No. 4 STRAWBERRY 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 GENESEE PURE FOOD CO., LE ROY, N. Y.

JELL-O RECIPES

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. Any of the other six flavors of Jell-O can be used instead of Strawberry Jell-O.

APRICOT WHIP

Dissolve a package of Orange Jell-O in a pint of boiling water. When it begins to thicken add a cup of apricot pulp that has been put through a colander. Whip until light and turn into a mould. Serve with whipped cream.
MANHATTAN SALAD
Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling, chop a cup tart apples, a cup of English walnuts, a cup celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual jelly moulds, and serve on crisp lettuce leaves with mayonnaise dressing.

MRS. HILL’S RASPBERRY JELL-O SUPREME
Press a banana through a sieve, add juice of half a lemon, half a cup of sugar, and an egg well beaten; mix all together until very light, and set in a cold place. Dissolve a package of Raspberry Jell-O in a pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half-inch cubes and half fill individual glasses; then add the banana mixture.

FRUIT PUDDING
Dissolve a package of any flavor Jell-O in a pint of boiling water. When it begins to thicken stir in a small handful of seeded raisins, a few nutmeats, a dozen dates, six figs and a banana sliced. Turn into a mould and set in a cold place.
SALADS AS WELL AS DESSERTS ARE MADE OF JELL-O

MANHATTAN SALAD  Recipe Inside