Entertaining Round the Calendar

The Easy Knox Way
KNOX is packed for SPEED AND CONVENIENCE

Every package of Knox Sparkling Gelatine contains four envelopes. Each envelope contains exactly the amount of gelatine to make a dish of six servings. (If your own recipe should call for a tablespoonful of gelatine, you merely use one of the Knox envelopes, for each one is equal in jellying strength to a tablespoonful.)

No measuring, no extra spoon to wash! Just open an envelope of Knox—soften the gelatine in cold water, then dissolve it in or over hot water, and you have the exact amount of gelatine needed to give a firm, smooth jell!

There's economy, too, in Knox. Each package is sufficient for twenty-four servings, or for six servings each of four different dishes. Attractive recipe leaflets are included in every package to give you fresh ideas for meal planning throughout the year.

Insist on Knox Gelatine . . . all pure gelatine—no sugar. You'll find it at most grocers.
Dear Friends:

Don't you agree with me that the spirit of hospitality is one of the heart-warming joys of the world? To open your house, have your friends in, or get far-flung members of the family together for a reunion . . . why there's no greater pleasure and fun to be had! So let's plan a party!

If you're already worrying about the work and the cost . . . don't! The purpose of this little book is to give you recipes for dishes that are simple and easy to make . . . and equally easy on your pocket-book!

Throughout, you'll find Knox Gelatine playing the star rôle. Knox Gelatine has a magical way of giving even the simplest food a party air. With Knox you don't have to shop for hard-to-find delicacies and out-of-season foods at fancy prices!

Furthermore, all of these recipes can be prepared quickly, in advance of your party. They don't require last-minute fussing. Just remove the dish from the refrigerator at serving time and unmold.

The goodness of these recipes lies largely in the fact that Knox Gelatine is used. Knox is all pure, plain gelatine . . . unsweetened and unflavored. With it, you get the fine, full flavor of your own home ingredients. Do not confuse Knox with ordinary gelatine desserts. They are 85% sugar and factory-flavored.

And now, on with the party! I know you'll have a lovely time. Sincerely yours,

(Mrs. Charles B. Knox)

A. W. Knox
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SNOW PUDDING

(6 servings)

(Very impressive served in high glasses — and inexpensive besides. Specially nice after heavy holiday meals.)

1 envelope Knox Sparkling Gelatine
1 teaspoonful grated lemon rind
1/4 cup cold water
3/4 cup sugar
1 cup hot water
3/4 cup lemon juice
3/4 cup water
1/4 cup milk
1/2 teaspoonful salt
1/2 cup pecans
1 square chocolate or 3 table-spoonfuls cocoa

Soften gelatine in cold water. Add sugar, salt and hot water and stir until dissolved. Add lemon juice and grated rind of the lemon; occasionally stir the mixture, and when quite thick beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Turn into mold that has been rinsed in cold water. Chill and when firm unmold and serve with boiled custard made of yolks of eggs. A very attractive dish may be prepared by coloring half the mixture red.

THANKSGIVING PUDDING

(6 servings)

(For just when it says — or any time you want a luscious pudding for company.)

1 envelope Knox Sparkling Gelatine
1 cup cream or evaporated milk (whipped)
3/4 cup cold water
3/4 cup prunes
1 1/2 cups prune juice
3/4 cup sugar
1/4 teaspoonful salt
1 square chocolate or 3 table-spoonfuls cocoa
1/2 cup pecans
1/2 teaspoonful cinnamon

Drain juice from cooked prunes. Heat with sugar, chocolate or cocoa, cinnamon and salt. Soften gelatine in cold water. Add to hot prune mixture and stir until dissolved. Cool, and when beginning to thicken, fold in whipped cream or whipped evaporated milk, chopped prunes and nuts. Turn into mold that has been rinsed in cold water and chill. When firm, unmold and garnish with nuts and stuffed prunes. Serve with whipped cream or whipped evaporated milk.

WINTER SALAD

(6 servings)

(If you're having men, have this. The cheese-celery-olive combination is substantial enough for ravenous appetites.)

1 envelope Knox Sparkling Gelatine
1 1/2 cups grated American cheese
1/4 cup cold water
1/2 cup stuffed olives, chopped
1 cup hot water
1/2 cup celery, chopped
3/4 teaspoonful salt
1/4 cup green pepper, chopped
3/4 cup mild vinegar
1/2 cup cream or evaporated milk (whipped)

Soften gelatine in cold water. Add hot water and stir until dissolved. Add salt and vinegar, cool, and when it begins to thicken, beat until frothy. Fold in cheese, olives, celery, pepper and whipped cream or evaporated milk. Turn into mold that has been rinsed in cold water and chill. Unmold on lettuce and serve with salad dressing.
CHRISTMAS PLUM PUDDING
(6 servings)
(Delicious variation of the traditional — particularly nice for a supper party dessert during the holiday season.)

1 envelope Knox Sparkling Gelatine
1/2 cup cold water
1 cup milk
1/2 square chocolate or 3 tablespoons cocoa
1/2 cup seeded raisins
2 egg whites

1/4 cup currants
1/4 cup dates
1/4 cup nuts, chopped
1/2 cup sugar
1/4 teaspoonful salt
1/4 teaspoonful vanilla

Put milk with chopped fruit in double boiler. When cooked slightly, add cocoa or chocolate, which has been melted and mixed with part of the sugar and a little milk to make a smooth paste. Soften gelatine in cold water. Add to hot chocolate mixture and stir until dissolved. Add sugar and salt and stir thoroughly. Remove from fire, cool, and when mixture begins to thicken, add nuts and vanilla, and lastly fold in whites of eggs beaten very stiff. Turn into mold that has been rinsed in cold water and decorated with whole nut meats and raisins. Chill. When firm, remove to serving dish and garnish with holly. Serve with whipped cream or whipped evaporated milk, sweetened and flavored with vanilla, or with a currant jelly sauce.
CHRISTMAS STAR SALAD  
(As good to eat as to look at. Bright note as an accompaniment or follow-up of meat course.)

1 envelope Knox Sparkling Gelatine  Stalk celery
½ cup cold water  Few grains Cayenne or pepper
2 cups canned or fresh tomatoes 1 tablespoonful mild vinegar or lemon juice
½ bay leaf (if desired) 1 tablespoonful onion juice
½ teaspoonful salt

Mix tomatoes, bay leaf, salt, celery and Cayenne or pepper and boil ten minutes. Soften gelatine in cold water. Add to hot mixture and stir until dissolved. Add vinegar and onion juice (extracted by grating onion). Strain and pour to the depth of about one-half inch in a shallow pan that has been rinsed in cold water. When firm, cut in stars, using a paper pattern and a sharp knife. Remove carefully to salad plates. Put a small ball of cream cheese and a stuffed olive in the center of each star and garnish with parsley. Serve with any preferred dressing. The juice of fresh tomatoes makes a delightful jellied salad.

Note—Tomato soup diluted with an equal quantity of water, or tomato juice, or tomato juice cocktail may be used instead of the canned or fresh tomatoes.

NEW YEAR'S EVE NOVELTY LOAF
(Center of attraction for a New Year's Eve Buffet Supper. Let them slice their own.)

½ envelope Knox Sparkling Gelatine ½ cup mayonnaise
2 tablespoonfuls cold water 2 drops tabasco sauce
1 package Philadelphia Cream Cheese Onion juice, if desired
½ teaspoonful salt

Combine cream cheese, mayonnaise and seasonings. Soften gelatine in cold water. Place bowl in boiling water and stir until gelatine is dissolved. Add to cheese mixture.

Pour half of Christmas Star Salad (recipe above) into loaf pan that has been rinsed in cold water and chill. When mixture is practically congealed, add cheese mixture. When this is congealed, add the remaining Christmas Star Salad and chill. Serve sliced on crisp lettuce.

CRANBERRY SALAD
(6 servings)

1 envelope Knox Sparkling Gelatine ½ teaspoonful salt
¼ cup cold ½ cup celery, chopped
½ cup hot water ½ cup nuts, chopped
1 can (1 lb. 1 oz.) strained cranberry sauce

Soften gelatine in cold water; dissolve in hot water. Pour this hot liquid over cranberry sauce which has been turned into a bowl; beat with rotary beater until softened to a smooth mass. Turn into tray of automatic refrigerator. Turn up cold control. Do not freeze. Prepare celery and nuts. When gelatine begins to thicken add celery, nuts and salt. Turn into 6 individual molds or 1 large mold that has been rinsed in cold water and chill. Unmold on lettuce. Serve with salad dressing.

Note—2 cups home cooked strained cranberry sauce may be substituted for the canned.
KNOX DAINTIES

(Make a batch of these to fill your party favors. Cut them in small cubes.)

4 envelopes Knox Sparkling Gelatine    Red and Green Coloring (Paste or Liquid)
1 cup cold water
1 1/2 cups boiling water
4 cups sugar
1/4 teaspoonful salt
1/2 teaspoonful peppermint extract
1 teaspoonful cinnamon extract

Heat sugar, salt and boiling water to boiling point. Soften gelatine in cold water. Add to hot syrup and stir until dissolved. Boil slowly for 15 minutes. Remove from fire and divide into two equal parts. Color one part a delicate red and flavor with cinnamon extract; color the other part a delicate green and flavor with peppermint extract. Rinse two pans (size about 8 x 4 inches) in cold water, and pour in candy mixture to the depth of about three-fourths inch and put in a cool place (not a refrigerator), allowing candy to thicken for at least twelve hours. With a wet sharp knife loosen around edges of pan, turn out on board lightly covered with powdered sugar. Cut into cubes and roll in powdered or fine granulated sugar.

Note—If lemon flavor is desired, add three tablespoonfuls lemon juice and two teaspoonfuls lemon extract to one part of the candy and leave it uncolored. Any preferred flavoring or coloring may be used.

desserts. They are 85% sugar—Knox is 100% Pure Gelatine
**PUMPKIN CHIFFON PIE**

*(Knox gives a new flourish to the time honored pumpkin. No better dessert for a holiday dinner.)*

- 1 envelope Knox Sparkling Gelatine
- $\frac{3}{4}$ cup cold water
- $1\frac{1}{2}$ cups canned pumpkin
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoonful ginger
- $\frac{1}{2}$ teaspoonful nutmeg
- $\frac{1}{2}$ teaspoonful cinnamon
- $\frac{1}{2}$ teaspoonful salt
- 1 cup sugar
- 3 eggs

To slightly beaten egg yolks add one-half cup sugar, pumpkin, milk, salt and spices. Cook until thick in double boiler. Soften gelatine in cold water. Add to hot pumpkin mixture, mix thoroughly and cool. When it begins to thicken, add remaining sugar and fold in stiffly beaten egg whites. Pour into previously baked pie shell. Chill in refrigerator or cold place. Pie may be garnished with whipped cream just before serving. Delicious served in gingersnap crust (make same as graham cracker crust—recipe below—but use a little less sugar). Chill thoroughly and pour in pumpkin mixture. This may also be served in pastry tart shells.

**GRAHAM CRACKER PIE CRUST**

*(1 crust for 9 inch pie)*

- $1\frac{1}{2}$ cups graham cracker crumbs
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ cup butter, scant

Crush graham crackers and mix with butter and sugar. Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with pie filling and chill.

**KNOX RAINBOW WAFERS**

*(Give a professional look to any festive refreshments. Simple enough to let the children make.)*

- 1 envelope Knox Sparkling Gelatine
- 1 package (1 lb.) confectioners’ sugar
- 2 tablespoonfuls boiling water
- Coloring (Liquid or Paste)
- Flavoring (Extracts or Oils)

Soften gelatine in cold water. Add boiling water and stir until thoroughly dissolved. Add 2 cups sugar and mix thoroughly. Put on a board dredged with sifted sugar and knead until perfectly smooth. Divide into as many parts as you wish, and to each part add the desired coloring and flavoring. Knead in these colors and flavors and enough more sugar to make the mixture stiff again. (This will use the rest of the sugar in the package.) Roll as thin as possible and cut in rounds, about one inch in diameter. If you desire these rounds chocolate, knead in cocoa instead of part of sugar. Vanilla, peppermint, clove, cinnamon, sassafras, wintergreen, lemon or any flavor may be used.

Note—A metal jar cover, about 1 inch in diameter, makes a very satisfactory cutter for these candies.
PLANS FOR PATRIOTIC PARTIES

Refreshing Ideas for Washington’s Birthday, Decoration Day
Fourth of July, St. Patrick’s Day.

WASHINGTON FRUIT SALAD

(Use cherries alone, or in combination. Delicious served as a salad-dessert for evening refreshments.)

1 envelope Knox Sparkling Gelatine
\[ \frac{1}{4} \text{ cup mild vinegar or lemon juice} \]
\[ \frac{1}{6} \text{ teaspoonful salt} \]
\[ \frac{1}{3} \text{ cup sugar} \]
\[ 1 \frac{1}{2} \text{ cups canned cherries} \]

Soften gelatine in cold water. Add sugar, salt and hot water or cherry juice and stir until dissolved. Add lemon juice or vinegar and mix thoroughly. Cool and when mixture begins to thicken add cherries cut in small pieces. Other fresh or canned fruit drained of juice, such as oranges, grapes, apples, bananas or cooked pineapple may be used alone or in combination. Turn into mold that has been rinsed in cold water and chill. Remove from mold and serve on lettuce with mayonnaise or cooked salad dressing.

EMERALD ISLE SALAD

(You’ll believe you have the traditional luck of the Irish when you discover this tart, tangy salad.)

1 envelope Knox Sparkling Gelatine
\[ \frac{1}{4} \text{ cup stuffed olives, sliced} \]
\[ \frac{1}{3} \text{ cup sliced pineapple (canned)} \]
\[ \frac{1}{3} \text{ cup small sweet cucumber pickles} \]
\[ \frac{1}{4} \text{ teaspoonful salt} \]
\[ \frac{1}{2} \text{ cup blanched almonds (or other nuts)} \]

Soften gelatine in cold water. Add sugar, salt and hot water and stir until dissolved. Add vinegar, green coloring and cool. When it begins to stiffen, add remaining ingredients. Pickles should be sliced thin, almonds chopped and pineapple cut in small pieces. Turn into individual molds that have been rinsed in cold water. Chill and when firm, unmold on lettuce and serve with mayonnaise.

SALMON SALAD MOLD

(Especially good during Lent and when the weather’s hot: i.e., Fourth of July, —and when you want something substantial but cool and easy to serve.)

1 envelope Knox Sparkling Gelatine
\[ 2 \text{ tablespoonfuls olives, chopped} \]
\[ \frac{3}{4} \text{ cup cooked salad dressing or mayonnaise} \]
\[ \frac{1}{2} \text{ teaspoonful salt} \]
\[ \frac{1}{2} \text{ teaspoonful paprika} \]
\[ 1 \text{ tablespoonful mild vinegar} \]
\[ \text{Few grains Cayenne, if desired} \]

Soften gelatine in cold water. Place bowl over boiling water, stir until gelatine is dissolved. Cool, add salad dressing, fish separated into flakes, celery, pepper, olives, salt, vinegar, paprika and Cayenne. Turn into mold that has been rinsed in cold water, chill. Remove to bed of lettuce leaves and garnish. Tuna fish or crabmeat may be used in place of the salmon.
Salad made with Knox Sparkling Gelatine
(Note its firmness and clear transparency after an hour at room temperature.)

These are actual photographs of two molded vegetable salads prepared by a home economics expert. The one shown above is made with Knox Sparkling Gelatine, according to Mrs. Knox's recipe for Complexion Salad. The other—shown opposite—is made with a flavored gelatine dessert, according to a recipe given by the manufacturer of the product.

See the difference! The Knox Salad, after an hour at room temperature, is still firm, smooth and upstanding. It slices easily into clean, compact, appetizing pieces! Under the same conditions, the salad prepared with a flavored gelatine dessert has lost its shape, lacks firmness, is soggy . . . and slices into ragged, "messy" and unattractive pieces.

Why? Because Knox Sparkling Gelatine is 100% pure gelatine—of a high jellying strength that will make it "stand up" longer in room temperature, while ready-flavored gelatine desserts contain only just enough gelatine to make them jell.

Taste the difference! Salads made with flavored gelatine desserts which are 85% sugar are naturally sugary-sweet and dominated by the ready-packaged flavor of the dessert. Salads made with Knox unsweetened, unflavored Gelatine are tart, savory, fresh, with the flavor of the home ingredients you add. So make it a rule to use Knox Gelatine for molded salads and desserts and be assured of eye-inviting, palate-pleasing, delicious successes!

Don't confuse Knox Gelatine with flavored gelatine desserts. They are 85% sugar—Knox is 100% Pure Gelatine
STRAWBERRY SPONGE

(Pink perfection for Decoration Day or Fourth of July festivities. You can turn it into a baked pastry shell and serve with a topping of whipped cream for the best strawberry pie ever made.)

1 envelope Knox Sparkling Gelatine 1 cup strawberry juice and pulp
1/4 cup cold water 1 tablespoonful lemon juice
1/2 cup hot water 1/2 cup cream or evaporated milk
1 cup sugar (whipped)
1/4 teaspoonful salt 2 egg whites

Crush strawberries, add sugar, and allow to stand about half an hour. Soften gelatine in cold water. Add salt and hot water and stir until dissolved. Add strawberry mixture and lemon juice. Cool, and when it begins to thicken, fold in whipped cream or whipped evaporated milk, and the stiffly beaten egg whites. Turn into glasses and chill. Serve garnished with berries. Or, serve on sponge cake with whole berries and whipped cream or whipped evaporated milk. Any fresh or canned fruit may be used. (With canned fruit, less sugar will be required.)

FRUIT SOUFFLE

(Light and lovely ending to a dinner any time of the year, but extra appealing in hot weather.)

1 envelope Knox Sparkling Gelatine 1/2 cup fresh or canned strawberries
1/4 cup cold water 1 cup cream or evaporated milk (whipped)
1/2 cup hot fruit juice 1 egg white
1/2 cup sugar 1/2 cup nuts, chopped
1/4 teaspoonful salt
1/2 cup canned pineapple (crushed)

Soften gelatine in cold water. Add sugar, salt and hot fruit juice and stir until dissolved. Cool, and when it begins to thicken, fold in whipped cream or whipped evaporated milk and pineapple and strawberries which have been cut in small pieces. Fold in stiffly beaten egg white. Turn into sherbet glasses and chill. Serve sprinkled with chopped nuts. Cherries may be used instead of strawberries. If desired, the souffle may be turned into mold that has been lined with stale lady fingers or other stale cake.

PINEAPPLE CHEESE SALAD

(Here's one to serve with toasted English muffins or midget-sized sandwiches for an afternoon or evening bridge.)

1 envelope Knox Sparkling Gelatine 2 tablespoonfuls lemon juice
1/4 cup cold water 1/4 teaspoonful salt
1/2 cup hot water 1/8 cup grated American cheese or cream cheese
1 cup crushed pineapple (canned) 1/2 cup cream or evaporated milk (whipped)
1 tablespoonful sugar

Soften gelatine in cold water. Add sugar, salt and hot water and stir until dissolved. Add lemon juice and pineapple and cool. When it begins to stiffen, beat in cheese and whipped cream or whipped evaporated milk. Turn into molds that have been rinsed in cold water, and chill. When firm, unmold on lettuce and serve with mayonnaise.

Don’t confuse Knox Gelatine with flavored gelatine
TROPICAL DELIGHT
(6 servings)
(Delicious for supper or luncheon parties. Rich—so it's particularly good if the course before has been light.)

1 envelope Knox Sparkling Gelatine
\( \frac{1}{4} \) cup cold water
1 cup very strong hot coffee
\( \frac{1}{3} \) cup sugar
1 tablespoonful cocoa
\( \frac{1}{4} \) teaspoonful salt

1 cup dates, sliced
\( \frac{1}{4} \) cup walnuts, chopped
\( \frac{1}{2} \) cup cream or evaporated milk (whipped)
\( \frac{1}{2} \) teaspoonful vanilla
1 tablespoonful lemon juice

Soften gelatine in cold water. Add sugar, salt, cocoa, hot coffee and lemon juice and stir until dissolved. Cool, and when it begins to stiffen, add dates and nuts. Fold in whipped cream or whipped evaporated milk, and vanilla. Chill. When firm, unmold and serve with whipped cream or whipped evaporated milk. Garnish with stuffed dates.

desserts. They are 85% sugar—Knox is 100% Pure Gelatine
COFFEE PARFAIT

(8 servings)

(It pops into your icebox freezer. Turns out in creamy-smooth cool deliciousness, with the real coffee flavor preserved by pure, unsweetened, unflavored Knox.)

1 envelope Knox Sparkling Gelatine  
1/4 cup cold water  
1 cup strong coffee, boiled  
1/4 teaspoonful salt

1 cup sugar  
Yolks of 3 eggs  
1 pint cream or evaporated milk

Make a custard of coffee, sugar, salt and yolks of the eggs. Soften gelatine in cold water. Add to hot custard and stir until dissolved. Cool, add whipped cream or whipped evaporated milk and freeze. Serve in parfait glasses; garnish with whipped cream, sweetened and flavored with vanilla, forced through a pastry bag and tube, and glazed cherries or any fancy fruit.

Freeze either in freezer or in the trays of a mechanical refrigerator.

PHILADELPHIA VANILLA ICE CREAM

(8 servings)

(Just like the homemade kind grandmother used to make . . . only smoother and creamier because of Knox. A recipe to cherish if you belong to the school who never thinks a party’s a party without ice cream.)

1 envelope Knox Sparkling Gelatine  
1/4 cup cold milk  
1 1/4 cups scalded milk (not boiled)  
1/4 teaspoonful salt

1 pint cream  
1 cup sugar, scant  
1 tablespoonful vanilla

Scald one and three-fourths cups milk. Soften gelatine in one-fourth cup cold milk—stir thoroughly. Add to scalded milk. Add sugar and when this is dissolved, add mixture to the cream, and add salt and flavoring. Freeze, using three parts finely crushed ice to one part rock salt. Or turn into tray of mechanical refrigerator and stir every thirty minutes until mixture will hold its shape. Serve with maple sauce and chopped pecans. If part of the cream is whipped and added when mixture is partly frozen, it will improve the product. Cream may be tinted a delicate green, or any color to match the color scheme of your table.

COMPLEXION SALAD

(6 servings)

(Grand if your club is watching their weight and their beauty. But then, it’s grand any time . . . as escort to cold cuts, or served alone in splendor.)

1 envelope Knox Sparkling Gelatine  
1/4 cup cold water  
3 tablespoonfuls mild vinegar  
3 cup carrots, grated fine or shredded  
2 tablespoonfuls chopped parsley or raw spinach

1 cup hot water  
1 tablespoonful lemon juice  
1 teaspoonful salt  
3/4 cup cabbage, grated fine or shredded  
2 teaspoonfuls onion juice

Soften gelatine in cold water. Add salt, hot water and stir until dissolved. Add vinegar, lemon juice and onion juice. Cool and when mixture begins to stiffen, add remaining ingredients. Turn into mold that has been rinsed in cold water and chill. To serve, remove from mold to bed of lettuce leaves or endive and garnish with mayonnaise dressing.
GRAPE JUICE SOUFFLE
(6 servings)
(This has a nice refreshing tartness — and a marvelous color — that strike happy
notes on scorching hot days.)

1 envelope Knox Sparkling Gelatine
1/2 cup cold grape juice
1 cup hot grape juice
1/4 cup sugar
1/4 teaspoonful salt
1 tablespoonful lemon juice
Whites 2 eggs
1/4 cup cream or evaporated milk
(whipped)

Soften gelatine in cold grape juice. Add sugar, salt and hot grape juice and
stir until dissolved. Add lemon juice. Cool, and when mixture begins to
thicken fold in stiffly beaten egg whites. Half fill individual serving glasses
with this mixture. To remaining grape mixture, add whipped cream or
whipped evaporated milk, and fill glasses. Garnish with whipped cream or
whipped evaporated milk, sweetened and flavored, or with ripe grapes.
JEWEL SALAD  (6 servings)
(Pale daffodil-yellow delight. Serve with assorted sandwiches for a porch or garden luncheon, or as refreshments at an afternoon shower.)

1 envelope Knox Sparkling Gelatine  1/4 cup mild vinegar
1/4 cup cold water  1 tablespoonful lemon juice
1/4 cup hot water  1 cup cucumber
1/4 cup sugar  1 cup canned pineapple
3/8 cup pineapple syrup  1/4 teaspoonful salt

Soften gelatine in cold water. Add sugar, salt and hot water and stir until dissolved. Add pineapple syrup, lemon juice and vinegar. Cool, and when mixture begins to thicken add cucumber, pared, cut in small pieces and drained; add pineapple cut in small pieces. Turn into individual molds that have been rinsed in cold water and chill. When firm, remove from molds and garnish with lettuce and mayonnaise dressing. Grapefruit may be used instead of the pineapple.

CHICKEN CREAM SALAD  (6 servings)
(For a bridesmaids’ luncheon, or a special family supper, this is particularly good. Serve baking powder biscuits with it . . . cut no larger than a half-dollar . . . and piping hot.)

1 envelope Knox Sparkling Gelatine  1 1/2 cups cooked chicken cut in dice
1/4 cup cold water  1 cup cream or evaporated milk (whipped)
3/4 cup hot chicken stock, highly seasoned (canned broth or soup may be used)  Salt and pepper to taste
1 tablespoonful onion juice, if desired

Soften gelatine in cold water. Add hot stock and stir until dissolved. Add onion juice extracted by grating onion. Cool, and when mixture begins to thicken, beat, using an egg beater, until frothy, then fold in whipped cream or whipped evaporated milk and chicken. Season highly with salt and pepper. Turn into individual molds that have been rinsed in cold water and chill. When firm, unmold, cut in slices and serve on lettuce surrounded with a dressing to which chopped celery and nuts have been added.

TWO-TONED CHIFFON PIES  (2—9 inch pies)
(Sun-and-shadow . . . orange over chocolate . . . is the enchanting effect of this party pie. With a graham cracker pie crust you bake in the icebox, you can keep the kitchen cool and still make a hit with pie-loving guests.)

Make up one recipe for Chocolate Chiffon Pie. Divide and place one-half of mixture in each pie shell. Make up a recipe of Orange Chiffon Pie. Divide this and put one-half of mixture on top of Chocolate in each pie shell and allow to chill. Before serving spread over pie a thin layer of whipped cream. If you desire to make only one pie, use only half of each recipe.

Don’t confuse Knox Gelatine with flavored gelatine
CHOCOLATE CHIFFON PIE

(Filling for one 9 inch pie)

1 envelope Knox Sparkling Gelatine 4 eggs
¼ cup cold water 1 cup sugar
½ cup boiling water ¼ teaspoonful salt
6 level tablespoonfuls cocoa or 1 teaspoonful vanilla
2 squares chocolate

Soften gelatine in cold water. Mix boiling water and cocoa or chocolate until smooth. Add softened gelatine to hot chocolate mixture and stir until dissolved. Add egg yolks, slightly beaten, one-half cup sugar, salt and vanilla. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites to which the other half cup sugar has been added. Fill baked pie shell and chill. Just before serving spread over pie a thin layer of whipped cream.

ORANGE CHIFFON PIE

(Filling for one 9 inch pie)

1 envelope Knox Sparkling Gelatine ¼ cup orange juice
¼ cup cold water 1 tablespoonful lemon juice
4 eggs ¼ teaspoonful salt
1 cup sugar 1 tablespoonful grated orange rind

Add one-half cup sugar, orange juice, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Soften gelatine in cold water. Add to hot custard and stir until dissolved. Add grated orange rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other one-half cup of sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

PINEAPPLE ICE BOX CAKE

(After simple sandwiches, this for a magnificent gesture and wind-up to an evening party.)

1 envelope Knox Sparkling Gelatine ¼ teaspoonful salt
¼ cup cold water 1 tablespoonful lemon juice
1 cup canned crushed pineapple ¼ cup cream or evaporated milk (whipped)
¼ cup sugar Lady fingers or stale sponge cake

Soften gelatine in cold water. Place bowl in boiling water and stir until gelatine is 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.

desserts. They are 85% sugar—Knox is 100% Pure Gelatine
SUNDAY NIGHT SUPPERS, BRIDGES, AND PARTY LUNCHES

The Year Round

CHOCOLATE SPANISH CREAM
(6 servings)
(Everyone likes chocolate—especially when it’s cool velvet like this. With a plain white cake, this is a dessert that would make any party a success.)

1 envelope Knox Sparkling Gelatine 3 eggs
3 cups milk ⅓ teaspoonful salt
½ cup sugar, scant 1 teaspoonful vanilla
2 squares chocolate or 6 tablespoonfuls cocoa

Pour milk in top of double boiler and soften gelatine in it. Place over hot water, add sugar and stir until dissolved. Add melted chocolate or cocoa. Pour slowly on yolks of eggs, slightly beaten with the salt; return to double boiler and cook until thickened somewhat, stirring constantly. Remove from the stove, add flavoring and fold in lightly the whites of the eggs, beaten until stiff. Turn into one large or individual molds that have been rinsed in cold water, and place in refrigerator. (This will separate and form a jelly on the bottom and custard on the top—if you do not wish this separation in two layers, allow custard to cool somewhat before adding the stiffly beaten egg whites.) When firm unmold and serve with whipped cream, sliced oranges or any fruit or fruit juice.

CONDENSED OR EVAPORATED milk may be used in Spanish Cream desserts. Use one and one-half cups each evaporated milk and water instead of three cups of milk. Less sugar will be needed if condensed milk is used.

SUNDAY NIGHT SALAD
(6 servings)
(A hearty salad with the light touch that Knox gives. Perfect for year round luncheons and a fine end-up to a long evening of cards.)

1 envelope Knox Sparkling Gelatine ¾ cup orange sections, cut in small pieces
¾ cup cold water ¼ teaspoonful salt
¾ cup orange juice ¼ teaspoonful paprika
¾ cup mayonnaise or cooked salad dressing Few grains white pepper
1 tablespoonful lemon juice 2 tablespoonfuls whipped cream
1½ cups shrimps separated into flakes

Soften gelatine in cold water. Place bowl over boiling water and stir until gelatine is dissolved. Cool, and beat in mayonnaise or cooked salad dressing. Add fruit juice and seasonings. Allow mixture to thicken slightly and fold in shrimps separated into flakes, oranges and whipped cream. Rinse mold in cold water and garnish with slices cut from stuffed olives. Fill mold with salad mixture. Chill until firm and unmold on lettuce. Serve with or without salad dressing, and triangular pieces of bread, toasted with cheese between them.

Don’t confuse Knox Gelatine with flavored gelatine
TOMATO SALAD RING
(6 servings)
(Easy to make for a crowd, and so good even strangers begin talking to each other about it.)

1 envelope Knox Sparkling Gelatine
1/2 cup cold water
2 cups canned or fresh tomatoes
1/2 bay leaf (if desired)
1/2 teaspoonful salt

Stalk celery
3/4 cup cold water
A little Cayenne or pepper
1 tablespoonful mild vinegar or lemon juice
1 tablespoonful onion juice

Mix tomatoes, bay leaf, salt, celery and Cayenne or pepper and boil ten minutes. Soften gelatine in cold water. Add to hot mixture and stir until dissolved. Add vinegar and onion juice (extracted by grating onion). Strain; turn into ring mold first rinsed in cold water; chill. (To fill 9-inch mold, double recipe.) When firm unmold on lettuce. Fill center, if desired, with potato salad or cole slaw. Tomato juice may be used instead of canned or fresh tomatoes.

desserts. They are 85% sugar—Knox is 100% Pure Gelatine
MAPLE NUT TORTE
(Perfectly delicious and a marvelous way to give an informal get-together of friends an inexpensive, festive touch.)

1 envelope Knox Sparkling Gelatine
1/4 cup cold water
1 1/2 cups hot milk
2 eggs
1/4 teaspoonful salt
1/2 teaspoonful vanilla
1/4 cup chopped nuts
1 cup maple syrup

Add hot milk to slightly beaten egg yolks and cook over boiling water until the mixture thickens slightly. Soften gelatine in cold water. Add to hot mixture and stir until dissolved, then add the maple syrup and salt. Cool and when the mixture begins to congeal, fold in stiffly beaten egg whites, vanilla and nuts. Turn into serving glasses and chill. Serve garnished with whipped cream.

Brown sugar syrup may be used instead of maple syrup, adding a few drops of mapleine if desired.

TOMATO-CHEESE SALAD
(Tangy, delicious and filling for a buffet supper or after-bridge refreshments.)

1 envelope Knox Sparkling Gelatine
1/4 cup cold water
1 1/2 cups hot thick tomato soup
1/2 cup cream cheese or cottage cheese
1 tablespoonful onion juice
1 tablespoonful butter
1/4 teaspoonful salt
1/2 cup mayonnaise
1/2 cup stuffed olives, chopped
1/2 cup cream or evaporated milk (whipped)

Put soup in double boiler, add cheese, butter, salt and onion juice (extracted by grating onion). Heat until cheese has softened. Soften gelatine in cold water, add gelatine to hot mixture and stir until dissolved. Cool, add mayonnaise, whipped cream or whipped evaporated milk and stuffed olives. Turn into mold that has been rinsed in cold water, and chill. When firm, unmold on lettuce and garnish with sliced olives. Serve with mayonnaise sprinkled with paprika. This salad may be chilled in tray of mechanical refrigerator.

MUSHROOM BROTH
(A newcomer in the delicious, jellied soup family. Tasty start-off for a summer supper or luncheon.)

2 envelopes Knox Sparkling Gelatine
1/2 cup cold water
4 cups stock
3/4 cup mushrooms, broken in pieces
1/2 cup celery, cut in small pieces
1/2 teaspoonful salt
Few grains pepper
1 clove

Use preferably chicken stock, but beef stock, canned soup or stock made with bouillon cubes may be used. Put stock, mushrooms and seasonings in saucepan and boil slowly ten minutes. Soften gelatine in cold water. Add gelatine to hot stock and stir until dissolved. Strain into bouillon cups and chill. Serve with a spoonful whipped cream on each. (Use one bouillon cube to one cup water for stock.)

Don't confuse Knox Gelatine with flavored gelatine
DO YOU have some member of your family on a special diet? Then get to know the important health uses of pure, plain Knox Gelatine!

Here's a food that is permitted on practically every diet—and recommended for many. It must not be confused with flavored gelatine desserts which are 85% sugar, artificially colored and factory-flavored.

Knox Sparkling Gelatine is of the highest quality—even purer than government standards make necessary. It provides bulk with few calories. It is completely and easily digested... excellent for bland diets. Being unsweetened and non-fattening, Knox is ideal for the overweight, as well as for diabetics. And Knox brings welcome variety and excitement to a limited diet in delicious dishes the whole family will enjoy.

Send for the special diet leaflets the Knox Gelatine Company has had prepared by leading dietitians. In them, you'll find recipes for delightful dishes suitable for particular conditions. Check the leaflets or leaflet you wish, and they will be sent free!

Knox Gelatine,
Johnstown, N. Y.

Please send FREE leaflets and Recipe Book checked below.

- Gastric Ulcers
- Diabetic Recipes
- Meal Planning for Colitis Diet
- Knox Quickies
- Feeding Sick Patients
- Mrs. Knox's 55-page Recipe Book
- Reducing Diets
- Muscular Toning
- Food for Convalescents
- Gelatine as an Aid in Digestion of Milk
- Control Your Weight

Name: ................................................ Address: ................................................

City: ................................................ State: ................................................

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