JELL-O
A DAINTY DESSERT

SEVEN FLAVORS—LEMON, ORANGE, RASPBERRY, STRAWBERRY, CHOCOLATE, CHERRY, PEACH

10c. PER PACKAGE

JELL-O is a preparation of the finest gelatine and pure fruit flavors, combined in such a way that it is always uniform, and a most delicious dessert can be prepared in one minute by dissolving the contents of one package in a pint of boiling water. When cool it will be ready to serve.

JELL-O is a pure, wholesome and appetizing food, is endorsed by physicians and approved by the Pure Food Commissioners. Received highest award, Gold Medals at both the St. Louis and Portland Expositions. By following the recipes given in this book, anyone can prepare the most elaborate dessert dishes, with very little trouble and no possibility of failure.

The Illustrated desserts are numbered, the recipes correspondingly numbered showing how to prepare same.

Always keep a few packages of JELL-O in the house for immediate use, which will always enable you to prepare something nice on short notice.

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 mail one to each, free.

THE GENESEE PURE FOOD CO.
LEROY, NEW YORK.
THE MOST POPULAR RECIPE

Probably nine of every ten people who use JELL-O prepare it according to the following recipe and find it delicious and satisfying, and at the same time very inexpensive, as one ten-cent package makes enough dessert for six people:

Dissolve one package Jell-O, any flavor, in a pint of boiling water. When cool it will be ready to eat. It may be served with whipped cream if desired, or any good pudding sauce. The Cream Sauce recipe which follows is very popular.

CREAM SAUCE

One egg, one-half cup sugar, one tablespoonful cornstarch whipped to a foam. Add one pint boiling milk, let thicken and add one teaspoonful vanilla.

Jell-O, however, as prepared above is a dainty dessert and will be found delightful and appetizing if eaten without the whipped cream or sauce of any kind.

Recipes for more elaborate desserts will be found on pages following.

SO EASY TO PREPARE

Creams, Custards, Frappes, Sherbets, Salads, Conserves, Sponge Cake, Nut Puddings, Plum Puddings, Chocolate Puddings, Souffles, etc., are so easy to prepare with JELL-O, that it is practically no trouble at all. JELL-O will save nine-tenths of the time the cook now spends preparing desserts, and those made from JELL-O will be superior in every way, at much less cost.

JELL-O is used extensively in sanitariums and hospitals, as it is greatly relished by the sick and convalescent.
Raspberry Frappe

Dissolve one package of Raspberry or Strawberry Jell-O in one pint of boiling water. When cool add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed raspberries or strawberries.

**HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904**

Jell-O Marshmallow

Number 2.

Dissolve one package Lemon Jell-O in one pint boiling water. Just as it begins to stiffen, drop one-quarter pound of white marshmallows into the Jello-O. Pour into mould and when firm decorate with marshmallows and serve with whipped cream.

**HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904**

Tomato Jelly

Number 3.

Cook one-half can of tomatoes for ten minutes, adding a pinch of soda, if they are very acid. Add half a teaspoon of salt and rub through a sieve or strainer. Pour over it one package of Orange Jell-O which has been dissolved in one-half cup of boiling water, put all in mould and when congealed serve on lettuce leaves with Mayonnaise dressing.

**HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION 1904**

Chocolate Foam

Number 4.

To three cups of boiling water, add five teaspoons of grated chocolate and one cup granulated sugar. Stir well and boil three minutes. Remove from the fire and dissolve in the mixture one box of Orange Jell-O. Stir occasionally until it begins to thicken, then beat it until foamy, and stir into it the beaten whites of four eggs. Beat together with an egg beater until it is rather stiff. (A teaspoonful of vanilla added to the eggs is an improvement.) Pour the mixture into a mould and set away to congeal. Serve with whipped cream.

APPROVED BY PURE FOOD COMMISSIONERS
Jell-O in Quarter Oranges
Number 5.

Dissolve one package of any flavor Jell-O in one pint boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with Jell-O and allow it to congeal. When firm cut into quarters with a thin, sharp knife and serve with whipped cream.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

Jellied Apples
Number 6.

Scoop out the core of fine apples and put three seeded raisins or candied cherries in each cavity. Place in a granite or porcelain kettle, add one cup of sugar and one pint of water. Cover and let simmer gently until done, but not broken. Lay apples in mould. Have one package of Strawberry Jell-O dissolved in 1 pint boiling water and when cool, pour over apples. Serve when firm.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION, 1905

Lemon Oval
Number 7.

Dissolve two packages of Lemon Jell-O in one quart boiling water. Lay peaches, bananas and seeded grapes in bottom of mould. Pour a portion of the Jell-O over fruit. When set, add remainder of the Jell-O and put away until firm.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

Orange Creme De Menthe
Number 8.

Dissolve a package of Orange Jell-O in one pint of boiling water. Place cherries in mould and a small portion of the Jell-O, when set, add remainder of the Jell-O.

HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905

Country Club Sherbet

Dissolve one package of Jell-O in a pint of boiling water, add the juice of three lemons and one orange, and a cup of granulated sugar dissolved in two cups hot water. Freeze as usual. When nearly frozen add the beaten whites of two eggs. Raspberry or Strawberry Jell-O gives a delicate tinted sherbet.

APPROVED BY PURE FOOD COMMISSIONERS
Dissolve one package of Lemon Chicken Jell-O in a pint of boiling water. Chop fine one full cup of cold chicken, or cold meat of any kind. Have one cup of chopped nuts of any kind. When Jell-O begins to set pour into a brick-shaped mould to the depth of an inch, and then place a layer of the nuts and meats thoroughly mixed. Then add more Jell-O, alternating until all your ingredients are used, having Jell-O on top. Set on ice to cool. Serve garnished with lettuce or parsley, and with Mayonnaise dressing.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

Dissolve one package of Peach Delight Jell-O in one pint of boiling water. Pour one-half in mould. Lay canned peaches in the bottom of mould. When cold, pour in the remainder of the Jell-O and another layer of peaches. When hardened, turn out and serve with whipped cream, sweetened.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

Take one quart of fresh strawberries, saving out enough to garnish the dish. Mash the berries and add three-fourths cup of sugar. Dissolve one package Strawberry Jell-O in one cup of boiling water, then mix both together and let cool, and when partly jellied add one and a half cups of cream whipped stiff and a few fresh strawberries. Pour in mould and set away to harden. Serve with whipped cream and berries around the dish.

HIGHEST AWARD. GOLD MEDAL ST. LOUIS EXPOSITION, 1904

Dissolve one package of any flavored Maccaroon Velvet Jell-O in one pint of boiling water. When partly congealed, beat until light, adding one cup whipped cream and six crushed maccaroons. Whip all together thoroughly, letting it harden, and serve with whipped cream.
**Apricot Jelly**

Dissolve one package Orange Jell-O in one pint of boiling water. Just as it begins to stiffen, cover the bottom of any bowl with mixture; add a layer of apricots, previously stewed, sprinkle with English walnut meats broken in pieces. Then cover with more Jell-O. Make another layer as before of apricots and nut meats. Cover with Jell-O and set aside to harden. When firm, remove from mould and serve with whipped cream.

*HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905*

**Almond Cherry Jelly**

Dissolve a package of Cherry Jell-O in one pint of boiling water. Pour one-half into mould. Just as it begins to stiffen drop in a row of blanched almonds. When cold, pour in remainder of Jell-O and another row of almonds.

*HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905*

**Wine Jelly**

Dissolve one package Lemon Jell-O in one-half pint of boiling water, add one-half pint sherry wine and the juice of one lemon. Pour into sherbet cups and allow it to congeal.

*HIGHEST AWARD. GOLD MEDAL PORTLAND EXPOSITION 1905*

**Mock Plum Pudding**

Stew one pint prunes in one quart water. Take out the prunes and dissolve two packages of Chocolate Jell-O in the liquid in which the prunes were cooked and set to cool. Chop the prunes with half a cup of English walnuts, half a cup of raisins, and half a cup of citron. When Jell-O begins to thicken, whip with egg beater and add a wine glass of rum, whip until light and add the chopped fruit and pour into mould. Serve with brandy sauce or whipped cream.

*APPROVED BY PURE FOOD COMMISSIONERS*
JELL-O ICE CREAM POWDER

has made it possible for anybody to make the finest ice cream in a few minutes at a cost of one cent a plate. Simply stir the contents of one package of JELL-O ICE CREAM Powder into a quart of milk, pour it into the freezer and freeze in the usual way. This makes nearly two quarts ice cream. No eggs, sugar, flavoring or anything else to add, as everything but the ice and milk is contained in the package. Best results are obtained by using \( \frac{3}{4} \) cream and \( \frac{1}{4} \) milk. The larger proportion of cream used the richer the ice cream will be.

Two Packages
25c.

For Sale by all Grocers

FOUR KINDS:
Strawberry, Vanilla, Chocolate, Unflavored.

Approved by Pure Food Commissioners.
Highest Award, Gold Medal, St. Louis, 1904.
Highest Award, Gold Medal, Portland, 1905.

NEW ILLUSTRATED RECIPE BOOK SENT FREE ON REQUEST

THE GENESEE PURE FOOD CO., LeRoy, N. Y.

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.

Experience has proven that best results are obtained by use of the White Mountain Ice Cream Freezer. Manufactured by the White Mountain Freezer Co., at Nashua, N. H. Our demonstrators all over the United States are using this freezer in preference to any other.
FANCY JELLY MOULDS PRACTICALLY FREE

Fancy Jelly Moulds are greatly desired by all good housekeepers who take pride in the appearance of their dining tables, but are expensive and hard to get.

As so many people have written us stating that they were unable to buy them in their town and asking where they could be obtained, we have had a large quantity manufactured especially for us in beautiful patterns. They are made of aluminum, will not rust or corrode, are practically indestructible, and will enable their possessors to serve most attractive desserts in individual dishes. If moulds like these could be bought in the stores you would be asked to pay about $1.00 each for the pint moulds, and probably 25 cents each for the small ones.

There are two sizes and seven different patterns to choose from. We furnish them to users of JELL-O and JELL-O ICE CREAM Powder for the mere cost of postage, packing and other slight expenses incurred in handling them, as follows:

- One pint mould for 25c.
- One 1/2 pint mould for 10c.
- Six 1/2 pint moulds for 35c.

With proper care these moulds should last a lifetime. One 10 cent package of JELL-O and a pint of boiling water makes the daintiest dessert imaginable and will exactly fill one pint mould or six small ones.

Beware of the grocer who tries to sell you something else, claiming it is "just as good" as JELL-O. No honest grocer will offer to substitute for JELL-O.

JELL-O is sold and used more extensively throughout the world than any other similar food product.

THERE IS NO OTHER DESSERT JUST LIKE JELL-O.

INSIST ON GETTING THIS PACKAGE

SEVEN CHOICE FLAVORS:

Lemon, Orange, Raspberry, Strawberry, Chocolate, Cherry and Peach.

10 CENTS PER PACKAGE.

MANUFACTURED BY

THE GENESEE PURE FOOD CO.
LEROY, NEW YORK.
JELL-O
The Dainty Dessert.