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 coloring tablet in each package are just the same, and the only difference between the two is that the Acidulated contains an added 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 preparing 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.

We give here a few simple recipes, and by sending for “Dainty Desserts for Dainty People,” described on other side, you will get an unusually large variety of recipes and suggestions for preparing tempting dishes.
ALMOND CARAMEL CHARLOTTE RUSSE
(See recipe other side.)
GRAPE FRUIT JELLY

1 envelope Knox Sparkling Gelatine. 2 cups grape fruit juice and pulp.
1/2 cup cold water.
1 cup boiling water.
1 cup sugar.
2 tablespoonsfuls lemon juice.
1/2 cup sherry wine.

Soak gelatine in cold water five minutes, dissolve in boiling water and add sugar. Strain, and when mixture begins to thicken add remaining ingredients. Do not pour into molds that have been dipped in cold water until jelly is ready to set in order to avoid settling of pulp. Cut in cubes and arrange in baskets made from grape fruit skins. Garnish each with a teaspoonful of red Bar-le-duc preserve.
LEMON JELLY

1 envelope Knox Sparkling Gelatine. 3/4 cup sugar.
1 cup cold water. 1/2 cup lemon juice.
2 cups boiling water.

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add sugar and stir until dissolved; then add lemon juice. Strain into molds, first dipped in cold water, and chill.

Berries, fruits or nuts may be added.

JELLIED VEGETABLE RING

1/2 envelope Knox Sparkling Gelatine.
1/4 cup cold water. 1 teaspoonful salt.
1/4 cup boiling water. 1 cup celery, cut in small strips.
1/4 cup sugar. 1/2 cup shredded cabbage.
1/4 cup vinegar. 1/2 cup canned peas.
2 tablespoonfuls lemon juice. 1/2 cup small cucumber cubes.

Soak gelatine in cold water five minutes, and dissolve in boiling water; then add sugar, vinegar, lemon juice, and salt. Strain, cool, and when mixture begins to thicken, add vegetables. Turn into a ring mold, first dipped in cold water, and chill. Remove to serving dish, and arrange around jelly thin slices of cold cooked meat. Fill center with boiled salad dressing.

CHOCOLATE MOUSSE

1/2 envelope Knox Sparkling Gelatine. 1 cup sugar.
1/4 cup cold water. 2 1/2 cups heavy cream.
1/2 cup boiling water. 1 teaspoonful vanilla.
2 squares unsweetened chocolate.

Soak gelatine in cold water five minutes. Melt chocolate in boiling water and add soaked gelatine; then add sugar and vanilla. Cool and add cream, beaten stiff. Fill a chilled mold with mixture, having mixture overflow mold, adjust cover, pack in rock salt and finely crushed ice, using equal parts, and let stand four hours.

ALMOND CARAMEL CHARLOTTE RUSSE

1/2 envelope Knox Sparkling Gelatine. 1 pint heavy cream,
1/4 cup cold water. beaten stiff.
1 cup granulated sugar. 1 teaspoonful vanilla.
1/2 cup boiling water. 1 dozen lady fingers.
1/2 lb. blanched almonds, finely chopped.

Soak gelatine in cold water five minutes. Let stand over hot water until dissolved. Caramelize the sugar and add boiling water very gradually. Cool slightly and add dissolved gelatine. When mixture begins to thicken add nut meats, cream and vanilla. Pour into mold lined with lady fingers and chill.
OUR BEAUTIFUL RECIPE BOOK

“Dainty Desserts for Dainty People”

showing twenty-four illustrations in color and containing many very valuable suggestions for 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 will be sent you promptly upon request.

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LUNCHEON SALAD

1 envelope Knox Sparkling Gelatine. ½ cup sugar.
1 cup cold water.
1½ cups boiling water.
⅛ cup lemon juice.
3 tart apples. [pieces.]
1 cup celery, cut in small pieces.
½ cup pecan nut meats.

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

BAVARIAN CREAM

⅛ envelope Knox Sparkling Gelatine. ½ cup sugar.
⅛ cup cold water.
1 pint heavy cream.
1 cup scalded milk.
1 teaspoonful vanilla.

Soak gelatine in cold water five minutes and dissolve in hot milk, then add sugar. Set bowl containing mixture in pan of cold water, and stir until mixture begins to thicken. Add cream, beaten until stiff, and flavoring.

Line a sherbet glass with lady fingers, leaving a small space between them. Fill with mixture and chill. Garnish with red and green Maraschino cherries.
LEMON JELLY

1 envelope Knox Sparkling Gelatine. \( \frac{1}{4} \) cup sugar.
1 cup cold water. \( \frac{1}{4} \) cup lemon juice.
2 cups boiling water.

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add sugar and stir until dissolved; then add lemon juice. Strain into molds, first dipped in cold water, and chill.

Berries, fruits or nuts may be added.

LEMON SPONGE OR SNOW PUDDING

\( \frac{1}{4} \) envelope Knox Sparkling Gelatine. \( \frac{1}{4} \) cup sugar.
\( \frac{1}{4} \) cup cold water. \( \frac{1}{4} \) cup lemon juice.
1 cup boiling water. Whites of two eggs.

Soak gelatine in cold water five minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of one lemon, strain, and set aside; occasionally stir 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. Pile by spoonfuls on glass dish. Chill and serve with boiled custard. A very attractive dish may be prepared by coloring half the mixture red.

JELLIED PRUNES

1 envelope Knox Sparkling Gelatine. 1 lb. prunes. 1 cup sugar.
2 cups cold water. \( \frac{1}{4} \) cup lemon juice.

Pick over and wash prunes and soak for several hours in two cups cold water, and cook in same water until soft; remove prunes, stone, and cut in quarters. To prune water add enough boiling water to make two cups. Soak gelatine in half cup cold water, dissolve in hot liquid, add sugar and lemon juice, then strain, add prunes, mold and chill. Stir twice while cooling to prevent prunes from settling. Serve with sugar and cream.

CHOCOLATE FUDGE (CANDY)

1 envelope Knox Sparkling Gelatine. 1 cup chopped nut meats, preferably
1\( \frac{1}{2} \) cups milk. English walnuts or pecans.
1\( \frac{1}{2} \) squares unsweetened chocolate.
2\( \frac{1}{2} \) cups sugar. 1 teaspoonful vanilla.

Soak gelatine in two-thirds cup cold milk ten minutes. Bring sugar and remaining milk to boiling point, add melted chocolate and soaked gelatine, and let boil fifteen minutes. Remove from range, stir until it thickens, add nut meats and vanilla. Turn into pan, first dipped in cold water, let stand until cool, cut in squares and roll in powdered sugar.

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SALAD-DESSERT
(See recipe other side)
FRENCH DAINTIES
(See recipe other side)
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FRENCH DAINTIES (CANDY)

2 envelopes Knox Sparkling Gelatine 1 ½ cups boiling water
4 cups granulated sugar 1 cup cold water
1 tablespoon boiled water

Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one teaspoonful extract of cinnamon. To the other part add one-half teaspoonful extract of cloves. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize.

CUSTARD ICE CREAM (Economical)

1 teaspoonful Knox Sparkling Gelatine
1 quart milk 1 cup sugar (scant measure)
2 eggs. Few grains salt 1 teaspoonful vanilla

Soak gelatine in two tablespoonfuls of milk. Make a custard of milk, yolks of eggs, sugar and salt, and dissolve the gelatine in the hot custard. Strain and when cold add flavoring, and freeze to a mush. Add whites of eggs, beaten until stiff, and continue the freezing.

SALAD-DESSERT

1 envelope Knox Sparkling Gelatine 1 teaspoonful salt
2 tablespoonfuls cold water Few grains cayenne
1 tablespoonful butter ½ cup milk
Yolks of two eggs ¼ cup vinegar
3 tablespoonfuls sugar 2 tablespoonfuls canned paprika
½ teaspoonful paprika pineapple juice
1 cup heavy cream. Lettuce 1 cup prepared fruit

Soak gelatine in cold water five minutes. Melt butter, and add yolks of eggs, well beaten, sugar, salt, paprika, and cayenne. Remove from fire and add gradually milk, vinegar, and pineapple juice. Cook in double boiler, stirring constantly until mixture thickens and add soaked gelatine. Remove from range, and beat two minutes. Cool, stirring occasionally, and when beginning to set add prepared fruit, using Maraschino cherries, cut in small pieces and strained, orange pulp, canned sliced pineapple, cut in small pieces, and cream, beaten until stiff, being careful that the fruit does not settle to the bottom. Pack in mold that has been dipped in cold water and let stand a few hours until firm. When set remove to bed of crisp lettuce leaves, and cut in slices, crosswise, for serving. Serve with or without mayonnaise dressing.

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MARSHMALLOW CREAM

¾ envelope Knox Sparkling Gelatine
¾ cup cold water
¾ cup boiling water
Whites of four eggs

Soak gelatine in the cold water five minutes. Add boiling water and place over teakettle until dissolved. Cool, but do not chill. Stir sugar into dissolved gelatine. Beat the whites of eggs very light, and to the eggs add the gelatine and sugar, a few spoonfuls at a time, beating constantly. Divide quickly into three parts. To the first part add vanilla flavoring and color pink; to the second part add melted chocolate and vanilla flavoring, and flavor the third part with lemon.

Mold in layers in square mold, adding nuts to the colored part and red cherries to the white. Chill, cut in slices and serve with or without whipped cream or sauce made with the yolks of eggs. Attractive if served with ice cream instead of cake.

PERFECTION SALAD

1 envelope Knox Sparkling Gelatine
¾ cup cold water
¾ cup mild vinegar
2 tablespoonfuls lemon juice
2 cups boiling water

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimentos.
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CHOCOLATE CREAM DROPS (CANDY)

% envelope Knox Sparkling Gelatine
1/3 cup cold water
1/4 teaspoonful cream of tartar

K cup cold water
2 cups granulated sugar
1/2 cup cold water (scant measure)
1 teaspoonful peppermint
1 teaspoonful vanilla

Soak gelatine in two tablespoonfuls cold water five minutes. Mix sugar and cream of tartar together; add one-half cup cold water and boil until syrup is clear. Stir soaked gelatine through syrup quickly, and turn in a pan to cool, but do not scrape pan. When partially cool add flavoring and beat until creamy and stiff enough to form in centres. Place small pieces of confectioners' dipping chocolate over hot water until melted. Remove and drop centres one at a time into chocolate and place on paraffine paper. Use forks for dipping. If centres are not dropped in chocolate at once place in covered dish to keep from hardening.

BUTTER SCOTCH RICE PUDDING

1 envelope Knox Sparkling Gelatine
3 cups milk
1/2 cup rice
1 cup brown sugar
2 tablespoonfuls butter

Wash the rice and cook it until nearly tender in a double boiler with two cups milk scalded and 1/4 teaspoonful salt. Meanwhile cook together in a shallow pan one cup brown sugar and two tablespoonfuls butter until it gets very dark brown but not burnt. Add this to the rice and milk and finish cooking until the rice is tender and the caramel melted. Soak the gelatine in one-half cup cold water ten minutes and dissolve it in one cup hot milk. Strain this into the cooked rice mixture and turn into a cold wet mold.

COCOANUT CREAM

K envelope Knox Sparkling Gelatine
1/3 cup cold water
3 eggs
Few grains salt
1/3 cup sugar
2 cups milk
1 teaspoonful vanilla
1 cup shredded cocoanut or pounded macaroons

Soak gelatine in cold water five minutes. Make custard of yolks of eggs, sugar and milk; remove from range and add soaked gelatine. When mixture begins to set, add cocoanut, whites of eggs beaten until stiff, salt and flavoring. Line a mold with sections of orange, pour in mixture and chill.

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GRAPE JUICE—GINGER ALE JELLY

1 envelope Knox Sparkling Gelatine

\[
\frac{1}{2} \text{ cup cold water} \\
3 \text{ tablespoonfuls sugar} \\
\frac{1}{2} \text{ pint grape juice} \\
\frac{1}{4} \text{ pint grape juice}
\]

Soak the gelatine in the cold water five minutes. Dissolve in hot grape juice; add sugar, and when cool, the ginger ale. Pour into wet mold and chill.

*Note:* White grapes and English walnut meats may be added, making a delicious salad.
COLUMBIA PUDDING
(See recipe other side)
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HAM MOUSSE

½ envelope Knox Sparkling Gelatine 1 teaspoonful mixed mustard
¼ cup cold water
½ cup hot water
2 cups chopped cold boiled ham

Soak gelatine in cold water and dissolve in hot water, and add to chopped or ground ham; when cool add mustard, cayenne, and cream, beaten until stiff. Turn into a mold, first dipped in cold water. Chill, remove from mold to serving dish and garnish with parsley.
SPANISH CREAM

1/2 envelope Knox Sparkling Gelatine

3 cups milk  
Whites of three eggs  
Yolks of three eggs

1/2 cup sugar (scant)  
1/4 teaspoonful salt  
1 teaspoonful vanilla

Soak gelatine in one-half cup milk. Scald remaining milk, and pour slowly on the yolks of eggs well beaten. Add sugar and salt and return to double boiler. Cook until mixture thickens somewhat. Remove from stove, and add gelatine. When partially cool, add whites of eggs beaten until stiff. Flavor, and turn into individual molds, first dipped in cold water, and chill. Serve with whipped cream. More gelatine will be required if large molds are used.

COLUMBIA PUDDING

(Illustrated on other side)

Cover the bottom of a fancy mold with Lemon or Orange Jelly mixture. Line upper part of mold with halves of figs, cut crosswise and soaked in jelly mixture five minutes, having seed sides next to mold. When both are set fill with Spanish Cream mixture and chill. When ready to serve remove to serving dish and garnish with whipped cream, sweetened and flavored with vanilla (forced through a pastry bag and tube) and sections of glacéd cherries.
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LEMON JELLY

1 envelope Knox Sparkling Gelatine  
1 cup cold water  
3 cups boiling water

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add sugar and stir until dissolved; then add lemon juice. Strain into molds, first dipped in cold water, and chill. Berries, fruits or nuts may be added.
CHOCOLATE PLUM PUDDING
(See recipe other side)
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CHOCOLATE PLUM PUDDING

1 envelope Knox Sparkling Gelatine 1/4 cup sliced citron or nuts, as preferred
1 cup sugar 1/2 cup currants
1/2 teaspoonful vanilla 1 1/2 squares chocolate
1 cup seeded raisins 1 pint milk
1/2 cup dates or figs, if desired Pinch salt

Soak gelatine in cold water five minutes. Put milk in double boiler, add melted chocolate and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, fruit and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

COFFEE JELLY

1 envelope Knox Sparkling Gelatine 3/4 cup sugar
1/2 cup cold water Juice of one lemon
3 cups clear strong coffee

Soak the gelatine in the cold water five minutes and dissolve in the hot coffee; add lemon juice and sugar, stir until dissolved. Strain and turn into a mold, first dipped in cold water. Serve with whipped cream.

FRUIT SALAD SUPRÊME

1 envelope Knox Sparkling Gelatine 1/2 cup sugar
1/2 cup cold water 1 teaspoonful salt
2 cups boiling water 3 cups fresh fruit, cut
1/2 cup mild vinegar in small pieces
2 tablespoonfuls lemon juice

Soak gelatine in cold water five minutes, and add boiling water, vinegar, lemon juice, sugar, and salt. Strain, and when mixture begins to stiffen, add fruit, using cherries, oranges, bananas, or cooked pineapple, alone or in combination. Turn into mold, first dipped in cold water, and chill. Remove from mold to nest of crisp lettuce leaves, and accompany with mayonnaise or boiled salad dressing.
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ORANGE JELLY

1 envelope Knox Sparkling Gelatine  1 cup sugar
1/2 cup cold water  1 cup orange juice
2 cups boiling water  2 tablespoonfuls lemon juice

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add sugar and stir until dissolved; then add lemon and orange juice. Strain into molds, first dipped in cold water, and chill.
CONDENSED MILK PUDDING

(See recipe other side)
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MARSHMALLOWS (CANDY)

1 envelope Knox Sparkling Gelatine Few grains salt
1 1/2 cups water 1 teaspoonful vanilla
2 cups fine granulated sugar

Soak gelatine in one-half the water five minutes. Put remaining water and sugar in saucepan, bring to the boiling point and let boil until syrup will spin a thread when dropped from tip of spoon. Add soaked gelatine and let stand until partially cooled; then add salt and flavoring. Beat until mixture becomes white and thick. Pour into granite pans, thickly dusted with powdered sugar, having mixture one inch in depth. Let stand in a cool place until thoroughly chilled. Turn on a board, cut in cubes and roll in powdered sugar. Dates stuffed with this confection are delicious.

FRUIT SHERBET

(Economical)

1/2 envelope Knox Sparkling Gelatine (scant measure)
1 1/2 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 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.

CONDENSED MILK PUDDING WITH ORANGE JELLY

1 envelope Knox Sparkling Gelatine 1 cup cold water
6 tablespoonfuls condensed milk 1/2 cup lemon juice
2 cups hot water

Add the condensed milk to the hot water. Place on fire, and when beginning to boil add gelatine which has been softened in cold water; also a pinch of salt. When cold, add the lemon juice. Make an Orange Jelly, following directions on other side. Turn jelly mixture into a fancy mold, first dipped in cold water, and when firm add the condensed milk mixture and set away to harden.

MRS. KNOX’S RECIPE BOOKS

showing illustrations in color and containing many very valuable suggestions for preparing and serving salads, savories, ices, creams, jellies, candies, etc., and telling all about the use of Knox Gelatine in the preparation of Dainty Dishes and Desserts, will be sent you promptly upon request. We will also include our special booklet, "The Health Value of Gelatine."

Address: Book Department, Knox Sparkling Gelatine, Johnstown, N. Y.

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2
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 in both packages is the same in quality and quantity, and the only difference between the two is that the Acidulated contains an added 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 preparing 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.

We give here a few simple recipes, and by sending for “Mrs. Knox’s Recipe Books” described on other side, you will get an unusually large variety of recipes and suggestions for preparing tempting dishes.
ORANGE CHARLOTTE
(See recipe other side)
GRAPE FRUIT JELLY

1 envelope Knox Sparkling Gelatine  
½ cup cold water

1 cup boiling water  
1 cup sugar  
2 tablespoonfuls lemon juice

Soak gelatine in cold water five minutes, dissolve in boiling water and add sugar. Strain and when mixture begins to thicken add remaining ingredients. Do not pour into molds that have been dipped in cold water until jelly is ready to set in order to avoid settling of pulp. Cut in cubes and arrange in baskets made from grape fruit skins. Garnish each with a teaspoonful of red Bar-le-duc preserve.
KNOX GELATINE FOR HEALTH

The health value of Knox Sparkling Gelatine has been fully established by scientific authorities. Not only is it highly beneficial to the human system, but it also makes other foods, with which it is combined, more beneficial by aiding in their digestion. Knox Sparkling Gelatine should form a part of every meal. Even at breakfast, it may be sprinkled on the cereal with positive benefit.

When properly dissolved and added to milk in the proportion of one level tablespoonful of gelatine to one quart of milk, it increases the nourishment obtainable from that milk by about 23 per cent. This is especially valuable in infant feeding.

Send for special booklet, "The Health Value of Gelatine."

JELLIED VEGETABLE RING

1/2 envelope Knox Sparkling Gelatine
1/4 cup cold water 1 teaspoonful salt
1/4 cup boiling water 1 cup celery, cut in small strips
1/4 cup sugar 1/2 cup shredded cabbage
1/4 cup vinegar 1/2 cup canned peas
2 tablespoonfuls lemon juice 1/2 cup small cucumber cubes

Soak gelatine in cold water five minutes, and dissolve in boiling water; then add sugar, vinegar, lemon juice and salt. Strain, cool, and when mixture begins to thicken, add vegetables. Turn into a ring mold, first dipped in cold water, and chill. Remove to serving dish, and arrange around jelly thin slices of cold cooked meat. Fill center with boiled salad dressing.

CHOCOLATE MOUSSE

1/2 envelope Knox Sparkling Gelatine 1 cup sugar
1/4 cup cold water 2 1/2 cups heavy cream
1/2 cup boiling water 1 teaspoonful vanilla
2 squares unsweetened chocolate

Soak gelatine in cold water five minutes. Melt chocolate in boiling water and add soaked gelatine; then add sugar and vanilla. Cool and add cream, beaten stiff. Fill a chilled mold with mixture, having mixture overflow mold, adjust cover, pack in rock salt and finely crushed ice, using equal parts, and let stand four hours.

ORANGE CHARLOTTE

1/2 envelope Knox Sparkling Gelatine
1/4 cup cold water 1 cup orange juice and pulp
1/2 cup boiling water Whites of three eggs
1 cup sugar Lady fingers
2 tablespoonfuls lemon juice

Soak gelatine in cold water five minutes and dissolve in boiling water. Add sugar, and when dissolved add lemon juice. Strain, cool slightly and add orange juice and pulp and a little grated rind. When mixture begins to stiffen beat, using a wire whisk, until light; then add whites of eggs, beaten until stiff, and beat thoroughly. Turn into mold lined with lady fingers. One pint whipped cream may be used in place of whites of eggs.

APPLE CHARLOTTE

Make same as Orange Charlotte, using cooked apple pulp in place of orange juice and pulp.
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SALMON MOLD

1/2 envelope Knox Sparkling Gelatine
2 tablespoonfuls cold water
Yolks of two eggs
1 teaspoonful salt
1 teaspoonful mustard

Soak gelatine in cold water five minutes. Mix egg yolks, slightly beaten, with salt, mustard, and cayenne; then add butter, milk, and vinegar. Cook in double boiler, stirring constantly, until mixture thickens. Add soaked gelatine and salmon separated into flakes. Turn into fish mold, first dipped in cold water, chill and remove to bed of crisp lettuce leaves. Crab meat may be substituted for the salmon, if desired.
GRAPE JUICE SOUFFLÉ

1 envelope Knox Sparkling Gelatine       Whites of four eggs
1 pint grape juice, sweetened              3/4 cup heavy cream

Soak gelatine in grape juice ten minutes, then heat in double boiler until gelatine has dissolved. Strain into bowl set into saucepan containing ice water, and when mixture begins to thicken, fold in whites of eggs beaten until stiff. Half fill individual mold, first dipped in cold water, with mixture. To remainder add cream, beaten until stiff. Fill molds with cream mixture, and chill. Remove from molds to serving dish and garnish with whipped cream, (sweetened and flavored delicately with vanilla), candied violets and green leaves.
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MAPLE SPONGE

1 envelope Knox Sparkling Gelatine
1½ cups cold water
2 cups of brown or maple sugar

Soak gelatine in cold water five minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil ten minutes. Pour syrup gradually on soaked gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff, and nut meats. Turn into mold, first dipped in cold water, and chill. Serve with custard made of yolks of eggs, sugar, a few grains of salt, milk, and flavoring.

COFFEE CREAM

½ envelope Knox Sparkling Gelatine
¾ cup cold water
1 cup strong coffee, boiled
1 cup sugar
2 tablespoonfuls lemon juice

Yolks of 3 eggs
1 pint heavy cream, beaten

Soak gelatine in cold water five minutes. Make a custard of coffee, sugar and yolks of eggs, and add soaked gelatine. Cool, add cream and freeze. Serve in parfait glasses; garnish with whipped cream, sweetened, and flavored with vanilla, forced through a pastry bag and tube, and glacéd cherries or any fancy fruit.

CHOCOLATE BLANC MANGE

1 envelope Knox Sparkling Gelatine
½ cup cold water
1 quart milk
2 ozs. grated unsweetened chocolate

1 cup sugar
Few grains salt
1 teaspoonful vanilla

Soak gelatine in cold water five minutes. Scald milk and add sugar, grated chocolate and salt. When sugar is dissolved, add soaked gelatine; then add flavoring. Turn into mold, first dipped in cold water, and chill. Serve with whipped cream, sweetened and flavored with vanilla.
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