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

A DELICIOUS TABLE JELLY

The common fruit jellies are not as good as Jell-O for serving as an appetizer with fowl or lamb. Both Lemon and Cherry Jell-O (served plain) are delicious as table jellies. To make such a jelly, dissolve a package of Jell-O of the flavor desired in a pint of boiling water and put it in a cold place to harden.

PEACH 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 with peaches, either fresh or canned.
RASPBERRY JELL-O WITH RASPBERRIES
Dissolve a package of Raspberry Jell-O in a pint of boiling water; let stand until beginning to set, and then beat until very light and foamy, and remove to a cool place until firm. Put a large spoonful of canned raspberries, or fresh raspberries sprinkled with sugar, into individual glasses. With a teaspoon dispose the beaten Raspberry Jell-O above the fruit, and serve. (Any other fruit may be used.)—Contributed by Janet McKenzie Hill.

MACAROON VELVET JELL-O
Dissolve a package of any flavored Jell-O in a pint of boiling water. When it begins to thicken beat until thickness of whipped cream, then add a cup whipped cream and six crushed macaroons. Whip all together thoroughly, letting harden, and serve with whipped cream.

JELL-O MARSHMALLOW
Dissolve a package of Lemon Jell-O in a pint of boiling water. Just as it begins to stiffen, drop one-quarter pound of white marshmallows into the Jell-O. Pour into mould and when firm decorate with marshmallows.
ONE OF THE MOST POPULAR OF ALL JELL-O DISHES

MACAROON VELVET JELL-O

Recipe Inside