With JELL-O ICE CREAM POWDER you can make ice cream in ten minutes at one cent per plate.
EVERYTHING BUT THE ICE
IN A PACKAGE OF
JELL-O ICE CREAM POWDER

NO HEATING, NO FUSSING. NO EGGS, SUGAR, OR FLAVORING REQUIRED.

Simply add a quart of milk, or milk and cream mixed to the contents of one package and freeze. RESULT: nearly two quarts, the finest ice cream you ever ate. Best results are obtained by using 1/2 cream and 1/2 milk. In their season fresh Strawberries, Raspberries, Blackberries or other small fruits may be added if desired, after the ice cream is nearly frozen, or add chopped Walnuts.

STRICTLY PURE. APPROVED BY PURE FOOD COMMISSIONERS.
We received Highest Award Gold Medal at St. Louis Exposition 1904.
Four Kinds: Vanilla, Chocolate, Strawberry and Unflavored.

NEW ILLUSTRATED RECIPE BOOK SENT FREE UPON REQUEST
SHOWING 50 DIFFERENT WAYS OF MAKING ICE CREAM

EVERYBODY LIKES IT.
Read what a Prominent Washington Grocer says about Jell-O Ice Cream Powder. “I use Jell-O Ice Cream Powder in my own home. It makes the finest ice cream I ever ate. I would not be without it.”
CLIFFORD V. SPARROW,
806 No. Capitol St., Washington, D.C.

Even a child can make the finest ice cream with Jell-O Ice Cream Powder. Results are always the same and failure is impossible.

A CHILD CAN MAKE IT.

PLUM PUDDING ICE CREAM.
(Illustrated on back cover.)
1 package of Chocolate Jell-O Ice Cream Powder, 1 qt. milk, 1 teaspoonful powdered cinnamon, 1 cup seeded raisins, 1/2 cup chopped citron, 1/2 cup chopped figs, 1/2 cup currants, juice 1 large orange, 1/2 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 1/2 hour. Then combine the two mixtures and freeze.

FRUIT PUDDING.
(Illustrated on back cover.)
Line a mould 1 or 1 1/2 inches thick with Strawberry Ice Cream Powder which has been frozen as 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 mould and whipped cream may be served as a sauce with this cream. Garnish mould with strawberries.

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.

In the winter get all the ice you want from your own door yard, without cost.

INSIST ON IT.
Jell-O ICE CREAM Powder is always sold in a Package like this and warranted to give satisfaction.

INSIST on Getting Jell-O Ice Cream Powder.

2 PACKAGES 25 CENTS AT GROCERS.
THE GENESSEE PURE FOOD COMPANY, Le Roy, N. Y.

Hotels and Restaurants everywhere are using Jell-O ICE CREAM Powder, because it makes best Ice Cream at lowest cost.
FRUIT PUDDING
SEE RECIPE INSIDE

PLUM PUDDING
SEE RECIPE INSIDE