Dessert's Coming! It's JELL-O!
Some Jell-O Desserts

There is nothing else in cookery so easy for the cook as the making of Jell-O desserts. The regular process is so simple and quick that a delightful dessert appears as though by the touch of a fairy’s wand.

Every Jell-O dessert illustrated in this booklet is made by simply dissolving a package of Jell-O in a pint of boiling water and letting it cool. Some of the other recipes are more elaborate. They are given because all women, for a change, like occasionally to serve just such desserts. All are very simple, and any cook or any housewife of no experience can make them easily.

Hundreds of different desserts can be made from Jell-O. Following is a specimen recipe, and more are given on succeeding pages.

**ORANGE JELL-O**

(Illustrated on page opposite.)

Dissolve a package of Orange Jell-O in one pint of boiling water. Pour it into a bowl or mould of the shape desired, and set it away to cool and harden.
JELL-O ICE CREAM POWDER

DISSOLVE IN MILK AND MAKE ICE CREAM
TO MAKE ICE CREAM
STIR A PACKAGE OF
JELL-O ICE CREAM POWDER

in a quart of milk and freeze it. You will have two quarts of delicious ice cream.

It will take about ten minutes to do it. It would take half an hour or more the old way.

There is absolutely nothing else to do. Everything except the freezing has already been done; so you do not cook or heat the mixture, and do not add sugar, flavoring extract, white of egg or anything else.

Think of the difference in making ice cream in the old and the new way!

Not once in a dozen times could a woman make good ice cream the old way. Now, by using Jell-O Ice Cream Powder, it is always good, with labor and money saved.

You do not have to use a mixture of cream and milk to make good ice cream with Jell-O Ice Cream Powder. The Powder supplies much of the quality that cream furnishes and milk alone is required to make the most delicious ice cream. A little cream will increase the richness, of course, and it can be added if desired, but it is not necessary.

The cost of ice cream made with Jell-O Ice Cream Powder is about

ONE CENT A DISH.
THE NEW JELL-O FLAVOR
COFFEE JELL-O

For several years ladies who serve JELL-O desserts have made "COFFEE JELL-O" by adding a cupful of strong coffee to a package of Raspberry JELL-O dissolved in the regular way. Now they can get a package of COFFEE JELL-O at their grocer's and make the dessert by simply dissolving the contents in a pint of boiling water, without the addition of coffee or anything else.

The new COFFEE JELL-O is a hundred times better than ANY dish flavored with coffee has ever been before. It has the flavor of good coffee, without a trace of the unpleasant bitter taste that has always heretofore been associated with coffee desserts.

It is pure and wholesome—absolutely free from the injurious qualities of coffee itself.

Following are two of the simple COFFEE JELL-O recipes. Both produce delightful dishes. There are many more.

PLAIN COFFEE JELL-O

Dissolve one package of COFFEE JELL-O in one pint of boiling water. Pour into a bowl or mould and set away to cool and harden. Serve plain or with whipped cream.

COFFEE FOAM

Dissolve one package of COFFEE JELL-O in one pint of boiling water. Put in a cool place and just as it is ready to set beat it till it is light. Serve with whipped cream.

No man can fail to like this delicious dessert. Every woman and every child will be delighted with it.

Milk and sugar may be used at any time when desired in place of whipped cream for coffee desserts.

AT ALL GROCERS: 10 CENTS A PACKAGE

If your grocer does not have COFFEE JELL-O in stock, send 10 cents and his name to us and we will send you a package and also one of the famous Recipe Books entitled, "Desserts of the World."

THE GENESEE PURE FOOD COMPANY, Le Roy, N. Y.
Puddings
Made With
JELL-O Ice Cream Powder

Our new Recipe Book contains several recipes for making the most delicious puddings with Jell-O Ice Cream Powder, without eggs, butter, or other high-priced ingredients. Among them is this one for the famous Delicious Cream Pudding

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of corn starch. Dissolve in a little cold milk. Stir this mixture into one quart of boiling milk and cook until sufficiently thick, usually from one to two minutes. Serve with milk, cream or any good pudding sauce. Use double boiler or stir constantly to prevent scorching. A little less milk may be used if an especially thick pudding is desired, but when this is done care must be taken not to cook too long or the pudding will be too thick. Must not be frozen.

All grocers sell Jell-O Ice Cream Powder, 2 packages for 25c.

A book containing many recipes for making ice cream, ices and other delicious dishes, in the easy way, will be sent free to all who will write us a card asking for it.

The Genesee Pure Food Co., LeRoy, N. Y.

Our demonstrators prefer and use the White Mountain Freezer because it makes the work of freezing ice cream easier than any other freezer.

Jell-O Ice Cream Powder is not the same thing as Jell-O.
VANILLA ICE CREAM

JELL-O ICE CREAM POWDER

VANILLA ICE CREAM

JELL-O ICE CREAM POWDER IS NOT JELL-O
STRAWBERRY JELL-O

(Illustrated on page opposite.)

Dissolve a package of Strawberry JELL-O in one pint of boiling water. Pour it into a bowl or mould of the desired shape and set it away to cool and harden.

For a large company, desserts of any size required can, of course, be made by the addition of another package or two of JELL-O and as many more pints of boiling water.

The seven JELL-O flavors furnish a different dessert for each day. For example, if one of Strawberry JELL-O is served to-day, there may be one of Lemon JELL-O to-morrow, the next day one of cherry, or orange, or raspberry, and so on through the week. They are all so good that if everything else at dinner is bad, a JELL-O dessert will redeem the meal and save the cook’s reputation.

APPLE SNOW JELL-O

Dissolve one package of Strawberry JELL-O in one pint of boiling water. When partly cold pour in tall slender glasses, filling three-quarters full. When firm pile apple snow on top.

Apple Snow.—White of one egg, one grated apple and one-half cup sugar. Beat till light and feathery.
CHERRY JELL-O

Dissolve a package of Cherry JELL-O in one pint of boiling water. Pour it into a bowl or mould of the size desired, and set it away to cool and harden. Fruits, blanched almonds or walnut meats may be added, in the same way they are added to the other flavors of JELL-O, when a more elaborate dessert is desired.

Any of the JELLO-O desserts shown in the illustrations may be served with whipped cream or any good pudding sauce, but nothing of the kind is really necessary, for all are delicious if served plain.

CHOCOLATE JELL-O

For making Chocolate pudding, nothing else is so satisfactory as Chocolate JELL-O. For ease of manipulation as well as for strength, color and flavor, it is incomparable. No other form of chocolate is so uniformly satisfactory for puddings and other desserts.

AMBROSIA JELL-O

Dissolve one package of Chocolate JELL-O in one pint of boiling water. While still warm, pour into custard cups, filling each cup one-half full, and set in a cool place. When ready to serve empty each cup into a dessert dish, being careful not to break the form. Pour over and around the JELL-O a few tablespoonfuls of sweetened cream or rich milk and over all sprinkle grated cocoanut. Serve with cake.
BERRY FRAPPE

Dissolve one package of Raspberry or Strawberry JELL-O in one pint of boiling water. Just as it begins to set add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed fresh raspberries or strawberries. Canned berries are good when fresh are out of season.

In making JELL-O desserts there are none of the tedious processes incident to the preparation of the ordinary gelatine desserts—no soaking, sweetening, flavoring or cooking to do.

Making a JELL-O dessert is so simple that the woman who can cook has no advantage whatever over one who cannot. The children always like JELL-O, and most men will eat it every day in the year if they can get it.

COFFEE JELL-O

One cup strong coffee, one package Raspberry JELL-O, and one teaspoonful vanilla. Dissolve JELL-O in one-half pint of boiling water; add the coffee and vanilla. When firm serve with whipped cream.

CHOCOLATE WALNUT JELL-O

Dissolve one package of Chocolate JELL-O in one pint of boiling water. When it begins to harden, add one-half cup English walnut meats and half a dozen figs cut up fine. Serve with whipped cream.
LEMON JELL-O, Recipe on Page 10.
Popular Jell-O Recipes

NEAPOLITAN OR LAYER JELL-O

Dissolve the contents of one package of Lemon JELL-O in one pint of 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 a package of 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.

TRANSPARENT FRUIT JELL-O

Two large oranges shredded, two bananas sliced, one cup of seeded white grapes, one cup English walnuts. Dissolve two packages of Lemon JELL-O in one quart of boiling water. As it begins to thicken, add the fruit and nuts. Put in square dish or mould and when firm cut in squares. The grapes may be omitted if necessary. Serve with whipped cream or the following sauce:

Cream Sauce.—One egg, one-half cup sugar, one tablespoonful cornstarch, whipped to a foam. Add one pint boiling milk, let thicken and add one teaspoonful vanilla.

NUT FRAPPE

Dissolve one package JELL-O, any flavor, in one pint of boiling water. Set aside to harden. Stir one-half cup granulated sugar and the white of one egg into one pint of whipped cream. When JELL-O is just on point of setting, mix JELL-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit.
LEMON JELL-O

Dissolve a package of Lemon JELL-O in one pint of boiling water. Pour it into a bowl or mould of the shape desired, and set it away to cool and harden.

AS A RELISH

with meat, and especially with turkey and other fowl, Lemon JELL-O is delightfully refreshing and appetizing. The clear, clean and agreeably tart flavor is devoid of the tang that an unskilful combination of sugar and fruit juices presents in the ordinary jellies. It has, too, a grateful cooling quality. Unlike gelatine, it melts in the mouth. It is the perfect relish.

LEMON OVAL

Dissolve one package of Lemon JELL-O in one pint of boiling water. Pour half of the JELL-O into an oval dish or mould. When cool, lay in it peaches, bananas, and seeded grapes. When set, add remainder of the JELL-O and a little more fruit, and put away until firm.

WINE JELLY

Dissolve one package Lemon JELL-O in one-half pint of boiling water. Add one-half pint sherry wine and the juice of one lemon. Pour into sherbet cups and allow it to congeal.
RASPBERRY JELL-O

(Illustrated on page opposite.)

Dissolve a package of Raspberry JELL-O in one pint of boiling water. Pour it into a bowl or mould of the size desired, and set it away to cool and harden.

In that masterpiece of fiction, “Middlemarch,” George Eliot says: “It is strange how deeply colors seem to penetrate one, like scent. I suppose that is one of the reasons why gems are used as spiritual emblems in the Revelation of St. John.”

No two colors of the different JELL-O desserts are alike. All are as beautiful as gems. For this reason and because their flavors are exquisite, they are especially agreeable to the sick and the convalescent.

FRUITED PEACH JELL-O

Dissolve one package Peach JELL-O in one pint of boiling water. Pour one-half of the JELL-O into a bowl or mould. Lay canned or fresh peaches in the JELL-O, when it is cool enough, and set away to harden. When it is firm, pour in more JELL-O and place another layer of peaches; then rest of the JELL-O. When firm, turn out and serve with sweetened whipped cream.
Dissolve a package of Peach JELL-O in one pint of boiling water. Pour it into a bowl or mould of the shape desired and set it away to cool and harden.

Nothing else is so entirely satisfactory for dessert as Jell-O.

It is not only easy to make ready, but is most economical. A ten-cent package affords dessert for six persons.

The woman who sets JELL-O before her family or her guests knows it will please them, and she has the delightful satisfaction of feeling that her work is appreciated.

JELL-O is made in seven flavors, each in a separate package: Strawberry, Lemon, Orange, Raspberry, Cherry, Chocolate, Peach.

Price, 10 cents, at all grocers'.

Highest award gold medals for purity and excellence at the St. Louis, Portland and Jamestown Expositions.

THE GENESEE PURE FOOD CO.

Le Roy, N. Y.
CHERRY JELL-O.
RECIPE ON PAGE 5.

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