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

MARIAN HARLAND’S PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in a pint of boiling water. When a cold liquid set the dish in a pan of cracked ice, and whip to the consistency of whipped cream. Then add a cup of grated (canned) pineapple from which you have drained the juice. Turn into mould and set in a cold place to become firm. Turn from the mould and garnish with sliced pineapple and cherries. Stewed prunes (chopped), peaches (cut small and with sugar added for fresh peaches), and other fruit can be used in place of pineapple.
CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in a pint of boiling water. When it is cold, but not set, line the sides of a mould with lady fingers and pour the Jell-O in very carefully so that the lady fingers will not be displaced. Garnish with whipped cream, and serve with whipped cream if desired. Observe directions on Chocolate Jell-O package.

MAPLE WALNUT JELL-O

Dissolve a package of Peach or Orange Jell-O in a cupful of boiling water. Add a cupful of maple syrup. When nearly cold, add a cupful of walnut meats and set away to harden.

LEMON JELL-O SYLLABUB

Dissolve a package of Lemon Jell-O in a pint of boiling water. When nearly cold add one-half orange, sliced, one-half cup each of candied or Maraschino cherries, blanched almonds, and pistachio nuts. Pour in a shallow dish. When cold and firm, cut in cubes (squares) and place in tall glasses. Pour into each glass one wineglassful of sherry and one wineglassful of pineapple juice that has been scalded, sweetened, and chilled. Serve with whipped cream and a cherry on top.
THE EASY JELL-O WAY

SYLLABUB Recipe Inside