JELL-O
Whips and Creams
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.
LEMON JELL-O WITH WHIPPED CREAM

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour into mold and stand in a cold place. When firm turn out on a plate and serve with whipped cream.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in one-half pint boiling water. Cool slightly, then add one-half pint juice from canned pineapple. When cold and beginning to thicken, whip until it will drop from a spoon in a lump-like mass and quickly fold in one cup of grated pineapple. Add two cups whipped cream sweetened. Pile lightly in stem glasses and garnish with cherry ring or pineapple.

PEACH WHIP

Dissolve a package of Orange Jell-O in one-half pint of boiling water. When cold and still liquid add a half pint of peach juice and whip. Then fold in one cup of whipped cream and one cup of crushed and sweetened peaches from which the juice has been drained, and mold.
CHERRY WHIP

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold and still liquid whip to consistency of whipped cream. Pile into a glass dish or serve in individual glasses with whipped cream or custard sauce.

RASPBERRY BAVARIAN CREAM

Sprinkle half-cup sugar over one pint fresh raspberries and let stand a few minutes. Dissolve a package of Raspberry Jell-O in a little less than a pint of boiling water, then add juice from raspberries to make one pint liquid. When cold and beginning to thicken whip until it will drop from spoon in a lumplike mass. Fold in one cup cream, whipped and sweetened, and the berries. Serve in sherbet cups or stem glasses. Canned raspberries may be used by draining the juice from them and adding water to it to make one pint liquid.

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.
LEMON JELL-O WITH WHIPPED CREAM (Recipe Inside)