Jell-O ICE CREAM POWDER

Makes ICE CREAM, SHERBETS, ICES and PUDDINGS
10 CENTS A PACKAGE

"Doesn't that look good?"

Chocolate Mousse
WHO ever knew a woman to be successful every time in making ice cream—or half the time? The cooking and egg-beating and sweetening and flavoring offer so many opportunities to make a slip and spoil everything!

That is, it used to be so.

Now all chance of mistake and disappointment has disappeared, for delicious ice cream is made by simply adding a powder to milk and freezing it.

It is Jell-O Ice Cream Powder.

It costs ten cents.

Empty a package of Jell-O Ice Cream Powder into a quart of milk and freeze it, and you will have nearly two quarts of the finest ice cream—the cost being about 9 cents a quart, or one cent a dish. Figure up what you usually pay for ice cream and compare it with this low cost.

There is a great deal of satisfaction in making your own ice cream and having it just as you want it. Heretofore this has been almost impossible because of the difficulty in making and the high cost.

Now everybody—the woman who cannot cook, as well as the most accomplished housekeeper—can make ice cream, easily, cheaply and with the most perfect success.

Puddings of the most exquisite flavor are also made of Jell-O Ice Cream Powder. Some recipes for these fine puddings will be found in this booklet.

THE FLAVORS.

There are five flavors of Jell-O Ice Cream Powder, as follows: Vanilla, Strawberry, Lemon, Chocolate, Unflavored. All grocers sell it, 10 cents a package.

THE GENESSEE PURE FOOD CO., LE ROY, N.Y.

Do not mistake Jell-O Ice Cream Powder for Jell-O
TO MAKE ICE CREAM WITH JELL-O ICE CREAM POWDER.

STIR the contents of one package of Jell-O Ice Cream Powder (any flavor) into a quart of milk or milk and cream and freeze in the usual way. (See directions on back of package.) Do not cook or heat the milk. Do not add eggs, sugar, flavoring or anything else, as everything is contained in the package of Jell-O Ice Cream Powder. This will make nearly two quarts of delicious ice cream. Condensed or evaporated milk, thinned with water, can be used instead of fresh milk, if necessary, and the ice cream made from it will be entirely satisfactory. Directions on the package explain everything.

DELICIOUS CREAM PUDDING MADE WITH JELL-O ICE CREAM POWDER.
(Illustrated on back cover)

Every woman who loves to serve good things on her table will be interested in the following fine Cream Pudding recipe. The pudding can be made by using either flour or cornstarch with Jell-O Ice Cream Powder. It is very easy to make.

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of cornstarch (or flour). Dissolve in a little cold milk, adding a very small quantity of the milk at a time till mixed smoothly. Stir this mixture into one quart of boiling milk and cook until sufficiently thick. Serve with milk, cream or any good pudding sauce. Use double boiler or stir constantly to prevent scorching. A little less milk may be used if an especially thick pudding is desired, but when this is done care must be taken not to cook too long or the pudding will be too thick. Must not be frozen.

This is a popular recipe, for it does not require a cook to make the pudding, and it costs very little. Do not fail to try this pudding recipe.

Jell-O Ice Cream Powder, 10c a package.
FAMOUS DISHES

MADE FROM JELL-O ICE CREAM POWDER.

DELICIOUS ICE CREAM—the kind you buy at a high price at the confectioner's—can be made cheaply of Jell-O Ice Cream Powder by using the regular ice cream recipe given on page 3. There is no better recipe for making ice cream, but most women like to make an occasional fancy dish—something out of the ordinary—and a great variety of such dishes, as well as ice cream itself, can be made of Jell-O Ice Cream Powder. Recipes for some of the best of them follow, and, beginning on the next page, some of the best ways of making fine puddings, sherbets and ices are described.

Banana Ice Cream.

Thoroughly mash and mix seven bananas with one pint of milk or milk and cream; then add another pint of milk and one package of Unflavored Jell-O Ice Cream Powder. When dissolved, freeze. (See directions on package.)

Walnut Ice Cream.

Dissolve one package of Vanilla Jell-O Ice Cream Powder in a quart of milk or milk and cream. Chop fine one-half cup of English walnut meats without blanching, and stir them into the ice cream just as it is thoroughly chilled and beginning to freeze. A little salt may be added if desired.

Peach Ice Cream.

Illustrated on page 6

Dissolve one package of Vanilla Jell-O Ice Cream Powder in one quart of milk or milk and cream, and freeze very thick but not hard. (See directions on package.) Pare and mash a quart of peaches and stir them quickly into the frozen cream. Turn the crank rapidly five minutes, then remove the dasher and stand away two hours to ripen.

Cocoanut Cream Pie.

Mix together one-half package of Vanilla or Lemon Jell-O Ice Cream Powder and one heaping tablespoon of flour or cornstarch. Dissolve in a little cold milk. Stir into one pint of boiling milk and cook in a double boiler until thick. Add cocoanut when taken from the stove. Turn into a baked crust, sprinkle with cocoanut and put back into the oven to brown.

Do not mistake Jell-O Ice Cream Powder for Jell-O
Kentucky Cream.
(Illustrated on page 7)

Dissolve one package of Vanilla Jell-O Ice Cream Powder in one quart of milk. Put in ice cream freezer, and as soon as it begins to freeze add one pound raisins, one pint of strawberry or other preserves, and one quart of whipped cream. Serve in halves of cantaloupe with Maraschino cherry on top.

Raspberry Ice.
(Illustrated on page 6)

Dissolve one package of Strawberry Jell-O Ice Cream Powder in one pint of water and add one pint of red raspberry juice. Stir into this, when ready to freeze, the whites of three eggs beaten to a froth. Freeze. Grate a cocoanut, mix it with sugar and serve it with the ice. In the berry season delicious fruit creams are made by stirring strawberries, currants or blackberries into ice cream nearly frozen.

Grape Sherbet.
(Illustrated on back cover)

Dissolve one package of Vanilla or Strawberry Jell-O Ice Cream Powder in one pint of water. Add one pint of grape juice and juice of one lemon and freeze.

Chocolate Mousse.
(Illustrated on front cover)

Freeze one package of Chocolate Jell-O Ice Cream Powder according to directions on package, and when two-thirds frozen stir in a pint of cream whipped. Finish freezing and stand aside for two hours to ripen.

Orange Cream.

Peel three medium sized oranges, cut them fine and mix with one-half cup sugar; let stand one hour. Dissolve one package Vanilla or Lemon Jell-O Ice Cream Powder and two heaping tablespoonfuls of flour or cornstarch in a little cold milk, then stir it into one quart of boiling milk and cook until sufficiently thick. When nearly cool, pour it over the oranges.

Fruit Pudding.

Line a mould one or one and one-half inches thick with Strawberry Jell-O Ice Cream which has been frozen according to directions. Fill the center with fresh strawberries or any fruit desired. Cover the top with ice cream. Pack for two hours. The fruit may be mixed with whipped cream when it is put into the mould, and whipped cream may be served with the pudding. Garnish the mould with strawberries.
Peach Ice Cream

Makes these Dainty Delicious Dishes

10 CENTS A PACKAGE

Raspberry Ice
Lemon Sherbet
Peach Ice Cream
Vanilla Ice Cream
Strawberry Ice Cream
**Fig Pudding.**

Stir one package of Chocolate Jell-O Ice Cream Powder into one quart of milk, and then stir in one-fourth pound figs chopped fine, dredged in flour, two cups bread crumbs, a little cinnamon and a pinch of salt. Mix all thoroughly and let stand an hour or more. Then turn into a buttered pan and bake thirty minutes in a moderate oven. Serve hot with hard sauce or any good pudding sauce.

Hard Sauce.—Cream one cup of powdered sugar with one-fourth cup of butter. Add one teaspoonful of vanilla (or nutmeg) and set on ice to harden.

**Cream Rice Pudding.**

Cook one-half cup of rice until soft, then add one quart milk, one package Lemon Jell-O Ice Cream Powder, a little nutmeg, a stick of cinnamon and a pinch of salt. Cook in a double boiler until creamy. Can be served hot or cold. One-half cup of raisins can be added if desired.

**Cocoanut Pudding.**

Sprinkle one-fourth pound shredded cocoanut over one cup stale cake cut into one-half inch cubes. Make a custard of one-half package Lemon (or any other flavor) Jell-O Ice Cream Powder, one level tablespoonful cornstarch or flour, a pint of milk and a pinch of salt. Cook in a double boiler. While hot turn over the cake. Two tablespoonfuls of rosewater or sherry wine thrown over the cake add much to its flavor. A meringue can be added and browned in the oven.

**Cream Tapioca Pudding.**

Stir two heaping tablespoonfuls of granulated or quick tapioca into a quart of milk and cook fifteen minutes in a double boiler. Add one package of Vanilla or Lemon Jell-O Ice Cream Powder and cook just enough to thoroughly dissolve it into the tapioca.

**Floating Island.**

Stir one package of Lemon (or any other flavor) Jell-O Ice Cream Powder and two level tablespoonfuls cornstarch or flour into one quart of milk. Add a pinch of salt. Cook to a custard in a double boiler. When cold turn into a glass bowl. Heap upon it whites of three eggs beaten very light and three tablespoonfuls of powdered sugar. Dot with currant jelly.

This makes a delicious Floating Island.

Jell-O Ice Cream Powder, 10c a package.
Almond Macaroon Custard.

**STIR** one package of Lemon Jell-O Ice Cream Powder and two level tablespoonfuls of cornstarch or flour and a pinch of salt into one quart of milk. Cook to a soft custard in a double boiler. Crumble one dozen almond macaroons, add them to the custard. Serve very cold in custard cups, filled two-thirds full, with whipped cream or meringue on top.

Orange Cake Filling.

Stir one-half package Lemon Jell-O Ice Cream Powder into one pint of milk; add the grated rind of one large tart orange and one heaping tablespoonful of cornstarch, and cook in a double boiler to a soft custard. When almost cold add the juice of the orange and spread between the layers of freshly baked cake. If desired a lemon can be used instead of an orange.

Lemon Sherbet.

(Illustrated on page 7)

Three-quarters of a cup of lemon juice, two cups sugar, five cups of water, beaten white of one egg. Grate the rind of one lemon and rub into the sugar. Mix the sugar and water and boil ten minutes. When cool, dissolve in the sugar and water one package of Unflavored Jell-O Ice Cream Powder, add the lemon juice and beaten egg and freeze. Serve in cups.

**NOTE.**—A delicious Orange Sherbet may be made by substituting orange juice and adding a pinch of tartaric acid. The addition of the juice of one or two lemons improves any fruit sherbet.

Tutti Frutti Ice.

Blanch one-fourth pound almonds by pouring boiling water over them, then chop very fine and pound to a paste. Cut into thin pieces one-fourth pound candied cherries, same of apricots, same of pineapple. Make a syrup of two cups of sugar, one quart of water, and boil five minutes. When cool, dissolve in it one package Vanilla Jell-O Ice Cream Powder and add the fruit and almonds. Then add sufficient lemon juice to make it pleasant (about six lemons) Freeze and serve in tall glasses.

If you will read carefully the directions on the back of the package and those on page 11 of this booklet, you will never have any trouble in making the finest ice cream, ices and puddings from Jell-O Ice Cream Powder.

**Do not mistake Jell-O Ice Cream Powder for Jell-O**
Frozen Souffle.

**DISSOLVE** one package of Vanilla or Strawberry Jell-O Ice Cream Powder in one pint of milk. Add one pint of grape juice and freeze.

Frozen Cherries.

Remove the stones from one quart of ripe cherries and mix the cherries with one pound of sugar. Let stand for one hour. Dissolve one package of Vanilla Jell-O Ice Cream Powder in a quart of water. Mix all together, place in freezer and turn the crank rapidly till frozen. Other fruit may be used if preferred.

Watermelon Ice Cream.

One package Strawberry Jell-O Ice Cream Powder, one quart milk, one-half cup sugar, one quart of watermelon pulp, whites two eggs. Dissolve the Jell-O Ice Cream Powder in the milk, beat the whites of the eggs very stiff and add the sugar. Place the pulp mixture in the freezer and freeze until mushy. Then add the egg mixture, combining thoroughly. Lastly add the watermelon pulp and finish freezing.

Plum Pudding Ice Cream.

One package of Chocolate Jell-O Ice Cream Powder, one quart of milk, one teaspoonful powdered cinnamon, one cup seeded raisins, one half cup chopped citron, one-half cup chopped figs, one-half cup currants, juice of one large orange, one-half cup sugar. Dissolve the Jell-O Ice Cream Powder in the milk. Mix together the fruits, stir in the cinnamon, then add the sugar and orange juice and let stand one-half hour. Then stir the two mixtures together and freeze.

Apricot Ice Cream.

One package Vanilla Jell-O Ice Cream Powder, one quart canned apricots, one pint cream, one cup of double cream, one pint milk, juice and pulp of one orange, one half-cup powdered sugar. Dissolve the Jell-O Ice Cream Powder in the milk and add the cream. Drain the syrup from the apricots and reduce the latter to a pulp. Add the orange pulp and juice to the apricots. Mix the powdered sugar and double cream, and beat until solid. Place the Jell-O Ice Cream Powder mixture in the freezer and freeze until mushy. Then add the apricot mixture and lastly the cream, and finish freezing.

**Do not mistake Jell-O Ice Cream Powder for Jell-O**
Amerca's most famous DESSERT

JELL-O

America's most famous DESSERT

[Image of two children enjoying pie and jello]

Niagara Litho Co., Buffalo
JELL-O is the dessert that can be made in a minute, in any of seven flavors, and in beautiful natural colors.

It doesn't have to be cooked, and nothing but boiling water is required.

There is a suggestion of magic in the ease with which the plain powder can be turned in a minute into a dainty dessert or a salad, a souffle, a pudding or a mousse. And it costs only 10 cents.

It is not a dessert alone, for the daintiest and most attractive dishes that ever delighted womankind and satisfied the universal desire for something different to eat, are made with the utmost ease. They are dishes that suit all kinds of occasions—dinner, lunch, supper; little informal affairs when two or three friends meet, and very elaborate spreads, when something unusually fine is required.

As one experienced housekeeper says: "It is always good when you want something nice."

What Marion Harland and Mrs. Rorer say.

MARION HARLAND, the most famous cook of the age, says that even the woman that cannot cook can devise a new dessert every day if she is supplied with Jell-O and common sense, and MRS. RORER, the noted author and cook, asks: "Why should any woman stand for hours over a hot fire, mixing compounds to make people ill, when by using Jell-O, in a minute or two and with an expense of 10 cents, she can produce such attractive, delicious desserts?"

The seven flavors are: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate.

Each 10 cents at any grocer's or general-storekeeper's.
THE PLAIN JELL-O DESSERT.
A Recipe which is Twenty Recipes or More in One.

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould and put into a cool place to harden. The seven different flavors make seven different kinds of desserts, and in each package is a little recipe book with suggestions for serving Jell-O in plain or beaten form, or made up in alternate layers of beaten and plain Jell-O, with or without whipped cream or cream and sugar—altogether a great variety of delightful dishes.

JELL-O AND FRUIT.

Fruit of any kind can be served with Jell-O, and the combination is an attractive one. After dissolving a package of Jell-O in a pint of boiling water, fruit is added in dozens of different ways—in layers, in squares and other shapes, or any way desired, served plain or with whipped cream.

Serving Jell-O with fruit is one of the fads of the day.

Following are two of the popular recipes. In all such recipes the fruit and nut-meats used may be changed as desired.

Peach Delight.

Dissolve one package of Orange or Peach Jell-O in one pint of boiling water, or one-half pint of boiling water and one-half pint juice from peaches. Pour a little of the Jell-O into the mould, lay in sliced peaches, add a little cool Jell-O, let it harden, then add another layer of peaches and more Jell-O until mould is full. Serve with whipped cream.

Almond Cherry.

Dissolve one package of Cherry Jell-O in one pint of boiling water. Pour half into mould or bowl. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard pour in rest of Jell-O, add another row of almonds, and set away to harden.

All grocers sell Jell-O and it is only ten cents a package.

If you have not already had a copy of the beautiful book, "Desserts of the World," and will write telling us so, we will send one to you. It tells how to make all kinds of delicious things of Jell-O.

THE GENESEE PURE FOOD CO., LE ROY, N. Y.

Do not mistake Jell-O Ice Cream Powder for Jell-O.
Strawberry Jell-O

THIS IS THE PACKAGE

JELL-O

Raspberry Supreme

Orange Jell-O

Do not mistake Jell-O Ice Cream Powder for Jell-O
DIRECTIONS FOR FREEZING.

FIRST scald the freezer can, lid and dasher. Put the mixture to be frozen in the can and adjust the dasher, lid and cross bar. Crush ice and salt together in a box, six parts of ice to one of salt, and pack around the freezer can. Turn the crank slowly until the cream is thoroughly chilled, then turn rapidly and steadily until it is frozen to the desired consistency. After the cream is frozen, remove the dasher, put the cork in the opening in the lid; push down the ice and salt around the can with a stick; put more ice and salt in and pack solid around the can. Cover top of the can with ice and sprinkle salt over the top. Cover with carpet or a bag.

Be careful that no salt or salty water gets into the can to spoil the cream.

Ice cream is much better when allowed to stand an hour or two before eating.

When made from Jell-O Ice Cream Powder and frozen properly, ice cream has the smooth and velvety quality that adds very much to its richness and makes it thoroughly enjoyable.

THE BEST FREEZER.

SOME people who have never used one, have an idea that an ice cream freezer is an expensive utensil and that freezing ice cream is a hard task.

They are mistaken, for, in the first place, the famous White Mountain Freezer, made in different sizes, costs very little in the sizes generally used. And as to labor in freezing the ice cream, two-thirds of the work is saved by the triple-motion process peculiar to the White Mountain Freezer—the can containing the cream moving in one direction, while the two sets of "beaters" revolve in opposite directions to each other, accomplishing every minute what is done in three with other freezers. The stirring given to the cream by these revolving beaters never fails to give ice cream the delightful smoothness and freedom from uneven spots and coarseness which it must have to be thoroughly enjoyable.

White Mountain Freezers are sold in nearly every city and town in the United States. If your local dealer does not sell them, write direct to the manufacturers, The White Mountain Freezer Company, Nashua, N. H.

All grocers and general-store keepers sell Jell-O Ice Cream Powder. 10 cents a package.

Do not mistake Jell-O Ice Cream Powder for Jell-O
JELL-O ICE CREAM POWDER MAKES DELICIOUS PUDDINGS

Cream Pudding Recipe Page 3

THE NEW PACKAGE

Grape Sherbet

Do not mistake Jell-O Ice Cream Powder for Jell-O
12 pp Ice Cream Recipes

+ 4 pp Gellatine

25,-
Jell-O Ice Cream Powder Genesee Pure Food Co., LeRoy NY. 12pp + color wraps + 4pp supplement on gelatine with color wraps. Niagara Litho., Buffalo. Now everybody - the woman who cannot cook, as well as the most accomplished housekeeper - can make ice cream, easily, cheaply and with the most perfect success.

$25.