



DAVIS

Dainty Dishes

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DAVIS DAINTY DISHES

Published by
THE DAVIS GELATINE ORGANIZATION
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IMPORTANT

The liquid measures of all recipes in this book are Imperial—the legal Canadian standard. If your measuring cup is graduated according to American Wine pints, you will be using $1/5$ th less liquids than intended and the resulting jelly will be rather too firm. This added firmness is an advantage when unmoulding, but the jelly should remain at room temperature for a $\frac{1}{2}$ hour before serving to allow it to soften to a palatable consistency.

Should you be in doubt whether your cup is Imperial or Wine measure, just follow the recipe as given without adding any extra liquid, but glance in your ice-box or refrigerator a full $\frac{1}{2}$ hour before the meal and remove the jelly if stiffer than it should be.

Davis Gelatine comes to you already measured in envelopes, however, if you have some favourite recipes, not included in this book, use 1 envelope Davis Gelatine wherever 1 tablespoon gelatine is called for.

All recipes given in this book are based on the exact strength of Davis Gelatine packed in the Davis cartons and satisfactory results cannot be relied upon if other brands of gelatine are used.

(For other instructions see pages 55 and 56)

ONE always finds fascination in history, be it the tale of a people or the story of a food. In the story of foods, Davis Gelatine holds a unique place, for in a score of years it has become known in the majority of homes of the chief countries of the British Empire and many lands beyond. It is sought for its usefulness; appreciated for its food value and high protein content, its facilitation of the digestive process, its enrichment of every dish which it helps to fashion and the pleasure and simplicity which it brings to meal preparation. No other food has just those properties which gelatine possesses, and these commend it as an ingredient which aids and adds to the utilization of natural foods . . . No edible product could be manufactured under more exacting or desirable conditions, and no expense is spared to make Davis Gelatine so pure that it is unchallenged by the most stringent Pure Food Laws. . . . So great has been the interest in Davis Gelatine and so diverse the homes in which it is used that it has been necessary to print this new Cookery Book in five different languages—English, French, German, Afrikaans, and Portuguese. . . . For the millions of housewives and chefs to whom Davis Gelatine is indispensable, we have compiled this new issue, and if it is of assistance in their endeavours to present nourishing food in its most attractive form we shall be happy in having achieved so much.



I N G R E D I E N T S

RELISHES AND APPETISERS

	Page
Golden Relish.....	8
Jellied Horseradish Sauce.....	9
Jellied Parsley Sauce.....	10
Jellied Soup.....	10
Orange Appetiser.....	8
Spiced Beetroot.....	8

MEAT DISHES

Aspic Jelly.....	15
Beef Brawn.....	11
Chicken Mousse.....	12
Chicken Mould.....	14
Corned Beef and Celery Loaf..	12
Ham Delicacy.....	11
Ham Loaf.....	14
Lemon Aspic.....	15
Macaroni Sausage Shape.....	10
Tongue Mould.....	9
Shrimp or Crabmeat Salad....	14
Tomato Brawn.....	11
Veal Loaf.....	15
Windsor Sausage in Jelly.....	12

FISH

Fish in Jelly.....	16
Fish Rice Cream.....	16
Herrings in Tomato Sauce....	16
Salmon in Jelly.....	17
Salmon Rice Loaf.....	17
Shrimp or Crabmeat Salad....	14
Tuna Fish Loaf.....	18
Tuna Fish Salad.....	18

SALADS

Asparagus Tip Salad.....	19
Autumn Salad.....	19
Beetroot Mould.....	24
Cardinal Salad.....	18
Cherry Ripe Salad.....	22
Cranberry Jelly.....	19
Cream Cheese Salad.....	22
Delicacy Salad.....	22
Green Pea Salad.....	26
Lobster Relish.....	20
Mint Jelly Cubes.....	23
Orange Salad.....	23
Savoy Salad.....	24
Spiced Cherry Relish.....	20
String Bean Salad.....	25
Tomatoes in Mint Jelly.....	25
Tomato Jelly.....	25
Vegetable Salad.....	23
Viennese Salad.....	26

DESSERTS

	Page
Ambrosia (4 Egg Whites).....	28
Angels' Food (2 Eggs).....	28
Apple and Prune Dessert.....	28
Apricot Puff.....	29
Banana Cream.....	29
Bananas in Jelly.....	31
Blossom Cream.....	29
Butterscotch Sponge (2 Eggs)..	30
Carrington Mould.....	49
Charlotte Russe.....	52
Cherry Charlotte.....	42
Cherry Sparkle.....	30
Chocolate Blanc Mange.....	31
Chocolate Fluff (2 Egg Whites)	32
Christmas Plum Pudding.....	67
Cocoanut Whip (2 Egg Whites)	32
Coffee Jelly.....	36
Egg Jelly (2 Egg Yolks).....	32
Exeter Cream (2 Eggs).....	33
Fruit Salad in Jelly.....	43
Ginger Ale Fruit Salad.....	44
Gipsy Bavarian (3 Egg Yolks)..	33
Golden Parfait (2 Eggs).....	33
Grape Juice Jelly.....	37
Honey Jelly.....	36
Jack O'Lanterns.....	38
Jellied Egg Nogg (2 Eggs)....	43
Lemon Bavarian.....	37
Lemon Jelly.....	37
Lemon Sponge (2 Egg Whites)	37
Lemon Whip.....	37
Loganberry Sponge (2 Egg Whites).....	37
Macaroon Cream (1 Egg).....	40
Maple Spice (2 Eggs).....	30
Mayflower Mould.....	44
Melon Mint Jelly.....	40
Milk Jelly.....	41
Mocha Walnut Cream (1 Egg)	41
Orange Egg Cream (2 Eggs)....	41
Orange Mist.....	42
Oriental Cream.....	42
Pavlova.....	57
Peach Surprise.....	40
Pear Royal.....	44
Pineapple Delight.....	46
Pineapple Jelly.....	46
Plum Bavarian.....	47
Prune Gateau.....	47
Raspberry Whip (1 Egg White)	36
Rhubarb Jelly.....	47
Snowflake Cream (2 Eggs)....	48
Spanish Cream (Canadian)....	48
Spanish Cream (English).....	48

	Page
Strawberry Lemon Cream	38
Tangerine Jelly	52
Wine Jelly	46

JELLIED COCKTAILS

Grapefruit Cocktail	50
Fruit Jelly	50
Liqueur Jelly	50
Wine Jelly	50

SOUFFLES

Apricot Souffle (2 Eggs)	51
Coffee Souffle (2 Eggs)	51
Lemon Souffle (2 Eggs)	51

FILLINGS FOR TARTS AND PIES

Fruit Pie Filling	54
Lemon Fluff Pie (3 Eggs)	54
Pumpkin Pie (2 Eggs)	54

**ICE PUDDINGS, ICE CREAMS
AND WATER ICES**

Custard Ice Cream (2 Eggs)	58
Ice Cream	58
Ice Pudding a la Russe (1 Egg)	58
Lemon Water Ice (2 Egg Whites)	59
Orange Ice Cream	58
Peach Ice Cream (2 Eggs)	59
Southern Ice Cream	59
Vanilla Ice Cream	59

CAKE FROSTINGS AND FILLINGS

Cream Fillings for Cakes (1 Egg Yolk)	61
Meringue Frosting (1 Egg White)	61
Mock Whipped Cream	61
Thistledown Icing	61

SAVOURIES

Gelatine Cheese Savouries	62
Ham Creams	62
Shrimp Savouries	62

CONFECTIONS

Chocolate Fudge	64
Cocoanut Cream	64
Creme de Menthe Jubes	64
Date Creams	65
Date Pralines	64
Fondant	65
Ginger Creams	65
Marshmallows	65

	Page
Moonshine Biffs	67
Peppermint Creams	65
Peppermint Patties	65
Prune Creams	65
Rainbow Jubes	66
Russian Caramel	66
Snowballs	66
Turkish Delight	66
Walnut Cream	65

PARTY DISHES

Orange Appetiser	8
Chicken Mousse	12
Ham Delicacy	11
Shrimp or Crabmeat Salad	14
Tuna Fish Salad	18
Asparagus Tip Salad	19
Cherry Ripe Salad	22
Lobster Relish	20
Viennese Salad	26
Ambrosia	28
Charlotte Russe	52
Chocolate Fluff	32
Fruit Salad in Jelly	43
Gipsy Bavarian	33
Grapefruit Cocktail	50
Jack-O'Lanterns	38
Liqueur Jelly	50
Macaroon Cream	40
Melon Mint Jelly	40
Mocha Walnut Cream	41
Orange Mist	42
Lemon Fluff Pie	54
Strawberry Lemon Cream	38
Wine Jelly	46, 50
Ices	58, 59

INVALID COOKERY

Jellied Soup	10
Angels' Food (Milk and Eggs)	28
Egg Jelly (Egg Yolks)	32
Golden Parfait (Eggs, Honey, Fruit Juice)	32
Honey Jelly	3
Lemon Bavarian (Lemon Juice and Cream)	37
Lemon Jelly	37
Lemon Sponge (Lemon Juice and Egg Whites)	37
Lemon Whip	37
Milk Jelly	41
Orange Egg Cream	41
Prune Gateau	47
Rhubarb Jelly	47
Spanish Cream (Milk and Eggs)	48
Wine Jelly	46

**SUGGESTIONS FOR
CHILDREN'S DESSERTS**

	Page
Angels' Food (Milk and Eggs).....	28
Apple and Prune Dessert.....	28
Banana Cream.....	29
Butterscotch Sponge (Milk and Eggs).....	30
Chocolate Blanc Mange (Milk).....	31
Egg Jelly (Egg Yolks).....	32
Fruit Salad in Jelly.....	43
Golden Parfait (Eggs, Honey, Fruit Juice).....	33
Grape Juice Jelly.....	37
Honey Jelly.....	36
Lemon Jelly.....	37
Lemon Sponge (Lemon Juice, Egg Whites).....	37
Lemon Whip.....	37
Milk Jelly.....	41
Orange Egg Cream.....	41
Pineapple Jelly.....	46
Prune Gateau.....	47
Rhubarb Jelly.....	47
Spanish Cream (Milk and Eggs).....	48
Tangerine Jelly.....	52

USING LEFT-OVERS

Chicken Mousse.....	12
Corned Beef and Celery Loaf... ..	12
Ham Loaf.....	14
Macaroni Sausage Shape.....	10
Tomato Brawn.....	11
Fish in Jelly.....	16
Salmon Rice Loaf.....	17
Coffee Jelly.....	36
Cream Cheese Salad.....	22
Delicacy Salad.....	22
Orange Salad.....	23
Savoy Salad.....	24
Apricot Puff.....	29
Blossom Cream.....	29
Fruit Salad in Jelly.....	43
Loganberry Sponge.....	37
Mayflower Mould.....	44
Oriental Cream.....	42
Pavlova.....	57
Pineapple Jelly.....	46
Plum Bavarian.....	47

RECIPES REQUIRING MILK

Angels' Food (1 pint).....	28
Banana Cream (1¼ cups).....	29
Butterscotch Sponge (1¾ cups).....	30
Carrington Mould (1 cup).....	49
Charlotte Russe (1 cup).....	52
Chocolate Blanc Mange (1½ cups).....	31

Christmas Plum Pudding (2 cups).....	67
Coffee Souffle (½ cup).....	51
Cream Fillings for Cakes (1 cup).....	61
Custard Ice Cream (1 cup).....	58
Exeter Cream (1 cup).....	33
Fish Rice Cream (½ cup).....	16
Gipsy Bavarian (¾ pint).....	33
Ice Cream (2 cups).....	58
Ice Pudding a la Russe (1½ cups).....	58
Macaroon Cream (1 cup).....	40
Maple Spice (1½ cups).....	30
Milk Jelly (1½ cups).....	41
Mocha Walnut Cream (1 cup).....	41
Orange Ice Cream (1 cup condensed).....	58
Pavlova (¼ cup).....	57
Peach Ice Cream (1½ pints).....	59
Pumpkin Pie (½ cup).....	54
Salmon Rice Loaf (¾ cup).....	17
Snowflake Cream (1½ cups).....	48
Southern Ice Cream (1 cup).....	59
Spanish Cream (2 cups).....	48
Strawberry Lemon Cream (¾ cup).....	38
Vanilla Ice Cream (¾ cup Condensed).....	59

DESSERTS REQUIRING EGGS

Ambrosia (4 Egg Whites).....	28
Angels' Food (2 Eggs).....	28
Apricot Souffle (2 Eggs).....	51
Butterscotch Sponge (2 Eggs).....	30
Chocolate Fluff (2 Egg Whites).....	32
Cocoanut Whip (2 Egg Whites).....	32
Coffee Souffle (2 Eggs).....	51
Egg Jelly (2 Egg Yolks).....	32
Exeter Cream (2 Eggs).....	33
Gipsy Bavarian (3 Egg Yolks).....	33
Golden Parfait (2 Eggs).....	33
Jellied Egg Nogg (2 Eggs).....	43
Lemon Fluff Pie (3 Eggs).....	54
Lemon Souffle (2 Eggs).....	51
Lemon Sponge (2 Egg Whites).....	37
Loganberry Sponge (2 Egg Whites).....	37
Macaroon Cream (1 Egg).....	40
Maple Spice (2 Eggs).....	30
Mocha Walnut Cream (1 Egg).....	41
Orange Egg Cream (2 Eggs).....	41
Pumpkin Pie (2 Eggs).....	54
Raspberry Whip (1 Egg).....	36
Snowflake Cream (2 Eggs).....	48
Spanish Cream (2 Eggs).....	48

GELATINE

How to Use.....	55, 56
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RELISHES AND APPETISERS

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{4}$ cup hot water
- 2 tablespoons sugar
- 1 large orange
- $\frac{1}{2}$ cup diced celery
- Pinch of salt
- 1 teaspoon vinegar

Method.

Peel and remove all membrane from orange, cut into dice. Dissolve gelatine in hot water, add orange juice, sugar and orange pulp. Leave to thicken. Mix celery, salt and vinegar; fold into the thickened orange mixture. Pour into a shallow mould. Serve with cold turkey, duck or pork.

ORANGE APPETISER

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- $\frac{1}{4}$ cup hot water
- $\frac{1}{2}$ cup mayonnaise
- 3 medium-sized oranges
- 2 tablespoons chopped mint
- 2 tablespoons lemon juice
- Pinch of salt

Method.

Peel oranges and remove all membrane. Arrange the segments in cocktail glasses. Dissolve gelatine in hot water, add salt, lemon juice and mayonnaise. When thickening, stir in the mint and carefully pour on to the orange segments.

SPICED BEETROOT

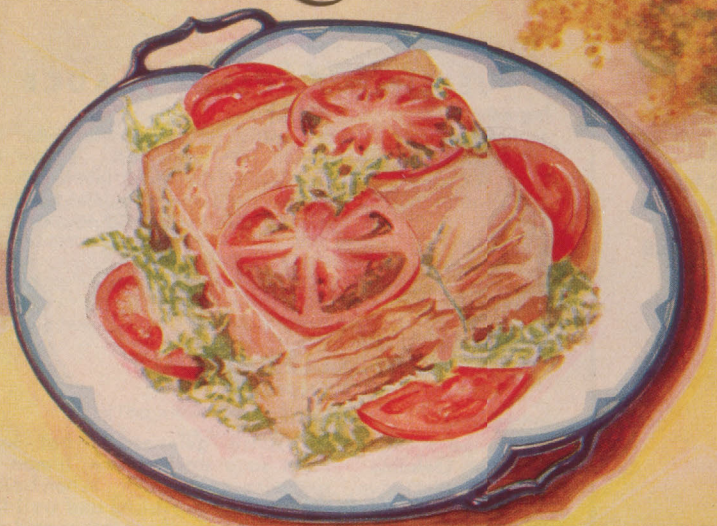
6 Servings

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- 1 cup ($\frac{1}{2}$ pint) cold water
- 1 tablespoon lemon juice
- Piece thinly peeled lemon rind
- 2 cloves
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ cup diced cooked beetroot
- $\frac{1}{2}$ cup diced apple
- 1 tablespoon prepared horseradish
- $\frac{1}{2}$ teaspoon minced onion
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon vinegar

Method.

Place in saucepan, sugar, water, lemon juice, rind and cloves. Bring slowly to boiling point. Cool, strain. Add gelatine dissolved in $\frac{1}{4}$ cup hot water, leave until thickening. Add remaining ingredients. Pour into a shallow mould, serve on lettuce with bacon.



TONGUE MOULD

6 Servings

Ingredients.

1 envelope
Davis Gelatine
1 beef tongue
2 cups (1 pint) stock
Nutmeg
Pepper
Salt

If setting without an ice-box or refrigerator, use slightly less liquid.

Method.

Boil tongue in stock until tender. Skin and slice thinly. Arrange in a mould or cake tin. Dissolve gelatine in hot stock which may be flavoured by adding 3 cloves, 1 bay leaf, 2 slices onion and pinch of curry powder. Add salt, pepper and nutmeg. Boil for a few minutes, strain, pour over the tongue and leave to set. Serve garnished with tomato slices, lettuce and parsley.

9

MEAT DISH

JELLIED HORSERADISH SAUCE

Ingredients.

$\frac{1}{2}$ envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
1 tablespoon lemon
juice
 $\frac{1}{2}$ cup horseradish
cup whipped cream
teaspoon salt

Method.

Dissolve gelatine in hot water. Add lemon juice and salt. Leave until thickening, then fold in the whipped cream and horseradish. Pour into a shallow mould. Serve with boiled ham, meat loaf or fish.

RELISH

**RELISHES
AND
MEAT
DISHES**

JELLIED PARSLEY SAUCE

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- $\frac{3}{4}$ cup hot water
- 1 tablespoon lemon juice
- $\frac{1}{3}$ cup chopped parsley
- $\frac{1}{2}$ cup whipped cream
- $\frac{1}{2}$ teaspoon salt

Method.

Dissolve gelatine in hot water. Add lemon juice and salt. Leave until thickening, then fold in the whipped cream and parsley. Pour into a shallow mould. Serve with cold poultry or fish.

JELLIED SOUP

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) soup stock
- $\frac{3}{4}$ cup hot water
- Slice of onion
- 1 tablespoon lemon juice
- Thin piece of lemon rind
- Few grains cayenne pepper
- 1 egg white

Method.

Dissolve gelatine in hot water. Heat soup stock, onion, lemon rind and juice, and pepper. When boiling, add beaten egg white and boil for 3 minutes. Cool, add gelatine, and strain through cloth or jelly bag. Pour into small moulds. Serve garnished with parsley. Another way of serving is to set the jelly in a shallow dish, mash it with a fork, and serve on lettuce.

If setting without an ice-box or refrigerator, use slightly less liquid.

MACARONI SAUSAGE SHAPE

6-7 Servings (See illustration on page 7)

Ingredients.

- 1 envelope Davis Gelatine
- 6 sausages
- 6 sticks macaroni (cooked)
- 1 pint water
- 2 slices onion
- 3 tablespoons tomato ketchup
- 1 tablespoon vinegar
- Salt and pepper
- Tomatoes

Method.

Prick sausages, place in saucepan with water, bring to boiling point, then simmer until cooked. Leave until cold. Remove fat. Heat liquid with onion, salt and pepper, if necessary, for 5 minutes. Add gelatine moistened with $\frac{1}{2}$ cup cold water; when dissolved, stir in tomato ketchup and vinegar. Strain. Pour a little into the bottom of a wet mould or basin; when thickening, arrange sliced tomatoes, cover with a little more liquid. When firm, arrange sticks of macaroni and sliced tomato round the mould. Skin sausages, cut some lengthways and place on top of the macaroni. Slice the remainder and place in the mould. When all ingredients are in position, pour in the jelly mixture. Serve with salads, lettuce, etc.

If setting without an ice-box or refrigerator, use slightly less liquid.

BEEF BRAUN

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 2 lbs. shin beef
- 2 hard-boiled eggs
- Salt, pepper
- Cayenne
- Nutmeg
- Cloves
- Slice of onion

Method.

Place beef in saucepan, just cover with water. Boil slowly until the meat is tender; add pepper and salt and boil for a few minutes longer. Remove meat from the bone and arrange with sliced hard-boiled eggs in a mould. Place other seasonings in liquid with the bone, and boil for 10 minutes. Dissolve gelatine in $\frac{1}{4}$ cup hot water, add to liquid. Strain, add water to make $1\frac{1}{2}$ cups in all. When thickening slightly, pour into the mould.

If setting without an ice-box or refrigerator, use slightly less liquid.

TOMATO BRAUN

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1 lb. fresh tomatoes or 2 cups canned
- $\frac{1}{4}$ lb. ham
- 2 hard-boiled eggs
- 1 small onion
- 2 tablespoons cold water
- $\frac{1}{4}$ cup hot water
- 3 cloves
- 1 tablespoon sugar
- $\frac{3}{8}$ teaspoon nutmeg
- 1 teaspoon salt

Method.

Peel onion and wash tomatoes. Slice finely and place in saucepan with water, sugar, salt, nutmeg, and cloves. Simmer until the mixture is quite soft. Rub through a fine sieve. Dissolve gelatine in hot water, add to tomato. Chop ham into small pieces and arrange with sliced eggs in a mould. Pour in the tomato liquid. Serve on lettuce leaves with mayonnaise.

If setting without an ice-box or refrigerator, use slightly less liquid.

HAM DELICACY

6-8 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1 cup ($\frac{1}{2}$ pint) hot water
- 4 tablespoons mayonnaise
- 1 teaspoon horseradish
- 2 cups minced ham
- 1 cup ($\frac{1}{2}$ pint) whipped cream
- 10 olives

Method.

Dissolve gelatine in hot water; add mayonnaise, horseradish, ham, and minced olives. Fold in the cream. Pour into a wet mould. Serve on crisp lettuce leaves and garnish with olives.

If setting without an ice-box or refrigerator, use slightly less liquid.

CHICKEN MOUSSE

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- $\frac{1}{4}$ cup hot water
- $2\frac{1}{2}$ cups minced chicken
- 1 tablespoon minced parsley
- 2 tablespoons chopped peppers
- $\frac{3}{4}$ cup cream
- 1 teaspoon salt
- Cayenne pepper

Method.

Dissolve gelatine in hot water. Mix together chicken, salt, pinch of cayenne, parsley and peppers, and add dissolved gelatine. Whip the cream and fold into the mixture. Put in a wet mould. Chill thoroughly. Unmould on lettuce and garnish with sliced stuffed olives.

CORNEB BEEF AND CELERY LOAF

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $1\frac{1}{4}$ cups hot water
- $\frac{1}{4}$ cup vinegar
- 2 tablespoons lemon juice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ cup diced celery
- 1 cup minced corned beef

Method.

Dissolve gelatine in hot water, add salt, sugar, vinegar and lemon juice. When thickening, stir in the celery and beef. Place in mould or loaf tin. Serve in slices.

If setting without an ice-box or refrigerator, use slightly less liquid.

WINDSOR SAUSAGE IN JELLY

6-7 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{2}$ lb. luncheon sausage
- 1 cup ($\frac{1}{2}$ pint) hot water
- 1 cup ($\frac{1}{2}$ pint) cold water
- 1 hard-boiled egg
- 1 tablespoon Worcestershire sauce
- 3 slices onion
- 3 peppercorns
- 2 cloves
- $\frac{1}{4}$ teaspoon grated nutmeg
- 1 teaspoon chopped parsley
- Salt

Method.

Place in saucepan cold water, sauce, onion, cloves, peppercorns (or pepper), nutmeg, parsley and salt. Boil for 5 minutes. Strain. Add gelatine dissolved in hot water. Leave to cool. Pour a little into a round mould or cake tin; when firm, arrange slices of egg and gherkins or other decorative ingredients. Pour over a little more liquid (which should be cold). When set, arrange slices of sausage round the side of the mould. Fill the centre with slices of sausage, hard-boiled egg or tomato, if liked. Pour the remainder of the liquid over the sausage, and leave to set.

If setting without an ice-box or refrigerator, use slightly less liquid.



MEAT
DISHES

CHICKEN MOULD

6-8 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1 chicken
- $\frac{1}{2}$ cup minced ham
- $\frac{1}{2}$ tablespoons cooked peas
- 1 hard-boiled egg
- Water
- Sprig of parsley
- Sprig of thyme
- Salt and pepper

If setting without an ice-box or refrigerator, use slightly less liquid.

Method.

Cut chicken into neat joints. Put in a double saucepan over boiling water, add the herbs, a sprinkling of salt and $\frac{1}{2}$ cup water. Cook until the meat is tender enough to come away from the bones. Leave until cool, then cut the meat into small pieces. Remove fat from the liquid, strain and add gelatine dissolved in $\frac{1}{2}$ cup hot water. Measure the liquid, and, if necessary, add water to make up to 2 cups (1 pint). Fill a mould with the chicken, ham, slices of egg and peas. Pour in the jelly when it is just thickening.

HAM LOAF

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- 2 cups minced ham
- $\frac{1}{2}$ cup cooked fat bacon
- 1 cup ($\frac{1}{2}$ pint) liquid in which bacon cooked
- Ground mace
- Pickled red cabbage

Method.

Mix together ham, bacon, and mace to taste. Remove any fat from the bacon liquid, heat, add gelatine, and stir until dissolved; leave to cool. When thickening slightly, add ham mixture. Pour into a basin or loaf tin. Serve in slices with red cabbage.

If setting without an ice-box or refrigerator, use slightly less liquid.

SHRIMP OR CRABMEAT SALAD

6-8 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{4}$ cup hot water
- $\frac{1}{4}$ cup lemon juice
- $1\frac{1}{2}$ cups cold water
- $\frac{1}{2}$ teaspoon salt
- Dash of pepper
- 1 can shrimps or crabmeat
- $\frac{1}{2}$ cup chopped celery
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped pimento
- Olives cut in rings

Method.

Dissolve gelatine in hot water, add lemon juice, cold water, salt and pepper. Drain water from shrimps and remove veins. Cut in small pieces or leave whole. When jelly mixture starts to thicken add shrimps and remaining ingredients. Mix well and pour in moulds to set. Serve on lettuce with salad dressing. Slices of hard-boiled eggs may be placed at the bottom of each mould if desired.

If setting without an ice-box or refrigerator, use slightly less liquid.

ASPIC JELLY

Ingredients.

- 1 envelope
Davis Gelatine
2 cups (1 pint) stock
or water
 $\frac{1}{4}$ cup hot water
1 tablespoon vinegar
2 bay leaves
5 cloves (remove
blossom end)
Thinly peeled rind of
 $\frac{1}{2}$ lemon
1 tablespoon lemon
juice
2 slices onion
 $\frac{1}{2}$ cup dried celery or
1 teaspoon celery
salt
Sprig of parsley
Pepper, salt

Method.

Dissolve gelatine in hot water. Place stock or water in saucepan with all ingredients except dissolved gelatine. Heat gently until boiling. Remove from fire, add gelatine. When cool, strain through several thicknesses of cheesecloth. Use for jellifying meat or vegetables.

Makes approximately 1 pint.

If setting without an ice-box or refrigerator, use slightly less liquid.

LEMON ASPIC

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ cup water
2 tablespoons lemon
juice or more to
taste
4 tablespoons vinegar
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt

Method.

Dissolve gelatine in hot water. Add cold water, lemon juice, vinegar, sugar and salt.

Use for jellifying vegetables.

Makes approximately 1 pint.

If setting without an ice-box or refrigerator, use slightly less liquid.

VEAL LOAF

6-7 Servings

Ingredients.

- 1 envelope
Davis Gelatine
Cooked knuckle of
veal
2 cups (1 pint) of
liquid in which
veal was cooked
 $\frac{1}{4}$ cup hot water
 $\frac{1}{4}$ lb. cooked bacon
or ham
2 hard-boiled eggs
2 slices onion
2 cloves (remove
blossom end)

Method.

Place liquid in saucepan with onion and cloves. Boil for 5 minutes. Strain. Add gelatine dissolved in hot water. Have ready a plain mould or cake tin, arrange alternate layers of sliced egg and ham and veal cut in small pieces. Pour in the liquid when it is just thickening. Diced celery, slices of cucumber, tomato, etc., may be included in the mixture. Serve in slices on lettuce.

If setting without an ice-box or refrigerator, use slightly less liquid.

FISH

FISH IN JELLY

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 2 cups cooked filleted fish
- 2 tablespoons chopped capers or peppers
- 1 tablespoon chopped gherkin
- 1 cup ($\frac{1}{2}$ pint) cold water
- $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot water
- 2 tablespoons lemon juice
- 1 tablespoon vinegar
- 1 teaspoon salt
- 2 hard-boiled eggs

Method.

Dissolve gelatine in hot water, add lemon juice, vinegar, salt and cold water. Pour a little of the liquid into a mould. When firm, arrange slices of hard-boiled egg as a decoration; just cover with more liquid. Mix fish, capers, and gherkin lightly together, place in mould in layers with remaining slices of egg. Pour in the gelatine mixture when it is thickening. Serve on lettuce with fish sauce or salad dressing.

If setting without an ice-box or refrigerator, use slightly less liquid.

FISH RICE CREAM

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{3}{4}$ lb. cooked white fish
- 4 tablespoons boiled rice
- 1 cup white sauce
- $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) milk or cream
- $\frac{1}{2}$ cup hot water
- Cayenne
- Salt, pepper

Method.

Skin and bone the fish, put through a mincer or rub through a sieve. Mix sauce and milk or cream. Dissolve gelatine in hot water, add carefully to the sauce mixture. Mix rice and fish and stir into the liquid. Season well. Pour into a mould.

If setting without an ice-box or refrigerator, use slightly less liquid.

HERRINGS IN TOMATO SAUCE

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1 large can herrings in tomato sauce
- $\frac{1}{2}$ cup hot water
- $\frac{1}{4}$ cup cold water
- $\frac{1}{4}$ cup tomato ketchup
- $\frac{1}{2}$ cup vinegar
- Salt and pepper

Method.

Dissolve gelatine in hot water, add tomato ketchup, cold water, vinegar, salt and pepper to taste. Break fish into small pieces, add to the mixture. Pour into a mould. Serve in slices with salads.

If setting without an ice-box or refrigerator, use slightly less liquid.



SALMON IN JELLY

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{2}$ cup hot water
- $\frac{1}{4}$ cup vinegar or lemon juice
- $1\frac{1}{2}$ cups cold water
- 1 teaspoon salt
- Dash of pepper
- 1 hard-boiled egg
- Slices of tomato
- 1 small tin salmon
- $\frac{3}{4}$ cup diced celery
- 2 tablespoons pimento

Method.

Dissolve gelatine in hot water, add vinegar, cold water, salt and pepper. Place a layer of jelly in bottom of mould and allow to set. Arrange slices of hard-boiled egg and tomato on the jelly, add salmon, celery and pimento (or chopped green peppers) to balance of jelly. Mix well and pour into mould to set. Serve on bed of lettuce and garnish as desired.

If setting without an ice-box or refrigerator, use slightly less liquid.

SALMON RICE LOAF

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1 can (8 oz.) salmon
- 1 cup ($\frac{3}{4}$ pint) cooked rice
- $\frac{3}{4}$ cup hot water
- $\frac{1}{4}$ cup milk
- 1 tablespoon butter
- Salt and pepper

Method.

Dissolve gelatine in hot water. Warm milk, add butter and stir until dissolved. Add rice, seasoning and gelatine. Flake salmon and add to rice mixture. Mix well. Pour into a wet mould. Serve cold on lettuce or with hot tomato sauce.

If setting without an ice-box or refrigerator, use slightly less liquid.

17

FISH

FISH
AND
SALADS

TUNA FISH LOAF

6 Servings

Ingredients.

$\frac{1}{2}$ envelope
Davis Gelatine
1 can (7 oz.) tuna fish
 $\frac{1}{2}$ cup hot water
Yolks of 2 eggs
1 teaspoon salt
1 teaspoon mustard
 $1\frac{1}{2}$ tablespoons
melted butter
 $\frac{3}{4}$ cup milk
2 tablespoons vinegar
Cayenne

Method.

Slightly beat yolks, add salt, mustard, dash of cayenne; mix well. Add butter, milk, and vinegar. Cook in a double boiler, stirring constantly until the mixture thickens. Dissolve gelatine in hot water, add carefully to the mixture. Flake the fish, add and pour into a mould.

If setting without an ice-box or refrigerator, use slightly less liquid.

TUNA FISH SALAD

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
 $1\frac{1}{2}$ cups tuna fish
 $\frac{1}{2}$ cup mayonnaise
dressing
 $\frac{1}{2}$ cup finely chopped
celery
 $\frac{1}{4}$ cup liquid from
pickles or similar
relish
 $\frac{1}{2}$ teaspoon salt
Cayenne

Method.

Dissolve gelatine in hot water. Break fish into small pieces, add celery, relish, salt, cayenne, and mayonnaise. Add dissolved gelatine. Mix well, place in small moulds. Serve on lettuce.

If setting without an ice-box or refrigerator, use slightly less liquid.

CARDINAL SALAD

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $\frac{1}{4}$ cup hot water
1 cup tomato juice
 $\frac{1}{2}$ cup beet juice
2 tablespoons vinegar
2 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
1 cup cooked diced
beets
1 pimento cut in
small pieces

Method.

Dissolve gelatine in hot water, add tomato juice, beet juice, vinegar, sugar and salt. Allow to thicken slightly and add beets and pimento. Place in ring mould.

If setting without an ice-box or refrigerator, use slightly less liquid.

ASPARAGUS TIP SALAD

6-7 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{2}$ cup hot water
- $\frac{1}{2}$ cup lemon juice
- 1 teaspoon salt
- Dash of pepper
- 2 tablespoons sugar
- 1 can asparagus tips
- $\frac{1}{2}$ cup diced celery
- 1 tablespoon chopped pimento

Method.

Dissolve gelatine in hot water, add lemon juice, salt, pepper and sugar. Drain liquid from asparagus and make up to two cups. Line a fluted mould with asparagus tips and fill mould with celery, pimento and cut asparagus tips. When jelly has started to thicken, pour over other ingredients and allow to set. Serve on lettuce and garnish as desired.

If setting without an ice-box or refrigerator, use slightly less liquid.

AUTUMN SALAD

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{2}$ cup hot water
- $\frac{3}{4}$ cup cold water
- 2 tablespoons lemon juice or more to taste
- 4 tablespoons vinegar
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon grated lemon rind
- 1 cup grated carrot
- 1 cup finely shredded raw cabbage

Method.

Dissolve gelatine in hot water, add cold water, lemon juice, vinegar, sugar and salt. When thickening, add carrot, grated lemon, and cabbage. Set in small moulds. Serve with mayonnaise.

If setting without an ice-box or refrigerator, use slightly less liquid.

CRANBERRY JELLY

6-8 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{2}$ cup hot water
- 1 $\frac{1}{2}$ cups cooked cranberries sweetened to taste
- 2 tablespoons lemon juice
- Salt

Method.

Dissolve gelatine in hot water. Add salt to cooked cranberries. Press through a sieve. Add lemon juice and dissolved gelatine (1 teaspoon grated orange rind improves the flavour). Pour into moulds. Serve with meats or poultry.

SPICED CHERRY RELISH

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
1 cup canned cherries
(stoned)
 $\frac{1}{4}$ cup hot water
 $1\frac{1}{2}$ cups cherry juice
2 allspice berries
2 cloves
1 inch cinnamon stick
1 teaspoon lemon
juice
2 tablespoons sugar
or more
2 tablespoons vinegar

Method.

Tie spices in piece of cloth. Place with sugar, cherries, juice, and vinegar in saucepan. Boil, then simmer for 10 minutes. Dissolve gelatine in hot water, add to liquid. Pack cherries into shallow mould. Cut into squares with a knife dipped into hot water, and dried before using. Serve with poultry, lamb, pork, or veal.

LOBSTER RELISH

(See illustration)

6 Servings

Ingredients.

- First layer:
 $\frac{1}{2}$ envelope
Davis Gelatine
 $\frac{3}{4}$ cup hot water
 $\frac{1}{4}$ cup vinegar
1 teaspoon sugar
Salt and pepper
- Second layer:
 $\frac{1}{2}$ envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ pint cream
Small cucumber
Green colouring
Shrimps
Lobster meat
Salt
Mayonnaise
 $\frac{1}{2}$ envelope
Davis Gelatine
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ pint mayonnaise

Method.

Dissolve gelatine in hot water, add vinegar, sugar, pepper and salt to taste. When quite cool, place a little in the mould and turn the mould until it is entirely masked with a thin film of jelly. The coating may be thickened by adding more of the mixture and repeating the process. Arrange shrimps or other decoration.

Mash the pulp from a small cucumber, add gelatine dissolved in hot water, add salt to taste. When cool, stir into cream, strain. Colour a delicate green. Pour carefully into the mould. When firm, pack the lobster meat into the mould, and add the clear jelly. (If set, stand in warm water to remelt, but wait until it is cold before placing in the mould). Serve with jellied mayonnaise. Dissolve gelatine in hot water. Add to mayonnaise. Pour into small moulds.

Decorate with lettuce.

*If setting without an ice-box or refrigerator,
use slightly less liquid.*





VICTORY SERIES B

Make Food Go Further!

WELL let's try, and try cheerfully.
... We are already avoiding
waste successfully; accepting
rationed foods resignedly; serving
many foods sparingly, and enjoying
those we can't get ... imaginatively.
... There's more yet we can do
we can make available foods go further
and the following recipes will suggest
the way. Try making 1 lb. of
butter into 2 lbs. it's the way
our great great grandmothers made
their butter go further, and it's good
.... you try it!

ECONOMY BUTTER

1 teaspoon DAVIS
GELATINE
1 lb. butter

1 pint milk
 $\frac{1}{2}$ teaspoon salt

Soak the gelatine in 2 tablespoons milk and place in dish of hot water until gelatine is dissolved. Cut the butter into small pieces, put in a dish or basin, and place in hot water until the butter softens. Now stir in the dissolved gelatine, salt, and milk gradually. Beat with a Dover beater until the milk is thoroughly beaten in, or taken up by the butter, then set aside to harden. If a yellow colour is desired, add a little colouring when beating the ingredients together.

USE LEFT OVER VEGETABLES

Any left over vegetables such as celery, carrots, beets, beans, peas, etc., can be used for making a jellied vegetable salad. To these you can add any small pieces of ham, lamb, pork, fish or slices of hard boiled egg for a combination salad. Very tasty salads can be made with these small leftovers. Here is the way!

- | | |
|------------------------------|---|
| 1 envelope DAVIS
GELATINE | 1½ cups chopped cooked
vegetables |
| ¼ cup hot water | Cold water to make up to
2 cups in all |
| 1 teaspoon salt | |
| 1½ tablespoons honey | |

Dissolve gelatine in hot water, then add the vinegar, honey, salt, and cold water to make up to 2 cups. When mixture is thickening add the vegetables or arrange these in layers and spoon the jelly mixture over them. If you have no honey handy, two table-
spoons of sugar will do in its place.

JELLIED MEAT LOAF

- | | |
|---|---|
| 1 envelope DAVIS
GELATINE | 2 cups cold meat cut in
small pieces |
| 2 cups hot soup, stock or
gravy (seasoned) | |

Dissolve gelatine in hot stock. Place aside to cool and when the liquid commences to thicken add meat pieces. A little curry powder or nutmeg will give a pleasing flavour for a change. Serve in slices or in small moulds.

USE UP FRUIT SYRUPS FOR JELLIES

You will probably have a lot of peach or other fruit syrup left over from preserving this year. This will come in excellently for jellies and other desserts. Try this jelly:

PEACH JELLY

- | | |
|------------------------------|-------------------------------------|
| 1 envelope DAVIS
GELATINE | 1 cup peach syrup |
| ¼ cup hot water | ½ cup diced peaches |
| 1 tablespoon lemon juice | Cold water to make 2
cups in all |
| 1 tablespoon honey | |

Dissolve gelatine in hot water and then add lemon juice, honey, syrup and cold water, and stir all together until smooth. When the mixture is thickening fold in the fruit, then pour into moulds to set. Instead of the ¼ cup of water, hot peach juice may be used. In that case omit the honey and lemon juice.

SAVE VEGETABLE WATERS FOR MAKING SALAD BASE

Water in which vegetables have been cooked is excellent for a jellied salad base. Take 2 cups of vegetable water, strain, then heat and in this dissolve one envelope of Davis Gelatine. Add one tablespoonful vinegar, a dash of pepper, and if the water was unsalted, add salt to taste. Use for jellifying any left over vegetables, fish or meat, or combine these together according to what you wish to use up.

DAVIS GELATINE (Canada) LTD.

64 Wellington Street West, Toronto, 1, Ont.

also at

50 Grey Nun St.,
Montreal, P.Q.

130 Water St.,
Vancouver, B.C.

SALADS

CHERRY RIPE SALAD

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 1 can cherries or
1 pint stewed
cherries and juice
- $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) orange
juice
- $\frac{1}{4}$ cup hot water
- 1 tablespoon lemon
juice
- $\frac{1}{2}$ cup sugar
- Blanched almonds

Method.

Strain the juice from the cherries; there should be 1 cupful. Add sugar to juice, bring to boiling point. Cool, add gelatine dissolved in hot water, and orange and lemon juices. Stone the cherries, replacing with pieces of blanched almonds. Put cherries into individual moulds and pour in the gelatine mixture. Serve on lettuce with cream mayonnaise or serve as a dessert.

CREAM CHEESE SALAD

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope
Davis Gelatine
- 4 ozs. cream cheese
- $\frac{1}{4}$ cup hot water
- 1 tablespoon lemon
juice
- $\frac{1}{2}$ cup cream
- $\frac{1}{4}$ cup chopped
toasted almonds
- 8 gherkins finely
chopped
- Salt

Method.

Dissolve gelatine in hot water. Place cheese in a basin, break with a fork, gradually add salt, lemon juice and gelatine, blend the mixture until it is smooth. Whip the cream and carefully blend. Add almonds and gherkins. Pour into a shallow mould. When firm enough to cut, serve in blocks on slices of tomato.

DELICACY SALAD

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{2}$ cup hot water
- $\frac{3}{4}$ cup cold water
- $\frac{1}{4}$ cup vinegar
- 1 tablespoon lemon
juice
- 4 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt
- 1 cup diced cucumber
- 1 cup grated pine-
apple (cooked)
- Green colouring

Method.

Dissolve gelatine in hot water. Add sugar, salt, cold water, vinegar and lemon juice. Colour pale green. Leave until thickening, then add the cucumber and pineapple. Place in small moulds. Serve on lettuce with mayonnaise.

MINT JELLY CUBES

Ingredients.

- $\frac{1}{2}$ envelope
 Davis Gelatine
 $\frac{2}{3}$ cup hot water
 $\frac{3}{4}$ cup vinegar
 3 tablespoons sugar
 (or more)
 $\frac{1}{2}$ teacup chopped
 mint
 $\frac{1}{2}$ teaspoon salt
 Green colouring

Method.

Dissolve gelatine, sugar, and salt in hot water. Add mint and vinegar. Colour a delicate green. Stir occasionally, as the mixture thickens. Pour into a shallow mould or cake tin and leave to set. Cut into cubes or fancy shapes with a hot knife (dipped into hot water and dried). Serve with lamb instead of mint sauce, or use as a base for jellifying cold lamb and green peas.

ORANGE SALAD

6 Servings

Ingredients.

- 1 envelope
 Davis Gelatine
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot
 water
 1 cup ($\frac{1}{2}$ pint) orange
 juice
 1 orange
 1 small cucumber
 1 tomato
 Sugar
 Mayonnaise

Method.

Dissolve gelatine in hot water. Add orange juice and sugar to taste. Peel, and thinly slice orange, cucumber and tomato. Pour a little liquid into the bottom of the mould or basin. When firm, arrange a slice of tomato, just cover with liquid; when firm place slices of the ingredients round the mould. Fill the centre with the remaining slices. Add the orange liquid when it is just thickening. Serve with mayonnaise.

If setting without an ice-box or refrigerator, use slightly less liquid.

VEGETABLE SALAD

6 Servings

Ingredients.

- 1 envelope
 Davis Gelatine
 $\frac{1}{4}$ cup hot water
 $\frac{1}{4}$ cup vinegar
 2 tablespoons sugar
 1 teaspoon salt
 $1\frac{1}{4}$ cups cold water
 1 cup grated carrots
 $\frac{1}{2}$ cup chopped celery
 2 tablespoons
 chopped pimento

Method.

Dissolve gelatine in hot water, add vinegar, sugar, salt and cold water. When mixture is nearly set add remaining ingredients. Pour into small moulds to set. Serve on crisp lettuce with salad dressing.

Other vegetables, such as shredded cabbage or chopped green peppers, can be included in this recipe if so desired.



24

SALADS

BEETROOT MOULD

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 2 average-size beets (cooked)
- 1½ cups hot water
- ¼ cup vinegar
- Pepper, salt, sugar to taste

Method.

Peel and slice beetroot. Dissolve gelatine in hot water. Add sugar, salt, pepper and vinegar. Leave to thicken slightly, then pour over the beetroot. Serve garnished with shredded lettuce, and slices of tomato. Serve with mayonnaise dressing. If liked, more vinegar and less water in proportion may be used in this recipe.

If setting without an ice-box or refrigerator, use slightly less liquid.

SAVOY SALAD

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1½ cups (¾ pint) tomato soup or cooked tomato pulp
- ½ cup (¼ pint) hot water
- ¼ lb. grated cheese
- 1 hard-boiled egg
- Salt and pepper

Method.

Dissolve gelatine in hot water. Stir into tomato soup. Flavour to taste. Place slices of hard-boiled egg in a mould or small moulds. Add grated cheese. When thickening slightly pour in tomato mixture; serve on lettuce.

If setting without an ice-box or refrigerator, use slightly less liquid.

STRING BEAN SALAD

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
1½ cups freshly cooked
string beans
2 hard-boiled eggs
2 tablespoons
chopped pickle
1 tablespoon grated
onion
½ cup salad dressing
1 cup (½ pint) hot
water
2 tablespoons vinegar
Salt

Method.

Mix beans, pickle, and grated onion together. Dissolve gelatine in hot water. Blend with vinegar, salt and salad dressing. Arrange alternate layers of beans and sliced hard-boiled eggs in a mould. Pour in the mixture carefully. Leave to set. Serve with shredded lettuce.

If setting without an ice-box or refrigerator, use slightly less liquid.

TOMATOES IN MINT JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
1½ cup chopped mint
1¼ cups hot water
¼ cup vinegar
¼ cup sugar
1 dozen very small
tomatoes
Salt

Method.

Dissolve gelatine in hot water, add sugar, vinegar, and mint. Leave until cold. Add ¼ cup cold water. Peel tomatoes, salt lightly. Arrange in a serving dish, pour in the mint jelly when it is thickening.

If setting without an ice-box or refrigerator, use slightly less liquid.

TOMATO JELLY

6 Servings

Ingredients.

- 1 or 1½ envelopes
Davis Gelatine
1 can tomatoes (or
equal quantity
fresh)
½ cup chopped celery
1 onion
2 tablespoons sugar
Salt and pepper to
taste
Bay leaf, pepper ber-
ries, or any other
spices may be
added
1 tablespoon vinegar

Method.

Cook together for 15 minutes all ingredients except gelatine and vinegar. Strain, add vinegar. Dissolve 1 envelope gelatine in each two cups of liquid while still hot. Pour in moulds to set. If tomato juice is used instead of canned tomatoes, dissolve 1 envelope gelatine in ¼ cup hot water and stir into 1½ cups cold tomato juice; seasoning to taste. Vegetables, shrimps, etc., may be moulded in this salad when thickening slightly, or it may be poured in shallow pan and cut into fancy shapes when set.

If setting without an ice-box or refrigerator, use slightly less liquid.

VIENNESE SALAD

8 Servings

(See Cover)

Ingredients.

Davis Gelatine
 1½ cups ($\frac{3}{4}$ pint)
 tomato soup
 Small can asparagus
 $\frac{3}{4}$ cup mayonnaise
 Hot water
 1 teaspoon lemon
 juice
 1 teaspoon sugar
 2 cloves
 Salt and pepper
 Stuffed olives

*In each of these mixtures,
 if setting without an ice-
 box or refrigerator, use
 slightly less liquid.*

Method.

Place liquor from asparagus in saucepan with sugar, cloves, pepper and salt. Heat to boiling point; remove from fire. Moisten $\frac{1}{2}$ envelope gelatine with 2 tablespoons cold water, add hot liquor, when dissolved, stir in lemon juice. Add cold water to make $\frac{3}{4}$ cupful. Strain. Cool.

Dissolve $\frac{1}{2}$ envelope gelatine in $\frac{1}{4}$ cup hot water, stir into mayonnaise. Pour some of the mixture into the bottom of a mould, and the remainder into a shallow dish. When the mayonnaise layer is set, pour some of the clear asparagus mixture into the mould and keep turning it until the sides are masked with a thin film of jelly; repeat the process until the coating is thick enough.

Place rings of sliced stuffed olives and sticks of asparagus (in halves lengthways) round the mould above the mayonnaise layer. Dip each slice into the asparagus mixture and gently press to side of mould.

Dissolve 1 envelope gelatine in $\frac{1}{4}$ cup hot water, add to tomato soup; season to taste. Carefully place in the mould. When serving, decorate with lettuce and mayonnaise cut into small cubes.

GREEN PEA SALAD

6-7 Servings

(See illustration)

Ingredients.

1 envelope
 Davis Gelatine
 1½ cups cooked peas
 1 small cooked carrot
 $\frac{1}{4}$ cup vinegar
 1½ cups liquid in which
 peas were cooked
 $\frac{1}{2}$ cup chopped mint
 $\frac{1}{4}$ cup sugar
 Salt
 Pimento

*If setting without an ice-
 box or refrigerator, use
 slightly less liquid.*

Method.

Dissolve gelatine in hot liquid, add vinegar, sugar and pinch of salt. Pour a little in the bottom of a ring mould. When thickening, arrange a layer of peas and place strips of pimento in position. Cover with a little more liquid. When firm, partially fill the mould with peas. Add mint to the jelly liquid. Cut shaped pieces of carrot, dip in the liquid, and set round the top of the mould—this will have to be done a portion at a time. Fill the mould with the remainder of the peas, and the jelly. When serving, fill the centre of the mould with mashed potato or potato salad. Decorate with sprigs of mint.



DESSERTS

AMBROSIA

6-7 Servings

Ingredients.

$\frac{1}{2}$ envelope
 Davis Gelatine
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot
 water
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) cold
 water
 4 egg whites
 Pinch of salt
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla or
 more
 2 tablespoons lemon
 juice
 Red colouring

Method.

Dissolve gelatine in hot water, add cold water. Leave to cool. Add salt to egg whites; beat until stiff. Gradually add cold gelatine and sugar, a little of each at a time, beating constantly. Add vanilla and lemon juice. Take one-third of the mixture and colour pink. Place a layer of white in a glass dish, then the pink, then the remainder of the white. Decorate with cherries, nuts or as desired. Serve with whipped cream. This dessert is ready almost immediately for use, but, if possible, should stand for an hour or longer.

ANGELS' FOOD

6-7 Servings

Ingredients.

1 envelope
 Davis Gelatine
 2 cups (1 pint) milk
 $\frac{1}{4}$ cup hot water
 4 tablespoons sugar
 2 eggs
 Lemon essence

Method.

Heat milk and sugar and pour onto lightly beaten yolks of eggs; return to fire, bring just to boiling point. Remove from fire. Leave until cold. Dissolve gelatine in hot water, add to custard. Flavour to taste and stir in stiffly beaten whites of eggs. Pour into a mould. Serve with custard, cream or stewed fruit.

*If setting without an ice-box or refrigerator,
 use slightly less liquid.*

APPLE AND PRUNE DESSERT

6 Servings

Ingredients.

1 envelope
 Davis Gelatine
 2 large cooking
 apples
 $\frac{1}{4}$ lb. prunes
 Sugar
 Strip of lemon rind
 1 cup ($\frac{1}{2}$ pint) water

Method.

Soak prunes, remove stones. Peel and slice apples. Place in saucepan prunes, apples, lemon rind and water; cook until soft. Sweeten to taste, cook for 5 minutes longer. Measure the liquid, and, if necessary, add water to make $1\frac{1}{2}$ cups. Dissolve gelatine in $\frac{1}{4}$ cup hot water, add to the prune and apple syrup. Add prunes and apple and pour into a mould. Serve with cream or custard.

APRICOT PUFF

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- 2 tablespoons sugar
- $\frac{3}{4}$ cup hot water
- 1 cup canned or freshly cooked apricots
- $\frac{1}{2}$ cup desiccated cocoanut
- White of 1 egg

Method.

Dissolve gelatine and sugar in hot water; add apricots. When thickening, add beaten egg white and whip thoroughly. Fold in cocoanut, pour into a bowl. Decorate with whipped cream. Serve with the juice from the apricots.

29

DESSERTS

BANANA CREAM

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- $\frac{1}{4}$ cups milk
- $\frac{1}{2}$ cup hot water
- $1\frac{1}{2}$ cups mashed banana pulp
- 3 tablespoons orange juice
- 3 tablespoons honey
- Pinch of salt

Method.

Mash bananas until a smooth cream is formed, add milk, orange juice, honey and salt. Blend thoroughly. Stir in gelatine dissolved in hot water. Pour into a mould. Serve garnished with whipped cream lightly sprinkled with nutmeg.

BLOSSOM CREAM

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope Davis Gelatine
- 1 teaspoon flour
- $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) raspberry juice
- 1 cup raspberries (canned or freshly cooked)
- 1 tablespoon lemon juice
- Hot water

Method.

Mix together lemon and raspberry juices. Dissolve gelatine in $\frac{1}{4}$ cup hot water, add raspberry juice to make up to 1 cup ($\frac{1}{2}$ pint). Pour a little into the bottom of a mould. When firm, arrange raspberries and pour over the remainder of the liquid. Mix flour to a smooth paste with a little cold water, blend with the remaining raspberry juice, simmer for 5 minutes. Dissolve 1 teaspoon gelatine in 2 tablespoons hot water, and add to the flour mixture. Leave until cold. Whip with an egg beater until thick and creamy. Pour on to fruit layer.

If setting without an ice-box or refrigerator, use slightly less liquid.

BUTTERSCOTCH SPONGE

6 Servings

Ingredients.

1 envelope
Davis Gelatine
1 cup brown sugar
2 tablespoons butter
1 $\frac{3}{4}$ cups hot milk
 $\frac{1}{2}$ cup hot water
2 eggs
Pinch of salt
Few drops of vanilla
essence

Method.

Make a caramel of the sugar and butter; add hot milk; pour over the beaten yolks of eggs. Heat until smooth, like custard—do not boil. Leave until cold. Add gelatine dissolved in hot water. Add essence. Beat the egg whites and salt until stiff. Fold into the mixture when it is beginning to set. Pour into a mould and chill.

MAPLE SPICE

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $\frac{1}{4}$ cup hot water
 $\frac{2}{3}$ cup maple syrup
1 $\frac{1}{2}$ cups milk
2 eggs
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon grated
nutmeg

Method.

Heat syrup and milk and pour over beaten egg yolks. Heat together until smooth; remove from fire and cool. Dissolve gelatine in hot water and add to custard mixture. Sprinkle salt in egg whites and beat until stiff; folding into other mixture. Add nutmeg. Serve in sherbet glasses, garnished with whipped cream and sprinkled with chopped almonds and grated nutmeg.

CHERRY SPARKLE

6 Servings

Ingredients.

1 envelope
Davis Gelatine
1 can cherries
1 tablespoon lemon
juice
Sugar to taste
Hot water

Method.

Dissolve gelatine in $\frac{1}{4}$ cup hot water. Drain juice from fruit, measure, and, if necessary, add cold water to make $\frac{3}{4}$ pint; add to dissolved gelatine and stir in lemon juice. Add sugar, if necessary. Leave until thickening slightly, add cherries and pour into a mould.

Other fruits may be used instead of cherries.

*If setting without an ice-box or refrigerator,
use slightly less liquid.*



BANANAS IN JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 1 cup ($\frac{1}{2}$ pint) hot
water
- $\frac{3}{4}$ cup cold water
- 2 tablespoons lemon
juice
- 1 tablespoon finely
grated lemon rind
- 3 tablespoons sugar
- 4 bananas
- Red colouring

Method.

Dissolve gelatine and sugar in hot water, add lemon juice and rind. Add cold water. Strain. Pour a little of the liquid into the bottom of a mould. Arrange bananas cut in fine rings. Cover with a little more jelly liquid; leave to set. Colour the remainder of the liquid and when thickening slightly, stir in sliced bananas; pour onto first layer. Serve with cream or custard.

If setting without an ice-box or refrigerator, use slightly less liquid.

CHOCOLATE BLANC MANGE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) milk
- $\frac{1}{2}$ cup hot water
- 3 tablespoons sugar
- 2 teaspoons cocoa or
chocolate
- Vanilla or lemon
essence

Method.

Mix chocolate or cocoa to a smooth paste with a little milk. Boil remaining milk with sugar; add chocolate paste and boil for a few minutes. Leave until cold. Add essence to taste. Dissolve gelatine in hot water, and, when cool, stir into the chocolate mixture. Pour into a mould.

If setting without an ice-box or refrigerator, use slightly less liquid.

31

DESSERTS

CHOCOLATE FLUFF

6-7 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{4}$ cup hot water
- $\frac{1}{4}$ cup sugar
- Pinch of salt
- 2 tablespoons cocoa
- 2 cups warm milk
- 1 teaspoon vanilla
- 2 egg whites

Method.

Dissolve gelatine in hot water. Add sugar, salt, and cocoa to warm milk. Heat until nearly boiling. Remove from fire, cool, add gelatine and vanilla. When nearly set fold in beaten egg whites and pour in mould. Serve with cream.

*If setting without an ice-box or refrigerator,
use slightly less liquid.*

COCOANUT WHIP

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 2 whites of eggs
- $1\frac{1}{2}$ cups hot water
- 4 tablespoons sugar
- 3 tablespoons lemon
juice
- 3 tablespoons desic-
cated cocoanut

Method.

Dissolve gelatine and sugar in hot water. Add lemon juice. Strain and leave to cool. When thickening, beat with an egg beater until thick and foamy; add the stiffly beaten whites of eggs. Mix in the cocoanut and beat until it holds its shape. Pour into a mould.

EGG JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 2 egg yolks
- $1\frac{1}{2}$ cups hot water
- 1 tablespoon lemon
juice
- Thinly peeled rind of
1 lemon
- 2 tablespoons sugar

Method.

Dissolve gelatine and sugar in hot water. Add lemon juice and rind and the well-beaten yolks of eggs. Place in a double boiler and stir until the mixture thickens. Strain into a wet mould. When set, serve with cream or custard.

EXETER CREAM*6-7 Servings***Ingredients.**

- 1 envelope
Davis Gelatine
1 cup ($\frac{1}{2}$ pint) milk
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot
water
1 cup peach pulp
2 tablespoons lemon
juice
3 tablespoons sugar
or more
2 eggs

Method.

Beat yolks of eggs lightly; add milk. Heat until the mixture thickens and coats the spoon; do not boil. Cool. Dissolve gelatine in hot water, add to cold custard. Add lemon juice and sugar to peach pulp and stir into custard; add whites of eggs beaten to a stiff froth. Pour into a wet mould.

The peach pulp can easily be prepared by mashing cooked peaches with a fork.

If setting without an ice-box or refrigerator, use slightly less liquid.

GIPSY BAVARIAN*6 Servings***Ingredients.**

- 1 envelope
Davis Gelatine
 $1\frac{1}{2}$ cups milk
 $1\frac{1}{2}$ ozs. chocolate
4 tablespoons sugar
 $\frac{1}{4}$ cup hot water
3 yolks of eggs
 $\frac{1}{2}$ teaspoon vanilla
essence
1 tablespoon orange
juice
Orange rind
 $\frac{1}{2}$ cup stiffly whipped
cream

Method.

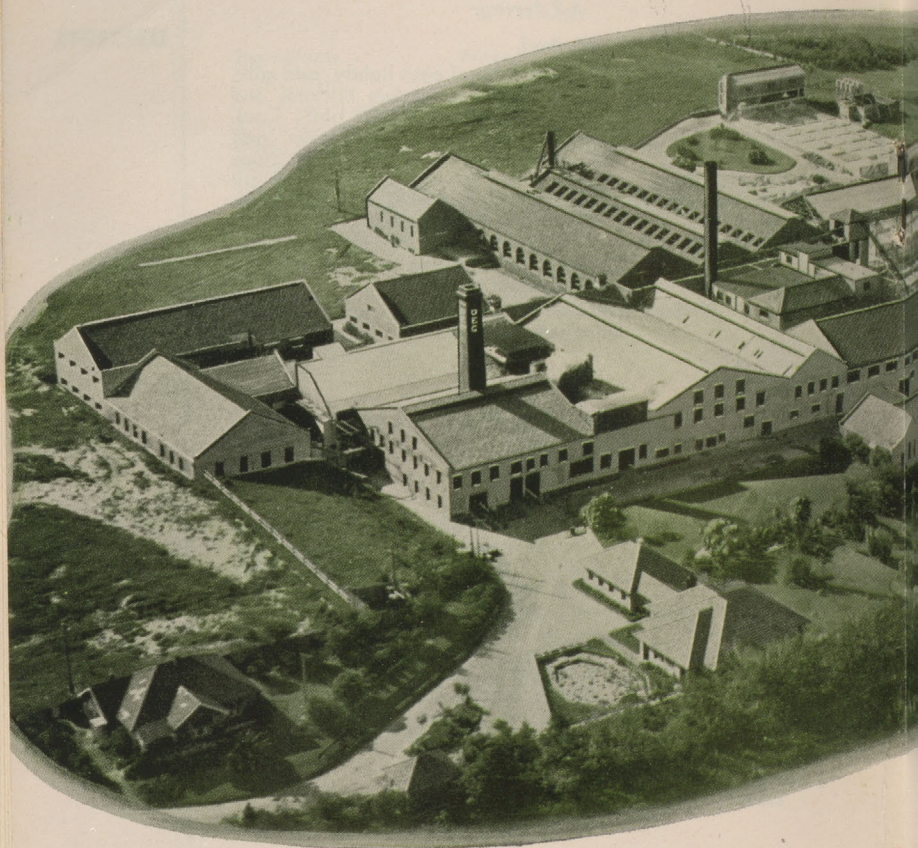
Place milk and sugar in saucepan, bring to boiling point, add chocolate, boil for a few minutes, then simmer until the mixture is smooth. Pour onto egg yolks, lightly beaten; return to fire and cook until the mixture thickens. When cool, add gelatine dissolved in hot water. Flavour with vanilla, orange juice and orange rind. When the mixture thickens slightly, add to the whipped cream. Pour into a mould.

GOLDEN PARFAIT*6 Servings***Ingredients.**

- 1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{4}$ cup lemon juice
 $\frac{3}{4}$ cup hot water
2 eggs
3 tablespoons honey
or more
Sugar if necessary

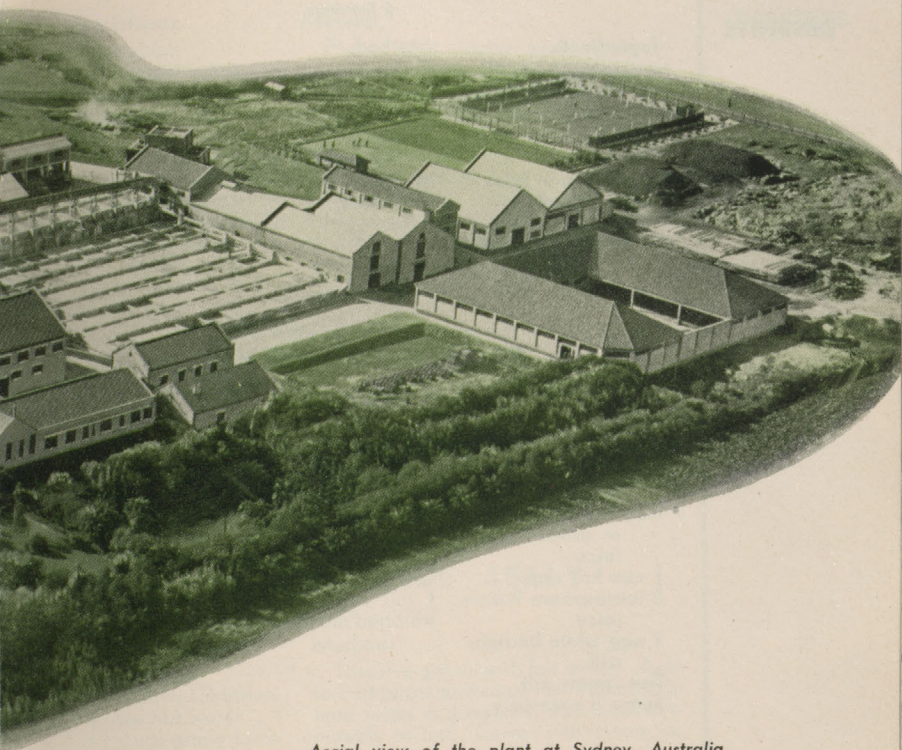
Method.

Dissolve gelatine and honey in hot water. Add orange and lemon juice. Beat the eggs, stir into the mixture. Add sugar to taste. Pour into a mould.



THE LARGEST GELATINE FA

The above view, taken from an aeroplane nearly one thousand feet above the surrounding. Large flowering trees appear as small shrubs and extensive lawns and splashes of green and colour stretching to the very doors of the factory make pleasant recreation hours. No factory could be more ideally situated. The Davis plant, which is bathed in sunshine and freshened with light sea



*Aerial view of the plant at Sydney, Australia,
one of the four factories operated by the Davis
Gelatine organization.*

FACTORY IN THE WORLD

et in the air, conveys only a bare idea of its size and delightful
expansive gardens and lawns as little patches, instead of the great
factory. Tennis courts and bowling green, seen in the distance,
ally situated for the manufacture of a food product as this vast
sea breezes all the year round.

DESSERTS

COFFEE JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{4}$ cup hot water
 $1\frac{1}{2}$ cups cold, strong
coffee
 $\frac{1}{4}$ cup lemon juice
Sugar to taste

Method.

Dissolve gelatine in hot water. Add remaining ingredients and stir until sugar is dissolved. Pour into moulds to set.

If desired, $\frac{1}{2}$ cup chopped walnuts may be added when mixture is thickening.

Serve with cream or custard.

RASPBERRY WHIP

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
• Raspberries (preserved
or canned) and
juice
 $\frac{1}{4}$ cup hot water
2 tablespoons lemon
juice
1 egg white beaten
stiff
Few grains salt
Sugar if necessary

Method.

Dissolve gelatine in hot water, add $1\frac{1}{2}$ cups raspberry juice, lemon juice and sugar. When thickened slightly, whip until light and fluffy. Fold in stiffly beaten egg white to which salt has been added. Fill sherbet glasses $\frac{1}{3}$ full of raspberries and cover with whipped mixture. Chill before serving.

HONEY JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
3 tablespoons honey
or more, accord-
ing to flavour
2 tablespoons lemon
juice
1 cup ($\frac{1}{2}$ pint) hot
water
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) cold
water

Method.

Dissolve gelatine in hot water, add honey and lemon juice. Add cold water. Pour into a mould.

This recipe is an excellent base for jellifying fruits such as bananas, oranges, strawberries, etc.

LEMON JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
1½ cups ($\frac{3}{4}$ pint) cold
water
 $\frac{1}{4}$ cup hot water
4 tablespoons lemon
juice
Thinly peeled rind of
1 lemon
2 cloves (remove
blossom end)
 $\frac{1}{2}$ cup sugar or more
to taste

Method.

Place cold water and sugar in saucepan. Add cloves, lemon juice and rind. Bring slowly to boiling point. Cool. Add gelatine dissolved in hot water. Strain into wet mould.

This recipe may be varied by omitting cloves, lemon juice and rind, and adding fruit or artificial flavourings and coloured as desired. When using artificial flavouring, add 1 saltspoon citric acid.

If setting without an ice-box or refrigerator, use slightly less liquid.

Lemon Whip.—Allow the Lemon Jelly to partially set and whip until thick and foamy.

Lemon Sponge.—Allow the Lemon Jelly to partially set and fold in the beaten whites of 2 eggs. Beat all together.

Lemon Bavarian.—Allow the Lemon Jelly to partially set and fold in $\frac{1}{4}$ pint whipped cream.

GRAPE JUICE JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{4}$ cup hot water
1½ cups grape juice
 $\frac{1}{4}$ cup lemon juice
2 tablespoons orange
juice
 $\frac{1}{2}$ cup sugar

Method.

Dissolve gelatine in hot water. Add to fruit juices and sugar. Stir thoroughly until sugar is dissolved, then pour into moulds to set. Serve with cream or custard sauce.

LOGANBERRY SPONGE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{4}$ cup hot water
1½ cups loganberry
juice
 $\frac{1}{3}$ cup sugar
1 tablespoon lemon
juice
Whites of 2 eggs

Method.

Dissolve gelatine in hot water. Add fruit juices and sugar; leave until the mixture begins to thicken. Then fold in stiffly beaten egg whites and continue beating until the mixture holds its shape. Pile lightly in chilled shallow glasses. Garnish with whipped cream.

JACK-O'-LANTERNS

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
6 halves of canned
peaches
1 cup ($\frac{1}{2}$ pint) peach
juice and water
 $\frac{3}{4}$ cup orange juice
1 tablespoon lemon
juice
 $\frac{1}{4}$ cup hot water
 $\frac{1}{4}$ cup sugar or more
6 large marshmallows
Dried currants
Glance cherries

Method.

Dissolve gelatine in hot water, add peach, orange and lemon juices and sugar to taste. Half fill six sherbet glasses with the mixture. Into the rounded side of each half peach, press currants and halves of glace cherries to make eyes, nose and mouth of a face. Place a marshmallow in the centre of each glass and cover with peach half, face side up. Carefully cover with the orange mixture.

STRAWBERRY LEMON CREAM

6 Servings

(See illustration)

Ingredients.

- 1 envelope
Davis Gelatine
1 lb. strawberries or
as available
 $\frac{1}{2}$ pint lemon jelly
(p. 37)
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) cream
 $\frac{1}{2}$ cup milk or custard
 $\frac{1}{4}$ cup hot water
2 tablespoons sugar
(or more)
Lemon essence
Whipped cream for
decorating

Method.

Place a little lemon jelly in the bottom of a mould. When thickening, place a ring of strawberries in position; if the berries are large, cut them in halves; cover with a little more liquid. If a fluted mould is used, set the strawberries in some of the flutes; place a little lemon jelly along the flute—keeping the mould on its side. When thickened a little, arrange the strawberries, then cover with a little more jelly; when firm, repeat the process for the other flutes.

Having decorated the mould, prepare the cream mixture. Dissolve gelatine in hot water. Add cream to milk, sweeten to taste, flavour well with essence. Pour into the mould. When set, arrange a layer of strawberries and cover with the remainder of the lemon jelly—if set, warm slightly to remelt, but do not use until the liquid is cold. Decorate with strawberries and whipped cream.

Variation: Peppermint may be used to flavour the cream mixture, which should then be coloured a delicate green.

Strawberries tend to absorb flavours, so the mixtures used should be sweet and well flavoured.

If setting without an ice-box or refrigerator, use slightly less liquid.



MELON MINT JELLY

8 Servings

Ingredients.

$\frac{1}{2}$ envelopes
 Davis Gelatine
 1 cup ($\frac{1}{2}$ pint) water
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup chopped mint
 $\frac{1}{2}$ cup hot water
 2 cups (1 pint) ginger
 ale
 2 tablespoons lemon
 juice
 Green colouring
 Melon balls or cubes

Method.

Boil sugar and 1 cup of water together for 5 minutes. Pour over mint and leave until cold; strain. Add gelatine dissolved in hot water, ginger ale, lemon juice and colour a delicate green. Pour into moulds; when thickening, place balls or cubes of melon in position. Serve garnished with melon balls and fresh mint.

If setting without an ice-box or refrigerator, use slightly less liquid.

MACARON CREAM

6 Servings

Ingredients.

1 envelope
 Davis Gelatine
 1 cup ($\frac{1}{2}$ pint) milk
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot
 water
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) cream
 1 egg
 3 tablespoons sugar
 1 cup macaroon
 crumbs
 Vanilla essence

Method.

Heat milk. Beat egg yolk and sugar, add hot milk, mix well, return to fire, and cook until the mixture slightly thickens on the spoon; stir constantly, do not boil. Let cool. Add gelatine dissolved in hot water. When the mixture is thickening, add the macaroon crumbs, whipped cream and vanilla. Pour into a mould. Serve with stewed fruit.

Cream may be omitted; increase the milk to $\frac{3}{4}$ pint, and use 2 eggs.

PEACH SURPRISE

6 Servings

Ingredients.

1 envelope
 Davis Gelatine
 $\frac{1}{4}$ cup hot water
 $\frac{1}{4}$ cup lemon juice
 $1\frac{1}{4}$ cups peach juice
 6 peach halves
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup chopped nuts
 $\frac{1}{4}$ cup chopped glace
 cherries

Method.

Dissolve gelatine in hot water, add lemon juice, peach juice and sugar. Stir well. Put 1 tablespoon jelly in the bottom of individual moulds. Allow to set. Place 1 peach half in centre of mould and fill the hollow with chopped nuts and cherries. When the remaining jelly has partially set, pour over the peaches. Serve with whipped cream.

MILK JELLY

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) milk
 $\frac{1}{2}$ cup hot water
3 tablespoons sugar
Vanilla essence

Method.

Place milk, sugar, and flavouring in a bowl; stir until sugar is dissolved. Dissolve gelatine in hot water cool a little, then add to the milk and stir all together. Pour into a mould.

If the milk is taken from the ice-box or refrigerator, stand in a basin of hot water for a minute to remove the chill. Serve with custard sauce or preserved fruit.

If setting without an ice-box or refrigerator, use slightly less liquid.

MOCHA WALNUT CREAM

6 Servings

Ingredients.

1 envelope
Davis Gelatine
1 cup ($\frac{1}{2}$ pint) milk
 $\frac{1}{2}$ cup cream
 $\frac{1}{2}$ cup hot water
1 tablespoon strong
coffee or more
3 tablespoons sugar
1 egg
Pinch of salt
Vanilla essence
 $\frac{1}{2}$ cup chopped
walnuts

Method.

Heat milk, add coffee and salt. Boil for one minute. Beat egg yolk and sugar; add coffee. Return to fire and cook until the mixture coats the spoon. Cool. Add cream. Dissolve gelatine in hot water, stir into the mixture. Add vanilla and fold in the stiffly beaten egg white. When the mixture is thickening, stir in the walnuts and pour into a mould.

Walnuts may be omitted. If cream is not available, replace by $\frac{1}{2}$ cup milk.

ORANGE EGG CREAM

6 Servings

Ingredients.

1 envelope
Davis Gelatine
1 cup ($\frac{1}{2}$ pint) orange
juice
 $\frac{3}{4}$ cup hot water
2 tablespoons lemon
juice
2 eggs
3 tablespoons sugar
or more
Pinch of salt

Method.

Dissolve gelatine in hot water. Beat yolks of eggs, add salt and sugar and add gradually to well-beaten whites. Add gelatine and orange and lemon juice. Beat well, pour into mould. Serve with chocolate sauce.

DESSERTS

ORANGE MIST

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot
water
1 cup ($\frac{1}{2}$ pint) orange
juice
2 tablespoons lemon
juice
1 cup sugar
 $\frac{1}{2}$ cup heavy cream
1 teaspoon grated
orange rind

Method.

Dissolve gelatine in hot water; add sugar, orange juice, lemon juice, and rind. Fold in whipped cream. Pour into individual moulds and chill. Serve on thin slices of orange and decorate with whipped cream round the base of each.

ORIENTAL CREAM

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
 $\frac{1}{4}$ cup rice
3 pulled figs
 $\frac{1}{4}$ cup preserved
ginger
 $\frac{3}{4}$ cup orange juice
1 tablespoon lemon
juice
1 cup cream
 $\frac{1}{2}$ cup sugar
Vanilla essence

Method.

Boil rice rapidly in 1 quart of water. Drain and cover with cold water. Cut figs and ginger into small pieces, cover with fruit juice for 15 minutes. Whip cream, adding sugar gradually and essence to taste. Dissolve gelatine in hot water and leave to cool. Drain rice, add to cream. Add gelatine and fruit. Mix lightly together. Stir occasionally as the mixture thickens; pour into a mould.

CHERRY CHARLOTTE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ cups cherry juice
 $\frac{1}{2}$ teaspoon grated
nutmeg
1 teaspoon grated
orange rind
1 cup pitted cherries
 $\frac{1}{2}$ cup chopped
almonds
1 cup whipped cream
Sugar if necessary

Method.

Dissolve gelatine in hot water, add cherry juice and sugar if needed. Stir until dissolved, then add nutmeg and orange rind. When mixture thickens slightly, whip until fluffy. Fold in cherries, nut meats and cream. Serve in sherbet glasses or use as filling for pies. Decorate with whipped cream.



FRUIT SALAD IN JELLY

6-7 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 2 bananas
- 3 peaches
- Other fruits in season
- 2 tablespoons lemon
juice
- 1 cup ($\frac{1}{2}$ pint) hot
water
- $\frac{1}{2}$ cup sugar
- Cherries or glace
cherries

Method.

Dissolve gelatine and sugar in hot water, add lemon juice and fruit juice, or cold water, to make almost 1 pint. Pour a little into the bottom of a mould. When firm, arrange a decoration of cherries and sliced banana. Pour over a little more liquid. When firm, arrange the remainder of the fruit and pour in the jelly mixture. Serve with cream or custard. If fresh pineapple is used, cook it until tender or the jelly will not set.

If setting without an ice-box or refrigerator, use slightly less liquid.

JELLIED EGG NOGG

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{4}$ cup hot water
- 2 egg yolks
- $\frac{1}{2}$ cup sugar
- 2 cups milk
- 1 teaspoon vanilla
- 2 egg whites

Method.

Dissolve gelatine in hot water. Beat egg yolks and add to sugar, stir in milk, add vanilla and dissolved gelatine. When mixture is nearly thick, fold in beaten egg whites and pour in moulds to set. Serve with fresh or preserved fruit.

43

DESSERTS

DESSERTS

GINGER ALE FRUIT SALAD

6-8 Servings

Ingredients.

- 1 envelope
Davis Gelatine
1 cup hot water
 $1\frac{1}{2}$ cups ginger ale
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{4}$ cup sugar
1 cup chopped fruit

Method.

Dissolve gelatine in hot water, add ginger ale, lemon juice, sugar and stir well. When mixture is nearly set, fold in fruits (such as peaches, cherries, grapes, oranges or cooked pineapple).

Celery, pimento or walnuts may be substituted for fruits.
If setting without an ice-box or refrigerator, use slightly less liquid.

PEAR ROYAL

6-7 Servings

Ingredients.

- 1 envelope
Davis Gelatine
3 large pears
1 cup ($\frac{1}{2}$ pint) cold water
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ cup wine or fruit juice
2 tablespoons sugar or more
3 cloves
 $\frac{1}{2}$ teaspoon cinnamon
1 tablespoon lemon juice

Thin strip of lemon rind

Method.

Peel and core pears and cut into quarters. Place in dish with cold water, lemon juice, sugar, cinnamon and cloves. Cover the dish and bake in a gentle oven until quite tender, but do not allow to break. When cooked, lay the pears in a plain wet mould. Simmer 1 cup of the liquid in which pears were baked with strip of lemon rind for 5 minutes. Cool. Add gelatine dissolved in hot water and wine. Strain and pour over the pears. Fruit juice may be substituted for wine.

If setting without an ice-box or refrigerator, use slightly less liquid.

MAYFLOWER MOULD

6 Servings

(See illustration)

Ingredients.

- 1 envelope
Davis Gelatine
1 can sliced pineapple
1 cup cooked rice
 $\frac{1}{2}$ cup hot water
Cold water
1 tablespoon lemon juice
Sugar
Glaze cherries or stoned dates
Red colouring

Method.

Drain syrup from pineapple rings, add to it gelatine dissolved in hot water. Measure and add water to make $\frac{3}{4}$ pint. Pour a little of the liquid into the bottom of a mould. When firm arrange pineapple slices, placing half a cherry in the centre of each ring. Cover with a little more liquid. Dip slices in the liquid and arrange around the sides of the mould, placing half a cherry in the centre of each slice. Add a few drops of red colour to the remainder of the liquid. Stir in the rice, and place in the mould with pieces of pineapple and chopped cherries. Slices of stewed apples (cored) and juice may replace pineapple and juice.

If setting without an ice-box or refrigerator, use slightly less liquid.



DESSERTS

PINEAPPLE DELIGHT

6-7 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{2}$ cup hot water
- 8 marshmallows cut in
small pieces
- 1 cup crushed
pineapple
- 2 tablespoons lemon
juice
- 2 tablespoons sugar
- Few grains salt
- 1 cup milk

Method.

Dissolve gelatine in hot water. Soak marshmallows in pineapple and lemon juice for 20 minutes. Add sugar, salt and milk. Stir in dissolved gelatine. Mix thoroughly together and allow to set. Serve with cream or custard sauce.

If setting without an ice-box or refrigerator, use slightly less liquid.

PINEAPPLE JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{2}$ cup hot water
- $1\frac{1}{2}$ cups preserved
pineapple juice
- 2 tablespoons lemon
juice
- Sugar if necessary

Method.

Dissolve gelatine in hot water, add remaining ingredients and pour into moulds. Any desired fruit may be folded into the mixture as it is thickening. Serve with cream or sauce.

Pineapple Whip.—Allow the Pineapple Jelly to partially set and whip until thick and foamy.

Pineapple Sponge.—Allow the Pineapple Jelly to partially set and fold in the beaten whites of 2 eggs. Beat all together.

Pineapple Bavarian.—Allow the Pineapple Jelly to partially set and fold in $\frac{1}{2}$ pint whipped cream.

WINE JELLY

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 1 cup ($\frac{1}{2}$ pint) claret,
port or other wine
- $\frac{3}{4}$ cup hot water
- 2 tablespoons lemon
juice
- 4 tablespoons sugar

Method.

Dissolve gelatine and sugar in hot water. Add lemon juice and wine. Pour into a wet mould.

PLUM BAVARIAN

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
1½ cups (¾ pint) plum
juice
¼ cup hot water
Cooked plums (6 or 9,
according to size)
with stones
removed
Sugar to taste
1 tablespoon lemon
juice if necessary
1 teaspoon grated
lemon rind
¼ pint whipped cream

Method.

Dissolve gelatine in hot water, add plum juice, lemon juice, and rind, and sugar to taste. Leave until thickening; carefully add plums and fold in whipped cream. Place in a mould or serving bowl.

If setting without an ice-box or refrigerator, use slightly less liquid.

PRUNE GATEAU

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
½ lb. prunes
2 cups cold water
½ cup (¼ pint) hot
water
2 tablespoons sugar
(or more)
2 tablespoons lemon
juice
Strip of lemon rind
Red colouring

Method.

Wash prunes, place in saucepan with cold water and sugar, cook until soft. Stone the prunes, replace in saucepan with juice. Add lemon juice and rind and boil all together for 5 minutes. Remove rind. Dissolve gelatine in hot water, stir into the mixture. Add a few drops of red colouring. Pour into a mould. Serve with whipped cream.

If setting without an ice-box or refrigerator, use slightly less liquid.

RHUBARB JELLY

6 Servings

Ingredients.

- Davis Gelatine
2 cups rhubarb cut in
small pieces
1 cup (½ pint) water
1 cup sugar
1 tablespoon lemon
juice
Piece thinly peeled
lemon rind
Red colouring

Method.

Place rhubarb, water, lemon juice and rind in saucepan. Cook until reduced to pulp. Add sugar and cook for a few minutes longer. Strain and press out the juice. Measure the juice and allow ½ envelope of gelatine to each ½ pint of liquid. Put both in saucepan and heat gently until the gelatine is dissolved. Add a few drops of red colouring. Pour into a wet mould. Serve with custard.

If setting without an ice-box or refrigerator, use slightly less liquid.

DESSERTS

SNOWFLAKE CREAM

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup desiccated
cocoanut
 $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) milk
 $\frac{1}{2}$ cup hot water
3 tablespoons sugar
(or more)
2 eggs
Vanilla essence
Pinch of salt

Method.

Heat milk. Beat egg yolks, add sugar and stir into milk. Cook until thickening. Remove from fire. Leave until cold. Dissolve gelatine in hot water, add to the mixture. Beat egg whites and salt; add to custard mixture. Fold in the cocoanut and flavouring. Line a mould with any fruit in season, and pour in the mixture.

If setting without an ice-box or refrigerator, use slightly less liquid.

SPANISH CREAM
(Canadian Method)

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $\frac{1}{2}$ cup hot water
2 eggs
3 tablespoons sugar
 $\frac{1}{4}$ teaspoon salt
2 cups milk
1 teaspoon vanilla

Method.

Dissolve gelatine in hot water. Beat egg yolks. Add sugar and salt to milk and heat until nearly boiling. Pour over beaten egg yolks and return to fire until mixture thickens slightly. Remove from fire. Cool. Add vanilla and dissolved gelatine. When mixture is thickening, fold in stiffly beaten egg whites and pour into a mould.

This recipe will not separate provided the custard and gelatine mixtures are not too warm when blended together.

SPANISH CREAM
(English Method)

6-7 Servings

Ingredients.

1 envelope
Davis Gelatine
2 cups (1 pint) milk
4 tablespoons sugar
 $\frac{1}{4}$ cup hot water
2 eggs
Essence of vanilla

Method.

Beat yolks of eggs and sugar together, add to milk. Heat until the mixture boils and coats the spoon. Remove from the fire. Dissolve gelatine in hot water, add to the mixture. Beat egg whites until stiff and stir into the mixture. Flavour to taste and pour into a mould. Remember, the custard must boil or it will not separate. It should only just boil; do not keep it cooking.



CARRINGTON MOULD

6-7 Servings

49

DESSERTS

Ingredients.

Davis Gelatine
Small can peaches or
pears, apricots,
etc.
Sugar
1 tablespoon lemon
juice
1 cup ($\frac{1}{2}$ pint) milk
Vanilla essence
Red colouring

Method.

First layer: Dissolve 1 envelope gelatine in $\frac{3}{4}$ cup hot water, add 3 tablespoons sugar, lemon juice, and strained juice from peaches. If necessary, add water to make 1 pint of liquid. Pour a little in a round cake tin or mould; when firm, arrange sliced peaches. Pour in a little more liquid to cover. Leave to set. Place remainder of jelly mixture aside.

Second layer: Dissolve $\frac{1}{2}$ envelope gelatine in $\frac{1}{2}$ cup hot water; cool; add to milk. Add 2 tablespoons sugar, few drops vanilla essence. Stir until sugar is dissolved. Pour carefully on to the peach layer, which should be firm.

Third layer: Take the jelly remaining from the first layer. Remelt, if set, by placing the basin in hot water. Add red colouring. When cold, pour over the milk jelly layer, which should be firm.

If setting without an ice-box or refrigerator, use slightly less liquid.

JELLIED COCKTAILS

WINE AND LIQUEUR JELLIES

GRAPEFRUIT COCKTAIL

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 1½ cups hot water
- 1 large grapefruit
- 1 cup sugar
- 1 cup finely chopped cooked pineapple
- 4 tablespoons lemon juice

If setting without an ice-box or refrigerator, use slightly less liquid.

Method.

Add sugar to hot water, bring to boiling point. Moisten gelatine with 2 tablespoons of cold water, add to hot syrup. When cool, add lemon juice. Remove peel and cut grapefruit into small pieces, carefully removing all membrane. When gelatine mixture is cool and thickening, add pineapple and grapefruit. Pour into a wet mould or individual moulds. Serve on lettuce. If this recipe is served as a dessert, use ¼ cup less water.

SPECIAL GELATINE DESSERTS

These desserts are based on the use of a syrup to which fruit juice, wine, or liqueur may be added.

PREPARATION OF SYRUP STOCK

Ingredients.

- 1¼ pints water
- 2½ lbs. sugar
- 1¼ oz. citric acid crystals
- Thinly peeled rind of 1 lemon
- 1 oz. lemon juice

Method.

Place water and sugar in saucepan, add lemon juice and rind. Bring gradually to boiling point; add citric acid. Remove from fire; leave until cold. Strain and add cold water to make up to 2½ pints. Bottle the syrup.

WINE JELLY

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 5 fluid oz. syrup stock
- 7 fluid oz. wine
- 4 fluid oz. cold water
- 4 fluid oz. hot water

LIQUEUR JELLY

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 5 fluid oz. syrup stock
- 4 fluid oz. liqueur
- 7 fluid oz. cold water
- 4 fluid oz. hot water

FRUIT JELLY

6 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 5 fluid oz. syrup stock
- 11 fluid oz. fruit juice
- 4 fluid oz. hot water

Method for all mixtures.

Dissolve gelatine in hot water, add syrup and other ingredients, mix well. Pour into a mould.

If setting without an ice-box or refrigerator, use slightly less liquid.

APRICOT SOUFFLE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{4}$ cup hot water
- 2 eggs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup apricot pulp
- 1 cup apricot juice
- 2 tablespoons lemon
juice
- Few grains salt
- $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) cream

Method.

Dissolve gelatine in hot water. Beat egg yolks and sugar thoroughly. Add apricot pulp and fruit juices. Stir over hot water until quite hot. Leave until cold. Add dissolved gelatine. Add salt to egg whites and beat until stiff. Whip the cream; take half and add to beaten egg whites and fold into the mixture. Pour into serving bowl or sherbet glasses and serve with the remainder of the cream.

COFFEE SOUFFLE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) clear
black coffee
- $\frac{1}{2}$ cup rich milk or
cream
- $\frac{1}{2}$ cup sugar
- Pinch of salt
- 2 eggs

Method.

Dissolve gelatine in a little of the hot coffee. Heat the remainder with milk, sugar, salt and slightly beaten yolks of eggs, until the mixture coats the spoon. Cool, add gelatine and fold in the stiffly beaten egg whites. Place in a mould. Serve with whipped cream, flavoured with vanilla. Decorate with blanched almonds.

LEMON SOUFFLE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{4}$ cups hot water
- $\frac{1}{2}$ cup sugar
- 2 eggs
- 4 tablespoons lemon
juice
- 1 teaspoon grated
lemon rind

Method.

Dissolve gelatine in hot water. Beat egg yolks, add sugar, lemon rind and juice. Beat again. Beat egg whites and lightly stir into the mixture. Add gelatine and mix thoroughly. Pour into a serving bowl. When firm decorate with whipped cream and glace cherries.

TANGERINE JELLY

6 Servings

Ingredients.

1 envelope
 Davis Gelatine
 Tangerines or oranges
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{4}$ cup lemon juice
 $\frac{3}{4}$ cup cold water
 1 teaspoon grated
 orange rind
 Sugar to taste

Method.

Dissolve gelatine in hot water. Add sugar to fruit juices. Stir in dissolved gelatine, cold water and rind. Line a mould with tangerine or orange quarters and when jelly is thickening pour over and allow to set. Serve with whipped cream.

CHARLOTTE RUSSE

6-8 Servings (See illustration)

Ingredients.

1 envelope
 Davis Gelatine
 $\frac{1}{2}$ pint clear lemon
 jelly (p. 37)
 1 cup milk
 $\frac{1}{2}$ cup cream or custard
 $\frac{1}{4}$ cup hot water
 1 tablespoon port
 wine
 Sponge fingers or
 strips of sponge
 Sugar
 Dessert prunes
 Glace cherries
 Blanched almonds
 Red colouring
 Almond essence

Method.

Cover the bottom of a mould with a little lemon jelly. When firm arrange a suitable garnish of almonds and strips of prune; cover with a little more liquid. When set, place a very small quantity of liquid in the mould and keep turning it until it is masked with a thin film of jelly. (Turning on ice will be of assistance). This film may be thickened by repeating the process.

If a fluted mould is used, set a cherry at the top of each flute; dipping the cherry into the lemon liquid and pressing gently into position. Dip each sponge finger quickly into the liquid and set in position.

Dissolve gelatine in hot water. Mix milk and cream together, add gelatine. Flavour slightly with almond essence. Sweeten to taste. If liked, finely crushed almonds may be added to the mixture. Pour half into the mould. Stand basin containing the remainder in luke-warm water. Add port wine to the remainder of the lemon jelly and colour red. Pour on to the cream layer if it is firm. When set, add the remainder of the cream mixture, which should be cold. Serve decorated with cream and prunes stuffed with almonds; or as desired.



FILLINGS FOR TARTS AND PIES

FRUIT PIE OR TART FILLING

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- 1 mashed banana
- $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) orange
juice
- $\frac{3}{4}$ cup hot water
- 2 tablespoons lemon
juice
- $\frac{1}{4}$ cup sugar or more
- $\frac{1}{4}$ cup cream
- 1 egg white
- Pinch of salt
- Baked pie shell

Method.

Dissolve gelatine in hot water. Add sugar, orange and lemon juice. When thickening, beat well. Fold in the whipped cream and mashed banana. Beat egg white and salt until stiff; fold into the mixture. Carefully place in the pie shell. Serve topped with whipped cream.

*Be sure pie shells are cold,
otherwise fillings will melt.*

PUMPKIN PIE

6 Servings

Ingredients.

- 1 envelope
Davis Gelatine
- $\frac{1}{4}$ cup hot water
- 2 eggs
- $1\frac{1}{2}$ cups pumpkin
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon molasses
- $\frac{1}{2}$ cup milk
- 1 teaspoon grated
orange rind

Method.

Dissolve gelatine in hot water. Beat egg yolks and add to remaining ingredients. Cook over hot water until mixture thickens. Remove from fire, add dissolved gelatine. When mixture cools, fold in beaten egg whites. Pour into cold pastry shell and cover with whipped cream. Shredded coconut ($\frac{1}{4}$ cup) is a pleasing addition to the ingredients of this filling.

LEMON FLUFF PIE

6 Servings

Ingredients.

- $\frac{1}{2}$ envelope
Davis Gelatine
- $\frac{1}{2}$ cup hot water
- 3 eggs
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup lemon juice
- 1 teaspoon grated
lemon rind
- $\frac{1}{4}$ teaspoon salt

Method.

Beat egg yolks and add half the sugar and lemon juice. Cook over hot water until thickening slightly. Remove from fire, add gelatine dissolved in hot water and lemon rind. Cool. Add salt to egg whites and beat until stiff. Add remaining sugar. When the mixture is thickening slightly fold in egg whites. Pour into prepared pie shell.

Measuring Gelatine

In most of the recipes, Gelatine measurements have been given by Envelopes instead of by spoons. This method is more accurate and a convenience for the busy housekeeper; removing any doubts as to whether level or heaped spoonfuls are required.

You may remember when you found 4 tubes in a packet of Davis Gelatine instead of 6 envelopes as at present. Each of these present envelopes will make the same amount of jelly as one of the tubes from the older packet.

Don't hesitate to measure with spoons from one of our envelopes if you are making a favourite recipe not included in this book, but remember Davis Gelatine is very strong and you will need less of it, or more liquids, to avoid too stiff a jelly.

A full-sized measuring cup—one which contains 10 fluid ounces—is intended as the cup measurement. If your cup holds only 8 fluid ounces, then you must make the necessary adjustments. The best method is to use a pint measure in which the ounces (20 fluid ounces) are clearly marked.

Care should be taken to dissolve the gelatine completely; use hot, not boiling, water. Add gelatine to the hot water. If a small quantity of water is used, it may be necessary to stand the container in hot water while the gelatine dissolves. Some users prefer to moisten the gelatine with a little cold water, then add hot water—if this method is adopted make certain that the amounts of water used to moisten and to dissolve together make that specified in the directions.

Gelatine should not be heated with milk or added to hot milk for it causes the milk "to curdle". This is really merely a division of the curds and whey and is quite "sweet". To avoid the so-called curdling, dissolve the gelatine in a little hot water, add gradually to the milk, which should be cold, but not iced. If the milk is removed from an ice-box or refrigerator, stand the container in warm water for a minute to remove the chill. A few grains of salt is often an improvement in milk pudding recipes.

Pineapple must first be cooked before placing in jelly or gelatine mixture, because it contains a substance which liquefies gelatine. The action of this substance is prevented by heating. Canned or bottled pineapple does not require cooking as it is heated in the preserving process.

Run the point of a knife round the edge of the mould. Dip the mould carefully into warm water (about blood heat). Place a plate or dish over the top and by turning upside down the shape will slip out. If it does not move, place in warm water again, and repeat the process. A paper doily over the top of the mould will enable the shape to be placed in position in the serving dish.

The Cup

Dissolving Gelatine

Milk or Milk Mixtures

Pineapple

To Remove from the Mould

To Garnish

The garnish should be set in clear, well-flavoured jelly. For a sweet dish, make a small quantity of clear jelly by dissolving $\frac{1}{2}$ teaspoon gelatine in 1 tablespoon hot water, add cold water to make up to $\frac{3}{4}$ cup. Add sugar and flavouring to taste. For a meat dish or salad, etc., dissolve the gelatine in hot water or stock, add salt and a few drops of sauce such as Worcestershire.

Method—Wet the mould, cover the bottom with a little of the liquid; when firm arrange the garnish in position, then cover with more liquid. When firm add the mixture according to the recipe being followed. Be sure this mixture is *cold*.

Ice-Boxes and Refrigerators

There are three ways in which a gelatine dish may be set: Normally, without the aid of ice or refrigeration; in an ice-box; in a refrigerator.

Gelatine dissolves in hot water and forms a gell as it cools—that is of course, when gelatine and water are in certain proportions. The quicker the liquid can be cooled throughout, the quicker that gell will be obtained. Setting in an ice-box or refrigerator means that liquid ingredients—whether they be fruit juices, milk, custard mixtures, etc., will be chilled, and therefore set quicker than at the higher temperatures which exist under room conditions. Not only do the mixtures set quicker, but actually thicken according to the temperature of the ice-box or refrigerator.

The recipes in this book have been compiled to set under ice-box conditions, but since so many users of Davis Gelatine have the facilities of electric refrigeration, allowance must be made for the "thickening" which intense cold causes, otherwise stiff and not very palatable dishes may result. No one relishes the jelly which sets to almost rubbery texture, and requires actual chewing. The gelatine dish should mould easily, and even when chilled should break easily when cut with a spoon, and it should almost "shiver" as the spoon leaves it. If a dish is to be set in an electric refrigerator, more liquid will be required in the mixture. From the description given of the ideal texture of a dish you know what should be your goal.

The wide margin in the book may be used for notes regarding quantities of gelatine, sugar and flavouring. Make use of it.

Overchilling

Leaving a gelatine dish in the ice-box or refrigerator for several hours may completely spoil what would otherwise be a delight to the palate. Over-chilling spoils flavour as well as texture. Actually the flavour is there, but is masked by the intense coldness, and appears flat and insipid. If it were left to "thaw out", all the delicacy and richness would return. Learn how long to leave your dishes in the ice-box or refrigerator to obtain the best results—results worth the trouble and care you took in preparing the dish.



PAVLOVA

6 Servings

Ingredients.

Davis Gelatine
Hot water
Sugar
 $\frac{1}{2}$ cup milk
Slices of oranges
 $\frac{1}{2}$ cup orange juice
Lemon essence
Vanilla essence
Red colouring
Green colouring
Few grains salt

Method.

First layer: Dissolve $\frac{1}{2}$ envelope gelatine and 3 tablespoons sugar in $\frac{3}{4}$ cup hot water; add 2 tablespoons lemon juice. Divide the mixture, colour one half red and the other green. Pour the green into a mould.

Second layer: Dissolve $\frac{1}{2}$ envelope gelatine in $\frac{1}{4}$ cup hot water. Add 1 tablespoon sugar to $\frac{3}{4}$ cup milk; stir until dissolved. Flavour with vanilla essence, add few grains salt and dissolved gelatine. Carefully pour on to the green layer, which must be firm.

Third layer: Dissolve $\frac{1}{2}$ envelope gelatine in $\frac{1}{4}$ cup hot water, add $\frac{3}{4}$ cup orange juice, 3 tablespoons sugar or more. When the milk layer is firm, arrange orange circles round the mould and add the orange jelly, which should be thickening a little at a time.

Fourth layer: Re-melt the red jelly, if it has set, by standing in hot water. When cold pour over the orange layer, which should be firm.

If setting without an ice-box or refrigerator, use slightly less liquid.

57

DESSERT

**ICE
PUDDINGS
AND
ICE CREAMS**

ICE PUDDING A LA RusSE

6 Servings

Ingredients.

1½ teaspoons
Davis Gelatine
1½ cups ($\frac{3}{4}$ pint) milk
2 tablespoons hot
water
1 egg
 $\frac{1}{4}$ pint cream
 $\frac{1}{4}$ cup sugar
Vanilla to taste

Method.

Separate yolk and white of egg. Add sugar and essence to yolk, beat only lightly. Boil milk, pour onto yolk, beat well and leave to cool. Dissolve gelatine in hot water, add to the cold mixture. Beat egg white until very stiff, and when the custard is setting mix together; beat well. Add cream. Pour into a serving dish. Pack away in crushed ice for about 12 hours. If placed in a refrigerator be careful not to overchill.

CUSTARD ICE CREAM

Ingredients.

$\frac{1}{2}$ teaspoon
Davis Gelatine
1 teaspoon hot water
1 cup ($\frac{1}{2}$ pint) milk
 $\frac{1}{3}$ cup sugar
2 eggs
 $\frac{1}{2}$ pint whipped cream
1½ teaspoons vanilla
essence
 $\frac{1}{2}$ teaspoon lemon
essence

Method.

Beat eggs and sugar. Heat milk, pour on to eggs. Simmer over hot water until the mixture thickens on the spoon. Cool; add gelatine dissolved in hot water. Add salt and flavouring to cream, and fold into the cold custard mixture. Pour into freezer or trays.

ICE CREAM

Ingredients.

1½ teaspoons
Davis Gelatine
2 cups (1 pint) milk
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) thick
cream
 $\frac{1}{2}$ cup sugar
2 teaspoons vanilla
essence or to taste
Pinch of salt

Method.

Dissolve gelatine in hot water, gradually add sugar, stir until dissolved. Mix milk, cream, and salt. Add cold gelatine mixture. Add essence. Pour into freezer or freezing trays.

ORANGE ICE CREAM

Ingredients.

1 teaspoon
Davis Gelatine
1 cup condensed milk
 $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ cup cold water
1 cup orange juice
1 cup cream
Pinch of salt

Method.

Dissolve gelatine in hot water. Dilute condensed milk with cold water, add strained orange juice, salt and dissolved gelatine. Whip cream slightly, fold into the mixture. Chill, then freeze.

PEACH ICE CREAM**Ingredients.**

2 teaspoons
Davis Gelatine
1½ pints milk
¼ cup hot water
2 eggs
¾ cup sugar
2 teaspoons flour
½ pint crushed peaches
½ teaspoon almond
essence
Pinch of salt
1 teaspoon lemon juice
Red colouring

Method.

Blend flour with a little cold milk, heat the remainder; add the flour and stir until the mixture boils and thickens; simmer for 8 minutes. Beat egg yolks and sugar, add to milk and cook gently, but not boil. Leave to cool. Dissolve gelatine in hot water. Beat egg whites with salt until stiff. Add to the custard the peaches; essence, strained lemon juice, gelatine and egg whites. Colour a delicate pink. Chill, then freeze.

SOUTHERN ICE CREAM**Ingredients.**

1 teaspoon
Davis Gelatine
¼ cup hot water
1 cup boiled milk
1 cup (½ pint) cream
½ cup sugar
2 teaspoons vanilla
Pinch of salt

Method.

Dissolve gelatine in hot water. Add sugar to milk, stir until dissolved, add flavouring and gelatine. Place in freezing trays. Freeze to a soft mush. Stir into cream whipped until stiff, replace in trays and return to freezer. Freeze for an hour, then stir well; continue freezing.

VANILLA ICE CREAM**Ingredients.**

1 teaspoon
Davis Gelatine
¾ cup hot water
¾ cup sweetened
condensed milk
1 cup canned milk
1½ teaspoons vanilla
Pinch of salt

Method.

Dissolve gelatine in hot water. Mix milk, salt and essence. Add cold dissolved gelatine. Stir well. Pour into freezing trays. When partially frozen (like soft custard), beat with an egg-beater for 4 minutes, replace in the trays and continue freezing.

LEMON WATER ICE**Ingredients.**

1 teaspoon
Davis Gelatine
½ lb. loaf sugar
1 pint water
Rind of 2 lemons
½ cup lemon juice
Whites of 2 eggs

Method.

Wash lemon rind thoroughly. Rub some of the lumps of sugar over the rinds to obtain "zest" in the flavour. Dissolve sugar in water; boil until the syrup just threads when dropped from the spoon. Leave to cool. Dissolve gelatine in 1 tablespoon hot water, add to the syrup. Add strained lemon juice. Place in the freezer or freezing trays. When partially frozen, add stiffly beaten egg whites. Mix well. Continue freezing.



THISTLEDOWN ICING**Ingredients.**

- 1 teaspoon
Davis Gelatine
2 tablespoons cold
water
 $\frac{1}{2}$ cup boiling water
1 cup icing sugar
1 teaspoon lemon juice
2 tablespoons crushed
pineapple
 $\frac{1}{4}$ teaspoon baking
powder

Method.

Soak gelatine in cold water. Make a syrup with boiling water and icing sugar; add gelatine. Cool. Add lemon juice and whip until consistency is suitable to spread. Add pineapple and baking powder. Leave for a few minutes before spreading on cake. Sprinkle with chopped nuts or coconut as desired.

**CAKE
FROSTINGS
and
FILLINGS****MERINGUE FROSTING**

(See illustration)

Ingredients.

- 1 teaspoon
Davis Gelatine
1 white of egg
1 cup icing sugar
 $\frac{1}{2}$ cup hot water
Flavouring

Method.

Dissolve gelatine in hot water, leave until quite cool. Add flavouring. Beat white of egg; add gelatine gradually, then icing sugar, beating all the time until thick. Colour if desired. Pile between the layers of cake and over the top. Sliced glace cherries make an attractive addition to this recipe.

Cake icings and fillings with gelatine should be served the same day as they are made.

Coffee Frosting is made similarly, the gelatine being dissolved in $\frac{1}{2}$ cup hot coffee instead of hot water. Chopped walnuts should be added to the mixture.

CREAM FILLING FOR CAKES**Ingredients.**

- $\frac{1}{2}$ envelope
Davis Gelatine
2 tablespoons sugar
Yolk of 1 egg
1 cup ($\frac{1}{2}$ pint) milk
 $\frac{1}{4}$ cup hot water
Vanilla
Few grains salt

Method.

Beat yolk of egg with sugar and salt; place in saucepan with milk. Stir well together. Cook until the mixture coats the spoon. When cold, add gelatine dissolved in hot water and vanilla. Use when thickening. This is a splendid filling for cream puffs, sponges, etc.

MOCK WHIPPED CREAM

(See illustration)

Ingredients.

- 1 teaspoon
Davis Gelatine
 $\frac{1}{4}$ lb. butter
 $2\frac{1}{2}$ tablespoons sugar
Pinch of salt
3 tablespoons hot
water
 $\frac{1}{2}$ saltspoon cream of
tartar
Vanilla or lemon
essence

Method.

Dissolve gelatine in hot water. Place butter, sugar, salt and flavouring in a basin, cream slightly; add cream of tartar, then dissolved gelatine. Whip well (about 10 minutes) until the mixture is like whipped cream. Use as a filling for sponges and puffs.

GELATINE CHEESE SAVOURIES

6 Servings

Ingredients.

1 envelope
Davis Gelatine
 $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) milk
 $\frac{1}{2}$ cup ($\frac{1}{4}$ pint) hot
water
4 tablespoons grated
cheese
1 tablespoon
chopped parsley
Salt and pepper
Cayenne

Method.

Place in saucepan, milk, parsley and cheese; heat until cheese melts, mix well, season to taste. Pass through a sieve. Leave until cold. Dissolve gelatine in hot water. Pour into small moulds or egg cups. Serve on lettuce leaves with salad dressing. Decorate the moulds with sprigs of parsley dusted very lightly with cayenne.

HAM CREAMS

Ingredients.

1 teaspoon
Davis Gelatine
 $\frac{1}{4}$ cup hot water
 $\frac{1}{3}$ cup butter
Salt and pepper to
taste
 $\frac{1}{4}$ teaspoon cream of
tartar
 $\frac{1}{2}$ cup minced ham
and mustard
pickle

Method.

Dissolve gelatine in hot water. Cream butter, add salt, pepper and cream of tartar. Gradually add dissolved gelatine. Beat until mixture looks like whipped cream. Gradually add ham mixture. Spread on biscuits, small rounds of toast, or brown bread.

SHRIMP SAVOURIES

Ingredients.

1 teaspoon
Davis Gelatine
 $\frac{1}{4}$ cup hot water
1 tablespoon lemon
juice
 $\frac{1}{2}$ teaspoon Wor-
cestershire sauce
 $\frac{1}{2}$ cup chopped shrimps
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ teaspoon salt
Few grains cayenne
pepper
 $\frac{1}{4}$ teaspoon cream of
tartar

Method.

Dissolve gelatine in hot water. Add lemon juice and sauce to shrimps which have been cleaned and chopped. Cream butter, add salt, cayenne and cream of tartar. Gradually add dissolved gelatine. Beat mixture until like whipped cream. Gradually add shrimp mixture. Spread on biscuits and decorate with sliced gherkins or olives.

CHOCOLATE FUDGE

Ingredients.

1 teaspoon
Davis Gelatine
2 cups sugar
1 cup milk
2 tablespoons cocoa
1 tablespoon butter
 $\frac{1}{2}$ teaspoon vanilla
Pinch of cream of
tartar
Pinch of salt

Method.

Place all ingredients in saucepan. Cook until a little dropped into cold water forms a soft ball. Remove from fire. Beat until the mixture is creamy. Pour into a lightly buttered dish. Mark into squares.

COCOANUT CREAM

Ingredients.

1 tablespoon
Davis Gelatine
 $\frac{1}{4}$ cup shredded
cocoanut
 $1\frac{1}{2}$ cups milk
2 cups sugar
1 tablespoon butter
Flavouring
Few grains salt

Method.

Soak gelatine in $\frac{1}{4}$ cup cold milk. Boil remaining milk and sugar together until a soft ball is formed when dropped in cold water. Remove from fire, add gelatine, butter and flavouring (almond or vanilla). Beat until smooth and creamy. Fold in cocoanut and pour on greased pan to set.

CREME DE MENTHE JUBES

Ingredients.

$1\frac{1}{2}$ envelopes
Davis Gelatine
1 cup water
1 cup sugar
1 tablespoon lemon
juice or pinch of
citric acid
1 teaspoon
peppermint
Green colouring

Method.

Boil sugar, citric acid, gelatine and water for 20 minutes. Leave to cool. Add peppermint and colour a bright green. Mix thoroughly together. Pour into a lightly buttered pan and leave for 24 hours. Cut into squares and roll in crystal sugar.

DATE PRALINES

Ingredients.

$1\frac{1}{2}$ envelopes
Davis Gelatine
1 cup sugar
1 cup water
1 cup icing sugar
1 cup chopped dates
Essence of vanilla
2 tablespoons orange
juice

Method.

Boil sugar, gelatine and water for 10 minutes. Leave to cool. Add icing sugar and orange juice. Whip until thick and white. Flavour with vanilla. Add dates and mix thoroughly. Place in lightly buttered pans. When firm, cut into squares, roll in a mixture of icing sugar and cornstarch.

Cherry Pralines: Use chopped glace cherries.

Fig Pralines: Use chopped figs.

Ginger Pralines: Use chopped preserved ginger.

Nut Pralines: Use chopped nuts.

FONDANT**Ingredients.**

- 2 teaspoons
Davis Gelatine
1 cup sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ teaspoon cream of
tartar
Flavouring essence

Method.

Place all ingredients except flavouring in saucepan on fire. When dissolved, bring to boiling point and boil for 5 minutes or until a little dropped into cold water forms a soft ball. Remove from fire, leave until lukewarm. Add flavouring. Beat until thick and creamy. Turn on to a plate and knead well until soft and smooth. When firm, cut into desired shapes and dip in chocolate covering or use for preparing the following confections:—

Date Creams: Stone dates, fill with fondant.

Ginger Creams: Add small pieces of preserved ginger to the mixture while beating.

Peppermint Creams: Flavour the mixture with a few drops of peppermint and colour a bright green.

Prune Creams: Stone prunes, fill with fondant.

Walnut Creams: Place pieces of fondant between halves of walnuts, or work chopped walnuts into the fondant mixture while beating.

PEPPERMINT PATTIES**Ingredients.**

- 1 teaspoon
Davis Gelatine
3 tablespoons hot
water
 $1\frac{1}{2}$ cups icing sugar
Few grains salt
1 teaspoon lemon
juice
Peppermint essence
or other flavour

Method.

Dissolve gelatine in hot water. Sift icing sugar and salt together and gradually add dissolved gelatine, lemon juice and essence. Knead on a board dredged with icing sugar, adding sufficient to make stiff and smooth fondant. Colour as desired while kneading. Roll and cut in rounds with small jar cover. Recipe may be varied by kneading desiccated cocoanut into the mixture.

MARSHMALLOWS**Ingredients.**

- $1\frac{1}{2}$ envelopes
Davis Gelatine
1 cup granulated
sugar
Pinch of salt
1 cup water
1 cup icing sugar
1 teaspoon vanilla or
other flavour
1 teaspoon baking
powder

Method.

Place gelatine, sugar, salt and water in a saucepan and boil slowly for 10 minutes. Remove from fire; add icing sugar. Cool. Add flavouring and whip until white and thick. Add baking powder; mix thoroughly and add chopped nuts if desired. Pour on greased pan to set. Cut in squares. Roll in cocoanut. Grated orange or lemon rind may be boiled in the syrup to bring out the flavour.

RAINBOW JUBES

Ingredients.

- 1½ envelopes
Davis Gelatine
1 cup water
1 cup sugar
1 tablespoon lemon
juice
Red colouring
Green colouring
Yellow colouring

Method.

Boil sugar, gelatine and water together for 20 minutes. Remove from fire and when cool add lemon juice. Divide into three parts; colour the first part red; the second colour yellow and the third part colour green. Put one colour into a lightly buttered pan; when firm, add the second part, and when firm add the third part. Leave for 24 hours at least. Cut into squares and roll in icing sugar or cocoanut.

RUSSIAN CARAMEL

Ingredients.

- 1 teaspoon
Davis Gelatine
¼ lb. butter
1 lb. brown sugar
1 tin condensed milk
1 teaspoon vanilla
essence

Method.

Place butter in saucepan over fire; when melted add sugar, milk and gelatine. Simmer for 30 minutes or until the mixture leaves the sides of the saucepan. Stir occasionally to prevent burning. Add vanilla. Pour into a lightly buttered dish. When firm, cut into squares.

SNOWBALLS

Ingredients.

- 2 envelopes
Davis Gelatine
2 cups sugar
1¾ cups water
2 tablespoons lemon
juice

Method.

Soak gelatine in ½ cup water. Boil sugar in the remainder of the water (1½ cups) for 10 minutes; add soaked gelatine and boil for 20 minutes. Cool slightly. Flavour with lemon juice or a few drops of lemon essence. Place in a basin and beat until stiff. While the mixture is still warm it may be formed into balls with the hands, then dropped into chocolate coating and finally rolled on a dish thickly spread with cocoanut.

TURKISH DELIGHT

Ingredients.

- 2½ envelopes
Davis Gelatine
2 cups granulated
sugar
Few grains salt
1½ cups cold water
½ cup lemon juice
1 teaspoon grated
lemon rind

Method.

Place gelatine, sugar, salt and water in saucepan. Stir until dissolved. Boil for 20 minutes but do not stir after it boils. Cool slightly and add lemon juice and rind. Pour on greased pan to set. The mixture may be divided and coloured with the addition of chopped nuts, etc. Cut into squares and roll in icing sugar and cornstarch.



CHRISTMAS PLUM PUDDING

6-7 Servings

Ingredients.

- 1 envelope Davis Gelatine
- 2 cups (1 pint) milk
- $\frac{1}{4}$ cup hot water
- 2 tablespoons cocoa or chocolate
- $\frac{3}{4}$ cup chopped nuts and lemon peel
- $\frac{1}{4}$ cup raisins
- $\frac{1}{2}$ cup chopped dates or figs
- $\frac{1}{4}$ cup chopped ginger or currants
- 3 tablespoons sugar
- Pinch of salt
- Essence of vanilla
- Essence of lemon
- 1 tablespoon of brandy if liked

Method.

Place milk, chocolate or cocoa in saucepan, bringing to boiling point. Add all ingredients except gelatine and flavouring; boil for 5 minutes. Let cool, add vanilla essence to taste, and a few drops of lemon; add brandy if liked. Dissolve gelatine in hot water, add to the mixture, stirring all well together. Pour into a wet mould. Decorate with holly and serve with cream or custard.

MOONSHINE BIFFS

Ingredients.

- $1\frac{1}{2}$ envelopes Davis Gelatine
- 1 cup sugar
- 1 cup water
- 1 cup icing sugar
- Desiccated cocoanut
- Essence of vanilla

Method.

Place gelatine in saucepan with water and sugar. Boil for 8 minutes. Cool. Add icing sugar and vanilla essence. Beat until thick and white. Wet a plate or cake tin and pour in the mixture. Cut into small squares; roll in desiccated cocoanut or icing sugar.

67

DESSERT

CONFECTION

THE value of gelatine has long been acknowledged by the medical world, its use being general and extensive in all hospitals and invalid institutions. Not only is it a means by which dainty and economical dishes can be created, but is an ingredient that enriches the food value of every dish in which it is used.

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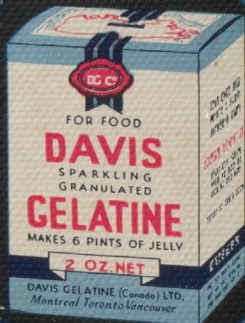
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