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.
PARADISE PUDDING

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen maraschino cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and, when cold, set the dish in cold (or ice) water and whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit, nutmeats, etc., and one-quarter cup of sugar. Turn into an oblong cake tin and set in a cold place to harden. Serve in slices. Dip the knife in hot water before slicing.

CREAM FIG PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and beginning to thicken whip to the consistency of whipped cream. Then add one cup of whipped cream and one cup of chopped figs cooked to a jam. Serve in sherbet glasses or turn from a mold.

CAMP FIRE PUDDING

Dissolve a package of Orange Jell-O in a pint of boiling water. When cold and beginning to thicken stir in two oranges sliced and eight marshmallows cut in pieces. Serve with whipped cream.
SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid, whip. Let stand till firm and then pile by spoonfuls into sherbet glasses and serve with custard flavored with grated rind of fresh lemon.

FRUIT PUDDING

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. When it begins to thicken, stir in a handful of seeded raisins, a few nutmeats, a dozen dates, six figs, and a banana sliced. Turn into a mold and set in a cold place to harden. Serve with whipped cream.

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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PARADISE PUDDING

(Recipe Inside)