

Welch's Grapelade



a pure grape jam

A new delicacy for the table. A Welch quality product, made of whole ripe grapes with all their juice and richness.

As a spread for bread, toast, muffins or scones, Grapelade is incomparable. As a filling for jelly roll and pastry, as a flavor for puddings, a sauce for meats and omelets, Grapelade brings a new idea to cookery, a new delight to the taste.

The delicate flavor of Grapelade is the flavor of fresh and luscious grapes. Removal of skins, seeds and acid crystals by

patented Welch process gives a wonderful smoothness. Nothing else is taken away — only pure sugar is added. Grapelade has been aptly described as "honey of grapes".

One of the happiest uses of Grapelade is for Grapelade ice cream. It gives a beautiful coloring and retains that taste of fresh grapes that everybody likes so well.

Your grocer can supply Grapelade in 15 oz. glass jars and in enamel-lined tins. Write for a Booklet of tested recipes.

Some of the delightful ways to use Grapelade described in the Booklet of tested recipes

- Grapelade Tapioca
- Grapelade Ice Cream
- Grapelade Mousse
- Grapelade Tarts
- Grapelade Mound
- Grapelade Souffle
- Ruby Apples

Other Welch Quality pure fruit products are Fruittlade (Grape-Raspberry and other fruits), Peachlade, Plumlade and Cherrilade. All packed in 15 oz. glass jars.

The Welch Co., Limited, St. Catharines, Ontario