Do you know that with part of a can of vegetables or fruit and Knox Gelatine, you can, at moderate cost, make the most delicious salad that ever passed the lips?
Fruit Salad Supreme
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
⅓ cup cold water
1 cup boiling water
¼ cup mild vinegar
or lemon juice
½ cup sugar
½ teaspoonful salt
1⅔ cups fruit (fresh or canned)

Soak gelatine in cold water about five minutes and dissolve in boiling water; add sugar and stir until dissolved. Add vinegar or lemon juice and salt. Allow jelly to stiffen somewhat and add prepared fruit drained of juice (use cherries, oranges, grapes, bananas, apples or cooked pineapple, alone or in combination). If canned fruit is used, substitute fruit juice for part of the boiling water. Turn into wet molds and chill. When firm, remove from molds and serve on lettuce with any preferred salad dressing.

Maple Sponge or Caramel Whip
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
⅓ cup cold water
1⅔ cups brown or maple sugar
1 cup boiling water
Whites of 2 eggs
1 cup chopped nut meats
Salt

Soak gelatine in cold water about five minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil ten minutes. Pour syrup gradually on soaked gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff, and nut meats. Turn into wet mold, and chill. When firm, unmold and serve with custard made of yolks of eggs, sugar, a few grains of salt, milk, and flavoring.

Any of the following books will be sent free upon request:

CHARLES B. KNOX GELATINE CO., 1 KNOX AVE., JOHNSTOWN, N. Y.
Make this dessert today—there are other recipes in the package.—And enough gelatine in the package for FOUR different recipes, six generous servings of each.
Charlotte Russe
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
1¼ cups milk
2 tablespoonfuls sugar
Few grains salt
3 tablespoonfuls powdered sugar
½ pint cream or evaporated milk
2 eggs
Sponge cake
¾ teaspoonful vanilla
¼ cup cold water

Scald milk and add gradually to yolks of eggs, slightly beaten, and mixed with sugar and salt. Cook over hot water, stirring constantly, until mixture thickens. Then add gelatine, soaked in cold water. Add whites of eggs, beaten until stiff. Cool, and when mixture begins to thicken, add cream, beaten until stiff, and mixed with sugar and vanilla. Turn into mold lined with stale lady fingers or strips of sponge cake and chill. Remove from mold and garnish with fruit, nut meats or whipped cream.

Chocolate Charlotte Russe
Add one and one-half squares melted chocolate or three tablespoonfuls cocoa to the scalded milk.

Jellied Vegetable Ring
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
½ cup cold water
1 cup boiling water
¼ cup sugar
¼ cup mild vinegar
½ cup small cucumber cubes
½ teaspoonful salt
1 cup celery, cut in small pieces
½ cup shredded cabbage
½ cup canned peas

Soak gelatine in cold water about five minutes and dissolve in boiling water, then add sugar, vinegar and salt. Cool, and when mixture begins to thicken, add vegetables. Turn into wet ring mold and chill. When firm, remove to serving dish and arrange around the molded vegetables thin slices of cold cooked meat. Fill center with lettuce and boiled salad dressing.

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With just the things on the pantry shelf—a can of this or that, a bit of cheese, a lemon, orange or banana—you can, with Knox Gelatine, easily and quickly make a dessert or salad that will bring applause from the whole family.
Orange Charlotte
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
\[ \frac{1}{4} \text{ cup cold water} \]
\[ \frac{1}{2} \text{-cup boiling water} \]
1 cup sugar
2 tablespoonfuls lemon juice

Soak gelatine in cold water about five minutes and dissolve in boiling water. Add sugar, and when dissolved add lemon juice. Cool slightly and add orange juice and pulp. When mixture begins to stiffen, beat, using a wire whisk, until light; then add whites of eggs, beaten until stiff, and beat thoroughly. Turn into mold lined with lady fingers. When firm, unmold. One pint whipped cream may be used in place of whites of eggs. Or use one cup whipped cream and whites of two eggs.

Apple Charlotte

Make same as Orange Charlotte, using cooked apple pulp in place of orange juice.

Chicken Cream Salad
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
\[ \frac{1}{4} \text{ cup cold chicken stock} \]
\[ \frac{1}{4} \text{ cup hot chicken stock, highly seasoned} \]
Salt and pepper
1 \(\frac{1}{2}\) cups cooked chicken, cut in dice
1 cup cream or evaporated milk

Soak gelatine in cold stock about five minutes, dissolve in hot stock, to which a little onion has been added. 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 one-fourth pound baking powder tins, first dipped in cold water and chill. Unmold, cut in slices, and serve on lettuce surrounded with a dressing to which chopped celery and nut meats have been added.

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Those exquisite and “exclusive” dessert delicacies served in the most expensive hotels and restaurants are, after all, very simple and economical when you use Knox Gelatine.
Salmon or Tuna Fish Loaf

(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine

$\frac{1}{4}$ cup cold water

Yolks of two eggs

1 teaspoonful salt

1 can salmon, tuna or crabmeat

Few grains cayenne or paprika

Soak gelatine in cold water about five minutes. Mix egg yolks, slightly beaten, with salt, mustard and cayenne; then add butter, milk, and vinegar. Cook in double boiler, stirring constantly, until mixture thickens. Add soaked gelatine and salmon, separated into flakes. Turn into wet mold, chill, and when firm, unmold on platter. Garnish with crisp lettuce leaves.

Variations

1. Fill wet ring mold with fish mixture. When firm, unmold and fill center with Cucumber Sauce: Beat one-half cup cream until stiff, add one-half teaspoonful salt, a few grains pepper, and gradually two tablespoonfuls mild vinegar; then add one cucumber, pared, chopped and drained.

2. Pare large cucumbers or ripe tomatoes, remove centers and fill with the salmon mixture. Chill, cut in slices and serve on lettuce.

3. To salmon mixture add one-half cup stiffly beaten whipped cream, and turn into wet mold. When firm, unmold and serve garnished with ripe olives and surrounded with sliced cucumbers.

Fruit Marshmallow

(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine

$\frac{1}{4}$ cup cold water

$\frac{1}{2}$ cup boiling fruit juice (any kind)

2 tablespoonfuls lemon juice

$\frac{1}{2}$ cup sugar

1 egg white

$\frac{1}{2}$ cup peaches, diced

$\frac{1}{2}$ cup bananas, or other fruit

$\frac{1}{2}$ cup cream or evaporated milk, whipped

$\frac{1}{2}$ cup marshmallows, diced

Few grains sugar

Soak gelatine in cold water about five minutes. Add boiling fruit juice and stir until gelatine is dissolved. Add lemon juice and sugar. When it begins to thicken, beat and add egg white beaten until stiff, marshmallows and fruit cut in small pieces. Fold in whipped cream, and blend thoroughly. Pile in glasses and set in a cold place for an hour or two. Serve with whipped cream. Any canned fruit juice may be used.

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There’s almost no end to the different ways you can use Knox—the real gelatine. Combined with fruits, vegetables, berries, left-overs, many delightful and wholesome desserts and salads are easily and quickly made.
Tomato Jelly
(8 Servings)

2 level tablespoonfuls Knox Sparkling Gelatine
1/2 cup cold water
3 1/2 cups canned tomatoes
2 tablespoonfuls onion juice
1/2 bay leaf
Few grains salt
Stalk celery
Few grains cayenne
2 tablespoonfuls mild vinegar
or 2 tablespoonfuls lemon juice

Soak gelatine in cold water about five minutes. Mix remaining ingredients, except vinegar, bring to boiling point and let boil ten minutes. Add vinegar and soaked gelatine, and when gelatine is dissolved, strain. Turn into wet molds, and chill. Remove from molds to bed of crisp lettuce leaves and garnish with mayonnaise dressing; or the jelly may be cut in any desired shapes and used as a garnish for salads or cold meats. Dressing may be forced through a pastry bag and tube.

Variations

1. TOMATO JELLY PERFECTION. When Tomato Jelly begins to stiffen, stir through it two cups shredded cabbage, one cup chopped celery and one green pepper, finely chopped. Turn into wet individual molds.

2. TOMATO SHRIMP SALAD. When Tomato Jelly begins to stiffen, add one cup flaked shrimps and one-half cup finely cut celery. Turn into small wet molds. Chicken or tuna fish may be used instead of shrimp.

Pineapple Souffle
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
Yolks of three eggs
1/2 cup cold water
Grated rind of one lemon
1/2 cup cream or evaporated milk
2 tablespoonfuls lemon juice
Whites of three eggs
2/3 cup crushed canned pineapple
1/2 cup sugar
Few grains salt

Beat yolks of eggs slightly, and add grated rind, lemon juice, sugar and salt. Cook in double boiler, stirring constantly until mixture thickens. Remove from range, and add gelatine (which has soaked in cold water about five minutes) and pineapple. When mixture begins to thicken, add cream, beaten until stiff, and whites of eggs, beaten until stiff. Turn into a wet mold and chill. Remove from mold to serving dish, and garnish with whole and half slices of canned pineapple, and cherries.

NOTE: If fresh pineapple is used, first bring it to the boiling point before combining with the gelatine mixture.

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