Look for the
Minute Man
on
the
Package

"The
Minute Family"
THE MINUTE MAN

A Brief Account of the Battles of
Lexington and Concord

By WAYNE WHIPPLE,
Author of The Story-Life of Lincoln, The Lincoln Story-
Calendar, The Heart of Abraham Lincoln, etc.

with

RECIPES

for

Minute Tapioca, Minute Gelatine (Plain)
and Minute Gelatine (Flavored)

By Janet McKenzie Hill, Marion H. Neil, Ella A. Pierce,
and other culinary authorities.

With Illustrations and Color-plates

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Minute Tapioca Company,
Orange, Massachusetts.
"Listen, my children, and you shall hear
Of the midnight ride of Paul Revere."
—Longfellow.

It is not generally known that it was a woman's unwitting words that sent Paul Revere galloping from Boston out into the country on the memorable night of the eighteenth of April, 1775. But that woman was not a devotee of Liberty. Far from it. She was a poor tipsy creature, a hanger-on about the quarters of the British soldiers in Boston. Her thoughtless remark was like a lighted match dropped into a magazine of gunpowder. This started a conflagration that spread rapidly and became the American Revolution. The result was the United States of America.

But the magazine was all ready for lighting. British rule had been at times oppressive. Arrogant governors had been sent from England, whose ignorance reflected the spirit and policy of the stupid monarchs who sent them over to govern a people of whom they knew little, and cared even less.

The Stamp Act had aroused general indignation. About two years before this the "Boston Tea-party" occurred. This is what the people called the act of Captain Abraham Whipple and a band of followers, all disguised as Indians, who visited a British ship by night and threw overboard a cargo of taxed tea into Boston Harbor.

Paul Revere, an ingenious man, who could "turn his hand to almost anything," mending a clock, casting a bell or engraving an inscription, had ridden a "post," or "express," to New York, to inform the people there of this signal act of
contempt for British authority. Afterwards this Paul Revere, being discreet as well as brave, was chosen to ride to New York and Philadelphia to carry dispatches to assemble a Congress which should deliberate upon British unreasonableness.

For months there had been a silent seething of the political pot in Boston. General Thomas Gage, the Governor, was well supported by an army of ten regiments in and about Boston. His soldiers were stationed around the town, keeping watch upon all comers and goers. The Yankee patriots had been driven from the town. Their ammunition and provisions were stored at Concord, and John Hancock and Samuel Adams were staying with the minister, Jonas Clarke, of Lexington. Paul Revere and about thirty mechanics, calling themselves “The Sons of Liberty,” had held secret meetings almost nightly during the preceding winter at the Green Dragon Tavern. Two of these “Sons” kept watch, every night, of the British soldiery. Something was going to happen. They must be prepared. The Minute Men all over the country were to be warned in case of a British attack.

“The Minute Man was a rural citizen, trained in the common school, the church and the town-meeting, who carried a bayonet that thought, and whose gun, loaded with a principle, brought down, not a man, but a system.”—George William Curtis.

There were 12,000 Minute Men enrolled by enactment of the Provincial Congress on the 23d of November, 1774. Afterwards the number increased to 20,000. They were mostly farmers who banded together and pledged themselves to be ready, like volunteer firemen in the villages now-a-days, at a minute’s notice (hence the name, “Minute” Men) to defend their rights, their liberties and their homes.

It was natural that Paul Revere should have been assigned to the duty of warning the Minute Men when occasion demanded. A short signal code had been agreed on between Revere and Robert Newman, the sexton of Christ Church.

It was expected that a detachment might be sent out any time to destroy the Yankees' stores and ammunition at Concord.

It might be a surprise. An expedition to Lexington had failed in March because it was expected. The signal agreed
upon between Revere and Newman was, if the British should come by land, to hang out one lantern from the belfry of Christ Church, and two lanterns if by water. It was assumed that the next attempt would be made by night in order to make the surprise complete.

So it may well be imagined that, when their keen suspicions were confirmed by the words of a maudlin woman, they needed nothing further. The miserable creature was drunk enough to be indiscreet. Thinking only of how she might get another drink, she tried to ingratiate herself with a Mr. Hall, who kept a grog-shop, and at the same time to impress him with her importance, she mumbled, casually, as if she were included in the British war councils, "Troops going out to Concord to-night." Mr. Hall, though a dealer in ardent spirits, was an ardent patriot. He gave the woman the drink she craved, and whispered to his apprentice, a boy named William Baker, to "run for dear life" and warn certain of the "Sons of Liberty." The boy lost no time, and the North End of Boston was soon in a high state of excitement. In a short time Paul Revere and two men were crossing the river, with muffled oars, passing under the very bow of the British man-of-war Somerset, reaching the Charlestown side only five minutes before the order was issued to British sentinels on land and water not to let another Yankee leave the city.

A horse was brought for Revere to ride, as had been arranged beforehand. Only one thing was yet to be learned before Paul Revere should start on his "midnight ride." It was about eleven o'clock. The tide was turning and the moon just peering above Boston Harbor. Revere kept his eyes fixed on the dark spire of Christ Church. A light shone from the belfry—then another. It was just for a moment, but those little candles told their story, shining out over Charles River, "like a good deed in a naughty world."

"They are going by water!" exclaimed Paul Revere, as he mounted his horse and sprang away on his historic errand, to warn Hancock and Adams in time for them to leave Lexington before they could be captured and hanged as traitors. That was his plan.

At this very moment the British "Regulars" were crossing the Charles River, higher up, behind the town, at what was
known as “Back Bay,” to Lechmere Point, from which they were to march twelve miles to Lexington and six miles farther to Concord.

But while the “red coats” (also contemptuously called “lobster backs” because of their scarlet uniforms) were stealing across Back Bay in boats, ignorant of the signal lanterns and other warnings—Paul Revere was galloping up to farm houses, thumping on doors and hallooing: “The Regulars are coming! The Regulars are coming! Up! Up! Go to Lexington and Concord!”—and was away before the sleeping people could realize what had happened. They all turned out to save their neighbors’ liberties with the same spirit and zest that they would have shown in trying to rescue a neighbor’s barn from the flames.

In the thrilling story of “Paul Revere’s Ride,” in his “Tales of a Wayside Inn,” the poet Longfellow tells of

“A hurry of hoofs in a village street,  
A shade in the moonlight, a bulk in the dark,  
And beneath, from the pebbles, in passing, a spark  
Struck out by a steed flying fearless and fleet,—  
That was all; and yet through the gloom and the light  
The fate of a nation was riding that night.”

Here is part of Paul Revere’s own matter-of-fact account of his “midnight ride.”

“I set off upon a very good horse. It was then about eleven o’clock and very pleasant. After I had passed Charlestown Neck I saw two men on horseback under a tree. When I got near them I discovered they were British officers. One tried to get ahead of me and the other to take me. I turned my horse very quick and galloped toward Charlestown Neck and then pushed for the Medford Road. The one who chased me, endeavoring to cut me off, got into a clay pond. I got clear of him and went through Medford. In Medford I awaked the Captain of the Minute Men, and after that I alarmed every house till I got to Lexington. I found Messrs. Hancock and Adams at the Rev. Mr. Clarke’s.”

Revere induced these worthy patriots to get up and leave at once for Woburn. He started on his way to Concord, falling in with two other patriots going the same way, but Revere was captured and brought back to Lexington. His captors needed his horse but were in too great haste to take care of him, so he was allowed to go free. One of his friends, however, escaped when Revere was captured, and brought the
warning to Concord.

The alarm had spread in all directions like wild-fire. It
was a marvel how quickly the Minute Men received the word
and had begun to assemble at Lexington and Concord. The
British troops were themselves surprised, for, instead of steal-
ing a march on the sleeping inhabitants, they heard alarm
bells and signal guns and saw signs of great activity all along
their way.

When they reached Lexington they found about fifty men
lined up on "the Green" waiting for them.

Their Captain, Parker, had given them these orders:
"Stand your ground. Don't fire unless fired upon. But
if they mean to have a war let it begin here."

Then when the eight hundred regulars marched up in full
panoply and circumstance of war, Captain Parker looked along
his meager line of farmers with old rusty flint-locks and poor
equipments. He was just ordering them to disperse, when
the British commander, Major Pitcairn, dashed forward flour-
ishing one of a brace of silver-mounted pistols and shouting
with an oath: "Disperse, ye rebels, disperse!" To empha-
size his order and terrify the "stupid farmers," for whom the
British soldiery cherished a profound contempt, he fired one
of his pretty pistols and added one more blunder to the long
catalogue of British mistakes in dealing with the American
colonists. If Major Pitcairn had been half as cool and discreet
as Captain Parker, Lexington Green would not have reddened
with the blood and shame of this massacre, now called "the
Battle of Lexington." It is a matter for conjecture as to the
part the silver mountings on that pair of pistols played in
precipitating the war. Yet the American powder magazine
was all ready for any chance spark. On "trifles light as air" the
fate of nations often hangs.

Pitcairn's order had the contrary effect. The Minute Men,
who were already breaking ranks, came back to position, de-
termined not to disperse under fire, nor at the command of a
British officer. The Regulars took Pitcairn's pistol-shot as a
signal to fire and followed it with a deafening volley. Eight
Minute Men fell dead and ten wounded. The British fired
again and again, and the Americans replied with a few strag-
gling shots. One of the Minute Men was wounded, then
THE BATTLE OF CONCORD.
bayoneted by the British.

Then the "redcoats" gave themselves three rousing cheers and resumed their march towards Concord, their fifers derisively playing "Yankee Doodle." This little skirmish was the great Battle of Lexington—great, because the Americans had met the British in mortal conflict; greater because of the long train of events that succeeded it; and greatest of all because of the American Republic whose cornerstone was laid that day and sprinkled with the blood of the Minute Man.

As they marched, Col. Smith, chief in command (who had already sent back to Boston for reinforcements to help defend his eight hundred Regulars against a few farmers), must have pondered on the cost of the little "victory" they had just won at Lexington. They had shot down a few Yankee "peasants," as the British called the farmers, but Hancock and Adams, "the ringleaders of the insurrection," had escaped. This was probably the most expensive victory Great Britain ever won.

The Regulars at last arrived at Concord without special incident. The greatest activity prevailed there. Farmers had been busy since two o'clock, concealing their precious gunpowder, taking the iron cannon off their wooden trucks and burying the guns in a trench in a field, which another farmer promptly ploughed up to cover all traces of the hiding. Barrels of flour and other stores were hauled to various barns and secreted under haymows.

The British troops were tired and hungry after their all-night march, so, on arriving at Concord, they scattered and got their breakfasts at farm houses and taverns. At Wright's Tavern, Major Pitcairn stirred his brandy with his finger, saying, "This is the way I will stir the Yankee blood to-day." The Yankee blood was stirred that day, but not in the way Major Pitcairn intended.

After breakfast the British soldiers were sent in different detachments to find something to destroy or damage. They broke in the heads of some barrels of flour and burned the wooden trucks of the cannon that had mysteriously disappeared.

Meanwhile about five hundred Minute Men had assembled from all directions, from Acton, Woburn, Ipswich, and even from New Hampshire, with a promptness that could hardly
Stampede
Back To
Lexington.

From
"Yankee
Doodle"
To
"Chevy
Chase."

be surpassed in these days of the telegraph and telephone. They gathered across the Concord River to organize for the defence of the town. A detachment of British wandering about, searching for something to destroy, met them there. Seeing farmers drawn up in battle array they retired from the bridge and began to tear it up. Major Buttrick of the Minute Men called out to his men to prevent this, as it would cut them off from their town. The British fired on the farmers and two or three were wounded. Then Major Buttrick shouted: "Fire!—for God's sake, fire!!" The Minute Men did fire—not a few stray shots, but a volley—killing two British soldiers and wounding others. This was "the shot heard round the world." Then the Minute Men rushed across the bridge and the British retreated. So, brief was the Battle of Concord, but the results thereof are with us unto this day.

It was noon before Col. Smith got together his various detachments and began what was meant to be a march back to Boston. But the Yankee blood was up and this march proved to be a retreat, a rout, a panic! The Minute Men harassed the "redcoats," fighting, every man for himself, from behind walls and trees, as in their Indian War experiences. Men seemed to spring up behind every stump and stone. The British broke into a dead run, throwing away their arms. An English historian states that the Regulars came running into Lexington and threw themselves down on the ground in a hollow square formed by Lord Percy's reinforcements to receive them, "with their tongues hanging out like dogs" after the long chase. Lord Percy had been sent in response to Col. Smith's appeal with over a thousand more Regulars to protect the first eight hundred. He had arrived at Lexington just in time to save the British army from the farmers' wrath.

After their morning's work the Minute Men were not daunted by eighteen hundred "lobster backs." They waited till the British were again in line of march. Leaving Lexington this time they did not play "Yankee Doodle" in scorn of the "poor peasantry." Lord Percy was reminded of the Boston boy who told him, that very morning, that the British would stop playing "Yankee Doodle" and "dance to the tune of 'Chevy Chase' before night."

The retreat of the Regulars again became a panic. A British officer afterwards wrote home that the Americans "seemed to drop from the clouds" to harass them on every side. The Minute Man knew how to handle his rifle. It was a strange sight—eighteen hundred well armed and well drilled soldiers
in scarlet uniforms running and dragging their cannon, with their splendid arms unused, in their frantic haste. The British march again became a stampede. It was a very early Spring. The grass was deep enough to bend under the passing breeze. The retreating Regulars paid little heed to the crisp air or the brilliant sky that day. They hurried along the country road between verdant fields and blooming orchards. The blossoming apple-trees were dimmed by the smoke from the muskets of Minute Men firing from their shelter. The songs of the robins were rudely broken by rifle shots. The farmers even followed the soldiers within the range of the guns of British men-of-war in Boston Harbor. The Americans lost eighty men, killed and wounded. The British loss was two hundred and seventy-three.

The Minute Man's mission was accomplished. The day of Liberty had dawned

By the rude bridge that arched the flood,
Their flag to April's breeze unfurled;
Here once the embattled farmers stood
And fired the shot heard round the world.

—Ralph Waldo Emerson.

OLD NORTH BRIDGE TO-DAY. STATUE OF "THE MINUTE MAN" IN THE DISTANCE.
THE HOME OF MINUTE PRODUCTS

No CLEANER FACTORY IN THE WORLD
MINUTE RECIPES.
All Carefully Tested.

Written by JANET MCKENZIE HILL, of Boston,
MARION H. NEIL, of Philadelphia,
ELLA A. PIERCE, of New York,
and other Culinary Authorities.

These Recipes have been selected chiefly for general usefulness. Many have been contributed by successful cooks and housekeepers as "the easiest and best of all".

If you have never tried Minute Tapioca or Minute Gelatine we want to tell you why you should use them before we tell you how they may be prepared.

Recall, please, the tapioca recipes you have seen or used in the past and you will notice nearly all of them begin something like this: "Soak one-half cup of tapioca over night". Right here the superiority of Minute Tapioca becomes apparent.

MINUTE TAPIOCA REQUIRES NO SOAKING.

In addition to this greatest advantage over other tapiocas, Minute Tapioca cooks quickly, is never soggy or lumpy, is absolutely pure, is healthful and nourishing.

Look over the gelatine recipes you have and see if a good many of them do not read about as follows: "Soak one-half box of gelatine in cold water, then add hot water—etc". Then read the recipes in this book for Minute Gelatine (Plain) and you will quickly note the difference. The two-fold superiority is strikingly apparent.

MINUTE GELATINE (PLAIN) DISSOLVES INSTANTLY. IS ALL MEASURED FOR YOU.

We prepare Minute Gelatine (Plain) so as to require no soaking. We measure it into envelopes, each envelope holding just enough to make one pint of jelly. The four envelopes in each package will make a full half gallon. You can make one pint or more and always have the exact quantity. There is no guessing as to what a "half box" or "spoonful" is; there is no chance to have one jelly like rubber, the next too thin by not "guessing" correctly. Besides all this, Minute Gelatine (Plain) is absolutely pure, made of the best materials obtainable and under conditions of absolute cleanliness.

MINUTE GELATINE (FLAVORED)

is made from the same gelatine as our Minute Gelatine (Plain) but to this we have added sugar, true fruit flavors and pure vegetable color. All you have to do is add hot water and set away to cool. Made in seven flavors,—Lemon, Orange, Raspberry, Strawberry, Cherry, Pistachio and Chocolate.

All Minute products are made in the cleanest factory of its kind in the world. Visitors are always welcome. A trip through our factory will make you want to eat tapioca and gelatine if you never wanted them before.
MINUTE TAPIOCA.

Spring Pudding.

Two cups rhubarb cut fine. Twenty stewed prunes. Cook the rhubarb and prunes in one cup prune juice and one-half cup water fifteen minutes. Add one-half cup Minute Tapioca and one small cup sugar and cook until the tapioca is soft. Serve with cream and sugar.

Maple Walnut Tapioca.

Heat one pint milk. Stir in carefully two tablespoons Minute Tapioca. Cook fifteen minutes then add the well beaten yolks of two eggs and a pinch of salt, but no sugar. Stir for three minutes, then let cool. Take two-thirds cup thick maple syrup and beat into the cool tapioca. Add one cup finely broken English walnut meats. Serve with whipped cream and place half nuts on the top.

Date Tapioca.

Stir frequently for fifteen minutes in a double boiler one quart of boiling milk, two large tablespoons of Minute Tapioca and one-half cup of sugar. Add the beaten yolks of three eggs about three minutes before removing from the stove. When partially cool stir in one cup of chopped dates, cover with the well beaten whites of the eggs with one tablespoon sugar added and brown quickly in a hot oven.

Tapioca Mould with Fruit.

Put one pint of milk into a saucepan add two tablespoons of sugar and two inches of vanilla pod, allow them to boil, then stir in three level tablespoons of Minute Tapioca, and cook for fifteen minutes. Pour into a basin to cool; remove the vanilla pod, then mix in half a pint of cream whipped. If more convenient flavor with vanilla extract. Ornament with blanched and shredded almonds and halves of preserved cherries.

Cherry Tapioca.

Cook four level tablespoons of Minute Tapioca in one pint of hot water for ten minutes. Stone one pint of ripe cooking cherries, add them, with one cup of sugar, to the Tapioca. Cook until the fruit is tender. Cool a little and pour into a glass dish. Beat up one pint of cream add two tablespoons of sugar and half a teaspoon of lemon extract. When the Tapioca is cold decorate the top with the whipped cream. Garnish with preserved cherries.

Tapioca Prune Dessert.

Cook in a double boiler for fifteen minutes one pint milk, four level tablespoons Minute Tapioca and a pinch of salt. Remove from fire and add one tablespoon butter, two tablespoons sugar and yolks of two eggs. Pour into a buttered pan and bake for one-half hour in moderate oven. Have ready a cup of prunes that have been steamed till tender and rubbed through a sieve, spread this puree over the Tapioca. Pile roughly on top of prunes the whites of two eggs well beaten with two tablespoons sugar. Brown slightly in oven. Serve hot or cold with milk or cream.

Tapioca a la Pistachio.

Break six macaroons in rough pieces, put them into a deep glass dish, and soak them with half a gill of sherry wine. Scald half a pint of milk, add two level tablespoons of Minute Tapioca, cook for fifteen minutes stirring occasionally. Remove from the fire, add one heaping tablespoon of sugar and half a teaspoon of almond extract. Allow to cool; then mix in half a pint of whipped cream. Pour into the glass dish and garnish with chopped pistachio nuts and crushed macaroons. Serve cold. If pistachio nuts cannot be procured pecans, almonds or other nuts can be used instead.

MINUTE TAPIOCA has revolutionized the use of Tapioca.
No hard, gummy lumps are found in the delicious Soups, Jellies and Desserts made with MINUTE TAPIOCA.

**Raspberry Jelly.**
Cook, until clear, three tablespoons Minute Tapioca and the same amount of sugar in two teacups hot water, the juice of one lemon and one cup raspberry juice. When beginning to “jell,” beat smooth with a spoon. Serve with hot or cold meats.

**Chocolate or Cocoa Blanc-Mange.**
Add one-half cup Minute Tapioca, one-half cup sugar and a little salt to three cups chocolate or cocoa and let cook fifteen minutes, stirring frequently. Remove from the stove, flavor with vanilla and pour into a mould. Serve cold with sugar and cream.

**Indian Tapioca Pudding.**
Cook two tablespoons Minute Tapioca in one quart milk ten minutes. While boiling, stir in three tablespoons meal wet with a little milk, one-half cup molasses, a small piece butter, salt, cinnamon and nutmeg to taste and one egg. Pour into a dish, add one cup cold milk and bake two hours.

**Cocoanut Cream Tapioca.**
Boil fifteen minutes in a double boiler, stirring frequently, one quart hot milk, two level tablespoons Minute Tapioca, three tablespoons cocoanut and one small cup sugar. Add the beaten yolks of three eggs and remove at once from the stove. Cover with the whites of eggs beaten to a stiff froth with a little sugar and brown in a quick oven.

**Danish Pudding.**
Three cups hot water, one-half cup Minute Tapioca, one saltspoon salt, one-half cup sugar and one small tumbler jelly. Cook the Tapioca and water fifteen minutes. Add sugar, salt and currant jelly. Stir till dissolved. Pour into glass dish and keep on ice. Serve very cold with sugar and cream. In summer one pint of ripe strawberries used in place of jelly makes a pleasing change.

**Tapioca Sherbet without Freezing.**
Boil one-half cup Minute Tapioca, one cup sugar and a pint water in the double boiler till clear, stirring often. Add the juice of two lemons or three oranges, or any fruit syrup desired, about three minutes before removing from the stove. When cool and beginning to “jell,” stir into it quite briskly the well beaten whites of two eggs. This is delicious served with a soft custard.

**Tapioca Cream.**
Cook in a double boiler for fifteen minutes one quart hot milk, two heaping tablespoons Minute Tapioca and a little salt, stirring frequently. Beat together the yolks of two eggs and one-half cup sugar, and at the end of the fifteen minutes stir into the milk and Tapioca. Let all this cook till it begins to thicken like custard. Remove from fire, pour into a dish and whip in the beaten whites of the eggs until no white is to be seen. Add any flavoring desired. It is delicious poured, when cold, over any fresh fruit, as strawberries, raspberries, peaches or oranges.

**Bananas and Tapioca, Chafing Dish Style.**
One-fourth cup Minute Tapioca, one pint boiling water, two-thirds cup sugar, one-half teaspoon salt, the juice of two lemons, the whites of two eggs, four or five bananas, whipped cream. Mix the sugar and Tapioca and stir into the boiling water and salt; let cook, stirring occasionally, until the Tapioca is transparent (about fifteen minutes), then add the lemon juice and fold in the whites of the eggs. When the eggs are evenly distributed throughout the mixture fold in the pulp of the bananas cut in thin slices. (Cook this dish over hot water to avoid burning.) Serve with cream, whipped or plain.

Look for the Minute Man on the package.
Coffee Jelly.
Cook fifteen minutes in three cups coffee, one-half cup Minute Tapioca, one-half cup sugar and a little salt. Flavor with vanilla and serve cold with cream and sugar.

Pineapple Tapioca.
Boil one-half cup Minute Tapioca and one-half cup of sugar in four cups water till clear. Mix this with one pint canned pineapple. When sufficiently cold decorate the top of pudding with currant jelly and serve with sweetened whipped cream. If preferred the Tapioca may be merely poured over the fruit.

Tapioca Tutti Frutti.
Prepare the Tapioca as in the above recipe. Pour this over a mixture of any fresh fruit or home-made preserves.

Apple Tapioca.
Pare and quarter six large, tart apples. Place in dish and pour over one cup sugar, a little salt and butter. Cook fifteen minutes in the double boiler one-half cup Minute Tapioca and a pinch of salt in one quart water. Pour this over the apples. Cover the dish and bake a half hour. Serve with cream and sugar.

Creamed Apple Tapioca.
Cook two level tablespoons Minute Tapioca in one and one-half pints milk fifteen minutes. Then add two well beaten eggs, one-half cup sugar, a little salt and pepper and remove at once from fire. Pare and quarter six apples and sprinkle with sugar and nutmeg. Pour over them the Tapioca custard and bake until apples are soft.

Tomato Tapioca Soup.
To one pint of strained red tomatoes add one-half tablespoon extract beef, one ounce butter, two tablespoons Minute Tapioca, one and one-half pints hot water, a little salt and pepper and boil fifteen minutes. Serve with fried bread dice or toast.

N. B.—Two tablespoons Minute Tapioca added to a quart of any kind of soup about fifteen minutes before removing from stove adds greatly to its flavor and nourishing qualities.

Rothe Grütze. (Red Grains.)
Put one-half cup Minute Tapioca into a double boiler with one cup sugar, one-fourth teaspoon salt and one and one-half cups hot water. Add two cups rhubarb that has been washed and cut in small pieces, without peeling, using the red skinned if possible. Cook for one-half hour, or till the rhubarb is tender. Mash with a silver fork and pour, while hot, into a cold, wet earthen or granite mould. Keep in a cold place for a few hours, turn out and serve with cream. This may be moulded in individual cups.

MINUTE TAPIOCA, en Surprise.
Scald one pint milk in double boiler, add one level tablespoon Minute Tapioca, and cook fifteen minutes, stirring occasionally. Beat one egg slightly, add one cup sugar and one-fourth teaspoon salt, mix well, pour over the hot Tapioca and milk, return to double boiler and cook five minutes more, or till a coating forms on the spoon, stirring all the time. Pour into a large bowl and, when cold, add one and one-half cups heavy cream and two and one-half cups milk that have been beaten together with a Dover egg-beater till foamily. Pour into the freezer, using three parts crushed ice to one part rock salt. When partly frozen, add one and one-half dozen macaroons that have been in the oven and rolled fine. By using the Tapioca in this way a rich creamy ice cream may be made with a smaller amount of cream than is commonly used.

MINUTE TAPIOCA requires no soaking and fits any occasion.
MINUTE TAPIOCA has established itself as a necessity in every household.

APPROPRIATE DISHES FOR SPECIAL OCCASIONS.

In the hands of the ingenious housewife Minute Tapioca and Minute Gelatine can be prepared in an endless variety of ways. This gives an opportunity for many pleasing combinations which are particularly appropriate for special occasions. Below we give just a few suggestions.

For New Years.
A plain tapioca cream may be made and figures indicating the year made with red maraschino or green creme de menthe cherries by simply arranging on top of the cream. The same figures can be made very nicely on almost any jelly made from either Minute Gelatine (Plain) or Minute Gelatine (Flavored). To do this of course one must let the jelly partially congeal before placing the cherries. A combination of one of our red gelatines and green cherries is very effective.

For Washington's Birthday.
Alternate strips of whipped cream colored red and blue laid a short distance apart on top of a white tapioca cream give a pleasing effect. If the tapioca cream is in a round dish the strips of color may radiate from the center to the edge of the dish. Pure vegetable colors for this purpose can be procured of almost any grocer.
Orange or Lemon Minute Gelatine (Flavored) may be made up with very small flags inside or, if the jelly is chiefly for display, a picture of Washington may be very easily embedded in it.
Another simple yet pretty dish may be made by outlining a hatchet in red and green cherries on a white tapioca cream or on a light colored gelatine.

For St. Patrick's Day.
A plain mould of Pistachio Minute Gelatine (Flavored) having the top flat and having outlined on the top with creme de menthe cherries a shamrock leaf is suitable for this occasion.

For Fourth of July.
The red, white and blue dishes suggested for Washington's Birthday will be quite appropriate.

For Thanksgiving.
A very appropriate dish is the plum pudding made from Minute Gelatine (Plain). See recipe on page 25.

For Christmas.
Combinations of Strawberry, Raspberry, or Wild Cherry Minute Gelatine (Flavored) with green cherries or Pistachio Minute Gelatine (Flavored) with red cherries give very pleasing suggestions of the holly. The Thanksgiving Plum Pudding also fits in nicely at this time.

These are only a few brief suggestions. Your own originality will suggest many ways to modify and elaborate them to suit your tastes and requirements. All of these suggestions are practical. If you have trouble in carrying any of them out we will be glad to help you in any way we can. If you want to make up a special dish for some particular occasion we will be glad at any time to offer whatever suggestions we can. We want to help our friends as much as possible. Address Dept. M. M., Minute Tapioca Co., Orange, Mass.

Look for the Minute Man on the package.
For the sick the best is none too good. Then insist on being supplied with Minute products.

DISHES FOR THE SICK ROOM.

Invalids’ Food.

Into one pint of water slightly salted stir three tablespoons of Minute Tapioca and cook fifteen minutes. Serve with cream and sugar. This is a very nutritious breakfast dish, and serves as a change from the cereals.

Ivory Jelly.

Dissolve two envelopes Minute Gelatine (Plain) in a cup hot milk; add salt, a scant cup sugar, four tablespoons wine and a pint cream; when well mixed strain through a cloth, stir occasionally at first, then turn into a mould.

Beef Tea Jelly.

Put into a double boiler a pound of juicy round steak cut into small pieces, and a pint of cold water. Heat to the boiling point and let simmer two hours. Strain through a wire sieve, and in the two cups of hot broth dissolve one envelope of Minute Gelatine (Plain). Season with salt to taste and pour into small cups to harden.

Corburg Jelly for Invalids.

Put two envelopes of Minute Gelatine (Plain) stirred with one tablespoon of sugar into a saucepan, add two level tablespoons of Minute Tapioca, two level tablespoons of pearl barley and two level tablespoons of ground or crushed rice, and two quarts of cold water. Cook slowly until the liquid is reduced to one quart. Strain and set aside until wanted. This jelly is nourishing and easily digested. It may be sweetened more and flavored, or a few spoons of it may be dissolved in milk, tea or soup.

Chicken Broth with Tapioca.

One-fourth cup of Minute Tapioca; one quart of chicken broth; six slices of carrot; half an onion; a stalk of celery; a sprig of parsley; red pepper pod; a blade of mace; the yolks of two eggs; one-half cup of cream; salt and pepper.

Use the liquor in which a fowl has been cooked, for the broth; let this simmer an hour together with those vegetables and spices given that are allowed; strain and cool, then remove the fat and reheat; when hot sprinkle in the Tapioca and cook, stirring frequently, until the Tapioca is transparent, about fifteen minutes, then stir in the eggs beaten and diluted with the cream. After the eggs are added avoid boiling the broth, or the mixture will curdle. Serve in a bouillon cup with bread sticks made of toasted stale bread.

Ice Cream for the Convalescent.

One envelope Minute Gelatine (Plain); one quart of rich milk; the yolks of eight eggs; one and one-half cups of sugar; one pint of whipped cream; three tablespoons of Jamaica Rum.

Beat the yolks of the eggs; add the sugar gradually, and then the milk, previously scalded; when the mixture is well blended, return to the double boiler and stir and cook until thickened slightly; add the Gelatine, stir until dissolved and strain into the can of the freezer. When cold, begin to freeze, then add the whipped cream and the rum and finish freezing. The rum keeps the mixture from freezing very solid. Serve in frappe glasses. Any other flavor that is allowed may take the place of the rum. When much nourishment in small compass is called for, the whites of the eggs beaten stiff may be added with the rum and cream.

Look for the Minute Man on the package.
Every envelope of Minute Gelatine (Plain) is carefully measured and contains the same amount of pure Gelatine. Hence jellies made with it never vary.

**HINTS ON MAKING GELATINE DESSERTS.**

A round bottom earthenware or agate bowl makes a very satisfactory plain mould.

Aluminum or agateware moulds are better than tin, as tin is sometimes affected by acids present in the fruits or flavors you may use.

If the dry *Minute Gelatine (Plain)* is first stirred with the sugar and then boiling water or milk added it will dissolve much more readily.

In making a fancy gelatine, rinse the mould with cold water just before pouring the gelatine into it.

To take a jelly out of the mould, place the mould for just an instant in hot water. Do not leave in long enough to melt the jelly, but just long enough to barely loosen from the sides of the mould.

When making a jelly in layers, always let each layer congeal before adding the next layer to it.

If fruit or nuts are to be used in a jelly, let the gelatine partially congeal before adding. By doing this the fruit or nuts can be placed in any position desired and the finished product is thus made much more artistic.

A material saving in ice can be effected by allowing a gelatine to cool before placing in the refrigerator.

In warm weather all Gelatine desserts should be kept on ice till ready to serve.

If convenient, place the gelatine in the upper part of the refrigerator, directly on the ice. If placed in a compartment holding foods containing any considerable quantity of sulphur, the gelatine is likely to turn cloudy. This does not render the jelly unfit for use but merely makes its appearance less attractive.

Always measure carefully the water or other liquid used in making a jelly. If too much water is used the resulting dessert will not be of proper firmness.

These are merely a few suggestions. If you have been having trouble in the making of gelatine desserts or if at any future time you encounter difficulties, write us. We have a department to help you in any way possible. It is at your service. Address your inquiry to Dept. M. M., Minute Tapioca Co., Orange, Mass.

Look for the Minute Man on the package.
IMPORTANT.

In the following recipes, the Minute Gelatine (Plain) will dissolve more readily if the dry gelatine is first stirred with the sugar and if the hot water or milk is poured on this mixture instead of adding the mixture to the liquid.

Peaches in Jelly.
Dissolve one envelope Minute Gelatine (Plain) in one cup boiling water. Add one cup sugar. When cool, add one-half cup orange juice and juice of one lemon. Pour over ripe peaches sliced thin. Place on ice. Serve with cream.

Coffee Jelly.
Place one envelope Minute Gelatine (Plain), one-half cup sugar and a pinch of salt in a pint cup. Fill the cup with boiling coffee, stirring thoroughly one minute. Strain into a mould and set in a cool place. Serve with cream and sugar.

Pineapple Mousse.
One cup chopped pineapple, one cup sugar and a cup water. Cook these ten minutes and strain. In one cup of this hot juice dissolve one envelope Minute Gelatine (Plain). When beginning to “jell” beat into it one cup cream well whipped. Canned pineapple may be used.

Apricot Jelly.
Drain the syrup from a quart can apricots and add sufficient water to make a quart liquid. Dissolve in this, when hot, two envelopes Minute Gelatine (Plain) and one cup sugar. Set in a cool place till hard and serve with whipped cream. If well cooked, a little of the fruit can be added to the syrup.

Fruit Snow with Walnuts.
One envelope Minute Gelatine (Plain) dissolved in three-quarters cup of hot water. Add one cup of any fruit juice and one-half cup sugar. Pour a little of the mixture into the bottom of a mould. When partially congealed beat the rest foamy then add the stiffly beaten whites of two eggs, and beat until the mixture will not separate. Pour into the mould and set on ice to harden. Just before serving, turn the pudding out on a flat dish and garnish with walnut meats.

St. Peter’s Pudding.
In three pints boiling water dissolve three envelopes Minute Gelatine (Plain) and one cup sugar. Add to this, when cool, two large oranges cut in very small pieces, two bananas sliced thin, one-half cup seeded raisins, one-half cup nut meats, one cup apricot sauce, one cup sliced peaches and juice of one lemon. Pour into a mould and set in a cool place. Serve with whipped cream. If desired, a cup sherry or port wine may be used in place of one cup water.

Jellied Oranges.
Eight medium sized oranges, one lemon, one envelope Minute Gelatine (Plain), two-thirds cup boiling water and one cup sugar. Squeeze the juice from four of the oranges and the lemon. Pare and cut the other four oranges in small pieces and sprinkle a little sugar over them. Dissolve the Gelatine thoroughly in the hot water, add the sugar and, when cool, the juice of the oranges and lemon. Strain this upon the cut oranges and set away until firm. Serve with sugar and cream.

Almost innumerable dainty desserts can be made with MINUTE GELATINE (PLAIN).
With “MINUTE” goods you can at the last moment satisfactorily answer the question, “What shall we have for dessert?”

Excellent Ice Cream.

One pint thick cream, one pint milk, one envelope Minute Gelatine (Plain) dissolved in two tablespoons hot milk, and two cups sugar. Mix these well together, flavor to taste and freeze.

Charlotte Russe.

Stir one envelope Minute Gelatine (Plain) with one-half cup sugar and dissolve in one cup hot milk and cool. Beat to a froth one cup cream. Add the milk when beginning to thicken and flavor with vanilla, rose or almond extract. Stir until thick. Pour into a mould lined with delicate sponge cake and set on ice till ready to serve.

Snow Ice Thaw.

Dissolve two envelopes Minute Gelatine (Plain) in two cups hot water. Add one and one-half cups sugar, juice of two lemons and cool. When beginning to jell add the well beaten whites of four eggs and beat all together five minutes, pour into a mould and set in a cold place. Serve with a custard made from one pint milk, one cup sugar, yolks of four eggs and grated rind of one lemon.

Peach Trifle.

Dissolve one envelope Minute Gelatine (Plain) in a little hot milk. Add to this one pint cream and one-half cup sugar. Whip to a solid froth and flavor with almond extract. Color one third of it pink. Place the white cream in sherbet glasses, lay half a peeled peach on top and use a little pink cream to ornament this. Leave on ice till wanted.

Tutti Frutti Ice Cream.

Heat one pint milk and one pint cream. Dissolve in this one envelope Minute Gelatine (Plain) and one and one-half cups sugar. Stir into this the well beaten yolks of three eggs and remove from stove the moment it begins to thicken. Add one teaspoon vanilla and one and one-half cups mixed fruit, as candied cherries, English walnuts, almonds and raisins. Turn into can, cover and freeze.

Strawberry Bavarian Cream.

Mix one pint of strawberry pulp and juice with one-half cup of powdered sugar. Dissolve two envelopes Minute Gelatine (Plain) in one cup hot water and stir into the fruit. Stand the bowl containing the mixture in a pan of cracked ice, and as soon as it begins to thicken fold in half a pint of cream whipped stiff. Turn into a mould and stand in a cold place. Strawberry sponge may be made in the same way, except that the stiffly beaten whites of four eggs are used instead of the whipped cream.

Orange Bavarian Cream.

One envelope Minute Gelatine (Plain), one-half cup boiling water, one cup orange juice, the juice of half a lemon, the whip from one pint cream, sections of orange. Line a mould or earthen bowl with sections of orange. Whip a pint single cream and drain and chill the froth. Dissolve the Gelatine in the boiling water; add the lemon juice, orange juice and sugar, and stir until the sugar is dissolved; set the dish in ice and water and stir until the mixture begins to thicken; lastly, fold in gradually the chilled whip from the cream. When the mixture is stiff enough to hold its shape, turn into the orange lined mould. To serve, immerse the mould to the brim a moment in warm water, loosen the mixture if needed at the top, tipping the bowl from side to side to make sure the cream does not adhere, and invert on a lace paper spread on a serving dish.

Look for the Minute Man on the package.
Wine Jelly.
Stir one-half cup of sugar with one envelope of Minute Gelatine (Plain), then dissolve in one cup of boiling water. Add one small cup sherry wine.

Wine Jelly.
Dissolve three envelopes Minute Gelatine (Plain) in a little hot water. Add to this three cups sugar, juice of three lemons and a pint of boiling water. Add a pint sherry wine. Strain into moulds and set in a cool place.

Apple Crush.
Make one pint apple sauce—very fine—sweetened and flavored to taste, and into this hot sauce beat thoroughly one envelope Minute Gelatine (Plain). Wet a mould in cold water, pour in the hot apple and set in a cold place to harden. Serve with sweetened whipped cream.

Russian Cream.
Dissolve two envelopes Minute Gelatine (Plain) in a little hot water. Make a custard of one quart milk, one cup sugar and yolks of four eggs. Add the dissolved Gelatine and remove from fire. Stir in the well beaten whites of eggs and flavor as desired. Pour into a mould and serve with whipped cream.

Café Parfait.
In one cup hot coffee dissolve one envelope Minute Gelatine (Plain). Add yolks of two eggs well beaten and one cup sugar. Cook all in double boiler till it begins to thicken. Remove from fire and place on ice. Whip one pint cream and stir into this the cold custard. Turn into a pail or mould and pack in ice and salt for three hours.

Lemon Jelly.
Dissolve one envelope Minute Gelatine (Plain) in one cup boiling water. Add one small cup sugar, juice of two small lemons and grated rind of one lemon and water to make one pint in all. Pour through a coffee strainer into a mould which has been wet with cold water. When quite firm break up lightly with a fork and arrange a dish with a pyramid of whipped cream in the centre.

Minute Plum Pudding.
One envelope Minute Gelatine (Plain) dissolved in one pint boiling water. Add juice of one lemon, small teaspoon vanilla extract, five tablespoons sugar, pinch salt, one cup Grape Nuts, one cup chopped raisins, two ounces citron, two English walnuts and one-half small apple chopped fine. Mix all together and pour in mould. Set away in refrigerator to cool. Turn out, slice and serve with whipped cream to which has been added one spoon sugar and a little vanilla. Those who like it may serve with brandy sauce.

Café Mousse.
Dissolve one envelope Minute Gelatine (Plain) in one cup strong, clear, hot coffee, add one cup sugar, stir till dissolved, set in a cool place till mixture begins to stiffen, and add one pint heavy cream that has been mixed with one-half cup milk. Beat all together with a Dover egg-beater till the mixture is stiff enough to hold its shape, put into a three-pint brick mould, or into two one pound baking powder tins, binding a one-inch strip of cotton cloth that has been dipped in melted fat around the cans or mould, where the cover shuts over. Pack in equal quantities of salt and cracked ice and let stand for four hours. This is delicious, and more easily made than ice cream, which has to be turned in a freezer.

For a light luncheon, for dessert or for a college “spread” the “Minute” preparations are ideal.
The “MINUTE” goods are the greatest time savers.

**Tomato Jelly.**

Strain one pint cooked tomatoes. Bring the juice to a boil and stir in one envelope Minute Gelatine (Plain), two teaspoons sugar and one tablespoon lemon juice. Season to taste with salt and paprika. When jellied, cut in cubes and serve on crisp lettuce leaves with mayonnaise dressing.

**Jellied Chicken.**

Boil one chicken until it falls from the bones. Salt and pepper and strain off the broth. Cook down the broth till you have a scant quart. Dissolve in this two envelopes Minute Gelatine (Plain) and add the chicken chopped. Put in a mould and, when hard, turn on a platter. Slice with a sharp knife and garnish with parsley and hard boiled eggs.

**Angel Food Gelatine.**

One and one-half envelopes Minute Gelatine (Plain) dissolved in one tea cup boiling water. Set aside until cold, then set in ice-water and beat with Dover egg-beater until light and white. Have ready the whites of four eggs beaten very light. Beat the gelatine and egg together slowly, adding one cup sugar. Divide into three parts. Color one part pink and flavor with rose, leave one part white and flavor with Lemon. The third part color either lavender and flavor with vanilla or color green and flavor with Pistachio. Put between each layer a thick layer of either pecans or hickory nuts. Turn out and serve with whipped cream.

**Chicken Gelatine.**

One envelope Minute Gelatine (Plain) dissolved in one pint boiling water and juice of one lemon. Cover bottom of mould about one-quarter of an inch deep and set on ice until firm. Then slice with sharp knife enough stuffed olives to outline mould and form fancy design in center. Then dip over it, without moving mould, enough of the cold gelatine (which has been reserved and kept in fluid state for this purpose) to cover the olives and cause them to adhere to the firm gelatine. Leave in a cold place until firm. Have ready one scant quart chicken stock in which has been dissolved two envelopes Minute Gelatine (Plain) seasoned to taste with salt and pepper, lemon juice and sage. Add one-half cup chopped English Walnuts, one-half cup finely chopped celery and a few celery seeds. When this is cold dip over the firm gelatine until mould is full. Set in cold place until firm. Turn out and serve with salad dressing.

**Fruit Chartreuse.**

Make an orange jelly by dissolving two envelopes Minute Gelatine (Plain) in one and one-half cups boiling water, adding three-fourths cup sugar, one cup orange juice, one fourth cup lemon juice, and then straining through cheese cloth. Place a large mould in a pan of ice water, with a smaller mould inside, first wetting both in cold water. Nearly fill the smaller mould with cracked ice, and put a flat-iron on top to hold it down. Pour the orange jelly into the space between the two moulds. When the jelly is very firm dip out the ice and water from the inside mould, put in some warm water and let stand a few seconds, when it will be found that the mould can be easily lifted out. Fill the space thus left with a Charlotte mixture made by dissolving one envelope Minute Gelatine (Plain) in one cup hot scalded milk, adding one-half cup sugar and one teaspoon vanilla, cooling and stirring most of the time till the mixture is slightly thickened, and then beating in one cup heavy cream that has been whipped with one-fourth cup milk, mixing all with one cup candied cherries and candied pineapple, the latter having been cut in small pieces. Let the mould remain in ice water till all is firm. Unmould and serve.

Look for the Minute Man on the package.
MINUTE TAPIOCA AND BANANA SPONGE,
Chafing Dish Style.

MINUTE TAPIOCA CREAM WITH FRESH FRUIT.
Gelatine Frosting.
Dissolve one-third envelope Minute Gelatine (Plain) in two tablespoons boiling water and stir in enough confectioner’s sugar to make a thin batter. Flavor with a few drops of two or more extracts.

Lemon Sherbet.
Dissolve one envelope Minute Gelatine (Plain) in a little hot water and add one quart milk. Pour into freezer. Add to this one pint sugar thoroughly mixed with the juice of five large lemons, and freeze.

Cider Jelly.
Dissolve two envelopes Minute Gelatine (Plain) in one-half cup boiling water. Add to this two cups sweet cider, one cup sugar, three tablespoons brandy and a little stick cinnamon. Let it come to a boil and strain into moulds.

Coffee Charlotte.
Dissolve one envelope Minute Gelatine (Plain) and one cup sugar in a small cup clear, strong, hot coffee. Whip one large cup cream till stiff, and beat into the coffee mixture when cooled. Line individual cups with thin pieces of sponge cake or lady-fingers and fill with the cream.

Orange Charlotte.
One cup boiling water in which is dissolved one envelope Minute Gelatine (Plain), one cup orange juice and one small cup sugar. Mix these together. When cold and partially stiff, add the whites of three eggs beaten to a froth and turn into a wet mould. When served, garnish with whipped cream.

Prune Whip.
Soak one cup prunes in warm water and stew until tender. Rub through a sieve. To one cup of sifted prunes add one-half cup sugar and one-half cup hot water in which is dissolved one envelope Minute Gelatine (Plain). Whip into this the well beaten whites of three eggs. Serve with a custard sauce.

Orange Jelly Cups.
Dissolve one envelope Minute Gelatine (Plain) and one cup sugar in one cup boiling water. Cut six oranges in halves, remove the pulp, pink or notch the edges, and lay the skins in cold water. Add the pulp of the oranges and juice of one lemon to the Gelatine. Dry the skins and fill with the above mixture.

Caramel Charlotte Bisque.
Scald one cup milk and, while scalding, put one cup granulated sugar in a clean, smooth frying pan, place over the fire and stir constantly with a strong spoon till the sugar melts and becomes rich brown in color, then slowly add it to the hot milk, stirring till smooth. Remove from fire and add two envelopes Minute Gelatine (Plain) and three-level tablespoons sugar. Stir till Gelatine and sugar are dissolved, strain into a large bowl, set in a pan of cold water, or in a cold place, and stir often till the mixture thickens slightly; then add one pint heavy cream that has been mixed with one-half cup milk, flavored with one-half teaspoon vanilla and whipped with a Dover egg-beater. Add three-fourths cup finely chopped English walnut or hickory nut meats, and beat all together till well blended. Pour into a mould lined with lady-fingers that have been split in halves and trimmed off at the ends. The mould may be lined with small, thin pieces of stale sponge cake instead of lady-fingers. Moulds to be lined with lady-fingers or cake should not be wet first.

All MINUTE products are absolutely pure.
Women "nice" in all table dainties insist upon MINUTE TAPIOCA and MINUTE GELATINE at their Grocers', because these require no soaking and always prove satisfactory.

**Cocoanut Pie.**

Make a custard of one pint of milk, yolks of two eggs, one-half cup sugar, pinch of salt and one envelope Minute Gelatine (Plain). Heat the milk and add the other mixture well beaten. Stir constantly for five minutes then remove from fire and when cool add one teaspoon vanilla and one cup cocoanut. Place in wet agate pie plate, cover with meringue, and sprinkle cocoanut on top.

**Lemon Pie.**

Take the juice of two lemons and grated rind of one and put in agate sauce pan with one pint boiling water. Beat together yolks of two eggs, one cup sugar, pinch of salt and one envelope Minute Gelatine (Plain). Add the beaten mixture very slowly to the boiling lemon water, stir constantly for five minutes, then strain into wet agate pie plate. When set, cover with a meringue made of the whites of the two eggs, two tablespoons sugar and two drops lemon extract. Cut in pie sections.

**Lemon Raisin Pie.**

Make the same as Lemon Pie, only after the custard is strained, add one cup seeded raisins. Also dot the meringue with raisins.

**Chocolate Pie.**

Place on fire one pint milk. Beat together yolks of two eggs, one-half cup sugar, one-third cup cocoa, pinch salt and one envelope Minute Gelatine (Plain). Add this carefully to the hot milk and stir constantly for five minutes. Take from fire and flavor with one teaspoon vanilla. Strain the custard into an agate pie plate wet with cold water and let set. When cool, cover with a meringue made of the two whites of eggs and two tablespoons sugar and one-half spoon vanilla. Cut in sections like ordinary pie.

**Cream Pie.**

Make the same as Chocolate Pie, only omit the cocoa. When the custard is cool but not set, add one-half pint of flavored and sweetened whipped cream. Pour in a wet agate pie plate and put whipped cream on the top instead of whites of eggs. Dot the top with bits of bright colored jelly.

**Queen's Pudding.**

Powder six dry macaroons and put in wet mould. Make a custard of one pint milk, one-half cup sugar, yolks of two eggs, pinch of salt and one envelope Minute Gelatine (Plain). Color with one envelope of pink coloring. Pour this on the macaroons and allow to set. When nearly set put thin slices of bananas and oranges on top. Turn out on fancy dish and put whipped cream on top. Place a few pieces sliced banana on the cream.

**Macedoine Mould,**

Wash and cut tart red apples in quarters and steam till tender without paring or coring. Rub through a fine strainer. To one and one-half cups of the sifted apple add three-fourths cup sugar, the juice of two oranges and one lemon with the grated rind of one of each. Dissolve two envelopes Minute Gelatine (Plain) in one-half cup boiling water and add it to the apple mixture. Set in a cold place and stir till it thickens; then add the stiffly beaten whites of three eggs and beat all together till stiff enough to drop very slowly from the egg-beater when lifted. Pour into a cold, wet mould and set in a cold place, or on ice, till ready to use. If not beaten enough the Gelatine will settle in the bottom of the mould; if beaten too much the mixture will be too dry. Unmould and garnish with whipped cream.

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Look for the Minute Man on the package.
Fruit Sponge.

Dissolve one envelope Minute Gelatine (Plain) in one cup boiling water. Add one cup sugar and sufficient raspberry, strawberry, or any other rich fruit juice, to make one pint of liquid. When beginning to jelly whip the whites of two eggs and beat into it thoroughly. Pour into a mould and place on ice.

Cocoanut Dainty.

Take very thin slices of layer cocoanut cake and line a wet pudding mould. Make a custard of one pint of milk, yolks of two eggs, one-half cup sugar, pinch of salt and one envelope Minute Gelatine (Plain). Pour this over the cake. When set turn out in fancy dish and heap on this whipped cream, with cocoanut scattered over the top.

Fruit Punch.

Make a syrup of two cups sugar and one cup water. Dissolve in the hot syrup one envelope Minute Gelatine (Plain). Remove from fire and add one cup water, one cup strawberry juice, one cup preserved peaches, cherries or pineapple, and juice of one lemon and one orange. When cold freeze in a freezer. This is better made some time before serving.

American Cream.

One pint milk, one envelope Minute Gelatine (Plain), yolks of two eggs beaten with two tablespoons sugar and a little salt. When the milk is boiling hot, stir in slowly the Gelatine, then add the yolks, sugar and salt, and cook only a moment, stirring constantly. Remove from fire, stir in the whites, beaten with two tablespoons sugar, and flavor to taste.

Parisian Charlotte.

Dissolve two envelopes Minute Gelatine (Plain) in two cups hot milk. Beat four eggs and two tablespoons sugar together, add to the hot milk and cook until slightly thickened. Then add one cup grated cocoanut and a teaspoon vanilla, and cool. When beginning to thicken beat in one pint of whipped cream and pour into a mould lined with lady-fingers. Place on ice till ready to serve.

Cocoa or Chocolate Jelly.

Mix thoroughly two tablespoons cocoa or grated chocolate and one-half cup sugar. Measure one pint milk. Add enough of this to the mixed chocolate and sugar to make a paste. Add one envelope Minute Gelatine (Plain) to the rest of the milk, and place it over the fire. When hot, stir in the paste. Cook five minutes, stirring constantly. Flavor with vanilla. Mould in glass or porcelain. Set in a cold place until firm. Serve with whipped cream, custard or sliced oranges.

For Starching Dark Colored Goods.

Dark goods on which ordinary starch might show can be stiffened very satisfactorily with gelatine. To prepare for this purpose take one envelope of Minute Gelatine (Plain) and dissolve, by pouring on it a pint of boiling water. After the gelatine is thoroughly dissolved, add a pint of cold water making a quart in all. Use as ordinary starch. Should you desire to make the goods particularly stiff add less cold water.

MINUTE GELATINE (PLAIN) is all measured for you.
What could be more convenient?
MINUTE products are made for those who want the best. They cost no more than imitations.

MINUTE GELATINE (FLAVORED).

Made in seven flavors: Lemon, Orange, Raspberry, Strawberry, Cherry, Pistachio and Chocolate

The Most Frequently Used Recipe.

The ordinary use of Minute Gelatine (Flavored) is simplicity itself. To prepare, simply dissolve the contents of one package of any one of the seven flavors in a pint of boiling water and set aside to cool. As soon as the gelatine has thoroughly set, it is ready to serve. When made in this way it is delicious served plain but is of course improved if served with cream, either plain or whipped.

The recipes given below are intended for those who desire to make a gelatine dessert a little more complicated and elaborate than the regular MINUTE GELATINE (FLAVORED) recipe above.

Marshmallow Pudding.

Dissolve one package of Strawberry Minute Gelatine (Flavored) in one pint of boiling water. Cool quickly and while cooling whip the whites of three eggs very stiff, adding one-half cup of sugar while whipping. When Gelatine is entirely cool whip it thoroughly. Then add the eggs and whip all for ten minutes. Just before finishing add one cup of marshmallows cut fine and nuts of several kinds. Serve with whipped cream.

Banana Whip.

Dissolve one and one-half envelopes Minute Gelatine (Plain) in one tea cup boiling water. Set aside to cool. Take three ripe bananas, juice of two lemons and small cup sugar, whip and mash all together thoroughly. Beat the cold gelatine in until there are no lumps and it is smooth. Color with pink coloring found in package. Mould between two layers of Orange Minute Gelatine (Flavored). Serve with whipped cream.

Mint Gelatine.

One package Pistachio Minute Gelatine (Flavored) dissolved in one scant pint boiling water. When cold, add three tablespoons vinegar and small spoon extract mint. Put one-half in mould and while this is getting firm take one envelope Minute Gelatine (Plain) and dissolve in one tea cup boiling water. Add the juice of two lemons and the grated rind of one, three-quarters cup sugar and strain. When this is cold set in bucket of ice water and beat with Dover egg-beater adding the well beaten whites of two eggs. When stiff lay on top of the congealed Mint Gelatine and set aside until quite firm. Then dip the other half of Mint Gelatine over this. Serve with cold meats.

Look for the Minute Man on the package.
Minute Chocolate Walnut Jelly.
Dissolve one package Chocolate Minute Gelatine (Flavored) in one pint hot milk and set to cool. When beginning to congeal beat to a stiff froth, adding one-half cup walnut meats and one-half dozen figs cut fine. Serve with whipped cream.

Cherry Ambrosia.
Dissolve two packages Cherry Minute Gelatine (Flavored) in one pint hot water, add one pint cold water, and set in a cool place to partially congeal. Pare and cut into small pieces four nice juicy oranges. Place in a glass dish a layer of shredded coconuts and then a layer of the partially congealed Gelatine. Continue the layers in this order until the dish is full. Serve with a soft custard or cream.

Neapolitan Jelly.
Dissolve one package Pistachio Minute Gelatine (Flavored) in one pint boiling water. When cool pour into an ice cream brick mould. Prepare a package Orange Minute Gelatine (Flavored) in the same way, and when cool, beat to a stiff froth and pour on the Pistachio Minute Gelatine (Flavored). Dissolve one package Cherry Minute Gelatine (Flavored) in one pint hot water and when cool pour onto the Orange Minute Gelatine (Flavored). Let each layer congeal firmly before adding another. This is nice served with a soft custard.

Grape Juice Sherbet with Whipped Cream.
One-fourth package Lemon Minute Gelatine (Flavored), one quart water, one pint sugar, one pint grape juice, the juice of two lemons. Boil the water and sugar fifteen minutes; add the Gelatine (Flavored) and, when cold, the grape and lemon juice, and strain into the can of the freezer; freeze as usual. Serve in cups with a spoonful whipped cream on the top of each cup. If grape juice canned with sugar be used, less sugar will be required in the syrup. A forcing bag with star tube furnishes a means of disposing the cream attractively on the Sherbet.

Pistachio Mousse à la Sultana Roll.
Add one-half cup boiling water to two level tablespoons Pistachio Minute Gelatine (Flavored) and one-third cup sugar and stir until dissolved. Set in a cool place till the mixture begins to thicken. Then add one and one-third cups cream and beat with a Dover egg-beater until the mixture is stiff enough to hold its shape. Fill a one pound baking powder box. Cover closely, winding a narrow strip of cotton cloth, that has been dipped in melted fat, several times around the can where the cover shuts over, to keep out water and salt. Pack in equal parts crushed ice and rock salt for two hours or more. Unmould, cut in slices and serve with Claret Sauce.

CLARET SAUCE.—Boil for six minutes one-third cup water and one cup sugar. When slightly cool add one-third cup claret and one tablespoon sultana raisins.

Watermelon.
Dissolve two packages Pistachio Minute Gelatine (Flavored) in one pint boiling water and add one pint cold water. With this fill a melon mould and when congealed scoop out the centre, leaving one-half inch on the sides of the mould. Dissolve one package Lemon Minute Gelatine (Flavored) in one pint hot water, and when partially congealed beat to a stiff froth and pour into the mould. When this has hardened scoop out the centre, and when partially congealed beat to a stiff froth and pour into the mould. When this has hardened scoop out the centre, leaving one-half inch on the sides of the mould. Have ready a package of Strawberry Minute Gelatine (Flavored) beaten to a stiff froth. Fill the mould with this. Put on ice to thoroughly harden. When unmoulded cut in slices. Use watermelon seeds or currants in place of seeds.

To unmould a jelly loosen the upper edge with a knife. Then dip the mould quickly in hot water and turn out on platter. An earthenware mould needs to remain longer in the hot water than a metal mould.

There are Seven flavors of MINUTE GELATINE (FLAVORED) to select from.
ORANGE BAVARIAN CREAM.

GRAPE JUICE SHERBET.
Whipped Cream Decoration.
# Index To Recipes

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Cream</td>
<td>30</td>
</tr>
<tr>
<td>Angel Food Gelatine</td>
<td>26</td>
</tr>
<tr>
<td>Apple Crush</td>
<td>25</td>
</tr>
<tr>
<td>Apple Tapioca</td>
<td>18</td>
</tr>
<tr>
<td>Appropriate Dishes for</td>
<td></td>
</tr>
<tr>
<td>Special Occasions</td>
<td>19</td>
</tr>
<tr>
<td>Apricot Jelly</td>
<td>23</td>
</tr>
<tr>
<td>Bananas and Tapioca</td>
<td>17</td>
</tr>
<tr>
<td>Banana Whip</td>
<td>31</td>
</tr>
<tr>
<td>Beef Tea Jelly</td>
<td>20</td>
</tr>
<tr>
<td>Café Mousse</td>
<td>25</td>
</tr>
<tr>
<td>Café Parfait</td>
<td>25</td>
</tr>
<tr>
<td>Caramel Charlotte Bisque</td>
<td>28</td>
</tr>
<tr>
<td>Cherry Ambrosia</td>
<td>32</td>
</tr>
<tr>
<td>Cherry Tapioca</td>
<td>16</td>
</tr>
<tr>
<td>Chicken Broth with Tapioca</td>
<td>20</td>
</tr>
<tr>
<td>Chicken Gelatine</td>
<td>26</td>
</tr>
<tr>
<td>Charlotte Russe</td>
<td>24</td>
</tr>
<tr>
<td>Chocolate or Cocoa Blanc-Mange</td>
<td>17</td>
</tr>
<tr>
<td>Chocolate Pie</td>
<td>29</td>
</tr>
<tr>
<td>Cider Jelly</td>
<td>28</td>
</tr>
<tr>
<td>Cocoa or Chocolate Jelly</td>
<td>30</td>
</tr>
<tr>
<td>Cocoanut Cream Tapioca</td>
<td>17</td>
</tr>
<tr>
<td>Cocoanut Dainty</td>
<td>30</td>
</tr>
<tr>
<td>Cocoanut Pie</td>
<td>29</td>
</tr>
<tr>
<td>Coffee Charlotte</td>
<td>28</td>
</tr>
<tr>
<td>Coffee Jelly (Tapioca)</td>
<td>18</td>
</tr>
<tr>
<td>Coffee Jelly (Gelatine)</td>
<td>23</td>
</tr>
<tr>
<td>Corrug Jelly for Invalids</td>
<td>20</td>
</tr>
<tr>
<td>Creamed Apple Tapioca</td>
<td>18</td>
</tr>
<tr>
<td>Cream Pie</td>
<td>29</td>
</tr>
<tr>
<td>Danish Pudding</td>
<td>17</td>
</tr>
<tr>
<td>Date Tapioca</td>
<td>16</td>
</tr>
<tr>
<td>Fruit Chartreuse</td>
<td>26</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>30</td>
</tr>
<tr>
<td>Fruit Snow with Walnuts</td>
<td>23</td>
</tr>
<tr>
<td>Fruit Sponge</td>
<td>30</td>
</tr>
<tr>
<td>Gelatine Frosting</td>
<td>28</td>
</tr>
<tr>
<td>Grape Juice Sherbet</td>
<td>32</td>
</tr>
<tr>
<td>Hints on Making Gelatine Desserts</td>
<td>22</td>
</tr>
<tr>
<td>Ice Cream, Excellent</td>
<td>24</td>
</tr>
<tr>
<td>Ice Cream for the Convalescent</td>
<td>20</td>
</tr>
<tr>
<td>Ice Cream Tutti Frutti</td>
<td>24</td>
</tr>
<tr>
<td>Indian Tapioca Pudding</td>
<td>17</td>
</tr>
<tr>
<td>Invalids’ Food</td>
<td>20</td>
</tr>
<tr>
<td>Ivory Jelly</td>
<td>20</td>
</tr>
<tr>
<td>Jellied Chicken</td>
<td>26</td>
</tr>
<tr>
<td>Jellied Oranges</td>
<td>23</td>
</tr>
<tr>
<td>Lemon Jelly</td>
<td>25</td>
</tr>
<tr>
<td>Lemon Pie</td>
<td>29</td>
</tr>
<tr>
<td>Lemon Raisin Pie</td>
<td>29</td>
</tr>
<tr>
<td>Lemon Sherbet</td>
<td>28</td>
</tr>
<tr>
<td>Macedoine Mould</td>
<td>29</td>
</tr>
<tr>
<td>Maple Walnut Tapioca</td>
<td>16</td>
</tr>
<tr>
<td>Marshmallow Pudding</td>
<td>31</td>
</tr>
<tr>
<td>Mint Gelatine</td>
<td>31</td>
</tr>
<tr>
<td>Minute Chocolate Walnut Jelly</td>
<td>32</td>
</tr>
<tr>
<td>Minute Gelatine (Flavored)</td>
<td></td>
</tr>
<tr>
<td>Recipes</td>
<td>31-32</td>
</tr>
<tr>
<td>Minute Gelatine (Plain) Recipes</td>
<td>23-30</td>
</tr>
<tr>
<td>Minute Plum Pudding</td>
<td>25</td>
</tr>
<tr>
<td>Minute Tapioca Recipes</td>
<td>16-18</td>
</tr>
<tr>
<td>Minute Tapioca en Surprise</td>
<td>18</td>
</tr>
<tr>
<td>Neapolitan Jelly</td>
<td>32</td>
</tr>
<tr>
<td>Orange Bavarian Cream</td>
<td>24</td>
</tr>
<tr>
<td>Orange Charlotte</td>
<td>28</td>
</tr>
<tr>
<td>Orange Jelly Cups</td>
<td>28</td>
</tr>
<tr>
<td>Parisian Charlotte</td>
<td>30</td>
</tr>
<tr>
<td>Peaches in Jelly</td>
<td>23</td>
</tr>
<tr>
<td>Peach Trifle</td>
<td>24</td>
</tr>
<tr>
<td>Pineapple Mousse</td>
<td>23</td>
</tr>
<tr>
<td>Pineapple Tapioca</td>
<td>18</td>
</tr>
<tr>
<td>Pistachio Mousse a la Sultana Roll</td>
<td>32</td>
</tr>
<tr>
<td>prune Whip</td>
<td>28</td>
</tr>
<tr>
<td>Queen’s Pudding</td>
<td>29</td>
</tr>
<tr>
<td>Raspberry Jelly</td>
<td>17</td>
</tr>
<tr>
<td>Red Grains</td>
<td>18</td>
</tr>
<tr>
<td>Rothe Grütze</td>
<td>18</td>
</tr>
<tr>
<td>Russian Cream</td>
<td>25</td>
</tr>
<tr>
<td>St. Peter’s Pudding</td>
<td>23</td>
</tr>
<tr>
<td>Snow Ice Thaw</td>
<td>24</td>
</tr>
<tr>
<td>Spring Pudding</td>
<td>16</td>
</tr>
<tr>
<td>Starching Dark Colored Goods</td>
<td>30</td>
</tr>
<tr>
<td>Strawberry Bavarian Cream</td>
<td>24</td>
</tr>
<tr>
<td>Tapioca Cream</td>
<td>17</td>
</tr>
<tr>
<td>Tapioca Mould with Fruit</td>
<td>16</td>
</tr>
<tr>
<td>Tapioca a la Pistachio</td>
<td>16</td>
</tr>
<tr>
<td>Tapioca Prune Dessert</td>
<td>16</td>
</tr>
<tr>
<td>Tapioca Sherbet without Freezing</td>
<td>17</td>
</tr>
<tr>
<td>Tapioca Tutti Frutti</td>
<td>18</td>
</tr>
<tr>
<td>Tomato Jelly</td>
<td>26</td>
</tr>
<tr>
<td>Tomato Tapioca Soup</td>
<td>18</td>
</tr>
<tr>
<td>Tomato Jelly</td>
<td>25</td>
</tr>
<tr>
<td>Tomato Tapioca Soup</td>
<td>32</td>
</tr>
<tr>
<td>Wine Jelly</td>
<td>25</td>
</tr>
<tr>
<td>Watermelon</td>
<td>32</td>
</tr>
</tbody>
</table>
IMPORTANT

The surest proof of the quality and popularity of MINUTE TAPIOCA is the fact that so many cheap imitations are being offered to the public. There is only one MINUTE TAPIOCA on the market, and that is the one bearing the word "Minute" and the design of the Minute Man, which are our legal and registered trade-marks. Be sure to insist on having the package bearing both these trade-marks. Genuine MINUTE GELATINE (PLAIN) and MINUTE GELATINE (FLAVORED) may also be distinguished in the same way.

"Look for the Minute Man on the package".

OUR OFFER

Send us ten (10) cents, in stamps or coin, and we will send you a copy of this book and samples to make a pint of each of the following:

MINUTE TAPIOCA,
MINUTE GELATINE (PLAIN),
or

In case your grocer does not keep them we will send you post-paid—

For thirteen (13) cents, a full sized package of Minute Gelatine (Plain).

For ten (10) cents, a full sized package of Minute Gelatine (Flavored). (Specify the flavor you want).

WE PAY THE POSTAGE.

MINUTE TAPIOCA CO.,
300 West Main St.,
Orange, Mass.
You'll like it. Everybody likes it. It's Minute Gelatine.

Minute Tapioca Co.
ORANGE, MASS.