

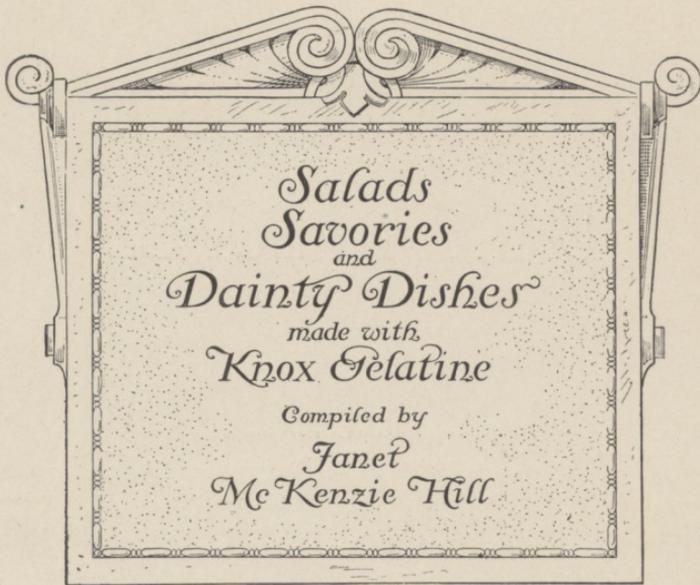
DAINTY DESSERTS
FOR
DAINTY PEOPLE

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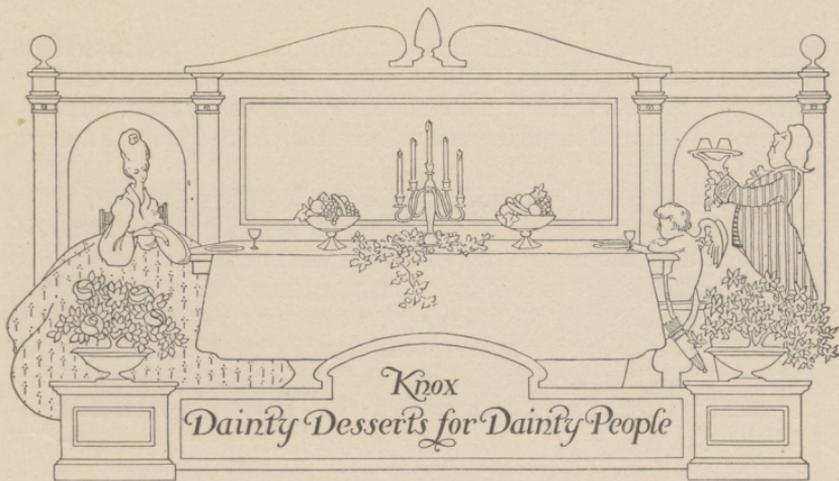


KNOX
GELATINE

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TOO much attention can scarcely be paid to the looks of the food we bring to our table, but at the beginning of a meal, when people are hungry, they are less critical as to the appearance of what is set before them than they are when the dessert appears. The dessert must be attractive to the eye. It were well, also, that it should be light and airy in character, a thing apart from the substantial dishes that have preceded it. All these things are possible in desserts prepared with a foundation of **Knox** Sparkling Gelatine.

It is in the preparation of desserts such as may be made with **Knox** Sparkling Gelatine that "duty and pleasure may go hand in hand." The choice flavors of the cream, foreign fruits, nuts and other materials that may be combined with **Knox** Sparkling Gelatine, appeal to the imagination and the fancy, and the making of desserts becomes a fascinating pleasure that one enjoys and looks forward to from day to day. Even with such common and prosaic articles as apples, prunes and bananas, associated with **Knox** Sparkling Gelatine, the plain cook may make many pretty dishes that are most pleasing to the taste and sight.

Though gelatine is a chief constituent in an almost endless variety of sweet dishes, this is not the only part of the meal to which it adds a charm. For one can scarcely prepare a choice menu for a banquet or "little supper" without meat, fish or salad, accompanied by a savory aspic jelly. It may be used in every course from soup to dessert with good results.

Formerly, the making of all gelatine dishes was a long and tedious

process, but to-day, with **Knox** Granulated Gelatine, which softens readily in cold water, and dissolves almost immediately upon the application of heat, together with the use of ice, these delicate preparations may be turned in perfect shape from the mold within the short space of an hour.

But in all dishes prepared from **Knox** Sparkling Gelatine, while due regard should be paid to appearance, it were better to err on the other hand and provide a dish without sufficient consistence to hold its shape, than to present a solid or glutinous mass, offensive even to the uneducated palate. In the following recipes, this point has been kept constantly in view, and in all cases the quantity of gelatine designated is such as will insure, first: that the finished product be turned from the mold in perfect shape, and, second: that it be of a most delicate consistency.



Individual Charlotte Russe—See page 21



THE PACKAGES

Knox Sparkling Gelatine is put up in two packages—the No. 1 is the Plain Sparkling, unflavored, unsweetened, and the No. 3 is the Sparkling Acidulated. The gelatine and Pink Color in each package is just the same, and the only difference between the two is that the Acidulated contains an extra envelope of Lemon Flavor, affording the housewife a ready prepared flavoring. This takes the place of lemon juice, and saves the cost, time and trouble of squeezing lemons. It is called the “Busy Housekeeper’s” package because the jelly is so easily and quickly made. Most gelatine dishes require lemon juice, and here it is in the Acidulated package in concentrated form ready for use. All that is added is sugar and water and the jelly is made.

The Pink Color found in each package may be used to give a delicate pink tint to a dish, or part of the dessert or other various dishes may be given this tint, while the remaining part retains its natural color. This Pink Color should be dissolved with the gelatine, or if a part only of the mixture is to be tinted add the Pink Color dissolved in a little water, to the portion required.

HOW THE PACKAGES ARE DISTINGUISHED

The No. 1 Plain Sparkling comes in a yellow package and the No. 3 Sparkling Acidulated in a blue package, on both of which appears our calf’s head and two little cooks trade marks. From each package can be made two quarts of jelly.

NO MEASURING REQUIRED

For convenience in using **KNOX** Sparkling Gelatine and **KNOX** Acidulated Gelatine in small quantities each package is divided into two envelopes of gelatine, each envelope making one quart of jelly—the two envelopes making two full quarts ($\frac{1}{2}$ gallon). Housekeepers will at once recognize the advantage of having it put up this way, as it is measured ready for use, and saves all trouble and annoyance in trying to measure the correct quantity.

THE ENDORSEMENT

KNOX Sparkling Gelatine is used and endorsed daily in all the leading cooking schools and hospital training classes on account of its successful results, and if you desire to know why it is superior to all other brands, ask any leading cooking school teacher in the United States or Canada.

THE GUARANTEE

Each package of **KNOX** Sparkling and **KNOX** Acidulated Gelatine is sold under the positive **GUARANTEE** of *money back if for any reason you are not satisfied*. **KNOX** Sparkling Gelatine has been on the market since 1891. From the start it was conceded by housekeepers and teachers of cookery to be superior to any gelatine on the market, and it will always be our aim to not only keep it up to that high standard it has gained, but also, if possible, to improve it at every opportunity. **KNOX** Sparkling Gelatine is made under the very best sanitary conditions and from the very best material, and when it is made up into jelly it has that clear, sparkling effect that has made it so justly celebrated.

USING PINEAPPLE WITH GELATINE

In making desserts calling for pineapple, fruit or juice, if fresh pineapple is used, it must be first *scalded*, for if this is not done the acid of the fresh pineapple will digest the gelatine so that it will not harden.

QUANTITY OF LIQUID JELLIED BY A PACKAGE OF **KNOX** SPARKLING GELATINE

As a general rule, one package of gelatine will make two quarts of jelly. In the summer season, however, and especially if the dish is to be served soon after molding, it were well to decrease slightly the quantity of liquid. In making aspic jelly for molding salads, meats, fish, etc., where heavy materials are to be held up, one package of **Knox**

Sparkling Gelatine will be required for each five cups of liquid. Keep in mind that a package of **Knox** Sparkling Gelatine will jelly two quarts of liquid, half a package one quart, and one-fourth a package one pint of liquid. In trying a new recipe estimate the full quantity of liquid designated in the recipe and note that the quantity of gelatine be proportioned correctly.

TO MOLD GELATINE QUICKLY

By the use of ice, jelly made with **Knox** Gelatine may be molded at any season in an hour. When ice is not at hand, set the dish containing the gelatine mixture in cold spring water, or in salt and water. In winter the mold may be packed in snow, or covered and set out doors.

TO UNMOLD JELLY

Immerse the mold to the top in warm—not hot—water; now slightly loosen the jelly at the edge, turning the mold meanwhile from side to side to ascertain if it has separated from the sides; then invert on the serving-dish, when the mold may be gently removed. A delicate jelly cannot be easily moved after it has been unmolded, so that care must be taken to place it evenly in the center of the dish. If, before unmolding, a lace paper doily is placed evenly over the mold—that when inverted the doily may be between the gelatine mixture and the serving dish—the gelatine preparation may be moved at will on the paper. Line molds for gelatine mixtures containing white of egg, beaten dry, whipped cream or lady fingers, with strips of waxed paper, and the preparation can be turned from the mold with ease and in perfect shape.

TO CUT JELLY FOR A GARNISH

Sweet fruit or wine jellies are often used to give the finishing touch to a dessert; and aspic jelly in various shapes is used to garnish a service of cold chicken, turkey, tongue, or a salad. When the jelly is prepared for these purposes, pour the liquid jelly into a rectangular dish to the depth required and set it aside in a cool place to form. When ready to use, spread a sheet of waxed paper over the meat board. Dip the vessel holding the jelly in warm water, letting the water rise as high on the outside as the jelly fills the inside, then turn onto the paper. Stamp out into diamonds, rounds, etc., or cut in desired shapes with a knife wiped dry after it has been dipped in warm water. If the jelly be desired in small cubes, mold in sheets half an inch thick, then cut first in one direction to make half-inch strips, then cut in the opposite direction, making each cube distinct and complete.



SERVING FORMAL MEALS

Meals are served, with the help of attendants, by the host and hostess from the table, or entirely by attendants, from the side table and pantry. Often certain dishes of a meal are served from the table and the rest "from the side." But whether the dishes be served from the table or the pantry the three important things to remember are:

- 1st—Food should always be set down before the guests from the right.
- 2nd—When a dish is presented, from which a guest is to help himself, it should be passed to his left.
- 3rd—When a course is finished remove the plates from the left. Most of the minor particulars of serving depend entirely upon the number of assistants in attendance.

LAYING THE TABLE FOR DINNER OR LUNCHEON

Set a plate for each person. At the right of the plate, place an oyster fork, soup spoon and knife, in the order of use, the one first used farthest from the plate. At the left of the plate, lay the forks in order of use, the one first used farthest from the plate. Let the tines of the forks and the bowls of the spoons be turned upward, and the cutting edges of the knives be towards the plate. Place the napkin upon the plate, or at the left of the forks, or, folded once, above the plate. Set the glass for water above the knife. If wine glasses are to be used, set

the glass for water above the plate and near the center of the "cover" (space occupied by plate and accessories), and set the wine glasses to the right, in a half circle, the one to be first used farthest towards the right and nearest the hand.

SERVING THE SALAD

Cucumber salad served with fish and celery, or similar salad served with the roast or game (on small chilled plates), are eaten with the fork provided, respectively, for the fish and roast. A salad fork and knife are supplied for a salad to be served as a separate course; these are set in place when the table is laid—and according to the place of the salad in the menu—or just before the salad is passed. Spoons or knives and forks for the sweet course are usually supplied after the table has been cleared for this course; spoons and knives, whichever the service calls for, are laid at the right of the space to be occupied by the plate, and forks at the left. If forks only are called for, place these at the right.

SERVING THE DESSERT

When serving the dessert with but one maid in attendance, and empty plates, or plates with finger bowls, are to be set before the guests and the dessert to be brought in afterwards, set the plates in place before the silver. If the dessert is to be brought in on individual plates, set the silver in place, then bring in the food.



Grape Fruit Jelly—See page 9

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- 2 envelopes **Knox** Sparkling Gelatine. $1\frac{1}{2}$ cups sugar.
 2 cups cold water. 1 cup lemon juice.
 4 cups (one quart) boiling water.

LEMON JELLY

Soak the gelatine in the cold water five minutes and dissolve with the boiling water; add the sugar and stir until dissolved and cooled; then add the lemon juice and strain through a cheese cloth into molds.

- 1 envelope **Knox** Sparkling Gelatine. 1 cup sugar.
 $\frac{1}{2}$ cup cold water. Juice of one lemon.
 2 cups boiling water. $\frac{1}{2}$ pint orange juice.

ORANGE JELLY

Remove the juice from the oranges with a spoon, to avoid the oil in the rind. Prepare as lemon jelly, but strain the liquid before adding the orange juice, that the little particles of orange pulp may be retained. This jelly is especially attractive when made with red oranges.

- 1 envelope **Knox** Sparkling Gelatine. 1 cup sugar.
 $\frac{1}{2}$ cup cold water. 1 cup wine.
 2 cups boiling water. Juice of two lemons.

WINE JELLY

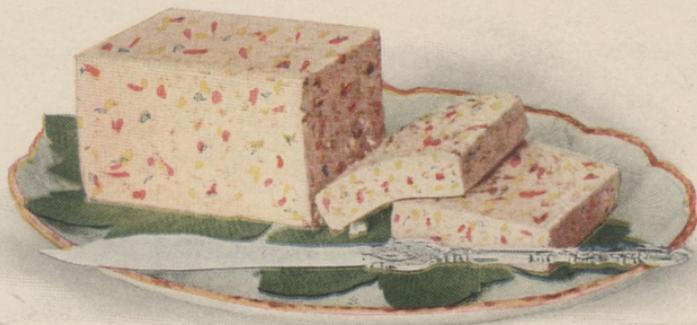
Proceed as in lemon jelly; add the wine and fruit juice when the dissolving sugar has cooled the liquid.

- 1 envelope **Knox** Sparkling Gelatine. 2 cups grape-fruit juice and pulp.
 $\frac{1}{2}$ cup cold water. Juice of one lemon.
 1 cup boiling water. $\frac{1}{2}$ cup sherry wine.
 1 cup or less if desired, of sugar

GRAPE- FRUIT JELLY

Prepare with **Knox** Sparkling Gelatine according to directions previously given. Add the grape-fruit juice and pulp and the sherry after the liquid has been strained and becomes cool. Do not pour into the molds set in ice water until the jelly is just ready to set, in order to avoid settling of the pulp. Cut the jelly in small cubes or cut to take whole sections of pulp, place in baskets made from the grape-fruit skins, finish with a teaspoonful of red bar-le-duc preserve. (See illustration on page 7.)

NOTE.—Lemon juice is used in a number of recipes in this book. For those who prefer the **Acidulated** package, the **Lemon Flavor** contained therein may be used in place of the lemon juice. In some cases the housekeeper will have to use her own judgment as to how much to use and flavor the dish according to taste.



Angel Parfait—See page 28

- 1 envelope **Knox** Acidulated Gelatine. $\frac{1}{2}$ cup cold water.
 $\frac{1}{2}$ pint grape juice. 1 pint boiling water.
 $\frac{1}{2}$ cup sugar.

**GRAPE
JELLY**

Soak the gelatine and one-half of the Lemon Flavor in cold water and grape juice five minutes, add boiling water and stir until dissolved. Add sugar. When gelatine has started to set, add Malaga grapes cut in halves and seeded. Serve with or without whipped cream. When desired it may be garnished with candied violets.

**FRUIT
MOLDED
IN JELLY**

Make a lemon, orange or wine jelly with **Knox** Sparkling Gelatine according to previous direction. Set a plain mold in broken ice and water, and dip thin slices of fruit or almonds and pistachios in liquid jelly and arrange on the bottom and sides of the mold according to some design. Carefully add a spoonful or two of jelly to hold the nuts or fruit in place, then, alternately, fruit and jelly to fill the mold. Sliced bananas, white grapes skinned and seeded, candied cherries, figs cut in shreds, and orange sections from which the membrane has been removed, either singly or in combination, are good. Serve with whipped cream or thin custard.

**FANCY
JELLY**

Make a lemon or wine jelly; dissolve and color such portion of a package of **Knox** Sparkling Gelatine as is desired in a tablespoonful of water and add to it one-half the liquid jelly. Pour this into a mold, and when set pour in the untinted part of the jelly, or mold in separate molds and cut into cubes to use as garnish in carrying out a pink "color scheme."

- 1 envelope **Knox** Sparkling Gelatine. 1 cup sugar.
 $\frac{1}{2}$ cup cold water. Juice of one lemon.
 1 pound prunes. Orange juice.

**PAIN DE
PRUNES**

Soak the gelatine in the cold water five minutes; cook a pound of prunes until tender; remove the stones and pass the pulp through a sieve; add the kernels from the stones, a cup of sugar and the softened gelatine; stir over the fire until the sugar and gelatine are dissolved, then add enough orange juice to make one quart in all. Three-fourths of a pound of prunes gives a more delicate confection.

**FIGS
IN CLARET**

- $\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 3 cups claret.
 $\frac{1}{2}$ cup cold water. $\frac{1}{2}$ pound figs.

Cut figs in halves and let simmer in the claret until tender. Soak gelatine in the cold water and dissolve in the hot claret. Mold and serve with whipped cream.

Knox No. 3 Acidulated Gelatine is the "Busy Housekeeper's" package. It contains **Lemon Flavor**, the basis of all jellies, and saves time, labor and expense.



Jellied Apple with Lemon Jelly and Cream.

- | | |
|--|--------------------------|
| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 6 or 7 tart apples. |
| $\frac{1}{4}$ cup cold water. | Juice of one-half lemon. |
| $\frac{1}{4}$ cup boiling water. | |

Soak the gelatine in cold water five minutes, dissolve in one-fourth cup of boiling water. Pare, quarter and core the apples, cut the quarters into slices; put a layer of slices into an earthen dish that can be closely covered, sprinkle with sugar; continue the layers until all the apple and sugar have been used; add one-half cup boiling water, cover and let cook very slowly in the oven until the apples are tender and of a dark red color. Mix the dissolved gelatine and the lemon juice through the apple and turn into a border mold. When cold turn from the mold, surround with triangles of lemon jelly and fill the open center with whipped cream.

JELLIED APPLE WITH LEMON JELLY AND CREAM

- | | |
|--|----------------------|
| 1 envelope Knox Sparkling Gelatine. | 2 cups sugar. |
| $\frac{1}{2}$ cup cold water. | Juice of two lemons. |
| $\frac{1}{2}$ tart apples. | Hot water. |

Soak the gelatine in the cold water five minutes; make a syrup of the sugar and an equal quantity of boiling water; pare and core the apples and cook in the syrup, after rubbing them over with the cut side of a lemon, turning often to keep them whole. When tender drain from the syrup and arrange in the serving-dish. Add boiling water to the syrup to make one quart; in this dissolve the gelatine, add the lemon juice and strain over the apples. Set aside in a cool place until the jelly stiffens. Serve with or without whipped cream or boiled custard.

APPLES IN JELLY

- | | |
|--|----------------------|
| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 1 cup sugar. |
| of the Pink Color Tablet. | 1 cup boiling water. |
| cup cold water. | Juice of two lemons. |
| 1 pound of rhubarb. | |

Soak the gelatine in the cold water five minutes; cook the rhubarb in the sugar and boiling water; add the softened gelatine and the color, and, when cooled a little, the lemon juice; turn into an earthen mold or bowl. Serve with whipped cream.

RHUBARB JELLY

- | | |
|--|---------------------------------|
| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | $\frac{1}{4}$ cup orange juice. |
| cup cold water. | $\frac{1}{4}$ cup lemon juice. |
| cup boiling water. | $\frac{1}{4}$ cup sherry wine. |
| cup sugar. | |

Soak the gelatine in the cold water five minutes; dissolve in the boiling water and add sugar, orange and lemon juice, and wine. Pour one-half the mixture into a pan and when beginning to set arrange pecan nuts on it about an inch apart. When firm add the remaining jelly. Chill, and cut in cubes. Serve with or without whipped cream.

PECANS IN JELLY

AMBER JELLY

1 envelope **Knox** Sparkling Gelatine. 3 cups sweet cider.
 $\frac{1}{2}$ cup boiling water. Sugar.
 $\frac{1}{2}$ cup cold water.

Soak gelatine in the cold water five minutes. Dissolve in the boiling water and add cider and sugar. Stir until dissolved and pour into mold.

CHOCO- LATE JELLY

1 envelope **Knox** Sparkling Gelatine. $1\frac{1}{2}$ squares chocolate.
2 tablespoonfuls sugar. 1 pint boiling water.
1 teaspoonful vanilla. Pinch of salt.

Put boiling water, salt and chocolate in a saucepan. Cook, stirring until chocolate melts. Let boil five minutes. Soften gelatine in one cup cold water and pour boiling mixture over it. Stir until gelatine is dissolved and add sugar and vanilla. Serve with whipped cream.

FRUIT SALAD (SWEET)

1 envelope **Knox** Sparkling Gelatine. 3 bananas.
6 oranges. Sugar to taste.
1 can pineapple. Wine if desired.

Slice the bananas, cut the pineapple in small pieces, and remove the sections from the orange membrane. Drain off the juice, and in a part of this soak the gelatine five minutes and let stand over the teakettle until dissolved; add to the rest of the juice, and pour over the fruit arranged in a salad-bowl. Set in a cool place or on ice until jellied, then sprinkle with grated cocoanut. (See "Pineapple with Gelatine" on page 4.)

Orange Mold

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. $\frac{1}{2}$ cup sugar.
 $\frac{1}{4}$ cup cold water. Juice of two oranges.
 $\frac{1}{2}$ cup boiling water. Juice of half lemon.

Plum Mold

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. $\frac{1}{2}$ cup sugar.
 $\frac{1}{4}$ cup cold water. 1 cup stewed plums put through
 $\frac{1}{2}$ cup boiling water. sieve.
Juice of half lemon.

ORANGE AND PLUM MOLD

For the Orange Mold, soak gelatine in the cold water five minutes; add boiling water, sugar and orange and lemon juice. Place in mold and allow to get firm. For the Plum Mold, soak the gelatine and add water, sugar and fruit juices as for the first part. Pour over the Orange Mold after it has become firm. This last layer may be colored with the color tablet. If desired, serve with whipped cream.

CAKE IN JELLY

Bake a sponge cake and make three pints of lemon jelly. Set a mold like in shape to the cake in ice water, and pour in a part of the jelly; when nearly set, place the cake upon it and cover gradually with the remaining jelly. Serve with whipped cream. The jelly must be cold and just beginning to set when it is poured about and over the cake.

1 envelope **Knox** Acidulated Gelatine. 1 pint boiling water.
 $\frac{3}{4}$ cup sugar 1 teaspoonful lemon extract.
 $\frac{1}{2}$ pint cold water.

JELLY CHARLOTTE

Soak gelatine and one-half of the envelope of Lemon Flavor in the cold water five minutes. Add boiling water and sugar. Stir until dissolved and add extract.

When beginning to set add dates cut up in small pieces, pecan nuts and any fruit desired. Pour into mold that has been wet and lined with lady fingers. Put on ice until ready to serve, and when turning out decorate with whipped cream and red or green cherries, or candied fruits. If you prefer, a wine jelly may be used in place of the lemon jelly.

ANISETTE JELLY WITH PEARS

1 quart lemon jelly. $\frac{1}{2}$ doz. preserved pears.
Few drops anisette.

Make lemon jelly according to previous directions. Add a few drops of anisette. Cut pears in quarters. When jelly begins to set, mold with first a layer of jelly, then one of pears.

1 envelope **Knox** Sparkling Gelatine. Juice of one lemon.
2 cups cold water. $\frac{3}{4}$ cup sugar.
 $1\frac{1}{2}$ cups pineapple juice

PINEAPPLE JELLY

Soak gelatine in one cup cold water five minutes. Heat pineapple juice and one cup water to boiling point and pour over gelatine, stirring until dissolved. Add sugar and lemon juice. When beginning to set mold in slices of pineapple, fresh raspberries or strawberries. (See "Pineapple with Gelatine" on page 4.)

Cut out the center of a round sponge cake, leaving the bottom and sides thick enough to hold a quart of jelly. Prepare a lemon, orange, strawberry or wine jelly, and when it is cold and just ready to form, turn into the cake and set aside in a cool place or on ice. When ready to serve cover the top with the chilled froth from a cup of double cream and a cup of milk beaten with a whip churn. Flavor the cream with vanilla or wine and add one-fourth cup of confectioner's sugar before whipping.

CHAR- TREUSE OF JELLY

Roses may be molded in wine jelly. After the blossoms are firmly fixed in place, the stems should be severed in several places in order that the jelly may be served easily. A few drops of rose extract may be used in the wine. If the jelly is to serve merely as a table ornament, omit the wine and flavoring. Use simply **Knox** Sparkling Gelatine softened in cold water five minutes and dissolved in hot water. As the jelly is transparent this makes an attractive table decoration.

ROSES MOLDED IN JELLY

Cut a thick slice from one end of as many oranges as are desired, thus leaving about two-thirds of each orange intact; remove juice and pulp and use in making orange jelly. With pinking iron or scissors cut the edge of the orange cups in scallops or points; let stand in ice water until ready to use. At serving time cut the jelly in cubes and fill the cups. Decorate with whipped cream and candied cherries. Serve on green leaves.

ORANGE JELLY FRENCH STYLE

For a quart mold make a quart of lemon jelly. (Always prepare enough jelly to fill the mold without considering the article to be molded.) Have the peaches chilled, as it shortens the process greatly; cut them in halves and take out the stones; peel and rub over the outside with the cut side of a lemon, to keep them from discoloring; put a blanched almond in the place of the stone, dip the other half of the peach in liquid jelly, and press the halves together; let stand on the ice until firmly joined. Do not prepare all the peaches at once; when one is in place, prepare another. Let a very thin layer of jelly form in the bottom of the mold; dip a peach in liquid jelly and place it on the firm jelly and against the side of the mold; put a teaspoonful of jelly around it. Arrange also two or three thin slices of citron or angelica cut in the shape of peach leaves against the sides of the mold, to which they will adhere, if the mold has been properly chilled and the leaves dipped in jelly. Add peaches, leaves and jelly as are required to fill the mold. Serve with whipped cream.

PEACHES MOLDED IN LEMON JELLY

1 envelope **Knox** Sparkling Gelatine. $\frac{3}{4}$ cup sugar.
 $\frac{1}{2}$ cup cold water. Juice of one lemon
3 cups clear strong coffee. ($\frac{1}{4}$ cup sherry wine if desired.)

COFFEE JELLY

Soak the gelatine in the cold water five minutes and dissolve in the hot coffee; add lemon juice and sugar, stir until dissolved. When cool strain over wine, if used, and turn into a mold. Serve with whipped cream. In making the coffee use the white and crushed shell of an egg for clearing.

Knox No. 1 Sparkling Gelatine is the original, unflavored, unsweetened package that has stood the test of time.

SPONGES, CREAMS, PUDDINGS, BLANC MANGES, Etc.

1 envelope **Knox** Sparkling Gelatine.
1 cup sugar.
Whites of two eggs.

$\frac{1}{2}$ pint cold water.
 $\frac{1}{2}$ pint boiling water.
Rind and juice of two lemons.

LEMON SPONGE OR SNOW PUDDING

Soak the gelatine in the cold water five minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar.

Other fruit juices may be used, keeping the same proportions; when juice of less strength than that of lemon is used it may take the place of a part of the water. In this case the juice of one lemon to each quart of jelly will bring out the flavor of the fruit. (See "Pineapple with Gelatine" on page 4.)

BANQUET SPONGE

Prepare as lemon sponge, substituting sherry wine for one-half of the lemon juice.



Banana Sponge

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine (scant measure).
1 cup banana pulp pressed through a sieve. $\frac{1}{2}$ cup cold water.
Whites of two eggs, beaten dry. Juice half a lemon.
1 dozen blanched pistachio nuts, chopped fine. $\frac{1}{2}$ cup sugar.

Soak the gelatine in the cold water five minutes. Stir and cook the banana pulp, lemon juice and sugar over the fire until boiling; add the gelatine and stir while cooling. When the mixture begins to set fold in the whites of eggs, and when stiff enough to hold its shape turn into cups or paper cases. Sprinkle with the chopped nuts.

BANANA SPONGE

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 1 cup whipped cream.
 $\frac{1}{2}$ cup cold water. $\frac{1}{2}$ cup scalded pineapple juice.
1 cup cooked rice. $\frac{1}{2}$ cup sugar.
1 tablespoonful lemon juice. Salt.

Soften the gelatine in the cold water five minutes, and dissolve by standing cup in hot water. Add pineapple juice, sugar and salt to the rice, strain into this the gelatine and mix thoroughly. When cooled add the whipped cream and lemon juice. Turn into mold lined with slices of pineapple. Serve very cold with or without whipped cream.

RICE MOLD WITH PINEAPPLE

1 envelope **Knox** Sparkling Gelatine. 2 cups brown or maple sugar.
 $1\frac{1}{2}$ cups cold water. $\frac{1}{2}$ cup hot water.
Whites of two eggs. 1 cup nut meats, cut fine.

Boil the brown or maple sugar and hot water to a syrup. Soak the gelatine in the cold water and pour the hot syrup over this.

Put in cool place and when nearly set beat in the stiffly beaten whites of the eggs and nut meats. Serve with a custard made of the yolks of eggs or cream and sugar.

MAPLE SPONGE

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine.
 $\frac{1}{4}$ cup cold water.
 $\frac{1}{2}$ cup boiling water.
 1 cup sugar.

Whites of three eggs.
 Juice of one lemon.
 1 cup orange juice and pulp
 Ladyfingers.

Soften the gelatine in cold water and dissolve in boiling water; add the sugar and, when dissolved, the juice of the lemon; strain, and, when cool, add the orange juice and pulp. When the jelly begins to form, beat with a whisk until light, then add the whites of the eggs, beaten stiff, and beat together thoroughly. Turn into a mold lined with ladyfingers. One pint of whipped cream may be used instead of the whites of the eggs, or it may be served with the charlotte.

**ORANGE
 CHARLOTTE**

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine.
 $\frac{1}{2}$ cup cold water.
 $\frac{1}{2}$ cup boiling water.
 1 cup sugar.

1 cup cooked apples.
 Juice of one lemon.
 Whites of three eggs.
 Ladyfingers.

Prepare as orange charlotte. Turn into a mold lined with ladyfingers.

**APPLE
 CHARLOTTE**



Banana Dessert—See page 21

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. $\frac{1}{2}$ cup boiling water.
 $\frac{1}{2}$ cup cold water. Juice of one lemon.
 1 cup canned peaches, apricots or pineapple passed through a sieve.
 Whites of three eggs.

Prepare as orange charlotte, and mold in café or egg cups. When the jelly is set, turn from the molds and serve with whipped cream. (See "Pineapple with Gelatine" on page 4.)

**PEACH
 SNOWBALLS**

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 2 cups milk.
 $\frac{1}{2}$ cup cold water. $\frac{1}{2}$ cup sugar.
 3 eggs. $\frac{1}{2}$ cup pounded macaroons
 $\frac{1}{8}$ teaspoonful salt 1 teaspoonful vanilla.

Soak gelatine in the cold water five minutes. Make a custard of the yolks of eggs, milk, sugar and salt. Add gelatine to the hot custard and set in a cool place. As it thickens add the beaten whites of the eggs, macaroons and vanilla. Serve on rosettes or in patty shells and garnish with red jelly put through a ricer.

**MACAROON
 ROSETTES**

**BLANC
MANGE, OR
IVORY
JELLY**

1 envelope **Knox Sparkling Gelatine.** 3½ cups milk.
A teaspoonful vanilla or a tablespoonful of rum. ¼ cup sugar.

Soften the gelatine in half a cup of cold milk five minutes; scald the rest of the milk and dissolve in it the sugar and softened gelatine; strain, and when cool add the flavoring and turn into a mold. Serve with currant, or other jelly, with cream and sugar, or a boiled custard. Substitute cream for the milk and the dish becomes "Ivory Jelly."

When desired, candied fruits or nuts may be molded in the blanc mange. The dish may be flavored to suit the taste.

**CHOCO-
LATE
BLANC
MANGE**

1 envelope **Knox Sparkling Gelatine.** 1 quart sweet milk.
½ cup cold water. 1 cup sugar.
2 ounces grated chocolate.

Soak the gelatine in the cold water five minutes. Boil the sweet milk with sugar and grated chocolate and a little salt five minutes. Then add dissolved gelatine, stirring constantly. Flavor with vanilla, and pour into mold. Serve with whipped cream.

**AN
EASTER
DESSERT**

1 envelope **Knox Sparkling Gelatine.** ½ cup sugar.
½ cup cold water. 1 teaspoonful vanilla.
2 cups milk or cream, scalded.

Soften the gelatine in the cold water five minutes and dissolve in the hot milk; add the sugar and flavoring. Wash a dozen large eggs, make a pin hole in one end of each shell, a larger opening in the other end, then shake out the contents from the shell; rinse the shells clean and drain; pour the chilled but liquid pudding through a funnel into the shells and set them in an upright position in a pan of broken ice. When ready to serve, remove the shells and arrange the contents in a nest of orange, lemon or wine jelly, or spun sugar may be used for the nest. The pink color may be dissolved in the hot mixture, imparting a tint to the eggs. Serve with whipped cream.

**BLANC
MANGE
WITH
ALMONDS**

1 envelope **Knox Sparkling Gelatine.** ½ pound almonds.
3½ cups cream or milk. 1 cup sugar.

Soften the gelatine in half a cup of milk or cream five minutes and dissolve by standing in hot water. Pound the almonds, after blanching, with part of the sugar; add the rest of the sugar and part of the cream. When they have stood half an hour or more press them through a napkin. Add to this almond milk, the dissolved gelatine and the rest of the milk or cream and turn into a mold. Serve with cream.

**RUSSIAN
CREAM**

½ envelope **Knox Sparkling Gelatine.** 6 eggs.
½ cup cold water. 1 cup sugar.
1 quart milk. 1 teaspoonful lemon extract.

Make a boiled custard with the yolks of the eggs, sugar and milk and add the gelatine softened five minutes in the cold water; strain and when beginning to set add the extract and fold in the whites of the eggs beaten to a stiff froth. When molded serve with sugared fruit.

**COCOANUT
CREAM**

½ envelope **Knox Sparkling Gelatine.** 3 eggs.
½ cup cold water. 2 cups milk.
⅓ cup sugar. 1 cup cocoanut.
1 teaspoonful vanilla. Pinch of salt.

Beat yolks of eggs and add sugar. When milk is about boiling stir in eggs and sugar and cook until mixture thickens slightly. Remove from fire and add the gelatine which has been soaked in the cold water five minutes. When cooled and beginning to set add cocoanut and whites of eggs beaten stiff and flavoring. Line a mold with sections of orange and pour in the custard. Serve ice cold.

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- $\frac{1}{2}$ envelope **Knox Sparkling Gelatine.** 1 cup sugar.
 $\frac{1}{2}$ cup cold water. 1 teaspoonful vanilla
 $\frac{1}{2}$ cup boiling water. 1 teaspoonful lemon extract.
 Whites of four eggs. $1\frac{1}{2}$ squares chocolate.

Soak gelatine in the cold water five minutes. Add boiling water and place over teakettle until dissolved. Cool, but do not chill. Stir sugar into dissolved gelatine. Beat the whites of eggs very light, and to the eggs add the gelatine and sugar, a few spoonfuls at a time, beating constantly. Divide quickly into three parts. To the first part add part of the pink color found in package and flavor with vanilla; to the second part add melted chocolate and vanilla flavoring, and flavor the third part with lemon.

Mold in layers in square mold, adding nuts to the pink part and red cherries to the white. Chill, cut in slices and serve with or without whipped cream or sauce made with the yolks of eggs. Attractive if served with ice cream instead of cake.

**MARSH-
MALLOW
CREAM**

- $\frac{1}{2}$ envelope **Knox Sparkling Gelatine** 1 pint milk.
 Yolks of two eggs, well beaten. 1 cup apricot pulp.
 $\frac{1}{2}$ cup sugar. 2 tablespoonfuls lemon juice.

Soak gelatine in one-half cup milk ten minutes. Put sufficient stewed apricots through a sieve to obtain one cup of pulp. Heat remaining milk and add yolks of eggs and sugar well beaten and cook in double boiler until mixture coats the spoon. Remove from fire and add the softened gelatine and the apricot pulp. Mix thoroughly and lastly add the lemon juice. When cool, pour into mold.

**APRICOT
CREAM**

- 1 envelope **Knox Sparkling Gelatine.** 1 quart milk.
 3 eggs. 8 tablespoonfuls sugar.
 1 tablespoonful vanilla.

Soak gelatine in milk. Put on fire and stir until dissolved. Add yolks of eggs and four tablespoonfuls sugar well beaten. Stir until it comes to the boiling point. Remove from stove and have whites of eggs well beaten with four tablespoonfuls sugar. Add whites, stirring briskly until thoroughly mixed. Flavor and turn into mold. If desired, serve with whipped cream. This will separate and form a jelly in the bottom with custard on top.

**SPANISH
CREAM**

- $\frac{1}{2}$ envelope **Knox Sparkling Gelatine.** 2 eggs.
 $1\frac{1}{2}$ cups strong coffee. Pinch salt.
 $\frac{1}{2}$ cup sugar. 1 teaspoonful vanilla.
 $\frac{1}{2}$ cup milk.

Soak the gelatine in one-half cup cold coffee five minutes. Place on stove one cup coffee, two-thirds cup milk and when boiling add yolks of eggs well beaten. Cook three minutes, then add sugar and dissolved gelatine and salt. When cool stir in whites of eggs beaten to stiff froth. Flavor with vanilla. Mold and serve with whipped cream.

**COFFEE
SPANISH
CREAM**

- 1 envelope **Knox Sparkling Gelatine.** $1\frac{1}{2}$ cups milk
 $1\frac{1}{2}$ cups maple syrup. 2 eggs.
 1 pint cream. Pinch of salt.

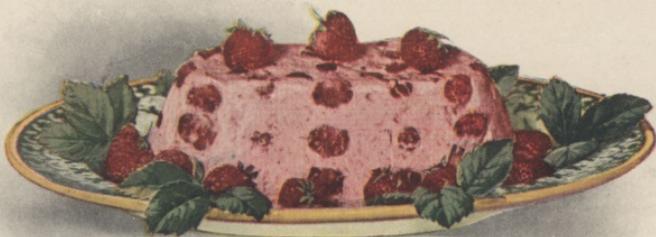
Soak gelatine in one-half cup milk ten minutes. Heat one cup of milk in double boiler and add the beaten yolks of the eggs mixed with the half cup of syrup, stir and cook until the mixture thickens, add gelatine and balance of the maple syrup. When cold stir in cream which has been whipped and lastly add the beaten whites of eggs. Then turn into mold.

**MAPLE
CREAM**

- $\frac{1}{2}$ envelope **Knox Sparkling Gelatine.** $\frac{1}{2}$ cup cold water.
 $\frac{1}{2}$ cup sugar. 1 cup boiling water.
 3 oranges. $\frac{1}{2}$ lemon.
 8 tablespoonfuls whipped cream.

Soak gelatine in cold water five minutes; add boiling water. When gelatine is dissolved add fruit juices and sugar. When beginning to set beat in the whipped cream. Pour in mold to set.

**ORANGE
CREAM
For the Sick
Room**



Strawberry Bavarian Cream

Bavarian Creams are a combination of fruit juice or other liquid—milk, coffee, caramel or chocolate—gelatine, sugar, and whipped cream, the whipped cream being incorporated into the other ingredients in such a manner that the fluffy texture of the cream is retained. When made with milk, coffee, etc., yolks of eggs are usually employed to enrich and, in combination with the gelatine, to thicken the mixture. When fruit juices are used the yolks are omitted. While this is the prevailing custom, eggs are occasionally introduced into a Bavarian made of fruit juice and omitted from one prepared with coffee, milk, etc.

BAVARIAN CREAM

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| $\frac{1}{2}$ envelope Knox Sparkling Ge'atine. | Juice of half a lemon. |
| $\frac{1}{4}$ cup cold water. | $\frac{3}{4}$ cup sugar. |
| 1 cup strawberry juice and pulp. | 1 $\frac{1}{2}$ cups heavy cream beaten solid. |

STRAWBERRY BAVARIAN CREAM

Soften the gelatine in the cold water five minutes and let dissolve by standing in hot water; strain into the strawberry and lemon juice; add the sugar and stir until it is dissolved, then set into ice water and stir until the mixture begins to thicken; fold in the chilled cream. Turn into a mold lined with strawberries cut in halves, and when chilled turn from the mold. Garnish with fresh berries and leaves. Prepare Bavarian creams with other fruits, as pineapple, raspberry, grapes, oranges, etc., in the same manner. pineapple juice and pulp must be scalded before the gelatine is added to it. (See "Pineapple with Gelatine" on page 4.)

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| 1 envelope Knox Sparkling Gelatine. | 1 pint cream, beaten solid. |
| $\frac{3}{4}$ cup cold water. | 1 pint milk. |
| Yolks of four eggs. | 1 teaspoonful vanilla extract. |
| 1 cup sugar. | |

PLAIN BAVARIAN CREAM

Soften the gelatine in the cold water five minutes; heat the milk in a double boiler, add the yolks of the eggs well beaten and the sugar. When thickened slightly add the gelatine, and set aside to cool. When the mixture begins to set add the vanilla, fold in the cream and turn into mold.

CHOCOLATE BAVARIAN CREAM

Melt two squares of chocolate and stir into the custard with the gelatine.

NOTE.—Lemon juice is used in a number of recipes in this book. For those who prefer the **Acidulated** package, the **Lemon Flavor** contained therein may be used in place of the lemon juice. In some cases the housekeeper will have to use her own judgment as to how much to use and flavor the dish according to taste.

1 envelope **Knox** Sparkling Gelatine
 $\frac{3}{4}$ cup of milk.
 $\frac{1}{4}$ cup sugar.
 $1\frac{1}{2}$ pints cream.
 $\frac{1}{2}$ cup boiling water.

$1\frac{1}{2}$ teaspoonfuls pistachio extract.
 3 or 4 drops almond extract.
 $1\frac{1}{2}$ teaspoonfuls vanilla extract
 $\frac{1}{4}$ cup seeded raisins.

Soak gelatine in the cold milk five minutes and dissolve in the boiling water. Whip cream and add sugar, and dissolved gelatine. Flavor half of this mixture with the pistachio and almond extract and color with green color paste. Line a melon mold with this and flavor the balance with vanilla and stir into it the one-quarter cup large seeded raisins. Pour this in the center of the mold and chill thoroughly before serving.

**PISTACHIO
 CREAM**

Soften the gelatine in half a cup of clear and very strong coffee.

**COFFEE
 BAVARIAN
 CREAM**

Add to the custard one cup of almonds, blanched and pounded smooth in a mortar. When turned from the mold, surround with sweetened whipped cream. Sprinkle the cream with blanched almonds split in halves and browned in the oven.

**ALMOND
 BAVARIAN
 CREAM**

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. $\frac{1}{2}$ cup sugar.
 $\frac{1}{4}$ cup cold water. 1 cup milk.
 1 pint cream.
 1 teaspoonful vanilla or 1 tablespoonful rum or wine.

**BAVARIAN
 CREAM
 WITH MILK
 (NO EGGS)**

Soften the gelatine in the cold water five minutes, and dissolve in the cup of milk, scalded; add the sugar; set in cold water and stir until it begins to thicken; add the flavoring, and fold in the cream beaten solid—or dilute the cream with milk, and fold in the whip after beating with a whip churn. This is a good cream to use in glasses lined with ladyfingers.

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. Juice of one-half lemon.
 $\frac{1}{2}$ cup cold water. $1\frac{1}{2}$ cups heavy cream, beaten firm.
 $\frac{1}{4}$ cup boiling water. Lady fingers.
 1 cup grape juice. $\frac{1}{2}$ cup sugar.
 Candied violets and whipped cream for decorating.

**GRAPE
 JUICE
 CHARLOTTE
 RUSSE**

Soak the gelatine five minutes in cold water, dissolve in the boiling water; add the grape juice and lemon juice, and stir over cold water until the mixture begins to thicken, then fold in the cream. Turn into a mold lined with lady fingers. When unmolded, decorate with whipped cream and violets



Grape Juice Charlotte Russe

MANSFIELD PUDDING (DOUBLE MOLDING)

Make the recipe for wine jelly, using, however, two-thirds box **Knox** Sparkling Gelatine. Strain into a pitcher. Set a mold in a pan of ice and water; pour in liquid jelly to the depth of one-fourth an inch; when set, put in candied fruit in a fanciful design—cherries cut in halves, and plums to represent leaves. Fix each piece in place with a few drops of liquid jelly, and when firm add jelly to cover the fruit. When this is firm, set a small mold on the jelly, in the center, and fill with ice. Pour the remainder of the jelly between the two molds, slowly dropping in fruit here and there, until the mold is full. When the jelly is firm, remove the ice from the inner mold and pour in warm water; take the mold out carefully so as not to break the wall of jelly. Fill the open space with Bavarian cream and set aside in a cool place. When needed, plunge the mold in warm water a moment and invert on serving-dish.

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. $\frac{1}{2}$ pint sugar.
1 heaping tablespoonful butter. $\frac{1}{2}$ pint milk.
6 tablespoonfuls lemon juice. $\frac{1}{2}$ pint cream.
Yolks of three eggs. Grated rind of one lemon.
Whites of two eggs.

LEMON PUDDING

Soak the gelatine in milk fifteen minutes. Put milk on to boil, adding butter, yolks of eggs and sugar beaten together, and grated rind of the lemon. When it begins to thicken remove from fire, let cool, and before it sets add cream, beaten light, and beaten whites of eggs, and lastly, the lemon juice. Put in mold, cool.

1 envelope **Knox** Sparkling Gelatine. 1 cup sugar.
Part of the pink color tablet. Juice of one lemon.
 $\frac{1}{2}$ cup cold water. Yolks of six eggs.
1 pint white wine. Whites of six eggs.

ROSE PUDDING

Soften the gelatine in cold water five minutes; scald the wine and lemon juice over boiling water; beat the yolks of the eggs with the sugar, and stir into the wine; cook until the mixture coats the spoon, then add the gelatine and color, and strain into a pan set in ice water. When cold and beginning to thicken, fold in the whites of the eggs beaten to a stiff froth. Turn into a mold that has been rinsed with cold water and sprinkled with sugar, and let stand on the ice an hour or two. Serve with whipped cream.

1 envelope **Knox** Sparkling Gelatine. Madeira and sherry wine.
 $\frac{1}{2}$ cup cold water. 1 cup sugar.
1 quart milk. 1 teaspoonful vanilla extract
Yolks of six eggs. Ladyfingers and macaroons.

ROYAL PUDDING

Soften the gelatine in the cold water five minutes and dissolve in a boiled custard made of the yolks of eggs, sugar and milk, let cool a little and add the vanilla. Set a mold in a pan of ice water, pour in a little of the custard and when firm lay on this ladyfingers that have been soaked in Madeira wine, then more custard. When the custard has "set," add a layer of macaroons soaked in sherry wine, then more custard; when firm add layers of ladyfingers or macaroons, alternately with custard, until the ingredients are used, letting each layer become set before another is added. Set aside in a cool place. Serve with whipped cream.

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 1 pint cream.
 $\frac{1}{2}$ cup cold water. White of one egg.
 $\frac{1}{2}$ cup sugar. 1 cup chopped nuts.
1 cup pineapple and strawberries.

NUT FRAPPE

Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces; also, the chopped nuts. Serve ice cold in sherbet glasses.

Knox No. 3 Acidulated Gelatine is the "Busy Housekeeper's package." It contains **Lemon Flavor**, the basis of all jellies, and saves time, labor and expense.

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| 1 envelope Knox Sparkling Gelatine. | $\frac{1}{2}$ cup cold water. |
| 2 large, juicy oranges. | 2 good sized lemons. |
| 1 large grape fruit. | 1 good sized cup sugar. |
| 2 tablespoonfuls brandy. | 1 teaspoonful vanilla. |

Dissolve gelatine in the cold water. Strain through a fine strainer the juice and pulp of the oranges, lemons and grape fruit. Add the sugar to this, then the dissolved gelatine, good pinch of salt and sufficient boiling water to make one quart. Boil a few minutes and add the brandy and vanilla. Set to cool. When ready to serve, beat the whites of two eggs well; adding two tablespoonfuls sugar and flavor with a teaspoonful of lemon juice or extract of lemon, a teaspoonful of brandy and one-half teaspoonful of vanilla. Put this on top of dessert in serving and sprinkle with one-third cup of blanched and roasted almonds, chopped fine.

**CALI-
FORNIA
DESSERT**

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 1 teaspoonful vanilla extract. |
| $\frac{1}{2}$ cup cold water. | 2 cups milk. |
| 3 tablespoonfuls sugar. | 2 eggs. |
| $\frac{1}{8}$ teaspoonful salt. | 2 bananas. |

Make a pint of lemon jelly, using $\frac{1}{2}$ envelope gelatine, one-half cup cold water, one cup boiling water, three tablespoonfuls sugar and the juice of two lemons. Pour into square mold and let stand until firm. Make a boiled custard with the yolks of the eggs, sugar and milk, and add one-half envelope gelatine soaked in one-half cup cold water. Remove from stove and fold in the whites of the eggs beaten to a stiff froth, salt and vanilla extract. When beginning to set, add sliced bananas, and pour over the lemon jelly. Serve with cream. (See illustration on page 15.)

**BANANA
DESSERT**

Line a mold with ladyfingers, leaving a small space between them, or use a thin sheet of sponge cake, cutting it to fit the mold; fill the prepared mold with any Bavarian cream when it is ready to mold. (See illustration on page 2.)

**CHARLOTTE
RUSSE**

Make a pint of fruit or wine jelly; set a charlotte mold in ice water and cover the bottom with about one-fourth of an inch of liquid jelly. When this is set, dispose a circle of candied cherries upon the jelly close to the mold. With a teaspoon put a few drops of the liquid jelly about each cherry, adding more as it hardens, if needed to hold them in place. Then add liquid jelly to cover the cherries. When this jelly has set, arrange ladyfingers around the inside of the mold, cutting them off straight at the top and leaving a space between them, then fill the mold with "Bavarian cream with cream and no eggs." In filling the mold use a spoon at first, so as not to move the cake from position. When ready to serve, turn the charlotte onto a serving-dish and garnish with the rest of the jelly cut in cubes, or turn the form onto a lace paper.

**CHARLOTTE
RUSSE WITH
JELLY**

(This recipe was awarded the first prize of \$1,000 in one of our recipe contests.)

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 1 cup sugar. |
| $\frac{1}{2}$ doz. rolled stale macaroons. | 1 pint heavy cream. |
| 1 doz. marshmallows, cut in small pieces. | Vanilla or sherry. |
| 2 tablespoonfuls chopped candied cherries. | $\frac{1}{2}$ cup cold water. |
| $\frac{1}{4}$ lb. blanched and chopped almonds. | $\frac{1}{4}$ cup boiling water. |

Soak the gelatine in cold water, dissolve in boiling water, and add sugar. When mixture is cold, add cream beaten until stiff, almonds, macaroons, marshmallows and candied cherries. Flavor with vanilla or sherry. Turn into a mold first dipped in cold water, and chill. Remove from mold and serve with angel cake.

**ANGEL
CHARLOTTE
RUSSE**

This dessert may be made more elaborate by cutting the top from an angel cake and removing some of the inside, leaving a case with three-fourth inch walls, then filling case with mixture, replacing top of cake, covering with frosting, and garnishing with candied cherries and blanched almonds.

Knox No. 1 Sparkling Gelatine is the original, unflavored, unsweetened package that has stood the test of time.



Almond Caramel Charlotte Russe

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| <p>$\frac{1}{4}$ envelope Knox Sparkling Gelatine.
 $\frac{1}{4}$ cup cold water.
 1 scant cup granulated sugar.
 $\frac{1}{2}$ cup boiling water.</p> | <p>$\frac{1}{2}$ lb. or less, blanched almonds
 1 doz. lady fingers.
 1 pint cream.
 Vanilla flavoring</p> |
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ALMOND CARAMEL CHARLOTTE RUSSE

Soak the gelatine in the cold water five minutes, and let stand over hot water until dissolved. Caramelize the sugar, add hot water and allow to become cool; then add gelatine. When beginning to set add nuts, vanilla and whipped cream. Pour into mold lined with ladyfingers. Put on ice until ready to serve. Decorate with maraschino cherries.

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| <p>1 envelope Knox Sparkling Gelatine.
 $\frac{1}{4}$ cup cold water.
 $\frac{1}{4}$ cup sugar.
 $\frac{1}{4}$ cup raisins.
 1 tablespoonful brandy.
 3 tablespoonfuls blanched almonds.</p> | <p>Yolks of five eggs.
 $2\frac{1}{2}$ cups milk.
 Whites of five eggs.
 $\frac{1}{4}$ pound macaroons.
 2 teaspoonfuls vanilla.</p> |
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FRUIT PUDDING

Soften the gelatine in the cold water five minutes and dissolve in a boiled custard made of the milk, sugar and yolks of eggs; add also the raisins, stoned and chopped, the macaroons and almonds, pounded fine, the vanilla and brandy, and lastly, the whites of the eggs beaten stiff; stir over ice water until the mixture begins to thicken, then turn into a mold and set aside in a cool place. Serve with whipped cream. Coconut may be used instead of macaroons. This pudding is better if made the day before using.

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| <p>$\frac{1}{2}$ envelope Knox Sparkling Gelatine.
 1 pint cream or milk.
 Yolks of three eggs.</p> | <p>$\frac{1}{4}$ cup sugar.
 1 teaspoonful vanilla.</p> |
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SAUCE For Puddings or Anything where a Sauce is Needed.

Cover gelatine with a little cold water for five minutes; put cream or milk on to boil in a double boiler. Beat the yolks of eggs and sugar together until light, add to boiling cream and stir until it thickens; in this dissolve gelatine; take from the fire, add the vanilla, or two tablespoonfuls of brandy or sherry, if you care to use it. Stand in a cold place until wanted.



Chocolate Plum Pudding

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| 1 envelope Knox Sparkling Gelatine. | $\frac{1}{4}$ cup sliced citron or nuts, as preferred. |
| $\frac{3}{4}$ cup cold water. | $\frac{1}{2}$ cup currants. |
| 1 cup sugar. | $1\frac{1}{2}$ squares chocolate. |
| $\frac{1}{2}$ teaspoonful vanilla. | 1 pint milk |
| 1 cup seeded raisins. | Pinch salt. |
| $\frac{1}{2}$ cup dates or figs, if desired. | |

CHOCOLATE PLUM PUDDING

Soak the gelatine in the cold water. Put milk in double boiler. Melt chocolate; add to milk and add sugar and salt. Scald and remove from fire. Add gelatine and when it begins to set add the fruit and vanilla. Serve with the following sauce or whipped cream: Beat white of one egg stiff; add one tablespoonful confectioner's sugar and one-half cup milk slowly. Flavor with vanilla.

FROZEN DESSERTS

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 1 quart cream. |
| $\frac{3}{4}$ cup cold milk. | 2 cups sugar. |
| 1 quart milk. | 2 tablespoonfuls vanilla extract. |

PHILADELPHIA ICE CREAM (VANILLA)

Soften the gelatine in the $\frac{3}{4}$ cup cold milk five minutes and dissolve in the quart of milk, scalded; add the sugar and when cold strain into the cream; add the vanilla, and freeze. Part of the cream may be whipped and added to the ice cream when partly frozen. Serve with maple sauce and chopped pecan nuts.

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 1 quart cream |
| 2 quarts milk. | 3 whites of eggs. |
| 3 yolks of eggs. | 3 tablespoonfuls vanilla extract. |
| 3 cups sugar. | |

NEAPOLITAN ICE CREAM (VANILLA)

Soften the gelatine five minutes in a little of the cold milk. Scald the rest of the milk and cook in it the yolks of the eggs beaten with the sugar, until the mixture coats the spoon; add the gelatine and the cream and pass through a fine sieve; when cold, add the extract and begin to freeze; when partly frozen, add the whites of the eggs beaten stiff. When frozen, remove the dasher, beat thoroughly and pack closely in the can or in ice cream mold. If a mold be used, fill to overflowing, spread a piece of wrapping paper over the cream and press the cover down tight over it. Let stand an hour or more packed in four parts of ice to one of salt. Serve with chocolate sauce and chopped walnut meats.

CHOCOLATE ICE CREAM

For each quart of ice cream, melt one to two ounces of chocolate and stir into the hot mixture; strain before freezing. Use either the recipe for Philadelphia or Neapolitan ice cream. Americans consider the formula for Philadelphia cream the more suitable for fruit ice cream, and that for Neapolitan ice cream better for chocolate, coffee and caramel ice cream. The French use fruit with either.

FRUIT ICE CREAM

Stir from a scant to a generous cup of fruit juice and pulp, sweetened to taste, into a quart of partly frozen ice cream and finish freezing. With bananas use two tablespoonfuls of wine and the juice of half a lemon.

CARAMEL ICE CREAM

To each quart of cream or milk used, add one cup of sugar cooked to the caramel stage and one-third a cup of sugar; when yolks of eggs are used, dissolve the caramel in the hot milk before the eggs are added.

GLACÉ MERINGUE

Pack a frozen ice cream mixture into a brick mold, press the cover down tight over a piece of wrapping paper that comes out beyond the edge; pack in four parts of ice to one of salt and let stand about two hours, spread a white paper on a meat board; on this lay a sheet of sponge cake about an inch longer and wider than the mold of cream; turn the cream from the mold onto the cake, and cover with a meringue made of the whites of six eggs beaten stiff and six tablespoonfuls of sugar beaten in gradually. Set at once on the oven grate and brown quickly. Slide from the paper onto the serving-dish.

1 teaspoonful Knox Sparkling Gelatine.	1 pound of mixed candied fruit.
$\frac{3}{4}$ cup cold water.	Juice of three lemons.
1 quart hot water.	Juice of four oranges.
2 cups sugar.	$\frac{1}{2}$ cup sherry wine.

ITALIAN TUTTI FRUTTI

Soften the gelatine five minutes in the cold water, and dissolve in the hot water and sugar boiled together twenty minutes; strain and let cool; add the orange and lemon juice and freeze, then stir in the fruit cut fine and soaked several hours or over night in the wine. Set aside for half an hour, then serve in sherbet cups.

1 teaspoonful Knox Sparkling Gelatine.	1 pint sugar.
1 pint orange, grape, pineapple, peach or strawberry juice.	$\frac{1}{4}$ cup cold water
For lemon sherbet, one cup lemon juice.	$\frac{1}{2}$ cup lemon juice.
	1 quart water.

SHERBETS

Soften the gelatine in the cold water five minutes and add to the quart of water and pint of sugar after boiling together twenty minutes; strain, and when cold add the fruit juice, and freeze.

1 teaspoonful Knox Sparkling Gelatine.	1 quart milk.
1 $\frac{1}{2}$ cups sugar.	Juice of four lemons.

MILK SHERBET (LEMON)

Soften the gelatine five minutes in half a cup of milk, dissolve over hot water and strain into the rest of the milk; turn the milk into the can of the freezer packed for freezing—and when thoroughly chilled add the lemon juice and sugar stirred together. Freeze as usual.

NOTE.—Lemon juice is used in a number of recipes in this book. For those who prefer the Acidulated package, the Lemon Flavor contained therein may be used in place of lemon juice. In some cases the housekeeper will have to use her own judgment as to how much to use and flavor the dish according to taste.

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine (scant measure).
 1 $\frac{1}{2}$ cups sugar. 3 cups rich milk.
 1 orange. 1 lemon.

Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

**FRUIT
SHERBET**
(*Economical*)

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 1 cup sugar.
 1 cup milk. 1 teaspoonful vanilla.
 1 pint cream. 2 eggs. 1 cup prepared French chestnuts.

Soak gelatine in one-half cup milk five minutes. Add beaten yolks of eggs to one-half cup hot milk and bring to boil. Add softened gelatine. Whip cream and add sugar, vanilla and gelatine. Stir in whites of eggs, well beaten, and chestnuts. Pack in mold and freeze.

**MARRON
BISQUE**

1 envelope **Knox** Sparkling Gelatine. 2 cups sugar.
 1 $\frac{1}{2}$ cups cold water. 1 quart red currants.
 1 cup boiling water. Juice of one orange and one lemon.

Soak gelatine in one-half cup cold water and dissolve in the boiling water. Stew one quart currants in one cup water and pass through a sieve. Add gelatine, sugar and other fruit juices. Pack in salt and ice four hours.

**FROZEN
CURRANTS**

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 1 quart cold water.
 1 quart cranberries. $\frac{1}{2}$ cup boiling water.
 Juice of two lemons. 2 $\frac{1}{2}$ cups sugar.

Soak the gelatine in one cup cold water. Cook cranberries in three cups water until soft. Then force through a sieve. Add sugar, lemon juice and gelatine dissolved in the boiling water. Freeze. This is better if allowed to stand from two to three hours. A delicious accompaniment to the turkey course.

**CRANBERRY
FRAPPÉ**
(*Economical*)

1 teaspoonful **Knox** Sparkling Gelatine. $\frac{1}{2}$ cup sugar (for one pint of pulp).
 $\frac{1}{4}$ cup cold water. $\frac{1}{2}$ cup sherry wine.
 2 large cantaloupes. Juice of half a lemon.
 $\frac{1}{4}$ teaspoonful salt.

Soften the gelatine five minutes in the cold water, dissolve over hot water and strain into the pulp of the cantaloupe. To prepare the pulp, scrape from the rind, after removing the seeds, and pass through a potato ricer; add the salt, sugar, wine and lemon juice, and freeze; remove the dasher and let stand until ready to serve, then fill into the chilled rind of a melon cut in the shape of a basket.

**CANTA-
LOUPE
FRAPPE**

1 teaspoonful **Knox** Sparkling Gelatine. White of one egg.
 $\frac{1}{4}$ cup cold water. 6 cups boiling water.
 $\frac{1}{4}$ pound fresh ground coffee. 1 generous cup sugar

Soften the gelatine five minutes in the cold water and dissolve with sugar in one quart of coffee, prepared of the coffee, white of an egg, a little cold water and the boiling water; strain, and when cold freeze to a mush. Serve in punch or sherbet glasses.

**CAFÉ
FRAPPÉ**

Knox No. 3 Acidulated Gelatine is the "Busy Housekeeper's" package. It contains Lemon Flavor, the basis of all jellies, and saves time, labor and expense.



Grape Sherbet

GRAPE SHERBET

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 2 lemons.
1 pint grape juice. 1 orange.
1 pint water. 1 cup sugar.

Soak gelatine in one-half cup cold water five minutes. Boil sugar and water to a syrup and add dissolved gelatine. When partly cooled add juice of the lemons, orange and grape juice. Freeze. Excellent to serve with the meat course.

LEMON WATER ICE (*Economical*)

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. Juice of four lemons.
1 quart water. 1 cup sugar.

Soak the gelatine in one cup cold water. Heat sugar and balance of the water, and when boiling stir in the gelatine and thoroughly dissolve. Add the lemon juice and freeze.

COUPE ST. JACQUE

Cut in dices all kinds of fresh fruits in season, place in a bowl and pour over one gill of Maraschino, one-half gill of wine or cordial and some powdered sugar. Place in ice box until it is thoroughly chilled and serve in a champagne glass, covering the fruit with lemon water ice made according to the preceding recipe, and ornament with a Maraschino cherry. This quantity of Maraschino and wine or cordial is enough for eight coupes.

NESSEL- RODE PUDDING

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 1 cup boiled chestnuts, mashed,
 $\frac{1}{2}$ cup cold water. or chopped nuts.
 $1\frac{1}{2}$ cups sugar. 1 cup pineapple syrup.
Yolks of four eggs. 1 cup candied fruits which have
 $\frac{1}{2}$ teaspoonful salt. been soaked in wine.
2 cups milk. 1 teaspoonful vanilla.
1 pint cream. 1 tablespoonful sherry.

Soak gelatine in the one-half cup cold water. Make a custard of the milk, yolks of eggs, sugar and salt. Add gelatine to hot custard. When cool, beat in the cream and add remaining ingredients. Pack in salt and ice and let stand three hours. Serve with sweetened and flavored whipped cream. To prepare chestnuts, shell, cook until soft and force through a sieve.

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. 1 cup orange juice.
2 cups sugar. 2 cups watermelon dice.
4 cups water.

**WATER-
MELON
SHERBET**

Soften the gelatine in one-fourth cup cold water. Boil four cups water and the sugar for ten minutes; add the gelatine and strain the syrup into the freezer can. While chilled, add the orange juice; freeze. When nearly frozen add firm watermelon dice and let stand well packed in ice and salt for an hour.

Make a lemon sherbet according to previous directions. When nearly frozen, add four teaspoonfuls creme de menthe and then freeze hard.

**FROZEN
CREME DE
MENTHE**

$\frac{1}{2}$ envelope **Knox** Sparkling Gelatine. $\frac{1}{4}$ cup cold water.
3 eggs. 1 pint cream.
1 cup sugar. 1 cup strong coffee.

**PARFAIT
À LA
CARLOS**

Soak the gelatine in the cold water. Make a syrup of the coffee and sugar; in this cook the beaten yolks of eggs until the mixture thickens; add the gelatine; stir until cold. When cold add cream which has been whipped. Freeze and serve in parfait glasses, putting over the top the beaten whites of eggs or a little whipped cream, and decorate with candied cherries.



Parfait à la Carlos

1 teaspoonful **Knox Sparkling Gelatine.** Juice of two lemons.
 1 quart water. $\frac{1}{2}$ cup rum.
 2 cups sugar. 1 cup champagne.
 Juice of six oranges. $\frac{1}{2}$ cup brandy.

**CLUFF
PUNCH**

Soak the gelatine five minutes in a little of the cold water and dissolve in the rest of the water boiled twenty minutes with the sugar; let cool and add the fruit juice; freeze as usual; then add the rum, brandy and wine, mix thoroughly, remove the dasher and repack with salt and ice. Let stand an hour or two before serving.

Or, omitting the brandy, mix rum and champagne and pour a teaspoonful over the sherbet after it has been placed in the glasses.

1 teaspoonful **Knox Sparkling Gelatine.** $\frac{1}{2}$ cup sugar.
 1 pint heavy cream. Juice of half a lemon.
 1 cup scalded pineapple juice.

**PINEAPPLE
MOUSSE**

Soften the gelatine in three tablespoonfuls of cold water five minutes and dissolve in the hot pineapple juice; add the sugar and let cool, then add the lemon juice and the cream; beat the mixture with an egg beater until thick to the bottom of the bowl; then turn into a chilled mold; press the cover down over wrapping paper and let stand packed in equal measures of ice and salt three or four hours. Turn from the mold and surround with half slices of pineapple sugared or dressed with a cold sugar syrup. By dissolving part of the pink color in the hot mixture a very handsome dish for a "pink" luncheon is made. Other fruit may be prepared in the same way.

$\frac{1}{2}$ envelope **Knox Sparkling Gelatine.** 1 cup sugar.
 $\frac{1}{2}$ cup cold water. 1 quart whipped cream.
 $\frac{1}{2}$ cup boiling water. 1 teaspoonful vanilla.
 2 ounces chocolate.

**CHOCOLATE
MOUSSE**

Soak gelatine in the cold water five minutes and dissolve in the boiling water. Scrape the chocolate fine and melt over hot water. Add chocolate to the gelatine and stir until smooth; then add sugar and flavoring and beat in the cream. Pack in salt and ice and let stand five hours.

1 teaspoonful **Knox Sparkling Gelatine.** 1 pint cream.
 $\frac{1}{2}$ cup cold water. 3 tablespoonfuls sugar.
 $\frac{1}{2}$ cup boiling water. $\frac{1}{2}$ teaspoonful vanilla.
 1 cup raspberry juice.

**RASPBERRY
MOUSSE**

Soak gelatine in the cold water five minutes and dissolve in boiling water. Whip cream and add dissolved gelatine, sugar, fruit juice, etc. Put in mold and freeze.

1 teaspoonful **Knox Sparkling Gelatine.** 2 tablespoonfuls cold water.
 The whites of two eggs, beaten dry. $\frac{1}{2}$ cup candied fruit cut fine.
 1 $\frac{1}{2}$ cups heavy cream, beaten light. $\frac{1}{2}$ cup granulated sugar.
 3 tablespoonfuls wine or thick syrup. $\frac{1}{2}$ cup water.

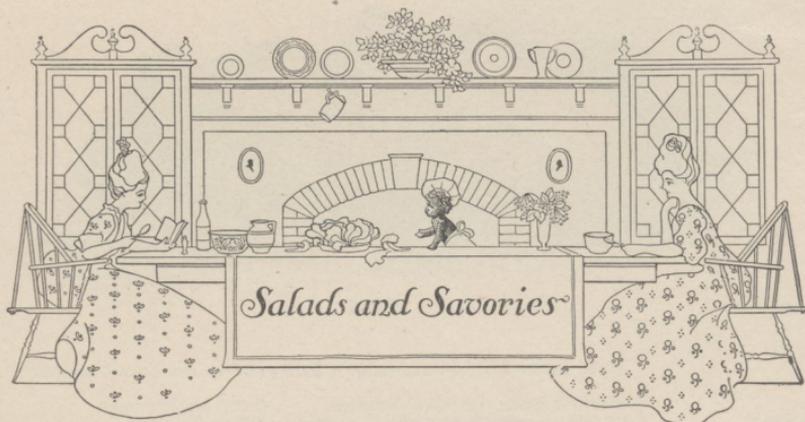
**ANGEL
PARFAIT
WITH
CANDIED
FRUIT**

Soak the gelatine in the cold water five minutes or longer. Boil the sugar and half cup of water to the soft ball degree (as in making boiled frosting), pour in a fine stream onto the whites of eggs, beating constantly meanwhile; add the gelatine, stir over cold or ice water until the mixture is cold and begins to set, then fold in the cream and the fruit and flavoring. The fruit will be softer if soaked in the wine or syrup some hours or over night. Turn into a quart mold, lined with paper, cover securely and let stand in equal measures of ice and salt about three hours. (See illustration on page 10.)

**BOMBE
GLACÉ**

Line a chilled melon or bombe mold with strawberry or other bright colored sherbet and fill the center with vanilla ice cream; cover the top of the cream with sherbet, filling the mold to overflowing, press the cover down closely over a piece of wrapping paper to keep out the salt water, then let stand in ice and salt an hour or more.

Knox No. 1 Sparkling Gelatine is the original, unflavored, unsweetened package that has stood the test of time.



Salads and Savories

1 envelope **Knox** Sparkling Gelatine.
 $\frac{1}{2}$ cup cold water.
 $3\frac{1}{2}$ cups tomatoes.
 $\frac{1}{2}$ onion.

A stalk of celery.
 2 tablespoonfuls Tarragon vinegar.
 A bay leaf.
 2 cloves.
 A few grains cayenne.

TOMATO JELLY

Soften the gelatine five minutes in the cold water; cook together the other ingredients, except the vinegar, ten minutes; add the vinegar and softened gelatine and stir until dissolved, then strain. Pour into a mold and set in a cool place or on ice to form. When cold turn from the mold, garnish with crisp lettuce leaves and pour mayonnaise dressing over the whole. Or the jelly may be broken or cut as desired and used as a garnish for salads or cold meats.

Put a border mold into a pan of ice water. Dip chilled slices of hard boiled egg into half a teaspoonful of gelatine softened in a very little cold water and melted over the tea kettle and put them at equal distances upon the sides of the mold, holding each in place until it becomes "set." Then fill the mold with tomato jelly. When ready to serve, turn from the mold and fill the open center with crisp lettuce. Serve with mayonnaise or boiled dressing in a separate dish.

TOMATO JELLY WITH SLICES OF EGG

Make a tomato jelly with **Knox** Sparkling Gelatine according to previous directions. Chop one cup walnuts; cut up one bunch of celery and three or four tart apples, peeled and cored (use silver knife to prevent apples turning black). Mix with mayonnaise dressing. Put in bottom of cup a tablespoonful of jelly, let set. Then heap in the middle of each cup two tablespoonfuls of salad; pour round and over it the cooling jelly. When firm, turn out.

NUT SALAD IN TOMATO JELLY

1 envelope **Knox** Sparkling Gelatine.
 1 cup cold water.
 2 cups weakened vinegar.

Few slices of onion.
 Three or four cloves.
 Three cups asparagus tips.

ASPARAGUS SALAD

Soak gelatine in the cold water five minutes. Boil together vinegar, onion and cloves. Strain and pour over the softened gelatine. When jelly is ready to set, arrange asparagus tips on lettuce leaves in a large or individual mold and pour over the jelly. Garnish with radishes.

NOTE. Lemon juice is used in a number of recipes in this book. For those who prefer the Acidulated package, the Lemon Flavor contained therein may be used in place of the lemon juice. In some cases the housekeeper will have to use her own judgment as to how much to use and flavor the dish according to taste.



Knox Salad

(The author of this recipe won a \$200 prize in one of our contests.)

KNOX SALAD Chicken Cream.

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | 1 cup heavy cream. |
| $\frac{3}{4}$ cup hot chicken stock, highly seasoned. | Salt and pepper. |
| 1 cup cold cooked chicken, cut in dice. | $\frac{1}{2}$ cup cold chicken stock. |

Soak the gelatine in cold stock, dissolve in hot stock, and strain. When mixture begins to thicken, beat, using an egg beater, until frothy; then add cream beaten until stiff, and chicken dice. Season with salt and pepper. Turn into quarter lb. baking powder tins, first dipped in cold water, and chill.

DRESSING

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| $1\frac{1}{2}$ teaspoonfuls Knox Sparkling Gelatine. | 2 tablespoonfuls cold water. |
| Yolks of two eggs. | 1 teaspoonful salt. |
| Whites of two eggs. | $1\frac{1}{2}$ teaspoonfuls sugar. |
| $\frac{1}{2}$ teaspoonful pepper. | Few grains cayenne. |
| 1 teaspoonful mustard. | $\frac{1}{2}$ cup lemon juice. |
| $\frac{1}{2}$ cup hot cream. | $1\frac{1}{2}$ tablespoonfuls butter. |
| $\frac{1}{2}$ cup heavy cream. | |

Soak the gelatine in cold water until soft, dissolve by standing in hot water, then strain. Beat yolks of eggs, and add salt, sugar, pepper, cayenne, mustard, lemon juice and cream. Cook over hot water until mixture thickens, stirring constantly, then add butter and gelatine. Add mixture gradually to whites of eggs beaten until stiff and when cold fold in heavy cream beaten until stiff. Mold and chill.

Turn chicken cream from molds, cut in one inch slices and arrange on lettuce leaves. Put a spoonful of salad dressing on each slice and garnish with one-half English walnut meat. Cut celery in small pieces—there should be three cupfuls. Break into pieces one cup pecan or English walnut meats, and brown in a moderate oven. Mix celery and nut meats, sprinkling with one-half teaspoonful salt, and add to one-half the salad dressing. Surround each slice of chicken cream with celery and nut mixture. If a simpler dish is required, the celery and nuts may be omitted.

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| 1 envelope Knox Sparkling Gelatine. | Sprig of parsley. |
| $\frac{1}{2}$ cup cold water. | $\frac{1}{2}$ small onion grated. |
| $2\frac{1}{2}$ cups chicken stock. | 3 cucumbers pared and grated. |

CUCUMBER JELLY

Add the onion, parsley and cucumbers to the chicken stock and let stand two hours. Soak gelatine in the cold water five minutes. Heat the chicken stock and ingredients to boiling point and add the softened gelatine. Color with green coloring. Let stand a few minutes and pour in mold to set. Serve with mayonnaise dressing which has been colored with the pink color tablet or beet juice.



Perfection Salad

(The author of this recipe won a \$100 prize in one of our recipe contests.)

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| 1 envelope Knox Sparkling Gelatine. | 1 cup finely shredded cabbage |
| $\frac{1}{2}$ cup cold water. | Juice of one lemon. |
| $\frac{1}{2}$ cup mild vinegar. | $\frac{1}{2}$ cup sugar. |
| 1 pint boiling water. | 2 cups celery cut in small pieces. |
| 1 teaspoonful salt. | $\frac{1}{4}$ can sweet red peppers, finely cut. |

PERFECTION SALAD

Soak the gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce or endive leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompaniment to cold sliced chicken or veal.

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| 1 envelope Knox Sparkling Gelatine. | $\frac{1}{2}$ cup sugar. |
| 1 cup cold water. | Three tart apples. |
| $1\frac{1}{2}$ cups boiling water. | 1 cup celery cut in small pieces. |
| Juice of three lemons. | $\frac{1}{2}$ cup pecan nuts. |

LUNCHEON SALAD

Soak gelatine in the cold water five minutes. Dissolve in the boiling water. Add lemon juice and sugar. When jelly is beginning to set mold in the apples which have been sliced, celery and pecan nuts. Serve with a cream mayonnaise dressing. More attractive if served in cases made from bright red apples.

Cut cold chicken in small blocks. Drain half a can of mushrooms. Make a thick cream sauce. Dip the chicken and mushrooms into the sauce and set aside to become very cold. Put a little cold aspic into a chilled border mold and turn the mold in a pan of ice water until it is well lined with jelly. Now arrange the pieces of chicken and mushrooms in the mold, and when all are used, pour in aspic jelly to fill the mold. If any aspic remains let it form in a thin sheet.

ASPIC À LA FINANCIERE

Boil a pound of rice in water until tender, then pass it through a sieve and shape like the mold of aspic. When cold cover with butter tinted with chopped parsley. Set this on the serving dish and invert the aspic upon it. Fill the center with sliced celery dressed with mayonnaise dressing. Encircle the rice with aspic cut in cubes.

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| $\frac{3}{4}$ envelope Knox Sparkling Gelatine. | $\frac{1}{4}$ cup vinegar. |
| $\frac{1}{2}$ cup cold water. | $\frac{1}{4}$ cup sugar. |
| $\frac{1}{4}$ teaspoonful salt, celery seed and mustard seed. | |
| Chopped cabbage and onion to make two cups. | |

MEAT OR FISH RELISH

Soak gelatine in cold water and dissolve in hot vinegar. Add sugar, salt and other ingredients, and mold in individual molds lined with pimentos.

2 envelopes **Knox** Sparkling Gelatine.
1 quart highly seasoned stock (beef,
chicken, fish or consommé).
Whites and shells of two eggs.

1 cup cold water
Juice of a lemon.
 $\frac{1}{2}$ cup wine.
A bit of bay leaf.

ASPIC JELLY

Soften the gelatine five minutes in the cold water, then add with the whites beaten slightly the crushed shells and other ingredients to the stock freed from every particle of fat; stir constantly over the fire until the mixture boils; let boil five minutes; after standing ten minutes, skim and pass through a cheesecloth folded double in a colander.

LOBSTER SALAD IN ASPIC JELLY

Mold the flesh of a lobster dressed with a little oil, vinegar and cayenne in jelly as above, adding the liquid aspic very slowly so as not to float the pieces of lobster; cut the meat of the tail into pieces and put these into the mold next to the aspic, as, on account of the alternate red and white color, this is more attractive than other parts of the flesh. Turn the forms onto a bed of lettuce. Garnish the center of the dish with the shells of the large claws and tail, and between the forms of jelly arrange the small claws. Pass mayonnaise dressing in a separate dish.

BEEF TONGUE MOLDED IN ASPIC JELLY

Let a layer of aspic jelly one-fourth an inch in depth form in the bottom of a two-quart charlotte mold. Arrange upon this a pattern cut from cold boiled white of an egg and capers, fix in place with a few drops of liquid aspic, then cover with a thin layer of the same. Dip bits of egg in chilled but liquid aspic and place against the chilled sides of the mold, to which they will adhere. Have ready trimmed, sliced and chilled a very tender boiled or braised tongue; lay the tongue upon the jelly, add the aspic, a little at a time, until the tongue is fixed in place, then fill the mold. When turned from the mold garnish with nasturtium leaves and blossoms.

ASPIC JELLY WITH EXTRACT

1 envelope **Knox** Sparkling Gelatine.
 $3\frac{1}{2}$ cups cold water.
An onion sliced.
An ounce of chopped lean, raw ham.
A teaspoonful of beef extract.

A bay leaf.
6 peppercorns.
A stalk of celery.
A sprig of parsley.

Soften the gelatine five minutes in one-half cup cold water, let simmer together all the other ingredients except the beef extract, half an hour, then add the gelatine and extract, and strain through a double piece of cheesecloth. Season with salt.

ENDIVE AND ORANGE SALAD

Make a very tart orange jelly and put through ricer. Arrange oranges sliced lengthwise on a bed of endive. Pour over all a French dressing, and surround with the orange jelly.

VEAL MOUSSE

1 envelope **Knox** Sparkling Gelatine.
1 cup cold water.
1 pint rich stock, well seasoned.
Juice of a lemon.

1 onion grated.
Stalk of celery.
2 cups cooked and chopped veal.

Soak gelatine in the cold water five minutes. Add onion and celery to stock and after boiling a few minutes strain and pour over the softened gelatine. Add lemon juice and when the jelly is beginning to set mold in the veal.

*NOTE. Lemon juice is used in a number of recipes in this book. For those who prefer the **Acidulated** package, the **Lemon Flavor** contained therein may be used in place of the lemon juice. In some cases the housekeeper will have to use her own judgment as to how much to use and flavor the dish according to taste.*

Have a little aspic jelly formed in individual molds set in cracked ice and water. Stir two or three spoonfuls of chilled but liquid aspic into the same number of spoonfuls of mayonnaise dressing, and into this stir a few spoonfuls of chilled and chopped cucumber. Have ready as many small, chilled tomatoes as desired, skin and center around the core removed; fill the open space with the prepared cucumber, rounding the top. Carefully place these with the filled side down on the aspic in the molds, turn a spoonful of aspic into each mold, and, when set, gradually fill the molds with aspic. When ready to serve, turn from the molds onto a bed of lettuce leaves and garnish with slices of cucumber and tomato. Serve mayonnaise dressing in a dish apart.

**STUFFED
TOMATOES
IN ASPIC
JELLY**

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| 1 envelope Knox Sparkling Gelatine. | A bay leaf. |
| $\frac{1}{2}$ cup cold water. | 6 peppercorns. |
| A chicken. | 3 stalks of celery. |
| A slice of onion. | |

**CHICKEN
IN JELLY**

Soften the gelatine five minutes in the cold water; cook the chicken in boiling water until tender, then remove the skin and bones and return to the same pan with the vegetables and spices and a little salt; reduce to a quart; then add the softened gelatine and strain over the chicken in a mold. Set aside in a cold place. Serve in thin slices. Garnish with celery leaves or parsley

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| 1 envelope Knox Sparkling Gelatine. | $2\frac{1}{2}$ cups boiling water. |
| $\frac{1}{2}$ cup cold water. | Juice of two lemons. |
| 2 bunches mint. | 1 cup sugar. |

**MINT JELLY
(FOR COLD
LAMB)**

Soak the gelatine five minutes in the cold water; wash and dry the mint and let it stand in the boiling water half an hour on the back of the range. Add the sugar to the gelatine and pour the water from the mint over the whole; let dissolve, then strain and when cool add the lemon juice and pour into a mold.

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| 1 envelope Knox Sparkling Gelatine. | Stalk of celery. |
| 1 cup cold water. | 3 cloves. |
| 5 cups chicken broth. | $\frac{1}{2}$ onion. |
| 1 cup mushrooms. | |

**MUSHROOM
BROTH**

Soak the gelatine in the cold water five minutes. Place on stove the chicken broth and other ingredients, add teaspoonful salt and a little pepper. Boil ten minutes, add softened gelatine and strain. Serve in bouillon cups, with a spoonful of whipped cream on top.

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | Yolks of two eggs. |
| 2 tablespoonfuls cold water. | $1\frac{1}{2}$ tablespoonfuls melted butter. |
| Can salmon. | $\frac{3}{4}$ cup milk. |
| 2 teaspoonfuls salt. | 2 tablespoonfuls vinegar. |
| 1 teaspoonful mustard. | Few grains cayenne. |

**SALMON
MOLD**

Soak gelatine in the cold water five minutes. Mix egg yolks with dry ingredients; add butter, milk and vinegar. Cook over boiling water until mixture thickens. Add gelatine and shredded salmon and turn into square mold. Garnish with olives and sliced cucumbers.

Knox No. 3 Acidulated Gelatine is the "Busy Housekeeper's" package. It contains **Lemon Flavor**, the basis of all jellies, and saves time, labor and expense.



Shrimp Salad

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| $\frac{1}{4}$ envelope Knox Sparkling Gelatine. | 1 tablespoonful capers. |
| $\frac{1}{4}$ cup cold water. | 1 tablespoonful lemon juice. |
| 1 $\frac{1}{2}$ cups clarified broth. | 2 truffles. |
| 1 can or $\frac{1}{2}$ pint shrimps. | $\frac{1}{2}$ pint cooked peas. |

SHRIMP SALAD

Soak the gelatine in the cold water five minutes, dissolve in the hot broth, let cool. Cut the truffles in thin slices and use to line a fish mold. Let the mold stand in ice water, dip the truffles in the cool broth and set in place. Split part of the shrimps and use these also in lining the mold. Pick the rest of the shrimps in pieces, and chop the truffle trimmings. To the broth add the shrimps, chopped truffles and capers, and use to fill the mold. Serve with lettuce and peas dressed with French dressing. The peas may be molded with the shrimps. The broth may be clam, chicken or fish flavored highly with vegetables, sweet herbs, etc.

SALAD IN ASPIC JELLY (DOUBLE MOLDING)

Set a mold in broken ice and water and pour in liquid aspic to the depth of three-fourths an inch. When formed, set a similar mold, filled with ice and water, in the center of the first and on top of the jelly. Pour in liquid aspic to fill the space about the second mold, and when this is firm remove the ice from the inner mold and fill the mold with warm water; then remove the mold, being careful not to injure the shape of the jelly; fill the open space with a chicken, lobster, salmon, or sliced tomato salad (the salad should be thoroughly chilled and dressed ready for serving); cover the top of the salad with chilled aspic just on the point of jelling and set aside in a cool place. When ready to serve, turn from the mold onto a salad-dish, and garnish with fresh vegetables and dressing.

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| $\frac{1}{4}$ envelope Knox Sparkling Gelatine. | $\frac{1}{2}$ cup American cheese. |
| $\frac{1}{4}$ cup cold water. | 1 cup whipped cream. |
| 2 cream cheeses. | Salt, paprika. |

CHEESE SALAD

Soak gelatine in the cold water and dissolve over hot water. Moisten cream cheeses with a little cream and work until smooth. Add American cheese, whipped cream and gelatine. Season and turn into individual molds. Serve on lettuce leaves and garnish with mayonnaise.

SARDINES IN ASPIC

A bread pan is a good mold for this dish. Set in a pan of cracked ice and water, pour in liquid aspic to form a thin layer and upon this lay a row of sardines, each in a bed of finely chopped parsley; fix each in place with a few drops of liquid jelly, then cover with jelly, and when this is firm, arrange upon it another row of sardines and cover with jelly as before. Fish stock may be used for the aspic.

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| $\frac{1}{2}$ envelope Knox Sparkling Gelatine. | Sprig of parsley. |
| $\frac{1}{2}$ cup cold water. | 1 cucumber. |
| 1 cup vinegar. | $\frac{1}{2}$ cup celery. |
| 1 onion. | 6 pimentos. |
| 3 cloves. | |

VEGETABLE SALAD

Soak gelatine in the cold water. Boil together the onion, cloves, parsley and vinegar, and strain over the softened gelatine. Mold in the sliced cucumber, celery and serve with mayonnaise dressing. Garnish with sliced pimentos and watercress.

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| 1 envelope Knox Sparkling Gelatine. | 4 cucumbers. |
| 1 $\frac{1}{2}$ cups cold water. | 2 tablespoonfuls vinegar. |
| $\frac{1}{2}$ cup boiling water. | 1 tablespoonful onion juice. |

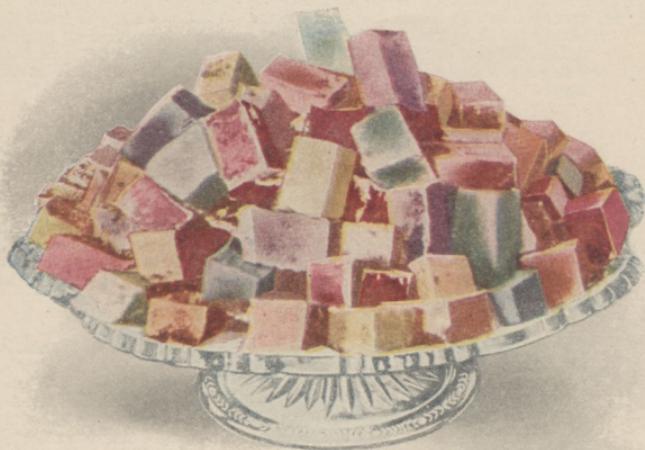
SPANISH JELLY

Soak gelatine in one-half cup cold water five minutes; dissolve in the boiling water. Peel and slice cucumbers and put in pan with one cup cold water and cook until soft. Add gelatine, onion juice, vinegar, salt and pepper. Color green, strain and mold. Garnish with slices of cucumber and tomato and serve with mayonnaise.

Soak 2 envelopes of **Knox** Sparkling Gelatine in one-half pint cold water five minutes, then add one pint of boiling water in which the thin outside rinds of two lemons have been boiled, two cups of sugar, one and one-half pints of good sherry wine or port wine (whichever the physician may direct); when cool, pour in fruit jars and seal. When wanted for use, set the jar on ice until jelly is firm. With this recipe you need not have the trouble of preparing the calves' feet, and you will have better results.

CALVES' FOOT JELLY

For the Hospital or Sickroom



Turkish Delight—See page 36

CANDIES

2 envelopes **Knox** Sparkling Gelatine. 1 lemon.
1 large, juicy orange. 1 lb. granulated sugar.

TURKISH DELIGHT

Soak the gelatine in two-thirds cup cold water five minutes. Put sugar on stove in two-thirds cup cold water, and when it comes to boiling point add the gelatine. Boil slowly but steadily twenty minutes; add the grated rind and juice of the orange and the juice of the lemon (there should be one-half large cup of fruit juice). Wet tin with cold water and pour in the mixture to the depth of one inch. When firmly set immerse mold in warm water; turn out and cut in cubes and roll in powdered sugar to which has been added a teaspoonful of cornstarch. Vary by using different fruit juices, flavorings and colorings. (See illustration on page 35.)

2 envelopes **Knox** Acidulated Gelatine. 1½ cups boiling water.
4 cups granulated sugar. 1 cup cold water.

FRENCH DAINITIES

Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoonful of the Lemon Flavor found in separate envelope dissolved in one tablespoonful water and one tablespoonful lemon extract. To the other part add one tablespoonful brandy, if desired, one-half tea spoonful extract of cloves and color with the pink color. Pour into shallow tins that have been dipped in cold water. Let stand over night; cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavorings and colorings.

2 envelopes **Knox** Sparkling Gelatine 2 cups sugar.
2 tablespoonfuls lemon juice. 4 tablespoonfuls creme de menthe.

MINT PASTE

Soak the gelatine in two-thirds cup cold water five minutes. Put sugar on stove in two-thirds cup cold water. When boiling add gelatine and boil slowly twenty minutes; then add lemon juice and creme de menthe. Pour in tin that has been wet with cold water. When firm immerse tin in warm water a few seconds. Turn out and cut in squares and roll in powdered sugar.

1 envelope **Knox** Sparkling Gelatine. 1 teaspoonful vanilla.
1½ cups milk. 2½ cups sugar.
½ cup chopped nuts, pecans. 1½ squares chocolate.

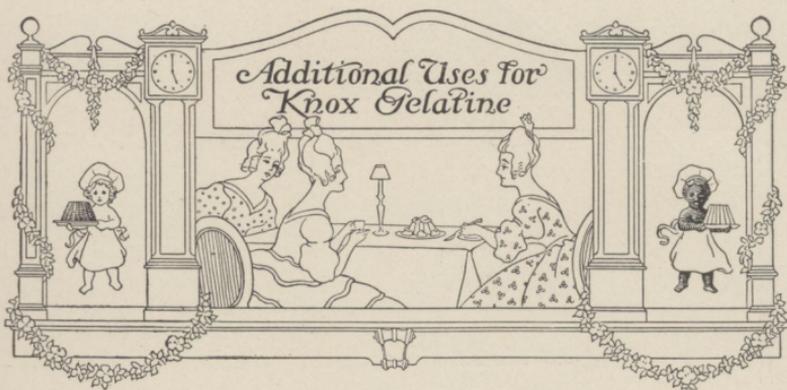
CHOCOLATE CARAMELS

Soak the gelatine in two-thirds cup milk ten minutes. Put sugar and milk on stove and when dissolved add chocolate which has been melted. When boiling add gelatine and boil fifteen minutes. Allow to cool a little and stir until it thickens. Then add nuts and pour into pan which has been wet with cold water. When set, immerse pan in hot water an instant; loosen the edges, turn out and cut in squares and roll in powdered sugar.

1 envelope **Knox** Sparkling Gelatine. 2 cups (one pint) granulated sugar.
Few grains salt and flavoring to taste.

MARSH-MALLOWS

Soak the gelatine in ten tablespoonfuls cold water. Boil the sugar with ten tablespoonfuls water until it "threads." Add gelatine to syrup and let stand until partially cooled. Add salt and flavoring, beat with a whip until too stiff, then with a large spoon until only soft enough to settle into a sheet. Dust granite pans thickly with powdered sugar; pour in the candy about half inch deep and set in cool place until thoroughly chilled. Turn out, cut in cubes and roll in powdered sugar. This recipe will make over 100 marshmallows. Nuts, chocolate, fruit juices in place of part of the water, or candied fruits chopped may be added—or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.



In using **Knox Sparkling Gelatine** for the following purposes, soften the gelatine by letting it stand five minutes in half the quantity of cold water; then add the other half of the water boiling hot.

Scald one pint milk; beat the yolks of two eggs, add a few grains of salt and one-third cup sugar and when well mixed stir and cook in the hot milk until the mixture coats the spoon; then add a level tablespoonful **Knox Sparkling Gelatine** that has been soaked five minutes in one-fourth cup cold milk; strain, and when cool and beginning to thicken, beat thoroughly and spread upon the cake.

CREAM FILLING FOR CAKE

Soak half a teaspoonful **Knox Sparkling Gelatine** in one tablespoonful cold water five minutes; dissolve with two tablespoonfuls boiling water, add three-fourths cup confectioner's sugar and a few drops vanilla or almond extract and beat until of a consistency to spread. When slightly hardened score in slices or squares for cutting.

FROSTING FOR CAKE

If a fruit jelly does not "jell" after being boiled a sufficient length of time, add to each pint a level tablespoonful **Knox Sparkling Gelatine** that has been softened five minutes in one-fourth cup cold water. Heat to the boiling point, skim and strain into the glasses.

TO MAKE CURRANT, GRAPE OR OTHER JELLY FIRM

To launder fine lace curtains use two level teaspoonfuls of gelatine to one quart water. To launder fine white and colored dresses use two level tablespoonfuls gelatine to one quart water. So stiffened, the garments or curtains will look equal to new.

IN PLACE OF STARCH

After cleaning the hat saturate it with a pint of water in which one package gelatine has been dissolved.

TO RESTIFFEN STRAW HATS

Add one tablespoonful gelatine to one quart water, sponge the silk on the wrong side and roll very tightly while still damp around a curtain pole; let remain until dry. Ammonia may be added if desired.

TO REDRESS OLD SILK

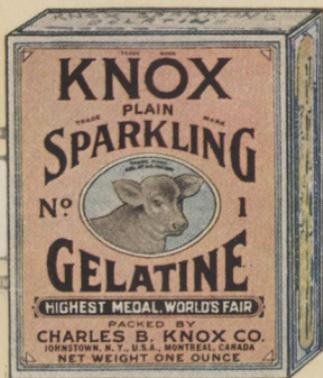
Soups and gravies are much better if gelatine is used in them. By using it in a thin soup stock it will make a rich, nourishing soup.

IN SOUPS AND GRAVIES

A little dissolved gelatine added to whipped cream will improve it greatly by giving it a greater consistency, when it can be formed in any shape desired.

ADDED TO WHIPPED CREAM

KNOX GELATINE



FOR
DAINTY DESSERTS