HOW TO MAKE THE EASY JELL-O DESSERTS

PURE FRUIT FLAVORS

STRAWBERRY JELL-O
JELL-O RULES

JELL-O is made in seven pure fruit flavors, and the cost of each is 10 cents.

To make a plain JELL-O dessert 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.

Read the directions on the back of the 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.

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

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.

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 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.

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.

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

The simple, plain JELL-O dessert is made by dissolving a package of JELL-O, any flavor, in a pint of boiling water and letting it “set.” Such desserts are very fine and, as they cost little, they are served frequently. 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 after JELL-O begins 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. Set in a cold place to harden. 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.

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, adding more fruit if desired. Set away to harden.
MANHATTAN SALAD

Dissolve one package Lemon JELL-O in a pint of boiling water. While it is cooling, chop one cup tart apples, one cup of English walnuts, one cup celery, and season with salt. Mix these ingredients and pour over them the JELL-O. Cool in individual jelly moulds, and serve on crisp lettuce leaves with Mayonnaise dressing.

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. When cold, stir in the cream mixture. Pour into a mould and set away to harden. Serve with whipped cream.

LEMON OVAL

Dissolve one package of Lemon JELL-O in one pint of boiling water. Pour half of the JELL-O into an oval dish or mould. When cool, lay in it peaches, bananas, and seeded grapes. When set, add remainder of the JELL-O and a little more fruit, and put away to harden.

Do not mistake Jell-O Ice Cream Powder for Jell-O
IS NOT JELL-O. BE SURE ALWAYS TO GET THIS PACKAGE OR YOU CANNOT MAKE THE FAMOUS JELL-O DESSERTS.
ORANGE CUPS

Dissolve one package of Orange JELL-O in one cup of boiling water. Add one-half cup of sugar. Cut three oranges in halves, remove the pulp and extract the juice. When JELL-O is cool add the orange juice and little pieces of fruit or nut meats, and put into the orange cases. When set serve with whipped cream piled on top.

PRUNE SOUFFLE

Make one pint of stewed prune pulp. Dissolve one package of Chocolate JELL-O in one pint of boiling water. When it begins to thicken add the prune pulp and one teaspoonful of cinnamon, and beat into it one cup of whipped cream. Pile into custard cups and serve with whipped cream.

ORANGE JELL-O BAVARIAN CREAM

Dissolve one package of Orange JELL-O in a pint of boiling water, add half a cup of sugar, and stand aside until it begins to harden; then fold in a pint of whipped cream, and pour at once into mould. Serve very cold.

MAPLE WALNUT JELL-O

Dissolve one package of Peach JELL-O in one cupful of boiling water. Add one cupful of maple syrup. When nearly cool, add one cupful of walnut meats and set away to harden. Serve with whipped cream.
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 of English walnut meats and a half dozen figs cut up fine. Set away to harden. 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.

BERRY FRAPPE

Dissolve one package of Raspberry or Strawberry JELL-O in one pint of boiling water. When it begins to thicken whip with an egg beater and then add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed fresh raspberries or strawberries. Canned berries are good when fresh fruit is out of season.

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.
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 two-thirds of 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 two-thirds of it on the Lemon JELL-O in the mould. When this has set beat the rest, pour it on and set away to harden.

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

Other kinds of three-layer pieces may be made by using any other two JELL-O flavors of different colors, one flavor for the two plain layers and quarter of the other flavor for the beaten middle layer.
NOT FOR DESSERT ALONE

A great variety of beautiful, dainty and appetizing dishes for lunch, supper and social occasions can be easily and cheaply made with JELL-O.

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

Sold by all grocers, 10 cents a package.

WE ALSO MAKE

Jell-O Ice Cream Powder from which ice cream is made by simply dissolving the powder in milk and freezing it. There is nothing else to add, everything except the milk being in the powder.

A ten-cent package of Jell-O Ice Cream Powder and a quart of milk make two quarts of ice cream at a cost of about nine cents a quart or one cent a dish. It makes fine puddings also.

All grocers and dealers sell Jell-O Ice Cream Powder at 10 cents a package.

Five different flavors: Vanilla, Strawberry, Lemon, Chocolate and Unflavored.

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

LEMON JELL-O WITH FRUIT
10 CENTS A PACKAGE