AMERICA'S MOST POPULAR DESSERT PREPARATION

JELL-O

is a combination of gelatine and choice flavors, sweetened and prepared in such a manner that the article is always uniform, and a delicate dessert can be made in a very short time simply by adding hot water and setting away to cool.

The gelatine we use is manufactured expressly for us and is the best and purest that money and experience can furnish. Every pound is carefully tested in our laboratories for sweetness and purity, before using.

You will find the flavor and color is always perfect, and taken altogether, JELL-O is the most PURE, WHOLESALE and APPETIZING food that can be produced, and is tempting to every member of the family, including the sick and convalescent.

Always keep a few packages of JELL-O in the house for immediate use, and when you wish to prepare something nice on short notice, you can do so without wasting time to send to your grocer.

An unlimited number of combinations can be made with JELL-O, and we have included in this booklet a few choice recipes gathered from the thousands we have on file in our office.

All good housekeepers have certain desserts and dishes which they take special pride in making and serving, and the desserts prepared from recipes in this booklet will be sure to please the eye and taste of the most fastidious.

Please note that the illustrated desserts are numbered, the number corresponding with the number on the recipe showing how to prepare same.

Send us the names and addresses of all your friends and acquaintances whom you think would be glad to receive one of these illustrated recipe books and we will cheerfully send one to each, free.

JELL-O is put up in six flavors, Lemon, Orange, Raspberry, Strawberry, Chocolate and Cherry, and is sold by all grocers at 10 cents per package.

THE GENESEE PURE FOOD CO., LeRoy, N. Y.
A new member of the JELL-O family.

YOU Will be Delighted with

Jell-O Ice Cream Powder

for making Ice Cream.

All the Ingredients in the Package

FOUR KINDS: Vanilla, Chocolate, Strawberry and Unflavored.

Retails 13 cents per package, 2 packages for 25 cents.

All Grocers are Placing it in Stock.

DIRECTIONS.

Add a quart of milk (or milk and cream mixed) to the contents of one package and freeze.

NO HEATING OR FUSSING.

It is with great pride that we offer the Public Jell-O ICE CREAM Powder. For years there has existed a demand for an article of this kind. Jell-O ICE CREAM Powder is prepared from the purest ingredients that are used in making the finest French ice cream and contains no adulterations of any kind. It is pure and wholesome, and is meeting with great favor everywhere.

With its use you do away with all the trouble connected with making your own ice cream in the old way. The result is sure, and you have delicious ice cream at much less expense, and better than you can buy.

If your grocer can't supply you, send 25c for two packages by mail.

CHOCOLATE JELL-O

Be sure and try the new JELL-O flavor—CHOCOLATE. It is simply delicious, either from the standpoint of a Jelly or Chocolate Pudding.
Grape Frappe
Number 1
Dissolve one package of Lemon Jell-O in one-half pint boiling water. Add one-half pint grape juice and stir thoroughly. Set away to cool, stirring occasionally. Beat the whites of three eggs to a stiff froth and when Jell-O mixture begins to thicken, add gradually to the beaten whites, beating with a Dover egg beater all the time. When it is light and stiff enough to keep its shape, pile in a mould and serve with whipped cream.

Cottage Dessert
Number 2
Place three or four sweet apples in a granite or porcelain kettle, add one cup sugar and one pint water. Cover and let simmer gently until done, but not broken. Lay apples in mould. Have one package of any flavor Jell-O dissolved, and when cool pour over apples, and set away until firm.

Peach Delight
Number 3
Dissolve one package of any flavor Jell-O in one pint of boiling water. Pour one-half in mould. Lay canned peaches in the bottom of mould. When cold pour in remainder Jell-O and another layer of peaches. When cold turn out and serve with whipped cream, sweetened.

Strawberry Dessert
Number 4
Two quarts hulled strawberries, ripe and sweet, one and one-half cups sugar, two packages Strawberry Jell-O. Pour the sugar over the strawberries and let stand two hours. Dissolve the two packages of Jell-O in two pints of boiling water and pour in tubed cake tin. Let thicken, not harden, and to this add the sweetened strawberries. Set away until firm, then turn out on a platter and fill the cavity in the center with whipped cream. Pile whipped cream on top in which are set fine large strawberries.
Philadelphia Ice Cream

Number 5

Take one quart of Vanilla Ice Cream made from Jell-O Ice Cream Powder. Dissolve one package of Jell-O, any flavor, in one pint of boiling water and add one-fourth cup of sugar. When cold add one cup preserved or canned strawberries or sliced bananas. Then fill one pound baking powder cans with the cream, leaving a hole in the center, which can be done by patting the cream to the side with a silver knife. Fill the centers with the fruit Jell-O which has thickened. Place covers on the cans and pack in ice and salt. When ready to serve dip the cans in warm water and the contents can be easily removed.

Orange Cups

Number 6

One package Lemon Jell-O, three-fourths pint boiling water, one cup sugar, one cup sherry wine, juice of six oranges. Cut oranges in halves, remove pulp and extract juice. Dissolve Jell-O in boiling water and add sugar. When dissolved add wine and orange juice. When beginning to thicken fill orange cases, and when cold serve with whipped cream piled on top.

Mint Jell-O with Capers

Number 7

Make a strong mint tea by steeping a couple handfuls of mint leaves in a pint of boiling water. When thoroughly steeped, strain, and to a pint of the liquid add one package of any flavor Jell-O and a scant teaspoon of salt. Stir until dissolved, and set away to cool. When somewhat thickened stir in two tablespoons of capers. Put in mould and set away to harden. When cold, turn out and garnish with tender sprigs of fresh mint. Nice with cold lamb or mutton.

Monticello Jell-O

Number 8

One package Lemon Jell-O, one pint of boiling water, one cup sugar, one cup Sherry Wine and juice of six oranges. When jelly is partly congealed, add blanched almonds, sliced figs and candied cherries. Fill sherbet glasses and pile whipped cream on top.
**Water-Melon Jell-O**

Number 9

Make enough Lemon Jell-O to fill melon mould and place on ice to harden. When cool scoop out the center and put back on ice.

Make enough Strawberry Jell-O to fill center and when half set pour into the mould. Place seeded raisins through the center and set away to harden. A better effect can be obtained by using half a watermelon rind for a mould.

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**Orange Baskets**

Number 10

One package Orange Jell-O, six oranges, one-half pound English Walnuts and one-fourth pound candied fruit.

Dissolve the Jell-O in nearly a pint of boiling water. Cut the oranges in shape of baskets, remove the pulp and add the orange juice to the Jell-O, (sweeten a little if necessary). When Jell-O begins to harden add the English Walnuts and sliced candied fruit. Fill orange cases and pile sweetened whipped cream on top.

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**Banana Star**

Number 11

Two packages Lemon Jell-O, two bananas, one-half cup candied cherries. Dissolve each package of Jell-O in one pint of boiling water. Pour contents of one package in a round mould to harden. Peel bananas, divide in halves and again each half in two lengthwise and arrange one banana in the form of a star on the cold Jell-O, placing a cherry at each point. Dissolve second package of Jell-O and when cool pour on top of first mould arranging bananas and cherries the same as on first layer. Serve with sweetened whipped cream.

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**Banana Cream**

Number 12

Peel five large Bananas, rub smooth with five teaspoonfuls of sugar. Add one cup sweet cream beaten to a stiff froth, then one package of Lemon Jell-O dissolved in one and one-half cups boiling water. Pour in mould and when cold garnish with candied cherries. Serve with whipped cream.
Almond Jell-O Number 13 Dissolve one package of Lemon Jell-O in one pint of boiling water. Add one-half cup juice from preserved peaches. Pour this into glasses or mould having blanched almonds and pieces of preserved peaches in the bottom. When set add more almonds and peaches, then pour over the remaining Jell-O. When cold serve with whipped cream.

Jell-O Marshmallow Number 14 Dissolve one package Lemon Jell-O in one pint boiling water. Just as it begins to stiffen, drop one-quarter pound of white marshmallows into the Jell-O. Pour in a mould and when firm decorate with marshmallows and serve with whipped cream.

Chocolate Foam Number 15 To three cups of boiling water, add five tablespoonfuls of grated chocolate and one cup granulated sugar; stir well and boil three minutes. Remove from the fire and pour the mixture over one box of Orange Jell-O. Stir occasionally until it begins to thicken, then beat it until foamy, and stir into it the beaten whites of four eggs. Beat altogether with an egg beater until it is rather stiff. (A teaspoonful of vanilla added to the eggs is an improvement). Pour the mixture into a mould and set away to congeal. Serve with whipped cream.

Tropical Dessert Number 16 Dissolve one package of Lemon Jell-O in one-half pint boiling water. To one-half pint Sherry wine add 12 sliced figs. Add this to the dissolved Jell-O. Set away to cool and serve with whipped cream.

Moulded Tomatoes Number 17 Press through a sieve the contents of a can of tomatoes; add one-fourth teaspoonful white pepper, one-fourth teaspoonful cinnamon, one-fourth teaspoonful ginger and one heaping teaspoonful of salt. Put on stove and when hot add a package of Lemon Jell-O; stir until dissolved. Pour into mould and set away to cool. Excellent with hot or cold meat. Nice served on lettuce leaves with mayonnaise dressing.
**Lemon Tarts**  
**Number 18**  
Make a rich puff paste and line small tart shells; bake and let stand to cool while preparing the filling.

One package Lemon Jell-O, one-half cup sugar, one pint boiling water. Pour the boiling water upon the sugar and Jell-O, stir until dissolved and set away to harden. When firm place a tablespoonful in each tart shell and cover with whipped cream, sweetened. Set in cool place an hour or two before serving.

One package of Jell-O and one-half pint thick cream will make one dozen tarts.

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**Shredded Wheat Jell-O Sandwich**  
**Number 19**  
Four large apples, half cup water, half cup sugar, 2 shredded wheat biscuits, 1 package raspberry Jell-O, 1 pint boiling water. Pare, core and quarter the apples, put in sauce pan with half cup water and cook covered until tender, then add the sugar and set in a cool place until cold. Turn the boiling water onto the Jell-O and stir until dissolved. Split the biscuit lengthwise into halves, remove some of the inside shreds, put layer of the stewed apples between the halves. Into a narrow pan long enough to take the biscuit placed end to end, turn the dissolved Jell-O to the depth of a quarter inch and set into ice water to harden. When it is hard, place the biscuit top side down in the pan and turn around them the remainder of the dissolved Jell-O and set away to harden. Serve with thin cream.

In their season, strawberries crushed or cut in halves may be used as a substitute for stewed apples. Raspberries or other berries may also be used without cutting or crushing.

**NOTE**—Your tinner can make the mould for you. Dimensions: deep, 2½ inches; long at top, 9 inches, at bottom, 8½ inches; wide at top, 3½ inches, bottom, 2¾ inches.

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**Cherry Pyramids**  
**Number 20**  
To one pint Lemon Jell-O add one pint of boiling water and two tablespoonfuls sugar. When this has thickened about one-half, arrange cherries (stoned) in deep cup moulds and with a spoon put the jelly around and over them until mould is filled. When ready to serve remove from moulds and entirely cover with cream whipped very stiff and sweetened. Pile on top stoned cherries.
Ambrosia
Dissolve one package of Chocolate Jell-O in one pint of boiling water. When thoroughly mixed, while warm, pour into custard cups, filling each cup one-half full, and set in a cool place. When ready to serve, empty each cup into a dessert dish, being careful not to break the form. Pour over and around the Jell-O a few tablespoonfuls of sweetened cream or rich milk and over all sprinkle grated cocoanut. Serve with cake.

Flower Dessert
Dissolve one package Lemon Jell-O in one pint boiling water. Pour into individual moulds and let stand until firm. When ready to serve, place on small plates. Pile whipped cream around it and garnish with crystalized rose petals or violets.

Cream Layer Strawberry Jell-O
Dissolve one package Strawberry Jell-O and one-fourth cup sugar in one pint boiling water. Pour in oblong dish or pan large enough to allow the Jell-O to spread. Crush, not powder, one dozen macaroons. When Jell-O is stiff cut in oblong slices, placing one-half of the slices on the serving dish or a slice on each individual dish. Just before serving, whip one cup of cream in which has been sprinkled enough of the crushed macaroons to give it a delicate brown color. Spread this over the Jell-O which is on the plates; then cover with another layer of Jell-O and sprinkle crushed macaroons over the top. This would be much improved by using half wine and half water.

Pineapple Trifle
One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve one-half package any flavor Jell-O in one-half pint boiling water. Add the Pineapple, sugar and juice of half an orange to the Jell-O and set away to cool. When it begins to thicken, add one-half pint cream whipped stiff. Stir thoroughly and turn into a mould to harden.

Coffee Jell-O
One cup strong Coffee, one package Raspberry Jell-O and one teaspoonful Vanilla. Dissolve Jell-O in one-half pint boiling water; add coffee and vanilla. When firm serve with whipped cream.
**Cherry Souffle**  
Number 26

Take one package of Jell-O, any flavor; add one pint of hot cherry juice. After it is thoroughly dissolved pour into mould containing one quart of sweetened, cooked cherries and set in a cool place. When it begins to stiffen, fold in the beaten whites of three eggs to which dissolved marshmallows are added. When chilled, turn from mould and serve with a wreath of beaten whites of two eggs and dissolved marshmallows.

**Newport Jell-O**  
Number 27

One package of Lemon Jell-O, one-half cup granulated sugar, one and one-half pints boiling water, one pint sweet cream, whipped, one teaspoonful vanilla in cream and one-half pound Malaga grapes seeded. Put the Jell-O and sugar in a large bowl; dissolve slowly in boiling water. When cool add whipped cream and grapes; beat lightly until the mixture begins to harden, then pour into mould which has been wet in cold water. Set in a cool place until hard.

**Wine Jell-O**  
Number 28

Dissolve one package any flavor Jell-O in one pint of boiling water. When slightly cool add, one wine glass of wine or brandy and 3 tablespoonfuls sugar.

Whip stiff one cup sweet cream which has previously been sweetened and flavored. Also whip whites of two eggs until stiff. Gradually add the eggs to the cream, beating until the whole is one stiff white mass; then arrange alternately a tablespoonful of Jell-O and cream in a glass dish.

**Apple Fruit Pudding**  
Number 29

Dissolve one package of Lemon Jell-O in one pint of boiling water. When nearly cold add the following mixture which has been prepared and cooled:

Put one tablespoonful of butter in a sauce-pan; add one pint of tart sliced apples, one tablespoonful sugar, two tablespoonfuls currant jelly, one-half cup seeded raisins, English currants, sliced citron; cover and cook until the apples are soft but not broken. Pour some of the Jell-O into the mould and when firm add some of the mixture and alternate until the mould is full. Serve with whipped cream.
Date Jell-O  Prepare one-half package each Strawberry, Orange and Lemon Jell-O with one-half pint boiling water to each package. Have ready a square mould. Prepare first layer of Strawberries, letting cool, Which done, cover with dates stuffed with English Walnuts. Prepare second layer of Orange, and pour this over the first layer of Strawberry; let cool and cover with stuffed dates. Prepare third layer of Lemon which pour over second layer of Orange and when cool add stuffed dates. When solid serve with whipped cream.

Maraschino Cherry Jell-O  In one pint of boiling water dissolve one package Lemon Jell-O. Set away to cool and when firm break up lightly with a fork. Add one-half pound Maraschino cherries. When ready to serve place in glass dish and pour liquor over and around the Jell-O.

Apple Snow  Dissolve one package of Strawberry Jell-O in one pint of boiling water. When partly cold pour in tall, slender glasses, filling three-quarters full. When set pile apple snow on top.  

Apple Snow  White of one egg, one grated apple and one-half cup sugar. Beat 20 minutes.

Prune Jell-O  Take one pound prunes (large ones preferred). Soak over night and in the morning stew carefully with one quart water. When done drain and put the water in which they were stewed back into the sauce pan. Remove stones from the prunes and in each prune place an almond which has been blanched and browned. Take as many of the prunes as will cover the bottom of a round mould, reserving the remainder. Dissolve one package of Lemon Jell-O in one full pint of the hot syrup. Pour over the prunes in mould and set away to cool. When hard, cover with another layer of prunes and the remainder of the Jell-O which has been allowed to cool. When this is firm turn out on serving dish and cover with whipped cream and browned almonds.
Delmonico

Dessert

Number 34

One package Lemon Jell-O dissolved in one pint boiling water. Pour small quantity in fancy mould. Cover with ripe strawberries cut in halves. Allow this to harden then add another layer. Over each layer sprinkle shredded cocaanut and when ready to serve heap whipped cream around the base and stud with strawberries.

Charlotte

Russe

Number 35

Dissolve one package of Raspberry Jell-O in one pint boiling water. Add one wine glass of wine or brandy and three tablespoonfuls sugar. When this is cool, but not stiff, arrange pieces of nice cake around a glass dish, leaving a space between the slices, and in the spaces pour a portion of the Jell-O. Fill the whole dish, alternating in this way, then set away to become solid. Cover with whipped cream and place on top candied cherries.

Chocolate

Walnut Jell-O

Number 36

To one package of Chocolate Jell-O, add slowly one pint of boiling water and set away to cool. When it begins to harden, add one-half cup English walnut meats and half a dozen figs cut up fine. Serve with whipped cream.

Transparent

Fruit Jell-O

Number 37

Two large oranges shredded, two bananas sliced, one cup of seeded white grapes, one cup English walnuts.

Dissolve one package of Lemon Jell-O in one pint of boiling water. As it begins to thicken, add the fruits and nuts. Put in mould and when firm cut in squares. Serve with whipped cream or the following sauce:

CREAM SAUCE.

One egg, one-half cup sugar, one tablespoonful cornstarch whipped to a foam. Add one pint boiling milk, let thicken and add one teaspoonful vanilla.

Orange

Sherbet

Number 38

One package Orange Jell-O, one quart water, three-quarters of a pound sugar, one and one-half pints of cream.

Dissolve the Jell-O in the water, which must be boiling. When half frozen add the cream and freeze until firm.
SPECIAL NOTICE.

The general rule is to add one pint of boiling water to each package of JELL-O, but during cold weather or when ice is used, more water may be added, depending entirely upon how firm the JELL-O is desired.

BEWARE OF SUBSTITUTION.

Owing to the wonderful popularity which JELL-O has attained since its introduction, many inferior imitations have been placed on the market by unscrupulous manufacturers, who hope to make a profit from their goods sold in competition with JELL-O, on the strength of our extensive advertising.

Beware of the grocer who tries to sell you something else claiming it is “Just as good” as JELL-O. No honest grocer will offer to substitute for JELL-O.

JELL-O is sold and used more extensively throughout the world than any similar food product.

INSIST ON GETTING THIS PACKAGE

SIX CHOICE FLAVORS:
Lemon, Orange, Raspberry, Strawberry, Chocolate and Cherry.
10 CENTS PER PACKAGE.

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