Jell-O
For Salads and Desserts

No. 12
Thrifty Salad
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**

**PINEAPPLE MOUSSE**

Dissolve a package of Lemon Jell-O in a pint of boiling pineapple juice sweetened with a cup of granulated sugar. When it is about the thickness of syrup, add one and one-half cups of whipped cream and the white of one egg beaten dry. Beat all together until it is like a mossy froth. Put in a covered mould and pack in ice.

**CHOCOLATE WALNUT JELL-O**

Dissolve a package Chocolate Jell-O in a pint of boiling water. When it begins to set add one-half cup of English walnut meats and a half-dozen figs cut up fine. Set in a cold place to harden. Serve with whipped cream.
THRIFTY SALAD

Dissolve one package of Lemon Jell-O in one pint of boiling water. When cold, put a shallow layer in bottom of mould, and when partly set, place in sliced tomatoes. Fill mould with alternate layers of salmon, cold cooked peas and cold Jell-O. Serve on bed of lettuce leaves, garnished with tomatoes, adding French dressing or mayonnaise.

DATE DESSERT

Dissolve a package Raspberry or Strawberry Jell-O in a pint of boiling water and allow to cool. Stone a dozen dates, stuff with pecan nuts, roll in powdered sugar. Line a fancy shallow dish with macaroons. When the Jell-O is half hardened, pour over the macaroons, then stick the dates half way in the Jell-O and set aside to harden.

DELMONICO DESSERT

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour half the Jell-O in mould, and when it begins to thicken press strawberries into it. Cover with shredded cocoanut. When firm cover with the rest of the Jell-O that has been kept a liquid, and make same as first layer. Put in a cold place to harden. Serve with whipped cream around the base and stud with strawberries.
THE EASY JELL-O WAY

DELMONICO DESSERT

Recipe Inside