JELL-O ICE CREAM POWDER

"THE JELL-O GIRL"
A strictly pure and wholesome food product which enables anyone to make and freeze delicious Ice Cream in ten minutes with the simple addition of milk, at a cost of one cent a plate.

No cooking; no heating. No eggs, sugar or flavoring to add. Simply stir the contents of one package into a quart of milk and freeze.

Five kinds
Strawberry, Vanilla, Chocolate, Lemon and Unflavored.

Two packages for 25 cents, at all Grocers.

Puddings, Pies, and filling for layer cakes, Cream puffs, etc, are also easy to make with JELL-O ICE CREAM Powder, saving entirely the cost of eggs, sugar and flavoring. See recipes on another page.

Send us the names and addresses of 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.
PUDDINGS AND PIES

FOR making puddings, JELL-O ICE CREAM Powder is the cheapest and best preparation on the market. Cream pies made from it are the delight of all housewives. As a filling for layer cake it is perfection, and it is also used extensively as a filling for cream puffs. For a filling for layer cakes, cream pies and cream puffs, use the following recipe:-

Mix one-half package JELL-O ICE CREAM Powder (any flavor) and one level tablespoonful corn-starch and stir into a pint of milk; cook in double boiler for one or two minutes, or until it is the thickness desired. It is then ready for use. See recipe for delicious pudding illustrated on page 8.

A nice pudding sauce is made by dissolving one package Vanilla Jell-O Ice Cream Powder in a pint of boiling water.

SAVES THE COST OF EGGS.

Saves the cost of sugar.
Saves the cost of flavoring extracts.
Saves the cook’s time.
Saves the cook’s temper.
Saves at every possible point, while its goodness and purity is beyond criticism.

APPROVED BY PURE FOOD COMMISSIONERS.
Delicious Cream Pudding

Illustrated on page 8.

Mix together one-half package JELL-O ICE CREAM Powder (any flavor) and one heaping tablespoonful corn starch; dissolve in a little cold milk. Stir this mixture into one pint boiling milk and cook until sufficiently thick, usually from one to two minutes. Then pour into moulds or teacups and set away to cool. (Must not be frozen) Serve with milk, cream or any good pudding sauce. Use double boiler or stir constantly to prevent scorching.

HIGHEST AWARD, PORTLAND EXPOSITION 1905.

Vanilla Pudding.

Mix one package Vanilla JELL-O ICE CREAM Powder according to above directions, let cool and serve with sauce made as follows: Dissolve one package of Cherry JELL-O in one quart of boiling water. Let it get thoroughly cool and serve over pudding. Not to be frozen.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Orange Pudding.

Peel and slice two oranges and place in bottom of dish. Pour over them a custard made as follows: Beat yolk of two eggs to a stiff froth and add four heaping tablespoonfuls of Unflavored JELL-O ICE CREAM Powder. Heat one pint of milk to boiling point and stir slowly in beaten eggs boiling until it thickens. Flavor with one teaspoonful orange extract. Not to be frozen.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Strawberry Custard.

Beat two eggs to a stiff froth and add four heaping tablespoonfuls of Strawberry JELL-O ICE CREAM Powder. Heat one pint milk to boiling point and stir slowly into beaten eggs, boiling until it thickens. Place in dish and let cool, then pour over one cup canned strawberries. Serve plain or with whipped cream. Not to be frozen.

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.

APPROVED BY PURE FOOD COMMISSIONERS
STIR the contents of one package JELL-O ICE CREAM Powder, (any flavor) into a quart of milk and freeze in the usual way. Do not cook or heat the milk. Do not add eggs, sugar, flavoring or anything else, as everything is contained in the package of JELL-O ICE CREAM Powder. This will make nearly two quarts of delicious ice cream. If the ice cream is desired richer, use one-fourth cream and three-fourths milk. The larger the proportion of cream used the richer the ice cream will be.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Ice Cream made from 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 nearly two 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.

APPROVED BY PURE FOOD COMMISSIONERS

Experience has proven that the White Mountain Freezer does give the best results.
FOUR 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 seven bananas with one pint of milk; then add another pint of milk and one package of Unflavored Jell-O Ice Cream Powder. When dissolved, freeze.

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Cocoanut Ice Cream.

DISSOLVE one package Vanilla Jell-O Ice Cream Powder as directed on package. Add one cupful shredded cocoanut, (or more if desired) and freeze as usual.

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Frozen Souffle.

DISSOLVE one package Vanilla or Strawberry Jell-O Ice Cream Powder in one pint of milk. Add one pint Grape Juice and freeze.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Cantaloup-Souffle.

ONE-HALF package Lemon Jell-O Ice Cream Powder, one pint water, one-half cup lemon juice, three pints cantaloup pulp, one-half 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 cantaloup 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.

APPROVED BY PURE FOOD COMMISSIONERS

Just as smooth as velvet when frozen in a White Mountain Freezer.
Lemon Sherbet.
Illustrated on front cover.

Three-quarters cup of lemon juice, two cups of sugar, five cups water, white of one 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 cups.

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.

Highest Award, Portland Exposition 1905

Frozen Cherries.
Illustrated on page 8.

One quart of ripe cherries from which the stones have been removed. Mix with one pound of sugar and let stand for one hour. Dissolve one package of Vanilla Jell-O Ice Cream Powder in a quart of water. Mix all together, place in freezer and turn the crank rapidly until frozen. Any other fruit may be substituted for cherries if desired.

Highest Award, Portland Exposition 1905

Plum Pudding Ice Cream.
Illustrated on page 8.

One package Chocolate Jell-O Ice Cream Powder one quart milk, one teaspoonful powdered cinnamon, one cup seeded raisins, one-half cup chopped citron, one-half cup chopped figs, one-half cup currants, juice one large orange, one-half 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 one-half hour. Then combine the two mixtures and freeze.

Approved by Pure Food Commissioners

The White Mountain Freezer not only makes ice cream quicker and easier, but makes more cream and better cream.
Kentucky Cream.
Illustrated on Back Cover.

Dissolve one package of Vanilla Jell-O Ice Cream Powder in one quart of milk and cream mixed. Put in ice cream freezer, and as soon as it begins to freeze, add one pound of raisins, one pint Strawberry preserves and one quart whipped cream. Serve in halves of cantaloup with a maraschino cherry on top.

Note.—Any preserved fruits may be used instead of strawberries if preferred.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Apricot Ice Cream.

One package Vanilla Jell-O Ice Cream Powder, one quart canned apricots, one pint cream, one cup double cream, one pint milk, juice and pulp one large orange, one-half cup powdered sugar. Dissolve the Jell-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 Ice Cream Powder mixture in the freezer and freeze until mushy. Then add the apricot mixture and lastly the cream and finish freezing.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Walnut Ice Cream.

Dissolve one package Vanilla Jell-O Ice Cream Powder in a quart of milk and cream mixed. Chop fine one-half cup English Walnut meats without blanching, and stir them into the ice cream just as it is thoroughly chilled and beginning to freeze. A little salt may be added if desired.

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Chocolate Mousse.

Freeze one package Chocolate Jell-O Ice Cream Powder according to directions, and when frozen, stir in a pint of cream, whipped; repack and stand aside for two hours.

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All the ingredients are thoroughly mixed when the freezing is done with a White Mountain Freezer.
Currant Ice.

**D**ISSOLVE one package of Strawberry Jell-O Ice Cream Powder in one pint of water and add one pint of currant juice. Stir into this when ready to freeze, the whites of three eggs beaten to a froth. Freeze. Grate a cocoanut, mix it with sugar, and serve it with the ice.

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**Tutti Frutti Ice.**

**B**LANCH one-fourth pound almonds (by pouring over them boiling water) then chop very fine and pound to paste. Cut into thin pieces one-fourth pound candied cherries, same quantity of apricots and same of pineapple. Make a syrup of two cups of sugar and one quart of water and boil five minutes. When cool, dissolve in this one package Vanilla Jell-O Ice Cream Powder and add the fruits and almonds. Then add sufficient lemon juice to make it pleasant (about six lemons). Freeze and serve in tall glasses.

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**Peach Ice Cream.**

**D**ISSOLVE and freeze in the regular way one package of Vanilla Jell-O Ice Cream Powder. 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.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

**Frozen Coffee Custard.**

**D**ISSOLVE one package Unflavored Jell-O Ice Cream Powder in one pint of milk. Beat four eggs and one cup of sugar together until very light and add them to the mixture. Then add one-half pint cream and one-half pint strong coffee. Turn all into the freezer can and freeze in the regular way.

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The two beaters of the White mountain Freezer both turn, and in opposite directions. Just like an egg beater.
Chesterfield Cream.

Put a pint of cream into a double boiler with a stick of cinnamon and the rind of a lemon. Beat one cup sugar and the yolks of three eggs together and stir into the boiling cream—cook one minute and when cool add one package Vanilla Jell-O Ice Cream Powder which has been dissolved in one pint of milk. Freeze. When frozen, stir in another pint of cream, whipped—stand aside for two hours. Serve with a pint of preserved damson plums over and around it.

Highest Award, Portland Exposition 1905

Fruit Pudding.

Line a mould one or one and one-half inches thick with Strawberry Jell-O Ice Cream Powder which has been frozen 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 mold and whipped cream may be served as a sauce with this cream. Garnish mould with strawberries.

Highest Award, Portland Exposition 1905

Nesselrode Pudding.

One package Vanilla Jell-O Ice Cream Powder, one pint cream, one pint milk, one-half cup seeded raisins, one-half cup preserved pineapple, one-half cup currants, one-half cup almonds (blanched and chopped), one cup cream (whipped) one-half cup sherry, one-half 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 two 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 one hour after freezing.

Approved by Pure Food Commissioners
Directions for Freezing

Follow these Rules and avoid mistakes.

IMPORTANT.—First, scald the freezer can, lid and dasher thoroughly. Put mixture to be frozen in can, adjust the dasher, lid and cross bar, and see that all are exactly in place and work properly. Pack ice and salt around freezer can in the proportion of three parts ice to one part salt. First a layer of ice, then a layer of salt, and so on, until tub is full to overflowing. Turn crank very slowly until the cream is thoroughly chilled, then rapidly and steadily until it is frozen to the desired consistency. Do not draw off the water from the tub as it will run out of the hole near the top of its own accord, when necessary. After cream is frozen, remove dasher, put cork in opening in lid; push down ice and salt around can with a stick, put more ice and salt in and pack solid around can. Cover top of can with ice and sprinkle salt over top. Cover with carpet or bag. If it is desired to keep the ice cream more than four hours it should be re-packed at the end of that time.

Ice cream is much better when allowed to stand an hour or two before eating.

Ice cream can be frozen much quicker if the ice is crushed very fine and thoroughly mixed with salt in a box before being packed around the freezer can, because the salt begins to act immediately on the ice, and the temperature of this melting mixture is much colder by the time you are ready to turn the crank, than when packed in layers. Three parts ice and one part salt is the correct proportion.

Experience has proven that the White Mountain Freezer does give the best results.
IN selecting your Ice Cream Freezer there are two things to consider, quickness of freezing and the quality of your cream.

The first means reducing the labor and expense to the minimum. The second the result of your labor.

The White Mountain Freezer is quickest to freeze because of its celebrated triple motion—the can moving in one direction while the two sets of beaters revolve in opposite directions to each other giving three minutes in results to one minute of your time.

It produces the finest cream because the triple motion gives a smooth, even, perfect surface to the cream, which has never been duplicated by any other freezer ever made. There can be no lumps—no uneven places.

White Mountain Freezers can be found in most every city and town in the United States. If your local dealer does not sell them, please write direct to the manufacturers, The White Mountain Freezer Co., Nashua, N. H.
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 1-6 pint mould for 10c.
Six 1-6 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.

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, and freeze in the usual way.

Two Packages 25c.

FOR SALE BY ALL GROCERS

FIVE KINDS:
Chocolate, Vanilla, Strawberry, Lemon, Unflavored.

THE GENESEE PURE FOOD CO.
LEROY, NEW YORK.
JELL-O
ICE CREAM
POWDER
FOR MAKING
ICE CREAM