KNOX is the Real GELATINE

Turning the plainest and cheapest of foods into luxury dishes without added cost, requires no experience when KNOX GELATINE is used.
Strawberry Bavarian Cream
(5 Servings)

1 level tablespoonful Knox Sparkling Gelatine
1/4 cup cold water
1 tablespoonful lemon juice
1/2 cup strawberry juice and pulp
1/2 cup sugar
Salt
1 1/2 cups heavy cream or evaporated milk

Soak gelatine in cold water about five minutes, and dissolve by standing cup containing mixture in hot water. Add fruit juice mixed with lemon juice. Add sugar, and when sugar is dissolved, cool. When mixture begins to thicken, fold in whipped cream. Turn into wet mold, and chill. When firm, unmold. Any fresh or canned fruit may be used in place of strawberries.

Jewel Salad
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
1/4 cup cold water
1/4 cup boiling water
1/4 cup sugar
3/4 cup pineapple syrup
1/4 teaspoonful salt
1/4 cup mild vinegar
1 tablespoonful lemon juice
1 cup cucumber
1 cup canned pineapple

Soak gelatine in cold water about five minutes and dissolve in boiling water. Add sugar, pineapple syrup, lemon juice, vinegar and salt. Cool, and when mixture begins to thicken, add cucumber, pared, cut in small pieces and drained; add pineapple cut in small pieces. Turn into wet individual molds and chill. When firm, remove from molds and garnish with lettuce and mayonnaise dressing. Grapefruit may be used instead of pineapple.

NOTE: Salad may be tinted a delicate green. Tarragon vinegar may be used. If fresh pineapple is used, first bring it to the boiling point before combining with the gelatine mixture.

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

CHARLES B. KNOX GELATINE CO., 1 KNOX AVE., JOHNSTOWN, N. Y.

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