DELICIOUS AND BEAUTIFUL

JELL-O

DESSERTS

CHERRY JELL-O

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O
JELL-O is the easy-made dessert. All that is required is a package of JELL-O and a pint of boiling water.

A great variety of desserts can be made by using the different flavors of JELL-O and adding different kinds of fruit, or nut-meats and confectionery.

These, or any other JELL-O desserts, can be served with whipped cream or any good pudding sauce, or they may be served plain, and either way will be delicious.

The instructions in this book, together with the directions on the back of each JELL-O package, explain everything connected with the making of JELL-O desserts, which is so simple a matter that no experience is required.

There are seven JELL-O flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate.

Sold by all grocers, 10 cents a package.

THE GENESSEE PURE FOOD CO., LE ROY, N. Y.
SOME IMPORTANT RULES

Read carefully directions on back of JELL-O package.

Never cook JELL-O. Simply add boiling water.

If fruit juice or any other liquid is to be added, the quantity of boiling water must be cut down to the same extent, otherwise JELL-O will not harden or set.

Do not use raw pineapple in making fruited JELL-O. The acid prevents hardening of the jelly.

In the recipes the word "set" is used frequently to indicate the hardening process. JELL-O is "set" when it is as hard as a cold temperature can make it.

The time to "beat" JELL-O is just before it begins to set. When whipped cream or white of egg is to be mixed with JELL-O, beat it in just before JELL-O begins to set.

When only part of JELL-O is poured at first, the remainder must be kept only warm enough and soft enough to pour at the proper time.

Do not put fruit into hot JELL-O nor pour hot JELL-O over fruit. Heat changes the flavor of some fruits. Wait till JELL-O is only warm.

If individual or single desserts are to be made up they can be moulded very nicely in teacups. We will send a set of six small and very fine silver aluminum JELL-O moulds, each of a different pattern, for 30 cents.
THE MOST POPULAR RECIPE

THIS IS THE FAMOUS DESSERT THAT CAN BE MADE IN A MINUTE

Dissolve one package of JELL-O, any flavor, in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve.

JELL-O WITH FRUIT

Dissolve a package of JELL-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as JELL-O is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose.

For Cherry JELL-O it may be more satisfactory to use cherries, grapes, currants (well sweetened), and small fruits generally, or almonds and other nuts. Marshmallows and other confectionery may be substituted for the fruit and nuts. For Chocolate JELL-O nuts are preferable to fruit.
NEAPOLITAN JELL-O

Neapolitan or layer pieces are easily made and are very nice. A popular one is made as follows: Dissolve one package of Lemon JELL-O in one pint of boiling water. Pour a little more than half the Lemon JELL-O into a square mould or basin, and when it has set beat the rest and pour it on. When this layer has set, dissolve one package Strawberry JELL-O in one pint boiling water, and when it is cool, using a spoon, put in a little more than half of it on the Lemon JELL-O. When this has set beat the rest and pour it on.

Raspberry JELL-O may always be used instead of Strawberry JELL-O for layer desserts, if preferred or if more convenient, and Orange or Peach JELL-O may be used instead of Lemon JELL-O.

A layer of beaten Lemon between two layers of plain Cherry JELL-O is another combination that makes a beautiful dessert. Beat only half the Lemon JELL-O for the layer, serving the rest in some other way.

Other variations of three-layer pieces (instead of four) may be made by using any other two JELL-O flavors, one for the two plain layers and half of the other for the beaten middle layer.

All of these desserts can be served plain or with whipped cream as desired.
CHOCOLATE WALNUT JELL-O
Dissolve one package Chocolate JELL-O in one pint of boiling water. When it begins to harden, add one-half cup English walnut meats and a half dozen figs cut up fine. Serve with whipped cream.

BANANA CREAM
Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon JELL-O in three-fourths pint of boiling water and stir in the cream mixture. Pour into a mould. Serve with whipped cream.

APPLE SNOW JELL-O
Dissolve one package of Strawberry JELL-O in one pint of boiling water. When partly cold pour in tall, slender glasses, filling three-quarters full. When firm pile apple snow on top.

APPLE Snow.—White of one egg, one grated apple and one-half cup sugar. Beat till light and feathery.

BERRY FRAPPE
Dissolve one package of Raspberry or Strawberry JELL-O in one pint of boiling water. Just as it begins to set add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with raspberries or strawberries, fresh or canned.
APPLE JELL-O

Peel and cut in small squares two tart apples. Pour over them one-half cup sugar, one cup water, and a little lemon juice to keep apples from turning dark. Boil until tender. Dissolve two packages of Lemon JELL-O in a pint and a half of boiling water and add juice from the apples. Put mould in pan of chopped ice or cold water; fill a little more than half full of JELL-O, and when half set add the fruit, mixing it carefully through JELL-O with a spoon. When this is set beat the rest of the JELL-O and pour in mould.

Can be served with whipped cream or apple snow.

NUT FRAPPE

Dissolve one package JELL-O, any flavor, in one pint boiling water. Stir one-half cup sugar and white of one egg into a pint of whipped cream. When JELL-O is on point of setting, mix JELL-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit.

ORANGE FRUIT SALAD

Dissolve one package of Orange JELL-O in one pint boiling water. Pour about one-fourth of it into dish or mould, and when cool enough lay in it peaches, bananas and seeded grapes. When set, add rest of the JELL-O, then more fruit, and put away to harden.
**LAYER PEACH JELL-O**

Dissolve one package Peach JELL-O in one pint of boiling water and one package Lemon JELL-O in one pint of boiling water. When cold place a little more than half of Peach JELL-O in mould and when about half set arrange in it thin slices of canned or fresh peaches, pushing well down into JELL-O. When this layer is set beat half the Lemon JELL-O, pour into mould, allow it to stand at least 15 minutes and then add carefully with a spoon rest of Peach JELL-O and more peaches.

If fresh peaches are used allow them to stand for a time in sugar before using.

**ORANGE-CHOCOLATE JELL-O**

Dissolve one package Orange JELL-O in one pint boiling water, and one package Chocolate JELL-O in one pint boiling water. Cut an orange into small pieces and put on enough sugar to sweeten. Blanch and chop one-half cup almonds and stir into the cut orange. Set mould in pan of cold water or chopped ice, and pour in about half the Orange JELL-O. When it is a little thick add the orange mixture carefully with a spoon, and allow it to harden. Beat rest of Orange JELL-O and pour into mould. Set in a cold place for a while and then add Chocolate JELL-O with a spoon. Slice with a knife dipped in hot water and serve.
JELL-O MARSHMALLOW
Dissolve one package Lemon JELL-O in one pint boiling water. Pour quarter of it into a bowl or mould, and when cool enough put in marshmallows. When hardened pour in more JELL-O, lay more marshmallows, and when set add rest of JELL-O. When set decorate with marshmallows and serve with whipped cream.

ALMOND CHERRY
Dissolve one package of Cherry JELL-O in one pint 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.

MACAROON VELVET JELL-O
Dissolve one package of any flavored JELL-O in one pint of boiling water. When partly congealed, beat until light, adding one cup whipped cream and six crushed macaroons. Whip all together thoroughly, letting it harden, and serve with whipped cream.

JELL-O WITH FOWL AND OTHER MEAT
As a table jelly with fowl or other meat, Lemon JELL-O is better than any of the commonly used jellies. It has a delicious flavor and a delightful cooling quality. Cherry JELL-O also is very nice as a table jelly.
JELL-O ICE CREAM POWDER
FOR MAKING ICE CREAM

JELL-O Ice Cream Powder has been produced to meet the demand for a satisfactory way to make ice cream. This powder contains all the ingredients of ice cream except the milk, and there is nothing to do but stir it in milk and freeze it. There is no cooking or heating to do. Freezing and all takes about ten minutes.

Ladies who have hesitated to make ice cream because they were likely to have "bad luck" with it, can now make ice cream as often as they choose, and it will always be delicious.

There is nothing better than good ice cream, and by using JELL-O Ice Cream Powder everybody can have the best ice cream without the expense and inconvenience of sending out for it. Heretofore only the rich or well-to-do have been supposed to be able to make good ice cream at home. Everybody can do it now.

FIVE KINDS: Vanilla, Strawberry, Lemon, Chocolate and Unflavored.

Sold by all grocers, 10 cents per package.

The Genesee Pure Food Co., Le Roy, N.Y.

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O
JELL-O GOLD MEDALS

ST. LOUIS EXPOSITION 1904
PORTLAND EXPOSITION 1905
JAMESTOWN EXPOSITION 1907
SEATTLE EXPOSITION 1909
DAINTY AND DELIGHTFUL
JELL-O
DESSERTS

ORANGE JELL-O WITH FRUIT

DO NOT MISTAKE JELL-O ICE CREAM FOR JELL-O POWDER FOR