

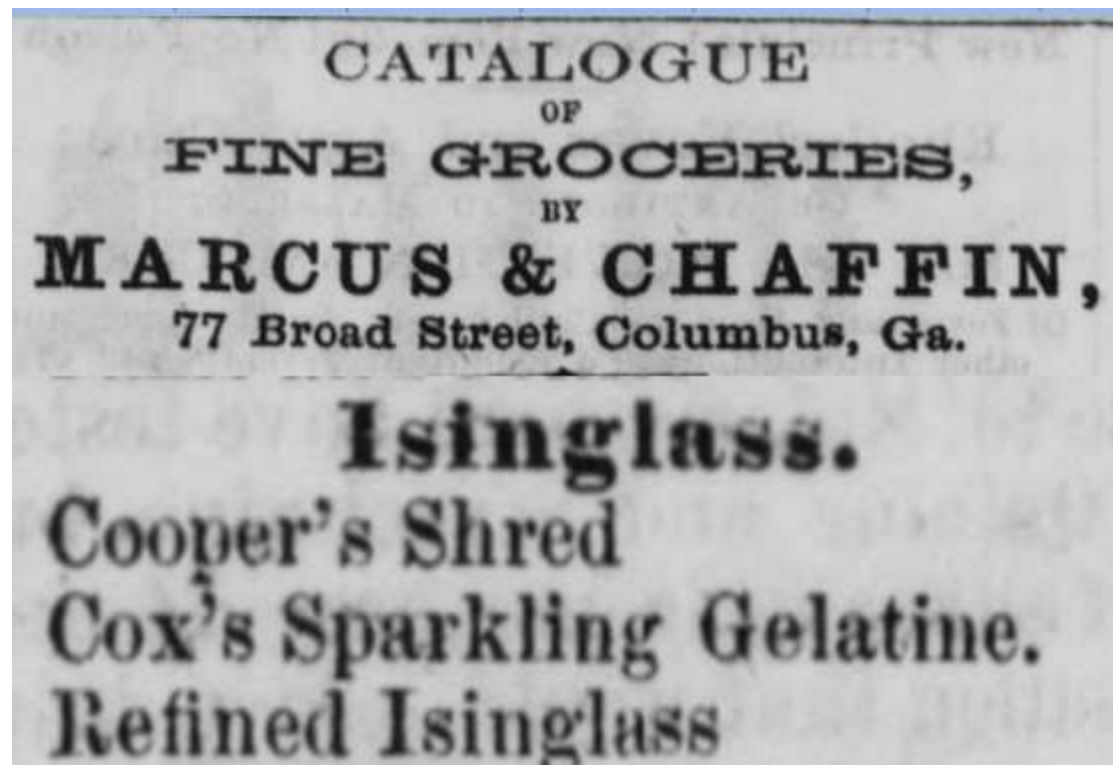
Today in Columbus History: On August 27, 1856, Marcus and Chaffin, Columbus grocers, ran an ad in the *Columbus Daily Sun* for a long list of food items. Included in the list was the category "Isinglass," under which were listed: "Cooper's Shred, Cox's Sparkling Gelatine and Refined Isinglass." So, what was isinglass? It is actually a substance obtained from the dried swim bladders of fish – frequently sturgeon. Sometimes called "fish glue" or gelatin, isinglass was used for a variety of purposes in the 19th century: as envelope/stamp glue, for parchment repair, and to make certain desserts such as fruit jellies and blancmange. In the early 20th century it was used mainly to make glue and as a clarifying agent for beer and wine. Once the production of gelatin (from collagen extracted from animal body parts) became inexpensive, isinglass lost its popularity.

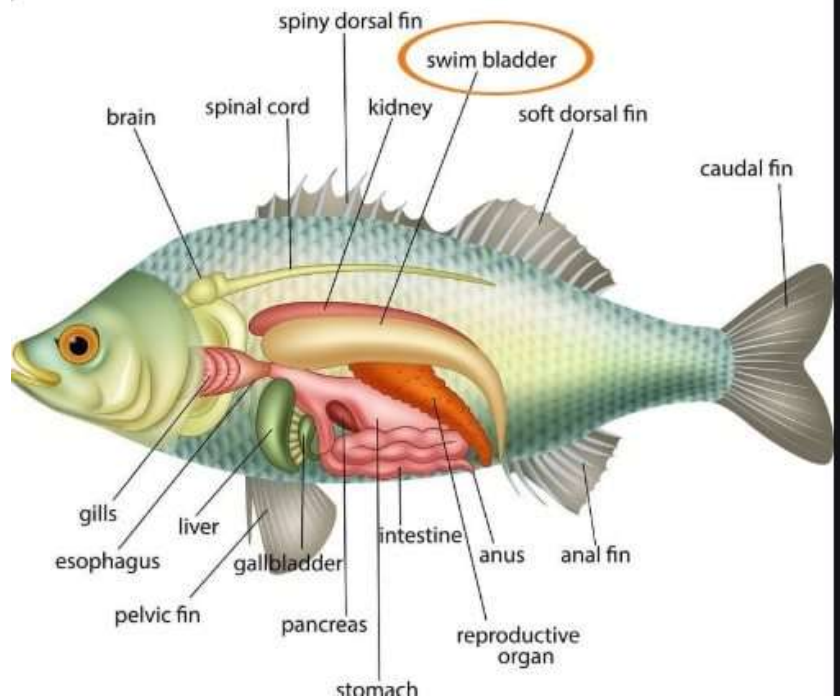
Compiled by Callie McGinnis, Muscogee Genealogical Society

Our snippets of Columbus history are usually based on a few days-worth of searching through the most popular sources for Muscogee County history. Meant to inspire readers to explore more about Columbus history, they are not exhaustive dissertations on the topic and may contain mistakes. If you have corrections or additional information, feel free to share them with the group.

Clipping from Georgia Historic Newspapers (GALILEO).

<https://gahistoricnewspapers.galileo.usg.edu>





Isinglass is made from dried swim bladders.



For sale: nyspiceshop.com "Isinglass is also known as "Suresh Mahi" in subcontinent region. It is whitish in color and gel like soft and laxative in nature. It is an edible gelatin which was used earlier in 1990's for stamping and sticking the paper. It is a product which is extracted from fish bladder. It is a kind of collagen. It is used in confectionery and to make fruit jellies, puddings. It is widely used in Britain as an egg preservative and to repair parchment. it can be added in shakes for giving a smooth consistency. Nutritionally it is rich with protein and fat and used in many protein powders commercially." Also used in making beer.



According to the NYT: "[Peter] Cooper, a prolific inventor and entrepreneur, made America's first steam locomotive, helped lay the first Atlantic cable and founded the East Village educational institution that bears his name [Cooper Union]. In 1845, he also took out the first United States patent for a gelatin dessert." Years later, in 1897, a guy named Pearle Wait added coloring and flavors to the gelatin -- and came up with Jell-O!



Here's Martha Stewart's yummy-looking almond-flavored blancmange -- with a hint of cinnamon. Being a purist, she should have used isinglass -- but she used regular gelatin instead. Give it a try sometime when you are bored -- it only takes 54 hours to make!

<https://www.marthastewart.com/1511190/blancmange>