

DESIGN YOUR OWN ICED DESSERT MOULD

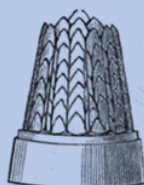


History of the moulds

In the Victorian era, a whole range of complex and attractive ice cream and sorbet moulds were available – there were *hundreds of designs*.

Here is a selection from A. B. Marshall's *The Book of Ices*, published in 1885:

No. 13.—ASPARAGUS.



Height 5 inches, 1½ pints,
15s. 6d. each.

No. 14.—PLAIN MELON.



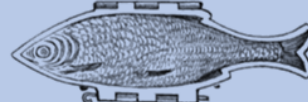
1½ pints, 16s. each.

No. 28.—STEP TOP.



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

No. 29.—FISH.



Registered.
9s. 6d. each

No. 15.—SMALL BASKET.



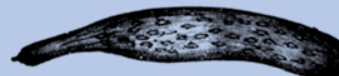
1½ pints, 21s. each.

No. 16.—CHERRY TOP.



1 quart, 22s. 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.

Purpose of the moulds

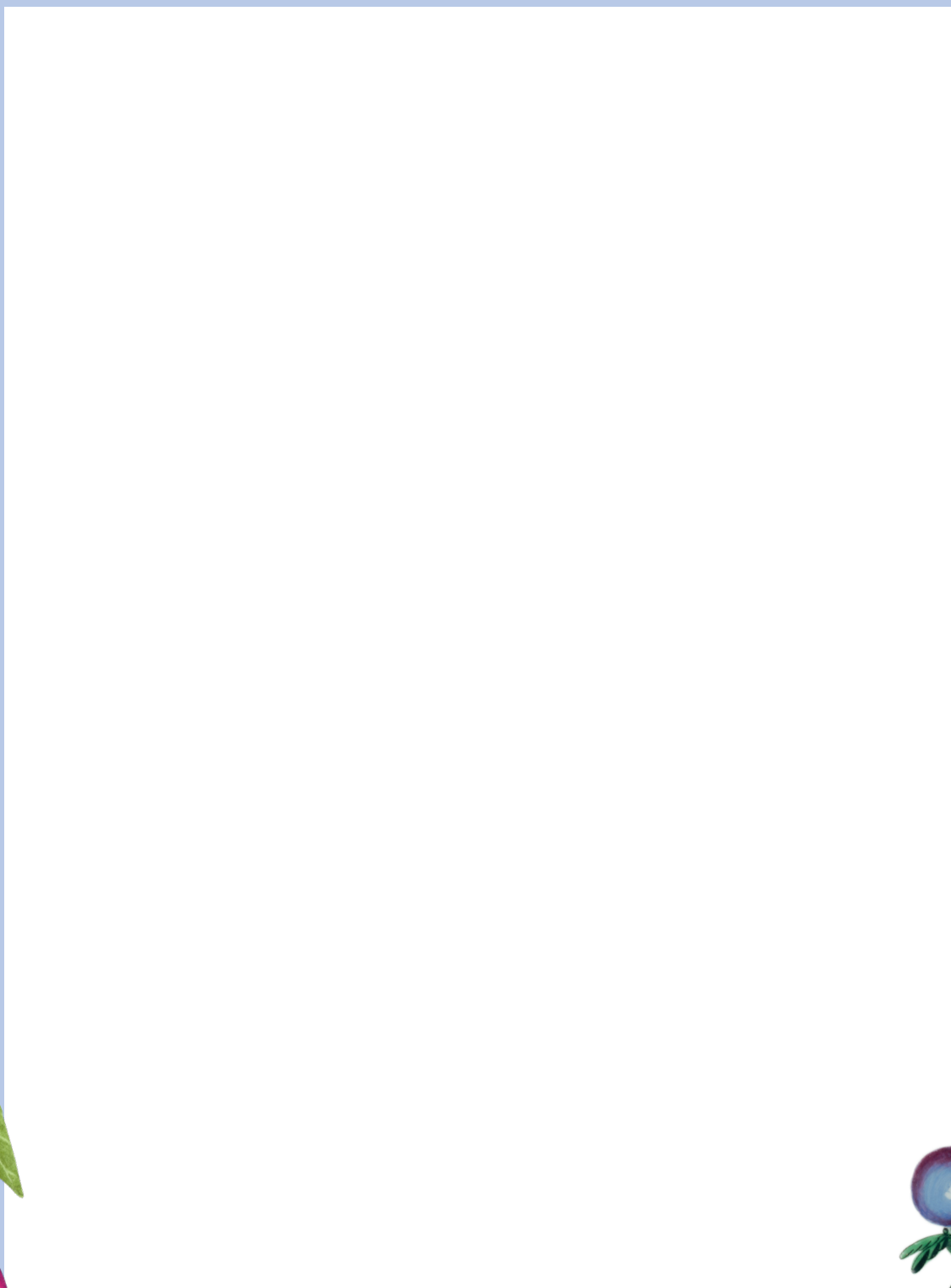
The moulds were then used to make colourful centrepieces to special meals and served on *Worcester porcelain dessert plates*. Here are some recreated by food historian Ivan Day:





Task:

Use the space below to draw a design for your own mould, and what the final moulded ice dessert would look like on your dining table. You can choose from your favourite fruit, vegetable or even animal!



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