JELL-O

AMERICA'S MOST FAMOUS DESSERT

NEAPOLITAN JELL-O

No. 5

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.

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 Jell-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

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.

When only part of Jell-O is poured into the
mould at first the rest must always be cold when
poured on 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 or bowl containing it in hot water.

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

To keep the different colors from running to-
gether 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.

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

To mix whipped cream or white of egg with
Jell-O, beat it in when Jell-O begins to harden.
Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple without cooking it.

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 GENESSEE PURE FOOD Co., LE ROY, N. Y.

JELL-O RECIPES

STUFFED TOMATO SALAD

Dissolve a package of Lemon Jell-O in a 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.

The Lemon Jell-O used for such salads gives them a delightfully piquant flavor.
NEAPOLITAN JELL-O

Dissolve one package of Lemon Jell-O in one pint of boiling water. Pour two-thirds of it 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 of Strawberry Jell-O in one pint of boiling water, and when cold, 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 in a cold place to harden.

Raspberry Jell-O may be used instead of Strawberry Jell-O, 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 one-third of the Lemon Jell-O for the middle layer, serving the rest in some other way.

In fact, any two different colors of Jell-O can be used for three-layer pieces, or they can be made by whipping a little more than half the Jell-O from one package, any flavor, and making two layers of it, with a layer made of the unwhipped part between them. Of course, the Jell-O for all the layers may be whipped if desired.
SALADS AS WELL AS DESSERTS ARE MADE OF JELL-O

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