

JELL-O

AMERICA'S MOST FAMOUS
DESSERT



“Even if you can't cook, you can make a JELL-O dessert”



HER PUDDING BURNT.
JELL-O DOESN'T HAVE TO BE COOKED,
AND SO IT NEVER BURNS.

KITCHEN TROUBLES come often enough to the practical house-keeper. Of course they come oftener to the young cook. Sometimes they come from attempting too much; sometimes everything seems to go wrong anyway.

The woman who knows the sure and easy ways in the kitchen has many advantages over the one who must make experiments to learn how to do things. Having found the "short cuts" to success in the kitchen, she escapes most of the drudgery and avoids many mishaps.

There must be dessert for dinner, of course, and one of the housewife's most difficult tasks is the preparation, day after day, of "something nice" for dessert that will not cost too much.

It is here that Jell-O helps. Nothing else is so economical and satisfactory as the dainty, sparkling, delicious Jell-O desserts. Nothing else can be prepared as easily; one can be made in a minute without any work at all.

There is no cooking to do; no flour, sugar, baking powder, eggs or anything else to add, for everything is in the powder in the Jell-O package. All there is to do is to put the powder in hot water and let it cool.

The young bride or housewife who has never learned to cook can always be sure of one fine dish for dinner, for she cannot go wrong with Jell-O. The experienced cook, by using Jell-O, can make daintier desserts than she can prepare in any other way, and they will cost less.

So, whether you can cook or not does not matter when you use Jell-O. You will never be disappointed in the result.

Jell-O is made in seven delicious flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate.

Each in a package by itself, 10 cents at any grocer's.

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

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ACCESSION NO. 74.110.1501 a

"Be sure it's the JELL-O Package if you want to make these"

ENVELOPE NO. 6. Drury, Shale

Raspberry JELL-O

Dissolve one package of Raspberry Jell-O in one pint of boiling water. Pour into mould and set in a cool place to harden.



Raspberry JELL-O



A CORNER IN A BUSY JELL-O WORKROOM.

JELL-O RECIPES.

Cherry Jell-O.

(Illustrated in middle of book.)

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 to Cherry Jell-O or to the other flavors of Jell-O when a more elaborate dessert is desired.

Marble Jell-O.

(Illustrated in middle of book.)

Dissolve separately one package of Lemon Jell-O and one package of Strawberry Jell-O. Place mould on ice and pour in half of the Lemon Jell-O. Whip the other half until spongy; then whip half of the Strawberry Jell-O. With a spoon place in the mould some of each, first one and then the other, until all is in. Then with a spoon add the clear strawberry Jell-O.

NOTE.—When one flavor of Jell-O is to be poured onto another which is already in the mould, the Jell-O that is to be added must be so cool that it will not melt the Jell-O upon which it is poured.

Peach Delight.

Dissolve one package of Peach Jell-O in one pint of boiling water, or one-half pint of boiling water and one-half pint juice from peaches. Pour a little of the Jell-O into the mould, lay in sliced peaches, add a little cool Jell-O, let it harden, then add another layer of peaches and more Jell-O until mould is full. Serve with whipped cream.

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 fruit is out of season.

Do not mistake Jell-O Ice Cream Powder for Jell-O.

JELL-O RECIPES.

Maple Walnut Jell-O.

(Illustrated in middle of book.)

DISSOLVE one package of Peach Jell-O in one cupful of boiling water. Add one cupful of maple syrup. When nearly cool, add one cupful of walnut meats. Serve with whipped cream.

Apple Snow Jell-O.

Dissolve one package of Strawberry Jell-O in one pint of boiling water. When partly cold turn into 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.

You do not have to cook these Jell-O desserts or any Jell-O desserts, and you will find it a very easy matter to make them.

Prune Souffle.

Make one pint stewed prune pulp. Dissolve one package Chocolate Jell-O in one pint of boiling water. When it begins to thicken add the prune pulp and one teaspoonful cinnamon, and beat into it one cup whipped cream. Pile into custard cups and serve with whipped cream.

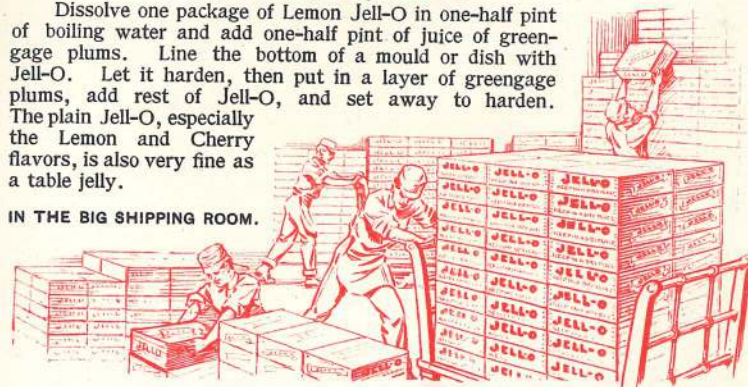
Chocolate Nut Jell-O.

Dissolve one package of Chocolate Jell-O in one pint of boiling water. Set in a cool place. When half congealed add one cup whipped cream, one-half cup of English walnut meats, and one-half dozen figs cut fine.

Jell-O for Serving with Meat.

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint of juice of greengage plums. Line the bottom of a mould or dish with Jell-O. Let it harden, then put in a layer of greengage plums, add rest of Jell-O, and set away to harden. The plain Jell-O, especially the Lemon and Cherry flavors, is also very fine as a table jelly.

IN THE BIG SHIPPING ROOM.





SYLLABUB



MAPLE WALNUT JELL-O



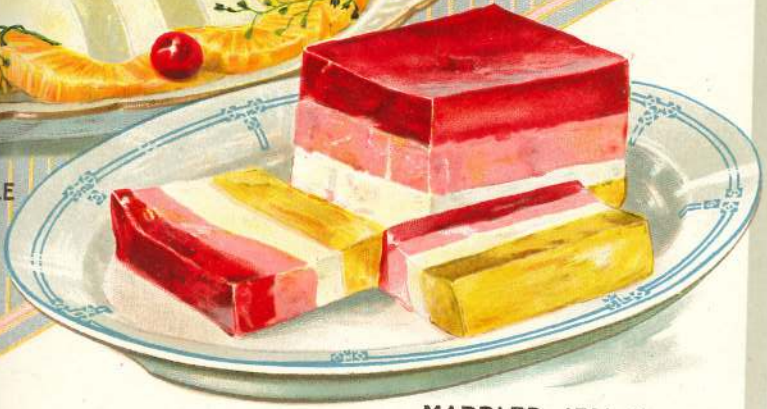
CHERRY JELL-O



PINEAPPLE
MOUSSE



STUFFED TOMATO SALAD



MARbled JELL-O



THE JELL-O GIRL.
ALWAYS READY TO SERVE
YOU.

JELL-O RECIPES.

Pineapple Mousse.

(Illustrated in middle of book.)

DISSOLVE one package of Lemon Jell-O in one pint of boiling pineapple juice sweetened with one cup of granulated sugar. When it is of about the thickness of syrup, add one and one-half cups of whipped cream and the white of one egg beaten dry. Beat all together until it is like a mossy froth. Put into a covered mould and pack in ice.

Lemon Jell-O Syllabub.

(Illustrated in middle of book.)

Dissolve one package of Lemon Jell-O in one pint of boiling water. When nearly cool add one-half orange, sliced, one-half cup each of candied or Maraschino cherries, blanched almonds, and pistachio nuts. Pour in a shallow dish. When cold and firm, cut in cubes (squares) and place in tall glasses. Pour into each glass one wineglassful of sherry and one wineglassful of pineapple juice that has been scalded, sweetened, and chilled. Serve with whipped cream with a cherry on top.

Date Dessert.

Dissolve one package of Raspberry or Strawberry Jell-O in one pint of boiling water and allow to cool. Stone a dozen dates, stuff with pecan nuts, roll in powdered sugar. Line a fancy shallow dish with macaroons. When the Jell-O is half-hardened, pour over macaroons, then stick the dates half-way in the Jell-O and set aside to harden.

Almond Cherry.

Dissolve one package of Cherry Jell-O in one pint of boiling water. Pour half into mould or bowl. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard pour in rest of Jell-O, add another row of almonds, and set away to harden.

Macaroon Velvet Jell-O.

Dissolve one package of any flavored Jell-O in one pint of boiling water. When partly congealed beat until light, adding one cup whipped cream and six crushed macaroons. Whip all together thoroughly, letting it harden, and serve with whipped cream.

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JELL-O RECIPES.

Peach Whip.

DISSOLVE one package of Peach or Orange Jell-O in one teacupful of boiling water. Just as it begins to set add one-half pint peach juice and whip. Then beat in one cup whipped cream and one cup crushed peaches. Serves twelve persons.

Marshmallow Jell-O.

Dissolve one package of Strawberry Jell-O in one pint of boiling water. Let a little harden in the bottom of a square mould. Lay in marshmallows so that a checkerboard effect is given. Add enough cold Jell-O to cover, then another row of marshmallows and more Jell-O until mould is full. This is very attractive for display and nice for serving.

Pineapple Trifle.

One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve one package of Orange Jell-O in one-half pint of boiling water. Add the pineapple and juice of half an orange to the Jell-O when it has cooled a little and set away to harden. When it begins to thicken, add one-half pint cream whipped stiff. Stir thoroughly and turn into a bowl or mould to harden.

Nut Frappe.

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

Banana Cream.

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water and stir in the cream mixture. Pour it into a mould. Serve with whipped cream.



JELL-O IS ALWAYS
SOLD IN THESE PACKAGES.
10 CENTS A PACKAGE.

Look for the word Jell-O in big red letters.

"Yo' ole Aunt Dinah never made nothin' better'n dat"



Peach JELL-O

Dissolve one package of Peach Jell-O in one pint of boiling water or one-half pint of boiling water and one-half pint juice from peaches. Pour into a bowl or mould and set away to harden. Garnish with peaches, either fresh or canned, and whipped cream.



Peach JELL-O

EVEN DINAH, THE FINEST OF COOKS, HAS TROUBLE SOMETIMES WHEN SHE DOESN'T USE JELL-O.

SHE DIDN'T USE JELL-O THIS TIME.



JELL-O RECIPES.

Stuffed Tomato Salad.

(Illustrated in middle of book.)

DISSOLVE one package of Lemon Jell-O in one pint of boiling water. Form a little Jell-O in individual moulds set in cracked ice. Peel tomatoes (not too large), one for each mould. Remove the core and fill the open space with chopped cucumber or chopped celery and water-cress. Place the tomatoes, filled side down, in each mould and pour in a little Jell-O. When that is set, fill the moulds with Jell-O. Garnish with shredded lettuce and hard-boiled egg. Serve with mayonnaise dressing.

Mint Jell-O.

Dissolve one package of Lemon Jell-O in one pint of boiling water. Just as it begins to set, stir carefully into it a heaping tablespoonful of fresh mint leaves picked into tiny bits. This is an especially simple and delicious dish, and is very pretty on the table.

Roman Mousse.

Dissolve one package of Cherry Jell-O in one pint of boiling water. When lukewarm whip to a cream. Whip up half-pint of cream, mix both together, and add one-half dozen macaroons and a handful of chopped nuts. Set away to cool. Serve with whipped cream.

Russian Sponge.

Dissolve one package of Lemon Jell-O in one pint of boiling water. When lukewarm whip to a cream; whip whites of two eggs, and mix both together; add two tablespoonfuls of sherry wine and a handful of chopped nuts. Set away to cool. Serve with whipped cream or soft custard.

A Delicious Table Jelly.

Do not overlook the fact that Jell-O of any flavor, but especially Lemon and Cherry Jell-O, is very fine as a table jelly with meat.

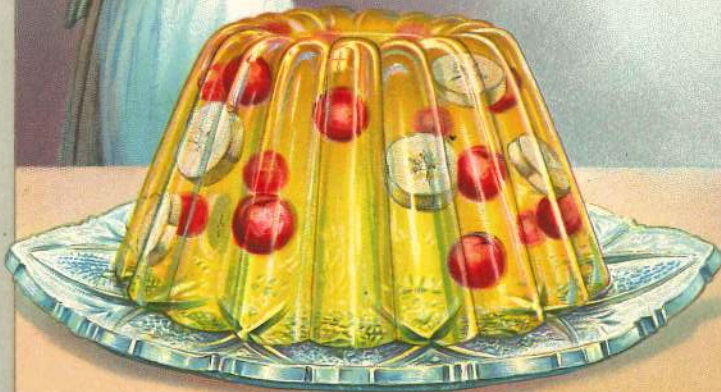
Do not mistake Jell-O Ice Cream Powder for Jell-O.

"This will bring the appetite back"



Lemon JELL-O with Fruit

Dissolve a package of Lemon Jell-O in one pint of boiling water. Pour into a bowl or mould. To make a fruited dessert, just as it begins to set arrange in it with the aid of a fork cherries and sliced bananas or other fruit.



Lemon JELL-O

JELL-O ICE CREAM POWDER



STRAWBERRY ICE CREAM

Makes Ice Cream and Puddings

Do not mistake Jell-O ICE CREAM POWDER for Jell-O

JELL-O ICE CREAM POWDER FOR MAKING **ICE CREAM.**

If you have ever tried to make ice cream in the old and difficult way, or if you have never attempted it because of its difficulties and expense, you will be glad to try the new and easy way.

This is the new way:

Stir a package of Jell-O Ice Cream Powder in a quart of milk and freeze it.

You do not cook or heat the milk. You do not add eggs, sugar, flavoring or anything else, as everything is contained in the package of Jell-O Ice Cream Powder.

There is nothing else to do.

In ten minutes you will have two quarts of pure and delicious ice cream, and the cost will be about one cent a dish.

If very rich cream is desired use one-fourth cream and three-fourths milk.

Condensed milk, thinned with water, can be used instead of fresh milk, if necessary, and the ice cream made from it will be entirely satisfactory.

The whole process is so simple and easy that at first it is hard to believe it is possible.

It will cost you only a few cents and ten minutes' time to learn for yourself just how ice cream making can be rid of its old burden of labor and expense by using Jell-O Ice Cream Powder.

THE FLAVORS.

There are five kinds of Jell-O Ice Cream Powder, as follows: Vanilla, Strawberry, Lemon, Chocolate, Unflavored.

All Grocers Sell It, 10 Cts. a Package.

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

Do not mistake Jell-O Ice Cream Powder for Jell-O.

DELICIOUS CREAM PUDDING IS MADE WITH **JELL-O ICE CREAM POWDER.**

Every woman who loves to serve good things to eat on her table will be interested in the Cream Pudding recipe which is given below. It can be made by mixing either flour or cornstarch with Jell-O Ice Cream Powder and adding boiling milk as directed in the recipe.

CREAM PUDDING.

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of flour or cornstarch. Dissolve in a little cold milk, adding a very small quantity of the milk at a time till mixed smoothly. Stir this mixture into one quart of boiling milk and cook until sufficiently thick. 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.

CREAM PUFFS AND PIES.

Cream pies made from Jell-O Ice Cream Powder are the delight of all housewives. As a filling for layer cakes it is perfection and it is also used extensively as a filling for cream puffs. For a filling for layer cakes, cream pies and cream puffs, use the following recipe:

Mix together one package Jell-O Ice Cream Powder, any flavor, and two heaping tablespoonfuls of flour or cornstarch. Dissolve in a little cold milk, adding a very small quantity of it at a time till mixed smoothly. Stir this mixture into one quart of boiling milk and cook until sufficiently thick. Use double boiler or stir constantly to prevent scorching. A little less milk may be used if an especially thick filling is desired, but when this is done great care must be taken not to cook too long or the filling will be too thick.

A nice pudding sauce is made by dissolving one package of Vanilla Jell-O Ice Cream Powder in a pint of boiling water.

Saves the cost of eggs. Saves the cost of sugar. Saves the cost of flavoring extracts. Saves the cook's temper. Saves at every possible point, while its goodness and purity are beyond criticism.

Do not mistake Jell-O Ice Cream Powder for Jell-O.

JELL-O ICE CREAM POWDER



VANILLA PUDDING WITH CHOCOLATE DRESSING

MAKES FINE PUDDINGS

Do not mistake Jell-O ICE CREAM POWDER for Jell-O

J. BETHMAN LITH. CO., N.Y.

"THE PUDDING'S SPOILED!"

"WHY DIDN'T I USE
JELL-O?"



JELL-O IS APPETIZING.

THE uncertain appetites of the sickroom are a source of anxiety and trouble for the nurse. The feeble or jaded appetite must be coaxed with dainty little dishes which the professional nurse usually prepares with her own hands. She has learned that Jell-O saves time when time counts, and that nothing else is quite so likely to be relished by her patients.

Dainty, sparkling, deliciously flavored Jell-O can be prepared in a minute. Physicians everywhere recommend Jell-O for their convalescent patients.

JELL-O IS NOT GELATINE.

There is gelatine in Jell-O, but Jell-O is a prepared dessert, and gelatine is not. Do not mistake gelatine for Jell-O.

And do not make that other mistake of supposing that some other prepared dessert is Jell-O because it looks like Jell-O.

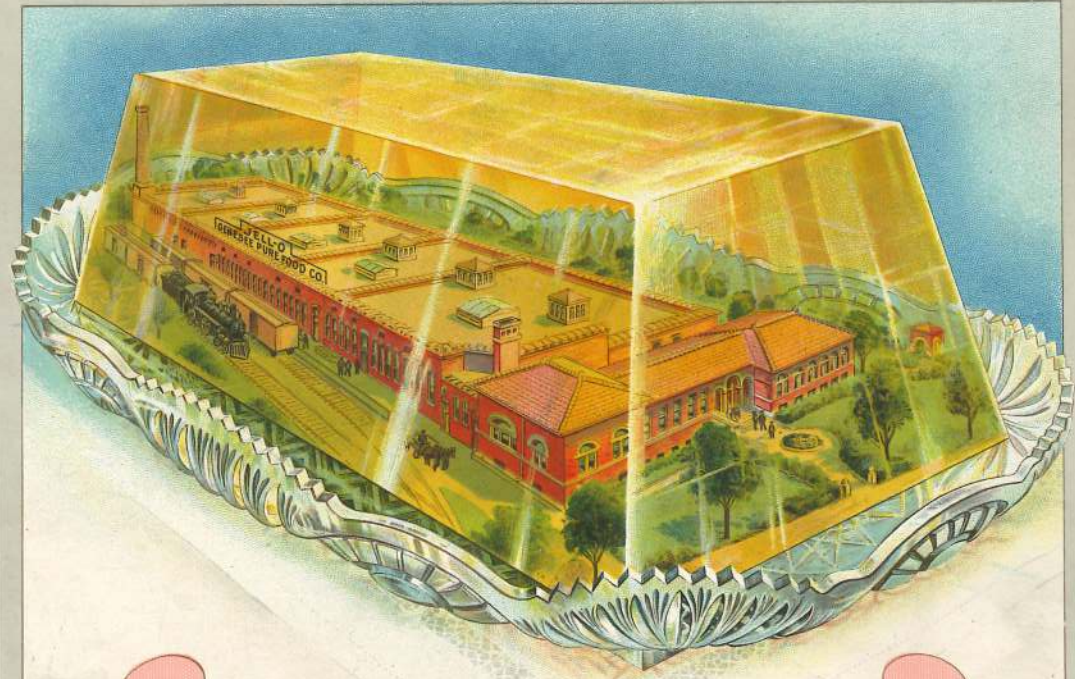
The word Jell-O appears in big red letters on the front of every Jell-O package. If it isn't there, it isn't Jell-O.

To make the famous Jell-O desserts, be sure to get Jell-O. You cannot make them with anything else.

The price of Jell-O never goes up. The big Jell-O dessert still costs **only ten cents**, though the price of everything else goes higher and higher.

Grocers and general storekeepers sell Jell-O, 10c a package.

Do not mistake Jell-O Ice Cream Powder for Jell-O.



THE HOUSE THAT JELL-O BUILT

WAGNER LITHO CO. BUFFALO