TO WHIP JELL-JELL

Make it up according to directions and let it cool but not enough to congeal. Then handle it like whipping cream. If whipping by hand, do not have too much in the whipping dish. Not more than one quart can be successfully whipped by hand at one time. Keep whipping-bowl cold by setting it in ice or very cold water. Liquid Jell-Jell when whipped will double in volume. In a power machine a larger quantity may be whipped at one time.

If fruit is used, add it after Jell-Jell has been whipped.

RASPBERRY

CONTAINS CANE SUGAR, DEXTROSE, GELATIN, CITRIC OR TARTARIC ACID, CONCENTRATED FRUIT JUICE, FLAVORING, AND CREAM OF TAR-TAR. U. S. CERTIFIED FOOD COLOR ADDED.

MFD. BY B. HELLER & COMPANY
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