

Where *Jell-O* is made

## *"America's Most Famous Dessert"*

*Jell-O* is packed in six flavors — Raspberry, Strawberry, Cherry, Orange, Lemon and Chocolate.

Under the heading "Estimates of Food Values," in *Practical Dietetics*, by Miss Alida Frances Pattee, the following analysis of *Jell-O* appears:

<i>Jell-O</i> —Carbohydrates	85.8%	yielding	352	calories
Protein	12.2%	"	50	"
Vegetable Acid	2.0%			
Total Food Value			402	calories

THE GENESEE PURE FOOD COMPANY, LEROY, N. Y.





## PLAIN JELL-O

Jell-O is equally suited to the needs and appetites of both children and adults.

It is the most easily prepared of all sweet dishes.

It is convenient, inexpensive and wholesome.

It is delightful and satisfying in both summer and winter.

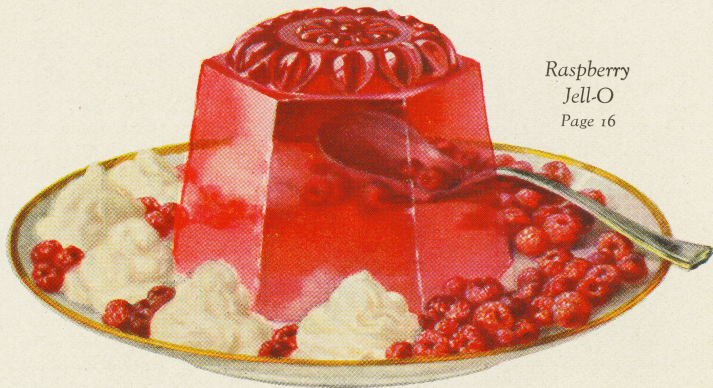
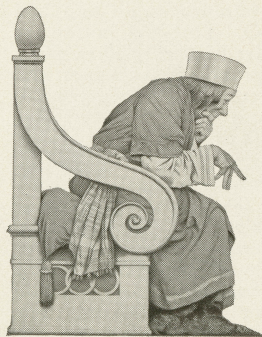
It is always available no matter where one may be located and keeps perfectly if one desires to buy in quantity.

Plain Jell-O desserts are made by dissolving a

package of Jell-O, any flavor, in a pint of boiling water, and letting it cool and harden.

## WHIPPED JELL-O

To whip Jell-O successfully, prepare it as usual, and chill thoroughly, but before it begins to stiffen, beat it vigorously with revolving egg-beater until it becomes light, frothy and opaque. Use a Dover or Ladd egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose.



Raspberry  
Jell-O  
Page 16

### CRANBERRY ICE

Cook four cups of cranberries in one quart of water until soft. Then mash through fine strainer. Add one pound of sugar. Bring to boil, and pour over a package of Lemon Jell-O. Freeze to soft slush and serve in glasses.

### CRANBERRY MOULD

Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped. Very fine with turkey and fowl generally.

### BANANA CREAM

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

### BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. When cold and still liquid, whip and pile into frappé glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired.

### APPLE SNOW JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When partly cold, turn into sherbet glasses, filling three-quarters full. When firm pile Apple Snow on top. To make Apple Snow, dissolve one-half package of Lemon Jell-O in half a pint of boiling water. When cool, whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls of sugar.

### ASPARAGUS SALAD

Drain liquor from one can of asparagus tips. Add one tablespoonful vinegar and enough water to make a pint. Add to this one-half cup of chopped celery, one-fourth teaspoonful salt, one small onion. Simmer a few minutes, strain and add package of Lemon Jell-O. Line the bottom of mould with Jell-O and let harden. Then place asparagus tips with strips of green pepper and pimento, and turn the remaining Jell-O over it. Set away to harden. Turn out on lettuce leaves and serve with mayonnaise dressing.

### FRUIT COCKTAIL

Cut any fresh fruit in season (can be combined with canned fruit), sprinkle with sugar, let stand a half hour and drain. Dissolve a half package of Lemon or Orange Jell-O in one-half pint of boiling water. When cool add fruit juice and fruit, chill and fill sherbet glasses or orange baskets. The juice should be half jelled.

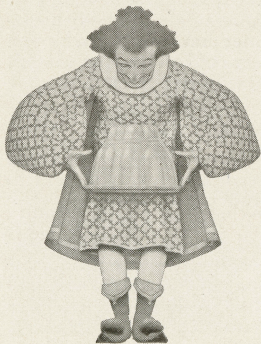


### CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in a pint of boiling milk. Pour into individual moulds. Let harden. Garnish with whipped cream or serve plain.

### ALMOND CHERRY

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a bowl or mould. 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.



### CHERRY SALAD

Dissolve a package of Cherry Jell-O in a pint of boiling water. As it begins to jell, add two table-spoonfuls candied ginger (cut fine), one cup white cherries and one cup cooked pineapple (cut small). Set to harden and serve with fruit salad dressing.

### CHERRY WHIP

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold, but not yet congealing, whip to consistency of whipped cream. Pile into a glass dish or serve in individual glasses with whipped cream or custard sauce.



*Apple Snow  
Jell-O*

*Page 3*

### CALIFORNIA SPECIAL

To the juice from a can of white cherries, add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken, add a cup of chopped white cherries, half a cup of nutmeats, half a cup of celery. Set away to harden. Serve on lettuce leaves with mayonnaise, as a salad; serve without the lettuce leaves, with whipped cream, as a dessert.

### CHOCOLATE BLANC MANGE WITH NUTS

Make a paste of a box of Chocolate Jell-O and a little milk taken from a pint, adding the milk slowly. Heat the rest of the pint of milk to boiling and stir into the Jell-O. Set aside to cool, and when it stiffens put in a half cup of almonds, shelled, blanched, and chopped fine. Pour into cups and when firm turn out on a flat dish, decorating the small shapes with blanched almonds cut in strips.

### GINGER ALE SALAD

Pour one-half cup of boiling water over one package of Lemon Jell-O, set in hot water till thoroughly dissolved, stirring all the time. Cool and add one and one-half cups ginger ale. Set in a cold place until it begins to thicken, then stir in one-fourth cup finely cut nutmeats, one-fourth cup finely cut celery, one cup finely cut assorted fruits (pineapple, orange, apple, cherries or grapes), one tablespoonful finely cut crystallized ginger.

### BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nutmeats around the turned-out Jell-O. Serve with salad dressing. This makes nine individual servings.

### GRAPE JUICE WHIP

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint grape juice. Just as it begins to set, whip with egg-beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful whipped cream and some candied violets.

### IMPERIAL SALAD

Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as it begins to set add three slices of canned pineapple, cubed, one-half can Spanish pimentos, shredded, and one medium size cucumber or one cup celery, cut fine and salted. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.



### GLORIFIED RICE

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped Jell-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

### FROZEN PUNCH

Dissolve one package of Lemon Jell-O in one-half pint of boiling water. When cool add one pint of grape juice, one pint of ginger ale and one-half cup of sugar. Freeze in ice-cream freezer.



### CHOCOLATE WALNUT JELLO

Dissolve a package of Chocolate Jell-O in a pint of boiling milk. When it begins to harden, add one-half cup of English walnut meats and a half dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

### CUSTARD FOR WHIPPED JELL-O

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.



*Jell-O and  
Baked Apples  
Page 7*

### JELL-O AND BAKED APPLES

Bake six medium-sized or small apples with cores removed and filled with brown sugar and chopped nuts. When cold arrange the apples in a pan and cover them with Raspberry Jell-O (one package dissolved in a pint of boiling water). After the Jell-O has set, cut into squares, using a knife dipped in hot water. Serve with whipped cream.

### JELL-O IN QUARTER ORANGES

Dissolve a package of any flavor Jell-O in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O and allow it to harden. When hard quarter with a thin, sharp knife that has been dipped in hot water.



### JELL-O FRUIT CUP

Cut up any fruit in season, place in glass and pour over any flavor of Jell-O when cold, but still in liquid form. When jelled, top with whipped cream and garnish.

### JELL-O PIMENTO SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. When it begins to thicken, add one cup finely chopped celery, one cup shredded cabbage, one-half green pepper, two slices pimento, one-half teaspoonful salt, one-half teaspoonful mustard, one-fourth teaspoonful paprika, two table-spoonfuls vinegar or lemon juice. Mix thoroughly. Set to harden. Serve with mayonnaise dressing.

*Imperial  
Salad  
Page 5*





## MENUS

### CHILDREN'S PARTY

\* Neapolitan Jell-O  
Sponge Cake  
Cocoa  
Candies

### CARD PARTY

Creamed Oysters  
\* Imperial Salad  
Lettuce French Dressing  
Bread and Butter  
\* Grape Juice Whip  
Small Cakes

### TRAY SERVICE

Breast of Chicken  
Peas in Patty Shells  
Bread and Butter  
\* Orange Jell-O in  
Orange Baskets

### HEARTY LUNCHEON

Consomme  
Olives · Finger Rolls · Celery  
Broiled Chicken  
Baked Potato Asparagus  
\* California Special Salad  
Tea Biscuits  
\* Paradise Pudding      Coffee

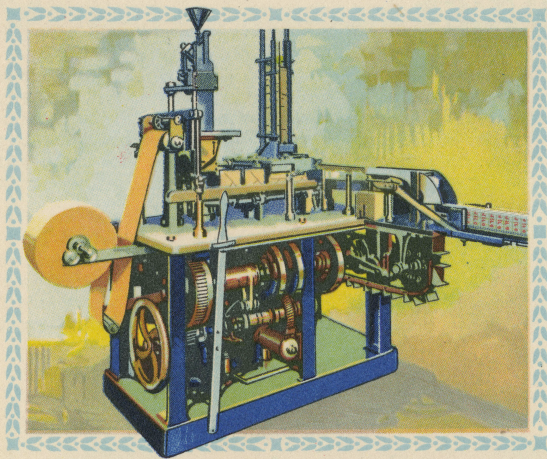
### HURRY UP LUNCHEON

Tomato Cream Soup  
Toasted Biscuits  
Welsh Rarebit  
\* New Manhattan Salad  
\* Raspberry Jell-O

### BUFFET LUNCHEON

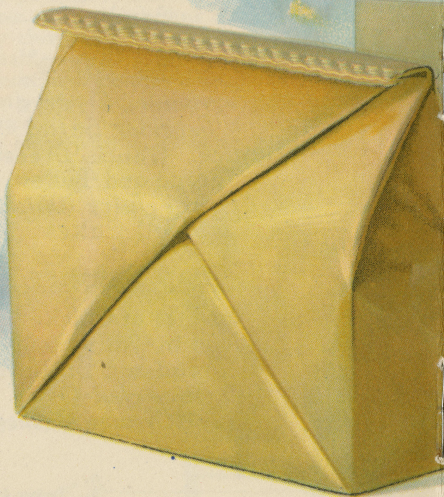
Bouillon  
Creamed Chicken  
Asparagus Salad  
\* Spiced Jell-O Peaches  
Sugar Cookies      Coffee

\* Recipes for above Jell-O dishes may be found in this book.



THE Jell-O packing machines measure an exact amount of Jell-O, make a moisture-proof bag, fill the bag with Jell-O, seal the bag against air and moisture, open a carton, place the bag and a recipe in the carton, glue the carton and pass the completed package to the operator. There are in all forty-two packing machines in our factory, each with a capacity of thirty packages a minute.

A Quality Product





ct in a Perfect Package.



*This Package brings Jell-O  
to you as fresh as when it  
is packed at the factory*



## \* MENU \*

### THANKSGIVING DINNER

Oysters on Half Shell  
 Consomme  
 Celery Olives  
 Roast Turkey  
 Mashed Potatoes · Creamed Onions  
 \* Cranberry Ice  
 \* Plum Pudding  
 Candy Raisins  
 Coffee Nuts

### SUNDAY DINNER

Black Bean Soup  
 Roast Lamb  
 Mashed Potatoes and Peas  
 \* Mint Jell-O  
 \* Pineapple Bavarian Cream  
 Angel Cake  
 Coffee

### HOT AFTERNOON LUNCHEON

\* Gingercake Salad  
 Ribbon Sandwiches  
 Punch

### DINNER MENU

\* Fruit Cocktail in Orange Baskets  
 Tomato Bouillon  
 Olives Celery Radishes  
 Creamed Chicken French Fried Potatoes  
 Asparagus Tips Rolls  
 \* Imperial Salad  
 Strawberry Whip  
 Assorted Cakes Coffee

### DINNER MENU

\* Jell-O Fruit Cocktail  
 Celery Radishes  
 Creamed Asparagus  
 Roast of Lamb with Peas and Carrots  
 \* New Manhattan Salad \* Frozen Punch  
 \* Pineapple and Raspberry Neapolitan  
 Sponge Cake Coffee

### LUNCHEON MENU

Bouillon  
 Creamed Chicken in Patty Shells  
 Green Peas in Potato Nests  
 Rolls  
 \* California Special Salad  
 \* Paradise Pudding Fancy Cakes  
 Coffee

\* Recipes for above Jell-O dishes may be found in this book \*



### JELL-O FRUIT COCKTAIL

Dissolve a package of Orange Jell-O in a pint of boiling water. Stand in a cold place. Cut baskets out of oranges. Save the pulp and juice, and add one-half cup canned pineapple cut in cubes, one-half cup white grapes cut in halves and seeded, one-half cup of Maraschino cherries, and one-half cup sugar. When Jell-O begins to thicken, add the fruit and set in a cold place to harden. Serve in orange baskets or in sherbet glasses. Any fresh fruit can be used except pineapple. Use canned pineapple.



### JELL-O BIRTHDAY CAKE

Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling dissolve a package of Orange Jell-O in a pint of boiling water. Whip half of the Lemon Jell-O with an egg-beater. Pour it into a large round mould or three-pint basin and let harden. Add the Orange Jell-O when it is cold and still liquid, a spoonful at a time, so that the whipped Lemon Jell-O may not be disturbed. Let harden. Then whip the rest of the Lemon Jell-O and turn it into the mould. When hard remove from the mould and place small candles on top.



Plain  
Strawberry  
Jell-O  
Page 2

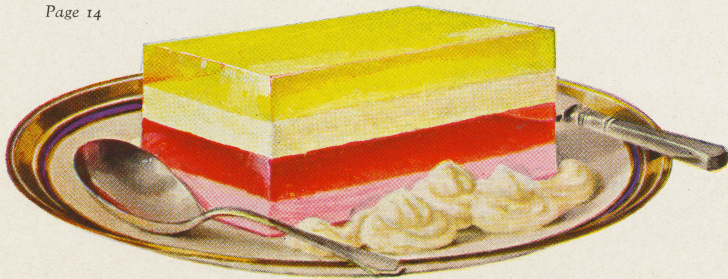
### LEMON JELL-O WHIP WITH PRUNES

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold but not set, beat with an egg-beater to consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Turn into mould to harden. Add more sugar to the water in which they were cooked, and boil this down to a thick syrup. When cold, pour it about the base of the dessert, after you have turned it out, and arrange whole prunes as a garnish.

### ORANGE CUPS AND BASKETS

To make orange cups cut large oranges in two. Take juice and pulp out so carefully as not to break the shell, and when perfectly clean scallop the edges with scissors. The "baskets" are made by cutting the oranges in basket shape. For a filling, dissolve a package of Orange Jell-O in half a pint of boiling water and add one-half cup of sugar. When cool combine with the juice from the oranges, to which has been added enough water to make a half pint. Also add small pieces of orange or nutmeats.

*Neapolitan  
Jell-O  
Page 14*





### ORANGE JELL-O WITH BANANAS

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a layer of Jell-O in mould and let it harden. Cut a banana in thin slices and place slices one over the edge of the other around outer edge of hardened Jell-O. Add another layer of cool liquid Jell-O. When this has hardened, put on another layer of fruit. Fill the mould to top with remaining cold Jell-O. Set to harden, and serve with an egg custard.

### MAGIC ICE

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cool add green Malaga grapes, halved and seeded, and let harden. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious.

### MINT JELL-O

To one and three-fourths cups of water add one-fourth cup of vinegar and two tablespoonfuls of sugar. Let come to boiling point, add one-fourth cup of finely chopped fresh mint leaves, and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the liquid while it is still at boiling point.

### ORANGE DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mould, lay in sliced oranges, add a little cool Jell-O,

let it harden, then add another layer of oranges and more Jell-O until the mould is full. Serve plain or with whipped cream.

### NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in individual moulds. Serve with mayonnaise.

### NEAPOLITAN JELL-O

Layer pieces are made in great variety, with all layers of plain Jell-O, or all whipped, or alternate plain and whipped. The most common one of four layers is made as follows:

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mould of proper shape and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer whip the rest of the Strawberry Jell-O or Raspberry Jell-O and pour it on the hardened plain layer.

Each layer must be hard before others are added.

Serve with whipped cream or the custard for which recipe is given on page 6.

### PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in half a pint of boiling water. When cold and still liquid, add half a pint of peach juice and whip. Then fold in one cup of crushed peaches from which the juice has been drained, and mould.

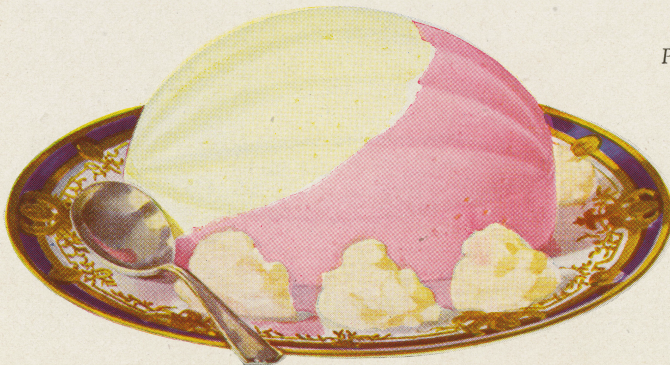
### PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup Grape-Nuts or one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-

fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

### PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in a half pint of boiling water and add a half pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from the mould and garnish with sliced pineapple and cherries or grapes.



*Pineapple and  
Raspberry  
Neapolitan  
Page 16*





### ROMAN SPONGE

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold, whip to consistency of whipped cream, then add a cup whipped cream, one-half dozen macaroons crushed, and a handful of chopped nuts. Set in a cold place to harden. Garnish with cherries and serve with whipped cream.

### SPICED JELL-O PEACHES

Dissolve one package of Orange Jell-O in one cup of boiling water. Add a cup of juice from spiced peaches—or canned peach juice that has been spiced; line the bottom of large or small moulds. When firm arrange on this a cup of spiced or canned peaches cut fine, and add the remaining Jell-O which should be cold but a liquid. Set aside to harden. To be served as a relish.

### SPANISH JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken, add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.

### PARADISE PUDDING

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cher-

ries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when cold set the dish in cold (or ice) water and whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices.

### PINEAPPLE AND RASPBERRY NEAPOLITAN

Dissolve a package of Lemon Jell-O in one-half pint of boiling water, add one-half pint of juice from canned pineapple. When cold but still liquid whip to consistency of whipped cream. Fold in two or three slices of canned pineapple, finely chopped. Turn into round mould, filling half full. Dissolve a package of Raspberry Jell-O in a half pint of boiling water, add half a pint of juice of canned or fresh raspberries, whip and fold in the berries. Pour into the mould after the Lemon Jell-O has hardened.

### RASPBERRY BAVARIAN CREAM

Wash one box of raspberries and sprinkle with four tablespoonfuls of sugar. Dissolve a package of Raspberry Jell-O in three-fourths pint of boiling water and when cold and still liquid whip to consistency of whipped cream. Then fold in the raspberries and juice. Set in a cold place to harden. Serve with whipped cream and garnish with fresh berries. Use canned berries when fresh are out of season.

### STRAWBERRY WHIP

Dissolve a package of Strawberry Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of strawberry juice and whip. Then fold in one cup of the crushed strawberries from which the juice was drained. Set in a cold place to harden. Serves twelve persons.

### THRIFTY SALAD

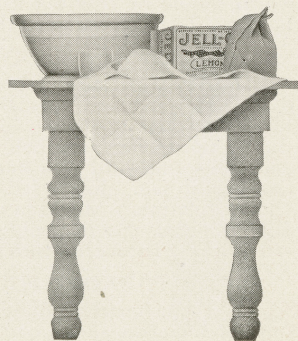
Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold put a layer in bottom of mould, and when partly set add slices of tomatoes. Fill mould with alternate layers of salmon, cold cooked peas and cold Jell-O. Serve on bed of

lettuce leaves garnished with tomatoes, adding French dressing or mayonnaise.

### TOMATO JELL-O SALAD

Cook half a can tomatoes with half a cup celery, half a bay leaf and a small onion cut fine, for five minutes. Strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over a package of Lemon Jell-O. Add a dash of red pepper and salt to taste. Pour in individual moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould, turn on a platter and fill center with chicken or celery salad.

Plain  
Orange  
Jell-O





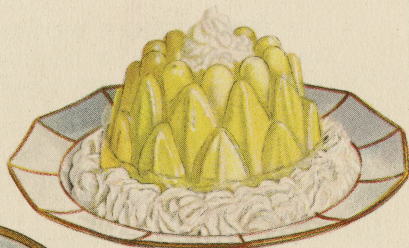
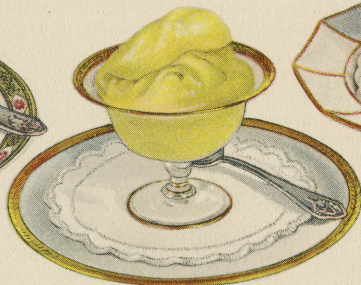
JELL-O  
ICE CREAM  
POWDER





ORANGE SHERBET

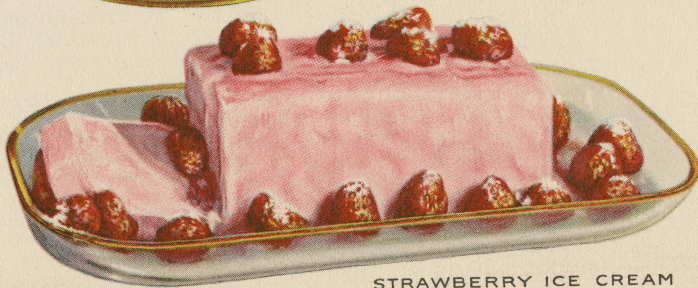
LEMON  
SHERBET



LEMON PUDDING

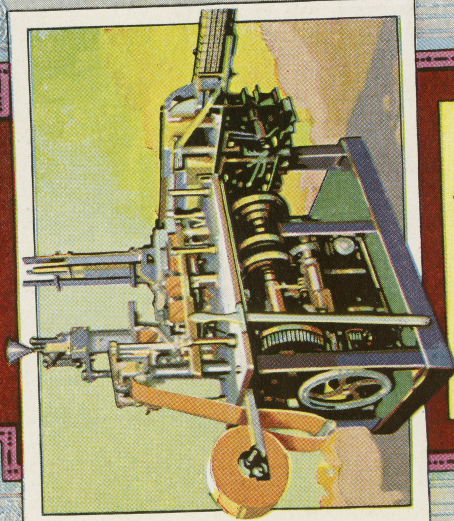


PACKAGE



STRAWBERRY ICE CREAM





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# JELLO

*America's Most Famous Dessert*

OF WHAT  
AND HOW MADE



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



PACKAGE



## JELL-O RULES

Do not use more than a pint of hot water or fruit juice or liquid of any kind for each package of Jell-O used.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mould it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in the bottom of the mould and let it harden. On this arrange fruit as desired and add carefully enough cold liquid Jell-O to hold the fruit in place, but not to cover it. When this Jell-O has hardened add more cold liquid Jell-O. This process can be repeated until the mould is full.

To fix fruit in an upright position, put enough Jell-O in the mould to hold the fruit in place and let it jell to the consistency of thick molasses. Press the fruit into place and fill the mould with cold liquid Jell-O or whipped Jell-O.

In making Jell-O in layers, let each layer harden before adding another, and be sure the Jell-O poured upon any hardened layer is so cool it will not soften the layer.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

To remove Jell-O from the mould, fill with warm water a pan large enough to admit the whole mould, and dip the mould to the edge. Place a plate over the mould and turn them over together, with a little shake added. If this does not loosen the Jell-O dip a second time.

*Buy Jell-O by the Dozen*





AMERICA'S MOST FAMOUS DESSERT

PRINTED IN U.S.A.