JELL-O
AMERICA'S MOST FAMOUS DESSERT

No. 6
ORANGE BASKETS
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 GENESEE PURE FOOD COMPANY, LE ROY, N. Y.
JELL-O RECIPES

CHERRY-STRAWBERRY

Pour off juice from a can of plain sour cherries, add enough water to make one pint, heat it to boiling point and dissolve it in a package of Strawberry Jell-O. When it begins to harden add the drained cherries and one-half cup nutmeats. Serve with whipped cream. The mixed flavor of Strawberry Jell-O and cherries is delightful.

ORANGE CUPS AND BASKETS

To make orange cups cut large oranges in two, take juice and pulp out so carefully as not to break the shell, and when perfectly clean scallop edges with scissors. The “baskets” are made by cutting the oranges in basket shape.

For a filling, dissolve a package of Orange Jell-O in half a pint of boiling water and add one-half cup of sugar. When cool combine with the juice from the oranges to which has been added enough water to make a half-pint. Also add small pieces of orange or nutmeats. Put into cups or baskets. Any fresh fruits may be used.
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.

CHOCOLATE BLANC MANGE WITH NUTS

Make a paste of a box of Chocolate Jell-O and a little milk taken from a pint, adding the milk slowly. Heat the rest of the pint of milk to boiling and stir into the Jell-O. Set aside to cool, and when it stiffens put in a half cup of almonds, shelled, blanched, and chopped fine. Pour into cups and when firm turn out on a flat dish, decorating the small shapes with blanched almonds cut in strips.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold stir in the cream mixture. Pour into a mould and set in a cold place to harden. Serve with whipped cream.