JELL-O
Desserts
made with berries
Jell-O’s Luscious Flavors
Come from Ripe, Fresh Fruits

Strawberries, raspberries, cherries—lemons and golden oranges... These fruits, sun-ripened, give Jell-O its five wonderful flavors. It is one of the most tempting foods you can serve. And it is beautiful, too—clear, sparkling, lovely in color. For thirty years women have delighted in Jell-O.

Jell-O can be used for ever so many different desserts and salads. You can prepare it quickly, easily, and very economically. Because of its health-value, it should be served often. It supplies important energizing and body-building nourishment, and it is unusually easy to digest. A splendid food for children, as well as adults.

Only the purest ingredients are used in making Jell-O. The specially sealed Jell-O package protects purity and keeps in every bit of the luscious fruit flavor... Your grocer sells Jell-O. Write to the Jell-O Company, Inc., Le Roy, N. Y., for a complete recipe booklet.
STRAWBERRY WHIP

Dissolve a package of Strawberry Jell-O in a half pint of boiling water. When cold and still liquid add half a pint of strawberry juice and whip. Then fold in one cup of the crushed and sweetened strawberries from which the juice was drained. Set in a cold place to harden.

DELMONICO DESSERT

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour half the Jell-O in mold, and when it begins to thicken press strawberries into it. Cover with shredded cocoanut. When firm cover with the rest of the Jell-O that has been kept a liquid, and make same as first layer. Put in a cold place to harden. Serve with whipped cream.

BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. Whip and pile into frappé glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Use canned berries when fresh fruit is out of season.
RASPBERRY JELL-O

Dissolve a package of Raspberry Jell-O in a pint of boiling water. Pour into mold and pack in ice or stand in a cold place. When set turn out on a plate and serve plain or garnished with fruits or whipped cream.

STRAWBERRY LOAF

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When cool whip the Jell-O and fold in one cup of whipped cream, one pint of fresh strawberries halved, and a dozen diced marshmallows. Mold. Serve in slices.

LOGANBERRY JELL-O

Dissolve a package of Lemon Jell-O in one-half pint boiling water and add one-half pint of loganberry juice. Set away to harden. If loganberry juice cannot be had, use grape juice instead.

The Jell-O Company, Inc., Le Roy, N. Y.
JELL-O RULES

Do not use more than a pint of hot water or fruit juice, or liquid of any kind, for each package of Jell-O.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mold it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in bottom of mold and let it harden. Arrange fruit and add enough cold liquid Jell-O to hold fruit in place. When this Jell-O has hardened add more cold liquid Jell-O. Press the fruit into place and fill mold with cold liquid Jell-O or whipped Jell-O.

In making Jell-O in layers, let each layer harden before adding another. Be sure the Jell-O poured upon any hardened layer is so cool it will not soften the layer.

Before slicing or cutting Jell-O dip knife in hot water.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

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RASPBERRY JELL-O

(Recipe Inside)