JELL-O
AMERICA'S MOST FAMOUS DESSERT
No. 2  ALMOND CHERRY  Recipe Inside
**JELL-O RULES**

This is one of a series of twelve folders, there being a different one in each package of JELL-O. You will have a full set when you have all the numbers from 1 to 12.

Read the directions on the JELL-O package.

To make a plain JELL-O dessert dissolve one package of JELL-O, any flavor, in a pint of boiling water (never cook JELL-O). Pour into a bowl or mould and put in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.

Mix whipped cream or white of egg with JELL-O by beating 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.

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 only part of JELL-O is poured at first the remainder must always be cold when poured upon the 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.

When necessary JELL-O may be hardened very quickly by setting it in a pan of cracked ice.

Cook fresh pineapple a few minutes with a little sugar before using it with JELL-O, or use canned pineapple without cooking it.

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 is of the consistency of whipped cream.

To keep the different colors from running together in making fancy JELL-O desserts, see that the first layer is set when the next is added, and that the JELL-O poured on is cold but not set.

When you want to put fruit in JELL-O dissolve a package of JELL-O, any flavor, in a pint of boiling water, pour a little into the mould and set in a cold place to harden. Arrange fruit on the hardened JELL-O as desired, add a little cool JELL-O to hold the fruit in place, and let harden as before. Then
Pour in the rest of the JELL-O, or make more layers if you wish. Almost any kind of fruit, fresh or canned, can be used—or nutmeats, or confectionery. See directions on back of JELL-O package for removing JELL-O from mould.

JELL-O is made in seven pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate. Sold by grocers, 10 cents each.

**JELL-O RECIPES**

**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 in a cold place to harden.

**RUSSIAN SPONGE**

Dissolve a package of Lemon JELL-O in a pint of boiling water. When lukewarm whip to a cream; whip whites of two eggs, mix with JELL-O; add two tablespoonfuls of sherry wine and a handful of chopped nuts. When hardened serve with whipped cream or soft custard.
MRS. RORER'S JAMBOLAYA

Fill a mould or tall glasses a little more than half full of mixed sliced fruits, oranges and bananas and other fruits in season. Dissolve one package of Orange JELL-O in one pint of boiling water. When cool pour it over the fruit in the mould or glasses. Chopped nuts may be added. Set away to harden.—Contributed by Sarah Tyson Rorer.

MINT JELL-O

Dissolve one package of Lemon JELL-O in one pint of boiling water. When it begins to thicken, stir carefully into it a heaping tablespoonful of fresh mint leaves picked into tiny bits. Served with lamb, this is an especially delicious dish. It is very pretty on the table.

MAPLE MOUSSE

Dissolve one package of Peach JELL-O in one cupful of boiling water and add one cupful of maple syrup. When it begins to thicken beat with an egg beater to thickness of whipped cream, then add 1 1/2 cups of whipped cream and beaten white of one egg. Beat the mixture until very light and turn into the mould and pack in ice.
THE EASY JELL-O WAY

MRS. RORER'S JELL-O JAMBOLAYA

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