All Doors Open to JELL-O America's Most Famous Dessert
FAMOUS FRIENDS OF JELL-O

In most of the twenty million homes in America, Jell-O is used. In splendid domiciles where chefs or highly-paid cooks prepare the good things to eat, stiff-necked butlers bring Jell-O to the table; maids serve it in less pretentious homes; but in the great majority of homes careful housewives who do their own work and must make every penny count, make up Jell-O dishes that are as delicious and lovely as any served by butler or maid. All doors are open to Jell-O.

If all of the women in these millions of homes were to give their reasons for preferring Jell-O for dessert, every one would certainly mention two or more of the supreme Jell-O qualities: purity, perfection of flavor, easiness of making, variety, beauty, low cost.

Probably a hundred thousand women have expressed opinions on the subject by letter to the manufacturer. Some are women occupying eminent positions in literary, art, musical and dramatic circles; others are leaders in Domestic Science and Home Economics work and the various movements for social betterment.

Among them are Marion Harland, Ethel Barrymore, Rose O'Neill, Madame Schumann-heink, Sarah Tyson Rorer, Eva MacDonald Valesh, Janet McKenzie Hill, Christine Terhune Herrick and Alida Frances Pattee.

THE EASY JELL-O WAY

In every one of the letters referred to something is said about the easiness of the Jell-O way.

_Dissolve a package of Jell-O in a pint of boiling water and let it cool._

This is the “process” that first brought fame to Jell-O. Then, when everything else eatable began to go up in price and Jell-O still sold at ten cents, its fame extended until it became “America’s most famous dessert.” The price has never been changed. It is ten cents to-day as it was when the cost of most other things was reasonable.

In 1915, at the San Francisco and San Diego Expositions, Jell-O was awarded the _Grand Prize_—the highest award. Previously it had received the highest prizes at all of the great national exhibitions held since 1900.

PURE FRUIT FLAVORS

Jell-O is put up in seven pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate.

The flavors are pure fruit flavors, and the full strength of the flavors is preserved by the airtight waxed-paper bags enclosing Jell-O inside the cartons.

The price is 10 cents a package at any grocer’s or any general store.

THE GENESEE PURE FOOD COMPANY

LE ROY, N. Y.
HOW TO MAKE UP JELL-O

FIFTY RECIPES IN ONE

Below is a picture of a plain Orange Jell-O dessert, made by dissolving a package of Orange Jell-O in a pint of boiling water and letting it cool and harden. The Jell-O powder dissolves instantly, and the flavoring and sugar are in the powder. It does not have to be cooked or strained or fussed with at all.

Adding fruit and nut meats to such desserts is an easy matter. There are two methods of doing it, the first being as follows:

After dissolving the Jell-O (any flavor) in boiling water as usual, pour it into the mould, or dish to be used instead of a mould, and set it in a cold place. When it has begun to thicken and the fruit will remain in place and not rise to the top, put in the fruit, placing it in position with a fork.

The second method is used when the fruit is to be placed in layers instead of scattered through the mould of Jell-O. Dissolve the Jell-O as usual in boiling water and pour a little of it in the mould, or dish to be used as a mould, and set it in a cold place to harden. Arrange on the hardened layer of Jell-O strawberries or other small fruit, fresh or canned, or sliced oranges, bananas, or other fruit, and nut meats also if they are desired. Add a little cold Jell-O to hold the fruit in place and let it harden. Then pour in the rest of the Jell-O, or add more layers of fruit as before. Either process is very simple and even easier than it appears to be from the description of it. All there is to do is to dissolve the Jell-O, let it cool, and put in the fruit.

(Continued on next page)

In every Jell-O package is a folder containing Jell-O rules and recipes.
HOW TO MAKE UP JELL-O
(Continued from page 2)

Any woman with a little ingenuity or none at all can make an almost endless variety of these fruited desserts by changing their form or using different flavors of Jell-O and different fruits.

It should be borne in mind always that for a one-pint mould one package of Jell-O and one pint of boiling water are used, and for a quart mould two packages of Jell-O and one quart of boiling water. Desserts made of one package of Jell-O serve six persons.

ORANGE DELIGHT

Dissolve a package of Orange or Peach Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mould, lay in sliced oranges, add a little cool Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mould is full. Serve with whipped cream.

GRAPE JUICE FRAPPE

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint of Welch’s Grape Juice. Just as it begins to set, whip with egg beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream and some candied violets.

STRAWBERRY JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream. Slices of banana or other fruit can be added, as in the picture below, if you wish.

Pure Fruit Flavors are used in Jell-O always.
A GREAT STAGE FAVORITE

As actress, housewife and mother, Ethel Barrymore commands the respect and admiration of the public generally and, in particular, of all womankind. In private life she is Mrs. Russell Colt, her husband—a millionaire—being a member of the family that established the celebrated Colt Arms Company. In recent years she has seldom appeared on the stage, but in the last few months has been seen in two or three of the better class of moving picture plays. Probably the most notable of these is the Russian photo drama, “The Kiss of Hate.”

The picture accompanying her portrait above reproduces a scene in Clyde Fitch’s comedy, “Captain Jinks,” in which Ethel Barrymore became famous. When the play was produced in Philadelphia the Quakers cried down from the gallery, “We loved your grandmother, Ethel, and we love you.”

She is no novice as a housekeeper, and speaking of Jell-O, says she has discovered it is not necessary to be a cook in order to make up Jell-O desserts, for, to use her own words, “Even the amateur in household affairs can prepare the daintiest of desserts with Jell-O.”

Of all the Jell-O dishes made by the “amateurs” referred to, the most popular are the plain desserts like the Strawberry Jell-O on the opposite page. That particular dessert was made by dissolving a package of Strawberry Jell-O in a pint of boiling water and setting it in a cold place to harden (any amateur can do that), and garnishing it with whipped cream, cherries and sliced bananas—easy, even for an amateur.

The waxed-paper Safety Bag in the package keeps the Jell-O flavor in.
MRS. RORER’S COUPE SANTA MARIE
(Illustrated on pages 9-10)

Dissolve a package of Orange Jell-O in a pint of boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season: peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When cold, heap on whipped cream and place a cherry on top.

ORANGE AND PEACHES
(Illustrated on page 10)

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour into a bowl or mould and set in a cold place to harden. Garnish with peaches, either fresh or canned, and whipped cream. The orange dessert shown on page 10 was made with a whipped layer of orange Jell-O at the bottom and plain Orange Jell-O above it.

CHOCOLATE WALNUT JELL-O
(Illustrated on page 10)

Dissolve a package of Chocolate Jell-O in a pint of boiling water. When it begins to harden, add a half cup English walnut meats and a half dozen figs cut up fine. Set away to harden. Serve with whipped cream. Chocolate Jell-O makes the kind of chocolate puddings that are liked by everybody.

NUT FRAPPE

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir a half cup granulated sugar into a pint of whipped cream. When Jell-O is just on the point of setting, mix Jell-O and whipped cream by beating with a fork, and add a cup of chopped nuts. Serve in sherbet glasses with fresh or canned fruit.

No Artificial Flavors are used in Jell-O, but only Pure Fruit Flavors.
JELL-O AND COMMON SENSE

Marion Harland, for more than fifty years, has been the foremost worker and writer in behalf of common-sense housekeeping methods. Twenty of the best Jell-O recipes are hers. It was she who said that “Even the woman who cannot cook need have no difficulty in devising a new dessert every day if she is supplied with Jell-O and common sense.” In one of her letters she says she recommends Jell-O because of her satisfactory experience with it in her own kitchen, and because it is “cheap, simple and wholesome.”

Eva MacDonald Valesh, Editor of the “American Club Woman Magazine” and National Chairman of The War Children’s Relief Fund, believes that the housewife in this day and age needs every aid to render her work less tiresome—that she wants leisure for affairs outside the kitchen. “I was brought up to all the careful details of housekeeping by my good New England mother,” she says, “so I can fully appreciate the help that Jell-O is to the modern housekeeper.”

ONE OF THE HELPS

It is not only in the preparation of desserts and salads for dinner that Jell-O is one of the housekeeper’s helps. When particularly dainty and artistic dishes are desired for luncheons or for any special occasion they can be made so much more easily and satisfactorily of Jell-O than of anything else that serving Jell-O on these occasions has come to be a matter of course in well-conducted households.

Inside the package the waxed-paper Safety Bag keeps the flavor in.
DELICIOUS WHIPPED JELL-O

"Whipped" Jell-O is a delightful change from the plain form. Any of the different flavors can be used, and no matter which it may be, the change will be very much enjoyed.

In whipping Jell-O use a Dover egg-beater and a dish rather deep and not large. Dissolve a package of Jell-O of the flavor desired in a pint of boiling water and let it cool. When it is cold and still liquid, place the dish in a pan of ice water or very cold water and whip the Jell-O until it is of the consistency of whipped cream.

Eaten alone or with wafers or cake, whipped Jell-O is delicious, and fine desserts are made of whipped Jell-O and whipped cream stirred together. Eggs are never necessary for these desserts, and they are accordingly very low in cost.

In the picture below, the middle layer of the dessert is made of whipped Cherry Jell-O. Other styles are shown in this book and some of the recipes that are not illustrated call for whipped Jell-O. No pudding of any kind has the fine, smooth flavor of these delightful dishes. They can be moulded in any form that may be desired, just as the plain Jell-O can be.

CHERRY LAYER JELL-O

The Cherry Jell-O dessert shown below is made from the "Neapolitan" recipe on page 16. A package of Cherry Jell-O is dissolved in a pint of boiling water and a third of it poured into the mould. Half of the rest is whipped in the regular manner, according to the recipe above, and when the Jell-O in the mould is hard is poured onto it. When this layer is hard then the last of the Jell-O (cold but not hard) is poured on for the last layer.

Pure Fruit Flavors only are used in Jell-O.
THE KEWPIES’ MOTHER

The beautiful and brilliant young woman whose genius produced the captivating Kewpies is Rose O’Neill, the most famous of living women artists.

For the last eight years, while she has been busy studying and painting in Europe, illustrating stories in American books and magazines, drawing and modeling Kewpies and writing Kewpie verses in her New York studio, Rose O’Neill has found time to draw most of the pictures that have appeared in Jell-O advertisements.

One day, on being asked her opinion of Jell-O, she said: “Well, when I tell you I haven’t time to be a housewife and have never in my life made up anything eatable except Jell-O, you will know that I must appreciate the advantages offered by the ‘easy Jell-O way.’”

Good cooks are constantly praising Jell-O. It has devolved upon Rose O’Neill to furnish the strongest endorsement from the other side—the women who can’t cook.

Every woman who has ever made up Jell-O desserts or salads wants to make more of them. She has discovered that without special training and even without practice she can prepare dishes as fine as any made by chef or cook, and every one as “pretty as a picture!” In the case of Rose O’Neill it may have been the beauty of the Jell-O dishes as much as the easy way of making them that fascinated her.

The waxed-paper Safety Bag in the package preserves the Jell-O flavor.
WE LOVE TO HEAR HER SING

Of all great singers Madame Schumann-heink is probably nearest the hearts of the people. There is not only sweet music in her singing, but a certain quality that has been described as “divinely human.” She has sung in every American city and in all parts of the world, and her magnificent voice is reproduced by phonographs in thousands of homes.

The sketch accompanying Mme. Schumann-heink’s portrait shows her as “Fides” in the celebrated Italian opera, “Il Profeta.” It is an old opera that was first produced in Paris in 1849, long before Mme. Schumann-heink’s birth, yet her “Fides” is held to be the best in its history.

She is a housewife and a competent housekeeper and has brought up a houseful of her own children.

In expressing her ideas concerning Jell-O she says: “Of course, anybody can make up fine desserts with Jell-O,” and appears surprised that it should ever be necessary to call attention to a fact so obvious.

All of the Jell-O desserts which Madame Schumann-heink refers to as being easily made up are not, by any means, of the plain variety. Combinations of Jell-O and fruit or nut meats—or both—are made in most attractive forms by inexperienced housewives who could not, “to save their lives,” make up a presentable dish from anything but Jell-O.

Mme. Schumann-heink herself, as her signature indicates, is authority for spelling her name as above in one word, instead of two words joined by a hyphen.

The Jell-O Flavors are Pure Fruit Flavors, of course.

11
LEMON-STRAWBERRY WHIP
(Illustrated on page 9)
Dissolve a package of Lemon Jell-O in a pint of boiling water. Crush one-half cup of strawberries and beat the white of one egg. Just as the Jell-O begins to thicken, add the strawberries and beaten egg and two tablespoonfuls of granulated sugar. Serve with whipped cream or cream and sugar.

NURSES PREFER JELL-O
The great majority of professional nurses, being especially interested in providing for their patients such food as, in the absence of appetite, will be relished for its attractiveness and delicacy of flavor, recognize the value of Jell-O in the sick-room and hospital dietary. Among those who have expressed their appreciation is Alida F. Pattee, author and publisher of the nurses’ text book, “Practical Dietetics,” which has been adopted by the medical departments of the U. S. Army and the Canadian militia and placed in every army post. The recipe for “Cherry-Strawberry” given below was contributed by Ruth Randall, R. N., of Rochester, N. Y.

CHERRY-STRAWBERRY
Pour off juice from a can of plain sour cherries, add enough water to make one pint, heat it to boiling point and dissolve in it a package of Strawberry Jell-O. When it begins to harden add the drained cherries and one-half cup nut meats. Serve with whipped cream. The mixed flavor of Strawberry Jell-O and cherries is delightful.

Note the fine Salad Recipes on pages 17 and 18.
"COOL-LOOKING AND COOL-TASTING"

In winter, spring and fall all varieties of Jell-O desserts are the proper thing. For hot weather there are some forms that are particularly appetizing. As the author of the following “Magic Ice” recipe says, “For hot days we must have cool-looking as well as cool-tasting desserts.”

The recipes below are only samples of the many Jell-O recipes for hot weather desserts. They show how attractive and appetizing dishes can be made in hot weather in real hot weather style, with very little effort and at low cost. There are other recipes of the kind in the little folders enclosed in Jell-O packages. In fact, it is an easy matter to change the form of almost any Jell-O dessert to fit the season or the occasion.

MAGIC ICE

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cool add green Malaga grapes, halved and seeded, and let harden. Remove by spoonfuls to sherbet glasses. The irregular mass looks like ice and is delicious. On other than hot days when the ice-like effect is so attractive whipped cream may be served with this “Magic Ice,” if preferred.

FLAKED AMBROSIA

Dissolve a package of Raspberry Jell-O in a pint of boiling water. Add two teaspoonfuls of lemon juice, one teaspoonful of orange juice, and sweeten to taste. Set in a cold place to harden and when quite hard push in a Dover egg-beater, give it a few turns and break the Jell-O into small flakes. Mix with an equal quantity of whipped cream and serve in sherbet glasses topped with a green cherry, or the whipped cream may be omitted at choice.

A DELICIOUS TABLE JELLY

There is no fruit jelly that is better than Jell-O as a table jelly for serving with fowl or lamb, and it is a question whether any of the fruit jellies are so generally liked as Jell-O for the purpose. As for lemon jelly, the best and easiest-made lemon jelly is made by simply dissolving a package of Lemon Jell-O in a pint of boiling water and letting it cool.

BE SURE IT IS JELL-O

Do not overlook the fact that it is Jell-O itself that is so much praised by women generally as well as by the famous women mentioned in this book, and not the preparations that are supposed to be “the same thing,” but which are nothing of the kind. Jell-O is never sold in any other than the regular Jell-O package with the word Jell-O on it in big red letters. The other kinds are “something else again,” as Abe Potash would say.

Pure Fruit Flavors only are used in Jell-O.
FOR SPECIAL OCCASIONS

Exquisite dainties for such special occasions as Hallowe’en, Thanksgiving, Christmas, New Year’s, Valentine Day, St. Patrick’s Day and Easter, and for birthday, wedding and children’s parties, are made of Jell-O in a great variety of forms, and in beautiful colors. Most of them can be made without special moulds. A selection for any occasion can be made by consulting the recipes in this book.

JELL-O KNICKNACKS

A delightful way to serve Jell-O at a children’s party is to dissolve any flavor of Jell-O in a pint of boiling water, pour it into a layer-cake tin, set it in a cold place to harden, and when ready to serve turn out on a flat plate, dip the favorite cookie cutter in hot water and cut shapes out of Jell-O—as cookies are cut. Sprinkle with chopped nuts or coconut and serve with cream. In this way a variety of shapes can be made suitable for any occasion.

VALENTINE DAY HEARTS

For Valentine Day, dissolve a package of Lemon Jell-O and a package of Strawberry Jell-O, each in a pint of boiling water. Pour the Lemon Jell-O in a flat pan so it will be about one-fourth inch deep, and let it harden. Pour the Strawberry Jell-O into little heart-shaped moulds and let it harden. Dip a biscuit cutter in hot water and cut the Lemon Jell-O into round forms. Place each on a serving plate and with a broad knife slip one of the hearts onto each round form. Serve with whipped cream. See picture below.

Jell-O is kept pure, clean and sweet by the waxed-paper Safety Bag.
DAINTY THINGS IN JELL-O

The latest things in entrées as well as desserts and salads are the individual Jell-O dishes moulded in teacups, small moulds or anything else available for the purpose. Dainty little things they are, sparkling and colorful, piquant of flavor—beautiful to see and so good to eat! They furnish the decorative touch which every woman seeks to give to her table setting. Some are of Lemon Jell-O with grapes, pitted cherries or bits of almost any kind of fruit in them; some are of Cherry Jell-O, Strawberry Jell-O or Orange Jell-O moulded in the same way and with fruits or nut meats in them. When served as salads or entrées they rest on lettuce leaves with a dab of mayonnaise beside the Jell-O. As desserts, whipped cream instead of mayonnaise may be served with them, or nothing at all, for they are appetizing without “trimmings.”

To make them, follow the directions given in the different recipes for individual desserts and salads, but using such fruits or nut meats (or, for salads, such bits of vegetables, too) as may be available.

These dainty things are not expensive luxuries—they cost only from one to three cents each, according to their size and the fruit or other material added to the Jell-O.

“NO LIMIT TO JELL-O STUNTS”

Abbie Dixon Grant, of Denver, Colo., is one of the many clever housewives who are continually evolving new Jell-O dishes. It was she who contributed the recipes for “Beauty Salad” (page 18), “Valentine Day Hearts” (page 14) and “Foamy Jell-O” (page 16). In one of her bright letters—they are always bright and witty—Mrs. Grant says, “If I could find time to do it I would really surprise you with new ideas, for there is no limit to these Jell-O stunts.”

JELL-O FRUIT SALADS

To make, without using moulds, “individual” fruit salads that will serve either as desserts or salads, dissolve a package of Lemon or Cherry Jell-O in a pint of boiling water and pour into a square shallow pan. Set it in a cold place and when it begins to thicken put in grapes, cherries or such bits of fruit as may be at hand, and allow to harden. Dip a knife in hot water and cut the Jell-O in squares of the size desired, and serve on lettuce leaves with or without mayonnaise, at choice.

HOW JELL-O IS PROTECTED

The Jell-O Safety Bag which protects Jell-O in the package is described on the back of this book. Wonderful little machines in the Jell-O factory make the Safety Bags of waxed paper and at the same time put the Jell-O in them, seal them and enclose them in cartons. Each machine performs the operation in full. Neither the Jell-O itself nor the Jell-O Bag is ever handled during the process of making and putting up. It is strictly a sanitary process. The Safety Bag keeps Jell-O pure and sweet and preserves the flavor.
NEAPOLITAN JELL-O

(Illustrated on page 10)

Neapolitan or layer pieces are easily made and are very nice. One of the finest is made as follows: Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a square mould or basin, and when it has set beat the rest and pour it on. When this layer has set, dissolve a package of Strawberry Jell-O in a pint of boiling water, and when cold, using a spoon, put two-thirds of it on the Lemon Jell-O in the mould. When this has set, beat the rest, pour it on and set away to harden.

Raspberry Jell-O may be used instead of Strawberry Jell-O for layer desserts, and Orange or Peach Jell-O instead of Lemon Jell-O.

Any two different colors of Jell-O can be used for three-layer pieces, or they can be made by whipping a little more than half the Jell-O from a package of any flavor, and making two layers of it, with a layer of the unwhipped part between them; or like Cherry Layer dessert, page 7.

FOAMY JELL-O

Dissolve a package of Jell-O, any flavor, in a pint of boiling water and set in a cold place to harden. Then cut Jell-O into bits by chopping with a spoon. To one egg-white add one teaspoonful water and pinch of salt and beat till stiff. Put in one dessertspoonful sugar and a banana sliced thin, and beat again to a stiff consistency. Lightly blend Jell-O and egg mixture. Add a squeeze of lemon juice. Serve very cold in sherbet glasses.

A dozen packages of Jell-O, assorted flavors, provide for emergencies.
SALAD MAKING MADE EASY

Salads should be not only cold and crisp but good to look at. Instead they are usually mussy, especially on hot days, when of all times coolness and crispness is most desirable. There is no reason why they should not be as attractive as desserts are, and the recipes following tell how to make them so. The use of Jell-O for the purpose has revolutionized the making of salads. It gives them a delightful icy sparkle and piquancy of flavor, and furnishes a beauty of form that is as much to be desired in salads as in desserts. The recipes on this page and the next are fine examples of the Jell-O way of salad making.

IMPERIAL SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. Just as Jell-O begins to set, add one small can sliced pineapple, one-half can Spanish pimentos, shredded, and one sliced cucumber. Serve with cream salad dressing.

SPRING SALAD

(Illustrated on page 9)

Dissolve a package of Lemon Jell-O in a pint of boiling water. Let cool and add to it one cupful chopped pecan nuts, one cupful chopped cucumbers which have been salted and drained. Mould and serve on crisp lettuce leaves with mayonnaise dressing.

THRIFTY SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold put a shallow layer in bottom of mould, and when partly set, place in sliced tomatoes. Fill mould with alternate layers of salmon, cooked peas and cold Jell-O. Serve on bed of lettuce leaves, garnished with tomatoes, adding French dressing or mayonnaise. See illustration below.

No Artificial Flavors are used in Jell-O, but only Pure Fruit Flavors.
The Easy Way To Make Ice Cream

Ice cream and ices are not made of Jell-O, but of JELL-O Ice Cream Powder

To make ice cream stir a package of Jell-O Ice Cream Powder in a quart of milk and freeze it. There is absolutely nothing else to do—no flavoring or sweetening or eggs to add, and no cooking or heating to do. Everything except the milk is in the powder in the package, and directions are printed on the back of the package.

It is all so simple and easy that at first it was hard to believe that delicious ice cream was made by stirring a powder in milk and freezing it. Making ice cream had always been a difficult task, and it seemed impossible that there could be so simple a process as the one described here. Now that the fact is established beyond question, the new way is being adopted by careful housewives, and more especially by those experienced hostesses who serve ice cream frequently.

Two packages of Jell-O Ice Cream Powder make a gallon of ice cream. You can easily figure out the saving in cost.

Remember, the sugar, flavoring and all other ingredients are in the powder. There is absolutely nothing to add except the milk. Just follow the directions on the package.

There are Five Different Flavors of Jell-O Ice Cream Powder:
VANILLA, STRAWBERRY, LEMON, CHOCOLATE, UNFLAVORED.

At all Grocers' and Dealers', 10 cents each.

THE GENESEE PURE FOOD COMPANY, LE ROY, N. Y.
ALL OF THESE DELICIOUS DISHES ARE MADE OF JELL-O ICE CREAM POWDER

LEMON SHERBET

LEMON CREAM PUDDING

CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM

VANILLA ICE CREAM

ORANGE SHERBET

CHERRY ICE
PUDDINGS AND SHERBETS

All of the ice creams, sherbets and other dishes shown on the other side of this sheet were made of Jell-O Ice Cream Powder, and the recipes for some of them appear below. The sherbets especially are so much finer than these popular ices can be made in any other way that every woman is delighted with them. The ice creams, the puddings and the sherbets are all declared to be “simply perfect.” It is practically impossible to go wrong in making up any ices with Jell-O Ice Cream Powder.

The first recipe is for the famous “stand-by” pudding,

CREAM PUDDING

Put one quart of milk in double boiler (saving out one-half cup) with one package of Jell-O Ice Cream Powder and a pinch of salt. Stir all together. Let heat to the scalding point. Then stir two heaping tablespoonfuls of cornstarch (or flour, if preferred) into the half cup of cold milk saved from the quart, and stir this slowly into the scalding milk and thicken to the desired consistency. In this way a thick or thin pudding can be made.

LEMON SHERBET

Three-quarters of a cup of lemon juice, two cups of sugar, five cups of water. Grate the rind of two lemons and rub into the sugar. Add the water and boil three minutes. Strain through a cheese cloth. Dissolve in the sugar and water one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add the lemon juice, and when perfectly cold, freeze. This makes about three quarts of delicious sherbet.

ORANGE SHERBET

Three-quarters of a cup of orange juice and juice of one lemon, two cups of sugar, five cups of water. Grate the rind of two oranges and rub into the sugar. Add the water and boil three minutes. Strain through a cheese cloth. Dissolve in the sugar and water one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add the juice of orange and lemon, and when perfectly cold, freeze. Makes three quarts.

PINEAPPLE SHERBET

To one pint of pineapple juice, one pint of cold water and juice of one lemon add one cup of sugar. Dissolve one package of Unflavored Jell-O Ice Cream Powder in the mixture and freeze.

Our demonstrators use the White Mountain Freezer on account of its ease of operation and the general satisfaction it gives.

See the illustrations on the back of this sheet.
BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-third full. Coarsely chop one banana, sprinkle with lemon juice, and add one cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on the rest of Jell-O. At serving time arrange slices of banana around the turned-out Jell-O cups, sprinkle with nut meats, put dabs of salad dressing at intervals over the slices of banana and a spoonful of whipped cream on top of the Jell-O, topping with half an English walnut. This is one of the particularly beautiful salads.

CUCUMBER SALAD

Dissolve a package of Lemon Jell-O in three-fourths pint of boiling water. Add one medium size cucumber, grated or chopped fine, two tablespoonfuls vinegar and pinch of salt. Let harden. Serve on lettuce leaf with finely chopped sweet green peppers and pimentos sprinkled over, and good mayonnaise dressing.

NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves, garnished with pimentos or radishes.

SPANISH JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. Mix lightly one small cup of finely shredded cabbage, one cup chopped celery, the pulp of two oranges cut fine, and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to set add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on a crisp lettuce leaf with mayonnaise dressing. Nuts may be added to the salad if desired.

TOMATO JELL-O SALAD

Cook one-half can of tomatoes with a small onion cut in pieces and half a bay leaf until the onion is soft. Rub through a sieve. Add enough water to make a pint, the juice of one lemon, a little red pepper, and salt to taste. Heat to the boiling point and then dissolve a package of Strawberry Jell-O in it. Pour into individual moulds and when set serve on lettuce leaves with salad dressing—or, jell in a border mould and turn out on a platter and fill the center with chicken or celery salad. Illustrated on pages 9–10.

Jell-O is kept pure and sweet by the waxed-paper Safety Bag.
This **Jell-O Safety Bag** protects Jell-O inside the carton. Being air-tight it keeps the flavor at full strength.

The Safety Bag, made of Waxed Paper and hermetically sealed, affords absolute protection to the Jell-O inside. Moisture is kept out and the flavor is kept in. Jell-O so protected will remain for years as pure and sweet as on the day it was made.

This is the **Jell-O Package** complete. The Safety Bag is inside. Jell-O is never sold in any other kind of package. The price is 10 cents.