Jell-O
America's Most Famous Dessert

Marion Harland's
Pineapple Bavarian Cream

No. 8
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.

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

JELL-O RECIPES

MARION HARLAND’S PINEAPPLE BAVARIAN CREAM

Dissolve one package of Lemon JELL-O in one pint of boiling water. When a cold liquid set the dish in a pan of cracked ice, and whip to the consistency of whipped cream. Then add one cup of grated (canned) pineapple from which you have drained the juice. Turn into mould and set in a cold place to become firm. Turn from the mould and garnish with sliced pineapple and cherries. Stewed prunes (chopped), peaches (cut small and with sugar added for fresh peaches), and other fruit can be used in place of pineapple.
RASPBERRY JELL-O
Dissolve a package of Raspberry JELL-O in a pint of boiling water. Pour into a bowl or mould and put in a cool 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 the Raspberry JELL-O.

TOMATO JELLY
Cook one-half can of tomatoes for ten minutes, adding a pinch of soda, if they are very acid. Add half a teaspoon of salt and rub through a sieve or strain. Pour over it one package of Orange JELL-O which has been dissolved in one-half cup of boiling water, put all in mould and when congealed serve on lettuce leaves with Mayonnaise dressing.

NUT FRAPPE
Dissolve a package of JELL-O, any flavor, in a pint of boiling water. Set aside to harden. Stir one-half cup granulated sugar into one pint of whipped cream. When JELL-O is just on the point of setting, mix JELL-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit.
THE EASY JELL-O WAY

RASPBERRY JELL-O
Made of Raspberry Jell-O and hot water