JELL-O RULES

This is one of a series of twelve folders, there being one of the twelve in each package of Jell-O. There are sixty recipes in the entire set.

Read the directions on Jell-O packages.

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.

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.
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 quickly by setting it in a pan of cracked ice.

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 six pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Chocolate. Sold by grocers and general storekeepers everywhere.

THE GENESSEE PURE FOOD COMPANY, LE ROY, N. Y.
JELL-O RECIPES

CALIFORNIA SPECIAL

To the juice from a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken add a cup of chopped white cherries, half a cup of nutmeats, half a cup of celery. Set away to harden. This dish may be used either as a dessert or a salad. Serve on lettuce leaves with mayonnaise as a salad; serve without the lettuce leaves, with whipped cream as a dessert.

There are other delightful salads described in our free Jell-O book—send for one.

ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water and set in a cold place to harden. Turn out on a plate and serve plain or with whipped cream. The Orange Jell-O dessert shown on the cover has in it only a few slices of orange placed in position with a fork while the jelly was just thick enough to hold it in place. Whipped cream may be added or omitted, as you choose.
SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with an egg custard.

MACAROON VELVET JELL-O

Dissolve a package of any flavored Jell-O in a pint of boiling water. When cold and still liquid whip to thickness of whipped cream, add a cup of whipped cream and six crushed macaroons. Fold together thoroughly, and set in a cold place to harden.

JAPPY JELL-O COMPOTE

Pour half to full cup of peach juice into a pint measure; fill with water, let come to boiling point, and dissolve a package of Lemon or Orange Jell-O in it. Add one cup of cooked rice (cold). Pour half into a dish or individual moulds and let harden. Place six or seven halves of peaches on the jellied rice and cover with the remainder of the rice. Serve with meat course, or for dessert with whipped cream.

Our free Jell-O booklet will give you many other suggestions for desserts. Send for it.
THE EASY JELL-O WAY

CALIFORNIA SPECIAL

Recipe Inside