JELL-O Desserts for Special Occasions
Jell-O—"America's Most Famous Dessert"
Delicious, beautiful, healthful!

For nearly thirty years the women of America have esteemed Jell-O for its delicious pure fruit flavor and its sparkling beauty. They have considered it one of the most tempting foods they could possibly serve—as well as one of the easiest to prepare and the most economical.

But there is still another reason for using Jell-O—and using it often. Jell-O is an unusually healthful dessert. In the first place, it is a "light" dessert, which requires very little digestive effort. In the second place, it is of real value as an energizing and body-building food. The elements which it contains favorably influence growth and strength.

The purest of ingredients go into the making of Jell-O; fine gelatin, snowy cane sugar and pure fruit flavors. Jell-O reaches you always in perfect condition because of the specially designed Jell-O package. . . . Keep Jell-O always on hand. Use it for delicious salads and entrees, as well as for desserts. Write to the Jell-O Company, Inc., Le Roy, N. Y., for a complete recipe book. Your grocer sells Jell-O in six delightful flavors.
NEAPOLITAN JELL-O

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into an oblong mold and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer whip the rest of the Strawberry Jell-O or Raspberry Jell-O and pour it on the hardened plain layer.

COCOANUT ORANGE JELL-O

Dissolve a package of Orange Jell-O in one-half pint boiling water. Add grated rind of an orange and one-half cup sugar. Cut pulp of orange in small pieces and cover with sugar. Drain, add enough cold water to the juice to make one-half pint and stir into the dissolved Jell-O. Strain through a sieve before it congeals. Pour a little of the liquid into individual molds, add a few pieces of orange pulp, sprinkle with Baker's cocoanut and let cool. When set add more Jell-O, orange pulp and cocoanut, continuing the process until molds are full. Serve on flat glass dishes with sweetened whipped cream.
MACAROON VELVET JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When cold and still liquid whip to thickness of whipped cream, add a cup of whipped cream and six crushed macaroons. Fold together thoroughly, and set in a cold place to harden.

JELL-O MACEDOINE

Dissolve a package of Cherry Jell-O in a pint of boiling water. While it is cooling chop fine such candied fruit—cherries, a pear, peach, apricot—as may be chosen for the purpose. As the jelly begins to thicken stir the candied fruit into it, mixing thoroughly. Top with whipped cream, a cherry and half a dozen nutmeats.

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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NEAPOLITAN JELL-O

(Recipe Inside)