WHAT SIX FAMOUS COOKS SAY OF AMERICA'S MOST FAMOUS DESSERT

GOLD MEDALS
PORTLAND 1905
ST. LOUIS 1904
JAMESTOWN 1907
SEATTLE 1909

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Every day a host of brides become housekeepers, each with a man to feed and keep happy.

Unfortunately, getting married does not transform the inexperienced girl into a competent housewife. She has a great deal to learn, and whether her married life is to be happy or not depends upon her success in the kitchen and dining room, rather than her accomplishments in the parlor.

Everything that helps the housekeeper strengthens the home.

A few talented women are making their lifework the teaching of housewives to work effectively and without waste of effort. Among them are the six famous author cooks who tell in these pages how Jell-O helps to lighten women’s tasks.

These women stand at the head of their profession and are known all over the English-speaking world.

The woman who has to “think up” something good for three meals every day in the year and then to prepare it with her own hands, or see that it is done properly by somebody else, has a task which no man comprehends. It is to this phase of home life that the “six famous cooks” have given especial attention, and they tell housekeepers about the best things to serve and how to prepare and serve them.

What they say about Jell-O should fix its standing forever in the minds of housewives.

Marion Harland.

Mrs. Harland has done as much as any woman who ever lived to make woman’s work easier as well as better. For fifty years or more she has been America’s foremost writer in behalf of common-sense housekeeping methods. Below is her opinion of America’s most famous dessert, given in her own words.

“Cheap, Simple and Wholesome.”

“Cheapness, simplicity and wholesomeness are among the best qualities of Jell-o. While other materials may be combined with it to advantage, it is good alone, and even the woman who cannot cook need have no difficulty in devising a new dessert every day if she is supplied with Jell-O and common sense.”

On the next page is one of Mrs. Harland’s recipes and a picture of the dessert as she makes it.

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O.
Plain Jell-O Desserts.
Made in a Minute.

Plain Jell-O desserts are made by dissolving a package of Jell-O, any flavor, in a pint of boiling water, and letting it cool and harden. Simply follow the directions printed on the back of the Jell-O package.

They are so delicious and so easily made that their popularity is unbounded, and they are served in the homes of rich and poor alike.

There are seven flavors of Jell-O, and without the addition of anything whatever, many different varieties of desserts can be made from each. The flavors are: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate.

Whipping Jell-O into a frothy state makes one delightful change, and sometimes alternate layers of whipped and plain Jell-O (Neapolitan style) are prepared. Fruit, nut meats or confectionery may be added to Jell-O in simple ways, and whipped cream or white of egg may be beaten in.

One of Marion Harland's Recipes.

It has always been difficult to make a delicacy of prunes. In the recipe printed and illustrated here, Mrs. Harland takes the prune out of its unpopular old place and puts it where it belongs, among the good things to eat.

Lemon Jell-O Whip with Prunes.
(Illustrated below.)

Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Very much better if one cup whipped cream is added. Turn into mold to harden. Add more sugar to the water in which they were cooked, and boil this down to a thick syrup. When cold, pour it about the base of the dessert, after you have turned it out, and arrange whole prunes as a garnish.

MARION HARLAND.

Lemon Jell-O Whip with Prunes

SEVEN FLAVORS OF JELL-O, 10¢ EACH.
MRS. SARAH TYSON RORER is well known the country over, from her books, her long editorial connection with the Ladies' Home Journal, her lectures, and her magazine writings on household and other topics. It is said that housewives figure that anything that is good enough for Mrs. Rorer is good enough for anyone.

She early recognized the possibilities of Jell-O as a national dessert, and expresses her pleasure in having the privilege of telling other women about them. She tells the Jell-O story completely. This is what she says:

Jell-O Instead of Pies and Puddings.

"Methods of living have undergone great changes in America in the last few years. Elaborate desserts, such as boiled and baked puddings and dyspepsia-producing pies, have given place to the more attractive and healthful desserts made from Jell-O. These desserts are economical both in money and time. The question always comes to my mind, WHY SHOULD ANY WOMAN STAND FOR HOURS OVER A HOT FIRE, MIXING COMPOUNDS TO MAKE PEOPLE ILL, WHEN IN TWO MINUTES, WITH AN EXPENSE OF TEN CENTS, SHE CAN PRODUCE SUCH ATTRACTIVE, DELICIOUS DESSERTS?"

Plain and Fancy Desserts.

Mrs. Rorer has at least two dozen choice Jell-O recipes. The Orange Jell-O recipe printed and pictured on the next page is one of her favorites.

Every woman likes occasionally to make up fancy dishes and they ARE nice for a change. For these reasons recipes for some elaborate Jell-O desserts are given in this book. It is not necessary to make them to have a fine variety of Jell-O desserts, but they are so much more easily made than the old-style desserts that they are very popular with housewives.

Mrs. Rorer's Queen Mab Pudding, Frozen.

Add the grated rind of two oranges and two-thirds of a cupful of sugar to one package of Orange Jell-O and dissolve in a half-pint of boiling water. When cold, add a pint and a half of good milk that has been scalded and cooled, or a pint of unsweetened condensed milk and a half-pint of cold water. Mix and turn into an ice cream freezer, and turn slowly until frozen. Repack and stand aside for an hour or more. Serve in sherbet glasses garnished with sliced oranges or cherries.

SARAH TYSON RORER.

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O.
JELL-O AND FRUIT.

Fruit is always nice for dessert, but when served alone it has an air of incompleteness, and for this reason it is not entirely satisfactory. When fruit and Jell-O are served in combination, as described in many Jell-O recipes, dessert time becomes the most enjoyable part of the meal. And combining fruit and Jell-O is as easy as putting apples into a pan for baking.

There are hundreds of ways in which fruit can be served with Jell-O, always with the added charm of color which the beautiful Jell-O gives, and the delicious flavor and zest which Jell-O contributes.

The fruit may be put into Jell-O soon after it begins to set and placed in any position desired with a fork; or, fruit may be used as a garnish for the dish.

Jell-O, with fruit or alone, is nice for serving with other meals as well as dinner, and especially for afternoon and evening lunches, when something particularly delicious and dainty is desired.

Mrs. Rorer’s Coupe Santa Marie.

Dissolve one package Orange Jell-O in one pint boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When cold, heap on whipped cream and place a cherry on top.

Mrs. Rorer’s Orange Jell-O.

(Illustrated below.)

Dissolve one package of Orange Jell-O in one pint of boiling water and turn at once into a mould that has been rinsed in cold water.

Orange Jell-O.

MADE IN A MINUTE, COST 10¢.
MRS. MARY J. LINCOLN is the author of the Boston Cook Book, which was very popular with the mothers of present-day brides and, having been revised and kept up-to-date, is still a standard authority in great demand. She is an authority on food values, and contributes articles for a large syndicate of daily newspapers, besides carrying on independent investigations, and lecturing and writing. Her idea of Jell-O follows:

"Nourishing in itself, Jell-O may be combined in the most delightful way with other foods, and requires but little time and energy in its preparation. It is suitable for all seasons and for the various courses of a meal, tempting to the invalid and convenient for the cook. For the beginner in the culinary art and for the perplexed housekeeper in emergencies it is surely a boon. Try the following recipes and see if Jell-O does not answer to some of your needs."

Mrs. Lincoln’s Savory Jell-O.

Put one teaspoonful each of mixed whole spice, minced onion, lemon peel and sweet green pepper into three cups of boiling water, add one-fourth teaspoonful of salt, and simmer ten minutes. Strain and add one pint of this boiling water to one package of Lemon Jell-O. Stir till dissolved. Cool quickly. Have two cups of finely minced cooked chicken, lamb or veal. Stir it into the Jell-O as it begins to stiffen. Pack in individual moulds and put on ice or in ice water to harden. Turn out on a bed of shredded lettuce. Serve with any good salad dressing.

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.

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.
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.

Almond Cherry.
(Illustrated on page 8)
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.

Paradise Pudding.
Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place.
To one package of Lemon Jell-O add one pint boiling water, and when cold, set the dish in cold (or ice) water and whip until light and consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices. Will serve twelve or more.

Mrs. Lincoln’s Strawberry Mousse.
(Illustrated below)
Dissolve one package of Strawberry Jell-O in one pint of boiling water and cool it quickly. Whip one cup of thick chilled cream very stiff and whip into it gradually one cup strained canned or fresh strawberry juice, sweetened to taste. When the Jell-O begins to stiffen, beat it into the cream; pour it into a wet mould having a tight cover; lay buttered paper on top cover and immerse in one part salt and two parts ice for three hours. Serve in individual glasses.

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O.
DELICIOUS JELL-O DESSERTS

STRAWBERRY JELL-O
See "Plain JELL-O Desserts," Page 2

NEAPOLITAN JELL-O
Recipe Page 11

ORANGE
Recipe Page 9

CUPS

GRAPE FRAPPE
Recipe Page 9

MANHATTAN SALAD
Recipe Page 9

ALMOND CHERRY
Recipe Page 6

BEAUTIFUL JELL-O DISHES
Grape Juice Frappe.
(Illustrated in middle of book.)

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint grape juice. Just as it begins to set, whip with egg beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream and some candied violets.

Manhattan Salad.
(Illustrated on page 8.)

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

Orange Cups.
(Illustrated in middle of book.)

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.

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.

Raspberry Supreme.

SEVEN FLAVORS OF JELL-O. 10¢ EACH.
A DOWN-EAST COOK.

MRS. JANET MCKENZIE HILL is editor of the Boston Cooking School Magazine. She is an investigator and well known as a writer on food and dietetics, standing high as a demonstrator of food products because she is a peculiarly alert and ingenious woman. Her knowledge is of the most practical kind. She knows how Jell-O helps housekeepers and likes to tell them about it. She says:

"The extraordinary popularity of Jell-O is accounted for by the fact that housekeepers have discovered that by using Jell-O they can produce the most delicious dishes with the least possible expenditure of money and effort. The Jell-O desserts made so cheaply and easily are more satisfactory than others that cost a great deal more and are much harder to make."

Mrs. Hill

One of Mrs. Hill's favorite recipes is the "Raspberry Jell-O Supreme," given below, and illustrated on the page opposite.

Raspberry Jell-O Supreme.

Press one banana through a sieve, add juice of half a lemon, half a cup of sugar, and one egg well beaten; mix all together until very light and set in a cold place. Dissolve one package of Raspberry Jell-O in one pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half inch cubes and half fill individual glasses; then add the banana mixture.

Mrs. Hill's Raspberry Jell-O with Raspberries.

Dissolve one package of Raspberry Jell-O in a pint of boiling water; let stand until beginning to set, then beat until very light and foamy, and remove to a cool place until firm. Put a large spoonful of canned raspberries, or fresh raspberries sprinkled with sugar, into individual glasses. With a teaspoon dispose the beaten Raspberry Jell-O above the fruit, and serve. (Any other fruit may be used.)

Apple Snow Jell-O.

Dissolve one package of Strawberry Jell-O in one pint of boiling water. When partly cold, turn into sherbet 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.

You do not have to cook these Jell-O desserts or any Jell-O desserts, and you will find it a very easy matter to make them.

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O.
Neapolitan Jell-O.
(Illustrated on page 7.)

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 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 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.

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 unbeaten 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.

Any two different colors can be used instead of Cherry and Lemon for three-layer pieces, or they can be made by whipping a little more than half the Jell-O from one package, and placing a middle layer of the plain Jell-O, made from the other half, between two layers of the whipped.

All of these desserts can be served plain or with whipped cream as desired, and every one will be delicious. The combination of whipped and plain Jell-O produces appetizing dishes of extreme beauty, and these layer desserts are consequently very popular.

Mrs. Telford’s “Lemon Split,” illustrated below, and for which the recipe is given on the opposite page, was made in a triangular mould, which was tipped to get the peculiar formation shown.

ALL GROCERS SELL JELL-O. 10¢ A PACKAGE.
JELL-O
ICE CREAM POWDER
Makes Ice Cream and Puddings, Sherbets and Ices
The great national "luxury" of the American people is ice cream—eaten at meal time or any other time. All women and children and most men have a spot in the appetite which nothing else ever seems to touch. When made properly, it is always delicious and always wholesome.

Unfortunately, making ice cream has been a difficult task, and the cost has been high, so that many have been deprived of their favorite delicacy.

These conditions led to the production of the famous JELL-O ICE CREAM POWDER by the use of which ice cream is made so easily and cheaply that every family can have it.

Everything except the milk is contained in the powder—sugar, flavoring and all. There is nothing to add; no eggs or any other ingredient, and no cooking to do. Simply stir a package of Jell-O Ice Cream Powder into a quart of milk and freeze it.

A package of Jell-O Ice Cream Powder and a quart of milk make nearly two quarts of ice cream, and at a cost of about nine cents a quart.

It is so simple, easy and economical, so much in contrast with old methods, that it is hard to believe it is possible.

It is true enough, however, and the best ice cream can be enjoyed by anyone at a very low cost.

If necessary to use condensed or evaporated milk, dilute with cold water to the consistency of rich, fresh milk. Follow directions for dilution printed on the can.

THE FLAVORS

The different flavors of Jell-O Ice Cream Powder are as follows: Vanilla, Strawberry, Lemon, Chocolate, Unflavored.

At All Grocers, 10 Cts. a Package.

For freezing ice cream our demonstrators prefer and use the "White Mountain" Freezer.

Do not mistake Jell-O Ice Cream Powder for Jell-O.
CREAM PUDDING
MADE WITH
JELL-O ICE CREAM POWDER

Not only ice cream, but a great variety of other delightful dishes can be made with Jell-O Ice Cream Powder. Among them is this celebrated pudding:

CREAM PUDDING

The pudding illustrated on the back of this page is Vanilla Flavor with Strawberry Flavor dressing.

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of cornstarch or flour. 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.

Other delicious puddings, and sherbets, souffles and ices of many kinds are made with Jell-O Ice Cream Powder. For a filler for layer cakes, cream pies and cream puffs, use the following recipe:

CREAM PUFFS AND PIES

Mix together one package Jell-O Ice Cream Powder, any flavor, and two heaping tablespoonfuls of cornstarch or flour. Dissolve in a little cold milk, adding a very small quantity of it at a time till mixed smoothly. Stir this mixture into one quart of boiling milk and cook until sufficiently thick. Use double boiler or stir constantly to prevent scorching. A little less milk may be used if an especially thick filling is desired, but when this is done great care must be taken not to cook too long or the filling will be too thick.

A nice pudding sauce is made by dissolving one package of Vanilla Jell-O Ice Cream Powder in a pint of boiling water.

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

Do not mistake Jell-O Ice Cream Powder for Jell-O.
Jell-O
ICE CREAM POWDER
MAKES FINE PUDDINGS

Cream Vanilla Pudding with Strawberry Dressing. Recipe Inside
Do not mistake Jell-O Ice Cream Powder for Jell-O
MRS. EMMA PADDOCK TELFORD is at the head of the Domestic Science Department of the Butterick Publishing Company, and edits the various household departments in the Delineator, the Designer and the New Idea Woman’s Magazine. She is an accomplished woman, endowed with sound judgment in matters pertaining to woman’s home life. This is Mrs. Telford’s tribute to Jell-O:

“Jell-O, the Housewife’s Friend.”

“In answer to the demand of an intelligent public for foods pure enough to bear honest Government inspection, economical enough to be within the reach of even a modest income, so easy of preparation that the woman who does her own work need feel no added burden, so appetizing—and what the Germans call ‘genuss mittel’ (pleasure giving)—that eye and palate are alike satisfied, comes Jell-O, which I recommend as a reliable foundation for many ideal salads and desserts.”

Mrs. Telford’s recipe for “Lemon Jell-O Split,” given below, is illustrated on the opposite page.

**Mrs. Telford’s Lemon Jell-O Split.**

Dissolve one package of Lemon Jell-O in a pint of boiling water. Have in readiness one cup of sliced bananas and cherries. When Jell-O is cold, tip the mould and pour in a little more than half the Jell-O, and when it begins to set place fruit where wanted with the aid of a silver fork. Whip rest of the Jell-O to the consistency of whipped cream and fold in the rest of the fruit. Fill the mould and set away to harden. Garnish with bananas and cherries. (Half or whole slices of canned pineapple and Maraschino cherries may be used for garnish.)

**Individual Cherry-and-Lemon Jell-O.**

Use for this recipe six pretty little aluminum or earthen individual moulds. Dissolve one-half package Cherry Jell-O in one-half pint boiling water, and half fill each of the moulds.

Dissolve one-half package Lemon Jell-O in one-half pint boiling water, and when it begins to set, beat with an egg beater until it reaches the consistency of whipped cream, and pour on top of the Cherry Jell-O. Set in a cool place to harden, then turn out on glass dishes, and serve with sliced bananas and cherries.

**JELL-O POSITIVELY MUST NEVER BE COOKED.**
The Difference Between Jell-O and Gelatine.

Jell-O and gelatine are often mistaken for the same thing. They are quite different. Jell-O itself contains the ingredients which must usually be added to gelatine in making desserts and other fancy dishes.

The advantage of using Jell-O instead of gelatine for making desserts is shown by comparing recipes for dishes that are practically identical. As an example take the recipe for "Whipped Cream Jelly" as made with gelatine, and then as made of Jell-O.

"Whipped Cream Jelly."

(This is the Gelatine recipe. It requires too much time and too many ingredients.)

"Mix one pint of water with quarter of a pound of granulated sugar and grated rind of two lemons, juice of three lemons and one-half package of gelatine dissolved and strained. Stir over the fire until the sugar and gelatine are thoroughly melted. Strain through a sieve. When the jelly begins to stiffen beat until it is frothy; then pour into a mould and set away to harden."

Now note in the next recipe the difference not only in the process, where the use of Jell-O saves time and unnecessary work, but in the ingredients. Of all the ingredients required in the gelatine recipe, only the WATER is needed when Jell-O is used.

The Jell-O Recipe for "Whipped Cream Jelly."

"Dissolve a package of Lemon Jell-O in one pint of boiling water. When it begins to stiffen beat until it is frothy; then pour into a mould and set away to harden."

These two recipes and scores of others show the difference between Jell-O and gelatine. Gelatine has hundreds of uses, but the careful housewife will always choose Jell-O when she desires to make a fine dessert in the easiest and quickest way.

Another frequent mistake is the use of some unknown "jelly powder" instead of Jell-O, in the belief that it is the same thing. It is impossible to make Jell-O desserts or any of the famous Jell-O dishes with anything but Jell-O.

The Jell-O package always has the word Jell-O in big red letters on the front. If the name isn't there, it isn't Jell-O, and you will be disappointed.

Chocolate Blanc Mange

SEVEN FLAVORS OF JELL-O, 10¢ EACH.
MARION HARLAND'S DAUGHTER.

MRS. CHRISTINE TERHUNE HERRICK is the daughter of Marion Harland. She is a literary woman, who has worked not only for the promotion of common sense housekeeping methods, but for the welfare of women factory workers. She is co-author with her mother of several books on household economics.

Like her mother, Mrs. Herrick employs Jell-O in making some of her choicest table dainties. She says:

"Jell-O is Always Ready."

"One of the prime merits of Jell-O is that it is always ready. With a package of Jell-O on the emergency shelf and some boiling water, there is no trouble in preparing a dessert which is sure to come out right. By the addition of fruit or cream an endless variety may be produced and the question, 'What shall we have for dessert?' is nearer solution than it possibly can be in a household where Jell-O has no place. I like particularly the Chocolate Jell-O, and give here two of my latest recipes."

Chocolate Blanc Mange with Nuts.
(Illustrated on opposite page.)

Make a paste of a box of Chocolate Jell-O and a little milk taken from a pint, adding the milk slowly and stirring constantly. Heat the rest of the pint of milk to boiling and stir into the Jell-O. Set aside to become cold and when it shows signs of stiffening put with a half cupful of almonds, shelled, blanched and chopped fine. Pour the mixture into cups and when firm turn out on a flat dish, decorating the small shapes with blanched almonds cut in strips. Eat with cream.

Chocolate Bavaroise.

Make a paste of the Chocolate Jell-O and a little cold water, put with it three gills of boiling milk and set to cool. Whip a pint of cream, drain from it the cream that does not beat solid and heat it to a scalding. Put with it two tablespoonfuls of sugar, the yolks of two eggs, and cook in a double boiler until it thickens. Add the Jell-O, and when the mixture is cool beat it until it begins to thicken. Add then the whipped cream and serve very cold.

DO NOT MISTAKE JELL-O ICE CREAM POWDER FOR JELL-O.
WHEN MAMMA MAKES UP

JELL-O

Bobbie knows something good is coming. The children all like Jell-O, and it is so pure and healthful, as well as delicious, that careful parents are very glad to let the little folks have it.

A package of Jell-O costs but 10 cents, and it takes only a minute to make it into a delicious dessert.

THE GENESEE PURE FOOD COMPANY
LE ROY, NEW YORK