A Pure Gelatine

GUARANTEED TO MAKE TWO QUARTS OF JELLY
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 three 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. All for the cost of only Ten Cents.
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.
RECIPES
FOR SAMPLE PACKAGES

LEMON JELLY

One envelope Gelatine, 1 lemon, ½ cup sugar.

Soak the gelatine for two minutes in ½ cup of cold water, then add the juice of the lemon, ½ cup sugar, and 1 ½ cups boiling water. Stir until dissolved, and then strain into moulds.

COFFEE JELLY

One envelope Gelatine, ½ cup sugar, 1 cup strong coffee.

Soak for two minutes one envelope of Crystal Gelatine in ½ cup cold water, then add ½ cup boiling water, 1 cup strong coffee, ½ cup sugar, and stir until all is dissolved. If the coffee is clarified with Crystal 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, 1 cup sugar, 1½ lemons, 3 eggs, ½ pint milk.

Soak for two minutes one envelope of Crystal Gelatine in ½ cup cold water, add 1 cup boiling water, 1 cup sugar, and juice of 1½ lemons. As soon as this begins to thicken, add the beaten whites of three eggs, and whip the whole for five minutes.

With the yolks of the eggs, ½ cup of milk, ½ teaspoonful vanilla, a tablespoonful sugar, and a little salt, make a custard to pour over the mould when ready to serve.

SPANISH CREAM

One pint milk, 2 eggs, ½ cup sugar, 1 envelope Gelatine.

Soak one envelope of Crystal Gelatine in ½ cup of cold water for two minutes. Add to this one pint of milk, ½ cup of sugar, and the yolks of 2 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, $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup sugar, 1 lemon.

Soak one envelope of Crystal Gelatine in $\frac{1}{2}$ cup of cold water two minutes, then add one cup boiling water, $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup sugar, and the juice of one lemon. Strain into mould and place away to cool.

**PRUNE WHIP**

One envelope Crystal Gelatine, 1 cup stewed prunes, 1 lemon, $\frac{1}{2}$ cup sugar.

Soak one envelope of Crystal Gelatine in $\frac{1}{2}$ cup of cold water two minutes. Then add $\frac{1}{2}$ cup boiling water, 1 cup stewed prune juice (containing as many stewed prunes as
desired), juice of 1 lemon, and one cup sugar. When this begins to thicken add $\frac{1}{2}$ cup 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, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup canned pineapple. If fresh pineapple is used it must be cooked.

Soak one envelope of Crystal Gelatine in $\frac{1}{2}$ cup cold water for two minutes. Then add $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sugar, and after this is thoroughly dissolved, add $\frac{3}{4}$ cup 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, 1 cup milk, 1 egg, ½ cup coffee, ½ cup whipped cream.

Soak one envelope of Crystal Gelatine in ½ cup cold water for two minutes. Bring to boiling point 1 cup milk, add one well beaten egg, 3 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 ½ cup whipped cream until whole is very light. Put in mould and place on ice.

**CHOCOLATE PUDDING**

One envelope Gelatine, 1 pint milk, ½ cup sugar, 2 heaping teaspoonsful grated chocolate, ¼ teaspoonful vanilla extract.

Soak one envelope Crystal Gelatine in ½ cup cold water for two minutes. Put one pint milk upon the stove in double boiler, and when it becomes hot, add ½ cup sugar, 2 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, ¾ cup confectioner’s sugar, ½ teaspoonful extract.

Soak ½ teaspoonful Crystal Gelatine
in one teaspoonful cold water two minutes. Add two teaspoonsful boiling water, \( \frac{3}{4} \) cup confectioner’s sugar, \( \frac{1}{2} \) teaspoonful lemon or vanilla extract. Beat whole together until of the required consistency.

**ICE CREAM**

One pint thin cream, 1 pint milk, 1 cup sugar, 1 envelope of Gelatine, flavoring.

Soak one envelope of Crystal Gelatine in one cup of cold milk for two minutes, and then add one cup of hot milk. After the gelatine is thoroughly dissolved, add the cream and sugar and after mixing, flavor to taste and freeze in the usual manner.

**APPLE JELLY**

One envelope Gelatine, 6 apples, 1\( \frac{1}{2} \) cups sugar, 1 lemon.

Soak one envelope Gelatine in \( \frac{1}{2} \) cup cold water two minutes. Pare, core, and cut into small pieces 6 apples, and cook them in 1\( \frac{1}{2} \) cups of water until tender.
Put the soaked gelatine into a large dish, add sugar, juice of 1 lemon, and into this strain 1½ 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, ½ cup sugar, 1 lemon, ½ cup Sherry wine.

Soak one envelope of Crystal Gelatine in ½ cup cold water two minutes. Add 1 cup boiling water, ½ cup sugar, juice of one lemon, and ½ cup Sherry wine. Strain into mould and set aside to cool.

**STRAWBERRY SHERBET**

One envelope Gelatine, 1 pint strawberries, ½ lemon, 1 cup sugar.

Soak one envelope Crystal Gelatine in ½ cup cold water for two minutes, then add 1 cup boiling water. Mix together one pint mashed strawberries, juice of ½
lemon, 1 cup sugar, and then stir into this the soaked gelatine. Freeze in the same way as ice cream.

**LEMON SHERBET**

One envelope Gelatine, 2 cups sugar, 1 cup lemon juice.

Soak one envelope Crystal Gelatine in \( \frac{1}{2} \) cup cold water for two minutes. Add 2 cups sugar, 1 cup lemon juice, and one quart boiling water. Stir until all is thoroughly dissolved. When cool put in freezer and freeze in same manner as ice cream.

**PINEAPPLE SHERBET**

One tablespoonful Gelatine, 3 oranges 1 lemon, \( \frac{1}{2} \) can pineapple.

Soak one tablespoonful Crystal Gelatine in a half cup cold water two minutes, then add half cup boiling water. Now put together juice of 3 oranges, juice of 1 lemon, \( \frac{1}{2} \) can shredded pineapple, one pint water, and to this add gelatine. Put whole in freezer and freeze in usual manner.
This Gelatine is granulated and is packed in Air-Tight moisture proof packages divided into two equal parts, each containing material for one quart of Gelatine.

Guaranteed under the Food and Drug act June, 30, 1906. No. 11764.