JELL-O
AMERICA'S MOST FAMOUS DESSERT

NEAPOLITAN JELL-O
No. 5
Made in a round instead of square mold
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.

Mix whipped cream or white of egg with JELL-O by beating it in when JELL-O begins to harden.

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 the JELL-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

When only part of JELL-O is poured at first the remainder must always be cold when poured upon 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 in hot water.

When necessary JELL-O may be hardened very quickly by setting it in a pan of cracked ice.

Cook fresh pineapple a few minutes with a little sugar before using it with JELL-O, or use canned pineapple without cooking it.

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

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.

When you want 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. 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

STUFFED TOMATO SALAD

Dissolve one package of Lemon JELL-O in one pint of boiling water. Form a little JELL-O in individual moulds set in cracked ice. Peel tomatoes (not too large), one for each mould. Remove the core and fill the open space with chopped cucumber or chopped celery and water-cress. Place a tomato, filled side down, in each mould and pour in a little JELL-O. When that is set, fill the moulds with JELL-O. Garnish with shredded lettuce and hard-boiled egg. Serve with mayonnaise dressing.
NEAPOLITAN JELL-O

Dissolve one package of Lemon JELL-O in one pint of boiling water. Pour two-thirds of it into a square mould or basin, or, for a change, use a round mould as in picture, and when it has set beat the rest and pour it on. When this layer has set, dissolve one package of Strawberry JELL-O in one 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 in a cold place to harden.

Raspberry JELL-O may be used instead of Strawberry JELL-O, and Orange or Peach JELL-O may be used instead of Lemon JELL-O.

A layer of beaten Lemon JELL-O between two layers of unbeaten Cherry JELL-O is another combination that makes a beautiful dessert. Beat one-quarter of the Lemon JELL-O for the middle layer, serving the rest in some other way.

In fact, any two different colors of JELL-O can be used for three-layer pieces, or they can be made by whipping half the JELL-O from one package, any flavor, and making two layers of it, with a layer made of the unwhipped part between them.
Salads as well as desserts are made of Jell-O.

Stuffed Tomato Salad Recipe Inside

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