FEW HOUSEKEEPERS REALIZE THE POSSIBILITIES OF JELL-O THE DAINTY DESSERT

It is really wonderful what a great number of delicious and satisfying desserts can be made from it almost instantly.

JELL-O is a favorite in all homes where it has been introduced, because it is pure and wholesome, has high nutritive value, is better than cake, pie or other rich pastry, and can be so easily prepared:

JUST ADD BOILING WATER AND LET COOL

No cooking, no sweetening, no flavoring, no trouble. All done in a minute, and the result is an exquisite dessert that everybody likes.

If a more elaborate dessert is desired, add a few nuts, sliced oranges or other fruit, when the JELL-O begins to harden; or try some of the recipes given in this book.
JELL-O complies with the requirements of all pure food laws, and received Highest Award, Gold Medals at St. Louis and Portland Expositions.

Creams, Custards, Frappes, Sherbets, Salads, Conserves, Sponge Cake, Nut Puddings, Plum Puddings, Chocolate Puddings, Souffles, etc., are very easy to prepare with JELL-O.

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.
Orange Fruit Salad.

1 pkg. Orange JELL-O  1 sliced orange
1 pint boiling water  2 bananas
Seeded Grapes

Dissolve the JELL-O in the boiling water. Pour about one half of it into a dish or mould, and when cool enough put in half of the fruit. When set, add the rest of the JELL-O, then more fruit, and put away until firm.

Note—Never add fruit until JELL-O has cooled considerably, otherwise it will be cooked and it's flavor lost.

Cherry and Orange Salad.*

1 pkg. orange JELL-O  1 pint boiling water
1 pkg. cherry JELL-O  1 teasp. almond extract
1 cup Maraschino cherries  2 large oranges

Dissolve the two kinds of JELL-O in separate bowls, using the boiling water on the orange JELL-O and the Maraschino juice, and boiling water on the cherry JELL-O.

Peel the oranges, cut the parts into small pieces and cut the cherries into halves.

When the jelly begins to set, take a fork and stir the orange pieces thro' the orange JELL-O and the cherries thro' the cherry JELL-O.

Then place on ice.

When ready to serve mix the cherry and orange JELL-O, using a fork. Serve on a lettuce leaf and garnish with whipped cream.

Cherry Charlotte.*

1 cup double cream  ½ cup sherry
The whites of 3 eggs  1 pkg. cherry JELL-O
½ cup sugar  ½ cups hot water

Dissolve the JELL-O in the water and allow it to cool. Beat the eggs and add the sugar, then whip your cream and add it. Add the sherry to the dissolved JELL-O and when it begins to stiffen add the egg and cream mixture.

Line a mould with Lady-fingers, pour in the mixture, chill and serve.

Highest Award, Gold Medal
St. Louis, Portland and Jamestown Expositions
Tomato Salad.

2 pkgs. Lemon JELL-O
1 qt. boiling water
6 tomatoes, sliced

Dissolve the JELL-O in water. Pour part into dish or mould, and when partly congealed add sliced tomatoes. Then add balance of JELL-O and when hardened turn out, garnish with lettuce, and serve with Mayonnaise dressing.

Strawberry Cream.

1 qt. Strawberries
3/4 cup sugar
1 1/2 cups whipped cream
1 pkg. Strawberry JELL-O
1 cup hot water

Save out enough berries to garnish dish. Mash the balance and add sugar. Dissolve the JELL-O in the boiling water, then mix with berries and let cool; when partly jellied add cream whipped stiff and a few fresh strawberries. Pour in mould and set away to harden. Serve with whipped cream and garnish with berries.

JELL-O Marshmallow.

1 pkg. Lemon JELL-O
2 doz. Marshmallows
1 pint boiling water
1 1/2 cups whipped cream

Dissolve the JELL-O in the boiling water. Pour half of it into a bowl or mould, and when cool enough put in marshmallows. When hardened pour in more JELL-O, lay more marshmallows, and when set add rest of JELL-O. Decorate with marshmallows, serve with whipped cream.

Nut Frappe.

1 pkg. JELL-O, any flavor
1 pint boiling water
1/2 cup granulated sugar

White of one egg.
1 pint whipped cream
1 cup chopped nuts

Fresh or preserved Fruit

Dissolve the JELL-O in the boiling water. Set aside to harden. Stir the sugar and the white of egg into the whipped cream and when the JELL-O is just on the point of setting, mix it with the whipped cream by beating with a fork, and add the nuts. Serve in sherbet glasses with the fruit.
ADD BOILING WATER

COOL

AND SERVE

SEVEN FLAVORS

LEMON, RASPBERRY, ORANGE, CHERRY, CHOCOLATE, STRAWBERRY, PEACH.

SIMPLE DELICIOUS

DAINTY ECONOMICAL

ORANGE FRUIT SALAD

CHERRY CHARLOTTE

TOMATO SALAD
Neapolitan or Layer JELL-O.

1 pkg. Lemon JELL-O  
1 pkg. Strawberry JELL-O  
2 pints boiling water

**DISSOLVE** the Lemon JELL-O in one pint boiling water. Pour a little more than half of it into a square quart dish or mould and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light and pour it into the mould when the JELL-O already in it is cold and firm. Next take the Strawberry JELL-O and prepare and divide in exactly the same way. When larger half is too cool to melt JELL-O already in the mould pour it in, beating the rest same as Lemon and adding it when JELL-O in mould is firm. It may be served with whipped cream or any good pudding sauce, but is delicious with nothing added.

**Chocolate Foam.**

3 cups hot water  
1 cup sugar  
Whites of four eggs  
5 teaspoons grated chocolate  
1 pkg. Orange JELL-O  
1 teaspoon vanilla  
One pint of cream.

To the boiling water add the chocolate and sugar. Stir well and boil three minutes. Remove from the fire and dissolve in the mixture the package of JELL-O. Stir occasionally until it begins to thicken, then beat until foamy. Beat egg whites, adding vanilla, then stir into the JELL-O mixture, and continue beating until rather stiff. Pour into a mould or sherbet cups, and set away to congeal. Serve with whipped cream.

As a Relish with Meat

and especially with turkey and other fowl, Lemon Jell-O is delightfully refreshing and appetizing, being devoid of the peculiar tang that an unskilful combination of sugar and fruit juices presents in the ordinary jellies, and having exactly the right flavor.

**Highest Award, Gold Medal**

**St. Louis, Portland and Jamestown Expositions**
Apple Flip.*
The white of one egg 1 pkg. Lemon JELL-O
3 tbsp. grated apple 1 pint boiling water
½ cup sugar powdered, 1 cup whipped cream
1 tsp. Lemon Extract
Cherries.

PLACE the egg-white, sugar, lemon extract, and grated apple in a bowl, beat until stiff.
Dissolve the JELL-O in the boiling water, when cool beat until it begins to thicken, then add the apple mixture and fold in the whipped cream. Serve in glasses with a cherry on top.

Prune Souffle.*
1 pint stewed prune pulp The white of two eggs
1 pkg. Chocolate JELL-O 1 pint hot water
1 tsp. Cinnamon 1 pint whipped cream

DISSOLVE the JELL-O in the water and when it begins to thicken add the prune pulp and cinnamon, then beat in half of the cream.
Pile into custard cups, chill and serve with the remaining cream.

Chocolate Walnut JELL-O.
1 pkg. Chocolate JELL-O ½ cup English walnut meats
1 pint boiling water ½ doz. figs, cut fine
1 pint whipped cream

DISSOLVE the JELL-O in the boiling water. When it begins to harden, add the English walnut meats and figs cut up fine. Serve with whipped cream.

Orange Snow Pudding.*
1 pkg. Strawberry JELL-O 1 cup Maraschino Cherries
1 quart hot water 2 bananas
1 pkg. Orange JELL-O 2 oranges

DISSOLVE the Strawberry JELL-O in one pint of boiling water. When partly congealed pour into mould and place maraschino cherries, sliced bananas and oranges, allowing it to thoroughly set. Dissolve the Orange JELL-O in balance of water, and when about the consistency of molasses, beat until pink and spongy, then pour over the Strawberry and set away until firm.
A DELIGHTFUL
JELL-O CHOCOLATE PUDDING

Dissolve one package of Chocolate JELL-O in one pint of cold milk. Pour the milk in gradually until the chocolate is thoroughly dissolved. Then cook in a double boiler for a few minutes. Set aside to cool, and when partly jellied add a teaspoonful of vanilla. Pour in a dish, and set away to harden.

Serve with whipped cream or sauce.

There is NO OTHER DESSERT JUST LIKE JELL-O
Beware of the grocer who tries to sell you something else, claiming it is "Just as good." You will surely be disappointed. It costs him less money and will prove inferior in every way, although he asks you to pay as much for it as for JELL-O.

SEVEN CHOICE FLAVORS:
LEMON, ORANGE, RASPBERRY,
CHERRY, STRAWBERRY,
PEACH, CHOCOLATE.

10 CENTS PER PACKAGE.

MANUFACTURED BY
THE GENESSEE PURE FOOD CO.
LEROY, NEW YORK.
JELL-O ICE CREAM POWDER

FOR MAKING ICE CREAM

A STRICTLY PURE and wholesome food product which enables anyone to make 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.

FLAVORS:

STRAWBERRY, VANILLA, CHOCOLATE,
LEMON AND UNFLAVORED.

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.

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

ILLUSTRATED RECIPE BOOK FREE.

Highest Award, Portland Exposition 1905
Complies with all pure food laws
Two packages for 25 cents, at all Grocers.

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

Jell-O Ice Cream Powder and Jell-O are entirely different products