Jell-O ICE CREAM Powder

FOR MAKING ICE CREAM.
JELL-O ICE CREAM POWDER

THE NEW WAY — THE EASY WAY —
THE CHEAP WAY TO MAKE ICE CREAM

Flavors:—Strawberry, Chocolate, Vanilla, Lemon, and Unflavored.

JELL-O ICE CREAM Powder contains all the ingredients necessary to make the finest ice cream, but reduced to powder form so that it will keep indefinitely, and when ice cream is wanted it can be made by simply stirring the contents of one package into a quart of milk or milk and cream mixed, and freezing immediately, without heating, cooking or the addition of eggs, sugar, flavoring or anything else, as everything but the ice and milk is contained in the package.

Ice Cream made from it will be strictly pure, free from disease germs or danger of ptomaine poisoning, and the best ice cream possible to produce.

2 packages costing 25c. will make nearly a gallon, and can be had at any good grocery in the United States. Only takes 10 minutes to make and freeze Ice Cream from JELL-O ICE CREAM Powder
Delicious Cream Pudding

Can also be made from Jell-O Ice Cream Powder, using the recipe given on next page.

Send for new beautifully illustrated recipe book free showing in colors many tempting dishes that can be prepared from Jell-O Ice Cream Powder. It tells how to make many kinds of ice cream, cream pies, layer cakes, cream puffs, pudding sauce, ices, sherbets, soufflés, plum pudding, etc., easily, quickly and economically. Failure impossible.

Jell-O Ice Cream Powder

Is approved by the Pure Food Commissioners

Received highest award at Portland Exposition.

2 Packages, 25c.

If your grocer does not keep it send us his name and twenty-five cents for two packages by mail.

In constant use by the best families, not because of the fact that ice cream can be made from it at less cost but because it makes better ice cream, easier and more quickly than it can be made in any other way, and always gives perfect satisfaction.

Leaflet in each package telling how to get fancy Jelly moulds at cost of postage and packing.

The Genesee Pure Food Co.

Leroy, New York.
IX 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.