JELL-O ICE CREAM POWDER

MILDRED ICE CREAM.
Recipe for this illustration on Page 11.
YOU CAN HAVE ICE CREAM EVERY DAY
with Very Little Expense and No Trouble, by using

JELL-O ICE CREAM POWDER

You will not have to add any eggs, flavoring or sugar. You need not cook it or fuss with it, or worry over it in any way. Simply stir the contents of one package of Jell-O ICE CREAM Powder into one quart of milk, or milk and cream mixed, turn into a freezer and freeze. Result, nearly two quarts of smooth, velvety ice cream, fit to grace the table of a queen. Costs next to nothing; quality could not be better.

The larger proportion of cream used the richer the ice cream will be.

With one package of Jell-O ICE CREAM Powder and one quart of milk, sufficient ice cream for 8 or 10 persons can be prepared in 10 minutes. If the Ice Cream Powder has become hard in the package, crush with your fingers, or a spoon. Jell-O ICE CREAM Powder never deteriorates and becoming hard hurts it in no way. Stir the Jell-O ICE CREAM Powder into the milk a small quantity at a time until thoroughly dissolved, place in the freezer, pack in usual way, using one part salt to four of ice.

Chocolate should always be made with cream and milk or cream alone. Fresh or canned fruits, figs or nuts of any kind can be added, to suit taste.

If you do not own an ice cream freezer, one can be bought very cheaply and its cost soon saved by preparing economical frozen desserts with Jell-O ICE CREAM Powder as a base.

Two Packages
25c.

For sale by
All Grocers.

Four Kinds:
Strawberry, Vanilla,
Chocolate, Unflavored.

Received Highest Award, Gold Medal, at St. Louis Exposition, 1904.
1 Grand Prize
3 Gold Medals
AWARDED TO
MRS. NELLIE DULING GANS
Principal Chicago Cooking College
Chicago, Ill.
World's Fair, St. Louis, 1904
WE INTERESTED MRS. GANS IN THE
GREAT POSSIBILITIES OF
JELL-O ICE CREAM POWDER
AND SHE VERY GLADLY
CONTRIBUTED ALL THE RECIPES
IN THIS BOOK MARKED
BY A STAR.

1 Gold Medal
AWARDED TO
MISS R. M. KINGSTON
World's Fair, St. Louis, 1904
for her proficiency in preparing
dainty desserts.
MISS KINGSTON CONTRIBUTED ALL
RECIPES NOT MARKED BY
A STAR.
PINEAPPLE SHERBET.—2 cups sugar, 1 can shredded pineapple, juice of 3 lemons, 1 pint milk, whites 3 eggs, and water enough to make 1 gallon. Make syrup of sugar and water and cook 3 minutes. When cool, add the pineapple, lemon juice and milk into which has been dissolved 1 package Unflavored Jell-O Ice Cream Powder. Now see that water enough is added to make a gallon, and then add the beaten whites of the eggs. Freeze in the usual manner.

The above illustration represents Lemon Sherbet, made up by the following recipe:

Three-quarters cup of lemon juice, 2 cups of sugar, 5 cups water, white of 1 egg. Grate the rind of one lemon and rub into the sugar. Mix the sugar and water and boil twenty minutes. When cool, dissolve into the sugar and water one package Unflavored Jell-O Ice Cream Powder, add the lemon juice and unbeaten egg and freeze in the regular way. Serve in cup.

NOTE.—A delicious Orange Sherbet may be made by substituting orange juice and adding a pinch of tartaric acid. The addition of juice of one or two lemons is an improvement to any fruit sherbet.
CHOCOLATE MOUSSE.—Freeze i package Chocolate Jell-O Ice Cream Powder according to directions, and when frozen, stir in i pint of cream, whipped; repack, and stand aside for 2 hours.

FROZEN COFFEE CUSTARD.—Dissolve i package Unflavored Jello-O Ice Cream Powder in i pint of milk. Beat 4 eggs and i cup of sugar together until very light and add them to the mixture. Then add ½ pint cream and ½ pint strong coffee. Turn all into the freezer can and freeze in the regular way.

PEACH SHERBET.—i package Unflavored Jell-O Ice Cream Powder, i qt. water, juice 2 oranges, juice i lemon, i pint peach pulp, i teaspoon almond extract. Dissolve the Jell-O Ice Cream Powder in the water, and add the orange juice, lemon juice and almond extract. Place in the freezer and when nearly frozen add the peach pulp. Turn the crank several times to mix thoroughly.

APRICOT ICE CREAM.—i package Vanilla Jello Ice Cream Powder, i qt. can apricots, i pt. cream, i cup double cream, i pt. milk, juice and pulp i large orange, ½ cup powdered sugar. Dissolve the Jello-O Ice Cream Powder in the milk and add the cream. Drain the syrup from the apricots and reduce the latter to a pulp, add the orange juice and pulp to the apricots. Mix the powdered sugar and double cream, and beat until solid. Place the Jell-O mixture in the freezer and freeze until mushy. Then add the apricot mixture and lastly the cream and finish freezing.

NESSERRODE PUDDING.—i package Vanilla Jell-O Ice Cream Powder, i pt. cream, i pt. milk, ½ cup seeded raisins, ½ cup preserved pineapple, ½ cup currants, ½ cup almonds (blanched and chopped), i cup cream (whipped), ½ cup sherry, ½ cup sugar. Mix the cream and milk and dissolve the Ice Cream Powder in it. Soak the currants, raisins and pineapple in the sherry for 2 hours and add the sugar. Now combine the two mixtures. Place in the freezer and when it begins to thicken add the almonds and whipped cream and continue to freeze. Allow this to stand after frozen for one hour.
*WATERMELON ICE CREAM.—1 package Strawberry Jello-O Ice Cream Powder, 1 qt. milk, ½ cup sugar, 1 qt. watermelon pulp, whites 2 eggs. Dissolve the Jell-O Ice Cream Powder in the milk, beat the whites of the eggs very stiff and add the sugar. Place the pulp mixture in the freezer and freeze until mushy. Then add the egg mixture, combining thoroughly. Lastly add the watermelon pulp and finish freezing.

The above illustration represents Strawberry Ice Cream, made up by the following recipe:

Two boxes of strawberries put through the colander, 1½ cups sugar; stir together and let stand one hour. Then add the juice of three lemons and 1 orange. Put all with the contents of 1 package of Vanilla Jell-O Ice Cream Powder dissolved as per directions, and when half frozen, add beaten whites of 2 eggs.
FRUIT PUDDING.—Line a mould 1 or 1½ inches thick with Strawberry Ice Cream Powder which has been frozen as per directions. Fill the center with fresh strawberries or any fruit desired. Cover the top with Ice Cream. Pack for two hours. The fruit may be mixed with whipped cream when it is put into the mould and whipped cream may be served as a sauce with this cream. Garnish mould with strawberries. Illustration of this recipe on back cover.

*PINEAPPLE ICE CREAM. — 1 package Jell-O Ice Cream Powder, 3 cups water, juice 2 lemons, 1 pt. shredded pineapple, 1 cup cream. Dissolve the Jello-O Ice Cream Powder in the water and add the shredded pineapple and the lemon juice. Place in the freezer and freeze to a mush. Add the sugar to the cream and beat until solid. When the first mixture has the consistency of mush, add the cream mixture, mixing it in thoroughly. Allow the cream to stand one hour.

ICE CREAM CROQUETTES. — Dissolve 1 package Vanilla Jell-O Ice Cream Powder in the regular way. Freeze very hard. Take out with an ice cream scoop which forms a pyramid. Sprinkle with almonds which have been blanched, chopped fine and browned in the oven. Surround with Pistachio Sauce and serve.

To make the Pistachio Sauce: 1 cup sugar, 1 scant tablespoon arrowroot, 2 cups boiling water, 1 teaspoon vanilla, ½ teaspoon bitter almond extract (or use pistachio flavoring) and ½ cup Pistachio nuts (or 2 tablespoons Maraschino). Boil 5 minutes and add—color pale green with Burnett’s paste. Serve hot or cold.

*LEMON-PINEAPPLE ICE. — 1 package Jell-O Ice Cream Powder (Unflavored), 1 can grated pineapple, grated rind and juice of 4 lemons, 1 qt. water, the white of 1 egg, ½ cup sugar. Place water, sugar, lemon juice and rind in a sauce pan and bring to a boil. Boil 5 minutes. Remove from the fire and strain. When cool, add the grated pineapple and the Jell-O Ice Cream Powder. Place in the freezer and when nearly frozen add the white of an egg beaten to a froth. Turn the crank several times to mix thoroughly. Remove the dasher and stand the freezer aside for several hours to give the ice a chance to mellow.
GREEN GAGE ICE CREAM. — 1 qt. can green gage plums run through colander, juice and all. Sweeten to taste. Mix with a package of Unflavored Jell-O Ice Cream Powder, which has been dissolved in usual way, and when half frozen, add the beaten whites of 4 eggs.

The above illustration represents Tutti Fruiti Ice, made up by the following recipe:

Blanch ¼ lb. almonds (by pouring over them boiling water) then chop very fine and pound to paste. Cut into thin pieces ¼ lb. candied cherries, same quantity of apricots and same of pineapple. Make a syrup of 2 cups of sugar and 1 qt. of water and boil 5 minutes. When cool, dissolve in this 1 package Vanilla Jell-O Ice Cream Powder and add the fruits and almonds. Then add sufficient lemon juice to make it pleasant (about 6 lemons). Freeze and serve in tall glasses.
*TUTTI FRUTTI No. 2.—1 package Jell-O Ice Cream Powder, ½ cup sliced peaches, ½ cup chopped pineapple, ½ cup seeded cherries, ½ cup white seeded grapes, ½ cup orange pulp, 1 cup orange juice, ½ cup sugar, 1 pt. water, ½ cup sherry. Dissolve the Ice Cream Powder in the water and add the sherry and orange juice. Thoroughly combine the fruits and the sugar. Now place the Jell-O mixture in the freezer and freeze until mushy. Then add the fruit mixture, mixing in thoroughly, and serve at once.

The above illustration represents Peach Ice Cream, made up by the following recipe:

Dissolve and freeze in the regular way 1 package of Unflavored Jell-O Ice Cream Powder. Pare and mash a quart of peaches and stir them quickly into the frozen cream. Turn the crank rapidly 5 minutes, then remove the dasher and stand away 2 hours to ripen.
FIVE SIMPLE WAYS OF MAKING ICE CREAM.

Please Test the Recipes on this page.
You will be delighted with the results.

BANANA ICE CREAM.—Thoroughly mash, and mix 7 bananas with 1 pint of milk; then add another pint of milk and 1 package of Unflavored Jell-O Ice Cream Powder. When dissolved, freeze.

WALNUT ICE CREAM.—Dissolve 1 package Vanilla Jell-O Ice Cream Powder as per directions. Add 3 tablespoonsful Sherry wine, ½ cup shelled walnuts chopped fine and a little salt if desired. Freeze as usual.

COCOANUT ICE CREAM.—Dissolve 1 package Vanilla Jell-O Ice Cream Powder as directed on package. Add 1 cupful shredded cocoanut, (or more if desired) and freeze as usual.

FROZEN SOUFFLE.—Dissolve 1 package Vanilla or Strawberry Jell-O Ice Cream Powder in 1 pint of milk. Add 1 pint of Welch’s Grape Juice and freeze.

*CANTELOUP - SOUFFLE. — ½ package Jell-O Ice Cream Powder, 1 pt. water, ½ cup lemon juice, 3 pts. canteloup pulp, ½ cup sugar. Dissolve the Jell-O Ice Cream Powder in the water and add the lemon juice and sugar. Place in the freezer and freeze to a mush. Then add the canteloup pulp and finish freezing.

In their season it is very nice to add fresh strawberries, raspberries or blackberries to ice cream after it is nearly frozen. The Strawberry Jell-O Ice Cream Powder is preferable for this purpose.
MILDRED ICE CREAM.—1 pt. milk, 1 pt. cream, ½ cup sugar, beaten whites 2 eggs.
Dissolve 1 package Strawberry Jell-O Ice Cream Powder in 1 pt. milk, add 1 pint cream, place in freezer and then stir in beaten whites of eggs. Freeze. Illustration of this recipe on front cover.

*The above illustration represents Plum Pudding Ice Cream, made up by the following recipe:
1 package Chocolate Jell-O Ice Cream Powder, 1 qt. milk, 1 teaspoonful powdered cinnamon, 1 cup seeded raisins, ½ cup chopped citron, ½ cup chopped figs, ½ cup currants, juice 1 large orange, ½ cup sugar.

WAY OF PREPARING: Dissolve the Jell-O Ice Cream Powder in the milk. Combine the fruits and cinnamon, add the sugar and orange juice and allow the mixture to stand ½ hour. Then combine the two mixtures and freeze.
Do Not Think

that because we give many recipes for preparing the most elaborate frozen desserts, Ice Cream made in the simplest form will not please and satisfy you when prepared with

Jell-O

ICE CREAM

Powder

For Example: One package of Jell-O Ice Cream Powder, using any flavor, and one quart of milk, or milk and cream mixed, stirred together and frozen in the usual way, will produce as fine Ice Cream as you ever ate.
CHESTERFIELD CREAM.—Put a pint of cream into double boiler with a stick of cinnamon and the rind of a lemon. Beat one cup sugar and the yolks of 3 eggs together and stir into the boiling cream — cook one minute and when cool add 1 package Vanilla Jell-O Ice Cream Powder which has been dissolved in 1 pint of milk. Freeze. When frozen, stir in another pint of cream, whipped — stand aside for two hours. Serve with a pint of preserved damsons over and around it.

* The above illustration represents Grape Sherbet, made up by the following recipe:

1 package Unflavored Jell-O Ice Cream Powder, 1 pt. water, juice of 2 lemons, 1/2 cup sugar, 1 pt. grape juice, juice 1 large orange.

Combine the grape juice and water and dissolve the Jell-O Ice Cream Powder in it. Then add the lemon juice, orange juice and sugar. Place in the freezer and freeze.
ICE CREAM
makes an ideal dessert, and when prepared with

Jell-O
ICE CREAM Powder

is always just right. You know to a certainty when you open a package of JELL-O ICE CREAM Powder, add to it a quart of milk (nothing else) and freeze it in the usual way, that in about ten minutes you can open your freezer and take out 2 quarts of the finest Ice Cream you ever ate. It will always turn out just the same, and will always be the best Ice Cream possible to produce.

If your grocer does not have Jell-O ICE CREAM Powder in stock, send us his name with 25c. in stamps and we will be pleased to send you 2 packages by mail.
AFLERICA'S MOST POPULAR DESSERT PREPARATION

JELL-O

is a combination of gelatine and choice flavors, sweetened and prepared in such a manner that the article is always uniform, and a delicate dessert can be made in a very short time simply by adding hot water and setting away to cool.

The gelatine we use is manufactured expressly for us and is the best and purest that money and experience can furnish. Every pound is carefully tested in our laboratories for sweetness and purity before using.

You will find the flavor and color is always perfect, and taken altogether, Jell-O is the most PURE, WHOLESALE and APPETIZING food that can be produced, and is tempting to every member of the family, including the sick and convalescent.

Always keep a few packages of Jell-O in the house for immediate use, and when you wish to prepare some thing nice on short notice, you can do so without wasting time to send to your grocer.

An unlimited number of combinations can be made with Jell-O. Send for illustrated booklet containing a number of choice recipes selected from the thousand on file in our office.

All good housekeepers have certain desserts and dishes which they take special pride in making and serving, and the desserts prepared from recipes in this booklet will be sure to please the eye and taste of the most fastidious.

Send us the names and addresses of all your friends and acquaintances whom you think would be glad to receive one of these illustrated recipe books and we will cheerfully send one to each, free.

JELL-O

is made up in SIX CHOICE FLAVORS
Lemon, Orange, Raspberry, Strawberry,
Chocolate and Cherry

10 CENTS PER PACKAGE

Manufactured by the
GENESEE PURE FOOD COMPANY, Le Roy, N.Y.
FRUIT PUDDING.
Recipe for this illustration on Page 7.

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