IMITATION RASPBERRY FLAVOR
COLOR ARTIFICIAL
Manufactured By
B. HELLER & COMPANY
Manufacturing Chemists
CHICAGO, U.S.A.

1 LB. 6 OZS.

DIRECTIONS
Use the contents of this can to 1 1/4 gallons of water.

When Fruit Juices are used, add enough water to make 1 1/2 gallons of total liquid.

If a whole package is not required at one time, use 1/5 of the contents of this can, (or 4 1/2 ounces) to one quart of water.

NOTE: The consistency of the finished dessert is determined by the amount of water that is used. If a light bodied dessert or a heavy bodied dessert is desired, use a little less or a little more water as the occasion requires.

Directions for Making Small Quantities
One measure of any size even full of Jell-Jell to 6 of the same measures full of water will give the proper proportions for those wishing to make up a small batch.

Jell-Jell requires boiling water to dissolve it; so be sure that the water used to dissolve it is boiling hot.

To shorten the time required for cooling, take only half the boiling water to dissolve the Jell-Jell. When dissolved add enough cold water to make up the required amount.

THE PLANT BEHIND THIS PRODUCT
B. HELLER & COMPANY
MFG. CHEMISTS
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THE BEST METHOD FOR WHIPPING JELL-JELL
When whipping, Jell-Jell handle it as you would whipping cream. After dissolving, let it cool. When it is cool but not congealed, start whipping. If one uses a hand beater, do not have too much in the dish at one time. Set the dish in ice water so as to cool the Jell-Jell while beating. After beating small portions at one time, mix all together and then finish whipping. In a power machine a large quantity can be whipped at one time. Always have a good quantity of ice in the lower pan to thoroughly cool the Jell-Jell as it is beaten. It will come up like whipped cream. Liquid Jell-Jell when whipped will double in quantity.

If Fruit or Cream is to be used, add it after Jell-Jell is whipped, not before.