Good Things to Eat
Real Fruit
Desserts and Salads

Jiffy-Jell
The Story of Jiffy-Jell

Mr. Otis E. Glidden has for 20 years been the leading expert in gelatine desserts. He has traveled the world to gain ideas from famous foreign makers.

The perfection of this product has been his lifetime study. The final result is Jiffy-Jell, of which this book will tell you.

Jiffy-Jell Tastes Like the Fruit Itself

He solved the problem of true fruit juice flavors, so Jiffy-Jell would taste like the fruit itself. He conceived the idea of putting those flavors in glass vials, so they never would change or grow old. And he devised a method of packing the mixture so dampness could not affect it.

The result was a dessert amazingly delicious—such as never before has been known. But half the delights depended on the gelatine. And the right grade is very rare.

So Mr. Glidden has joined with certain men who produce Waukesha Brand Gelatine—a premier grade. Together they have organized the Waukesha Pure Food Company. They have built at Waukesha, close to Bethesda Spring, the model kitchen of America. This whole modern, sanitary plant is devoted to Jiffy-Jell.
This company controls the entire output of Waukesha Brand Gelatine. The only way to get it is in Jiffy-Jell. And lesser grades will never please you when you once know this.

Here Waukesha Brand Gelatine is sweetened and prepared, and packed in paraffine. It comes to you, ready for instant use as fresh as it leaves our kitchen.

You will concede this to be the supreme dessert, though it costs but a trifle to serve it. You have never tasted anything like it.

Flavors in Glass Vials
One Vial in Each Package

Every Jiffy-Jell flavor comes in a separate glass vial, sealed and packed with Jiffy-Jell. It keeps its strength and freshness until used. Not one is artificial.

The flavors are made by concentrating the ripe fruit juices, until a rather small quantity gives an exquisite fruit flavor to six or eight dishes of dessert.

The old way, you know, was to mix the flavor with the gelatine. The flavor soon deteriorated, as coffee does when ground.

Jiffy-Jell has been to millions a delightful revelation. For your own sake, learn its fascinations. Try it at our risk. If the first package fails to meet expectations, your grocer will return its cost.

The flavors are highly concentrated. For instance, the vial in Pineapple Jiffy-Jell contains all the flavor from half a ripe pineapple. So these jelly desserts taste like fresh crushed fruit.

**Jiffy Fruit Dessert**
For topping, use whipped Pineapple Jiffy-Jell or whipped cream
No Scalded Flavors

A NOTHER grave fault has been corrected by putting Jiffy-Jell flavor in sealed glass vials.

To convert the mixture into a jell you pour boiling water on it. When the flavor is mixed with the gelatine, in the old way, the boiling water scalds it. And that changes the flavor entirely.

New Flavors

The glass vials make new flavors possible. Pineapple is one of them—a flavor which cannot keep unsealed. Mint is another—made from fresh mint leaves. Coffee is another—Loganberry is the Queen—all are delightful and are obtainable only in Jiffy-Jell.

Jiffy-Jell flavors are not scalded when you make the jell. You dissolve the Jiffy-Jell in boiling water first. Then add the vial of flavor that comes in each package when the jell has partly cooled. So Jiffy-Jell desserts taste like uncooked fruits.

Please don’t judge Jiffy-Jell by any former gelatine dessert. You get here a delicate product with the flavor of fresh fruit jell, absolutely pure. Jiffy-Jell is so rich and so fruity that one may eat it like marmalade on bread.

Plain Jiffy-Jell desserts can be made in an instant. And they are delightful without any additions, because of the rich and

Flavors Added Without Scalding

abundant crushed fruit taste, or you can add any fruits and Jiffy-Jell itself tastes as fruity as the fruits.

Thousands of tables have Jiffy-Jell every meal. It saves butter. And the different flavors offer vast variety.

Jiffy Lime Salad Jell

Serve plain or mix in vegetables or fruit as you choose.
A Mint Jell Garnish

For cold meats, etc., with a wealth of fresh mint flavor.

It is delicious with any meal—breakfast, dinner or supper.

The gelatine is a dainty in itself. And it never can grow stale. The flavors are like fruit juices, without their inconvenient bulk. So Jiffy-Jell will bring you a new conception of these gelatine desserts.

These perfections bring a new day in gelatine desserts. Once learn the difference, both in gelatine and fruity flavor, and the lesser grades will not content you. Please make a comparison, for your own sake, and see how delightful these healthful desserts can now be made. Keep a few packages of each flavor in the house for emergency use. It is always ready to use and acceptable to all.

Get This Package

Then you will get this rare grade gelatine—no other quick dessert is as good. No other package has the real fruit juice flavor in separate sealed glass vial. One vial in each package.

Eight Fruit Flavors

Strawberry, Raspberry, Lemon, Cherry, Orange, Pineapple, Lime, Loganberry. Also Mint and Coffee—making 10 in all.

A Jiffy-Jell Dainty
Jiffy-Jell Recipes and Suggestions

Jiffy-Jell is very easily prepared. Follow the simple directions on package. By adding the separate vial of flavor when solution is partly cooled its full strength is retained. The natural fresh fruity flavor will surprise you.

During cold weather or when ice is used, each package of Jiffy-Jell will stand a little more than 1 pint of water. Waukesha Gelatine, owing to its high quality, is much stronger than common grades, and will set more firmly. More or less water may be used as desired. Numerous delightful combinations are easily prepared. Work out your own original ideas of flavor. Always remember that a pint of liquid is required for one package of Jiffy-Jell.

Use enough boiling water to dissolve the powder; then make up balance of pint by adding grape juice, wine, coffee, ginger ale or any other liquid desired. Use Jiffy-Jell in place of any other gelatine dessert for your favorite recipes. Its fruity flavor and absolute purity will give results that always please you.

**Apricot Whip**

1 package Orange Jiffy-Jell.
1 cup Apricot Pulp.
Dissolve and add flavor according to directions on package. When it begins to thicken add the cup of apricot pulp after it has been put through a colander. Whip until very light and turn into a mould. Serve with whipped cream.

**Lime Jiffy-Jell with Green Salad**

1 package Lime Jiffy-Jell.
Roquefort Cheese.
French Dressing.
Dissolve and add flavor according to directions on package. When it is firm pass through a ricer. Prepare a French dressing to which add enough Roquefort Cheese to suit the taste. Arrange endive or lettuce with sections of grapefruit or orange and over this put the Jiffy-Jell. Over all pour the French dressing and serve with toasted cheese wafers.

**Jiffy-Jell Miscellaneous Fruit Salad**

Prepare one or more packages of any flavor Jiffy-Jell. When partly congealed add a mixture of any fruit available, including chopped nuts, maraschino cherries or apples if desired. Any combination of this sort will be found most delicious.

We recommend Pineapple flavor Jiffy-Jell for this dessert.

**Our Own**

1 package Lime Jiffy-Jell.
1 package Raspberry Jiffy-Jell.
1 package Pineapple Jiffy-Jell.
Pecans, walnuts or mixed nuts.
Dissolve each package Jiffy-Jell separately and add flavor according to directions on package. When each is ready to congeal, that is, stiff enough to keep from running one into another, place the Lime in bottom of mould with enough chopped nuts to cover it. Then add the Raspberry and place nuts on top of that and lastly add the pineapple. Serve in slices with whipped cream.

**Chocolate Bavarian Cream**

1 package Orange Jiffy-Jell.
1 cup cream beaten solid.
2 tablespoons powdered chocolate or cocoa.
Dissolve and add flavor according to directions on package. Beat the cream and add the chocolate or cocoa. When Jiffy-Jell is cool fold in the beaten cream.

**Fruit Salad**

1 package Lemon Jiffy-Jell.
1 pint can Pineapple.
1 tablespoon Sherry Wine.
6 Oranges.
3 Bananas.
Dissolve Jiffy-Jell in part of orange juice by placing same over hot teakettle. Arrange the sliced fruit in bowl and pour the cooled Jiffy-Jell also the remaining pineapple juice and orange juice over it. Serve with whipped cream. (Scald pineapple juice before using.)

**Cream Cheese Relish**

1 package Lime or Pineapple Jiffy-Jell.
1/2 cup cut Pimentos.
Lettuce.
Dissolve and add flavor according to directions on package. Pour Jiffy-Jell into glass tumblers or individual moulds to whatever depth desired. When moulded turn out, serve on lettuce with cream cheese on top, which has been passed through ricer. Garnish with strips of pimento.

**Supreme Salad**

1 package Lime Jiffy-Jell.
Juice of 1 lemon.
1 small green pepper—finely cut.
1 cup finely shredded cabbage.
2 cups celery—chopped.
1/4 can pimentos—finely cut.
Dissolve and add flavor according to directions on package. Mix ingredients and lemon juice together and add when Jiffy-Jell is partly set. This to be moulded and served with any salad dressing desired.
**Red Wing Fruit Jelly**

Dissolve one package of Jiffy-Jell (any flavor) in one-half pint boiling water. Add one-half pint Red Wing Grape Juice and the separate vial of Jiffy-Jell flavor. When cool, nuts, fruits, etc., may be added if desired. Set in a cool place to harden and serve with whipped cream, or pudding sauce.

**Grape Fruit Relish**

1 package Lemon Jiffy-Jell.

1/2 cup boiling water.

1 cup grape fruit juice and pulp.

1/2 cup sherry wine.

Dissolve Jiffy-Jell in 1/2 cup boiling water. When it is cool, add flavor, the grape fruit and sherry wine. Place in scalloped grape fruit skins, and top off with a dash of currant preserve.

**Tomato Aspic**

Bring one pint of canned tomatoes to boiling point, and simmer a few minutes. Strain, and pour liquid over one package Lime Jiffy-Jell. Add Lime flavor from separate vial, also add one tablespoonful Worcestershire sauce, and a pinch of salt. Chop fine of a small onion, several pieces of celery, and a small cucumber, if in season. Add to Jiffy-Jell and set on ice cr in cool place to congeal. Serve on lettuce leaves with mayonnaise.

**Jiffy-Jell with Chocolate and Nuts**

Dissolve package of Pineapple Jiffy-Jell in one pint boiling water and add flavor according to directions. When it begins to congeal add 1 teaspoon of powdered chocolate or cocoa and 1/2 cup English walnut meats cut up fine. More or less chocolate or nut meats may be used as desired. Serve with whipped cream.

**Fig Jiffy-Jell**

1 package Strawberry Jiffy-Jell.

1/2 lb. sweet figs.

Dissolve and add flavor according to directions on package. Cut figs in half and let simmer until tender. When Jiffy-Jell is cooled add figs, mould and serve with whipped cream. (If desired, a pint of claret may be substituted for the water in dissolving the Jiffy-Jell.)

**Loganberry Delight**

Dissolve one package Loganberry Jiffy-Jell as usual. Blanch 1/2 cup of shelled almonds and run through grinder. When Jiffy-Jell starts to set, add the whites of 2 eggs well beaten, and the almonds. Beat altogether with egg beater and set away to congeal. Serve with whipped cream.

**Snow Pudding**

1 package Pineapple or Lemon Jiffy-Jell.

Whites of 2 eggs.

Dissolve and add flavor according to directions on package. Beat the whites of the eggs to a stiff froth. When Jiffy-Jell is nearly set, add the whites of the eggs and continue to beat until the mixture is light and spongy. Put in sherbet cups to mould and serve with cream and sugar.

**Berry Frappe**

1 package Strawberry Jiffy-Jell.

1 pint cream.

Dissolve and add flavor according to directions on package. When it begins to set, whip with an egg beater, then add the pint of cream whipped, and beat altogether until thick. Mould in frappe glasses partly filled with crushed fresh or canned strawberries, or any other fruit that is handy.

**Jiffy-Jell with Sliced Oranges**

Prepare 1 package of Orange Jiffy-Jell according to directions. Sliced, quartered or chopped oranges may be placed in the Jiffy-Jell when partly cooled or used as a garnish as desired.

**Jiffy-Jell with Rice**

1 package Orange Jiffy-Jell.

1 cup cooked rice.

1 cup cream.

Dissolve and add flavor according to directions on package. Add rice to Jiffy-Jell while it is hot. When it commences to congeal add the cup of cream whipped stiff and mould. (If desired, slices of pineapple may be used.)

**Jiffy-Jell with Prunes**

Dissolve 1 package of Jiffy-Jell, any flavor, according to directions, omitting the separate vial of flavor if desired. Prepare 1 pint of stewed prune pulp. When the Jiffy-Jell begins to thicken add 1 teaspoon of cocoa, 1/2 teaspoonful of cinnamon and the pint of prune pulp. Beat all together with 1 cup whipped cream. Serve as desired, with or without whipped cream or pudding sauce.

**Jiffy-Jell Beef Loaf**

1 package Lemon Jiffy-Jell.

2 cupfuls juice stewed or canned tomatoes.

3 cupfuls chopped, cooked beef.

1 tablespoonful vinegar.

1 tablespoonful grated horseradish (optional).

Prepare the Jiffy-Jell as directed on the package, substituting boiling tomato juice for the boiling water. Add the other ingredients, transfer to a bread pan, rubbed lightly with olive oil, packing down the meat. Let stiffen, turn out on a bed of green and serve.
Minted Prunes
1 package Jiffy-Jell, Mint flavor.
1/2 pound prunes.
Soak and cook prunes in the usual manner, and strain off the juice. In one pint of this, dissolve the Jiffy-Jell, partly cool, and add the Mint flavor. Free the prunes from pits, chop the pulp, and mix with the Jiffy-Jell. Sugar may be added to suit individual taste where desired. Harden in small molds, and serve with sweetened, orange flavor whipped cream.

Jiffy-Jell Chinese Chicken
1 package Pineapple Jiffy-Jell.
1 cupful diced chicken.
1/2 cupful diced celery.
1/2 cupful diced mushrooms.
Prepare the Jiffy-Jell as usual. When partly congealed stir in all ingredients. Serve as desired.

Orange Mint Dessert
Prepare Orange Jiffy-Jell as directed on package, also a package of Mint Jiffy-Jell. When it begins to congeal pour alternate layers into a mold making two layers of orange to one of mint. Serve with whipped cream, sprinkled with crystallized mint leaves or with a cherry.

Jiffy Mint Sauce
It often is difficult, if not impossible, to obtain fresh mint leaves, but mint-flavored Jiffy-Jell can always be kept on hand and besides being delicious in flavor, is extremely nutritious. To make Jiffy-Jell Mint Sauce, dissolve one package Jiffy-Jell in 1 cupful of boiling water, and add the Mint flavor and a cupful of strained liquid from the pan in which the roast is being cooked. Serve hot.
(Note: Sugar can be added in case a sweeter sauce is preferred.)
Many now prefer to serve Jiffy-Mint-Jell with roasts in place of mint sauce.

Lime-O-Mint Jiffy-Jell
1/2 package each, Lime and Mint Jiffy-Jell
1 pint boiling water.
Dissolve the Jiffy-Jell in the boiling water. Cool, add half the contents of each vial of Lime and Mint flavor, and place in the refrigerator to harden. Divide crosswise half as many lemons as there are persons to be served. Scoop out the pulp (which can be utilized for other purposes), notch the rims, and cut a thin slice from the base of each 'cup' to make it stand firmly. Fill with Jiffy-Jell, chopped fine, decorate each portion with a maraschino cherry and a sprig of fresh mint dusted with powdered sugar, and serve around a roast of veal, lamb or mutton.

Jiffy-Jell Lemon or Fruit Pie
1 package Lemon Jiffy-Jell.
1 or 2 egg yolks.
1 baked pastry shell.
1 or 2 egg whites.
Prepare the Jiffy-Jell as usual, pouring the mixture as soon as combined with boiling water, slowly onto the egg yolks well beaten. When beginning to congeal, pour into the pastry shell and just before serving top with the egg whites, well beaten with four tablespoonfuls of powdered sugar and a drop of lemon extract. Make up the meringue when the pastry shell is being baked, drop it by tablespoonfuls on a well oiled pan, bake it as usual for ten minutes and then transfer these meringues to the top of the pie when the filling is set.
Any flavor of Jiffy-Jell may be used in same way as a fruity pie filler.

Mint Aspic Salad
When making apple jelly pour one pint of the jelly just before it is ready to take from the fire over a package of Mint Jiffy-Jell. Allow to cook slightly, then add the flavor in the vial. This produces an apple jelly with a delicious "new" flavor.

Jiffy-Jell Neapolitan
1 package Lime Jiffy-Jell.
1 package Raspberry Jiffy-Jell.
1 package Pineapple or Lemon Jiffy-Jell.
Pecans, walnuts or mixed nuts.
Dissolve each package Jiffy-Jell separately and add flavor according to directions on package. When each is ready to congeal, that is, stiff enough to keep from running one into another, place the Lime in bottom of mold with enough chopped nuts to cover it. Then add the Pineapple and place nuts on top of that, and lastly add the Raspberry. Serve in slices with whipped cream. If middle layer is desired white, use Lemon or Pineapple Jiffy-Jell and beat with egg-beater when partly congealed. Strawberry or Cherry may be used instead of Raspberry if desired.

Glazed Carrots
1 package Jiffy-Jell, Mint flavor.
1 pint boiling water.
1 to 2 bunches young carrots.
Scrape the carrots. Split lengthwise and parboil 15 minutes in salted water. Transfer to the Jiffy-Jell. Add Mint flavor. Cook slowly until carrots are tender. Lay the pieces in dripping pan, sprinkle with sugar and place in hot oven until sugar melts and forms a glaze. Serve as a garnish round roast or vegetables.
**Jiffy-Jell Recipes**

**Jiffy-Jell Raspberry Tarts**
1 package Raspberry Jiffy-Jell.
1 egg white, well beaten.
1 cupful raspberries.
6 individual pastry shells.

Bake pastry shells as usual. When Jiffy-Jell is partly congealed add egg white and beat until frothy. Fold in the raspberries. Fill pastry shells and cool. Serve as desired.

**Jiffy-Jell Lamb Loaf**
1 package mint Jiffy-Jell.
2 cupfuls minced cold Lamb.
1 cupful cooked peas.
Lettuce or cress.
Boiled salad dressing.

When Jiffy-Jell is partly congealed stir in the lamb and peas. When molded turn on platter and garnish with lettuce, salad dressing and radishes if desired. If served with rice or macaroni salad on the same platter it will make an excellent "one-piece" meal.

**Minted Fruit Salad**
2 packages Jiffy-Jell, Mint flavor.
1 quart boiling water.
Mayonnaise dressing.

Dissolve Jiffy-Jell as usual adding the Mint flavor. Turn into a one-quart border mold. Mix enough seasonable berries fresh or canned fruit, cut in small pieces to fill center of mold. Sugar fruit lightly. Let stand for one hour. Then chill fruit and mix with mayonnaise. Unmold the Jiffy-Jell and add mixed fruit in center. Garnish with berries.

**Jiffy-Jell Bavarian with Left Over Cake**
1 package Pineapple or Orange Jiffy-Jell.
1½ cups crumbled cake crumbs, any kind.
½ cupful cream, whipped.

Prepare Jiffy-Jell as usual, using only 1½ cups boiling water. When partly congealed pour in crumbs and fold in whipped cream. Serve with fresh or canned fruit as desired.

**Jiffy-Jell Club Luncheon Sandwiches**
1 package Lime Jiffy-Jell.
2 cream cheese or (cupful cottage cheese).
½ cupful chopped nut meats.
½ cupful chopped, stuffed olives.
Boston brown bread.
Lettuce.

French dressing.

When Jiffy-Jell is cool mix a little with cheese till smooth and soft. Stir this, with nuts and olives into the jell and let mixture stiffen in a mold. When cold cut in slices and spread between the lightly buttered bread with the lettuce leaves dipped in French dressing.

**Potato Mint Salad**
1 cupful boiling water.
½ cupful cream, whipped.

Prepare Jiffy-Jell as usual when cold add Mint flavor to suit taste. Pour into small tin to depth of ¼ inch. Cool over night. Boil potatoes in salted water, then cool and slice. Whip cream stiff, mix with mayonnaise and add pimento and potatoes. Form all into mound in center of platter. Cut the Mint Jiffy-Jell into small cubes and dot over the mound of salad. Pieces of pimento may also be used.

**Jiffy-Jell Strawberry Short-Cake**
1 package Strawberry Jiffy-Jell.
2 layers any sweet short-cake.
1 basket strawberries.
Sugar.
Cinnamon.

Prepare Jiffy-Jell as usual. Sweeten ¾ basket strawberries to suit and spread between short-cake layers. When jell starts to congeal add balance of the berries, crushed. Beat all until frothy. Pipe this over short-cake and serve.

**Jiffy-Jellied Vegetables**
1 package Lemon Jiffy-Jell.
½ cupful peas.
½ cupful diced cooked carrots.
½ cupful chopped cabbage or celery.
1 tablespoonful minced green pepper.
Lettuce or cress.

Prepare Jiffy-Jell as usual. When partly cooled stir in chopped vegetables. Mold and serve garnished with lettuce, cress, mayonnaise and cheese.

**Jiffy-Jell Club Sherbet**
1 package Orange Jiffy-Jell.
1 bottle ginger ale.

Prepare Jiffy-Jell as usual, when cold add ginger ale. Freeze in three parts ice to one part salt.
California Raisin Pie

3 1/2 cupful Sun-Maid Raisins, chopped.
1 package Loganberry Jiffy-Jell.
2 1/2 cupfuls boiling water.
Rye flour pastry.

Bake a pastry shell as usual. Put raisins in the water and boil 10 minutes. Then use raisins and their liquor, while hot, to dissolve Jiffy-Jell. Add Loganberry flavor from the separate vial. When mixture commences to thicken pour into pastry shell. Set in a cool place until congealed. Decorate the top with baked figures, whipped Jiffy-Jell or meringue as desired.

Minted Chicken Salad

1 package Jiffy-Jell, Mint flavor.
1 pint chicken stock.
1 cupful cold cooked chicken, diced.
1/4 cupful cold cooked carrots, cut in slivers.
1/4 cupful cold cooked peas.
1 cupful curled celery.
1 scant cupful stiffly whipped cream, measured after whipping.
1 large head of curly lettuce.

Dissolve the Jiffy-Jell in boiling stock. When it commences to thicken add all ingredients except lettuce and celery. Mix thoroughly. Turn into individual molds and harden. Serve as desired topped with stiff mayonnaise and curled celery.

"Better Than Ice Cream"

Whipped Pineapple Jiffy-Jell is delicious. Some say that it is better than ice cream and not near so expensive. A little cream and sugar to suit taste may be added if desired before it is whipped. The jell should be whipped after it has partly congealed.

Jiffy-Jell Stuffed Tomato Salad

1 package Mint Jiffy-Jell.
6 medium-sized tomatoes.
1/2 cupful minced celery.
1/2 cupful broken nut meats, any kind.
Any salad green.
Mayonnaise, or boiled oil salad dressing.

Prepare Jiffy-Jell as usual. Peel and hollow out the tomatoes. Cut up firm part of pulp and add to 1/2 of the Jiffy-Jell together with celery and nuts. When mixture partly stiffened pour into tomatoes. Pour remaining Jiffy-Jell in thin layer and cut into cubes to use as garnish with the salad green and dressing.

To Remove Jiffy-Jell From Mold

After the mixture has congealed, dip the mold in hot water for an instant, being careful that no water gets into the mold. Then turn the mold upside down and the Jiffy-Jell will come out easily.

Or rub the inside of the mold with a little olive oil before pouring in the mixture.

In removing large forms, it is sometimes desirable to run a sharp pointed knife around the top of the mold before dipping it in hot water. This will prevent any possibility of ragged edges, when the form is turned out.

Jiffy Jellied Shrimps

1 package Pineapple Jiffy-Jell.
1/2 tablespoonful vinegar.
1 can pickled shrimps.
2 tablespoonfuls minced green peppers.
1 1/2 cupful diced celery or shaved cabbage.

Prepare Jiffy-Jell as usual. Stir in vegetables and shrimps diced. Mold in small molds. When cool place them on platter. Garnish with tomato or salad dressing as desired.

Jiffy-Jellied Beets

1 package Lime, Orange or Lemon Jiffy-Jell.
2 cupfuls pared beets cut in small dice.
1/2 teaspoonful pickle spice.

Cook beets in 3 cups of salted boiling water. With it add the pickle spice. When done use the 2 cups of liquid for dissolving the Jiffy-Jell. Strain out the spice. When partly congealed stir in the beets, mold and serve as a garnish with cold meat or fish.

Jiffy-Jell Orange and Pimento Salad

Dissolve one package Lime Jiffy-Jell in usual way. Chop fine 1/2 bunch of celery and 2 large slices of canned pimentos, and add a pinch of salt. Mix with 2 or 3 oranges, cut in small pieces, and stir all into the Jiffy-Jell. Set away to congeal and serve with mayonnaise. If oranges are large and juicy, less than one pint of water should be used for first dissolving the Jiffy-Jell.

Jiffy-Jell Spinach Molds

1 package Lemon Jiffy-Jell.
1 tablespoonful vinegar.
1/4 cupful chopped nut meats.
1/4 cupful chopped raisins.
2 cupfuls chopped, cooked spinach.

Prepare Jiffy-Jell as usual. When partly congealed stir in all other ingredients. Transfer to individual molds. When stiff serve as desired with salad dressing and lettuce.

Jiffy-Jell and None-Such

Prepare one package of None-Such Mince Meat according to the directions on package. Prepare a package of Loganberry, Orange or Lemon Jiffy-Jell according to directions. Just as it commences to thicken, add one half or more of the cooked mince meat. Pour into molds and set away to congeal. More or less water may be used in dissolving the Jiffy-Jell according to quantity of None-Such added and firmness of jell desired.

Page Ten
Jiffy Ice Cream Powder

We also make in the same dainty way Jiffy Ice Cream Powder. The flavors are also concentrated, and they also come in sealed vials.

Simply mix the powder with milk or milk and cream combined, and freeze. No cooking, no heating, no eggs or sugar to add.

Jiffy Ice Cream is easy to make. It is quickly made. It is doubly delicious and very economical. For Sherbets use water in place of milk.

You will never make ice cream in the old way when you once try this.

Be sure to get the Jiffy Ice Cream Powder—with the flavor separate, in the glass vials. Other kinds are not like this. Do not accept any other kind.

Four kinds—Vanilla, Strawberry, Lemon, Unflavored

These Directions Appear on Each Package

Pour the Jiffy Ice Cream Powder into a bowl and add to it one-fourth of the milk and stir till a thick paste is formed. Then add balance of the milk and stir until thoroughly dissolved. Add the separate vial of flavor, which comes in each package, pour into freezer, and freeze in the usual way.

For Chocolate Ice Cream, use unflavored Jiffy Ice Cream Powder and add one or two tablespoons of chocolate or cocoa to the liquid before freezing.

Sugar may be added if desired.

For Puddings

Mix together one package Jiffy Ice Cream Powder (any flavor) and two heaping tablespoons cornstarch or flour; dissolve in a little cold milk. Stir this mixture into one quart boiling milk until it is as thick as desired. (Use double boiler or stir constantly to prevent scorching.) Add the separate vial of flavor which comes in each package. Then pour into cups or moulds. When cool, serve with milk, cream or any good pudding sauce. It must not be frozen.
Quick, Fruity Desserts and Salads in Vast Variety

DESSERTS like these, and many others, are made from Jiffy-Jell. Plain Jiffy-Jell, without embellishment, can be instantly prepared.

It is economical because no fresh fruit is needed to get the fruity flavor—the fruit juice is in the separate vial, ready for instant use.

These desserts are very healthful and nutritious.

Jiffy-Jell Neapolitan
Cherry, Pineapple and Lime—made in layers.
Recipe on page 8

Every food authority endorses them.

There are eight fruit flavors—also Mint and Coffee—making ten in all—and each can be served in many different forms. Mix with any, if you like, fruits, nuts, chocolate or shredded coconut. The variety is endless.

Millions of people found these desserts delightful, even in their old form. Jiffy-Jell makes them at least twice as enticing. Let a test prove that to you.

Lime Fruit

Ask Your Grocer to Send it Now

Jiffy-Jell
with its rich fruit flavors, makes a quick and delicious pie filler. And it tastes like fruit pie.

Jiffy-Jell Fruit Pie
Recipe on page 8

Waukesha Pure Food Co., Waukesha, Wis.