Jell-O

"Different" Desserts
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.
CHERRY JELL-O

Dissolve a package of Cherry Jell-O in one-half pint boiling water and add one-half pint cherry juice (cold). Serve in individual glasses, topped with whipped cream and garnished with cherries.

APPLE SAUCE MOLDED IN JELL-O

Cook six tart apples till very tender in one pint of boiling water. Add one-half cup of sugar and while still boiling hot stir in one package of Raspberry or other fruit flavor of Jell-O. Beat thoroughly to remove all lumps, or put through a strainer. Set in a cold place to congeal and serve with sweetened cream either plain or whipped.

PINEAPPLE TRIFLE

Heat one cup grated pineapple and juice with one-half cup sugar. Dissolve a package of Orange Jell-O in a scant half pint of boiling water, and when it has cooled a little add the pineapple and juice of half an orange. Set in a cold place and when the jelly begins to thicken stir in one-half pint cream whipped stiff and sweetened. Turn into mold to harden.
CHOCOLATE WALNUT JELL-O

Dissolve a package of Chocolate Jell-O in a pint of milk brought to boiling point. When it begins to harden add one-half cup of English walnut meats and half a dozen figs cut fine. Set away to harden. Serve plain or with whipped cream.

PRUNE AND RAISIN JELL-O

Cook together one cup prunes and one small cup seeded raisins. Drain off liquid, adding water if necessary to make one pint, bring to boiling point and dissolve a package of Orange Jell-O in it. When cold and beginning to set add the prunes and raisins and one orange, all cut in small pieces. Serve with whipped cream slightly sweetened and flavored.

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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CHERRY JELL-O

(Recipe Inside)