NOW, YOU CAN PREPARE DELICIOUS, JELLIED FRUIT AND VEGETABLE JUICES FROM CAN TO MOLD IN 5 MINUTES FLAT! SO SIMPLE... SO REFRESHING. OTHER GOOD THINGS, TOO. SEE RECIPES INSIDE.
Now, you can have delicious jellied fruit desserts, refreshing salads, and nutritious milk desserts in a jiffy. The reason: Speed-up Minute Gelatine and the new single-saucepan method.

Easy, Quick as 1, 2, 3

1. Combine all ingredients in saucepan
2. Heat 2 or 3 minutes
3. Pour into molds and chill until firm

If you don't have molds, you can use custard cups for individual molds or loaf pans for larger molds. Or pour mixture into square cake pan and serve cut in squares. Minute Gelatine may also be served in sherbet glasses or from a bowl.

To unmold, loosen around edge, using knife dipped in warm water. Quickly dip mold to rim in warm—not hot—water. Hold a moment, then remove from water. Cover mold with serving plate, invert both plate and mold, shake gently, and lift mold.

Jellied Fruit Juice Molds so easy—so good!

Jellied Grapefruit Juice
1 envelope Minute Gelatine
2 to 3 tablespoons sugar
2 cups canned grapefruit juice

Combine Minute Gelatine and sugar in saucepan. Add grapefruit juice and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Pour into molds. Chill until firm. Unmold. Serve as a dessert or as an appetizer. Makes 4 to 6 servings.

Grape Juice Mold
1 envelope Minute Gelatine
2 tablespoons sugar
2 cups bottled grape juice

Combine Minute Gelatine and sugar in saucepan. Add grape juice and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Turn into molds. Chill until firm. Unmold. Serve plain or with whipped cream. Makes 4 to 6 servings.
**MINUTE LEMON JELLY**

1 envelope Minute Gelatine  
1/2 cup sugar  
1/2 teaspoon salt  
1 1/2 cups water  
1/4 cup lemon juice  
1/4 cup orange juice

Combine Minute Gelatine, sugar, and salt in saucepan. Add water and fruit juices. Heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Pour into molds. Chill until firm. Unmold. Serve plain or with custard sauce. Makes 4 to 6 servings.

**OTHER FRUIT JELLIES**

With Minute Gelatine, you can make a jellied dessert or a salad base with any fruit juice you wish. Just follow the recipe for jellied grapefruit juice. As every canned or fresh fruit juice varies in tartness, use sugar or corn syrup to taste.

You may use fresh or canned fruit juices, alone, or in combination. The syrup drained from canned fruits adds extra fruit flavor as well as sweetness. Count it as part of the 2 cups of liquid.

Try such fruit juices as apple, prune, cranberry, cherry, etc. Fresh or canned fruits may be added to jellied juices; use 1 to 1 1/2 cups of drained fruit. To avoid floating fruit, chill gelatine mixture until slightly thickened before adding fruit.

**QUICK TOMATO ASPIC**

Mix together in saucepan 1 envelope Minute Gelatine, 1/2 teaspoon each celery salt and onion salt, dash of pepper, and 2 cups canned tomato juice. Heat until gelatine is dissolved, stirring constantly. Pour into molds. Chill until firm. Serve as a salad or an appetizer. Makes 4 to 6 servings.

**IVORY CREAM**

1 envelope Minute Gelatine  
4 tablespoons sugar  
1/4 teaspoon salt  
1 egg yolk  
2 cups milk  
1 teaspoon vanilla  
1 egg white, beaten to soft peaks

Combine Minute Gelatine, sugar, and salt in saucepan. Add milk and egg yolk; stir to blend. Heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. (Do not boil.) Cool slightly. Add vanilla and fold in egg white. Turn into sherbet glasses or individual molds. Chill until firm. Serve with chocolate sauce, crushed strawberries or sliced peaches, marmalade, or jam. Serves 4 to 6.

**PRUNE CREAM MOLD**

Use recipe for Ivory Cream. Substitute 1 1/2 cups canned prune juice and 1/2 cup light cream for the milk. Omit vanilla. Serve with cream.

**COFFEE JELLY**

1 envelope Minute Gelatine  
6 tablespoons sugar  
2 cups cool coffee  
1/2 teaspoon vanilla

Combine Minute Gelatine and sugar in saucepan. Add coffee and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Remove from heat and add vanilla. Turn into individual molds. Chill until firm. Unmold. Serve with cream. Serves 4 to 6.
REFRESHING SALADS IN A JIFFY

FRESH FRUIT SALAD

1 envelope Minute Gelatine
1/2 cup sugar
1 1/2 cups water
1/4 cup orange juice
1/4 cup lemon juice
1 1/2 cups diced or sliced fresh fruit or berries ★
1/2 cup diced celery, slightly salted

Combine Minute Gelatine and sugar in saucepan. Add water and fruit juices and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Chill until slightly thickened. Fold in fruit and celery. Turn into molds. Chill until firm. Unmold on crisp lettuce and garnish with mayonnaise. Makes 6 servings.

Note: To serve as dessert, omit celery. Serve with additional fruit or with cream.
★ Raw pineapple cannot be used; use canned or cooked pineapple instead.

JELLIED VEGETABLE SALAD

1 envelope Minute Gelatine
2 tablespoons sugar
1 teaspoon salt
1 1/2 cups water
1/4 cup lemon juice
1/4 cup orange juice
1 cup diced or sliced canned fruit,* drained

Combine Minute Gelatine, sugar, and salt in saucepan; add water. Heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Chill until slightly thickened. Fold in vegetable mixture. Turn into individual molds. Chill until firm. Unmold on crisp lettuce and garnish with mayonnaise. Makes 6 servings.

CANNED FRUIT MOLD

1 envelope Minute Gelatine
2 tablespoons sugar
1 1/2 cups fruit juice and water
1/4 cup lemon juice
1/4 cup orange juice
1 cup diced or sliced canned fruit,* drained

Combine Minute Gelatine and sugar in saucepan. Add fruit juice and water, lemon juice, and orange juice. Heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Chill until slightly thickened. Fold in fruit and turn into molds. Chill until firm. Unmold on crisp lettuce and garnish with mayonnaise and sliced hard-cooked eggs.

DICED BEET SALAD

Use recipe for Jellied Vegetable Salad, substituting 3/4 cup diced cooked beets for the carrots. Unmold on crisp lettuce and garnish with mayonnaise and sliced hard-cooked eggs.

CABBAGE AND CARROT SALAD

Use recipe for Jellied Vegetable Salad. For vegetables, use 1/2 cup diced cooked carrots, 1/2 cup shredded cabbage, and 1/2 cup diced celery.

CUCUMBER AND CELERY SALAD

Use recipe for Jellied Vegetable Salad, substituting 1/2 cup diced cucumber and 1/4 cup diced celery for cabbage and carrots. Fold in 1/2 cup mayonnaise.
SAVORY LUNCHEON ENTREES

JELLIED FISH LOAF

1 cup tuna fish or salmon, drained and coarsely flaked
1 cup diced cucumber, salted and drained
2 tablespoons chopped pimento
2 teaspoons chopped parsley
1/4 cup mayonnaise
1 envelope Minute Gelatine
1 teaspoon salt
Dash of pepper
1 1/2 cups water
1 teaspoon scraped onion
1/4 teaspoon Worcestershire sauce
1 tablespoon vinegar

Combine fish, cucumber, pimento, and parsley; blend with mayonnaise.

Combine Minute Gelatine, salt, and pepper in saucepan. Add water and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. (Do not boil.) Remove from heat and chill. When slightly thickened, fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Slice and serve on crisp lettuce. Makes 6 to 8 servings.

CREAMY CHEESE ENTRÉE

1 envelope Minute Gelatine
1 1/2 teaspoons salt
Dash of cayenne
1 1/4 cups milk
1 1/2 cups cottage cheese
2 tablespoons chopped green pepper
2 tablespoons chopped pimento
2 teaspoons chopped chives or onion

Combine Minute Gelatine, salt, and cayenne in saucepan. Add milk and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. (Do not boil.) Remove from heat and chill. When slightly thickened, fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Slice and serve on crisp lettuce. Makes 7 or 8 servings.

HAM TIMBALES

1 1/2 cups diced cooked ham or other meat
3/4 cup finely cut celery
1 tablespoon finely cut pimento
2 tablespoons finely cut green pepper
2 teaspoons grated onion
1 tablespoon vinegar
3/4 teaspoon salt
Dash of pepper
1 envelope Minute Gelatine
3 bouillon cubes
2 cups water

Combine meat, vegetables, and seasonings and let stand. Then combine Minute Gelatine, bouillon cubes, and water in saucepan. Heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Remove from heat and chill. When slightly thickened, fold in meat and vegetable mixture. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise, water cress, and radish roses. Makes 6 servings.

CHICKEN IN ASPIC

Use recipe for Ham Timbales. Substitute 1/2 cup diced cooked chicken for the ham. Omit celery. Add 1/2 cup diced tomato and 1 hard-cooked egg, cut. Chill until slightly thickened. Turn into large mold. Arrange tomato wedges and thin slices of chicken meat around sides of mold. Chill until firm. Makes 6 servings.
SPECIAL TREATS FOR YOUR PARTIES

CHOCOLATE SUNDAE PIE

1 envelope Minute Gelatine
1/2 cup sugar
1/8 teaspoon salt
1/4 teaspoon nutmeg
3/4 cups milk
2 egg yolks
1/2 teaspoon vanilla
e 2 egg whites, stiffly beaten
1 baked 9-inch pie shell
1/2 cup cream, whipped
1/2 square Baker's Unsweetened Chocolate, grated

Combine Minute Gelatine, sugar, salt, and nutmeg in saucepan. Add milk and egg yolks; stir to blend. Heat over medium flame until mixture coats spoon, stirring constantly. (Do not boil.) Remove from heat, add vanilla, and chill. When slightly thickened, fold in egg whites. Turn into cold pie shell. Chill until firm. Cover with whipped cream and sprinkle with chocolate.

FRESH FRUIT ICE CREAM

Use recipe for Vanilla Ice Cream. After beating partially frozen ice cream, fold in 3/4 cup crushed, sweetened fresh strawberries, raspberries, or peaches.

VANILLA ICE CREAM

2 teaspoons Minute Gelatine
1/2 cup sugar
Dash of salt
2 cups milk
1 cup cream, whipped
1 teaspoon vanilla

Combine Minute Gelatine, sugar, and salt in saucepan. Add milk and cream and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. (Do not boil.) Chill. When slightly thickened, fold in egg whites and whipped cream. Turn into pie shell. Chill until firm.

MARMALADE FLUFF PIE

1 envelope Minute Gelatine
1/4 teaspoon salt
3/4 cup water
2 tablespoons lemon juice
1/2 cup orange marmalade
2 egg whites, stiffly beaten
1/2 cup cream, whipped
1/2 baked 9-inch pie shell, chilled

Combine Minute Gelatine, salt, water, and lemon juice in saucepan. Heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. Remove from heat. Add marmalade and mix well. Chill. When slightly thickened, fold in egg whites and whipped cream. Turn into pie shell. Chill until firm.

BAVARIAN DELIGHT

1 envelope Minute Gelatine
4 tablespoons sugar
Dash of salt
2 cups milk
2 egg yolks
3/4 teaspoon vanilla
1/2 cup cream, whipped

Combine Minute Gelatine, sugar, and salt in saucepan. Add milk and egg yolks; stir to blend. Heat over medium flame until gelatine is dissolved, stirring constantly. (Do not boil.) Chill. When slightly thickened, add vanilla and fold in whipped cream. Turn into molds or sherbet glasses. Chill until firm. Serve with chocolate sauce, fresh strawberries or peaches, or preserves. Makes 6 servings.

CHOCOLATE MINT CREAM

1 envelope Minute Gelatine
1 1/2 cup sugar
3/4 teaspoon salt
1 1/2 cups milk
1 cup light cream
Peppermint extract to taste
Green coloring
2 squares Baker's Unsweetened Chocolate
3/4 teaspoon vanilla

Combine Minute Gelatine, sugar, and salt in saucepan. Add milk and cream and heat over medium flame until gelatine is dissolved, stirring constantly...about 2 or 3 minutes. (Do not boil.) Chill. When cold and syrupy. Place in bowl of ice and water and whip with rotary egg beater until thickened. Pour into large mold. Chill until firm.

Add chocolate to remaining gelatine mixture and continue heating until chocolate is melted, beating with rotary egg beater until blended. Remove from heat and add vanilla. Chill until cold and syrupy. Place in bowl of ice and water and whip with rotary egg beater until thickened. Turn into mold over firm peppermint layer. Chill until firm. Unmold. Serve with plain or whipped cream. Makes 6 servings.

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