CRYSTAL GELATINE represents the acme of perfection in the manufacture of Gelatine. After years of work and experiment, and the expenditure of a vast amount of money, we are now giving you the result — the purest Gelatine that can be obtained.

Starting with the purest goods obtainable, you are receiving them in the simplest and most practical form, and packed in an air tight, moisture-proof package.

It has been proven by laboratory experiments that Gelatine exposed to the air for ten days absorbs 3 per cent moisture. As Gelatine is often on the grocer’s shelf for months, we are protecting you from all danger by packing Crystal Gelatine in air tight, moisture-proof packages.
Crystal Gelatine packages contain two envelopes, each one making a quart of jelly, and all recipes are based on this quantity, which saves you all the care of measuring. Being a granulated gelatine, it dissolves readily in water, thus saving a great deal of time.

Crystal Gelatine sets very quickly, and makes a clear, transparent jelly, the old yellow color which nearly all jellies used to have being entirely eliminated. It needs no clarifying. It contains no deleterious substances, is absolutely free from any taste or odor, and can be mixed with milk or cream without curdling.

Crystal Gelatine contains no cheap flavoring, but leaves you the chance to use your own extracts, or ripe, pure fruits. You are getting nothing but the straight, pure Gelatine, and you are getting enough to make two quarts of jelly.

Please observe these few, general directions: All recipes are based on
making one quart of jelly. In all measurements two cups are equal to one pint. Agate, glass, or aluminum moulds are better than tin. Before putting the jelly into any moulds, wet the moulds in cold water, as the jelly will come out better. Do not place the mould on ice until cool; otherwise you are for a time melting your ice, and not cooling your Gelatine. All recipes are based on Gelatine being made under average conditions. In hot weather use a little less water or more Gelatine.

In taking the jelly from the moulds, first take a knife and run around the edge, then dip the mould into a pan of hot water just an instant. This will loosen the mould. Now place dish on which the jelly is to be served over the mould, and invert the mould, and the jelly will slip out nicely.

Follow all these directions carefully, and we guarantee perfect results.

Gravies and soups are much improved by the addition of a little
Gelatine. A teaspoonful of Gelatine soaked in two tablespoonsful of cold water, and then dissolved in a half cup of boiling water, will thicken the gravy and greatly improve it. This same amount of Gelatine added to thin soup stock makes a decided improvement in the soup, particularly in cold consomme, bouillon, etc.

CLARET SOUP

Two teaspoonsful Boston Crystal Gelatine, 1 can consomme, $\frac{1}{2}$ pint claret.

Soak two teaspoonsful Boston Crystal Gelatine in one can consomme for two minutes. Add two cups boiling water, and bring mixture to a boiling point. Remove from stove, add the half-pint claret, and season to taste. This is particularly good served cold, as a bouillon. When regular soup stock is used, the claret only should be added, without the water.
MUSHROOM BROTH

One envelope Boston Crystal Gelatine, 1 cup cold water, 5 cups chicken broth, 1 cup mushrooms, stalk of celery, 3 cloves, $\frac{1}{2}$ onion, 1 teaspoonful salt, pepper.

Soak one envelope of Boston Crystal Gelatine in one cup cold water. Place chicken broth with mushrooms, celery, cloves, onion, salt, and a little pepper, on stove. Boil ten minutes, add dissolved Gelatine, and strain. Serve in bouillon cups.

CHICKEN IN JELLY

One envelope Boston Crystal Gelatine, 1 cup cold water, a chicken, a slice of onion, 1 bay leaf, 6 peppercorns, 3 stalks celery.

Soak one envelope Boston Crystal Gelatine in one cup cold water. Cook the chicken until tender. Remove skin and bones, and return to same pan, with vegetables, spices, and a
little salt. Cook until the whole is reduced to one quart. Place in mould, and pour over it the dissolved Gelatine. Serve in thin slices, and garnish with parsley.

**CELERY RELISH**

One envelope Boston Crystal Gelatine, 1 cup cold water, 2 lemons, 1 cup celery (cut in small pieces), ½ cup sugar, 1 tablespoonful strong horse-radish.

Soak one envelope of Boston Crystal Gelatine in one cup cold water. Add two cups boiling water, juice of two lemons, one-half cup sugar. Allow this to cool a few minutes, and then add the horse-radish. Color a light green with spinach juice, and when ready to set add the cup of celery. When cold cut in squares. This is an attractive relish to serve with roast meats.

**TOMATO JELLY**

One envelope Boston Crystal Gelatine, 1 cup cold water, 1 can tomatoes,
onion, 1 stalk celery, 2 tablespoonsful Tarragon vinegar, 1 bay leaf, 2 cloves, a few grains cayenne.

Soak one envelope Boston Crystal Gelatine in one cup cold water. Cook tomatoes, celery, bay leaf, cloves, and cayenne, ten minutes. Add vinegar and dissolved Gelatine, and set on ice, in mould, to cool. Serve on crisp lettuce leaves, with mayonnaise.

CRYSTAL SALAD

One envelope Boston Crystal Gelatine, \( \frac{1}{2} \) cup cold water, \( \frac{1}{2} \) cup vinegar, 2 cups boiling water, 1 teaspoonful salt, 1 cup finely shredded cabbage, juice of 1 lemon, \( \frac{1}{2} \) cup sugar, 2 cups celery, cut in small pieces, \( \frac{1}{4} \) can sweet red peppers, cut fine, one small onion, cut fine.

Soak one envelope of Boston Crystal Gelatine in one-half cup cold water. Add vinegar, lemon juice, boiling water, sugar, salt. Strain, and when it begins to set, add cabbage, celery, peppers and
onion. Turn into mould, and chill. Serve with mayonnaise on lettuce.

CREAM FILLING FOR CAKE

One-half envelope Boston Crystal Gelatine, 1 pint milk, yolks of 2 eggs, \( \frac{1}{3} \) cup sugar.

Soak one-half envelope of Boston Crystal Gelatine in a quarter of a cup of cold milk. Scald the pint of milk. Beat the yolks of two eggs, add a few grains of salt, and one-third cup sugar. Stir into the hot milk, and cook until mixture coats on the spoon. Add the dissolved Gelatine, and when cool, spread on cake.

SAUCE (For Puddings, etc.)

One-half envelope Boston Crystal Gelatine, 1 pint cream, or milk, yolks of 3 eggs, \( \frac{1}{4} \) cup sugar, 1 teaspoonful vanilla.

Soak one-half envelope of Boston Crystal Gelatine in three tablespoonsful
cold water. Put milk on to boil, in double boiler. Beat the yolks of eggs and sugar together until light, and then add to the boiling milk, or cream. Stir until it thickens, then add dissolved Gelatine. Take from fire, and add vanilla, or any other flavoring desired.

ORANGE CREAM

One-half envelope Boston Crystal Gelatine, \( \frac{1}{2} \) cup sugar, 3 oranges, 8 tablespoonsful whipped cream, \( \frac{1}{2} \) cup cold water, 1 cup boiling water, \( \frac{1}{2} \) lemon.

Soak one-half envelope Boston Crystal Gelatine in one-half cup cold water. Add boiling water, fruit juices, and sugar. When it begins to set, beat in the whipped cream. Pour in mould to set.

SPONGE BASKETS

Cut out the centre of a round sponge cake, leaving the bottom and sides thick enough to hold a quart of jelly. Prepare lemon, wine, or any fruit jelly,
according to the recipes following, and when cold, and just ready to form, turn into the cake, and set in a cool place. When ready to serve, cover the top of the cake and jelly with whipped cream.

**LEMON JELLY**

One envelope Gelatine, 2 lemons, 1 cup sugar.

Soak the Gelatine for two minutes in one-half cup of cold water, then add the juice of the lemons, one cup sugar, and three cups boiling water. Stir until dissolved, and then strain into moulds.

**COFFEE JELLY**

One envelope Gelatine, 1 cup sugar, 2 cups strong coffee.

Soak for two minutes one envelope of Crystal Gelatine in one cup cold water, then add one cup boiling water, two cups strong coffee, one cup sugar, and stir until all is dissolved. If the
coffee is clarified with Crysco Coffee Settler and two or three drops of vanilla extract added, it will greatly improve this jelly. When hard, serve with whipped cream.

**SNOW PUDDING**

One envelope Gelatine, 2 cups sugar, 3 lemons, 6 eggs, 1 pint milk.

Soak for two minutes one envelope of Crystal Gelatine in one cup cold water, add two cups boiling water, two cups sugar, and juice of three lemons. As soon as this begins to thicken, add the beaten whites of six eggs, and whip the whole for five minutes.

With the yolks of the eggs, one-half pint of milk, one teaspoonful vanilla, a heaping tablespoonful sugar, and a little salt, make a custard to pour over the mould when ready to serve.

**SPANISH CREAM**

One quart milk, 4 eggs, 1 cup sugar, 1 envelope Gelatine.
Soak one envelope Crystal Gelatine in one cup cold water for two minutes. Add to this one quart of milk, one cup of sugar, and the yolks of four eggs. Cook ten minutes, stirring constantly, and then remove from the stove and flavor with lemon or vanilla.

Beat the whites of the eggs to a stiff froth, add to custard, and then beat the whole for five minutes. Put in mould and set aside to cool. Serve with cream or custard.

ORANGE JELLY

One envelope Gelatine, 1 cup orange juice, 1 cup sugar, 1 lemon.

Soak one envelope of Crystal Gelatine in one cup of cold water two minutes, then add the two cups boiling water, one cup orange juice, one cup sugar, and the juice of one lemon. Strain into mould and place away to cool.
PRUNE WHIP

One envelope Crystal Gelatine, 2 cups stewed prunes, 2 lemons, 1 cup sugar.

Soak one envelope of Crystal Gelatine in one cup of cold water two minutes. Then add one cup boiling water, two cups stewed prune juice (containing as many stewed prunes as desired), juice of two lemons, and one cup sugar. When this begins to thicken add one-half pint whipped cream, and beat whole thoroughly. Set away to cool in mould.

Strawberries, raspberries, or any other fruit may be substituted for the prunes in this recipe.

PINEAPPLE JELLY

One envelope Gelatine, 1 cup sugar, 1\(\frac{1}{2}\) cups canned pineapple. If fresh pineapple is used it must be cooked.

Soak one envelope of Crystal Gelatine in one cup cold water for two minutes. Then add one cup boiling
water, one cup sugar, and after this is thoroughly dissolved, add one and one-half cups pineapple. The pineapple must be cooked, as the raw pineapple contains such an amount of acid that it will not make a jelly. Cream may be lightly whipped into this at the last moment, or the jelly may be made plain as above and served with cream.

**FRUIT JELLY**

Make the regular recipe for Lemon Jelly, and when this begins to set, add thin slices of banana, small pieces of orange, white grapes, and figs. In the summer, in place of the above named fruits, raspberries, strawberries, or red currants may be used.

First put into the mould a layer of the jelly. When this begins to harden, add some of the fruit. Turn on another layer of jelly, and when this begins to harden add more fruit, and continue in this manner until all the jelly is used.
COFFEE CHARLOTTE

One envelope Gelatine, 2 cups milk, 2 eggs, 1 cup coffee, 1 cup whipped cream.

Soak one envelope of Crystal Gelatine in one cup cold water for two minutes. Bring to boiling point two cups milk, add two well beaten eggs, six teaspoonsful sugar, and finally soaked Gelatine, stirring constantly until all is smooth and creamy. Remove from fire, and add one cup strong coffee. When this is cool, mix with it one cup whipped cream until whole is very light. Put in mould and place on ice.

APPLE JELLY

One envelope Gelatine, 12 apples, 3 cups sugar, 2 lemons.

Soak one envelope Gelatine in one cup cold water two minutes. Pare, core, and cut into small pieces 12 apples and cook them in three cups of water
until tender. Put the soaked Gelatine into a large dish, add sugar, juice of two lemons, and into this strain three cups apple juice. Stir the whole well together and place in mould to harden. Serve with whipped cream. This resembles a delicious wine jelly.

**WINE JELLY**

One envelope Gelatine, 1 cup sugar, 1 lemon, 1 cup Sherry wine.

Soak one envelope of Crystal Gelatine in one cup cold water two minutes. Add two cups boiling water, one cup sugar, juice of one lemon, and one cup Sherry wine. Strain into mould and set aside to cool.

**CHOCOLATE PUDDING**

One envelope Gelatine, 1 quart milk, 1 cup sugar, 4 heaping teaspoonsful grated chocolate, $\frac{1}{2}$ teaspoonful vanilla extract.
Soak one envelope Crystal Gelatine in one cup cold water for two minutes. Put one quart milk upon the stove in double boiler, and when it becomes hot, add one cup sugar, four teaspoonsful grated chocolate, and the Gelatine. Stir until whole is dissolved. Remove from fire, and when it begins to cool, flavor with vanilla and place in mould to harden.

GELATINE FROSTING

One-half teaspoonful Gelatine, \(\frac{3}{4}\) cup confectioners’ sugar, \(\frac{1}{2}\) teaspoonful extract.

Soak one-half teaspoonful Crystal Gelatine in one teaspoonful cold water two minutes. Add two teaspoonsful boiling water, three-fourths cup confectioners’ sugar, one-half teaspoonful lemon or vanilla extract. Beat whole together until of the required consistency.
ICE CREAM

One quart thin cream, 1 quart milk, 2 cups sugar, 1 envelope Gelatine, flavoring.

Soak one envelope of Crystal Gelatine in one cup of cold milk for two minutes. To this add one cup hot milk to dissolve the Gelatine. Now add two more cups of milk, one quart thin cream, and two cups sugar. Mix the whole thoroughly together, flavor to taste, and freeze in the usual manner.

STRAWBERRY SHERBET

One envelope Gelatine, 1 quart strawberries, 1 lemon, 2 cups sugar.

Soak one envelope Crystal Gelatine in one cup cold water for two minutes, then add two cups boiling water. Mix together one quart mashed strawberries, juice of one lemon, two cups sugar, and then stir into this the soaked Gelatine. Freeze in the same way as ice cream.
LEMON SHERBET

One envelope Gelatine, 4 cups sugar, 2 cups lemon juice.

Soak one envelope Crystal Gelatine in one cup cold water for two minutes. Add four cups sugar, two cups lemon juice and two quarts boiling water. Stir until all is thoroughly dissolved. When cool put in freezer and freeze in same manner as ice cream.

PINEAPPLE SHERBET

One envelope Gelatine, 6 oranges, 3 lemons, 1 can pineapple.

Soak two tablespoonsful Crystal Gelatine in a half-pint cold water two minutes, then add half-pint boiling water. Now put together juice of six oranges, juice of three lemons, one can shredded pineapple, one quart water, and to this add Gelatine. Put whole in freezer and freeze in usual manner.
**MILK SHERBET**

One envelope Boston Crystal Gelatine, 1½ quarts of milk, 4 lemons, 3 cups sugar.

Soak one envelope of Boston Crystal Gelatine in one cup of cold milk, and add one cup boiling milk. Add to this one quart cold milk, three cups sugar, and juice of four lemons. Freeze.

**MARSHMALLOWS**

One envelope Boston Crystal Gelatine, 1 cup water, 2 cups sugar.

Soak one envelope of Boston Crystal Gelatine in one cup water. Boil two cups sugar and one cup water for a few minutes, and then add dissolved Gelatine. Add a little salt and flavoring, and allow to cool. Beat until very stiff. Sift confectioners’ sugar over the pan, pour the candy in about one-half inch thick, and put in refrigerator. When cold, cut in squares, and roll in confectioners’ sugar.
CRYSTAL TURKISH PASTE

Two envelopes Boston Crystal Gelatine, 1 large juicy orange, 1 lemon, 4 cups granulated sugar.

Soak two envelopes Boston Crystal Gelatine in one cup cold water. Put sugar on stove in two-thirds cup cold water, and when it comes to boiling point, add the Gelatine. Boil slowly, but steadily, for twenty minutes. Add grated rind and juice of orange, and juice of lemon (there should be one-half cup of fruit juice). Wet tin with cold water and pour in mixture to depth of one inch. When firmly set immerse mould in warm water. Turn out, cut into cubes, and roll in confectioners' sugar.

CHOCOLATE CARAMELS

One envelope Boston Crystal Gelatine, 1 2/3 cups milk, 1/2 cup chopped nuts, 1 teaspoonful vanilla, 2 1/2 cups sugar, 1 1/2 squares chocolate.
Soak one envelope of Boston Crystal Gelatine in two-thirds cup milk ten minutes. Put sugar and milk on stove, and when dissolved, add chocolate, melted. When it begins to boil, add the Gelatine, and boil fifteen minutes. Allow to cool a little, and stir until it thickens. Then add nuts and pour into a pan that has been wet with cold water. When set, immerse pan in hot water for an instant, turn out, cut in squares, and roll in confectioners' sugar.