For more than a Quarter of a Century —

Jell-O has gathered its refined materials from five continents and the islands of five seas and packed them in perfect crystal form for a constantly growing patronage. All this time the portrait of the little Jell-O Girl has been carried on every package to every nook and corner of America.

Jell-O is packed in six flavors — Raspberry, Strawberry, Cherry, Orange, Lemon and Chocolate.

Under the heading "Estimates of Food Values," in Practical Dietetics, by Miss Alida Frances Pattee, the following analysis of Jell-O appears:

Jell-O — Carbohydrates 85.8% yielding 352 calories
Protein 12.2%  "  50 "
Vegetable Acid 2.0%  "  402 calories
Total Food Value 402 calories

THE JELL-O COMPANY, Inc.,
LeROY, N. Y.
LUNCHEON
Cream of Corn Soup with Popped Corn
Lamb Chops, Panbroiled; Cubes of Mint Jell-O
Mashed Potato, Green Peas
Luncheon Rolls
Asparagus Salad
Roman Sponge
Lady Fingers; Coffee
Salted Nuts; Chocolates

ALTERNATIVE SUGGESTIONS

* Imperial Salad
* Paradise Pudding
COFFEE JELL-O
Dissolve a package of Lemon Jell-O in one pint of strong coffee while it is still at boiling point. Take from fire and add two tablespoonfuls sugar. Set away to harden. Serve with sweetened whipped cream.

JELL-O FRUIT CUP
Cut up any fruit in season, place in glasses and pour over it any flavor of Jell-O just as it begins to thicken. When hard, top with whipped cream and garnish; or, serve as a fruit salad with fruit salad dressing instead of whipped cream.

MINT JELL-O
To one and three-fourths cups of water add one-fourth cup of weak 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.

CHERRY WHIP
Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold and still liquid, whip to consistency of whipped cream, as directed on page 11. Pile into a glass dish or serve in individual glasses with whipped cream or custard sauce.

JELL-O AND RASPBERRY JAM
Dissolve a package of Raspberry Jell-O in one and one-half cups boiling water. When cold and still liquid, whip as directed on page 11, then fold in one-half cup raspberry jam and one-half pint whipped cream.

PRUNE WHIP
Dissolve a package of Orange Jell-O in a pint of boiling water. When cold and still liquid, add half a pint of peach juice and whip as directed on page 11. Then fold in one cup whipped cream and one cup crushed peaches from which the juice has been drained, and mold.

ORANGE JELL-O
Illustrated on Page 4
Dissolve a package of Orange Jell-O in a pint of boiling water and pour into mold to harden. Garnish with round slices of orange and sweetened whipped cream.

FRUIT PUDDING
Dissolve a package of Jell-O, any flavor, in a pint of boiling water. When it begins to thicken, stir in a handful of seeded raisins, a few nutmeats, a dozen dates, six figs, and a banana sliced. Turn into a mold and set in a cold place to harden. Serve with whipped cream.

PEACH WHIP
Dissolve a package of Lemon or Orange Jell-O in one-half pint of boiling water. When cold and still liquid, add half a pint of peach juice and whip as directed on page 11. Then fold in one cup whipped cream and one cup crushed peaches from which the juice has been drained, and mold.
LEMON JELL-O WITH PEACHES
Dissolve a package of Lemon Jell-O in a pint of boiling water and pour into mold. At serving time, garnish with peaches and sweetened whipped cream.

CHOCOLATE WALNUT JELL-O
Dissolve a package of Chocolate Jell-O in a pint of milk brought to boiling point. When it begins to harden, add one-half cup of English walnut meats and half a dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

BERRY FRAPPE
Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. Whip as directed on page 11 and pile into frappe' glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Use canned berries when fresh fruit is out of season.

RASPBERRY BAVARIAN CREAM
Sprinkle half-cup sugar over one pint fresh raspberries and let stand a few minutes. Dissolve a package of Raspberry Jell-O in a little less than a pint of boiling water, then add juice from raspberries to make one pint liquid. When cold and beginning to thicken, whip until it will drop from spoon in a lump-like mass. Fold in one cup cream, whipped and sweetened, and the berries. Serve in sherbet cups or stem glasses. Canned raspberries may be used by draining the juice from them and adding it to water to make one pint liquid.

PLUM PUDDING
Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot, stir in three-fourths cup Grape-Nuts, three-fourths cup seeded raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

PINEAPPLE BAVARIAN CREAM
Dissolve a package of Lemon Jell-O in one-half pint boiling water. Cool slightly, then add one-half pint juice from canned pineapple. When cold and beginning to thicken, whip until it will drop from a spoon in a lump-like mass and quickly fold in one cup of grated pineapple. Add two cups whipped cream sweetened. Pile lightly in stem glasses and garnish with cherry ring or pineapple.

STRAWBERRY WHIP
Dissolve a package of Strawberry Jell-O in half a pint of boiling water. When cold and still liquid, add half a pint of strawberry juice and whip as directed on page 11. Then fold in one cup of the crushed strawberries from which the juice was drained. Set in a cold place to harden.
Strawberry Jell-O with Peaches

For Recipe see page eight
Menu

DINNER
Jell-O Fruit Cocktail
Olives • Celery
Clam Bisque • Dinner Rolls
Roast Beef • Yorkshire Pudding • Brown Gravy
Browned Potatoes • Spinach with Toast Points
Tomato Jell-O Salad
Cheese Wafers
Glorified Rice with Chocolate Sauce
Coffee

Alternative Suggestions
Ginger Ale Salad
Plum Pudding with Whipped Cream

At Grandmother’s • The JELL-O hour
JELLO AND BAKED APPLES

Bake six medium-sized or small apples with cores removed and replaced with brown sugar and chopped nuts. When cold, arrange the apples in a pan and cover them with Raspberry Jell-O (one package dissolved in a pint of boiling water). After the Jell-O has set, cut into squares, using a knife dipped in hot water, and serve with whipped cream. Or place apple in a cup and pour the Jell-O over.

JELLO FRUIT COCKTAIL

Illustrated on Page 13

Dissolve a package of Orange Jell-O in a pint of boiling water. Set in a cold place. Cut baskets out of oranges. Save the pulp and juice, and add one-half cup canned pineapple cut in cubes, one-half cup white grapes cut in halves and seeded, one-half cup of Maraschino cherries, and one-half cup sugar. When Jell-O begins to thicken, add the fruit and set in a cold place to harden. Serve in orange baskets. Any fresh fruit may be used except pineapple. Use canned pineapple.

PRUNE AND RAISIN JELL-O

Cook together one cup prunes and one small cup seeded raisins. Drain off liquid, adding water if necessary to make one pint; bring to boiling point and dissolve a package of Orange Jell-O in it. When cold and beginning to set, add the prunes and raisins and one orange, all cut in small pieces. Serve with whipped cream slightly sweetened and flavored.

STRAWBERRY JELL-O AND PEACHES

Illustrated on Page 6

Dissolve a package of Strawberry Jell-O in a pint of boiling water and pour a little into individual molds. Set in a cold place and when it hardens, place a half peach on the Jell-O in each mold. Add enough cool Jell-O to cover the peaches. When this Jell-O hardens, whip the rest of the Jell-O and fill the molds with it. Garnish with peaches. Serve with sweetened whipped cream. Fresh or canned peaches may be used.

VALENTINE DAY HEARTS

Dissolve a package of Lemon Jell-O and a package of Strawberry Jell-O, each in a pint of boiling water. Pour the Lemon Jell-O in a flat pan, so it will be about one-half inch deep, and let it harden. Pour the Strawberry Jell-O into little heart-shaped molds and let it harden. Dip a biscuit cutter in hot water and cut the Lemon Jell-O into round forms. Place each on a serving plate and with a broad knife slip one of the hearts onto each round form. Serve with whipped cream or plain, at choice. Molds will not be required, if you have a heart-shaped cutter.

D-ZERTA

D-ZERTA IS A SUGAR-FREE JELLY POWDER SIMILAR TO JELL-O FOR THE SPECIAL USE OF INVALIDS. WRITE FOR CIRCULAR.
CHOCOLATE JELL-O
Dissolve a package of Chocolate Jell-O in a pint of milk that has been brought to boiling point. Pour into a bowl or mold, or divide into individual desserts by using small molds or teacups instead of one large mold, and set away to harden.

CRANBERRY MOLD
Cook cranberries to make one-half pint pulp, sweeten to taste and press through sieve. Dissolve one package Raspberry Jell-O in one-half pint boiling water, add the cranberry pulp, and mold in individual molds or one-pint mold. Excellent with turkey or chicken.

MAPLE WALNUT JELL-O
Dissolve a package of Orange Jell-O in one-half pint of boiling water. Add one-half pint of maple syrup. When nearly cold, add a cup of walnut meats. Serve with whipped cream.

LOGANBERRY JELL-O
Dissolve a package of Lemon or Raspberry 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.

SNOW PUDDING
Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid, whip as directed on page 11. Let stand till firm and then pile by spoonfuls into sherbet glasses and serve with custard flavored with grated rind of fresh lemon.

CUSTARD CREAM SAUCE FOR JELL-O
Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.

SPICED JELL-O PEACHES
Dissolve a package of Orange Jell-O in one cup of boiling water. Add a cup of juice from spiced peaches—or canned peach juice that has been spiced. Line with the jelly the bottom of large or small molds and when firm, arrange on it a cup of spiced or canned peaches cut fine. Then add the remaining Jell-O, which should be cold, but liquid. Set aside to harden. Serve as a relish.

HOW TO WHIP JELL-O
Dissolve a package of Jell-O as usual in a pint of boiling water. When the Jell-O is cool, just as it begins to thicken, whip it with an eggbeater until it is of the consistency of whipped cream. Keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum quickly admit the chill of the ice or cold water.
BUFFET SPREAD OR 
EVENING REFRESHMENTS

Chicken a la King in Patty Cases
Spiced Jell-O Peaches
Dark Bread Sandwiches
Olives
Pineapple and Raspberry Neapolitan
Assorted Cakes
Coffee
Salted Nuts
Bonbons
Frozen Punch in Drawing Room

ALTERNATIVE SUGGESTIONS

* Cherry Salad
  Neapolitan Jell-O
Jell-O Fruit Cocktail

For Recipe see page eight
NEAPOLITAN JELL-O
Illustrated on Page 15
Dissolve a package of Strawberry Jell-O in a pint of boiling water. Whip one-third of it, as directed on page 11, and pour into mold. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when it is cold and the Strawberry Jell-O in the mold is firm, with a spoon place two-thirds of it in the mold. Whip the rest of the Lemon Jell-O and pour it, when cold, on the layer of plain Lemon Jell-O. For the fourth layer, add with a spoon the plain Strawberry Jell-O.
A three-layer piece is made by whipping half the Jell-O from one package, any flavor except Chocolate, and making two layers of it, with a layer of the unwhipped part between them. Serve with whipped cream or the custard for which recipe is on page 11. This custard is particularly good with whipped Jell-O.

APPLE SNOW JELL-O
Dissolve a package of Raspberry 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. For an Apple Snow that is particularly good with Jell-O, if served immediately after being made, grate one large apple and fold in beaten whites of two eggs and four tablespoonfuls sugar.

TOMATO JELL-O SALAD
Cook one pint of tomatoes together with one slice onion and one celery stalk for five minutes. Strain and add one teaspoonful vinegar, one-fourth teaspoonful salt, pinch red pepper and water sufficient to make one pint liquid. Heat to boiling point and dissolve one package Lemon Jell-O in the mixture. Mold in individual molds and serve on lettuce leaves with salad dressing.

NUT FRAPPÉ
Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When Jell-O is just on the point of setting, mix Jell-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit, saving some of the nuts to use as a garnish.

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 nut meats, half a cup of celery. Set away to harden. Serve with mayonnaise dressing.

SWEET PICKLE RELISH
Dissolve a package of Lemon Jell-O in a pint of boiling water. Chop six small sweet cucumber pickles, and, as the Jell-O begins to thicken, lightly fold in the chopped pickles. Mold and serve on lettuce or cress.
Neapolitan Jell-O

For Recipe see page fourteen
IMPERIAL SALAD

Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple cubed, one-half can Spanish pimentos shredded, and one medium-size cucumber salted and cut fine. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

VARIETY SALAD

Illustrated on Page 17

Dissolve a package of Cherry or Strawberry Jell-O in a pint of boiling water. Cut off the end of three sweet green peppers and slip into each pepper one hard-boiled egg. Fill in around the egg with the Jell-O (cooled) and place on ice to harden. Cut in slices with a sharp knife. Serve on a lettuce leaf with a red cross cut from pimento placed on center, which will be the yolk of the egg.

SPRING SALAD

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

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 tart apples, one cup English walnut meats, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in molds. Serve with mayonnaise or French dressing.

CHERRY SALAD

Illustrated on Page 10

Dissolve a package of Cherry Jell-O in a pint of boiling water. As it begins to jell, add two tablespoonfuls candied ginger cut fine, one cup white cherries and one cup cooked pineapple cut small. Set to harden. Serve with fruit salad dressing.

JELL-O HORSERADISH RELISH

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and two tablespoonfuls vinegar. Add one pimento, one-half green pepper cut fine, and half a cup grated horseradish. As it begins to thicken, mold in sweet green peppers, and when set, cut in slices. Serve with meat or fish.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual molds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the molds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nutmeats around the turned-out Jell-O. Serve with salad dressing.
Variety Salad

For Recipe see page sixteen
JELL-O ICE CREAM POWDER

Makes ICE CREAM - ICES and PUDDINGS
Jell-O Ice Cream Powder
FOR MAKING ICE CREAM

This powder for making ice cream comes from the same factory that produces Jell-O, “America’s most famous dessert.” Jell-O is not used for making ice cream or frozen desserts. You will find that making ice cream of Jell-O Ice Cream Powder is as simple a process as making a dessert of Jell-O. Jell-O Ice Cream Powder contains all the ingredients except milk for making ice cream at home. It requires no sugar, no eggs or flavoring, and no cooking. Condensed or evaporated milk may be used, as directed on the package.

THE EASY WAY TO MAKE ICE CREAM
Stir the contents of one package of Jell-O Ice Cream Powder into a quart of milk, or milk and cream mixed, and freeze it.

There is nothing else to add and nothing else to do in making ice cream from Jell-O Ice Cream Powder.

TWO QUARTS OF ICE CREAM
From one package of Jell-O Ice Cream Powder and one quart of milk nearly two quarts of ice cream are made. Delicious puddings and sherbets and other ices are also made of it.

On the next page there are four particularly fine recipes—one for molding ice cream of any one flavor in the popular “brick” form, one for Peach Ice Cream, one for a delicious Lemon Pudding, and one for a delightful Lemon Sherbet.

REMEMBER THIS RECIPE
For delicious plain ice cream of Vanilla, Lemon, Strawberry or Chocolate flavor, this is the recipe:
Stir the contents of one package of Jell-O Ice Cream Powder into a quart of milk, or milk and cream mixed, and freeze in the usual way.

The Jell-O Company, Inc.
LE ROY, N. Y.
**STRAWBERRY BRICK**
Dissolve a package of Strawberry Jell-O Ice Cream Powder in a quart of milk, or milk and cream mixed, and freeze according to directions. Then pack the ice cream in the mold firmly and smoothly, so that it will become a firm brick. Put the tight cover on the mold and pack in ice and salt, three parts ice and one part salt. Let it remain there for an hour or more. To remove from the mold, immerse in warm water for an instant, turn out on a flat plate and cut with a knife which has been dipped in warm water.

For a brick of any other one flavor of Jell-O Ice Cream Powder, make and freeze the cream as directed above.

**PEACH ICE CREAM**
Dissolve one package of Vanilla Jell-O Ice Cream Powder and two cups of sugar in one quart of milk, or milk and cream, and freeze very thick, but not hard. Pare and mash a quart of peaches and stir them quickly into the frozen cream. Turn the crank rapidly five minutes, then remove the dasher and stand away two hours to ripen.

**DELICIOUS LEMON PUDDING**
Put one quart of milk in double boiler (saving out one-half cup) with one package of Lemon Jell-O Ice Cream Powder and a pinch of salt. Stir all together. Let heat to scalding point. Then stir five level tablespoonfuls of cornstarch into the half cup of cold milk saved from the quart. Stir slowly, a little at a time, into the scalding milk and cook thoroughly.

**LEMON SHERBET**
Grate the rind of two lemons and rub into two cups of sugar. Add five cups water and boil three minutes. Strain through cheesecloth and dissolve in it one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add three-fourths cup lemon juice. When cold, freeze. Makes about three quarts.

**FOUR FLAVORS AND UNFLAVORED**
Jell-O Ice Cream Powder is made in four flavors—Vanilla, Strawberry, Lemon and Chocolate. It is also made unflavored, so the user may add any flavor desired.

Grocers and general storekeepers everywhere sell Jell-O Ice Cream Powder at the same price as Jell-O.

A book containing many recipes for ice creams, puddings, sherbets and ices will be sent to you free if you will write and ask us for it.
JELL-O
ICE CREAM POWDER
Made by
the makers of
"America's
most famous
dessert"

Raspberry Sherbet

Banana Ice Cream

Cream Pudding
GINGER ALE SALAD

Pour one-half cup of boiling water over one package of Lemon Jell-O, set in hot water until 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.

Turn into an oblong cake tin and set it in a cold place to harden. Serve in slices. (Dip knife in hot water before slicing.)

ASPARAGUS SALAD

Prepare pint of Lemon Jell-O with two tablespoonfuls of vinegar and half a teaspoonful of salt included. Arrange well-drained bundles of asparagus tips in mold. Cover with cold Jell-O and let harden. Serve with mayonnaise.

GLORIFIED RICE

Dissolve a package of Lemon Jell-O in a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid, whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped Jell-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

PARADISE PUDDING

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when cold set the dish in cold (or ice) water and whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar.

Dissolve one package of Cherry Jell-O in one pint of boiling water. When cold whip to consistency of whipped cream, then add one cup whipped cream, one-half dozen macaroons crushed, and a handful of chopped nuts. Set away to harden. Garnish with cherries and serve with whipped cream.

PINEAPPLE AND RASPBERRY NEAPOLITAN

Dissolve a package of Lemon Jell-O in one-half pint of boiling water, add one-half pint of juice from canned pineapple. When cold but still liquid, whip to consistency of whipped cream. Fold in two or three slices of canned pineapple, finely chopped. Turn into round mold, filling half full. Dissolve a package of Raspberry Jell-O in a half pint of boiling water, add half a pint of juice of canned or fresh raspberries, whip and fold in the berries. Pour into the mold after the Lemon Jell-O has hardened.