Grape Juice Frappé
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.

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

JELL-O RECIPES

STRAWBERRY JELL-O

Dissolve a package of Strawberry JELL-O 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 plain or with whipped cream. Any of the other six flavors of JELL-O can be used instead of Strawberry JELL-O.

MRS. RORER'S BAVARIAN CREAM

Dissolve one package of Orange JELL-O in one pint of boiling water. Add half a cupful of sugar and stand aside until it begins to harden. Then fold in one pint of whipped cream and turn into the mould. Serve very cold.
GRAPE JUICE FRAPPÉ
Dissolve one package of Lemon JELL-O in one-half pint of boiling water and add one-half pint Welch’s Grape Juice. Just as it begins to thicken, 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.

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 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.

JELL-O IN QUARTER ORANGES
Dissolve one package of any flavor JELL-O in one pint boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with JELL-O and allow it to congeal. When firm cut into quarters with a thin, sharp knife and serve with whipped cream.