JELL-O
AMERICA'S MOST FAMOUS DESSERT

No. 11
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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

BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. When it begins to thicken whip with an egg-beater, then add a pint of whipped cream, beating all together until thick. Serve in frappé glasses partly filled with crushed fresh or canned raspberries or strawberries.

JELL-O RELISH

Dissolve a package of Lemon Jell-O in a pint of boiling water. When it begins to thicken add one-half can pimentos, two tablespoonfuls vinegar, one-half cup chopped celery, one-quarter cup chopped pickle, one-half cup chopped nuts.
**JELL-O FRUIT COCKTAIL**

Dissolve a package of Orange Jell-O in a pint of boiling water. Stand in a cold place. Cut baskets out of oranges. Save the pulp and juice, and add one-half cup pineapple cubes, and one-half cup white grapes cut in halves and seeded, one-half cup of Maraschino cherries, and one-half cup sugar. When Jell-O begins to thicken add the fruit and set in a cold place to harden. Serve in orange baskets or in sherbet glasses. Any fresh fruit can be used.

**PARADISE PUDDING**

Take a quarter pound blanched almonds, a dozen marshmallows, a dozen Maraschino cherries, a half-dozen macaroons. Cut these fine and stand aside in a cool place. To a package of Strawberry, Orange or Lemon Jell-O add a pint of boiling water, and when cold set the dish in cold (or ice) water and whip until light and consistency of whipped cream. Then fold in a cup of whipped cream, the cut fruit, and a quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices. Will serve twelve or more.
THE EASY JELL-O WAY

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