MAKE ICE CREAM IN A JIFFY!
ICE CREAM made easier—quicker —cheaper! And it's delicious!

Ice cream—we'll bet your family loves it. And here's how to make it in far less time than any way you ever knew before! No cooking. No elaborate mixing! You don’t need eggs! And sugar, flavoring, etc., are all in the powder. Jell-O Ice Cream Powder always gives you delicious ice cream—and saves you time and money!
PRESTO! Turn one quart of milk into nearly two quarts of ice cream!

Just add Jell-O Ice Cream Powder to milk . . . and freeze!

This wonderful preparation saves you time, trouble . . . saves you from any danger of failing. You can't fail with Jell-O Ice Cream Powder! And it makes good ice cream!

Imagine it. One package of Jell-O Ice Cream Powder and a quart of milk make nearly two quarts of ice cream. And at a cost of only a few cents a quart!

**Choose your flavor.**—Jell-O Ice Cream Powder comes in Vanilla, Lemon, Strawberry, Chocolate, and Unflavored. (The unflavored is for your own special flavors, such as caramel, maple syrup, or other favorites.)

**Use Canned Milk, If You Like**

Instead of one quart of fresh milk, use one cup evaporated milk with three cups of water. This is advised if you plan to include either fruit or some additional flavoring.

OR use one-half cup sweetened condensed milk and three and one-half cups water, when tart fruit is to be added, or if you like a sweeter ice cream.

**When There's Cream on Hand**

Instead of one quart milk, use one cup cream and three cups milk. Makes a very smooth, creamy-textured ice cream.

**Hint—Let It Ripen**

If ice cream is allowed to ripen for several hours after freezing, its texture and flavor are improved. It may be left in the freezer or turned into a mold and packed in ice and salt, using four parts ice and one part salt.
VANILLA ICE CREAM
(follow this basic recipe for any flavor)
1 package Vanilla Jell-O Ice Cream Powder
1 quart milk
Combine Jell-O Ice Cream Powder with 1
 cup milk and stir until smooth. Add re-
 maining milk. Freeze. Makes 1 1/2 quarts ice
 cream.

For Peppermint Ice Cream, freeze Vanilla Ice Cream
until thick, but not hard. Add 1/4 cup hard pep-
ermint candy, finely crushed, and continue freezing.
Garnish with peppermint sticks, if desired.

For Toasted Coconut Ice Cream, freeze Vanilla Ice
Cream until thick, but not hard. Add 1 cup coco-
 nut, toasted and crumbled, and continue freezing.

For Peanut Crunch Ice Cream, freeze Vanilla Ice
Cream until thick, but not hard. Add 1 cup peanut
brittle, finely crushed, and continue freezing.

For Delicious Sundaes, Make a sundae by pouring
fruit syrups, chocolate, caramel, or marshmallow
sauce, orange marmalade, maple syrup, or jam over
Vanilla Ice Cream. Sprinkle with chopped nuts,
 Toasted coconut, or tiny chocolate candies.

For Ice Cream Shortcake, serve Vanilla Ice Cream be-
tween two slices of sponge cake, or on a single slice.
Serve with chocolate or butterscotch sauce.

For Waffle Ice Cream Sandwich, serve Vanilla Ice
Cream between two sweet waffles. Serve with fruit
or other sauce.

For Ice Cream Tarts, fill chilled tart shells with Va-
nilla Ice Cream. Serve with fruit sauce.

For Cantaloupe Surprise, chill cantaloupe halves and
fill with Vanilla Ice Cream.

For Banana de Luxe, serve Vanilla Ice Cream on a
banana split lengthwise.

CHOOSE-YOUR-FRUIT CREAM
(Though this recipe makes Strawberry Ice Cream, any
fresh or canned fruit may be used instead of strawberries.)
1 package Strawberry Jell-O Ice Cream Powder
2 cups milk
3/4 cup sugar
1 pint fresh strawberries, crushed
1 cup heavy cream, whipped
Combine Jell-O Ice Cream Powder and
milk and stir until smooth. Add sugar to
berries. Combine with first mixture. Freeze
until thick, but not hard. Add cream and
continue freezing. Makes 1 1/2 quarts cream.
NEW! Short Cuts to Delicious Sherbets!

Cooling, refreshing, and, now—thanks to Jell-O Ice Cream Powder—no trouble at all!

Jell-O Ice Cream Powder does away with the old, tedious process of boiling a syrup. No egg whites needed, either. Just add your fruit juices as directed—then freeze! You’ll love the frosty, smooth texture—the refreshing taste!

**GRAPE SHERBET**

- 1 package Lemon Jell-O Ice Cream Powder
- 3/4 cup sugar
- 3/4 teaspoon salt
- 2 3/4 cups water
- 1/2 cup lemon juice
- 2 cups grape juice

Combine Jell-O Ice Cream Powder, sugar, and salt. Combine remaining ingredients and add gradually, stirring constantly, until mixture is smooth. Freeze. Makes 2 quarts sherbet.

**ORANGE SHERBET**

- 1 package Lemon Jell-O Ice Cream Powder
- Grated rind of 2 oranges
- 2 cups sugar
- 5 cups boiling water
- 1 cup orange juice
- 1/2 cup lemon juice

Combine Jell-O Ice Cream Powder, orange rind, and sugar. Add boiling water gradually, stirring constantly until mixture is smooth. Add lemon juice. Strain into freezer, cool, and freeze. Makes 3 1/4 quarts sherbet.

**LEMON SHERBET**

- 1 package Lemon Jell-O Ice Cream Powder
- 3 lemons, grated rind and juice
- 2 cups sugar
- 5 cups boiling water

Combine Jell-O Ice Cream Powder, lemon rind, and sugar. Add boiling water gradually, stirring constantly until mixture is smooth. Add lemon juice. Strain into freezer, cool, and freeze. Makes 1 3/4 quarts sherbet.

**PINEAPPLE SHERBET**

- 1 package Lemon Jell-O Ice Cream Powder
- 1 cup sugar
- 1 1/4 teaspoon salt
- 2 3/4 cups boiling water
- 1 1/4 cup lemon juice
- 2 cups crushed pineapple and juice

Combine Jell-O Ice Cream Powder, sugar, and salt. Add boiling water gradually, stirring constantly; then add remaining ingredients and stir until smooth. Cool and freeze. Makes 2 quarts sherbet.
RASPBERRY SHERBET

1 cup sugar and 1 pint fresh raspberries, crushed or
½ cup sugar and 1 pint canned raspberries

Juice of 2 lemons
Water to make 5 cups liquid
1 package Strawberry or Unflavored Jell-O Ice Cream Powder


FREE

brand-new 48-page Jell-O booklet!

Out of this booklet will come tripping 68 new desserts! Creams — whips—clear Jell-O beauties!

Out will come a whole troop of new salads—45 of them! Vegetable salads, new and exciting! Fruit salads that have never before made their bow!

Appetizers! Relishes! Entrées! (Many using bits of left-overs, mind you!) Pastel frostings (new secret)! New pie fillings! Party ideas! Lovely garnishes! Puddings . . . but, send at once, and see for yourself!

GENERAL FOODS, BATTLE CREEK, MICH.

Please send me—free—a copy of your brand-new booklet, “THE GREATER JELL-O RECIPE BOOK.”

Name.................................................................

Street..............................................................

City.............................................................. State........................

(FILL IN COMPLETELY—PRINT NAME AND ADDRESS)
DELICIOUS CREAM PUDDING

1 package Jell-O Ice Cream Powder, any flavor
5 tablespoons flour
1/2 teaspoon salt
1/2 cup cold milk
3 1/2 cups milk, scalded

Combine Jell-O Ice Cream Powder, flour, and salt. Add 1/2 cup cold milk and stir until smooth. Add scalded milk gradually, stirring constantly. Cook in double boiler 12 to 15 minutes, stirring constantly.

One-half cup chopped raisins, figs, dates, or nuts, or fresh fruit may be added to pudding when it is removed from fire. Serves 8.