JELL-O ICE CREAM Powder

Stir in Milk AND MAKE ICE CREAM
THERE IS NOTHING LIKE GOOD ICE CREAM

Whatever other desserts the housewife may usually prepare, there are times when nothing else is so thoroughly relished by the whole family as Ice Cream—nothing that seems to reach exactly the right spot like this delightfully cool and exquisitely flavored dish.

To provide such ice cream has always been a difficult task, and to meet the universal demand for some improved method of making it we produced

JELL-O
ICE CREAM POWDER

It has practically revolutionized ice cream making, and henceforward no careful and prudent woman will think of making ice cream without using Jell-O Ice Cream Powder.

The contents of one package of this powder, stirred into a quart of milk, and frozen, makes nearly two quarts of delicious ice cream, at a cost of about one cent a dish.

There is nothing to be done except the freezing—no flavoring or sweetening or cooking or heating—no eggs or anything else to add.

EVERYTHING IS IN THE POWDER EXCEPT THE MILK

No skill is required. Anybody can make good ice cream with Jell-O Ice Cream Powder, and do it in half the time it took to do the cooking in the old hap-hazard way.

Jell-O Ice Cream Powder is made unflavored and in the following popular flavors—Vanilla, Chocolate, Strawberry, Lemon.

It complies with all pure food laws and received highest awards at the Portland and Jamestown Expositions.

Two packages, enough for a gallon, cost 25c., at your grocer's or by mail if he does not keep it.

ILLUSTRATED RECIPE BOOK FREE

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

NOW ANY WOMAN CAN MAKE IT.

Every housewife will recall her unpleasant experiences in ice cream making, and will be delighted to know that there is only one way to make ice cream with

JELL-O
ICE CREAM POWDER

That way is so simple and easy that no mistake is possible and the result is always the same delicious, pure and good ice cream.

There is no longer any good reason why every housewife should not provide this delightful and economical delicacy very frequently.

A scarcity of eggs, and even the absence of milk makes no difference now. No eggs are used with Jell-O Ice Cream Powder, and condensed milk and water can be substituted for fresh milk.

THE HEALTHFULNESS

of good ice cream is beyond question. In many cases of illness the patients crave ice cream, and doctors and nurses tell us it is usually good for them. It serves to allay feverishness and imparts a feeling of delightful refreshment that can hardly have other than a favorable tendency.

The Peach Ice Cream shown on the back cover is made by stirring a quart of mashed peaches into two quarts of Vanilla ice cream made from Jell-O Ice Cream Powder.

Remember the easy process—Stir the contents of a package of Jell-O Ice Cream Powder into a quart of milk and freeze it.

WITHOUT FREEZING

The following delicious CREAM PUDDING is made from Jell-O Ice Cream Powder:

Mix together one package of 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.

JELL-O ICE CREAM POWDER IS NOT JELL-O

JUST A WORD ABOUT THE FREEZER

Our Demonstrators prefer and are using the White Mountain Freezer.
Jell-O
ICE CREAM
POWDER

For making
ICE CREAM
and PUDDINGS