

Mrs. Knox's Page

Dishes That Men Like

WE ARE always looking for dishes that will please the masculine taste—dishes which once eaten often reappear "by special request." In these Perfection Salad and Snow Pudding recipes you will find such dishes, for they have won universal favor with the men wherever they have been served—and I know they have been favorites in my own home for years.

Not only will the masculine members of your family appreciate these dishes but you will like them too, because they are easy to make, and may be made with syrup in place of sugar, when that precious article soars in price or is impossible to get.



PERFECTION SALAD

1 envelope KNOX Sparkling Gelatine
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup mild vinegar
 2 cups boiling water

2 cups celery, cut small
 2 tablespoonfuls lemon juice
 $\frac{1}{2}$ cup sugar or
 $\frac{1}{2}$ cupful of syrup

1 teaspoonful salt
 1 cup cabbage, finely shredded
 $\frac{1}{4}$ can sweet red peppers or fresh peppers finely cut

Soak the gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt; stir until dissolved. Strain and when beginning to set add remaining ingredients. Turn into mold, first dipped in cold water and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers; or the mixture may be shaped in molds lined with pimientoes.

In my recipes no special molds are required;—any vegetable, china or glass dish will mold them nicely.

NOTE: Use fruits instead of vegetables in the above recipe and you have a delicious fruit salad.

SNOW PUDDING

$\frac{1}{2}$ envelope KNOX Sparkling Gelatine
 $\frac{1}{4}$ cup cold water
 1 cup boiling water

$\frac{3}{4}$ cup sugar or
 $\frac{3}{4}$ cup of syrup

$\frac{1}{4}$ cup of lemon juice
 Whites of 2 eggs

Soak gelatine in cold water five minutes, dissolve in boiling water and add sugar, lemon juice and grated rind of one lemon; strain and set aside; occasionally stir mixture, and when quite thick beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Pipe by spoonfuls on glass dish or put in mold. Chill and serve with boiled custard.

NOTE: When syrup is used in these recipes in place of sugar omit $\frac{1}{4}$ cupful of boiling water from the quantity given in the recipe.

What "4 to 1" Means

My gelatine is preferred by home-makers because of its economy. One package of Knox Sparkling Gelatine will serve a family of six with four different salads or desserts for four luncheons or dinners, while the ready-prepared packages will do for only one meal. That is why experts have been calling Knox the "4 to 1" Gelatine—it lasts four times as long, goes four times as far, and serves four times as many people as the ready-prepared packages.

Special Home Service

There are many other ideas and "dishes that men like" and women, too, in my recipe books "Dainty Desserts" and "Food Economy." Send for them, enclosing a 2c. stamp, and giving your grocer's name.

"Wherever a recipe calls for Gelatine—
 it means KNOX"

MRS. CHARLES B. KNOX
 KNOX GELATINE

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