We suggest for SUNDAY night SUPPER

NOTE—IMPORTANT CHANGE

For your convenience, this new style package of KNOX SPARKLING GELATINE is now divided into FOUR envelopes. Each envelope contains enough gelatine to congeal ONE pint of liquid, and will make a dessert or salad of six generous servings. The entire package of four envelopes will, therefore, make FOUR pints of jelly. If the recipes you have been, or are using, call for “ONE TABLESPOONFUL of Gelatine” just use one envelope. We guarantee the same results.
Any one of 100 Delicious Dishes

... all of which you can make quickly and easily ... for most of which the ingredients are already in the house. And you’ll love any one of them and all of them. You can add fruits or vegetables, meat or cheese, milk or eggs to Knox Sparkling Gelatine and in a few minutes have a dessert, a salad or a Sunday night main dish that will do you as much credit as if you spent a great deal of time and money preparing it.

Here are several recipes we know your family will enjoy. Our recipe books give hundreds of others, including some for quantity servings for party occasions. Send for them—FREE. Keep these books and Knox Gelatine on hand and you’ll be ready for a quick, good meal always.
PINEAPPLE ICE BOX CAKE
(6 Servings)

1 envelope Knox Sparkling Gelatine

¼ cup cold water  ¼ cup sugar
1 cup canned crushed  1 tablespoonful lemon juice
pineapple
¼ teaspoonful salt   Lady fingers or stale sponge

¾ cup cream or evaporated milk, whipped

Pour cold water in bowl and sprinkle gelatine on top of water. Place bowl over hot water and stir until dissolved. Add pineapple, sugar, salt and lemon juice. Cool, and when it begins to thicken, beat, and fold in whipped cream or whipped evaporated milk. Line sides and bottom of square or round mold with lady fingers (any stale cake may be used). Cover with pineapple cream mixture, then alternate cakes and cream until mold is filled. Place in refrigerator for three or four hours. To serve, unmold on cake plate and garnish with whipped cream and strawberries in season. Fresh or canned strawberries, raspberries, peaches or any preferred fruit may be used instead of the pineapple. More sugar will be needed for fresh fruit.
PRUNE ORANGE CHEESE SALAD

(Recipe on other side)
We hope you will like the new way in which we are packing Knox Gelatine in FOUR envelopes. It has been done solely for your convenience. But the Quality and Purity of Knox Gelatine has not been changed.

Just remember, if your old and favorite recipes should call for ONE TABLESPOONFUL of gelatine, you simply use one of these envelopes instead, and we guarantee the same results. Each package of Knox Gelatine will make four different desserts or salads, each ample for a family serving.
HAM MOUSSE (6 Servings)

1 envelope Knox Sparkling Gelatine

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\frac{1}{4} \text{ cup cold water} \quad \frac{1}{2} \text{ cup hot water} \\
1 \text{ teaspoonful mixed mustard} \quad \text{Few grains cayenne or paprika} \\
2 \text{ cups chopped cold boiled ham} \\
\frac{1}{2} \text{ cup cream or evaporated milk, whipped}
\]

Pour cold water in bowl and sprinkle gelatine on top of water. Add hot water and stir until dissolved. Cool, and add to chopped ham; add mustard, cayenne or paprika, and whipped cream or whipped evaporated milk. Add salt if desired. Turn into mold that has been rinsed in cold water, and chill. When firm, unmold and garnish with parsley.

A tablespoonful catsup or horseradish, or a dozen ripe olives, chopped may be added.

BISQUE TARTONI (6 Servings)

1 envelope Knox Sparkling Gelatine

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\frac{1}{4} \text{ cup cold milk} \quad \frac{2}{3} \text{ cup macaroons} \\
1 \text{ cup scalded milk} \quad \frac{1}{4} \text{ cup cream, whipped} \\
1 \text{ teaspoonful vanilla} \quad 1 \text{ teaspoonful salt} \\
2 \text{ eggs} \quad \frac{1}{2} \text{ cup sugar}
\]

Beat egg yolks with the sugar and add to scalded milk in double boiler. Heat until mixture coats spoon and remove from fire. Pour cold milk in bowl and sprinkle gelatine on top of milk. Add to hot custard and stir until dissolved. Cool and add whipped cream, vanilla and salt. Fold in whites of eggs beaten until stiff and pour into glasses or mold that has been rinsed in cold water. When firm, unmold. Sprinkle tops with dried and rolled macaroons or chopped nuts and garnish with a bit of fruit or jelly. Three tablespoonfuls cocoa may be added to hot milk.

This may be frozen in tray of mechanical refrigerator.
GREEN PEPPER SLICES
WITH APRICOT OR ANY FRUIT JELLY
(6 Servings)

1 envelope Knox Sparkling Gelatine
\( \frac{1}{4} \) cup cold water
\( \frac{1}{4} \) cup hot water
2 tablespoonfuls lemon juice
\( \frac{1}{4} \) cup sugar
1 cup apricot juice (made from dried apricots)
3 green peppers, medium-sized
\( \frac{1}{4} \) teaspoonful salt

Pour cold water in bowl and sprinkle gelatine on top of water. Add hot water and stir until dissolved. Add apricot juice which has been made by cooking one cup dried apricots in one and one-half cups water. Add sugar, lemon juice and salt. Scoop out inside of green peppers and wash thoroughly. Fill with apricot mixture and stand upright in pan surrounded by chopped ice. When jelly in pepper is firm, slice peppers very thin. Serve about three slices on leaf of lettuce, and garnish with mayonnaise.

RICE PARFAIT (8 Servings)

1 envelope Knox Sparkling Gelatine
\( \frac{1}{2} \) cup cold milk
\( \frac{3}{4} \) cup hot milk
2 cups cooked rice
1 cup sugar
\( \frac{1}{4} \) teaspoonful salt
1 cup cream or evaporated milk, whipped
1 cup nuts, chopped
1 teaspoonful vanilla

Pour cold milk in bowl and sprinkle gelatine on top of milk. Add sugar, salt and hot milk and stir until dissolved. Add rice. When cool, fold in
whipped cream or whipped evaporated milk. Add nuts and flavoring. Turn into mold that has been rinsed in cold water, and chill. When firm, unmold and serve with a chocolate, pineapple or any fruit sauce. This may be frozen in tray of mechanical refrigerator.

Maple Rice Parfait: Make same as Rice Parfait, using maple or brown sugar in place of the white sugar.

**PRUNE ORANGE CHEESE SALAD (6 Servings)**

1 envelope Knox Sparkling Gelatine

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\begin{align*}
\frac{1}{4} \text{ cup cold water} & \quad \frac{1}{2} \text{ teaspoonful salt} \\
1 \text{ cup hot water} & \quad 6 \text{ prunes (cooked until tender)} \\
\frac{1}{3} \text{ cup sugar} & \quad \frac{1}{2} \text{ pound cottage cheese} \\
\frac{1}{2} \text{ cup orange juice} & \quad 6 \text{ slices of orange} \\
2 \text{ tablespoonfuls lemon juice} & 
\end{align*}
\]

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt and hot water and stir until dissolved. Add orange juice and lemon juice. Pour jelly into flat pan, that has been rinsed in cold water, to a depth of about one-half inch and allow to congeal. On this jelly place six slices of orange (or, small pieces, all skin and partitions removed) and on top of each slice of orange place a prune, stuffed with cottage cheese. Cover with remaining orange jelly, which has been cooled, and allow to congeal. Cut into squares and serve on bed of lettuce and garnish with mayonnaise.
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—containing many recipes, from wholesome and delightful family surprises to the most unusual and exquisite dishes for guest entertainment. Food authorities have pronounced these books among the most practical and most inspiring recipe books ever published. Mark the books you would like to have and mail the coupon. They will be sent FREE upon request.—Desserts, Salads, Candies and Frozen Dishes. Also Food Economy.

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□ Reducing Diets  □ Anemic Diets

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