ROYAL SALAD GELATIN (ASPIC)

FOR JELLIED MEATS, SOUPS AND VEGETABLE SALADS

PRODUCT OF STANDARD BRANDS INCORPORATED
ROYAL SALAD GELATIN (Aspic) will make your daily menu a much more exciting affair.

With this new unsweetened Gelatin with its savory meat-like flavor, you may have for your own table those delectable and intriguing moulded salads... jellied meats... and aspic garnishes that you’ve always believed were the exclusive creations of expensive caterers.

Royal Salad Gelatin is ready for instant use. No bothersome soaking of gelatin. No meat stock to prepare. It’s as simple to make as Royal Gelatin Dessert! You just add boiling water, then cold water—and chill.

Without additions, it makes a delicious jellied consomme.

With this ready-seasoned Salad Gelatin, fascinating moulded dishes are no trick at all! And the variety is endless. Almost any combination of vegetables, cold fowl—meat or fish is possible.

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And don’t think that Royal Salad Gelatin dishes are expensive . . . even though they look it. For this is an inspired way to use left-overs . . . little dabs of cold meat and vegetables that in themselves wouldn’t be enough to go ’round.

Try a package of Royal Salad Gelatin (Aspic) with one of these tempting recipes. You’ll soon be inventing dozens of your own.

**PRESSED VEAL LOAF**
(Illustrated on cover)

1 package Royal Salad Gelatin (Aspic)  few drops onion juice, if desired

1 3/4 cups boiling water  3 cups cooked veal, chopped or ground

1/4 teaspoon salt  few grains pepper

fine

CREOLE SALAD

1 package Royal Salad  3 tablespoons chopped
green pepper
1 cup boiling water    2 tablespoons chopped
1 cup tomato juice     pimiento
2 tablespoons chopped onion

Dissolve Royal Salad Gelatin in boiling water. Add tomato juice; chill until it begins to thicken. Add remaining ingredients. Pour in mould. Chill until firm. Serves 6.

LAMB AND MINT LOAF

1 package Royal Salad  1 1/2 tablespoons chopped fresh mint
Gelatin (Aspic)       
1 cup boiling water    
1 cup cold water       1/4 teaspoon salt
2 tablespoons vinegar  1 1/3 cups cold lamb, cut fine

SALMON SALAD LOAF

1 package Royal Salad Gelatin (Aspic)  
1 cup boiling water  
½ teaspoon salt  
¼ teaspoon paprika  
1 tablespoon lemon juice  
¾ cup cold water  
¾ cup mayonnaise  
1 cup salmon, flaked  
½ cup celery, finely chopped  
1 small green pepper, minced


TOMATO ASPIC SALAD

1 package Royal Salad Gelatin (Aspic)  
2 cups tomato juice

Heat 1 cup tomato juice to boiling. Pour over Royal Salad Gelatin and stir until dissolved. Add 1 cup cold tomato juice. Stir again. Pour into mould and chill until firm. Unmould and garnish with lettuce and mayonnaise. Serves 6.
# RAW VEGETABLE SALAD

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tr>
<td>1 package Royal Salad Gelatin (Aspic)</td>
<td>1 teaspoon onion juice</td>
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<tr>
<td>1 cup boiling water</td>
<td>1/2 cup chopped cabbage</td>
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<tr>
<td>1 cup cold water</td>
<td>1/2 cup chopped celery</td>
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<tr>
<td>1/4 teaspoon salt</td>
<td>1 carrot, grated</td>
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Dissolve Royal Salad Gelatin in boiling water. Add salt and cold water. Add onion juice. Chill until mixture begins to thicken, then add vegetables. Pour into mould and chill until firm. Garnish and serve as salad. Serves 6.

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**FREE—Complete Recipe Book**


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