No. 1

ORANGE JELL-O

Recipe Inside
JELL-O RULES

This is one of a series of twelve folders, there being a different one in each package of Jell-O. You will have a full set when you have all the numbers from 1 to 12.

Read the directions on the Jell-O package.

To make a plain Jell-O dessert, dissolve one package of Jell-O, any flavor, in a pint of boiling water (never cook Jell-O). Pour into a bowl or mould and put in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.

To make a firm jelly, don't use more than a pint of liquid; for a soft one, use just enough more boiling water to give the result desired.

Do not dissolve Jell-O in the mould, but in a pan or bowl. Pour into mould when cool. When a bowl is used as a mould, Jell-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

To put fruit in Jell-O, dissolve a package of Jell-O, any flavor, in a pint of boiling water, pour a little into the mould and set in a cold place to harden. Arrange fruit on the hardened Jell-O as desired, add a little cool Jell-O to hold the fruit in
place, and let harden as before. Then pour in the rest of the Jell-O, or make more layers if you wish. Almost any kind of fruit, fresh or canned, can be used—or nutmeats, or confectionery.

When only part of Jell-O is poured into the mould at first the rest must always be cold when poured on the Jell-O that is already set.

If Jell-O should harden before you are ready to pour it or to add fruit, it may be softened again by setting the pan or bowl containing it in hot water. When necessary Jell-O may be hardened very quickly by setting it in a pan of cracked ice.

To keep the different colors from running together in making fancy Jell-O desserts, see that the first layer is set when the next is added, and that the Jell-O poured on is cold but not set.

To whip Jell-O successfully, use a Dover egg-beater and a dish rather deep and not large. When Jell-O has become cold and is still liquid, place the dish in a pan of ice water or very cold water and whip until Jell-O is of the consistency of whipped cream.

To mix whipped cream or white of egg with Jell-O, beat it in when Jell-O begins to harden.
Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple without cooking it.

See directions on back of Jell-O package for removing Jell-O from mould.

Jell-O is made in seven pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate. Sold by grocers, 10 cents each.

THE GENESSEE PURE FOOD CO., LE ROY, N. Y.

JELL-O RECIPES

ORANGE JELL-O
Dissolve a package of Orange or Peach Jell-O in a pint of boiling water. Pour into a bowl or mould and set in a cold place to harden. Garnish, if desired, with quarter oranges or fresh or canned peaches, and whipped cream.

BANANA CREAM
Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold stir in the cream mixture. Pour into a mould and set in a cold place to harden. Serve with whipped cream.
APPLE SNOW JELL-O

Dissolve one package of Strawberry Jell-O in one pint of boiling water. When partly cold, turn into sherbet glasses, filling three-quarters full. When firm pile apple snow on top. Apple snow: White of one egg, one grated apple, and one-half cup sugar. Beat till light and feathery.

SPRING SALAD

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

CHOCOLATE JELL-O

Dissolve one package Chocolate Jell-O in one pint of boiling water. Pour into a bowl or mould, or divide into individual desserts by using small moulds or teacups instead of one large mould, and set in a cold place to harden. The individual desserts may be garnished with whipped cream and nutmeats.
THE EASY JELL-O WAY

Recipe Inside

APPLE SNOW JELL-O