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Minute Tapioca and Minute Gelatine are approved by Good Housekeeping, (Dr. Wiley) and Westfield, (Prof. Allyn).
The
MINUTE
COOK BOOK

MINUTE TAPIOCA CO.
ORANGE, MASS.
The Minute Cook Book is edited by Mrs. Derby, who has been connected with the Minute Tapioca Company for more than fifteen years. During that time Mrs. Derby has demonstrated the good qualities of Minute Tapioca and Minute Gelatine from coast to coast and in this way is well known by thousands of women. Besides this work she has also devoted a great deal of her time to testing out receipts submitted, working out new receipts and improving old ones. In this work she has been so successful that she is now considered one of the highest authorities on the subject of tapioca and gelatine desserts.

It is therefore with great pleasure we announce the establishment of a service department of which Mrs. Derby will have charge. Any problems relative to desserts may be taken up with Mrs. Derby, who will give all assistance possible. We offer you the services of this department without cost to you and we hope you will take advantage of the offer. Address all letters as follows: "Mrs. Derby, Care of Minute Tapioca Co., Orange, Mass."
INTRODUCTION

MINUTE TAPIOCA is so prepared that it softens immediately. The old fashioned bulk or "pearl" tapioca has to be soaked over night or at least several hours before it is soft enough to cook. Minute Tapioca requires no soaking. Put it right from the box into the cooking dish with the other ingredients. It cooks quickly, without lumps or sogginess.

This makes it possible to prepare tapioca puddings and desserts in fifteen minutes instead of several hours, or starting the day before.

In addition to this time-saving element, Minute Tapioca is as pure as tapioca can be made and it is nourishing and healthful. It is one of the finest of energy producing foods. Its food value is important and lies in its ready digestibility and easy conversion into bodily energy. Tapioca is not offered as a substitute for meat and other tissue building foods, but in a well balanced ration we need both kinds of food. Proteins are muscle and tissue builders while carbohydrates, of which Minute Tapioca is one of the finest examples, are easily consumed in the body and furnish the necessary heat and energy.

The rare daintiness of Minute Tapioca and its adaptability to many delicious dishes are greatly increasing its use. Some form of tapioca dessert twice or three times a week is not only very acceptable to the average family, but very valuable for the energy producing effect mentioned above, while the frequent use of tapioca in soups will add greatly to their palatability.

Minute Tapioca is excellent as thickening for berry or rhubarb pies. Scatter it over the berries or rhubarb in place of flour. It does not lump as flour often does and gives the pies a much better flavor. For rhubarb pies use a little more than for berry pies.

REMEMBER—Minute Tapioca is the most convenient form of tapioca for every tapioca dish.
INUTE GELATINE is measured for you. Using only a trifle too much or too little gelatine makes a vast difference in the consistency of jelly. As the density of gelatine varies it is practically impossible to measure it accurately by quantity. So we measure it for you by weight, in convenient amounts. These weighed quantities are in envelopes, filled and sealed by automatic machines.

Each envelope contains exactly the proper amount of Minute Gelatine for making one pint of jelly, thus the annoying and bothersome task of measuring your gelatine has been taken care of scientifically and accurately.

This method of measuring insures success always if you follow the directions given on each envelope.

That you may know how pure Minute Gelatine is make the following test for yourself. Dissolve the contents of one envelope in one pint of clear, boiling water. While it is still hot, smell it. Gelatine which is not very carefully refined has a strong characteristic odor. You will find that a solution of Minute Gelatine has practically none. Then pour half of the solution into a clear, thin glass and notice its remarkable transparency. Let this test solution harden and you will find that the clarity is retained. At the same time make a comparative test with any other gelatine you wish. You will have no further doubt of the absolute purity and superiority of Minute Gelatine.

Not so long ago one of the foremost chemists of the country said that he had analyzed all the gelatines on the market and that Minute Gelatine was the one he chose for use in his family, with several small children.

Minute Gelatine requires no soaking. It dissolves immediately in boiling water or hot milk. It is free from the acid constituents which make some gelatines unsuitable to use with milk.

A pure gelatine is a real aid to digestion. It is especially good as a way of serving meat stock, fruit juices, etc., making them more palatable and more easily digested. It is the usual dish prescribed for a patient recovering from typhoid fever.

Nurses prefer Minute Gelatine because it is so quickly and easily prepared and is so pure.

Visitors are always welcome at the Minute factory. After seeing the cleanliness and care with which Minute products are made, you will want to eat Minute Tapioca and Minute Gelatine more than ever before.

MINUTE TAPIOCA COMPANY,
ORANGE, MASSACHUSETTS
MINUTE TAPIOCA
RECEIPTS

Tomato Tapioca Soup

1 pint strained red tomatoes
1 oz. butter
1 1-2 pints hot water
1-2 tablespoon extract of beef
2 tablespoons Minute Tapioca
Salt and pepper to taste

To the strained tomatoes add extract of beef, butter, Minute Tapioca, hot water and salt and pepper, boil for 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 the stove adds greatly to its flavor and nourishing qualities.

Tapioca Griddle Cakes

2 cups Tapioca Cream, (without flavoring) see page 7
1-2 cup milk
1-3 teaspoon salt
1 cup flour
2 level teaspoons baking powder

Serve piping hot with butter and honey or maple syrup. This is delicious for Sunday morning breakfast and easily prepared as the Tapioca Cream can be made the day before.

Tapioca Sherbet without freezing

1-2 cup Minute Tapioca
1 cup sugar
Whites of 2 eggs

Boil Minute Tapioca, sugar and water in the double boiler till clear, stirring often. Add the juice of lemons, oranges or any fruit juice 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 the eggs. This is delicious served with a soft custard.

Strawberry Tapioca

1-2 cup Minute Tapioca
1-2 cup sugar
1 pint strawberries

Cook for fifteen minutes in a double boiler Minute Tapioca, sugar, butter and three cups of hot water. Crush strawberries, sweeten to taste and let stand one-half hour. Take the tapioca from the fire and stir in the fruit. Set in a cool place. It should be served very cold. This dessert is a lovely pink color and is delicious served with whipped cream. Raspberries can be used in place of strawberries if desired.
Cream of Tapioca Soup

2 quarts white soup stock  
3 tablespoons Minute Tapioca  
6 yolks of 2 eggs  
1 cup cream  
Salt and pepper

Put soup stock over the fire in a saucepan. When it boils sprinkle in the Minute Tapioca and cook fifteen minutes. Beat the yolks of the eggs and add to them the cream. When the soup has cooled slightly, put in the eggs and cream, and reheat the mixture very slowly, taking care that it does not boil, for if it does it will curdle. Salt and pepper to taste and serve hot.

Coffee Tapioca

3 cups coffee  
1-2 cup Minute Tapioca  
1-2 cup sugar  
Vanilla

Cook fifteen minutes in coffee, Minute Tapioca, sugar and salt. Flavor with vanilla and serve cold with cream and sugar. One more cup of coffee may be used unless it is desired to mold this dish.

Minute Tapioca, en Surprise

1 pint milk  
1-4 teaspoon salt  
1 level tablespoon Minute Tapioca  
1 cup heavy cream  
1 egg  
3 cups milk  
1-2 dozen macaroons

Scald the pint of milk in a double boiler, add the Minute Tapioca and cook ten minutes, stirring occasionally. Beat the egg slightly, add the sugar and salt, mix well, pour into the hot tapioca and milk 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 the cream and milk that have been beaten together with an egg beater till foamy. Pour into the freezer, using three parts crushed ice to one part rock salt. When partly frozen, add the 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 less cream than is commonly used.

Tapioca Blanc Mange

4 tablespoons boiling water  
1 quart milk  
Red coloring  
Rose flavor  
1 cup sugar  
Whites of 2 eggs  
2 tablespoons melted chocolate  
Vanilla  
Lemon extract  
2 envelopes Minute Gelatine

Cook milk in a double boiler with Minute Tapioca and sugar for fifteen minutes. Remove from the fire and add the well-beaten whites of eggs and the Minute Gelatine which has been dissolved in the boiling water. Mix well and divide into three equal parts.

To the first part add a little red coloring and flavor with rose. Pour into an oblong mold and set in a cool place to harden.

To the second part add the melted chocolate and flavor with vanilla. When the pink gelatine is cold, pour the chocolate on top and let that harden.

To the third part add a few drops of lemon extract and pour this on the chocolate. To serve, unmold and cut in slices. Serve with whipped cream.
Tapioca Mold with Fruit

3 level tablespoons Minute Tapioca  
2 tablespoons sugar  
1 pint milk  
1-2 pint cream

Put the milk into a double boiler. Add the sugar and two inches of vanilla pod. Allow them to boil. Then stir in the Minute Tapioca, and cook for fifteen minutes. Pour into a basin to cool; remove the vanilla pod, then mix in the cream, whipped. If more convenient, flavor with vanilla extract. Ornament with blanched and shredded almonds and halves of preserved cherries.

Tapioca Prune Dessert

1 pint milk  
2 level tablespoons Minute Tapioca  
1 tablespoon butter  
Salt  
1 cup prunes

Cook in a double boiler fifteen minutes the milk, Minute Tapioca and a pinch of salt. Remove from fire and add butter, sugar and yolks of eggs. Pour into a buttered pan and bake for one-half hour in moderate oven. Have ready the 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 eggs well beaten with two tablespoons of sugar. Brown slightly in oven. Serve hot or cold with milk or cream.

Tapioca à la Pistachio

6 macaroons  
1-2 gill sherry wine  
1-2 pint milk  
2 level tablespoons Minute Tapioca  
1 heaping tablespoon sugar  
1-2 teaspoon almond extract  
1-2 pint cream  
Chopped pistachio nuts

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

Tapioca Cream

1 quart hot milk  
2 heaping tablespoons Minute Tapioca  
Salt  
2 eggs  
1-2 cup sugar  
Flavoring

Cook in double boiler fifteen minutes, hot milk, Minute Tapioca and a little salt, stirring frequently. Beat together yolks of the eggs and sugar, and at the end of fifteen minutes stir into the milk and tapioca. Let all 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. The illustration shows it in ramekin shells with canned peaches and whipped cream on top.
Tapioca Caramel Custard

1 pint milk
1 1-2 tablespoons Minute Tapioca
1 cup brown sugar
1 cup cream

1-4 cup maple syrup
2 eggs
Pinch salt

Cook the milk and Minute Tapioca in a double boiler until rather thick. Then add the brown sugar, maple syrup, the eggs well beaten and a generous pinch of salt. Cook a few minutes stirring constantly. Let cool and when quite cold, beat in the cream whipped. Flavor with vanilla.

Maple Walnut Tapioca

1 pint milk
2 tablespoons Minute Tapioca
Yolks of 2 eggs

Pinch salt
2-3 cup maple syrup
1 cup English walnut meats

Heat the milk and stir in carefully the Minute Tapioca. Cook fifteen minutes, then add the well-beaten egg yolks and a pinch of salt, but NO sugar. Stir for three minutes, then let cool. Beat the maple syrup into the cool tapioca and add the English walnut meats, chopped fine. Serve with whipped cream and place half nuts on the top.

Cherry Tapioca

4 level tablespoons Minute Tapioca
1 pint hot water
1 pint ripe cooking cherries

Sugar
1 pint cream
1-2 teaspoon lemon extract

Cook the Minute Tapioca in the hot water for ten minutes. Stone the cherries, add them, with one cup of sugar, to the tapioca. Cook until the fruit is tender. Let cool a little and pour into a glass dish. Beat the cream, add two tablespoons of sugar and the lemon extract. When the tapioca is cold decorate the top with the whipped cream. Garnish with preserved cherries.

Grated Apple Tapioca

1 pint milk
1 heaping tablespoon Minute Tapioca
2 eggs
Vanilla

1 apple grated
1-4 cup powdered sugar
1-2 cup sugar
Pinch salt

Put milk in a double boiler with Minute Tapioca, and cook fifteen minutes. Beat together the yolks of eggs, sugar and salt and add to the tapioca, remove from the fire, and flavor with vanilla. Beat until light, pour into a dish and set in a cool place to harden. Beat very firm the whites of eggs, add grated apple and powdered sugar. Beat until light and pile on top. Serve very cold.

Date Tapioca

1 quart milk
2 tablespoons Minute Tapioca
1 cup chopped dates

1-4 cup sugar
3 eggs

Cook, stirring frequently, for fifteen minutes in a double boiler the milk, Minute Tapioca and sugar. Add the beaten yolks of the eggs about three minutes before removing from the stove. When partially cool stir in the chopped dates. Cover with the well-beaten whites of the eggs mixed with one tablespoon sugar and brown quickly in a hot oven.
Peach Tapioca

1-4 lb. peaches  1-4 cup Minute Tapioca
1-4 cup sugar    1 1-2 cups water

Use evaporated peaches, soaking them over night. In the morning allow them to simmer slowly on the stove for three or four hours. Remove and press the pulp through a sieve saving the juice. Take Minute Tapioca and sugar and boil together in water until clear. Add the peach and juice, stir thoroughly and mold. Serve with whipped cream. This is a delicious dish and very economical.

Mock Maple Tapioca

1-2 cup Minute Tapioca  1 cup dark brown sugar
3 cups hot water    Vanilla    Pinch salt

Cook fifteen minutes in a double boiler Minute Tapioca, hot water, brown sugar and salt. Remove from fire and flavor with vanilla. Set in cool place to harden.

Spring Pudding

2 cups rhubarb, cut fine  1 small cup sugar
20 stewed prunes    1 cup prune juice
1-2 cup Minute Tapioca  1-2 cup water

The prunes must be previously stewed. Cook the rhubarb and prunes in the prune juice and one-half cup water fifteen minutes. Add the Minute Tapioca and sugar and cook until the tapioca is soft. Serve with cream and sugar.

Pineapple Tapioca

1-2 cup Minute Tapioca  1 cup canned pineapple
1 cup sugar    Currant jelly
4 cups water    Pinch salt

Boil the Minute Tapioca, one-half cup of sugar and pinch of salt in the water till clear. Remove from fire and add the pineapple grated or chopped with one-half cup of sugar. 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. Any canned or fresh fruit may be used.

Tapioca Tutti Frutti

Prepare the tapioca as in the above receipt. Pour this over a mixture of any fresh fruit or home-made preserves.

Rothe Grütze (Red Grains)

1-2 cup Minute Tapioca  1-4 teaspoon salt
1 cup sugar    2 cups rhubarb
4 cups water    1 1-2 cups hot water

Put Minute Tapioca into a double boiler with the sugar, salt and hot water. Add the 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 mold. Keep in a cold place for a few hours. Turn out and serve with cream. This may be molded in individual cups. If too thick more water can be added.
Baked Tapioca Pudding with Peaches

1-2 cup Minute Tapioca 1 quart water
Pinch salt Fresh or canned peaches
Cook fifteen minutes in a double boiler the Minute Tapioca, salt and water Cover the bottom of a baking dish with a layer of either fresh or canned peaches. If fresh peaches are used, about one-half cup of sugar should be sprinkled over them. Pour tapioca over peaches and bake one-half hour. Serve with cream and sugar.

Orange Tapioca Jelly

1-2 cup Minute Tapioca 4 tablespoons sugar
Pinch salt 1 tablespoon lemon juice
1 quart water 4 oranges
Cook fifteen minutes in a double boiler Minute Tapioca and pinch of salt in one quart of water to which has been added sugar and lemon juice. Then pour this over four oranges that have been peeled, divided into sections, and cut in rather small pieces and sweetened. Set away in a cool place until firm and serve with sweetened whipped cream.

Rhubarb and Tapioca Pudding

1-2 cup Minute Tapioca Rhubarb
1 quart water Orange rind
Salt Sugar
Cook the water, Minute Tapioca and a pinch of salt for fifteen minutes in a double boiler. Butter a pudding dish and put in the bottom a layer of cut rhubarb. Over this grate a little orange rind; sprinkle thickly with sugar and cover with half of the cooked tapioca. Scatter bits of butter over this. Repeat this process. Bake an hour and serve with cream.

Nut Tapioca

1 heaping tablespoon Minute Tapioca 1-4 cup chopped figs
1-4 cup finely chopped blanched almonds 1 egg
1 pint milk Pinch salt 1-4 cup sugar
Cook the milk and Minute Tapioca in a double boiler for fifteen minutes. Then add the egg well beaten, the sugar, almonds, figs and salt. Let cook a few minutes, cool and pour into flared champagne glasses. Put one tablespoon whipped cream on top and lastly a candied cherry.

Bananas and Tapioca, Chafing Dish Style

1-4 cup Minute Tapioca Juice 2 lemons
1 pint boiling water Whites of 2 eggs
2-3 cup sugar 4 or 5 bananas
1-2 teaspoon salt Whipped cream
Mix the sugar and Minute 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 pulp of the bananas cut in thin slices. (Cook this dish over hot water to avoid burning). Serve with cream, whipped or plain.
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Minute Tapioca with Currants

1-2 cup Minute Tapioca 2 cups red currants
1 cup sugar 1 quart water Pinch salt
Cook in a double boiler fifteen minutes Minute Tapioca, sugar, currants (thoroughly washed), salt and water. This is nice served plain, or if preferred, whipped cream is very delicious with this dessert.

Raspberry Jelly

3 level tablespoons Minute Tapioca 2 teacups hot water
3 tablespoons sugar 1 cup raspberry juice Juice 1 lemon
Cook until clear, Minute Tapioca and sugar in hot water, to which has been added the lemon juice and raspberry juice. When beginning to jell, beat smooth with a spoon. Serve with hot or cold meats.

Tapioca Fruit Mold

1 pint milk 2 tablespoons hot water
1-2 cup sugar Lemon extract
1 tablespoon Minute Tapioca 1-2 pint cream
Whites of 2 eggs Strawberries
1 envelope Minute Gelatine Powdered sugar
Cook in a double boiler milk, sugar and Minute Tapioca, fifteen minutes. Then add the well-beaten whites of eggs and Minute Gelatine rubbed to a smooth paste in hot water and flavor with extract. Cool and fold in whipped cream. Cover the bottom of a mold with a layer of fresh strawberries and powdered sugar. Add a second layer of the cooked tapioca and cover with another layer of the strawberries and sugar. Add a second layer of the tapioca, and a third layer of the fruit. Set in a cool place and when ready to serve unmold and surround with whipped cream and strawberries.

Creamed Apple Tapioca

2 level tablespoons Minute Tapioca 1-2 cup sugar
1 1-2 pints milk Salt
2 eggs Nutmeg
Cook the Minute Tapioca in the milk fifteen minutes. Then add well-beaten eggs, sugar, and a little salt and remove at once from fire. Pare and quarter the apples and sprinkle with sugar and nutmeg. Pour the tapioca custard over them and bake until apples are soft.

Apple Tapioca

6 apples Butter
1 cup sugar 1-2 cup Minute Tapioca
Salt 1 quart water
Spice
Pare and quarter six large, tart apples. Place in dish and pour over them the sugar, a little salt, butter and spice. Cook fifteen minutes in the double boiler the Minute Tapioca and a pinch of salt in the water. Pour this over the apples. Cover the dish and bake a half hour. Serve with cream and sugar.
Danish Pudding

3 cups hot water
1-2 cup Minute Tapioca
1 small tumbler currant jelly

Cook the Minute 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.

Cocoanut Cream Tapioca

1 quart hot milk
2 level tablespoons Minute Tapioca
2 eggs

Boil fifteen minutes in a double boiler, stirring frequently, the hot milk, Minute Tapioca, cocoanut and sugar. Add the beaten yolks of the 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.

Chocolate or Cocoa Blanc Mange

1-2 cup Minute Tapioca
1-2 cup sugar
Vanilla

Add the Minute Tapioca, sugar and a little salt to the chocolate or cocoa and let cook fifteen minutes, stirring frequently. Remove from the stove, flavor with vanilla and pour into a mold. Unless one wishes to mold this dessert another cup of chocolate or cocoa may be used. Serve cold with sugar and cream.

Indian Tapioca Pudding

2 heaping tablespoons Minute Tapioca
1 quart milk
3 level tablespoons meal
1-2 cup molasses
Butter

Cook Minute Tapioca in 4 cups (1 qt.) milk ten minutes. While boiling, stir in meal wet with a little milk, molasses, a small piece of butter, salt, cinnamon and nutmeg to taste, and one egg. Pour into a dish, add 1 cup of cold milk and bake two hours.

Minute Tapioca Pie

1 pint milk
1 heaping tablespoon Minute Tapioca
1-2 cup sugar

Make a short pie crust and line a pie tin. Bake a delicate brown. Prepare a custard by cooking the milk and Minute Tapioca in a double boiler for fifteen minutes. Then add the sugar, the well-beaten yolks of the eggs and the cherry preserves which have been drained from the syrup. Stir constantly so as to keep the mixture smooth. Cook until quite thick, flavor with lemon extract, and pour into the pie crust. Cover with meringue and brown.
A round bottom earthenware or agate bowl makes a very satisfactory plain mold.

Aluminum or agateware molds 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 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 mold with cold water just before pouring the gelatine into it.

To take a jelly out of the mold, place the mold 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 mold.

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.

IMPORTANT

In the following receipts, Minute Gelatine 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. For salads, or when sugar is not used, dissolve gelatine in two tablespoons of boiling liquid.
Parisian Charlotte

1 envelope Minute Gelatine
2 eggs
1 cup grated cocoanut
1 cup cream

Dissolve Minute Gelatine and sugar in hot milk. Beat eggs, add to the hot milk and cook until slightly thickened. Then add cocoanut and vanilla, and cool. When beginning to thicken beat in the cream whipped and pour into a mold lined with lady fingers. Place on ice till ready to serve.

Charlotte Russe

1 envelope Minute Gelatine
1 cup hot milk
1-2 cup sugar
1 cup cream

Mix Minute Gelatine with sugar and dissolve in hot milk and cool. Beat to a froth one cup of cream. If heavy cream is used, add one-half cup of milk to cream and then whip. Add to the milk when beginning to thicken and flavor with vanilla, rose or almond extract. Stir until thick. Pour into a mold lined with delicate sponge cake or lady fingers and set on ice until ready to serve.

Caramel Charlotte Bisque

1 cup milk
2 envelopes Minute Gelatine
1 pint heavy cream
3-4 cup chopped English walnuts or Hickory nuts
1 cup granulated sugar
3 level tablespoons sugar
1-2 teaspoon vanilla
Lady fingers

Scald one cup milk and while scalding, put one cup 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 Minute Gelatine mixed with three 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. Add one pint heavy cream that has been mixed with one-half cup milk, flavored with vanilla and whipped with an egg beater. Add chopped nut meats, and beat all together till well blended. Pour into a mold lined with lady fingers that have been split in halves and trimmed off at the ends. The mold may be lined with small, thin pieces of stale sponge cake instead of lady fingers.
Snow Ice Thaw

1 envelope Minute Gelatine 3-4 cup sugar
1 cup hot water Whites of 2 eggs Juice 1 lemon

Dissolve Minute Gelatine and sugar in hot water. Add lemon juice and let cool. When beginning to jell add the well-beaten whites of eggs, set in a pan of cold water and beat all together until stiff. Then pour into a mold. Serve with Custard Sauce (see page 17).

Orange Charlotte

1 cup boiling water 1 envelope Minute Gelatine
3-4 cup orange juice 1 cup sugar
Whites of 2 eggs

To the boiling water in which is dissolved Minute Gelatine and sugar mixed, add orange juice. When cold and partially stiff, add the whites of eggs whipped to a froth, beat mixture until stiff and turn into a wet mold. When served, garnish with whipped cream.

Banana Filling

1 envelope Minute Gelatine 1 heaping tablespoon sugar
1 pint hot milk Vanilla 1 banana

Stir Minute Gelatine with sugar and dissolve in hot milk. Set in a cool place. When beginning to jell, stir in banana broken in small pieces. Flavor with vanilla. (This filling is suitable for almost any kind of cake, and is especially good when whipped cream is used in place of frosting).

Tutti Frutti Ice Cream

1 envelope Minute Gelatine 1-2 cups mixed fruit
1 pint cream 1 teaspoon vanilla
1 pint milk 1 1-2 cups sugar Yolks of 2 eggs

Heat milk and dissolve in this the Minute Gelatine and sugar. Stir into this the well-beaten yolks of eggs and remove from the stove the moment it begins to thicken. When cool add cream, whipped. Add vanilla and mixed fruit as candied cherries, English walnuts, almonds and raisins. Turn into can, cover and freeze.

Plum Charlotte Russe

1 envelope Minute Gelatine 3 tablespoons sugar
1 cup milk Yolks of 2 eggs
1 teaspoon vanilla 1 cup cream
Preserved plums

Put in a double boiler the milk, yolks of eggs beaten with sugar and stirred with Minute Gelatine. Stir until thick, remove from the stove and flavor with vanilla. Set in a cool place. When the mixture begins to thicken, add cream whipped very stiff. Cover the bottom of a round wet mold with preserved plums, pour in the gelatine mixture and set in cool place. Turn out on a pretty dish and serve with a sauce made from the syrup drained from the preserved plums, thickened in the following proportion: 1 tablespoon of Minute Tapioca to 1-2 cup water and 1 1-2 cups syrup. Cook fifteen minutes, add a pinch of salt and 1-4 cup of sugar. Flavor with vanilla if desired.
Orange Jelly Cups

1 envelope Minute Gelatine  1 cup sugar
1 cup boiling water  1 lemon
4 oranges

Dissolve Minute Gelatine and sugar in boiling water. Cut the oranges in half, remove the pulp, pink or notch the edges, and lay the skins in cold water. Add the pieces of the oranges and lemon to the gelatine. This should make one pint. Dry the skins and fill with the above mixture.

Chicken Mousse

1 cup cooked chicken  1-4 cup nut meats
1 teaspoon salt  1 tablespoon lemon juice
1 teaspoon parsley  1-4 cup celery
1 envelope Minute Gelatine  2 tablespoons boiling water
1 cup cream

To the cold cooked chicken which has been run through a meat chopper, add salt and the finely minced parsley. Then add nut meats, lemon juice, and the celery shredded. Dissolve the Minute Gelatine in the boiling water, adding enough to make one cup. Pour this over the chicken, and when beginning to harden fold in the cream whipped. Turn into a mold and set on ice to chill. When cold, unmold, cut into cubes and serve on lettuce leaves, with salad dressing mixed with finely chopped olives.

Chicken Gelatine

2 envelopes Minute Gelatine  Olives
1 pint boiling water  1 scant pint chicken stock
1 lemon  Salt and pepper
Sage  1-2 cup chopped English walnuts
1-2 cup finely chopped celery  Celery seeds

Dissolve one envelope of Minute Gelatine in the boiling water add juice of lemon. Cover bottom of mold about one-quarter of an inch deep and set on ice until firm. Then slice with sharp knife enough stuffed olives to outline mold and form fancy design in center. Then, dip over it, without moving mold, 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 the chicken stock in which has been dissolved one envelope of gelatine seasoned to taste with salt and pepper, lemon juice and sage. Add the walnuts, the finely chopped celery and the celery seeds. When this is cold dip over the firm gelatine until mold is full. Set in cold place until firm. Turn out and serve with salad dressing.

Jellied Chicken

2 envelopes Minute Gelatine  1 chicken
Salt and pepper  Eggs
2 tablespoons boiling water  Parsley

Boil chicken until it falls from the bones. Salt and pepper and strain off the broth. Cook down the broth to a scant quart then add Minute Gelatine dissolved in the water and add chicken chopped. Put in a mold and when hard, turn on a platter. Slice with a sharp knife and garnish with parsley and hard boiled eggs.
Cranberry Jelly

1 quart cranberries
1 envelope Minute Gelatine

Cook cranberries until tender. Strain and measure one and one-half cups of the juice. Mix Minute Gelatine with sugar and dissolve in hot cranberry juice. Set in a cool place. If the cranberries are desired, rub through a sieve and make a full pint. Then add envelope of gelatine stirred with one cup sugar. Surround with sliced chicken and lettuce.

Custard Sauce

Yolks of 2 eggs
1 1/2 cups sugar
Scant 1 1/2 tablespoon Minute Tapioca

Cook Minute Tapioca and milk in double boiler fifteen minutes. Add the yolks of eggs, beaten with sugar and salt. Remove from fire and flavor with vanilla.

Tomato Jelly

1 pint cooked tomatoes
1 envelope Minute Gelatine
2 teaspoons sugar
1 tablespoon lemon juice

Strain one pint cooked tomatoes. Bring the juice to a boil and stir in Minute Gelatine, sugar and lemon juice. Season to taste with salt and paprika. When jellied, cut in cubes and serve on crisp lettuce leaves with mayonnaise dressing. This is also very nice if, just as it is beginning to harden, two olives, one-half cup of cold chicken, two tablespoons capers and two hard-boiled eggs, all chopped together fine, are stirred in.

Chicken Molded with Aspic

1 pint clear soup
1 cup finely chopped cooked chicken
1 envelope Minute Gelatine

Have ready the clear soup (consomme chicken broth or tomato and chicken bouillon) and the finely chopped cooked chicken. Heat the broth to the boiling point, and add the Minute Gelatine dissolved in two tablespoons of the hot broth. Add a very little of the broth to the chicken. Set individual molds on ice or in a cool place, and put in the chicken and broth in alternate layers. Let each layer harden before the next is put in. Serve on lettuce leaves with salad dressing.

Aspic Jelly

1 envelope Minute Gelatine
1 pint soup stock

Put into a saucepan the consomme of good soup stock, with a couple of slices of onion, a stalk of celery, a couple of bay leaves, and the French spice salt. Simmer gently for ten or fifteen minutes. Season with salt and pepper to taste. Then add the Minute Gelatine rubbed to a smooth paste in two tablespoons of the hot stock; strain, and set away to cool. If you are without the necessary stock and are in a hurry, use beef extract dissolved in hot water, one teaspoon to each pint. Then add the flavoring vegetables and proceed as directed.
Cranberry Salad

1 cup raisins 1 envelope Minute Gelatine
1 quart cranberries 1-2 teaspoon ground cloves
1 lemon 1 cup sugar
Lettuce 1-2 teaspoon ground cinnamon

Put in a saucepan the cranberries, the raisins, juice of the lemon, ground cloves and cinnamon; cover with cold water and cook until tender. Rub through a sieve and measure one pint of the pulp. Add to this the Minute Gelatine mixed with sugar. Pour into a wet ring mold. Turn out when set and fill the center with shredded lettuce. Or hollow out the center of a head of lettuce and fill with the jelly when stiff.

Salad Dressing

1-2 teaspoon salt 1 big teaspoon flour
1-2 teaspoon pepper 1-4 cup sugar
1-2 teaspoon mustard 1-2 cup vinegar

Stir together, dry, the salt, pepper, mustard, flour and sugar. Add the vinegar and eggs well beaten. Cook in a double boiler, stirring constantly, until like very thick cream. Before using, thin with milk or cream as desired. This will keep indefinitely.

Early Spring Salad

1-2 dozen stalks rhubarb 1 cup sugar
1 envelope Minute Gelatine Chopped nuts, bananas or grapes

Cook the rhubarb until tender. Strain off one and three-fourths cups of the juice. Dissolve in this the Minute Gelatine which has been thoroughly mixed with the sugar. When beginning to jell mix in chopped nuts, bananas or grapes, and serve on a lettuce leaf with salad dressing.

Minute Man Salad

2 envelopes Minute Gelatine 1-2 cup nut meats
4 tablespoons boiling water 1-2 cup finely chopped olives
1 can red salmon 1 cup cream
2 teaspoons vinegar 2 cups milk
1-2 teaspoon salt 2 eggs
1-2 cup shredded celery 1-2 cup grated cheese
1 teaspoon prepared mustard

Dissolve one envelope of Minute Gelatine in two tablespoons of boiling water and add enough boiling water to make one cup. Add this to the salmon from which the bones and skin have been removed. Then add one teaspoon of vinegar, salt, celery, nut meats, olives. When cool add the cream, whipped. Turn into an oblong mold and set in a cool place to harden. In the meantime prepare a second part by cooking in a double boiler until thick, the milk, the well-beaten yolks of the eggs, the grated cheese, one teaspoon of vinegar, the prepared mustard, and a pinch of salt. When slightly thickened, add one envelope of gelatine which has been dissolved in two tablespoons of boiling water. Set aside to cool. When ready to serve, unmold the salmon gelatine, cut in slices, and arrange on lettuce leaves. To the top of each slice add a tablespoon of the cheese cream and a stuffed olive. This cheese cream can be used instead of cream cheese for sandwiches.
Apple Crush

1 pint apple sauce  
1 envelope Minute Gelatine

Make one pint apple sauce, very fine, sweetened and flavored to taste, and into this hot sauce beat thoroughly the Minute Gelatine. Wet a mold in cold water, pour in the hot apple and set in a cold place to harden. Serve with sweetened whipped cream.

Christmas Star Salad

1 pint cranberries  
1-4 cup seeded raisins  
1-4 cup sugar  
1 envelope Minute Gelatine

Cook the cranberries and seeded raisins until tender. Then rub them through a sieve and measure one pint of the mixture. Add the sugar stirred with the Minute Gelatine. Turn into a star mold and set in a cool place. When firm, unmold and place on a platter with a tiny spray of holly between each point.

Peaches and Cream

1 envelope Minute Gelatine  
2 tablespoons boiling water  
1 cup hot milk  
1 cup cream  
1-2 cup sugar  
Peaches  
Vanilla

Slice ripe peaches and lay in the bottom of a deep dish. Sprinkle with sugar and continue alternating the layers of peaches and sugar until the dish is nearly filled. Dissolve Minute Gelatine in boiling water and add enough hot milk to make one cup. Set in a cool place. When cold, beat in cream whipped to a stiff froth, add sugar and flavor with vanilla. Pour over the peaches and serve very cold.

Russian Salad

1 envelope Minute Gelatine  
2 tablespoons boiling water  
1 scant cup grape fruit juice  
4 tablespoons sugar  
Stuffed olives  
Pecan nuts  
Celery  
Lettuce

Dissolve Minute Gelatine and sugar in the boiling water and add enough hot water to make one cupful. Add the grape fruit juice, then pour into a wet ring mold a layer of the jelly and set in a cool place to harden. Cut the olives in halves, dip each in the jelly, and arrange them around the mold. When these are set, pour in one inch of jelly. When this has set, arrange some pecan nuts and some small pieces of celery in a design and pour in some more jelly. Continue until the mold is full. When firm, turn out and garnish with curled celery. Fill the center with small crisp lettuce hearts and mayonnaise.

Jellied Pecan Salad

1 pint Lemon Jelly  
1 cup broken pecans  
Lettuce leaves  
Sweet green peppers  
Mayonnaise

To the Lemon Jelly (see page 26) when somewhat hardened add broken pecans, mix and put into individual molds. Or, cut into cubes, placing whole nut meats on top. Serve on lettuce leaves with finely shaved sweet green peppers and mayonnaise.
Peach Flummery

1 envelope Minute Gelatine
1 pint peaches
Whites of 2 eggs

Drain the juice from peaches. Mix Minute Gelatine with sugar. Dissolve in boiling water and add lemon juice and enough of the peach juice to make one pint. When beginning to jell, add the well-beaten whites of eggs. Beat well together until rather stiff and pour over the drained peaches. An excellent sauce to serve with this is Custard Sauce (see page 17).

Jelly à la Russe

2 envelopes Minute Gelatine
1 cup sugar
1 cup grated canned pineapple and juice
Juice 1 orange and 1-2 lemon

Stir Minute Gelatine with sugar and dissolve in boiling water. Add pineapple and orange juice. Color a delicate pink or green and turn into a mold, previously wet with cold water and let stand until formed. No attempt should be made to have a jelly of this character turn out perfectly molded. It should break or shiver into small cubes in the glass dish in which it should be served. Serve with whipped cream.

Fruit Chartreuse

2 envelopes Minute Gelatine
1 1-2 cups boiling water
1 cup orange juice
3-4 cup sugar

Make an orange jelly by dissolving Minute Gelatine mixed with sugar in boiling water, then add orange juice and lemon juice and add red vegetable fruit coloring. Place a large mold in a pan of ice water, with a smaller mold inside, first wetting both in cold water. Nearly fill the smaller mold with cracked ice. Pour the orange jelly into the space between the two molds. When the jelly is very firm dip out the ice and water from the inside mold, put in some warm water and let stand a few seconds, when it will be found that the mold can be easily lifted out. Fill the space thus left with Charlotte Russe (see page 14) or, the remainder of the jelly whipped until quite stiff just as it begins to jell. Let the mold remain in ice water till all is firm. Unmold and serve.

Fruit Snow with Walnuts

1 envelope Minute Gelatine
1 cup of any fruit juice
Whites of 2 eggs

Dissolve Minute Gelatine and sugar in three-fourths cup hot water. Add fruit juice. Pour a little of the mixture into the bottom of a mold. When partially congealed beat the rest foamy then add the stiffly beaten whites of eggs. Beat until the mixture will not separate. Pour into the mold and set on ice to harden. Just before serving, turn the pudding out on a flat dish and garnish with walnut meats. The illustration shows this made with Maraschino cherries instead of walnut meats.
Tutti Frutti Pudding

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons boiling water</td>
<td>1-2 cup</td>
</tr>
<tr>
<td>1 envelope Minute Gelatine</td>
<td>raisins</td>
</tr>
<tr>
<td>1 doz. grated lady fingers</td>
<td>sugar</td>
</tr>
<tr>
<td>1-2 cup candied cherries</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1-2 cup nut meats</td>
<td>1-2 cup</td>
</tr>
<tr>
<td>1-2 cup citron</td>
<td>figs</td>
</tr>
<tr>
<td>1-2 cup citron</td>
<td>cream</td>
</tr>
<tr>
<td>1-2 cup milk</td>
<td></td>
</tr>
</tbody>
</table>

Cook in a double boiler, milk, well-beaten eggs, and sugar. When rather thick, remove from the stove and add Minute Gelatine dissolved in boiling water, grated lady fingers, nut meats, candied cherries, raisins, citron and figs, chopped fine. Set in cool place and when beginning to harden, fold in cream, whipped, pour into individual molds and put in a cool place. When ready to serve, unmold, and serve either with a rich fruit sauce or whipped cream.

Cranberry Bavarian Pudding

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 envelope Minute Gelatine</td>
<td>1-2 cup</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>boiling water</td>
</tr>
<tr>
<td>3 tablespoons Maraschino juice</td>
<td>2 cups</td>
</tr>
<tr>
<td>1 cup cranberry juice</td>
<td></td>
</tr>
</tbody>
</table>

Rub Minute Gelatine to a smooth paste in two tablespoons of boiling water, and to this add enough boiling water to make one-half cup. Add sugar and when cool fold in cream whipped. Stir until nearly stiff, then add Maraschino and cranberry juice. Pour into a wet mold and pack in ice and salt for four hours.

Minute Plum Pudding

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 envelope Minute Gelatine</td>
<td>3-4 cup</td>
</tr>
<tr>
<td>1 pint boiling water</td>
<td>chopped raisins</td>
</tr>
<tr>
<td>Juice 1 lemon</td>
<td>2 oz. citron</td>
</tr>
<tr>
<td>5 tablespoons sugar</td>
<td>2 oz. English walnuts</td>
</tr>
<tr>
<td>Pinch salt</td>
<td>1-2 small apple, chopped fine</td>
</tr>
<tr>
<td>3-4 cup Grape-Nuts</td>
<td>Small teaspoon vanilla extract</td>
</tr>
</tbody>
</table>

Dissolve Minute Gelatine and sugar in boiling water. Add juice of lemon, extract of vanilla, salt, Grape-Nuts, raisins, citron, English walnuts and apple. Mix all together and when beginning to jell stir thoroughly and pour into mold. Set away in refrigerator to cool. Turn out, slice and serve with whipped cream to which has been added one teaspoon sugar and a little vanilla. Those who like it may serve with brandy sauce.

Strawberry Bavarian Cream

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 envelopes Minute Gelatine</td>
<td>1 cup</td>
</tr>
<tr>
<td>1 pint strawberry pulp</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1 cup hot water</td>
<td>1-2 pint</td>
</tr>
<tr>
<td>1 cup powdered sugar</td>
<td>cream</td>
</tr>
</tbody>
</table>

Mix strawberry pulp and juice with powdered sugar. Dissolve Minute Gelatine in two tablespoons boiling water, adding balance of 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 cream whipped stiff. Turn into a mold 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.
Minute Substitute for Cream

To the well-beaten white of an egg, add one banana which has been sliced and mashed with a little sugar. One apple grated can be used instead of the banana. Flavor with a few drops of vanilla. Add a few grains of salt.

**American Cream**

- 1 pint milk
- 2 eggs
- A little salt

When the milk is boiling hot, stir in slowly the Minute Gelatine which has been mixed with two tablespoons sugar, then add the yolks of eggs, beaten with a little salt and cook only a moment, stirring constantly. Remove from fire, stir in the whites of eggs, beaten with two tablespoons sugar, and flavor to taste.

**Orange Bavarian Cream**

- 1 envelope Minute Gelatine
- Juice 1-2 lemon
- 1-2 cup boiling water
- 1 cup cream
- 1-2 cup orange juice
- 4 tablespoons sugar

Line a mold or earthen bowl with sections of orange. Dissolve the Minute Gelatine and sugar in the boiling water; add the lemon and orange juice; set the dish in ice and water and stir until mixture begins to thicken; lastly, fold in the cream whipped. When the mixture is stiff enough to hold its shape, turn into the orange-lined mold.

**Cream Mold**

- 1 envelope Minute Gelatine
- 1 tablespoon Minute Tapioca
- 1-2 cup sugar
- 1 egg
- Vanilla

Scald milk in a double boiler, add Minute Tapioca and cook fifteen minutes. Then stir in well-beaten egg and sugar, in which has been stirred Minute Gelatine. Cook until the mixture begins to thicken, stirring constantly. Add a pinch of salt. Flavor with vanilla. Pour into a cylindrical mold and set in a cool place. When the mixture is set, scoop out the center and fill with whipped cream to which has been added nuts, raisins, seeded and cut fine, citron and candied fruits, cut fine and mixed with cream. To serve, unmold and surround with fruit or flowers.

**Chocolate Bavarian Cream**

- 1 envelope Minute Gelatine
- 2 tablespoons boiling water
- 1-2 ounce grated chocolate
- 1 cup milk
- 1 egg
- Vanilla

Cook in a double boiler the milk, well-beaten egg, sugar and grated chocolate, until the chocolate is melted and well mixed. Remove from fire and add Minute Gelatine which has been rubbed to a smooth paste in the boiling water, and set in a cool place to jelly. When beginning to cool, fold in cream whipped; flavor with vanilla, and set in a cool place. Two tablespoons of cocoa may be used and mixed dry with the gelatine and sugar. Moisten with the hot milk to make a paste and then add to the remainder. Cook five minutes, stirring constantly.
**Grape Fruit Jelly**

1 envelope Minute Gelatine  
1 cup grape fruit juice and pulp  
1-2 cup boiling water  
6 or 8 candied cherries  
3-4 cup sugar

Mix the Minute Gelatine and sugar and dissolve in the boiling water. Add the grape fruit juice and pulp. If desired two or three tablespoons of sherry may be added, in which case allow for that in measuring the grape fruit. Soften the cherries in boiling water; then cut them in slices to form rings. Set five or six molds in a pan of ice water (aluminum molds chill very quickly). With a steel skewer dip the rings of cherry in the grape fruit mixture and set them on the chilled sides and bottoms of the molds, to which they will adhere. Then fill the molds with grape fruit mixture. Put the mixture into the molds a little at a time to avoid having the pieces of fruit settle to the bottom of the molds.

**Raspberry (or any fruit juice) Jelly**

1 cup raspberry juice  
1-2 cup sugar  
1 cup boiling water  
Whipped cream  
1 envelope Minute Gelatine

Mix Minute Gelatine with sugar and dissolve in boiling water. Add raspberry juice and set in a cool place. Serve with whipped cream. Any left-over fruit juice may be used. This may be made as shown in illustration by half filling a fancy circular mold with the clear jelly, and when stiff add the other half well beaten as it begins to jell. Fill center of dish with whipped cream when serving.

**Cocoa or Chocolate Jelly**

1 pint milk  
2 tablespoons cocoa or grated chocolate  
1 envelope Minute Gelatine  
1-2 cup sugar

Mix thoroughly cocoa or grated chocolate, Minute Gelatine and sugar. Add enough of the milk to make a paste. Place the rest of the milk over the fire. When hot, stir in the paste. Cook five minutes, stirring constantly. Flavor with vanilla. Mold in glass or porcelain. Set in a cold place until firm. Serve with whipped cream, or Custard Sauce (see page 17).

**Neopolitan Jelly**

2 envelopes Minute Gelatine  
4 eggs  
Pecan or hickory nuts  
2 teacups boiling water  
1 cup sugar  
Whipped cream

Dissolve Minute Gelatine and sugar in boiling water. Set aside until cold, then set in ice water and beat with egg beater until white and light. Have ready the whites of eggs beaten very light. Beat the gelatine and egg together slowly. 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 pecan or hickory nuts. Turn out and serve with whipped cream. This can be made without the eggs by beating each layer as it begins to jell.
Wine Jelly

1-2 cup sugar
1 envelope Minute Gelatine
1 small cup sherry wine
1 cup boiling water

Mix sugar with Minute Gelatine, then dissolve in boiling water. Add sherry wine.

Raspberry Cream

1 envelope Minute Gelatine
1 cup hot raspberry juice
1-2 cup sugar
1 cup cream

Mix thoroughly Minute Gelatine with sugar and dissolve in hot raspberry juice. Set in a cool place until the mixture begins to thicken. Then beat in the cream whipped to a stiff froth. Turn into a wet mold and set away until firm. This recipe may be used with peach juice and flavored with orange or bitter almond.

Peach Cake

1 envelope Minute Gelatine
1-2 cup sugar
Vanilla
Yolks of 2 eggs
1 pint milk
Peaches

Bake a sponge cake in a deep pan. When cold, remove the top and hollow out the center and fill with the following custard: Dissolve Minute Gelatine in two tablespoons boiling milk and add enough milk to make a pint. Add the yolks of well-beaten eggs, sugar, and flavor with vanilla. When the jelly begins to thicken, pour into the cake, cover with a layer of sliced peaches, then let it harden, then more custard. Place the top of the cake in position and frost.

Macaroon Mold

1 envelope Minute Gelatine
2 tablespoons boiling water
1 pint milk
1-2 cup sugar
2 eggs
1 cup powdered macaroons
Pinch salt
Orange extract
Whipped cream
Candied cherries

Cook in a double boiler until thick, milk, yolks of eggs, well beaten and sugar. Add pinch of salt. Remove from the stove and add Minute Gelatine which has been dissolved in the boiling water, flavor with orange extract and set in a cool place. When cool enough to almost set, add powdered macaroons and the well-beaten whites of eggs. When ready to serve, unmold and garnish with whipped cream and candied cherries.

Fish Mold

1 envelope Minute Gelatine
1 tablespoon vinegar
1 1-2 cups boiling water
1-2 cups fish

Into the boiling water stir the Minute Gelatine which has been rubbed to a smooth paste in two tablespoons of boiling water, the finely shredded cooked fish or canned salmon (from which the bones and skin have been removed), and the vinegar. Turn into a mold and set in a cool place. When ready to serve, unmold and surround with lettuce leaves, slices of cucumber and dashes of mayonnaise.
Coffee Jelly

1 envelope Minute Gelatine  1-2 cup sugar
1 pint boiling coffee    Pinch salt

Stir together Minute Gelatine, sugar and s-lt in a pint measure. Then fill the measure with boiling coffee, stirring thoroughly until the gelatine and sugar are completely dissolved. Strain into a mold and set in a cool place. Serve with plain or whipped cream and sugar. This is a particularly pleasing dessert for hot weather.

Coffee Charlotte

1 envelope Minute Gelatine  1 large cup cream
1 cup clear, strong, hot coffee  1 cup sugar
Sponge cake or lady fingers

Dissolve Minute Gelatine and sugar in coffee. Whip 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.

Prune Whip

1 cup prunes  1 envelope Minute Gelatine
1 cup hot water  1-2 cup sugar
Whites of 2 eggs

Soak prunes in warm water and stew until tender. Rub through a sieve. To one cup of sifted prunes add sugar and hot water in which Minute Gelatine is dissolved. When cool whip into this the well-beaten eggs. Serve with a custard sauce.

Café Parfait

1 envelope Minute Gelatine  1 pint cream
1 cup hot coffee  Yolks of 2 eggs 1 cup sugar

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

Café Mousse

1 envelope Minute Gelatine  1 pint heavy cream
1 cup strong, clear, hot coffee  1 cup sugar  1-2 cup milk

Dissolve Minute Gelatine and sugar in hot coffee. Stir till dissolved. Set in a cool place till mixture begins to stiffen, and add cream that has been mixed with one-half cup milk. Beat all together with an egg beater till the mixture is stiff enough to hold its shape, put into a three-pint brick mold, 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 mold, 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.
Lemon Jelly

1 envelope Minute Gelatine  2 small lemons
1 cup boiling water  1 small cup sugar

Dissolve the Minute Gelatine and sugar in a cup of boiling water. Add to this the juice of two lemons and grated rind of one lemon with enough water to make one pint in all. Pour through a coffee strainer into a mold 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 center. The juice of one lemon and one orange makes a very nice flavor. Another attractive way to serve this is illustrated. Beat half of the solution as it begins to set until a creamy white. Put into the mold and let harden. Later fill the mold with the clear jelly.

Excellent Ice Cream

1 pint thick cream whipped  1 envelope Minute Gelatine
1 pint milk  1 cup sugar

Dissolve Minute Gelatine in two tablespoons hot milk, and add sugar. Mix these well together, flavor to taste and freeze.

Lemon Sherbet

1 envelope Minute Gelatine  2 tablespoons boiling water
1 quart milk  5 large lemons  1 pint sugar

Dissolve Minute Gelatine in the hot water and add one quart milk. Pour into freezer. Add to this the sugar thoroughly mixed with lemon juice, and freeze.

Violet Mousse

1 envelope Minute Gelatine  1 cup boiling milk
1 cup cream  1 cup sugar
Vanilla  Candied violets

Stir Minute Gelatine with sugar and dissolve in boiling milk. Set in a cool place to harden. As soon as the jelly begins to set, fold in cream whipped, flavor with vanilla and pour into a mold which has been lined with candied violets. Or one half may be poured on the violets and the other half colored violet and poured on the white when cold. To serve, turn from the mold and surround with natural violets and their leaves.

Lemon Milk Sherbet

1 can condensed milk  Juice 6 lemons
2 1-2 pints cold water  Beaten whites of 3 eggs
3 cups granulated sugar  1 envelope Minute Gelatine

Dissolve sugar in the lemon juice as much as possible; then add part of the water, stirring until sugar is entirely dissolved; then add Minute Gelatine which has been dissolved in two tablespoons boiling water. Dilute the milk with the remainder of the water and add slowly to the first mixture. Then add the beaten whites of eggs, pour into the freezer and freeze, using three parts ice to one part rock salt for the freezing. Freezer should be packed before milk and eggs are added.
Pineapple Sherbet

1 envelope Minute Gelatine
2 cups sugar
1 can grated or shredded pineapple

Stir Minute Gelatine with sugar and dissolve in the boiling water. When cool add juice of lemon, white of egg beaten stiff and pineapple. Freeze. Serves 8 people.

Peach Trifle

1 envelope Minute Gelatine
1 pint cream
2 tablespoons hot milk

Dissolve Minute Gelatine in the hot milk. When cool add to this the cream and 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.

Turkish Mint Paste

3 envelopes Minute Gelatine
2 tablespoons lemon juice
1 cup cold water

Stir the sugar and Minute Gelatine together, then add the water. Place over the fire and boil until it threads from the spoon, which is usually twenty minutes, counting from the time it begins to boil. Remove from fire and add lemon juice, salt and peppermint to taste and color a delicate green. Pour into a pan that has been rinsed with cold water and when thoroughly set pull from pan with both hands, first covering them with powdered sugar. Cut in squares, with shears, and roll in powdered sugar.

Turkish Delight

1-4 cup cold water
2 cups sugar
3-4 cup orange juice
Grated rind of 1 orange

Stir the sugar and Minute Gelatine together dry and add the water. Boil twenty minutes, or until it threads from the spoon. Remove from fire and add orange juice and rind, lemon juice, salt and nuts, figs or both. Pour into pan which has been rinsed with cold water. When firm pull from the pan, first rubbing the hands with powdered sugar. Cut in squares and roll in powdered sugar.

This is very nice if half is colored with the pink coloring found in the package of Minute Gelatine and chopped nuts added; then color the remainder with a yellow vegetable coloring and add chopped figs.

Peaches in Jelly

1 envelope Minute Gelatine
1-2 cup orange juice
Juice 1 lemon

Mix sugar and Minute Gelatine and dissolve in boiling water. When cool, add orange and lemon juice. Pour over ripe peaches sliced thin. Place on ice. Serve with cream.
Gelatine Frosting

1-3 envelope Minute Gelatine
2 tablespoons boiling water
Confectioner’s sugar
Flavoring extracts
Dissolve Minute Gelatine in boiling water and stir enough confectioner’s sugar to make a thin batter. Flavor with a few drops of two or more extracts.

Dessert Souffle

1 envelope Minute Gelatine
2 tablespoons of toasted corn flakes
2 tablespoons sugar
Pinch salt
A little pink coloring
Juice 1-2 lemon
Mix Minute Gelatine, sugar and salt and dissolve in boiling water. Add lemon juice and coloring. When beginning to jelly, whip it and add corn flakes.

Fruit Sponge

1 envelope Minute Gelatine
1 cup boiling water
1 cup sugar
Whites of 2 eggs
Sufficient raspberry, strawberry, grape, or any other rich fruit juice to make one pint of liquid
Dissolve Minute Gelatine and sugar in boiling water, add liquid to make one pint. When beginning to jell whip the whites of eggs and beat into it thoroughly. Pour into a mold and place on ice. This may be made without eggs by beating the jelly when it begins to jell.

Fruit Punch

1 envelope Minute Gelatine
2 cups sugar
1 cup preserved peaches, cherries or pineapple
1 cup water
1 cup strawberry juice
1 cup water
Juice 1 lemon
Juice 1 orange
Make a syrup of sugar and one cup water. Add to the hot syrup Minute Gelatine dissolved in two tablespoons hot water. Remove from fire and add one cup of water, strawberry juice, preserved peaches, cherries or pineapple, and juice of lemon and orange. When cold freeze. This is better made some time before serving.

Fruit Pudding

2 envelopes Minute Gelatine
1 cup pineapple
1 cup sugar
1 cup boiling water
1 cup strawberry pulp
2 cups cream
Mix one envelope Minute Gelatine with half cup of sugar and dissolve in half cup boiling water. Set aside to cool and when beginning to thicken add one cup cream whipped. Just before it sets, stir in grated pineapple, mix thoroughly and turn into mold. Make a second part just the same as the first using strawberry pulp instead of pineapple. Set aside until cool but not jellied, then pour on the top of the pineapple jelly, which is already solid, and set back in refrigerator. When ready to serve, unmold and surround with whole strawberries. When strawberries are not in season use any other fruit obtainable.
Banana Pie

1 envelope Minute Gelatine  
1 pint milk  
Vanilla  
2 tablespoons boiling water  
1-2 cup sugar  
2 eggs  
Bananas  
Salt

Make a custard of milk, the yolks of eggs, sugar and a pinch of salt. Let the milk come to a boil and add the yolks of eggs well beaten, stirring constantly for a few minutes. Take from the fire and add Minute Gelatine which has been dissolved in the boiling water. Flavor with vanilla. Pour half of the custard into a wet agate pie plate, cover with a layer of sliced bananas and set in a cool place to harden. When jellied, pour in the other half of the custard and slice on another layer of bananas. Cover with a meringue made of the whites of eggs and a tablespoon of sugar. Sprinkle with cocoanut. When ready to serve, cut in pie sections.

Lemon Pie

Pinch salt  
2 lemons  
2 eggs  
1 envelope Minute Gelatine  
1 pint boiling water  
1 cup sugar

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

Lemon Raisin Pie

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

Chocolate Pie

Pinch salt  
1 pint milk  
1-2 cup sugar  
1 envelope Minute Gelatine  
Yolks of 2 eggs  
1-3 cup cocoa  
1 teaspoon vanilla

Place on fire one pint milk. Beat together eggs, sugar, cocoa, salt and Minute Gelatine. Add this carefully to the hot milk and stir constantly for five minutes. Take from fire and flavor with vanilla. Strain the custard into an agate pie plate wet with cold water and let set. When cool cover with a meringue made of whites of 2 eggs, 2 tablespoons sugar, 1-2 teaspoon vanilla. Cut in sections like ordinary pie.

Cream Pie

Make the same as Chocolate Pie, omitting the cocoa and using one cup of milk, instead of a pint. 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.
Cocoanut Pie

1 envelope Minute Gelatine
1 pint milk
1-2 cup sugar

1 teaspoon vanilla
Yolks of 2 eggs
Pinch salt

Make a custard of milk and eggs, sugar, salt and Minute Gelatine. Heat the milk and add the other mixture well beaten. Stir constantly until beginning to thicken then remove from fire. When cool add vanilla and cocoanut. Place in wet agate pie plate, cover with meringue, and sprinkle cocoanut on top.

Marshmallow Pudding

1 envelope Minute Gelatine
Whites of 2 eggs
1-2 cup sugar

1 pint boiling water
12 marshmallows
1-2 cup nut meats
Vanilla

Stir Minute Gelatine with one-fourth cup of sugar and dissolve in boiling water. Cool quickly and while cooling whip whites of eggs very stiff, adding remainder of sugar while whipping. When beginning to jell, add the eggs and whip until stiff. Just before finishing add marshmallows, nuts and vanilla.

Minute Gelatine Marshmallows

2 1/4 cups granulated sugar
1 cup water

2 envelopes Minute Gelatine
2 eggs

Vanilla extract

Cook two cups of sugar and one cup water in an agate kettle until it threads from the spoon, then add the Minute Gelatine stirred with one-fourth cup of sugar. When cool set in pan of ice water, beat with an egg beater until mixture is white then add the well-beaten whites of the eggs. Flavor with a few drops of vanilla. Pour into a pan which has been oiled and dusted with corn starch. When cold cut in squares and roll in mixture of corn starch and powdered sugar.

Maple Charlotte

1 envelope Minute Gelatine
1 cup maple syrup
1 cup milk

1-2 cup chopped walnuts
2 eggs
1 teaspoon vanilla

Heat the milk. Dissolve the Minute Gelatine in two tablespoons of the hot milk, then add to the remainder. While still on the stove add well-beaten yolks of the eggs and stir until just beginning to thicken. Remove from fire and stir in the stiffly beaten whites of eggs. Add maple syrup and vanilla. When beginning to jell stir in the nut meats. If this should curdle it can be made smooth by beating briskly with an egg beater. Serve with whipped cream.

SPECIAL USE FOR GELATINE

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 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. If you desire to make the goods particularly stiff add less cold water.
Ivory Jelly

2 envelopes Minute Gelatine  
1 cup hot milk  
Pinch salt

1 scant cup sugar  
4 tablespoons wine  
1 pint cream

Dissolve Minute Gelatine and sugar in hot milk, add salt, wine and cream; when well mixed strain through a cloth, stir occasionally at first, then turn into a mold.

Beef Tea Jelly

1 lb. juicy round steak  
1 pint cold water

1 envelope Minute Gelatine  
Salt

Put into a double boiler steak cut into small pieces. Heat to the boiling point and let simmer two hours. Strain through wire sieve, and in two cups of hot broth dissolve Minute Gelatine, which has been dissolved in two tablespoons of the hot liquid. Season with salt to taste and pour into small cups to harden.

Corburg Jelly for Invalids

1 tablespoon sugar  
2 envelopes Minute Gelatine  
2 level tablespoons Minute Tapioca

2 level tablespoons ground rice  
2 tablespoons pearl barley  
2 quarts cold water

Put Minute Gelatine mixed with sugar into a saucepan; add Minute Tapioca, barley, 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.

Ice Cream for the Convalescent

1 envelope Minute Gelatine  
1 quart rich milk  
Yolks of 8 eggs

1 1-2 cups sugar  
1 pint cream  
3 tablespoons 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 Minute Gelatine, stir until dissolved and strain into the can of the freezer. When cold, begin to freeze, then add the cream whipped and the rum and finish freezing. The rum keeps the mixture from freezing 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 eggs beaten stiff may be added with the rum and cream.
Invalid's Food

1 pint boiling water
3 tablespoons Minute Tapioca
Pinch salt

Cook Minute Tapioca, water and salt, fifteen minutes. Serve with cream and sugar. This is a very nutritious breakfast dish, and serves as a change from the cereals.

Pineapple Mousse

1 envelope Minute Gelatine
1 cup sugar
1 cup chopped pineapple
1 cup cream
1 cup water

Cook pineapple in water for ten minutes and strain. In one cup of this hot juice dissolve Minute Gelatine stirred with sugar and let cool. When beginning to jell beat into it cream whipped well. A cup of juice may be drained from a can of pineapple.

Malted Milk Jellied

3 teaspoons malted milk
1 envelope Minute Gelatine
1 pint boiling water
Salt

Dissolve the Minute Gelatine in three tablespoons of boiling water. Add remainder of the water, malted milk and a pinch of salt. Put in a cool place to harden. Serve with cream.

Chicken Broth with Tapioca

1-4 cup Minute Tapioca
1 quart chicken broth
6 slices carrot
1-2 onion
Stalk celery
Yolks of 2 eggs
Sprig parsley
Blade mace
Red pepper pod
1-2 cup 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 the patient; strain and cool, then remove the fat and reheat; when hot sprinkle in the Minute Tapioca and cook, stirring frequently, until the tapioca is transparent (about fifteen minutes). Then stir in the eggs beaten, diluted with cream. After the eggs are added avoid boiling the broth, or mixture will curdle. Serve in a bouillon cup with bread sticks made of toasted stale bread.
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Minute Tapioca received the Medal of Honor, highest award given any tapioca at the Panama-Pacific Exposition.

Minute Gelatine received the Medal of Honor, highest award given any plain gelatine at the Panama-Pacific Exposition.