Jell-O Ice Cream Powder

Dissolve in milk and make ice cream.
TO MAKE ICE CREAM

STIR A PACKAGE OF

JELL-O ICE CREAM POWDER

in a quart of milk and freeze it. You will have two quarts of delicious ice cream.

It will take about ten minutes to do it. It would take half an hour or more the old way.

There is absolutely nothing else to do. Everything except the freezing has already been done; so you do not cook or heat the mixture, and do not add sugar, flavoring extract, white of egg or anything else.

Think of the difference in making ice cream in the old and the new way!

Not once in a dozen times could a woman make good ice cream the old way. Now, by using Jell-O Ice Cream Powder, it is always good, with labor and money saved.

You do not have to use a mixture of cream and milk to make good ice cream with Jell-O Ice Cream Powder. The Powder supplies much of the quality that cream furnishes and milk alone is required to make the most delicious ice cream. A little cream will increase the richness, of course, and it can be added if desired, but it is not necessary.

The cost of ice cream made with Jell-O Ice Cream Powder is about

ONE CENT A DISH.
PUDDINGS
MADE WITH
JELL-O ICE CREAM POWDER

Our new Recipe Book contains several recipes for making the most delicious puddings with Jell-O Ice Cream Powder, without eggs, butter, or other high-priced ingredients. Among them is this one for the famous DELICIOUS CREAM PUDDING

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of corn starch. Dissolve in a little cold milk. Stir this mixture into one quart of boiling milk and cook until sufficiently thick, usually from one to two minutes. 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.

All grocers sell Jell-O Ice Cream Powder, 2 packages for 25c.

A book containing many recipes for making ice cream, ices and other delicious dishes, in the easy way, will be sent free to all who will write us a card asking for it.

The Genesee Pure Food Co., LeRoy, N. Y.

Our demonstrators prefer and use the White Mountain Freezer because it makes the work of freezing ice cream easier than any other freezer.

Jell-O Ice Cream Powder is not the same thing as Jell-O.
JELL-O ICE CREAM POWDER

VANILLA ICE CREAM