JELL-O
AMERICA'S MOST FAMOUS DESSERT

APPLE SNOW JELL-O
Recipe Inside

No. 4
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 GENESEE PURE FOOD COMPANY, LE ROY, N. Y.
APPLE SNOW JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When partly cold turn into sherbet glasses, filling three-quarters full. When firm pile Apple Snow on top. To make Apple Snow dissolve one-half package of Lemon Jell-O in half a pint of boiling water. When cool whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls of sugar. Raspberry or Cherry Jell-O may be used instead of Strawberry.

GINGER ALE SALAD

Pour one-half cup of boiling water over one package of Lemon Jell-O, set in hot water till thoroughly dissolved, stirring all the time. Cool and add one and one-half cups ginger ale. Set in a cold place until it begins to thicken, then stir in one-fourth cup finely cut nutmeats, one-fourth cup finely cut celery, one cup finely cut assorted fruits (pineapple, orange, apple, cherries or grapes), one tablespoonful finely cut crystallized ginger.

See our free Jell-O book for many other delightful salads.
LOGANBERRY JELL-O

Dissolve a package of Lemon Jell-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.

NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves.

SPRING SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool and add to it one cup nut-meats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery. Mould, and serve on crisp lettuce leaves with salad dressing.

Send for our free Jell-O book for other dessert and salad recipes.
THE EASY JELL-O WAY

GINGER ALE SALAD

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