DAINTY DISHES
MADE OF
KNOX GELATINE

TRADE MARK
REG. U.S. PAT. OFF.

COPYRIGHT 1910 BY CHARLES B. KNOX COMPANY
KNOX SPARKLING GELATINE

is put up in two packages, called the Plain Sparkling No. 1, unflavored, unsweetened, and the Sparkling Acidulated No. 3. The gelatine and pink color are just the same in each package, and the only difference between the two is that the Acidulated contains an extra envelope of Lemon Flavor, affording the housewife a ready prepared flavoring. This takes the place of lemon juice and saves the cost, time and trouble of squeezing lemons. It is called the “Busy Housekeeper’s” package because the jelly is so easily and quickly made. Most gelatine dishes require lemon juice, and here it is in the Acidulated package in concentrated form ready for use. All that is added is water and sugar and the jelly is made.

The Plain Sparkling comes in a yellow package and the Sparkling Acidulated in a blue package, on both of which appears our calf’s head and two little cooks trade marks.

We give here a few simple recipes, and by sending for the book described on the last page of this booklet you will get an unusually large variety of recipes and suggestions for preparing tempting dishes.

NOTES

These recipes are for making a jelly that molds solid, yet not tough. Should you wish a loose jelly,
use more water or less gelatine. In warm weather use a little more gelatine or less water. Dip molds in cold water before pouring in jelly, and when unmolding dip mold for an instant only in hot water. Set molds in cold place to harden. If you have no ice, and are in a hurry to have it harden, place mold in cold water—running water if possible. In this way you can have the jelly ready to serve in a short time. Porcelain molds are best for all fruit jellies. Ices and ice creams are richer and mold better when made with Knox Gelatine, and a little added to soups or gravies improves them very much.

**Thirteen Reasons for Using Knox Gelatine**

1. **QUALITY AND QUANTITY** in both the PLAIN and ACIDULATED packages.
2. **ECONOMICAL**—TWO FULL QUARTS—(1-2 gallon) of jelly is made from each package.
3. **GUARANTEED** to please or money back.
4. **EASILY PREPARED**—dainty dishes can be made in a short time.
5. **GRANULATED** and dissolves quickly.
6. **MEASURED** ready for use—two envelopes of gelatine in each package.
7. **MOLDS** quickly at any season.
8. **MAKES** a tender, transparent, quivering jelly.
9. **SOLVES** the every day problem of “what to have for dessert?”
10. **PINK COLORING** in separate envelope in each package.
11. IT IS the one dessert for all appetites—for children as well as grown-ups.
12. MAKES Desserts, Salads, Jellies, Puddings, Ice Creams, Sherbets, Candies, etc.
13. KNOX GELATINE may be used in every course from soup to dessert with good results.

**ORANGE CHARLOTTE**

Soak ½ envelope Knox Sparkling Gelatine in ¼ cup cold water and dissolve in ½ cup boiling water; add one cup sugar, and when dissolved, the juice of one lemon; strain, and when cool, add one cup orange juice and pulp. When the jelly begins to form, beat with a whisk until light, then add the whites of three eggs, beaten stiff, and beat together thoroughly. Turn into a mold lined with lady fingers. One pint of whipped cream may be used instead of the whites of the eggs, or it may be served with the charlotte.

_Send for illustrated recipe book. See last page._
FRUIT SHERBET (Economical)
(Illustration opposite)

½ envelope Knox Sparkling Gelatine (scant measure).
1½ cups sugar.
3 cups rich milk.
1 orange.
1 lemon.

Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of the milk for five minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind, if desired. This makes a large allowance for five persons.

SPANISH CREAM

1 envelope Knox Sparkling Gelatine. 3 eggs.
1 tablespoonful vanilla. 1 quart milk. 8 tablespoonfuls sugar.

Soak gelatine in milk. Put on fire and stir until dissolved. Add yolks of eggs and four tablespoonfuls sugar well beaten. Stir until it comes to boiling point. Remove from stove and have whites of eggs well beaten with four tablespoonfuls sugar. Add whites, stirring briskly until thoroughly mixed. Flavor and turn into mold. If desired, serve with whipped cream. This will form a jelly in the bottom with custard on top.

Try the Knox Acidulated Package containing flavoring and coloring. Simply add water and sugar. Each package makes ½ gallon of jelly.
WINE JELLY

1 envelope Knox Sparkling Gelatine. ½ cup cold water. 2 cups boiling water. 1 cup sugar. 1 cup wine. Juice of two lemons.

Proceed as in lemon jelly and add the wine after the liquid has become cool.

ORANGE JELLY

1 envelope Knox Sparkling Gelatine. ½ cup cold water. 1 cup boiling water. 1 cup sugar. Juice of one lemon. 1 pint orange juice.

Remove the juice from the oranges with a spoon, to avoid the oil in the rind. Prepare as lemon jelly, but strain the liquid before adding the orange juice, that the little particles of orange pulp may be retained. This jelly is especially attractive when made with red oranges.

Try the Knox Acidulated Package containing flavoring and coloring. Simply add water and sugar. Each package makes ½ gallon of jelly.
CHARTREUSE OF JELLY

Cut out the center of a round sponge cake, leaving bottom and sides thick enough to hold a quart of jelly. Prepare a lemon, orange, strawberry or wine jelly, and when cold and just ready to form, turn into the cake and set aside in cool place or on ice. When ready to serve cover top with the chilled froth from a cup of double cream and a cup of milk beaten with a whip churn. Flavor the cream with vanilla or wine and add one-fourth cup of confectioner’s sugar before whipping.

LEMON JELLY

1 envelope Knox Sparkling Gelatine. 1 cup cold water, 2 cups (one pint) boiling water, ¾ cup sugar, ½ cup lemon juice.

Soak the gelatine in the cold water five minutes and dissolve with the boiling water; add the sugar and stir until dissolved and cooled; then add the lemon juice and strain through a cheese cloth into molds.

Send for illustrated recipe book. See last page.
LEMON SPONGE OR SNOW PUDDING

1 envelope Knox Sparkling Gelatine. 1 cup sugar. Whites of two eggs. 3/4 pint cold water. 3/4 pint boiling water. Rind and juice of two lemons.

Soak the gelatine in the cold water five minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar.

CHOCOLATE BLANC MANGE

1 envelope Knox Sparkling Gelatine. 1 quart sweet milk. 1/2 cup cold water. 1 cup sugar. 2 ounces grated chocolate.

Soak the gelatine in the cold water five minutes. Boil the sweet milk with sugar and grated chocolate and a little salt five minutes. Then add dissolved gelatine, stirring constantly. Flavor with vanilla, and pour into mold. Serve with whipped cream.

COFFEE JELLY

1 envelope Knox Sparkling Gelatine. 1/2 cup cold water. 3 cups clear strong coffee. 3/4 cup sugar. (1/4 cup Sherry wine if desired.)

Soak the gelatine in the cold water five minutes and dissolve in the hot coffee; add the sugar, stir until dissolved, strain over the wine, if used, and turn into a mold. Serve with whipped cream. In making the coffee use the white and crushed shell of an egg for clearing.
PERFECTION SALAD

$100 prize Recipe.

1 envelope Knox Sparkling Gelatine. 1/2 cup cold water. 1/2 cup mild vinegar. 1 pint boiling water. 1 teaspoonful salt. 1 cup finely shredded cabbage. Juice of one lemon. 1/2 cup sugar. 2 cups celery cut in small pieces. 1/4 can sweet red peppers, finely cut.

Soak the gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompaniment to cold sliced chicken or veal.

Try the Knox Acidulated Package containing flavoring and coloring. Simply add water and sugar. Each package makes 1/2 gallon of jelly.
MARSHMALLOWS

1 envelope Knox Sparkling Gelatine. 2 cups (one pint) granulated sugar. Few grains salt and flavoring to taste.

Soak the gelatine in ten tablespoonfuls cold water. Boil the sugar with ten tablespoonfuls water, until it "threads." Add gelatine to syrup and let it stand until partially cooled. Add salt and flavoring, beat with a whip until too stiff, then with a large spoon until only soft enough to settle into a sheet. Dust granite pans thickly with powdered sugar; pour in the candy about half inch deep and set in cool place until thoroughly chilled. Turn out, cut in cubes and roll in powdered sugar. This recipe will make over 100 marshmallows. Nuts, chocolate, fruit juices in place of part of the water, or candied fruits chopped may be added—or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.

PHILADELPHIA ICE CREAM
(VANILLA)

½ envelope Knox Sparkling Gelatine. ½ cup cold milk. 1 quart milk. 1 quart cream. 2 cups sugar. 2 tablespoonfuls vanilla extract.

Soften the gelatine in the ½ cup cold milk five minutes and dissolve in the quart of milk, scalded; add the sugar and when cold strain into the cream; add the vanilla, and freeze. Part of the cream may be whipped and added to the ice cream when partly frozen. Serve with maple sauce and chopped pecan nuts.
DAINTY DESSERTS FOR DAINTY PEOPLE.

If you wish our beautiful illustrated recipe book, "Dainty Desserts for Dainty People," containing many very valuable suggestions about preparing and serving salads, savories, ices, creams, jellies, confections, etc., and telling all about the use of Knox Gelatine in the preparation of Dainty Dishes and Desserts, fill out the blank below and send it to us, together with a two cent stamp.

FILL OUT AND MAIL

Enclosed find two cent stamp, for which send me "Dainty Desserts for Dainty People."

Name .................................................................

Street .................................................................

City ................................................................. State ..............................

Address
Book Department,
Knox Gelatine,
Johnstown, N. Y.
KNOX
PLAIN
SPARKLING GELATINE
AND
KNOX
SPARKLING
ACIDULATED GELATINE

Makes
Desserts, Jellies, Puddings, Salads,
Ice Creams, Sherbets, Candies, etc.

See inside cover page how to get
downsmome illustrated Recipe Book