JELL-O
ICE CREAM POWDER
STRAWBERRY
MAKES ICE CREAM
DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O.
JELL-O ICE CREAM POWDER
FOR MAKING ICE CREAM

This wonderful powder has entirely changed the old method of making ice cream. The new and easy way is to stir the contents of a package of JELL-O ICE CREAM POWDER into a quart of milk and freeze it.

EVERYTHING IS IN THE POWDER
You do not add eggs, or sugar, or flavoring, for everything is in the powder, and you do not heat or cook the mixture. The full directions given on the package make everything as plain and easy for the beginner as it is for the experienced housewife or cook.

The most delicious ices, souffles, and sherbets, and the famous cream pudding are made from JELL-O ICE CREAM POWDER.

There are five kinds—Strawberry, Vanilla, Chocolate, Lemon and Unflavored. At Grocers, 10 cents a package.

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

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

Use one quart of milk for a package of JELL-O ICE CREAM POWDER. Pour the contents of a package of JELL-O ICE CREAM POWDER into a dish. Pour onto it one cup of the milk and stir to a thick, smooth paste to avoid lumps. Add the rest of the quart of milk and stir until thoroughly dissolved, and put into freezer. Follow carefully the directions on the back of the package.

COCONUT ICE CREAM

Dissolve one package of Vanilla JELL-O ICE CREAM POWDER in one quart of milk. Add one cupful shredded cocoanut, and freeze as usual.

BANANA ICE CREAM

Thoroughly mash and mix seven bananas with one pint of milk; then add another pint of milk and one package of Unflavored JELL-O ICE CREAM POWDER. When dissolved, freeze.

WALNUT ICE CREAM

Dissolve one package of Vanilla JELL-O ICE CREAM POWDER in a quart of milk. Chop fine one-half cup English walnut meats without blanching and stir them into the ice cream just as it is thoroughly chilled and beginning to freeze.

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PEACH ICE CREAM

Dissolve one package of Vanilla JELL-O Ice Cream Powder in one quart of milk and freeze till very thick, but not hard. 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.

KENTUCKY CREAM

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 of raisins, one pint strawberry or other preserves, and one quart whipped cream. Serve in halves of cantaloupe with a maraschino cherry on top.

PLUM PUDDING ICE CREAM

One package of Chocolate JELL-O Ice Cream Powder, one quart of milk, one teaspoonful powdered cinnamon, one cup of 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 the fruits, stir in the cinnamon, then add the sugar and orange juice and allow the mixture to stand for one-half hour. Then stir the two mixtures together and freeze.
ICES, SOUFFLES AND SHERBETS

FROZEN SOUFFLE

Dissolve one package of Vanilla or Strawberry JELL-O ICE CREAM POWDER in one pint of milk. Add one pint grape juice and freeze.

CHOCOLATE MOUSSE

Freeze one package of Chocolate JELL-O ICE CREAM POWDER according to directions, and when frozen, stir in a pint of cream, whipped; repack and stand aside for two hours.

LEMON SHERBET

Three-quarters cup of lemon juice, two cups of 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 in the regular way. Serve in cups.

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

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CURREANT ICE

Dissolve one package of Strawberry JELL-O Ice Cream Powder in one pint of water and add one pint of currant juice. Stir into this, when ready to freeze, the whites of three eggs beaten to a froth. Freeze. Grate a coconut, mix it with sugar, and serve it with the ice.

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 a freezer and turn the crank rapidly until frozen. Any other fruit may be substituted for cherries if desired.

BANANA CREAM PIE

Mix together one-half package Vanilla JELL-O Ice Cream Powder and one heaping tablespoonful flour or cornstarch. Dissolve in a little cold milk. Stir into one pint boiling milk and cook in double boiler until sufficiently thick. Add two crushed bananas and two tablespoonfuls sugar. Turn into a baked crust and put in oven to brown.

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TUTTI FRUTTI ICE

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

TUTTI FRUTTI NO. 2

One package JELL-O Ice Cream Powder, one-half cup sliced peaches, one-half cup chopped pineapple, one-half cup seeded cherries, one-half cup white seeded grapes, one-half cup orange pulp, one cup orange juice, one-half cup sugar, one pint water, one-half cup sherry. Dissolve the ICE CREAM POWDER in the water and add the sherry and orange juice. Thoroughly combine the fruits and the sugar. Now place the JELL-O Ice Cream Powder mixture in the freezer and freeze until mushy. Then add the fruit mixture, mixing in thoroughly, and serve at once.

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DELICIOUS CREAM PUDDING

Mix together one package JELL-O ICE CREAM POWDER (any flavor) and two heaping tablespoonfuls of flour or cornstarch. 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.

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 partially cool pour it over the oranges.

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FRUIT PUDDING

Line a mould one or one and one-half inches thick with ice cream made of Strawberry JELL-O ICE CREAM POWDER, frozen as usual. 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 as a sauce with this cream. Garnish the mould with strawberries.

CREAM TAPIOCOA 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.

COCOANUT CREAM PIE

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

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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 very 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.

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

Experience has proved that the White Mountain Freezer requires less work than any other and gives best results. With one of these freezers and JELL-O ICE CREAM POWDER it is very easy to make delicious ice cream.

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FANCY JELLY MOULDS

Fancy Jelly Moulds are prized by all housekeepers who take pride in the appearance of their dining tables, but they are expensive and hard to get. As many people have written us that they were unable to buy them in their towns, we have had a large quantity manufactured. They are made of aluminum in beautiful patterns. They will not rust or corrode, are practically indestructible, and will enable their possessors to serve most attractive desserts in individual dishes. There are two sizes and seven different patterns to choose from. We furnish them to users of JELL-O and JELL-O ICE CREAM POWDER for the mere cost of postage, packing and other slight expenses incurred in handling them, as follows:

One pint mould for 25c.
One ½ pint mould for 8c.
Six ½ pint moulds for 30c.

To users of JELL-O ICE CREAM POWDER and JELL-O we give moulds free in exchange for a certain number of trademarks cut from the packages. Write us for full information regarding our premium offers.

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Makes fine puddings

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