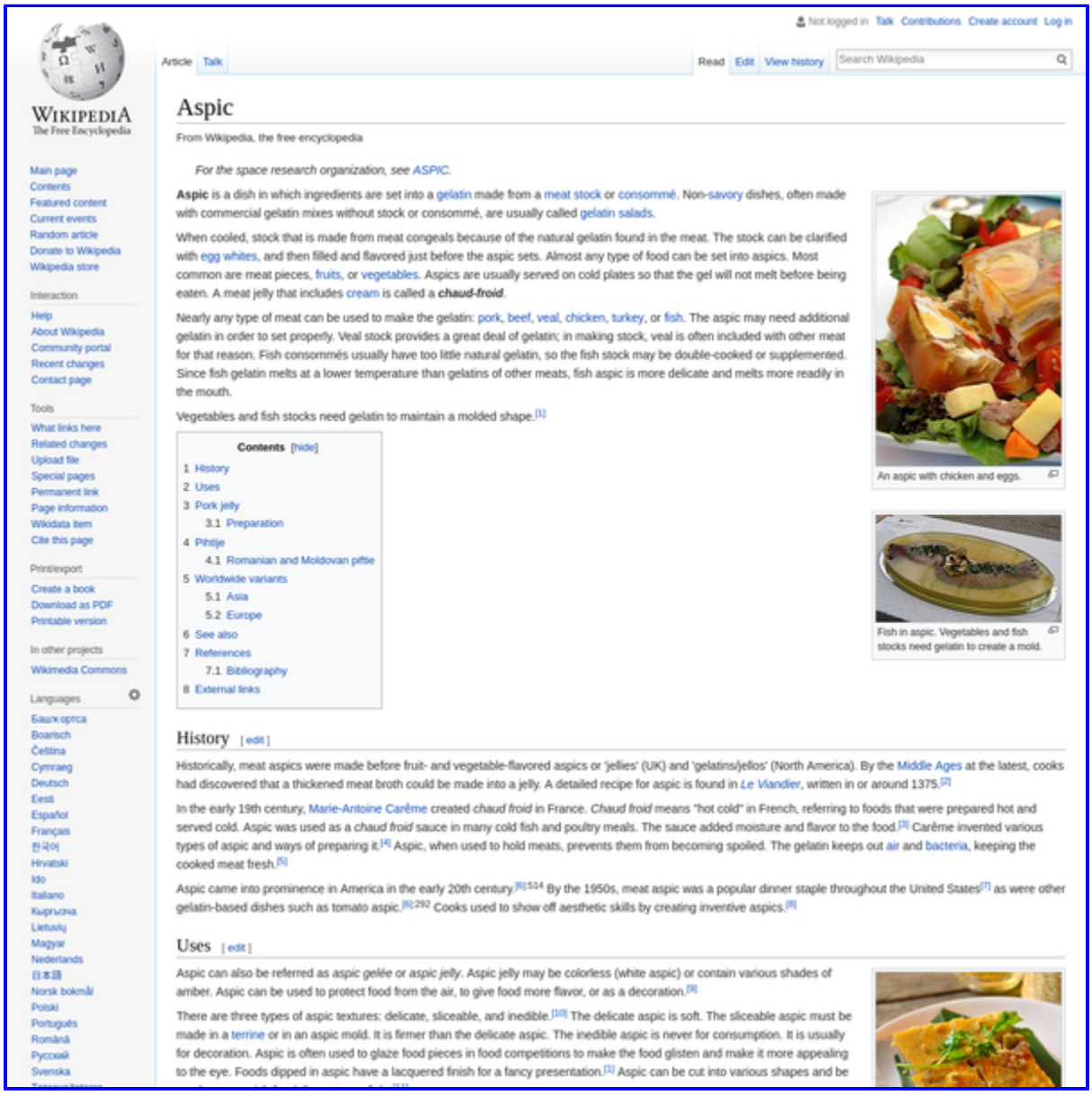
Added by kendal kulley @ 06:48pm on 2017-Apr-16



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Added by kendal kulley @ 06:51pm on 2017-Apr-16



Aspic

From Wikipedia, the free encyclopedia

For the space research organization, see ASPIC.

Aspic is a dish in which ingredients are set into a gelatin made from a meat stock or consommé. Non-savory dishes, often made with commercial gelatin mixes without stock or consommé, are usually called gelatin salads.

When cooled, stock that is made from meat congeals because of the natural gelatin found in the meat. The stock can be clarified with egg whites, and then filled and flavored just before the aspic sets. Almost any type of food can be set into aspics. Most common are meat pieces, fruits, or vegetables. Aspics are usually served on cold plates so that the gel will not melt before being eaten. A meat jelly that includes cream is called a ***chaud-froid***.

Nearly any type of meat can be used to make the gelatin: pork, beef, veal, chicken, turkey, or fish. The aspic may need additional gelatin in order to set properly. Veal stock provides a great deal of gelatin; in making stock, veal is often included with other meat for that reason. Fish consommés usually have too little natural gelatin, so the fish stock may be double-cooked or supplemented. Since fish gelatin melts at a lower temperature than gelatins of other meats, fish aspic is more delicate and melts more readily in the mouth.

Vegetables and fish stocks need gelatin to maintain a molded shape.[1]

An aspic with chicken and eggs.

Fish in aspic. Vegetables and fish stocks need gelatin to create a mold.

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History [edit]

Historically, meat aspics were made before fruit- and vegetable-flavored aspics or 'jellies' (UK) and 'gelatins/jellos' (North America). By the Middle Ages at the latest, cooks had discovered that a thickened meat broth could be made into a jelly. A detailed recipe for aspic is found in *Le Viandier*, written in or around 1375.[2]

In the early 19th century, Marie-Antoine Carême created *chaud froid* in France. *Chaud froid* means "hot cold" in French, referring to foods that were prepared hot and served cold. Aspic was used as a *chaud froid* sauce in many cold fish and poultry meals. The sauce added moisture and flavor to the food.[3] Carême invented various types of aspic and ways of preparing it.[4] Aspic, when used to hold meats, prevents them from becoming spoiled. The gelatin keeps out air and bacteria, keeping the cooked meat fresh.[5]

Aspic came into prominence in America in the early 20th century.[6]:514 By the 1950s, meat aspic was a popular dinner staple throughout the United States[7] as were other gelatin-based dishes such as tomato aspic.[6]:292 Cooks used to show off aesthetic skills by creating inventive aspics.[8]

Uses [edit]

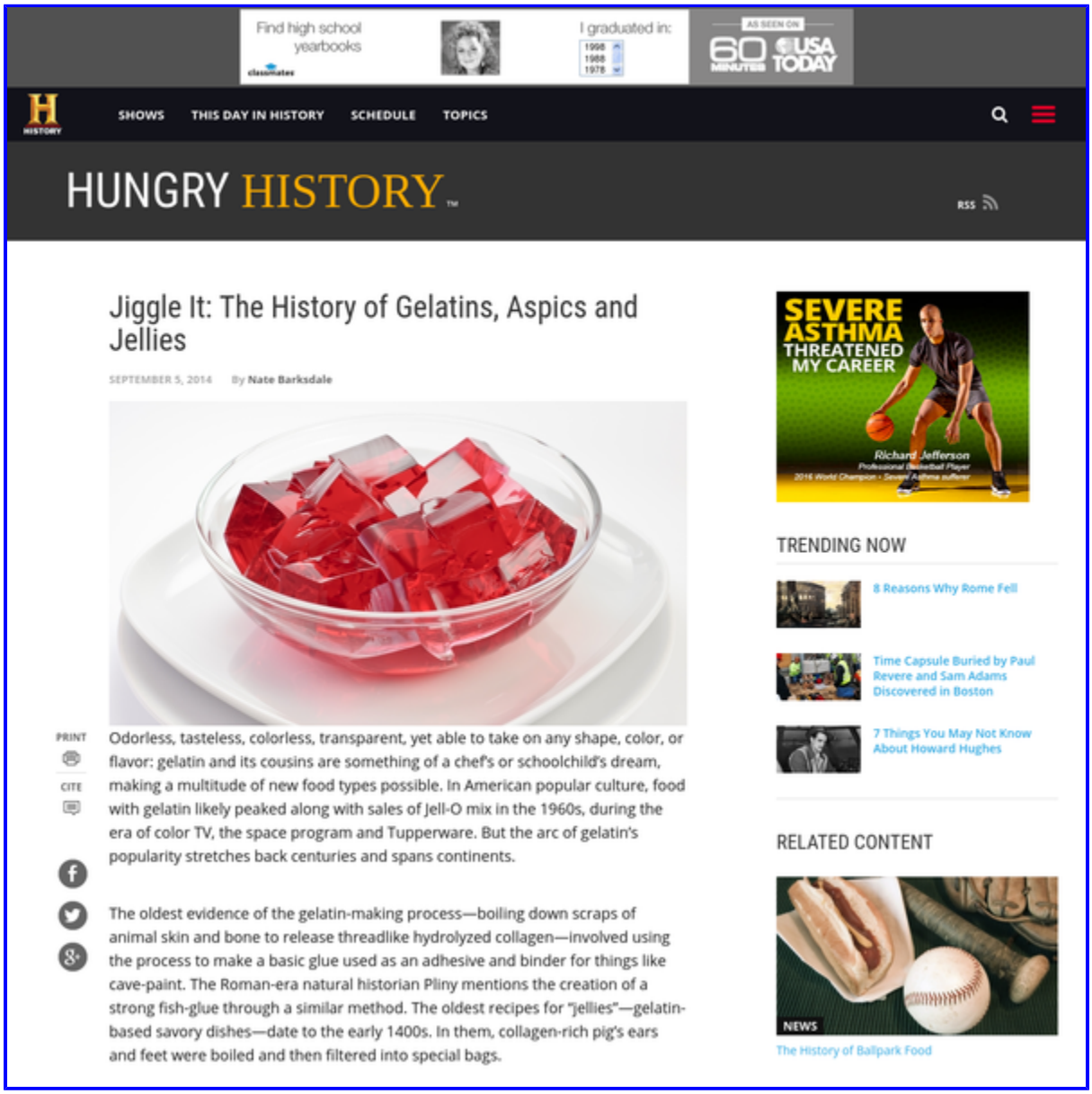
Aspic can also be referred as *aspic gelée* or *aspic jelly*. Aspic jelly may be colorless (white aspic) or contain various shades of amber. Aspic can be used to protect food from the air, to give food more flavor, or as a decoration.[9]

There are three types of aspic textures: delicate, sliceable, and inedible.[10] The delicate aspic is soft. The sliceable aspic must be made in a terrine or in an aspic mold. It is firmer than the delicate aspic. The inedible aspic is never for consumption. It is usually for decoration. Aspic is often used to glaze food pieces in food competitions to make the food glisten and make it more appealing to the eye. Foods dipped in aspic have a lacquered finish for a fancy presentation.[1] Aspic can be cut into various shapes and be

Aspic - Wikipedia

When cooled, stock that is made from meat congeals because of the natural gelatin found in the meat. The stock can be clarified with egg whites, and then filled and flavored just before the aspic sets. Almost any type of food can be set into aspics. Most common are meat pieces, fruits, or vegetables.

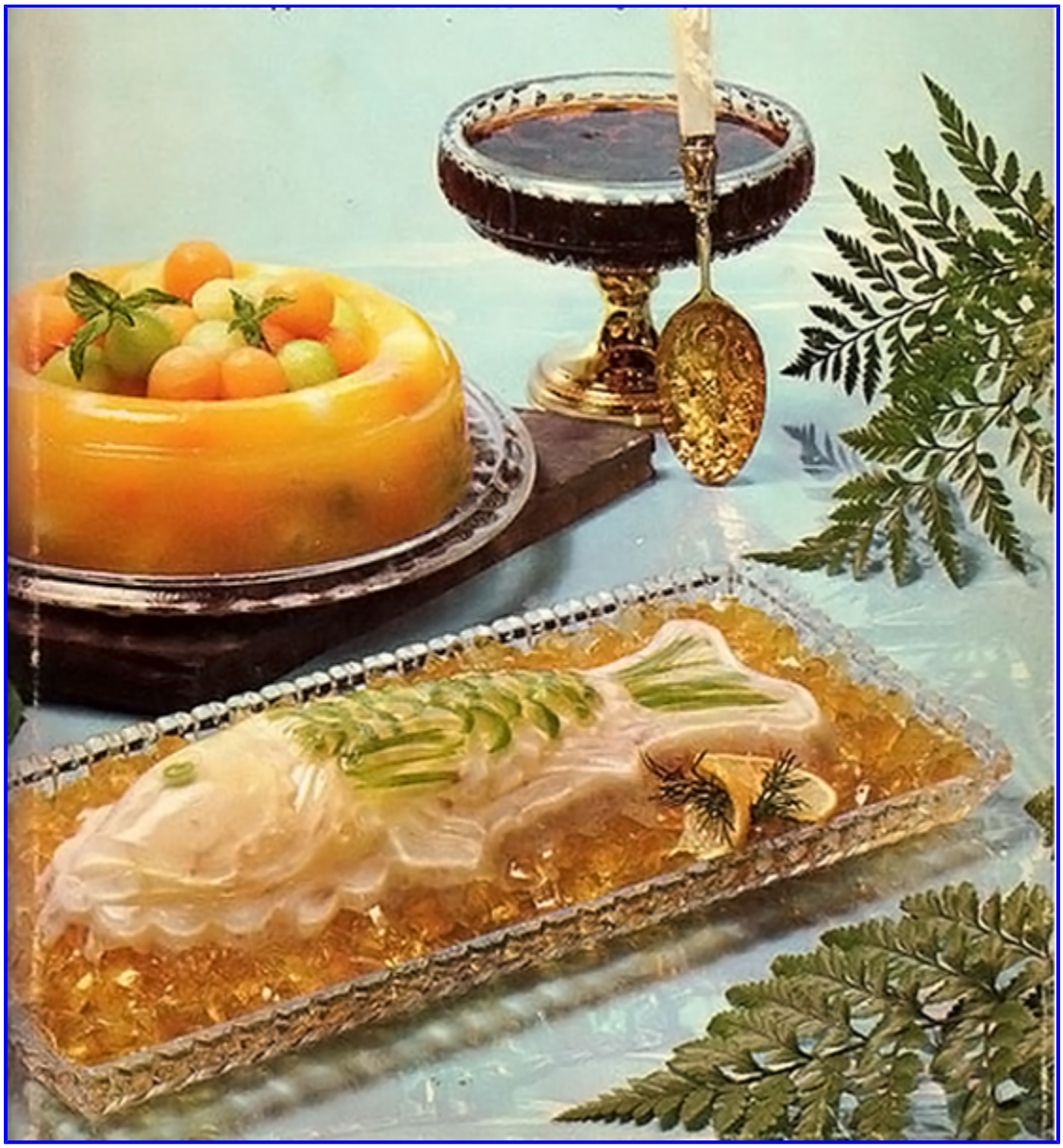
Added by kendal kulley @ 06:53pm on 2017-Apr-16



Jiggle It: The History of Gelatins, Aspics and Jellies - Hungry History

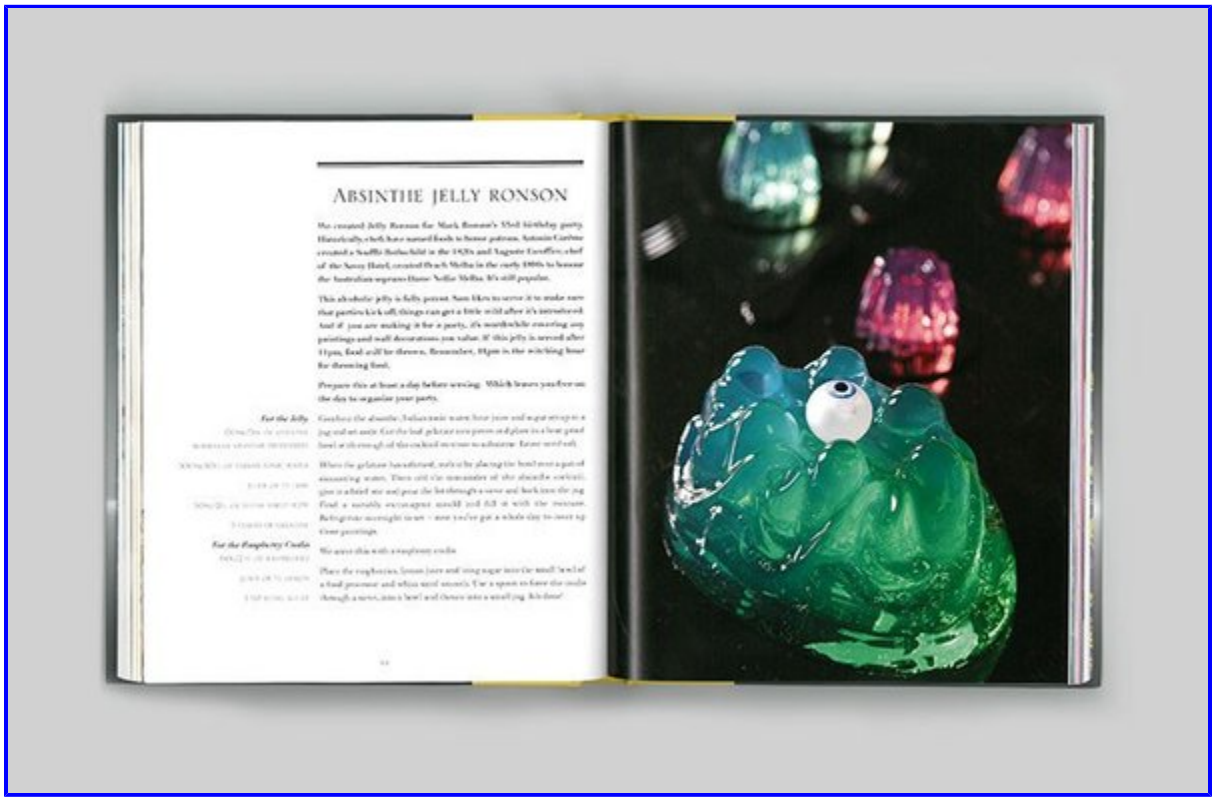
Odorless, tasteless, colorless, transparent, yet able to take on any shape, color, or flavor: gelatin and its cousins are something of a chef's or schoolchild's dream, making a multitude of new food types possible. In American popular culture, food with gelatin likely peaked along with sales of Jell-O mix in the 1960s, during the era of color TV, the space program and Tupperware.

Added by kendal kulley @ 06:54pm on 2017-Apr-16



meals-in-a-mold-3.png

Added by kendal kulley @ 07:00pm on 2017-Apr-16



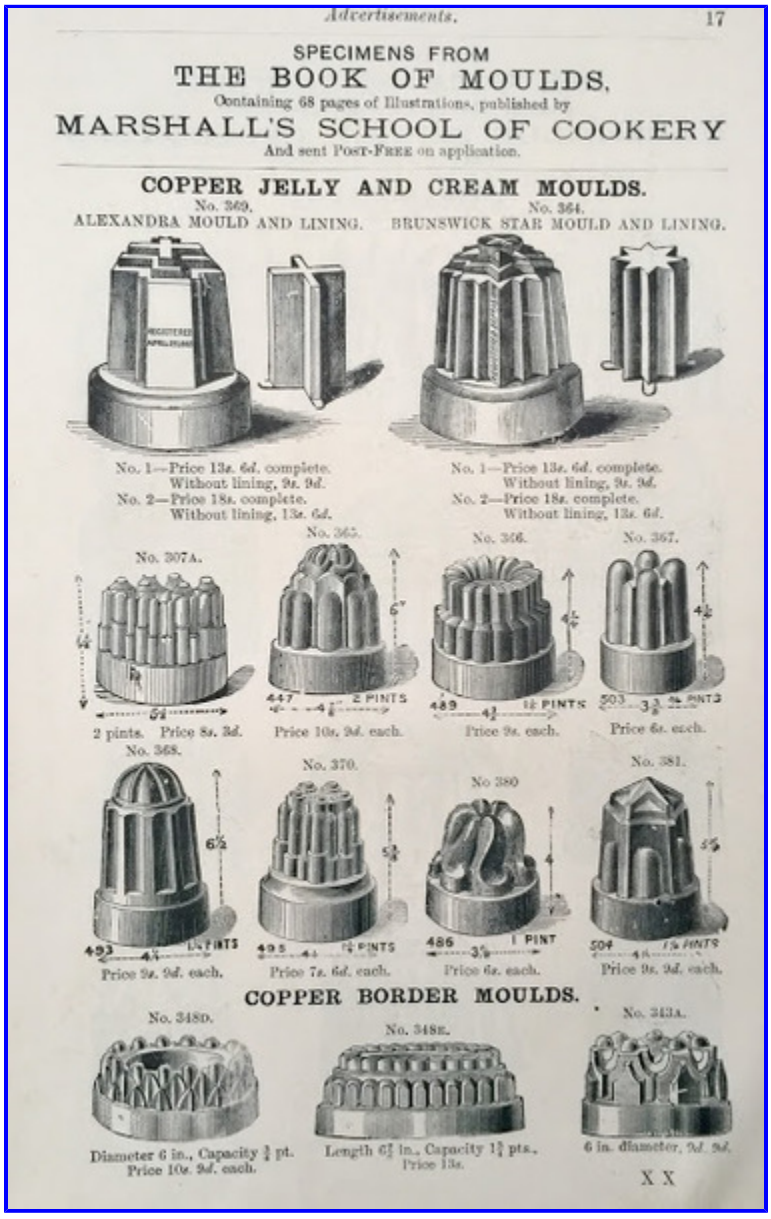
jelly-compiled-4_1024x1024.jpg

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XX

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Jelly-1.png

Added by kendal kulley @ 04:49pm on 2017-Apr-16



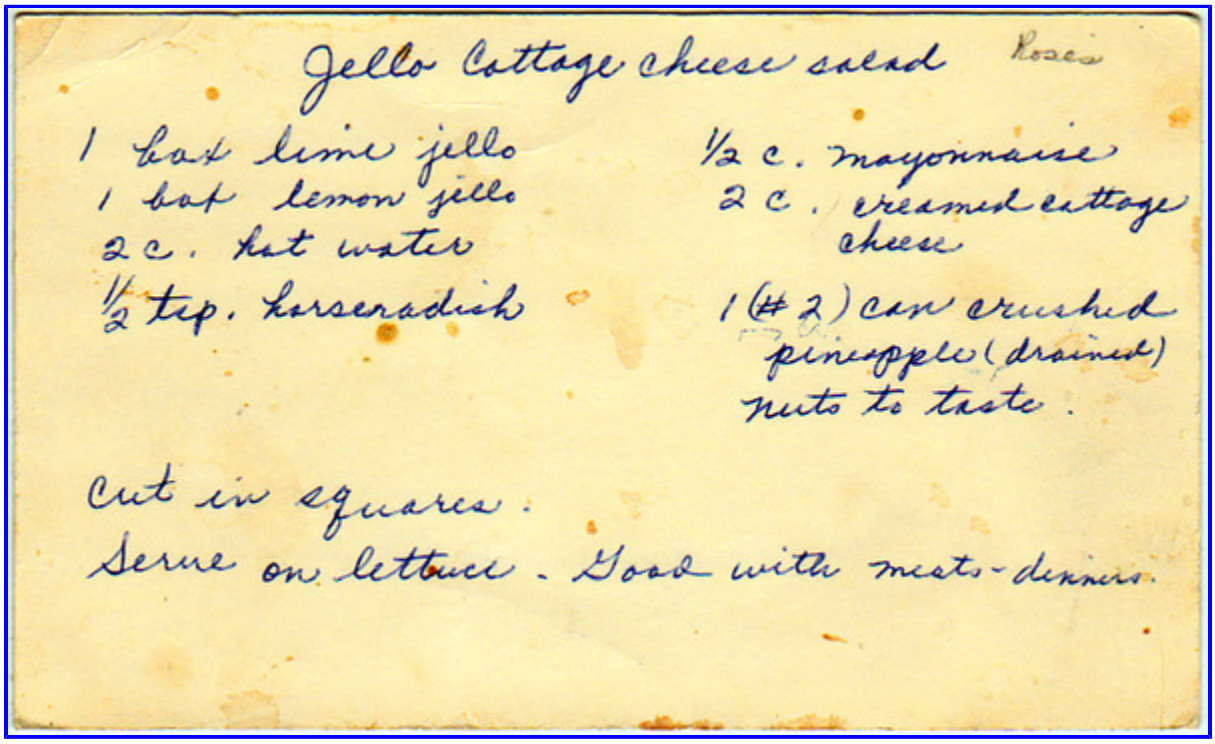
Jelly-2.jpg

Added by kendal kulley @ 04:49pm on 2017-Apr-16



001.jpg

Added by kendal kulley @ 06:44pm on 2017-Apr-16



Jello Cottage cheese salad Roses

1 bxt lime jello
1 bxt lemon jello
2 c. hot water
½ tsp. horseradish

½ c. mayonnaise
2 c. creamed cottage cheese
1 (#2) can crushed pineapple (drained)
nuts to taste.

Cut in squares.
Serve on lettuce. Good with meats - dinners.

roses-jello-cottage-cheese-salad.jpg

Added by kendal kulley @ 06:44pm on 2017-Apr-16



jelly-compiled-3_1024x1024.jpg

Added by kendal kulley @ 07:11pm on 2017-Apr-16



Science Fiction Food

A compilation of food seen in science fiction, part of Culinary Odyssey, an evening event exploring the food of the future through prototyping the dishes of science fiction - London, March 2012. See the project here: http://bompasandparr.com/projects/view/a-culinary-odyssey Film by Joe Marcantonio.

Added by kendal kulley @ 07:17pm on 2017-Apr-16



Macedoine and Other Eccentric Jellies

Perhaps the most singular culinary expression of the advance of the Industrial Revolution in Victorian Britain was the extraordinary popularity of mass-produced copper jelly moulds. By the middle of the nineteenth century the fashion for this kind of kitchen kit had accelerated into a gastronomic craze.

Added by kendal kulley @ 07:19pm on 2017-Apr-16



Exploding Jelly

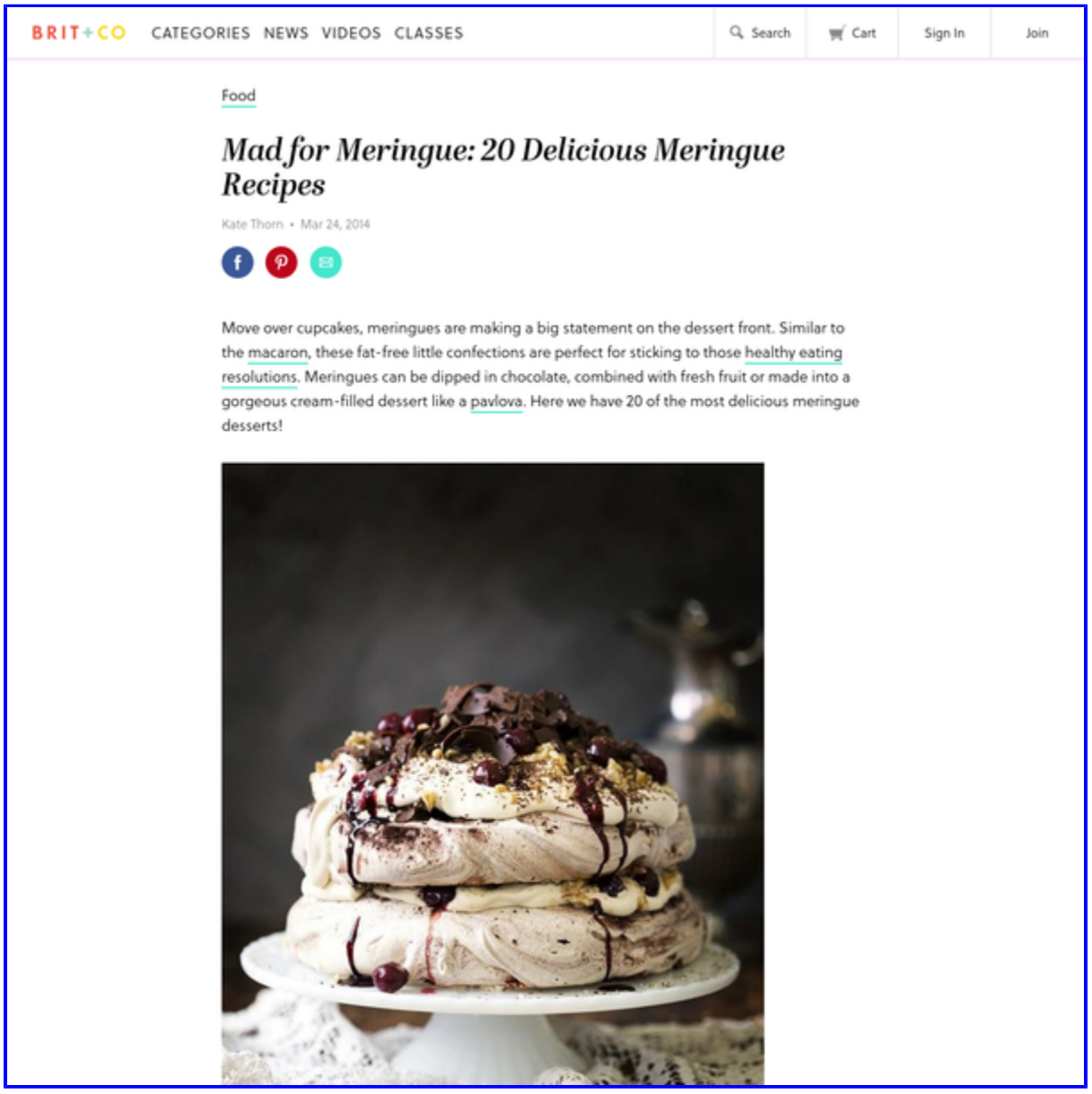
We worked with SpaceNk and The Beauty Council on this film to unravel the process of making three architectural and traditional jelly forms, from pouring liquid to melting gelatine and stirring. The finished jellies exude a magical, quasi child-like joy especially when they combust into beautiful, tiny crystal-like pieces.

Added by kendal kulley @ 07:15pm on 2017-Apr-16



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Added by kendal kulley @ 07:24am on 2017-May-01



Mad for Meringue: 20 Delicious Meringue Recipes

Move over cupcakes, meringues are making a big statement on the dessert front. Similar to the macaron, these fat-free little confections are perfect for sticking to those healthy eating resolutions; meringues can be dipped in chocolate, combined with fresh fruit, or made into a gorgeous, cream-filled dessert like a pavlova.

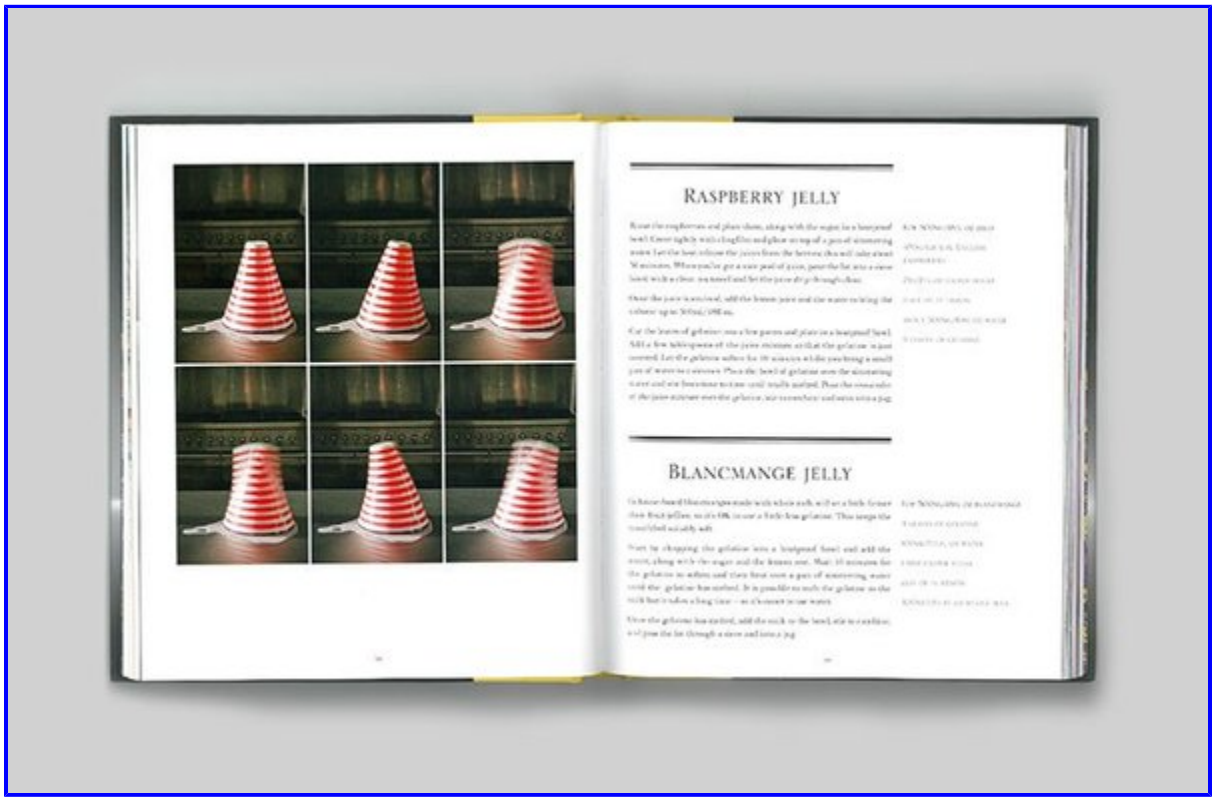
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James Massiah, Lotte Andersen and Phoebe Collings-James

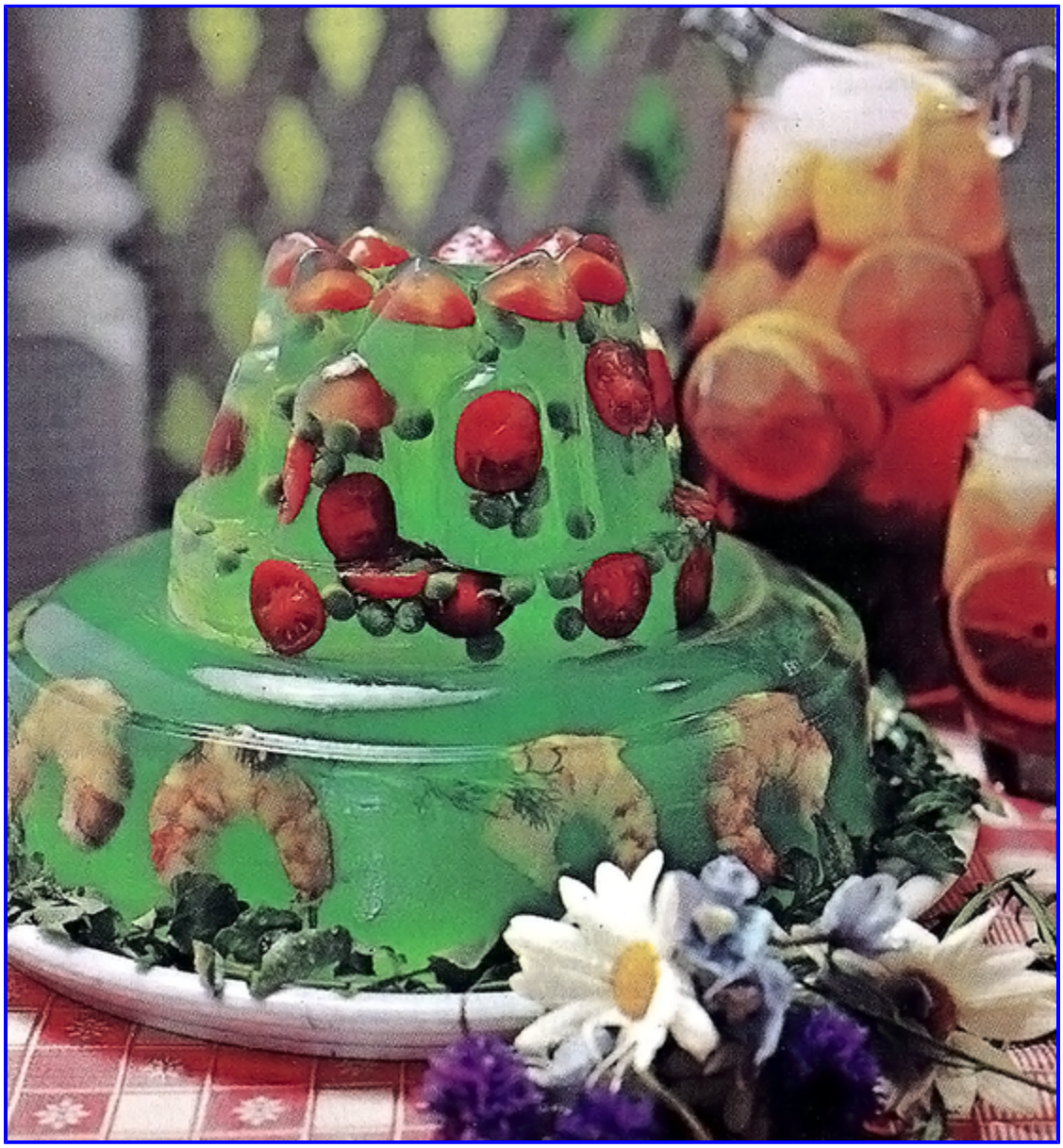
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Added by kendal kulley @ 07:11pm on 2017-Apr-16



meals-in-a-mold-1.png

Added by kendal kulley @ 07:00pm on 2017-Apr-16



70s Dinner Party (@70s_party) | Twitter

The latest Tweets from 70s Dinner Party (@70s_party). If it's ticked, my Mum's cooked it. May contain nuts and food from other decades. Buy my book here https://t.co/MbeIj0PxQp

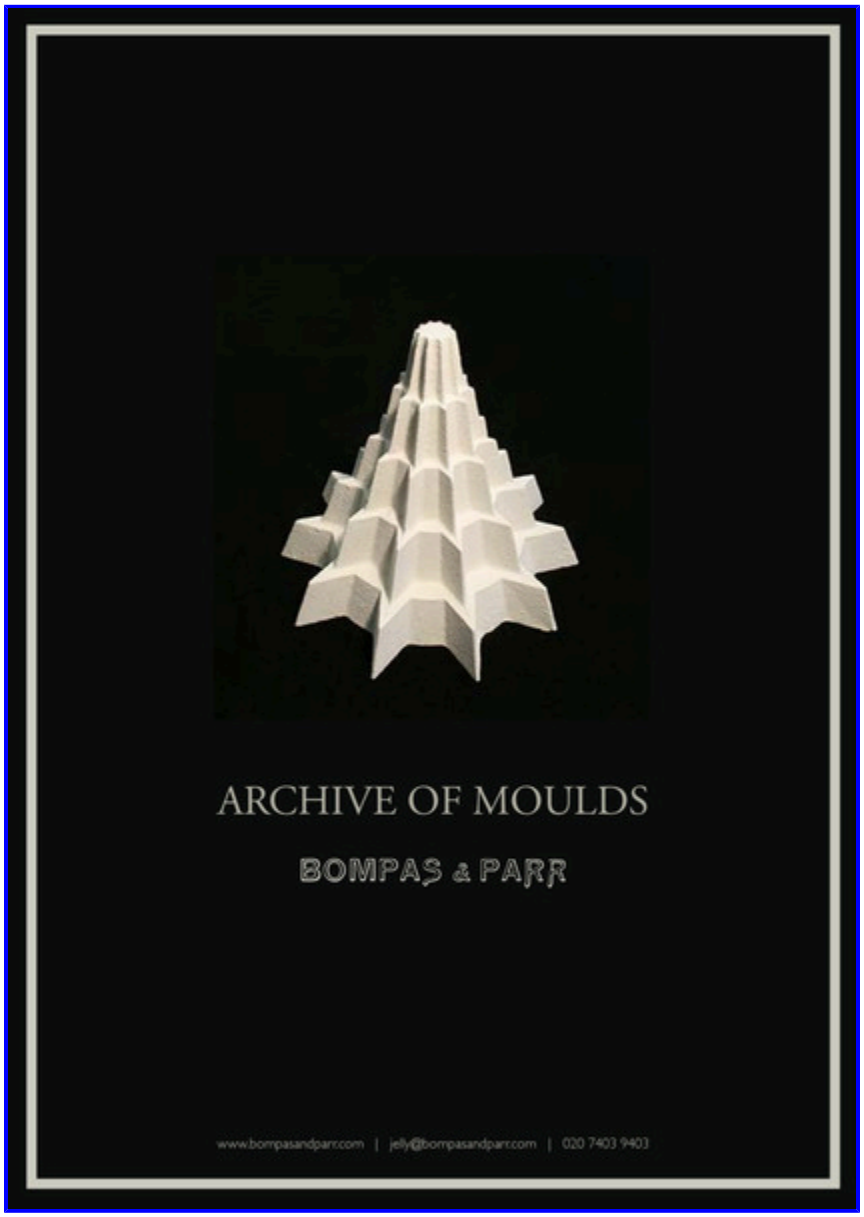
Added by kendal kulley @ 06:56pm on 2017-Apr-20



Belgrave Jelly Wobbles To Bach

This rare and puzzling jelly with its interior of spiral columns is one of the most ingeniously engineered dessert dishes in the history of food.

Added by kendal kulley @ 11:19pm on 2017-Apr-15



150311_archiveofmoulds.pdf

Added by kendal kulley @ 06:55pm on 2017-Apr-15



quaking-pudding-animation.gif

"Is this pudding alive? Or does it have a nervous disorder? Find out more by looking at our new recipe feature on English Puddings. This is just one of our many pages with visual annotations to historic English recipes. There are currently three Recipe Index Pages on the site. They are proving to be our most visited feature."

Added by kendal kulley @ 02:50am on 2017-Apr-22



xelderflower-mojito-jelly-725.jpg-q93afc3.pagespeed.ic.SNJUNvTEvg.jpg

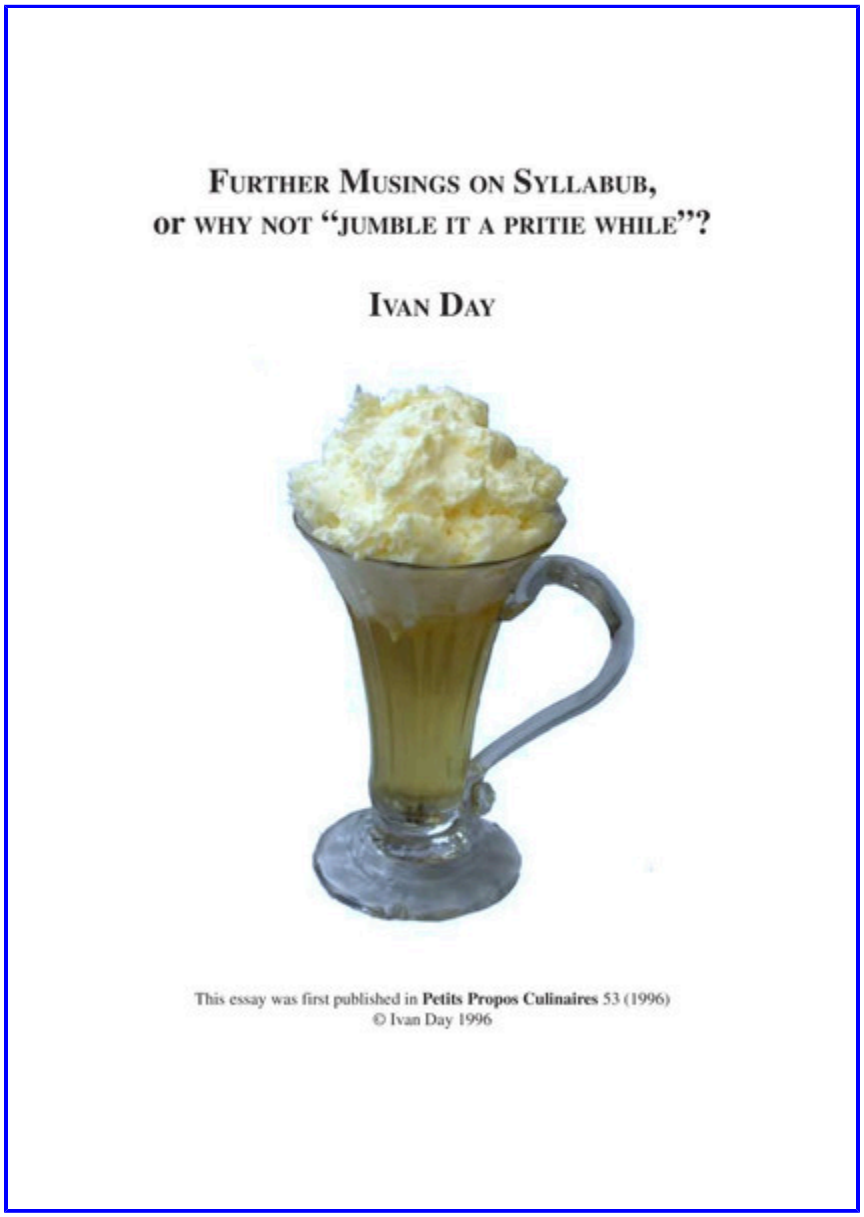
Added by kendal kulley @ 09:32pm on 2017-Jun-08



Bompas & Parr Jelly Film

Here is a little film i directed, edited and shot for some friends of mine who make jelly. Shot on RED. If you like it, check out my other work: marcantonio.tv or email me joe@marcantonio.tv

Added by kendal kulley @ 09:33pm on 2017-Jun-08



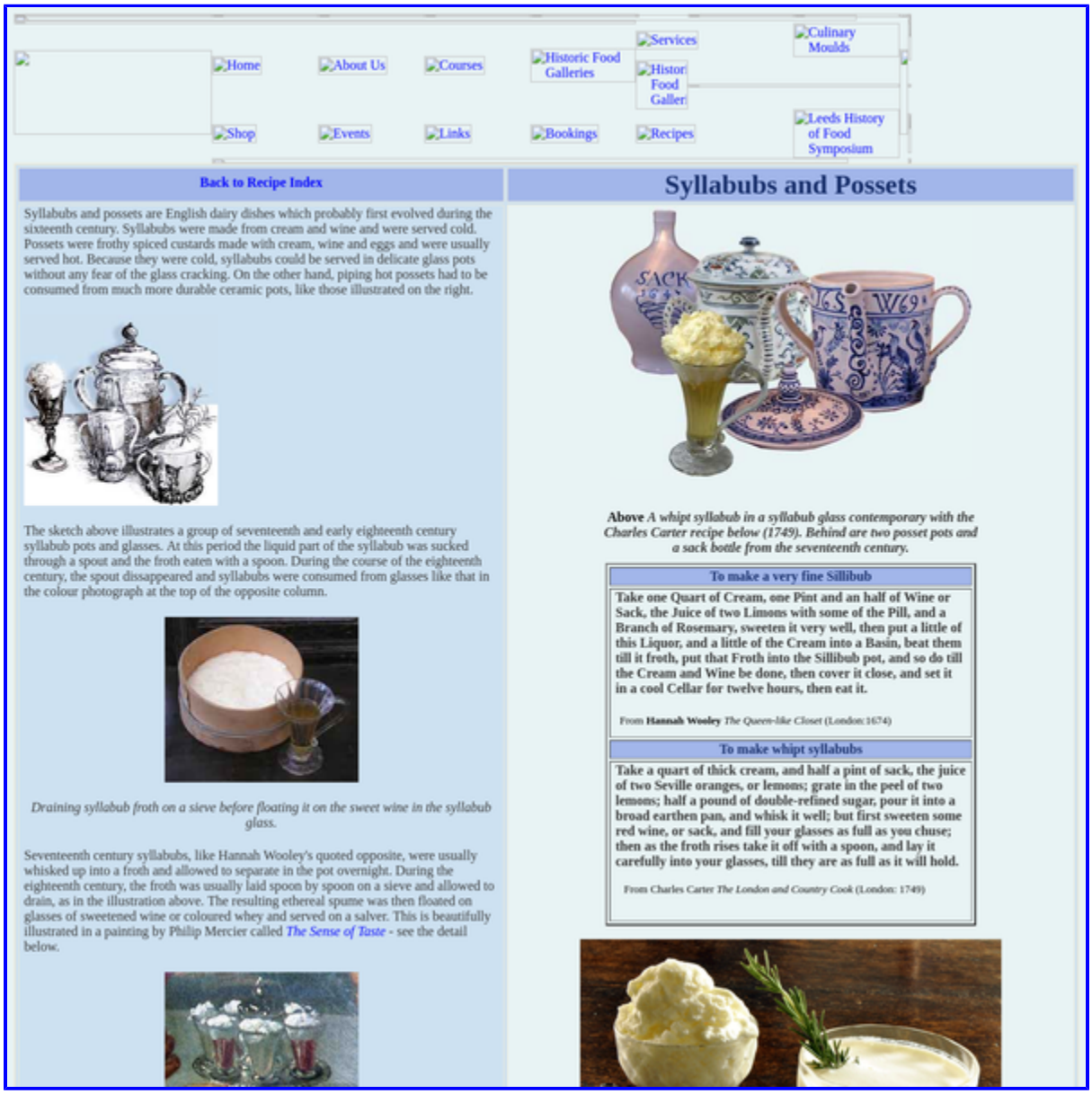
FURTHER MUSINGS ON SYLLABUB,
OR WHY NOT "JUMBLE IT A PRITIE WHILE"?

IVAN DAY

This essay was first published in **Petits Propos Culinaires** 53 (1996)
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Syllabubs-Essay.pdf

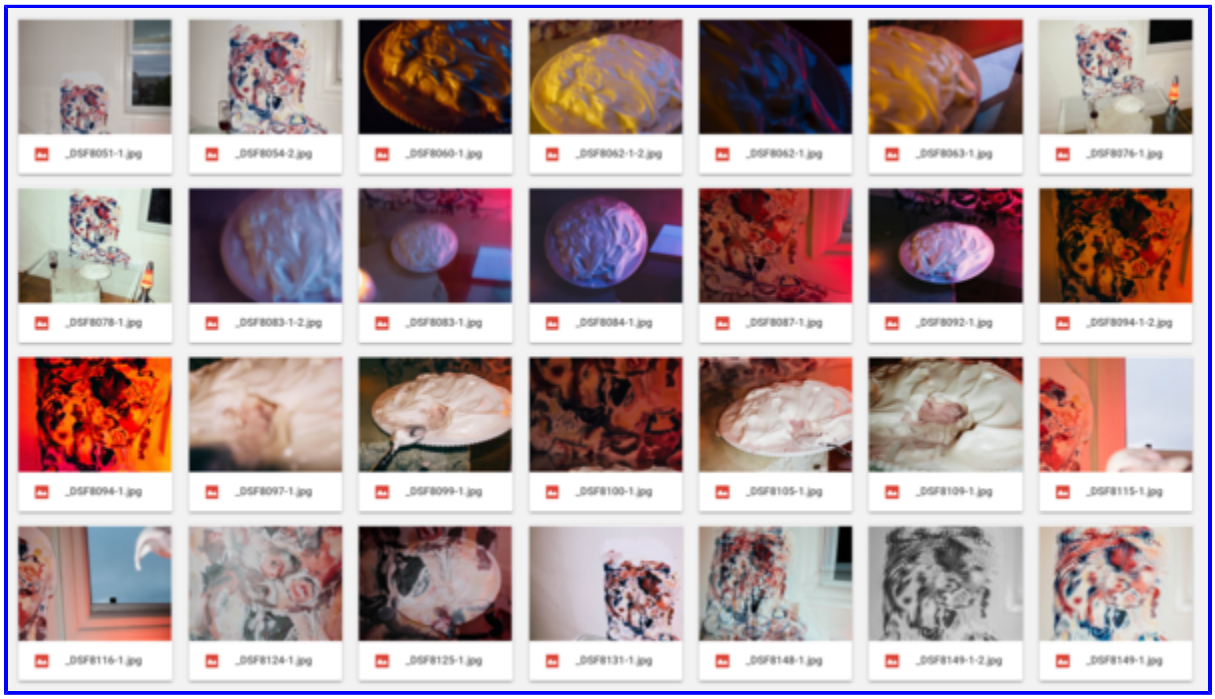
Added by kendal kulley @ 07:56pm on 2017-Jul-03



Syllabubs

Syllabubs and possets are English dairy dishes which probably first evolved during the sixteenth century. Syllabubs were made from cream and wine and were served cold. Possets were frothy spiced custards made with cream, wine and eggs and were usually served hot.

Added by kendal kulley @ 07:56pm on 2017-Jul-03



kendalkulley

Added by kendal kulley @ 04:52pm on 2017-Jul-06



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