Plum pudding.

Delicious cream pudding.
**Kentucky Cream.**

Illustrated on Back Cover.

Dissolve one package of Vanilla Jell-O Ice Cream Powder in one quart of milk and cream mixed. Put in ice cream freezer, and as soon as it begins to freeze, add one pound of raisins, one pint Strawberry preserves and one quart whipped cream. Serve in halves of canteloup with a maraschino cherry on top.

NOTE.—Any preserved fruits may be used instead of strawberries if preferred.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

**Apricot Ice Cream.**

One package Vanilla Jell-O Ice Cream Powder, one quart canned apricots, one pint cream, one cup double cream, one pint milk, juice and pulp one large orange, one-half cup powdered sugar. Dissolve the Jell-O Ice Cream Powder in the milk and add the cream. Drain the syrup from the apricots and reduce the latter to a pulp, add the orange juice and pulp to the apricots. Mix the powdered sugar and double cream, and beat until solid. Place the Jell-O Ice Cream Powder mixture in the freezer and freeze until mushy. Then add the apricot mixture and lastly the cream and finish freezing.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

**Walnut Ice Cream.**

Dissolve one package Vanilla Jell-O Ice Cream Powder in a quart of milk and cream mixed. Chop fine one-half cup English Walnut meats without blanching, and stir them into the ice cream just as it is thoroughly chilled and beginning to freeze. A little salt may be added if desired.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

**Chocolate Mousse.**

Freeze one package Chocolate Jell-O Ice Cream Powder according to directions, and when frozen, stir in a pint of cream, whipped; repack and stand aside for two hours.

APPROVED BY PURE FOOD COMMISSIONERS

All the ingredients are thoroughly mixed when the freezing is done with a White Mountain Freezer.
Lemon Sherbet.
Illustrated on front cover.

THREE-QUARTERS cup of lemon juice, two cups of sugar, five cups water, white of one egg. Grate the rind of one lemon and rub into the sugar. Mix the sugar and water and boil twenty minutes. When cool, dissolve into the sugar and water one package Unflavored Jell-O Ice Cream Powder, add the lemon juice and unbeaten egg and freeze in the regular way. Serve in cups.

NOTE.—A delicious Orange Sherbet may be made by substituting orange juice and adding a pinch of tartaric acid. The addition of juice of one or two lemons is an improvement to any fruit sherbet.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Frozen Cherries.
Illustrated on page 8.

ONE quart of ripe cherries from which the stones have been removed. Mix with one pound of sugar and let stand for one hour. Dissolve one package of Vanilla Jell-O Ice Cream Powder in a quart of water. Mix all together, place in freezer and turn the crank rapidly until frozen. Any other fruit may be substituted for cherries if desired.

HIGHEST AWARD, PORTLAND EXPOSITION 1905

Plum Pudding Ice Cream.
Illustrated on page 8.

ONE package Chocolate Jell-O Ice Cream Powder one quart milk, one teaspoonful powdered cinnamon, one cup seeded raisins, one-half cup chopped citron, one-half cup chopped figs, one-half cup currants, juice one large orange, one-half cup sugar.

WAY OF PREPARING: Dissolve the Jell-O Ice Cream Powder in the milk. Combine the fruits and cinnamon, add the sugar and orange juice and allow the mixture to stand one-half hour. Then combine the two mixtures and freeze.

APPROVED BY PURE FOOD COMMISSIONERS

The White Mountain Freezer not only makes ice cream quicker and easier, but makes more cream and better cream.
FROZEN CHERRIES.

VANILLA ICE CREAM
THE MOST POPULAR RECIPE.