KNOX JELL IS OF THE HIGHEST QUALITY

RICHER IN FLAVOR... Delicate! Delicious! Delightful!

LAMINATED BAG... "fruit seals" the flavor just as the skin of an orange does.

QUICK SETTING... and sets smoother and with a tender texture.

Made by the makers of KNOX SPARKLING GELATINE
Rich FLAVOR AND Real QUALITY

Now when you serve a quickly-made flavored gelatine dessert you can be proud of its rich fruit flavor, you can admire its real brilliance of color, you can be sure of real quality of ingredients, because it bears the Knox name and guarantee.

The same standards of purity that have guarded the preparation of Knox Sparkling Gelatine for nearly half a century are exercised in bringing Knox Jell to you. All you have to do to tell the difference is to taste Knox Jell, and you will know it is "the quality twin" of Knox Sparkling Gelatine.

IMPORTANT NOTICE: If preferred, additional sugar, salt and lemon juice may be added to suit the individual taste. Any bowl, dish or cup may be used for a mold.

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Litho'd in U. S. A.
Look for **KNOX JELL** on these Packages

**SIX RICH FLAVORS**

Whichever flavor you choose, be sure the name **KNOX JELL** is on the box. It is put there for your protection to assure you of the real quality you can expect when you get the Knox brand.

Each package is clearly marked with the name **KNOX**—the identical name which you find on the Knox Sparkling Gelatine which has been famous for its quality so many years.

**THE SAME PURITY AS . . .**

And when you buy our plain sparkling gelatine, look at the spelling of the name, too. **K-N-O-X** is your assurance of the purest quality money can buy in gelatine.

**KNOX SPARKLING GELATINE**
SUNSHINE SALAD (6 servings)
1 package Orange KNOX JELL
1 cup hot water
1 cup cold water
2 tablespoonfuls mild vinegar
1 cup crushed pineapple (canned)
1 cup carrots, grated coarsely

Dissolve the Orange KNOX JELL in the hot water, and then add the cold water and mild vinegar. Cool and when mixture begins to congeal, add the grated carrots and the crushed pineapple. Pour into molds that have been rinsed in cold water and chill. To serve, unmold on crisp lettuce and garnish with mayonnaise.

MINT JELLY (6 servings)
(Illustrated on page 9)
1 package Lime KNOX JELL
1 cup hot water
1 cup cold water
Few drops mint flavoring

Dissolve Lime KNOX JELL in hot water. Then add cold water and mint flavoring, to taste. Pour into flat pan or individual molds that have been rinsed in cold water and chill. Serve with lamb.

Note: Any of the six flavors may be used for salads by adding a little lemon juice or mild vinegar, and when the mixture begins to congeal, your choice of vegetables or fruits.
LIME AND MELON APPETIZER
(6 servings)

1 package Lime KNOX JELL
1 cup hot water
1 cup cold water
2 cups melon balls
1 cup ginger ale

Dissolve Lime KNOX JELL in hot water and add cold water. Pour into flat pan that has been rinsed in cold water and chill. When ready to serve, cut in cubes and arrange in sherbet glasses with melon balls. Pour over each appetizer a small amount of ginger ale and top with a sprig of mint.

FRUIT JELLY (6 servings)

1 package Cherry KNOX JELL
1 cup hot water
1 cup cold water
2 cups mixed fruit, cut in small pieces

Dissolve Cherry KNOX JELL in hot water and then add cold water. Cool and when mixture begins to congeal, add fruit and pour into sherbet glasses. Chill and when ready to serve, top with whipped cream.

NOTE: This may be served as a salad with a whipped cream mayonnaise.

ORANGE WHIP (6 servings)

1 package Orange KNOX JELL
1 cup hot water
1 cup cold water
2 egg whites, beaten stiff
½ cup almonds, chopped

Dissolve Orange KNOX JELL in hot water. Then add cold water and chill. When mixture begins to congeal, whip until light and frothy. Fold in stiffly beaten egg whites, chopped almonds and pour into sherbet glasses or individual molds that have been rinsed in cold water. Serve with a custard sauce.

COCOANUT PASTEL (6 servings)

1 package Lemon KNOX JELL
1 cup hot water
1 cup cold water
½ cup shredded cocoanut
1 cup pears, mashed

Dissolve Lemon KNOX JELL in hot water. Then add cold water and cool. When mixture begins to congeal, add mashed pears and cocoanut. Pour into sherbet glasses and cool. To serve, top with whipped cream and a sprinkle of toasted cocoanut.
CHERRY SNOW (6 servings)

1 package Cherry KNOX JELL
1 cup hot water
1 cup cold water
¼ teaspoonful almond extract

Dissolve Cherry KNOX JELL in hot water and add cold water and almond extract. Cool and when mixture begins to congeal, beat until light and frothy. Pour into sherbet glasses and chill. Serve with a garnish of chopped almonds, or a cherry sauce.

APRICOT WHIPPED CREAM (6 servings)

1 package Lemon KNOX JELL
1 cup hot water
1 cup apricot pulp, sweetened
1 cup cream, whipped

Dissolve Lemon KNOX JELL in hot water. Add to apricot pulp and set aside to cool. When mixture begins to congeal, fold in whipped cream and pour into mold that has been rinsed in cold water. To serve, unmold on platter and garnish with whipped cream and apricot halves.

NOTE: Canned, fresh or dried apricots that have been cooked may be used.

LIME ICE BOX CAKE (6 servings)

1 package Lime KNOX JELL
1 cup hot water
1 cup cold water
½ cup marshmallows, cut in small pieces
Lady fingers or stale cake

Dissolve Lime KNOX JELL in hot water. Then add cold water, marshmallows and chill. When mixture begins to congeal whip until light and frothy. Line small bread pan with lady fingers and pour in whipped mixture. Chill. When ready to serve, unmold on platter and garnish with whipped cream.

SPICED APPLE SAUCE DESSERT (6 servings)

1 package Orange KNOX JELL
1 cup hot water
1 ½ cups apple sauce, sweetened
½ teaspoonful cinnamon
½ teaspoonful nutmeg

Dissolve Orange KNOX JELL in hot water. Cool and when mixture begins to congeal, add the apple sauce and spices. Pour into individual molds that have been rinsed in cold water and chill. To serve, unmold and top with whipped cream.
ORANGE FROST  (6 servings)

1 package Orange KNOX JELL
1 cup hot water
1 cup cold water
1 cup pears, mashed
1/4 teaspoonful almond extract
1/2 cup cream, whipped

Dissolve Orange KNOX JELL in hot water and add cold water. Cool and when the jelly begins to congeal, fold in pears, almond extract and whipped cream. Pour into sherbet glasses and chill. Serve topped with whipped cream, if desired.

NOTE: If canned pears are used the juice may be substituted for the cold water.

RASPBERRY WHIP  (6 servings)

1 package Raspberry KNOX JELL
1 cup hot water
1 cup cold water
1 cup cream, whipped
1/2 cup raspberry jam or fresh raspberries

Dissolve Raspberry KNOX JELL in hot water and add cold water. Cool until the consistency of whipped cream is reached and then fold in whipped cream and jam. Pour into mold that has been rinsed in cold water and chill.
CUP CAKES WITH CHERRY CUBES
(Illustrated on page 8) (6 servings)
1 package Cherry KNOX JELL
1 cup hot water
1 cup cold water
6 cup cakes

Dissolve Cherry KNOX JELL in hot water and add cold water. Pour into flat pan that has been rinsed in cold water. Chill and when ready to serve, hollow out cakes and fill with Cherry Jell that has been cut in cubes. Top with whipped cream.

STRAWBERRY TARTS (6 servings)
1 package Strawberry KNOX JELL
1 cup hot water
1 cup cold water
½ cup cream, whipped
6 tart shells

Dissolve Strawberry KNOX JELL in hot water and add cold water. Cool and when mixture begins to congeal, divide in half. To one part fold in the whipped cream. Half fill the tart shells with this mixture. Cool and fill shells with plain Strawberry Jelly which has cooled and is beginning to congeal. Serve topped with whipped cream and a whole strawberry.

KNOX RAINBOW DESSERT
(Illustrated on back cover) (6 servings)
1 package Lemon KNOX JELL
1 package Strawberry KNOX JELL
2 cups hot water
2 cups cold water

Dissolve Lemon KNOX JELL in 1 cup hot water and then add 1 cup cold water. Pour small amount of Jell in each of six glasses and tilt them in the refrigerator. Cool. Dissolve Strawberry KNOX JELL in other cup of hot water and add the other cup cold water. Cool and when Lemon layer has practically congealed add a thin layer of the Strawberry, leaving the glasses tilted at the same angle as for the first layer. When this is practically congealed, set glass straight and fill with Lemon Jell; or instead of filling solid with Lemon Jell, fill with cubes of the Lemon.

Note: As many colors may be combined in this dessert as desired.
PRUNE AND PINEAPPLE CREAM (RECIPE PAGE 9)
Valuable Premium Coupons, too!

YOUR CHOICE OF 1000 GIFTS

- Every package of Knox Jell bears a premium coupon. Please save these coupons, because they are valuable. If desired, Knox Jell coupons may be combined with coupons from Kirkman and Octagon Soaps, also Borden Premium Milks. Either alone or in combination they are redeemable for 1000 beautiful gifts.

Thus Knox Jell not only gives you extra value in the form of extra quality, but the premium coupon gives you an additional reason for preferring it to all other brands. Coupons are redeemable and premium catalogue will be sent upon request by THE PREMIUM DEPARTMENT 17 Sussex Street Jersey City, N. J.
and here’s what LAMINATED PAPER does:

IT SEALS IN THE FLAVOR

- Having put delicious flavor in Knox Jell, we were determined to keep it there. The use of a special laminated paper bag seals in the flavor—keeps air out—makes it certain that Knox Jell will not get stale or lumpy on the grocer’s shelf. Thus from the time it leaves the factory until you open the package in your very own kitchen, the rich fruit flavors of Knox Jell are fully protected. This is just one more instance of the steps Knox takes in order to bring you the finest quality.
FOR GREAT VARIETY USE OUR SPARKLING GELATINE

Thousands of housewives declare that nothing will ever take the place of Knox Sparkling Gelatine. When you want desserts of unusual flavors such as butterscotch, coffee, mocha, apricot or wine—when you want to make Bavarian creams, souffles or sponges—when your family is hungry for a good chiffon pie—when you wish to prepare unusual salads that are not “sweet”—when your youngsters want pure, home-made candy: then, use plain Knox Sparkling Gelatine, the correct basis for the delicious foods mentioned. It contains no sugar, flavoring or coloring. Your grocer sells it—has recommended it for nearly half a century.

4 ENVELOPES IN EACH PACKAGE
KNOX Sparkling GELATINE
EACH ENVELOPE MAKES A DELICIOUS DESSERT OR SALAD