Grayslake Gelatin is available in 1-ounce, 4-ounce, 8-ounce, 16-ounce and 5-pound packages. Also in bulk, packed in 25, 50, 100-pound kegs and 300-pound barrels.

For samples of Grayslake Gelatin and details of application, address:

GRAYSLAKE GELATIN CO.
Grayslake, Illinois
GRAYSLEE GELATIN

Manufacturer—Grayslake Gelatin Company, Grayslake, Ill.

Description—An unflavored, unsweetened granular gelatin.

Manufacture—The raw material used in the manufacture of Grayslake Gelatin is the frozen edible fresh skin taken only from animals slaughtered for human consumption. These skins are completely cleaned at the meat packing plants, stamped by inspectors of the U. S. Bureau of Animal Industry as "pure food," frozen in bundles in freezing rooms, and then shipped in refrigerator cars. On receipt at the factory, they are placed in cold storage until used. The frozen skins are thawed and kneaded under filtered water in tanks by means of rollers. The kneading removes some of the fat and again thoroughly washes the skins. The water is replaced several times. The fat that is worked out in the procedure is removed and the skins are conveyed to aluminum cooking kettles and covered with hot distilled water. The hot water forms and dissolves out the gelatin. The gelatin solution is drawn off and passed through aluminum filter presses into enamel lined storage tanks. All the piping and equipment in contact with the gelatin solution are aluminum, nickel or glass lined. Distilled water is used in the cooking process to avoid the addition of dissolved mineral matter. The gelatin solution obtained from the filter presses is perfectly clear. The temperature in the cooking kettles is carefully controlled. The filtered gelatin solution is cooled and allowed to fall on an endless rubber belt, the speed and inclination of which are regulated to maintain a constant depth of solution. The solution jells, subsequent to which it is cut into pieces, which are automatically placed on drying racks covered with aluminum wire screening. The gelatin is first dried with conditioned cool air and then with hot air. The dried gelatin is broken into flakes in a crusher and finely granulated in a mill.

Every batch of gelatin is completely tested in the laboratory. All steps in the manufacture are automatically controlled and the product does not at any time come in contact with human hands. The plant is kept in the strictest sanitary condition and all equipment thoroughly cleaned with live steam and boiling water after every operation.

Chemical Composition—

(proximate analysis) Parts per million

<table>
<thead>
<tr>
<th>Component</th>
<th>Per cent</th>
<th>Arsenic</th>
<th>Copper</th>
<th>Zinc</th>
<th>Lead</th>
<th>Sulphur dioxide</th>
<th>Added preservatives</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>10.0</td>
<td>0.0</td>
<td>&lt;10</td>
<td>&lt;10</td>
<td>0.0</td>
<td>0.0</td>
<td>None</td>
</tr>
<tr>
<td>Ash</td>
<td>0.3</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fat (ether extract)</td>
<td>0.0</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protein (N x 5.55)</td>
<td>89.7</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>0.0</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Calories—

| Calories | 3.59 per gram | 102.0 per ounce |

Micro-Organisms—Bacillus coli, liquefying bacteria and gas forming bacteria are absent.

Claims of Manufacturer—A good quality of food-gelatin prepared from the edible skin of government tested animals; recommended for use in normal and restricted diets and in all food-gelatin preparations.

Revised Announcement of Acceptance Published in The Journal of the American Medical Association, July 25, 1931
Jellied Bouillon

(Chicken, Beef, Veal, Tomato)

Use freshly made bouillon, canned bouillon, or bouillon cubes dissolved in stock or water, add GRAYSLAKE PURE GELATIN in the proportion of 2 tablespoons to each quart, soaking the Gelatin first in a very little cold water, then dissolving it in the hot bouillon. Season rather highly. Jellied bouillon should always be clear, therefore strain through jelly bag or doubled fine cheese-cloth. Chill, break up with a fork and serve in bouillon cups.

Grayslake Gelatin Co., Grayslake, Illinois
Jellied Mushroom Soup

4 teaspoons GRAYSLAKE PURE GELATIN
\( \frac{1}{4} \) cup cold water
3 cups boiling water, or half water and half chicken stock

2 slices onion
\( \frac{1}{2} \) teaspoon salt
\( \frac{1}{8} \) teaspoon pepper
1 stalk of celery
\( \frac{3}{4} \) pound mushrooms

Soak Gelatin in the cold water for 5 minutes. Peel and slice mushrooms, use caps, stems and washed peelings. Add boiling water, or water and stock, onion, celery, salt and pepper. Cook slowly about 20 minutes. Press through fine strainer, pressing hard to get through as much pulp as possible. There should be about 3 cups; if not, add water or stock. Add soaked Gelatin to the hot mixture and stir until thoroughly dissolved. Chill. (Stirring occasionally.) This is a thin Gelatin mixture and should be served cold, but not frozen. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
**Tomato-Celery Salad**

2 tablespoons GRAYSLAKE PURE GELATIN

1/4 cup cold water

1/2 cup boiling water

4 cups tomatoes, fresh or canned

1 tablespoon chopped onion

1/2 teaspoon celery seed

2 or 3 whole cloves

1 teaspoon salt

1 teaspoon sugar

2 teaspoons lemon juice

1/4 cup chopped green pepper

1/2 cup chopped celery

1/4 cup chopped olives

Soak Gelatin in the cold water for 5 minutes and dissolve in the boiling water. Cook the tomatoes, onion, celery seed, cloves, salt, and sugar for 15 minutes. Strain through fine strainer or cheese cloth; add lemon juice and dissolved Gelatin. When cool and beginning to set add celery, olives and green pepper. Mold and chill. Serve on lettuce with mayonnaise dressing. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
**Pineapple-Cucumber Salad**

1 No. 2 can crushed pineapple
2 tablespoons GRAYSLAKE PURE GELATIN
1/2 cup cold water
3/4 cup sugar

Few grains salt
1/4 cup lemon juice
1 tablespoon vinegar
1 cup cucumber, pared, drained and diced fine

Drain juice from pineapple and add water to make 2 cups. Heat one cup to boiling point. Soak the Grayslake Gelatin in the cold water and dissolve thoroughly in the hot pineapple juice. Add sugar and salt, stirring until completely dissolved. Then add lemon juice, vinegar and remaining cup of pineapple juice and water. Chill until partially set. Add cucumber and crushed pineapple. Pour into wet mold and chill until firm. Serve on crisp lettuce with mayonnaise. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
SALADS

Shamrock Gelatin Salad

Wash 6 or 8 medium-sized green peppers; cut slice from one end of each and remove seeds. Fill the cups thus prepared with any variety of colorful Gelatin salad. Place in refrigerator to harden. When ready to serve, cut in slices about half an inch thick and serve on lettuce leaf with mayonnaise or French dressing.

Following is an excellent Gelatin recipe to be used for filling:

2 tablespoons GRAYSLAKE PURE GELATIN
$\frac{1}{2}$ cup cold water
$\frac{1}{2}$ cup mild vinegar
2 cups boiling water

2 tablespoons lemon juice
$\frac{1}{2}$ cup sugar
1 teaspoon salt
1 cup shredded cabbage
2 cups chopped celery
2 chopped pimientos

Soak Gelatin in the cold water 5 minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Stir until Gelatin and sugar are thoroughly dissolved. Cool. Add remaining ingredients and pour into prepared pepper cups.

Grayslake Gelatin Co., Grayslake, Illinois
SALADS

Summer Salad

2 tablespoons GRAYSLAKE PURE GELATIN
1/2 cup cold water
2 cups meat stock (or water and bouillon cubes)

1/2 cup sugar
1/2 cup mild vinegar or lemon juice
1/2 teaspoon salt
1 cup diced cucumber
1 cup diced cooked beets
1/4 cup cooked green peas

Soak Gelatin in the cold water for 5 minutes. Heat stock to boiling point and in it dissolve the soaked Gelatin, sugar and salt. Add vinegar or lemon juice. Cool and when beginning to set add other ingredients. Pour into ring mold and chill. Garnish center with watercress and radishes. Serves 10.

Grayslake Gelatin Co., Grayslake, Illinois
Reception Salad

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
Juice 1 lemon
3/4 cup sugar (scant)
2 pkgs. cream cheese

Pinch salt
1 No. 2 can crushed pineapple
1 4-oz. can pimientos
1/2 cup celery, cut fine
3/8 cup walnut meats, cut fine
1 cup whipped cream

Drain juice from pineapple and add sufficient water to make 2 cups. In 1/4 cup of this liquid, soak the Gelatin for five minutes. Heat 3/4 cup of the liquid and in it dissolve the Gelatin, sugar, and salt, then add the remaining cup of liquid and the lemon juice. When cold and beginning to set add the pineapple, the cheese mashed with the pimientos, also the celery, nut meats and whipped cream. Mold and chill. Serve on crisp lettuce leaves. Serves 20 to 24.

Grayslake Gelatin Co., Grayslake, Illinois
Yum Yum Pineapple Salad

2 cups crushed pineapple  
1 cup sugar  
½ cup cold water  
1 cup grated American cheese  
Juice 1 lemon  
2 tablespoons GRAYSLAKE PURE GELATIN

1 cup whipping cream  
2 tablespoons finely-chopped green pepper  
2 tablespoons finely-chopped celery  
½ cup mayonnaise  
Few drops onion juice

Heat the pineapple and, while hot, add lemon juice and sugar and also Gelatin, which has been previously soaked 5 minutes in the cold water. Stir until sugar and Gelatin are thoroughly dissolved. Then cool mixture and, when it is beginning to set, add cheese and stiffly beaten cream. Mix thoroughly, put in mold, and leave in cold place until firm. Make a dressing by mixing celery, green pepper, mayonnaise and onion juice. Remove salad from molds, cut in slices and serve on lettuce leaves with the dressing. For 10 to 12 servings.

Grayslake Gelatin Co., Grayslake, Illinois
SALADS

Pear Salad

2 tablespoons GRAYSLAKE PURE GELATIN
2 cups cold water
1 cup boiling water

¼ cup strained lemon juice
1 No. 1 can pears
¾ cup sugar
1 pkg. cream cheese

Soak Gelatin in ½ cup cold water for 5 minutes. Dissolve the softened Gelatin and the sugar in 1 cup boiling water. Add 1½ cups cold water and lemon juice.

Arrange half pears with cheese ball in center (cut side down) in muffin tins. Pour over them the cooled lemon jelly. Allow to set. Serve on lettuce leaves with salad dressing.

Grayslake Gelatin Co., Grayslake, Illinois
Fruit Salad Mold

2 pkgs. cream cheese
½ cup salad dressing
¼ cup nut meats, cut fine
1 cup canned sweetened red cherries, drained
½ cup chunk pineapple, drained

½ cup celery, chopped fine
Pinch of salt
1½ tablespoons GRAYSLAKE PURE GELATIN
6 tablespoons cold water
1 cup cream, whipped

Blend cheese with salad dressing. Add nut meats, cherries, pineapple, celery and salt. Soak the Grayslake Gelatin in the cold water and dissolve thoroughly over boiling water. Add to mixture, stirring well to secure an even distribution. Chill until partially set, fold in whipped cream and pour into wet mold. Chill until firm. Unmold and serve on lettuce with garnish of red cherries. Serves 10.

Grayslake Gelatin Co., Grayslake, Illinois
# Molded Vegetable Salad

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gelatin</td>
<td>2 tbsp</td>
<td>GRAYSLAKE PURE GELATIN</td>
</tr>
<tr>
<td>Cold water</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>Vinegar</td>
<td>1/4 cup</td>
<td>mild</td>
</tr>
<tr>
<td>Boiling water</td>
<td>2 cups</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>Peppers</td>
<td>1/2 cup</td>
<td>green (chopped)</td>
</tr>
<tr>
<td>Pimientos</td>
<td>2</td>
<td>(chopped)</td>
</tr>
<tr>
<td>Celery</td>
<td>2 cups</td>
<td>(cut in small pieces)</td>
</tr>
<tr>
<td>Pickles</td>
<td>1/4 cup</td>
<td>sweet (cut small)</td>
</tr>
</tbody>
</table>

Soak Gelatin in the cold water 5 minutes. Add vinegar, boiling water, sugar and salt. Stir until Gelatin is thoroughly dissolved; strain and cool. When mixture begins to thicken, add remaining ingredients. Turn into molds first dipped in cold water and chill. Remove to bed of lettuce. Serves 10 to 12.

Grayslake Gelatin Co., Grayslake, Illinois
Molded Lima Bean and Beet Salad

1 tablespoon GRAYSLAKE PURE GELATIN
1/2 cup cold water
2 cups cooked whole lima beans
1 cup diced cooked beets
1/2 cup chopped sweet cucumber pickles

1 cup salad dressing
1/2 teaspoon salt
2 tablespoons lemon juice
4 hard cooked eggs
1/2 teaspoon Worcestershire sauce

Soak Gelatin in the cold water for 5 minutes and dissolve over boiling water. Combine with salad dressing and add other ingredients, including the diced whites of eggs, but not the yolks. Press the yolks through a sieve and when the salad is unmolded, garnish with the yolks. Serves 8.
Jewel Salad

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
1/4 cup cold water
1 cup diced cucumbers (drained)
1/4 cup boiling water
1 cup diced canned pineapple (drained)

1/8 cup pineapple juice
1/4 cup Tarragon vinegar or lemon juice
3 sweet pickles, diced
1/4 cup sugar
Pinch salt
1 pimiento

Soak Gelatin for 5 minutes in the cold water and dissolve thoroughly in the boiling water. Add sugar, salt, pineapple juice and vinegar or lemon juice. When mixture is cold and beginning to set add cucumber, pineapple, pimiento and pickle which have been mixed well together. Turn into wet molds and chill. Serve on nest of lettuce leaves or endive, with mayonnaise.

Grayslake Gelatin Co., Grayslake, Illinois
Thursday Salad

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
1/2 cup cold water
2 oranges
1 lemon

3/4 cup sugar
1/4 teaspoon salt
1 cup halved, seeded Malaga grapes
1/2 cup pecan meats

Soak Gelatin in the cold water for 5 minutes. Squeeze the juice from the oranges and lemon; add the sugar and salt and enough water to make one pint of liquid. Bring this liquid to boiling point and in it dissolve the soaked Gelatin. Cool, and when beginning to set, stir in the grapes and pecan meats. Pour into individual molds and chill. Serve on crisp lettuce leaves with mayonnaise and garnish with sticks of candied orange peel. Serves 6.
SALADS

Jellied Rarebit

2 tablespoons GRAYSLAKE PURE GELATIN
½ cup cold water
1 pound of American cheese
1 cup scalding milk
1 small bottle olives
1 cup nutmeats, coarsely broken
1 small can pimientos
15 drops tabasco sauce
1 teaspoon Worcestershire sauce

Soak Gelatin in the cold water for 5 minutes. Grind or grate cheese and add the nutmeats, chopped pimientos and sliced olives. Dissolve Gelatin in the hot milk, add remaining ingredients and stir until very smooth. Mold and chill. Garnish with mayonnaise and serve on crisp lettuce. Serves 10.

Grayslake Gelatin Co., Grayslake, Illinois
Macaroni Loaf

1 tablespoon GRAYSLAKE PURE GELATIN
½ cup cold water
1 package cream cheese
1 tablespoon lemon juice
1 teaspoon grated onion

½ teaspoon salt
¼ cup chopped celery
¼ cup chopped pimiento
1 teaspoon minced parsley
2 cups cooked macaroni
½ cup mayonnaise
½ cup whipped cream

Soak the Gelatin in the cold water and dissolve over boiling water. When the Gelatin is completely dissolved add the cream cheese and stir until cheese is melted. Remove from fire and add the lemon juice, onion and salt. Cool. Add chopped celery, pimiento and parsley. Mix well and then add cooked macaroni, which has been broken into very short lengths. When mixture begins to thicken fold in mayonnaise and whipped cream, mixed together. Mold and chill. Serve on crisp lettuce. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
Kraut Juice Piquant Salad

1½ cups sauerkraut juice  
1¼ tablespoons GRAYSLAKE PURE GELATIN  
¼ cup cold water  
½ cup sugar (scant)

2 tablespoons lemon juice  
2 tablespoons vinegar  
2 cups chopped cabbage  
½ cup chopped stuffed olives  
½ cup diced green pepper and red pimiento

Heat ½ cup of the kraut juice. Soak the Grayslake Gelatin in the ¼ cup cold water and dissolve thoroughly in the hot juice. Add sugar, stirring until completely dissolved. Then add lemon juice, vinegar and remaining cup of kraut juice. Chill until partially set. Add cabbage, olives, pepper and pimiento, mixing well. Turn into wet mold and chill until firm. Serve on crisp lettuce leaves with well-seasoned mayonnaise. Serves 8 to 10.
Vegetable Salad in Molded Mayonnaise Ring

\[
\begin{align*}
\frac{1}{4} \text{ tablespoon salt} & \quad 1 \text{ tablespoon GRAYSLAKE PURE GELATIN} \\
2 \text{ teaspoons mustard} & \quad \frac{1}{4} \text{ cup cold water} \\
3 \text{ tablespoons sugar} & \quad 2 \text{ tablespoons pimiento} \\
\frac{1}{2} \text{ cup vinegar} & \quad \text{Fresh chopped vegetables} \\
3 \text{ egg yolks} & \quad \text{Salad dressing} \\
1\frac{1}{2} \text{ cups thin cream} & \\
\end{align*}
\]

In the upper part of the double boiler combine the salt, mustard, sugar and vinegar. Then drop in the egg yolks, followed by the cream. Put over the heat and cook to a thin custard or until it makes a thin coating on spoon. Add the Gelatin, which has been previously soaked in the cold water, and stir until thoroughly dissolved. Cool mixture and when it begins to stiffen, add the pimiento and turn into a ring mold. To serve turn on a large plate or platter and fill the center with any fresh chopped vegetables which have been marinated in French dressing or to which has been added mayonnaise. This also may be used with fruits by cutting down the amount of mustard and vinegar or by using lemon juice in place of vinegar.

Grayslake Gelatin Co., Grayslake, Illinois
Jellied Cherry Salad

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
1/4 cup cold water
1 8-oz. can sweet cherries

1/2 cup sugar
1 8-oz. can diced pineapple
Juice 1 lemon
1/2 cup nutmeats

Drain juice from cherries and pineapple, adding sufficient water to make 1 1/2 cups, and bring to a boil. Soak Gelatin for 5 minutes in cold water and then dissolve in the boiling fruit juice. Add lemon juice and sugar. Cool and when beginning to thicken add the pineapple, cherries and nutmeats. Mold and chill. Serve on crisp lettuce with mayonnaise or fruit salad dressing. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Jellied Prune and Orange Salad

1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
Juice 1 lemon
12 large prunes

1 orange, cut in small pieces
1/2 cup celery, diced
1 cup marshmallows, diced
1/2 cup almonds, blanched and chopped
1 cup raisins, chopped

Soak Gelatin in the 1/4 cup cold water for 5 minutes. Cook prunes until tender. Stone and cut in rather large pieces. When cooked there should be 1 3/4 cups liquid. In this dissolve Gelatin, add lemon juice and, when cool, other ingredients. Pour into mold and chill. Serve with mayonnaise or fruit salad dressing. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Tomato Cream Cheese Salad

2 tablespoons GRAYSLAKE PURE GELATIN
½ cup cold water
1 can tomato soup

2 pkgs. Philadelphia cream cheese
¼ cup green pepper, chopped
½ to 1 cup celery, chopped

Soak the Gelatin for 5 minutes in the cold water. Heat soup and add Gelatin, stirring until thoroughly dissolved; add cream cheese while soup is hot. Blend well and add finely chopped green pepper and celery. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Jellied Asparagus Salad

2 tablespoons GRAYSLAKE
PURE GELATIN
1 cup cold water
1 cup boiling water
1½ cups diced, cooked asparagus

½ cup diced celery
¼ cup vinegar
2 tablespoons sugar
½ teaspoon salt
½ tablespoon lemon juice

Soak Gelatin in the cold water for 5 minutes and dissolve in the boiling water. Add sugar, salt, vinegar and lemon juice. Cool, and when mixture begins to thicken add asparagus and celery. Mold and chill. Garnish with pimiento and serve with mayonnaise. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Ginger Ale Fruit Salad

2 tablespoons GRAYSLAKE PURE GELATIN  
1/4 cup cold water  
1/2 cup boiling water  
1/4 cup lemon juice  
2 tablespoons sugar

1/4 cup chopped nutmeats  
1 cup ginger ale  
1/2 cup grapes  
1 banana  
1 apple  
1 orange

Soak Gelatin in the cold water 5 minutes and dissolve in the boiling water. Add lemon juice, sugar and ginger ale. Cut grapes in halves and remove seeds. Slice banana. Peel and chop apple. Separate orange into sections and remove membranes. When ginger ale mixture begins to thicken, fold in fruit and nuts. Mold and chill. Serve on lettuce leaves with fruit salad dressing or mayonnaise. Serves 6.

For variation, omit banana, apple and orange and add 1/2 cup each diced pineapple and celery.

Grayslake Gelatin Co., Grayslake, Illinois
Grapefruit Salad

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
1/4 cup cold water
1/2 cup boiling water

1/2 cup sugar
2 cups grapefruit, pulp and juice
1 cup unpeeled apple, cut in cubes
1/2 cup pecans, broken

Soak the Gelatin in the cold water for 5 minutes and dissolve, with the sugar, in the boiling water. Cool and when beginning to set add apple, grapefruit and nuts. Mix thoroughly. Put into individual molds which have been dipped in cold water. Chill thoroughly. Remove from molds and arrange on crisp lettuce leaves. Garnish with whipped cream dressing (mayonnaise and whipped cream) and whole pecans. Serves 6.

For variation, omit 1 cup unpeeled apple and add 1 cup shredded celery, few grains salt and 1/8 teaspoon paprika.

Grayslake Gelatin Co., Grayslake, Illinois
Frozen Fruit Salad

1 teaspoon GRAYSLAKE PURE GELATIN
2 tablespoons cold water

½ cup mayonnaise
1 teaspoon confectioners’ sugar
2 cups diced fruit
1 cup whipped cream

Soak the Gelatin in the cold water and dissolve thoroughly over hot water. Add the dissolved Gelatin to the mayonnaise and combine with this the powdered sugar and the whipped cream. Fold in the fruit and pack into a moist mold and place in freezing compartment of refrigerator. When ready to serve, remove the salad from mold and serve either with a fruit dressing or with boiled dressing.

Grayslake Gelatin Co., Grayslake, Illinois
## Pineapple and Grape Salad

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons GRAYSLAKE PURE GELATIN</td>
<td>½ cup strained lemon juice</td>
</tr>
<tr>
<td>1 cup cold water</td>
<td>Yellow or green color, if desired</td>
</tr>
<tr>
<td>¾ cup sugar</td>
<td>1 No. 2 can sliced pineapple</td>
</tr>
<tr>
<td></td>
<td>1 cup white grapes, halved</td>
</tr>
</tbody>
</table>

Soak the Gelatin in cold water for 5 minutes. Drain the juice from pineapple, add sufficient water to make 2 cups and bring to a boil. In this dissolve thoroughly the soaked Gelatin and sugar. Add lemon juice and, if desired, the yellow or green coloring. When beginning to set add pineapple, cut in sections, and grapes. Pour into ring mold. Chill until firm. Unmold on plate, garnish with lettuce and serve with cheese dressing and crisp crackers. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Emerald Salad

1½ tablespoons GRAYSLAKE PURE GELATIN
Juice of 1 lemon
¾ cup sugar (scant)

Soak Gelatin in ¾ cup cold water. Dissolve in cup of boiling water. Add sugar, stirring until this also is well dissolved. Add lemon juice and ¼ cup grapefruit juice. Color delicately with green vegetable coloring. Chill and when mixture begins to thicken add ½ cup diced cucumber and 1½ cups grapefruit pulp. Mold. Serve on watercress or lettuce with mayonnaise. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Vegetable Salad Ring

2 tablespoons GRAYSLAKE PURE GELATIN
1 1/2 cups cold water
1 cup boiling water
1/3 cup sugar
1/3 cup vinegar

3 tablespoons lemon juice
1 teaspoon salt
1 cup shredded carrots
1 cup shredded celery
1 cup cooked peas
1 teaspoon minced chives or chopped onion

Soak the Gelatin in 1/2 cup cold water for 5 minutes; dissolve in the boiling water. Add sugar, vinegar, lemon juice, salt and remaining cup of cold water. Chill in refrigerator. When mixture begins to thicken fold in vegetables, turn into ring mold and return to refrigerator. Serve with cucumber garnish and fill center with crisp lettuce. Serves 10 to 12.

Grayslake Gelatin Co., Grayslake, Illinois
Cheese Mold

1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
1 pound cottage cheese
1 bottle stuffed olives, chopped
1 tablespoon chopped onion
1/4 pound pecans, cut in small pieces

Soak the Gelatin in the cold water for 5 minutes and dissolve thoroughly over boiling water. Cool and add the remaining ingredients. Mold and chill. Garnish with lettuce leaves and serve with mayonnaise or oil dressing. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Cream Cheese Salad

2 tablespoons GRAYSLAKE PURE GELATIN
½ cup cold water
2 packages cream cheese
½ cup mayonnaise

½ cup cream, whipped stiff
1 teaspoon salt
½ cup chopped nut meats
½ cup green pepper and pimiento (chopped)

Soak Gelatin in the cold water 5 minutes and dissolve thoroughly over hot water. Work to a smooth paste, the cheese, mayonnaise and whipped cream; add dissolved Gelatin, salt, nut meats, pepper and pimiento. Turn into wet mold and chill. Serve on lettuce with creamed mayonnaise.

Grayslake Gelatin Co., Grayslake, Illinois
Cranberry Sauce

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
1/4 cup cold water
3/4 cup boiling water
1 tablespoon lemon juice

1/4 teaspoon salt
2 cups raw cranberries
1 cup sugar
1 cup celery, finely chopped
1 cup walnut meats, chopped

Put cranberries through grinder, add sugar and let stand. Soak Gelatin in the cold water for 5 minutes and dissolve thoroughly in the boiling water. Cool. Add to cranberries, together with other ingredients, mix well and pour into molds. (The addition of a little red coloring matter improves the appearance of the salad.) Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Orange Rings

2 tablespoons GRAYSLAKE PURE GELATIN
1/4 cup cold water
1 1/2 cups boiling water

1 cup sugar
1 1/2 cups orange juice
3 tablespoons lemon juice
Whipping cream
Chopped fruits

Soak Gelatin 5 minutes in the cold water. Dissolve thoroughly in the boiling water. Add sugar and lemon and orange juice; strain and pour into individual ring molds and chill thoroughly.
Fill center of ring with whipped cream in which has been folded a variety of chopped fruits.

Grayslake Gelatin Co., Grayslake, Illinois
$\frac{3}{4}$ cup sugar
1 tablespoon cornstarch
$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{4}$ teaspoon ginger
$\frac{1}{16}$ teaspoon mace
$\frac{1}{4}$ teaspoon salt
2 egg yolks
1 cup evaporated milk
$\frac{3}{4}$ cup canned pumpkin

$\frac{1}{2}$ teaspoon grated orange rind (optional)
$\frac{1}{2}$ tablespoon GRAYSLAKE PURE GELATIN
$\frac{1}{2}$ cup cold water
$\frac{1}{2}$ cup broken pecan meats (optional)
$\frac{1}{2}$ cup cream, whipped
Pie shell

Scald evaporated milk. Combine sugar, cornstarch, salt and spices, add to milk and cook until thick. Add beaten egg yolks, pumpkin and orange rind. Soak Gelatin for 5 minutes in the cold water; dissolve thoroughly over hot water and add to the pumpkin mixture. Chill until thick, add nut meats, fold in cream and turn into prepared pie shell. Delicious with pastry or with graham cracker or ginger snap crust.

This same recipe may be followed for Pumpkin Ice Cream merely by freezing the mixture instead of preparing in pie shell.

Grayslake Gelatin Co., Grayslake, Illinois
Prune Chiffon Pie

1 cup cut cooked prunes
1/2 cup prune liquid
4 eggs, separated
1/2 cup sugar
1/4 teaspoon salt

1 tablespoon lemon juice
1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
1/2 cup whipping cream

Pastry shell

Mash prunes in the prune liquid until soft and smooth. Put in top of double boiler with beaten egg yolks, sugar, salt and lemon juice. Cook until thoroughly heated. Remove from fire and add Gelatin which has been soaked for 5 minutes in the cold water; stir until thoroughly dissolved. Let cool until mixture begins to stiffen. Beat egg whites until very stiff; fold into them the stiffened prune mixture and turn into a baked pie shell. Chill in the refrigerator for at least 3 hours. Garnish with sweetened whipped cream before serving.

Grayslake Gelatin Co., Grayslake, Illinois
Pineapple Gelatin Pie

2 tablespoons GRAYSLAKE PURE GELATIN
1/2 cup cold water
1 No. 2 1/2 can crushed pineapple

1/2 cup sugar
1 tablespoon lemon juice
1 cup cream, whipped

Soak Gelatin in the cold water for 5 minutes. Heat 1/2 cup juice from the pineapple and in this dissolve thoroughly the soaked Gelatin and the sugar. Add lemon juice and pineapple. Cool, and when beginning to set, beat well with egg beater and fold in whipped cream. Chill until stiff enough to mound, then pile into the baked pastry shell. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
Raspberry Pie

Soak Gelatin in the cold water 5 minutes. Drain juice from berries and bring to boiling point. Add Gelatin and stir until thoroughly dissolved. Put in salt and set aside to cool. When almost set, add berries and pour into previously baked pastry shell. When firm and ready to serve, cover top with whipped cream or whipped evaporated milk. If fresh fruit is used, add necessary sugar. This same recipe may be used for other berry pies.

Grayslake Gelatin Co., Grayslake, Illinois
Lemon Chiffon Pie

1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
4 eggs, separated
1 cup sugar

1/2 cup lemon juice
1/2 teaspoon salt
1 teaspoon grated lemon rind
1/2 cup whipping cream
Pie shell

Soak Gelatin in the cold water for 5 minutes. Beat egg yolks; add 1/2 cup sugar, the salt and the lemon juice and cook over boiling water until of custard consistency. Add soaked Gelatin and stir until thoroughly dissolved. Add grated lemon rind. Cool and when mixture begins to thicken fold in stiffly beaten whites of eggs to which 1/2 cup sugar has been added. Place mixture in crust. Chill and before serving cover with thin layer of whipped cream.

Grayslake Gelatin Co., Grayslake, Illinois
Chocolate Chiffon Pie

1 tablespoon GRAYSLAKE PURE GELATIN
1 1/2 cups milk
2/3 cup sugar
3 egg yolks
1/2 teaspoon salt

4 tablespoons cocoa
1 cup heavy cream, whipped
1/2 teaspoon vanilla

FOR CRUST
1 cup graham cracker crumbs
1/4 cup butter (1/8 lb.)

Soften the butter, combine with the crumbs and mix thoroughly. Pat the buttered crumbs evenly over the sides and bottom of the pie plate. Do not bake.

Soak Gelatin in 1/4 cup cold milk for 5 minutes. Scald the remainder of the milk and add cocoa, sugar and salt mixed with the beaten egg yolks. Cook in a double boiler until the eggs partially thicken the milk. Remove from fire and add soaked Gelatin and vanilla. Cool. Fold in the whipped cream and place mixture in crust. Chill well. Before serving top with a thin layer of whipped cream.

Grayslake Gelatin Co., Grayslake, Illinois
Meat Loaf

2 tablespoons GRAYSLAKE PURE GELATIN
1 cup cold water
2 cups stock—well seasoned
1 onion, peeled and sliced
1 stalk celery

1 tablespoon lemon juice
2 cups chopped cold cooked veal, ham, beef or chicken
½ cup canned pimientos cut in thin strips
½ tablespoon finely chopped parsley or celery leaves

Soak Gelatin in the cold water. Add onion and celery to stock, bring to the boiling point, let boil three minutes, strain and pour over soaked Gelatin. Add lemon juice and when mixture begins to stiffen, add meat, pimientos and chopped parsley. Turn into brick mold, first dipped in cold water, and chill. Remove from mold, and cut in slices for serving.
Crab Meat in Aspic

Soak Gelatin in the cold water for 5 minutes. In the boiling water dissolve the soaked Gelatin, sugar and salt. Add lemon juice and vinegar, and, when cool and beginning to set, the remaining ingredients. Mold and chill. Serve on lettuce leaves with mayonnaise dressing. Serves 8.

For shrimp in aspic, follow same recipe, substituting 1 cup shrimp for 1 cup crab meat.

Grayslake Gelatin Co., Grayslake, Illinois
Tuna Fish Salad

1 tablespoon GRAYSLAKE PURE GELATIN
4 tablespoons cold water
2 cups tuna fish

1/2 cup chopped celery
1/4 cup pickle relish
1/2 teaspoon salt
1/8 teaspoon paprika
1/2 cup mayonnaise dressing

Soak Gelatin in the cold water for 5 minutes and dissolve over boiling water. Flake the tuna fish, add the celery, relish, salt, paprika, mayonnaise and the dissolved Gelatin. Mix well and pour into individual molds or into one large mold. Chill. Serve in nests of lettuce and garnish with celery curls and rings of green pepper. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
Chicken Salad

2 tablespoons GRAYSLAKE PURE GELATIN
1 cup chicken stock highly seasoned with onion, celery, salt and pepper
¾ cup hot water

2 tablespoons lemon juice
⅓ teaspoon salt
⅛ teaspoon pepper
1 cup cooked chicken, shredded
¼ to ½ cup sliced olives or shredded pimiento
½ cup diced celery

Soak Gelatin for 5 minutes in ¼ cup of the chicken stock, cold. Heat remainder of chicken stock, add hot water and in this dissolve the Gelatin thoroughly. Then add lemon juice, salt and pepper, and stir well into the mixture. Cool, and when mixture begins to stiffen, fold in the shredded chicken, celery and olives or pimiento. Mold and chill before serving. Garnish with lettuce and mayonnaise. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
**Chicken Mousse**

1 teaspoon GRAYSLAKE PURE GELATIN
2 tablespoons cold water
1 1/2 cups cold, cooked chicken, diced
1/2 cup diced celery

1 cup mayonnaise
1 cup whipped cream
3/4 cup minced almonds
3/4 cup diced canned pineapple
1/4 teaspoon salt
Dash of paprika

Soak Gelatin in the cold water for 5 minutes and dissolve over boiling water. Combine with the mayonnaise and whipped cream. Add salt and paprika. When mixture begins to thicken fold in remaining ingredients. Mold and chill. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Beef Ragout

1 tablespoon GRAYSLAKE PURE GELATIN
1 lb. beef, cut in 1-inch pieces
1 teaspoon pepper
2 teaspoons salt

1/2 cup cold water
1 onion, cut in small pieces
1 small turnip, diced
2 carrots, diced
1 cup chopped celery
1 cup string beans

Boil beef, to which seasoning and onion have been added, until tender. When cooked there should be 1 cupful stock. In this dissolve Gelatin, which has been previously soaked in 1/2 cup cold water. When cool, add cooked vegetables. Pour into mold and chill. Serves 6. (Instead of preparing carrots, turnips, beans and celery individually, 1 can of mixed vegetables may be used.)

Grayslake Gelatin Co., Grayslake, Illinois
Russian Icing

1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
2 cups scalded milk
Yolks 3 eggs

1/2 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
1 cup whipping cream
Pecans and cherries

To the hot milk add the salt and sugar and pour on beaten egg yolks, stirring constantly. Cook in double boiler 10 minutes. Remove from fire. Add Gelatin which has been soaked 5 minutes in 1/4 cup cold water. Also add vanilla. Cool and when beginning to set, fold in cream, whipped stiff. Allow to stiffen; put between and on top of cake. Cover with shaved pecans and cherries.

Grayslake Gelatin Co., Grayslake, Illinois
Grayslake One-Minute Icing

1 teaspoon GRAYSLAKE PURE GELATIN
2 tablespoons cold water

2 tablespoons boiling water
1 cup confectioners’ sugar
Flavoring

Soak Gelatin in the cold water 5 minutes. Then add boiling water and stir until thoroughly dissolved. Add sugar gradually, while beating, and continue to beat until light. Flavor as desired.

Grayslake Gelatin Co., Grayslake, Illinois
Vanilla Ice Cream

2 1/2 cups milk
1 1/2 cups confectioners' sugar
3 eggs
2 1/2 cups heavy cream

1/4 cup cold water
1 tablespoon vanilla extract
1/2 teaspoon salt
1 tablespoon GRAYSLAKE PURE GELATIN

Soak Gelatin for 5 minutes in the cold water. Heat 1/2 cup milk and in this dissolve the soaked Gelatin thoroughly. Beat eggs and sugar until light. Add Gelatin, 2 cups milk and the vanilla. Whip cream, to which salt has been added, until stiff, in an ice cold bowl. Pour this into mixture. Freeze.

Grayslake Gelatin Co., Grayslake, Illinois
Raspberry Ice

2 quarts raspberries  
1/4 cup lemon juice  
1 cup sugar  

3 cups water  
1 tablespoon GRAYSLAKE PURE GELATIN

Mash the berries, add 2 cups of water, and strain to remove seeds. Add sugar and lemon juice. Soak Gelatin 5 minutes in 1/4 cup cold water and dissolve thoroughly in 1/4 cup of boiling water. Add this to the mixture and freeze.

If canned raspberries are substituted for the fresh berries, use a No. 2 size can. In addition to the 1 cup of water used in soaking and dissolving the Gelatin, add sufficient water to the berry juice to make a total of 2 cups liquid. Use the same quantity of lemon juice and Gelatin as above, but instead of the cup of sugar, sweeten to taste (suggested quantity 1/2 cup).

Grayslake Gelatin Co., Grayslake, Illinois
FROZEN DESSERTS

Fruit Sherbet

2 teaspoons GRAYSLAKE PURE GELATIN
¼ cup cold water
1 ¾ cups boiling water
¾ cup sugar

½ teaspoon salt
Juice 2 lemons
Juice 2 oranges
2 bananas
2 egg whites

Soak Gelatin in the cold water for 5 minutes. Dissolve sugar in boiling water and cook 10 minutes. Add soaked Gelatin and cool. Add mashed bananas and fruit juices. Allow mixture to congeal, then whip with egg beater. Fold in stiffly whipped egg whites to which salt has been added. Freeze, stirring occasionally. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
FROZEN DESSERTS

Pineapple Sherbet

\[
\begin{align*}
\frac{3}{4} \text{ cup sugar} & \quad 1 \text{ No. 1 can shredded pineapple} \\
1 \frac{3}{4} \text{ cups water} & \quad 2 \text{ tablespoons lemon juice} \\
2 \text{ teaspoons GRAYSLAKE PURE GELATIN} & \quad \frac{1}{4} \text{ cup orange juice} \\
& \quad \frac{1}{2} \text{ cup heavy cream} \\
& \quad \frac{1}{8} \text{ teaspoon salt}
\end{align*}
\]

Boil sugar and \( \frac{1}{2} \) cup water to make syrup. Soak the Grayslake Gelatin in \( \frac{1}{4} \) cup cold water and dissolve thoroughly in the hot sugar syrup. Add pineapple, remaining cup water, and lemon and orange juice. Pour into freezing tray of electric refrigerator and freeze until mushy. Whip cream to which salt has been added, and stir into mixture. Continue freezing. Stir occasionally. Serves 5.

Grayslake Gelatin Co., Grayslake, Illinois
Pineapple Sherbet

3/4 cup sugar
1 3/4 cups water
2 teaspoons GRAYS LAKE PURE GELATIN

1 No. 1 can shredded pineapple
2 tablespoons lemon juice
1/4 cup orange juice
1/2 cup heavy cream
1/8 teaspoon salt

Boil sugar and 1/2 cup water to make syrup. Soak the Grayslake Gelatin in 1/4 cup cold water and dissolve thoroughly in the hot sugar syrup. Add pineapple, remaining cup water, and lemon and orange juice. Pour into freezing tray of electric refrigerator and freeze until mushy. Whip cream to which salt has been added, and stir into mixture. Continue freezing. Stir occasionally. Serves 5.
FROZEN DESSERTS

Fruit Sherbet

2 teaspoons GRAYSLAKE PURE GELATIN
1/4 cup cold water
1 1/4 cups boiling water
3/4 cup sugar
1/8 teaspoon salt
Juice 2 lemons
Juice 2 oranges
2 bananas
2 egg whites

Soak Gelatin in the cold water for 5 minutes. Dissolve sugar in boiling water and cook 10 minutes. Add soaked Gelatin and cool. Add mashed bananas and fruit juices. Allow mixture to congeal, then whip with egg beater. Fold in stiffly whipped egg whites to which salt has been added. Freeze, stirring occasionally. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
Strawberry Mousse

1 quart strawberries
1 cup sugar
Juice ½ lemon

1½ tablespoons GRAYSLAKE PURE GELATIN
¾ cup cold water
1 pint whipping cream

Place berries in a sieve and run water through them. Hull the berries, crush and let stand in the sugar for half an hour, then rub through sieve. Soak Gelatin in the cold water and dissolve thoroughly over hot water; add the dissolved Gelatin to the berry and lemon juice. Chill until mixture begins to thicken, then fold in the whipped cream. Pour in wet mold and place in refrigerator until solid.
Chocolate Mousse

1 tablespoon GRAYSLAKE PURE GELATIN
4 tablespoons cold water
½ cup boiling water

1 cup sugar
2 squares (ounces) unsweetened chocolate
1 pint whipping cream
1 ½ teaspoons vanilla

Soak Gelatin in the cold water 5 minutes, then dissolve thoroughly in the boiling water. Combine with the chocolate which has been melted over hot water, add the sugar and stir until dissolved. Cool, then fold in the stiffly beaten cream and vanilla. Turn into a mold, cover closely, seal and bury in equal parts ice and salt for 4 hours or freeze 4 to 6 hours in automatic refrigerator. Serves 6 to 8.

Grayslake Gelatin Co., Grayslake, Illinois
Princess Pudding

2 teaspoons GRAYSLAKE PURE GELATIN
3 eggs, separated
½ cup sugar
Grated rind of ½ lemon
3 tablespoons lemon juice
2 tablespoons cold water
3 tablespoons boiling water

Soak Gelatin in the cold water for 5 minutes and dissolve in the boiling water. Beat the whites of eggs until stiff. Beat the yolks of eggs and add to them gradually the sugar, lemon juice, lemon rind and the dissolved Gelatin. Keep beating until it begins to thicken (about 2 or 3 minutes) then fold in the whites of the eggs. Mold and chill. May be served alone or with whipped cream. Serves 6.
Plum Pudding

2 tablespoons GRAYSLAKE PURE GELATIN
1 cup cold water
2 cups boiling water
¼ cup lemon juice
¾ cup sugar
¼ teaspoon salt

¾ cup raisins, finely chopped
¼ cup citron, finely chopped
¾ cup cooked prunes, chopped
¾ cup nutmeats, chopped
¾ cup grapenuts
½ teaspoon cinnamon
¼ teaspoon cloves

Soak Gelatin in the cold water for five minutes. Dissolve in the boiling water. Add sugar, salt and lemon juice. Cool and when slightly thickened add fruit, nuts, grapenuts and spices. Mold and chill. Serve with whipped cream flavored with nutmeg, or with any pudding sauce. Serves 10.

Grayslake Gelatin Co., Grayslake, Illinois
DESSERTS

Parisian Cream

2 tablespoons GRAYSLAKE PURE GELATIN
3 cups milk
3 eggs, separated

½ cup sugar
¼ teaspoon salt
1 square chocolate, melted
1 teaspoon vanilla
1 cup grapenuts

Soak Gelatin in ½ cup milk for 5 minutes. Pour remaining milk slowly onto well beaten egg yolks. Add sugar and salt. Cook in double boiler until mixture thickens somewhat. Add melted chocolate. Remove from fire and add soaked Gelatin. When partially cool, add stiffly beaten egg whites and flavoring; then fold in grapenuts. Mold and chill. Serve with whipped cream if desired. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Raspberry Bavarian Cream

DESSERTS

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
Juice 1 lemon
1 cup sugar (scant)
1/4 cup cold water
3/4 cup boiling water

1 cup raspberry juice and cold water
1 cup fresh raspberries, crushed, drained, and sweetened, or
1 cup canned raspberries, drained
1 cup cream, whipped

Soak Gelatin in 1/4 cup cold water 5 minutes. In the 3/4 cup boiling water dissolve the softened Gelatin and the sugar. Add the lemon juice and the cup of raspberry juice and water. Chill. When slightly thickened, beat with rotary egg beater until stiff enough to hold its shape. Fold in berries and whipped cream. Mold and chill. Serve garnished with whipped cream and whole berries.

This same recipe may be followed for making Strawberry Bavarian Cream.

Grayslake Gelatin Co., Grayslake, Illinois
Raisin Pudding

2 teaspoons GRAYSLAKE PURE GELATIN
1 cup milk
2 tablespoons sugar
1 cup seedless raisins

4 slices pineapple, diced
2 egg whites
1/2 cup chopped nut-meats
6 marshmallows, quartered
1 teaspoon vanilla

Soak the Gelatin in 2 tablespoons of the cold milk for 5 minutes. Boil raisins 5 minutes, drain and cool. Scald remainder of milk. Add sugar, vanilla and soaked Gelatin and stir until thoroughly dissolved. Cool, and when mixture begins to thicken, add stiffly beaten egg whites and remaining ingredients. Mold and chill. Serve with garnish of jelly. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Date Pudding

Soak Gelatin in the cold water for 5 minutes. Dissolve in the boiling water. Add sugar and salt and stir until completely dissolved. Cool. Add vanilla and orange and lemon juice and when mixture begins to thicken the remaining ingredients. Mold and chill. Serve with whipped cream or any pudding sauce. Serves 10.

Grayslake Gelatin Co., Grayslake, Illinois
DESSERTS

Lemon Snow

2 tablespoons GRAYSLAKE PURE GELATIN
1 1/2 cups cold water
1/2 cup lemon juice
Grated rind 1 lemon

1 cup sugar
1 cup boiling water
3 egg whites
Grated cocoanut
Custard sauce

Soak Gelatin in 1/2 cup cold water for 5 minutes. Add 1 cup boiling water, sugar, grated lemon rind and juice. Stir until Gelatin and sugar are thoroughly dissolved. Add the remaining cup of cold water. Strain and chill. When cold and nearly set, beat with a whisk until frothy, then fold in the stiffly beaten egg whites. Heap by spoonfuls on a glass dish and sprinkle thickly with grated cocoanut. Chill and serve with custard sauce. Serves 8 to 10.

(For variation omit 1 cup cold water and substitute 1 cup pineapple juice or 1 cup grapefruit juice.)

Grayslake Gelatin Co., Grayslake, Illinois.
DESSERTS

Cocoanut Cream

1 1/2 tablespoons GRAYSLAKE PURE GELATIN
2 1/4 cups milk
3 eggs, separated
1/2 cup sugar
1/6 teaspoon salt
1 cup moist cocoanut
1 teaspoon vanilla
Sliced canned peaches or sliced sweetened oranges

Soak Gelatin for 5 minutes in 1/4 cup of the milk, cold. Beat the egg yolks with the sugar and salt, add the remaining milk (scalded), and cook in double boiler, stirring constantly, until the mixture thickens and coats the back of the spoon. Add the Gelatin and cool; when almost at setting point, fold in the cocoanut, stiffly beaten egg whites and vanilla. Turn into a mold previously dipped in cold water and chill. Unmold and serve plain or with sliced canned peaches or sliced sweetened oranges. Serves 6 to 8.

Grayslake Gelatin Co., Grayslake, Illinois
Caramelized Rice

1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
3 cups hot milk

6 tablespoons brown sugar
3 tablespoons butter
1/4 teaspoon salt
1/2 cup rice

Soak Gelatin in the cold water 5 minutes. Boil rice until almost tender in 2 cups milk and 1/4 teaspoon salt. Cook butter and brown sugar until it threads, add to rice and finish cooking. To this mixture add softened Gelatin, dissolved in 1 cup hot milk. Pour into mold and chill.

Grayslake Gelatin Co., Grayslake, Illinois
**DESSERTS**

## Apricot Charlotte

<table>
<thead>
<tr>
<th>2 tablespoons GRAYSLAKE PURE GELATIN</th>
<th>Juice 1 lemon</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup cold water</td>
<td>2 cups apricot puree</td>
</tr>
<tr>
<td>½ cup orange juice</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td></td>
<td>3 egg whites</td>
</tr>
</tbody>
</table>

Soak Gelatin in the cold water for 5 minutes. Heat orange juice to boiling point and in it dissolve softened Gelatin and sugar. Add lemon juice and strain. Add apricot puree and allow to chill thoroughly. Beat until beginning to thicken; then fold in stiffly beaten egg whites and pour into mold which may be lined with sponge cake or lady fingers. Serve with whipped cream. Serves 6.

*Grayslake Gelatin Co., Grayslake, Illinois*
Turkish Delight

Put sugar and boiling water in pan, bring to boiling point and boil until mixture reaches temperature of 124° C. or until it threads. Remove from fire and add Gelatin which has been soaked for about 5 minutes in the ½ cup of cold water. Also add fruit juices and coloring. Stir and strain through fine sieve. Pour into mold 1 inch deep which has first been dipped in cold water. Let stand until firm. Remove to cutting board and roll in powdered sugar.
Marshmallow Candy

2 tablespoons GRAYSLAKE PURE GELATIN
\( \frac{3}{4} \) cup corn syrup
\( \frac{3}{4} \) cup water

Measure water and in a portion of it (about 4 tablespoons) soak the Gelatin for 5 minutes. Add the balance of the \( \frac{3}{4} \) cup of water to the 2 cups cane sugar and bring to a boil. Remove from fire; add the soaked Gelatin and the corn syrup, stirring until Gelatin is thoroughly dissolved. When cool, add vanilla. Beat until white and thick. Prepare granite pans with a thick dusting of powdered sugar and pour the preparation in to a depth of one inch. Chill thoroughly, then turn onto a board, cut in cubes and roll in powdered sugar.

Grayslake Gelatin Co., Grayslake, Illinois
# Fruit-Cream Fudge

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tablespoon GRAYSLAKE PURE GELATIN</td>
<td></td>
</tr>
<tr>
<td>2 squares chocolate</td>
<td></td>
</tr>
<tr>
<td>3 cups sugar</td>
<td></td>
</tr>
<tr>
<td>¼ teaspoon cinnamon</td>
<td></td>
</tr>
<tr>
<td>¼ cup cold water</td>
<td></td>
</tr>
<tr>
<td>½ cup Sultana raisins</td>
<td></td>
</tr>
<tr>
<td>½ cup candied cherries</td>
<td></td>
</tr>
<tr>
<td>½ cup chopped walnuts</td>
<td></td>
</tr>
<tr>
<td>1 cup sour cream</td>
<td></td>
</tr>
</tbody>
</table>

Soak Gelatin in the cold water for 5 minutes. Melt chocolate over boiling water, add sugar and sour cream alternately, stirring constantly. Cook until mixture will form a soft ball when tried in cold water. Remove from fire and add soaked Gelatin and stir until completely dissolved. Add cinnamon, raisins, cherries, cut in small pieces, and nutmeats. Beat until creamy. (Raisins and candied cherries may be omitted if desired.)

Grayslake Gelatin Co., Grayslake, Illinois
CANDIES

Fudge

2 cups sugar
1 1/4 cups milk
2 tablespoons corn syrup
1 1/2 squares chocolate or
4 tablespoons cocoa

1 tablespoon GRAYSLAKE PURE GELATIN
2 tablespoons butter
Few grains salt
1 cup nut meats, chopped
1 teaspoon vanilla

Soak Gelatin in 1/4 cup cold milk 5 minutes. Put sugar, syrup and 1 cup milk over fire and, when beginning to boil, add chocolate or cocoa and salt. Boil until mixture will form a soft ball when tried in cold water. Remove from fire and add the softened Gelatin, butter, and vanilla. Beat until it thickens, add nut meats, and turn into buttered pan. When firm, cut in squares.

Grayslake Gelatin Co., Grayslake, Illinois
Chocolate Ice Box Cake

1 1/2 tablespoons GRAYSLAKE PURE GELATIN 2 squares unsweetened chocolate, cut in pieces
1 1/2 cups cold water 1/8 teaspoon salt
1 cup evaporated milk 1 teaspoon vanilla
1 cup sugar Lady fingers

Soak Gelatin in 1/2 cup of the cold water for 5 minutes. Dilute milk with 1 cup water, add chocolate and heat in double boiler. When chocolate is melted, beat with egg beater for 1 minute or until blended. Add soaked Gelatin, sugar and salt and stir until completely dissolved. Chill until slightly thickened, stirring occasionally. Add vanilla and beat well.

Line sides and bottom of square or round mold with lady fingers. Cover with chocolate mixture, then alternate lady fingers and chocolate mixture until mold is full. Place in refrigerator for 3 or 4 hours. Unmold on large cake plate and garnish with whipped cream. Serves 6.

(Angel food or sponge cake may be used in place of lady fingers if desired.)

For variation make recipe as above using only 1 square unsweetened chocolate and 1/2 cup sugar and, after beating in the vanilla, add 1/2 cup broken nutmeats, 1/2 cup dates, cut up, and 8 marshmallows, cut up.

Grayslake Gelatin Co., Grayslake, Illinois
Refrigerator Cake

1 tablespoon GRAYSLAKE PURE GELATIN
1/4 cup cold water
1 cup milk
4 egg yolks

1/2 cup sugar
1 cup crushed pineapple, drained
1/2 cup drained red cherries
1 cup shredded cocoanut
1 dozen lady fingers


Grayslake Gelatin Co., Grayslake, Illinois
Tomato Aspic

| 2 tablespoons GRAYSLAKE PURE GELATIN | 2 cloves |
| 4 cups tomatoes | ½ teaspoon celery salt or 1 stalk celery |
| ½ cup cold water | 1 teaspoon salt |
| ½ onion, chopped fine | 2 tablespoons lemon juice |
| ½ bay leaf | ½ teaspoon mustard |

Soak Gelatin in the cold water. Boil tomatoes, onion, bay leaf, celery or celery salt, cloves, mustard and salt together for 5 minutes. Take off fire, add lemon juice and strain. To strained juices, add the soaked Gelatin. Stir until thoroughly dissolved. Pour into molds and chill until congealed. Serve on crisp lettuce with mayonnaise. Serves 8.

Grayslake Gelatin Co., Grayslake, Illinois
Lemon Aspic

2 tablespoons GRAYSLAKE PURE GELATIN
1/4 cup cold water

1 1/4 cups boiling water
1 tablespoon sugar
1/4 teaspoon salt
6 tablespoons lemon juice

Soak Gelatin in the cold water for 5 minutes and dissolve in the boiling water. Add lemon juice, salt and sugar. Mold and chill. This may be used as a basic jelly for vegetable salads. Serves 6.

Grayslake Gelatin Co., Grayslake, Illinois
FACTS AND HINTS

For best results always be particularly careful to dissolve the Gelatin thoroughly. To do this, first soak it in a portion of cold water; then add boiling water, or dissolve over boiling water, in either case stirring until the Gelatin is entirely dissolved and the solution clear.

For quicker setting, soak the Gelatin in a portion of cold water and dissolve thoroughly over hot water or in a very small portion of hot liquid, adding the balance of liquid cold.

If fresh pineapple is used in connection with any Gelatin recipe, it is necessary to scald the pineapple before combining with the Gelatin to counteract the acidity.

(Over)

Grayslake Gelatin Co., Grayslake, Illinois
To facilitate unmolding of Gelatin dishes, either brush the inside of the mold with olive oil or rinse mold in cold water before filling with Gelatin recipe. If oil is used, it is not necessary to dip the mold in warm water to unmold. If oil is not used, immerse mold to the top in warm water, slightly loosen jelly at the edge, turning mold meanwhile from side to side; place serving dish on top of mold and invert, carefully removing mold. Often, unless extreme care is used, the jelly will not be centered on the serving dish. For convenience in moving the jelly in this event, it is suggested that a lace paper doily be placed between the mold and the serving dish before unmolding.

Do not boil Gelatin directly over a fire. It makes Gelatin stick and weakens the jelly strength.

(Over)

Grayslake Gelatin Co., Grayslake, Illinois