THE DAINTY DESSERT

SO SIMPLE THAT A CHILD CAN PREPARE DESSERTS LIKE THESE IN A FEW MINUTES

A Ten Cent Package Serves Six
JELL-O is a preparation of the finest gelatine, sugar and pure flavors, combined in such a way that it is always uniform, and a most delicious dessert can be prepared in one minute by dissolving the contents of one package in a pint of boiling water. When cool it will be ready to serve.

The most elaborate dessert dishes can also be prepared from JELL-O with very little trouble and no possibility of failure. See recipes on next page.

JELL-O is approved by Pure Food Commissioners, endorsed by leading Physicians, and received the Highest Award Gold Medals at St. Louis and Portland Expositions.

Send us the names and addresses of all your friends and acquaintances whom you think would be glad to receive one of our new 16-page illustrated recipe books and we will cheerfully mail one to each, free.

THE GENESEE PURE FOOD CO.
LE ROY, NEW YORK.
FANCY JELLY MOULDS 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 aluminium, 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 pint moulds, and probably 25c. 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 ¾ pint mould for 10c.
- Six ¼ pint moulds for 35c.

With proper care these moulds should last a lifetime.

One package of JELL-O and a pint of boiling water make the daintiest dessert imaginable and will exactly fill one pint mould or six small ones. Address all orders to THE GENESEE PURE FOOD CO., LE ROY, N. Y.

Three Tested JELL-O Recipes

**Raspberry Frappe**

Dissolve one package of Raspberry or Strawberry JELL-O in one pint of boiling water. When cool add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed raspberries or strawberries.

**Chocolate Walnut Jell-O**

To one package of Chocolate JELL-O, add slowly one pint of boiling water and set away to cool. When it begins to harden, add one-half cup English walnut meats and half a dozen figs cut up fine. Serve with whipped cream.

**Banana Cream**

Peel five large bananas, rub smooth with five tablespoonfuls of sugar; add one cup sweet cream beaten to a stiff froth, then one package of lemon JELL-O dissolved in one and a half cups boiling water. Pour in mould, and when cold garnish with candied cherries and serve with thin cream.

ILLUSTRATED RECIPE BOOK MAILED FREE ON REQUEST.

A 10c. package makes enough dessert for a large family.

If you grocer does not have Jell-O in stock send us his name and 10c. in stamps, and we will send you a package by mail.
MOST ELABORATE DESSERTS EASILY MADE FROM

JELL-O

RASPBERRY JELL-O FRAPPE.

If you have never tried JELL-O you have missed one of the good things of life.

THE GENESEE PURE FOOD CO.
LE ROY, N. Y.