

**JELLIED VEGETABLES.** Soak two table-  
spoonfuls of granulated gelatin in one-half  
cupful of cold water. Pour over this one cup-  
ful of boiling water, and add one table-  
spoonful of sugar, one-half teaspoonful of salt and  
a few grains of cayenne. Stir until the gela-  
tin and sugar are dissolved; then add one  
tablespoonful of lemon juice and two table-  
spoonfuls of tarragon vinegar. Set this liquid  
over ice, and as it begins to stiffen add to it  
one cupful of finely shaved cabbage, one green  
pepper cut into tiny dice, and two cooked  
beets which have stood in vinegar and then  
been cut in dice. Turn into wet individual  
molds, or one large mold, if preferred, and  
chill thoroughly. Unmold and serve with  
slices of cold tongue or corned beef.