



Slice o' Sunshine for Dessert!

Mmm...Lemon Chiffon Pie! What tangy, tempting taste...what smooth texture...and so easy to make with Knox Gelatine! This delicious holiday dessert is good for you, too! Easy to digest. High in Vitamin C. Protein-rich dessert. (Knox is pure, wholesome protein.)

Try it...but be sure to use Knox! Plain, unflavored Knox Gelatine lets you enjoy all the flavor of good home ingredients. (Ordinary gelatine dessert powders are only $\frac{1}{8}$ protein, mostly acid flavored.) For more recipe marvels that put appetite appeal into home nutrition programs, mail the coupon. Four grand Knox recipe booklets FREE!

MRS. KNOX'S LEMON CHIFFON PIE

(Filling for one 9" pie; uses $\frac{1}{4}$ pkg.)

1 envelope Knox Gelatine
 $\frac{1}{4}$ cup cold water
 3 eggs
 $\frac{3}{8}$ cup sugar, or 1 cup light corn syrup

$\frac{1}{2}$ cup lemon juice
 $\frac{1}{2}$ teaspoonful salt
 1 teaspoonful grated lemon rind

Add $\frac{1}{4}$ cup sugar (or all the corn syrup), lemon juice and salt to beaten egg yolks. Cook over boiling water until of custard consistency, stirring constantly. Soften gelatine in cold water. Add to hot custard; stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites. (If sugar has been used in custard mixture, add remaining sugar to beaten egg whites.) Fill baked pie shell or graham cracker crust. Chill. Just before serving, a layer of whipped cream may be spread over the pie.

GRAND HOME-MADE HOLIDAY CANDIES are easy with Knox Gelatine. Write KNOX for FREE recipes. (Address below.)

Cut Butter Bills!

Make 2 lbs. Grand Spread Using Only
 1 lb. Good Butter...Save 33¢* or more

KNOX SPREAD

1 envelope Knox Gelatine
 1 lb. good butter
 $\frac{1}{4}$ cup cold water
 1 $1\frac{1}{2}$ -oz. can evaporated milk (irradiated)

Soften gelatine in $\frac{1}{4}$ cup cold water. Then place in a dish of hot water. Stir until gelatine is thoroughly dissolved. Cut butter into small pieces. Place in a dish over hot water until butter is quite

After milk is thoroughly beaten into butter, add salt to taste. If milk separates, keep on beating until it is all mixed in. Pack into dish and place on ice or in cool place until hard. Keep in

