JELL-O
AMERICA'S MOST FAMOUS DESSERT

No. 3
STRAWBERRY JELL-O Recipe Inside
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**

**MINT JELL-O**

To one and three-fourths cups of water add one-fourth cup of vinegar and two tablespoonfuls of sugar. Let come to boiling point, add one-fourth cup of finely chopped fresh mint leaves, and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the liquid while it is still at boiling point.

**STRAWBERRY JELL-O**

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream. Any of the Jell-O flavors are prepared in the same way.

**APRICOT WHIP**

Cook one-half pound of dried apricots and sweeten the same as for sauce. Drain juice, add enough water to make one pint, heat to boiling point and dissolve a package of Orange Jell-O in it. When cool set in ice or very cold water and whip with Dover egg-beater to consistency of thick whipped cream. Then add the drained apricots after they have been put through a colander. Serve with custard or whipped cream.
JELL-O IN QUARTER ORANGES

Dissolve a package of any flavor Jell-O in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O and allow it to harden. When hard cut in quarters with a thin, sharp knife that has been dipped in hot water.

PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup of crushed peaches from which the juice was drained. Set in a cold place to harden. Serves twelve persons.

A DELICIOUS TABLE JELLY

There is no fruit jelly that is better than Jell-O as a table jelly for serving with fowl or lamb, and it is a question whether any of the fruit jellies are so generally liked as Jell-O for the purpose. As for lemon jelly, the best and easiest-made lemon jelly is made by simply dissolving a package of Lemon Jell-O in a pint of boiling water and letting it cool. A great many excellent recipes are collected in our Jell-O book; it will be sent upon request.
THE EASY JELL-O WAY

APRICOT WHIP

Recipe Inside