AMERICA'S MOST FAMOUS DESSERT

JELL-O

GRAPE JELL-O

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O
READ THESE RULES
And you will Never Have Any Trouble Making
Up Jell-O

Read the directions on back of JELL-O package.

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

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 dissolve JELL-O in the mould, but in a pan or bowl. Pour into mould when cool. When a bowl is used as a mould the JELL-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

If JELL-O should harden before you are ready to pour it or to add fruit, it may be softened again by setting the pan in hot water.

To make a firm jelly, don’t use more than a pint of liquid; for a soft one, use just enough more boiling water to give the result desired.

When only part of JELL-O is poured at first the remainder must be kept only soft enough to pour at the proper time, and must always be cold when poured upon JELL-O that is already set.

To keep colors from running together, let each layer harden before adding the next, and be sure the JELL-O is cold when poured on.

In making fruited JELL-O desserts, place the fruit in the JELL-O with a fork, as desired, after the JELL-O has begun to set. It will not stay in
place if the JELL-O is too soft.

To hold a layer of fruit in place, first put a layer of JELL-O in the bottom of the mould, place fruit just as wanted, and when set, pour in rest of JELL-O. Then add more fruit if desired.

Do not put fresh fruit into hot JELL-O nor pour hot JELL-O over it. Heat changes the flavor of some fruits.

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

To whip JELL-O successfully, whip in a dish rather deep and not large. When the JELL-O has become cold and is still liquid, place the dish in a pan of ice water or very cold water and whip with a Dover egg beater until the JELL-O reaches the consistency of whipped cream.

Fancy JELL-O desserts can be made ready for serving in a very short time by setting the mould in a pan of cracked ice.

Don’t use fresh pineapple with JELL-O. Cook it a few minutes with a little sugar, or use canned pineapple.

See directions on back of JELL-O package for removing JELL-O from mould.

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

Do not mistake Jell-O Ice Cream Powder for Jell-O
THE MOST POPULAR RECIPE

This is the Famous Dessert that can be Made in a Minute. Twenty Recipes in One.

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. Strawberry JELL-O may be served one day, Lemon JELL-O next day, then Cherry or Raspberry JELL-O, and so on. The seven flavors make a great variety of fine dishes, served plain or with whipped cream.

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. Serve plain or with whipped cream. Marshmallows and other confectionery may be substituted for the fruit at choice. Nutmeats, too, are always nice in JELL-O. Chocolate JELL-O and English walnuts, and Cherry JELL-O and almonds are especially fine.

DELICIOUS WHIPPED JELL-O

For an occasional change in style and flavor of your dessert, just as JELL-O begins to set, whip it to a stiff foam. Any flavor may be used. Whipped Strawberry JELL-O served with wafers is delightful, and whipped Lemon JELL-O served with whipped cream makes a very fine dessert.

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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 a little more than half of it on the Lemon JELL-O in the mould. When this has set beat the rest and pour it on.

BANANA CREAM

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

PINEAPPLE TRIFLE

One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve one package of Orange JELL-O in one-half pint of boiling water. Add the pineapple and juice of half an orange to the JELL-O when it has cooled a little and set away to harden. When it begins to set, add one-half pint cream whipped stiff. Stir thoroughly and turn into a bowl or mould to harden.

MACAROON VELVET JELL-O

Dissolve one package of any flavored JELL-O in one pint of boiling water. When partly set beat until light, adding one cup whipped cream and six crushed macaroons. Whip all together thoroughly. When set, serve with whipped cream.
A 10-CENT PACKAGE OF JELL-O MAKES EACH OF THESE DESSERTS

LEMON JELL-O WITH STRAWBERRIES

APPLE SNOW

ORANGE DELIGHT

STUFFED TOMATO SALAD
APPLE SNOW JELL-O
(Illustrated on page 6)
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 set pile apple snow on top.

APPLE SNOW.—White of one egg, one grated apple, one-half cup sugar. Beat till frothy.

ORANGE CUPS
(Illustrated on back cover)
Dissolve a package of Orange JELL-O in a cup of boiling water. Add a-half cup sugar. Cut three oranges in halves, remove the pulp and juice. When JELL-O is cool add the orange juice and little pieces of fruit or nutmeats, and put into the orange cases. Serve with whipped cream piled on top.

STUFFED TOMATO SALAD
(Illustrated on page 6)
Dissolve one package of Lemon JELL-O in one pint of boiling water. Form a little JELL-O in individual moulds set in cracked ice. Peel tomatoes (not too large), one for each mould. Remove the core and fill the open space with chopped cucumber or chopped celery and water-cress. Place a tomato, filled side down, in each mould and pour in a little JELL-O. When that is set, fill the moulds with JELL-O. Garnish with shredded lettuce and hard-boiled egg. Serve with mayonnaise dressing.

PEACH JELL-O
(Illustrated on back cover)
Dissolve a package of Orange or Peach JELL-O in a pint of boiling water. Pour into a bowl or mould and set away to harden. Garnish with peaches, either fresh or canned, and whipped cream.
LEMON JELL-O AND STRAWBERRIES  
(Illustrated on page 5)
Dissolve one package of Lemon JELL-O in one pint of boiling water. Place the mould in ice, then pour in a little JELL-O. Lay in a few whole strawberries and when set add a little more JELL-O. Cut a few berries in halves, dip them into some of the JELL-O and arrange on the sides of the mould. When the rest of the JELL-O begins to thicken beat a cup of whipped cream into it and turn into mould. Serve with whipped cream or sweetened cream. Out of the strawberry season use other berries. Garnish with whole fresh berries.

GRAPE JELL-O  
(Illustrated on front cover)
Dissolve one package Lemon JELL-O in one-half pint (one cup) of boiling water. When cool, add one-half pint grape juice, and when set cut into little squares and serve in sherbet glasses.

ORANGE DELIGHT  
(Illustrated on page 5)
Dissolve a package of Peach or Orange JELL-O in a pint of boiling water. Pour a little of the JELL-O into the mould, lay in sliced oranges, add a little cool JELL-O, let it harden, then add another layer of oranges and more JELL-O until mould is full. 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.
AN EXPLANATION

In the minds of many women there is a misapprehension of the meaning of the word JELL-O. They seem to think it covers all kinds of gelatine and all jelly powder preparations, whatever their names may be.

As a matter of fact, the name JELL-O applies to only one preparation, which is JELL-O itself, always put up in a package bearing the word JELL-O in big red letters and the name of the manufacturers, The Genesee Pure Food Co., of Le Roy, N. Y.

When you get a package which doesn’t have the word JELL-O upon it, it isn’t JELL-O, and you cannot make with it the famous desserts which your friends are making of the real JELL-O.

It was JELL-O, and not “the other kind”, that received the highest award gold medals at the last four great world’s fairs.

Remember, too, that JELL-O itself costs only ten cents, just the same as the imitation products.

Do not mistake Jell-O Ice Cream Powder for Jell-O.
SIX GREAT COOKS

Marion Harland, Sarah Tyson Rorer, Christine Terhune Herrick, Emma Paddock Telford, Janet McKenzie Hill and Mary J. Lincoln, all famous cooks and authorities in household matters, praise JELL-O for its purity, its delightful flavors, its ease of preparation and its low cost.

The JELL-O flavors are: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate. All Grocers Sell It.

10 CENTS A PACKAGE

JELL-O ICE CREAM POWDER

FOR MAKING ICE CREAM

contains all the ingredients of ice cream except the milk. To make ice cream, you simply dissolve the powder in milk and freeze it, without cooking, heating or going through any of the old processes. You do not add sugar, eggs, flavoring, or anything else, for everything except the milk is in the powder.

It makes the most delicious ice cream without work, and very cheaply.

There are five kinds of JELL-O ICE CREAM POWDER, as follows: Vanilla, Strawberry, Lemon, Chocolate and Unflavored. All Grocers sell it.

10 CENTS A PACKAGE

The Genesee Pure Food Co., Le Roy, N.Y.
DAINTY AND DELIGHTFUL JELL-O

DESSERTS

ORANGE CUPS

PEACH JELL-O