



They Wanted
JELL-O

THE RIGHT DESSERT

A satisfactory dessert, better than anything else, sets off and finishes a good dinner or covers up the deficiencies of a bad one.

All women will agree that one of their most perplexing duties is the selection, day after day, of a suitable dessert—something that can be afforded and can be made easily and quickly; something that the children will like and that will satisfy a man, or something that more or less critical feminine company will discuss favorably.

JELL-O was produced to meet this situation, and has met it by providing for every dinner, however humble or splendid, the right dessert.

A JELL-O DESSERT CAN BE MADE IN A MINUTE

There is no cooking to be done and nothing to add—no sweetening and no flavoring. Everything is in the package.

In any of the seven flavors, the price of JELL-O is ten cents at the grocer's.

Stirring the JELL-O into a pint of boiling water. It dissolves immediately.

The simple process of making and serving is illustrated in this series of four pictures.



JELL-O DESSERTS

The base of JELL-O, the chief ingredient, is crystal gelatine—delicate, white, translucent, and pure and clean as falling snow, combined with extra-fine granulated sugar.

The fruit elements and everything else that go to make up this wonderful product, JELL-O, are added by the nicest of modern scientific processes in one of the finest food factories in the world.

No dessert could be purer or more wholesome; none so easy to make ready and so delicious and beautiful when made.

The recipes in this book give only a few of the great number of dishes that can be made easily and quickly.

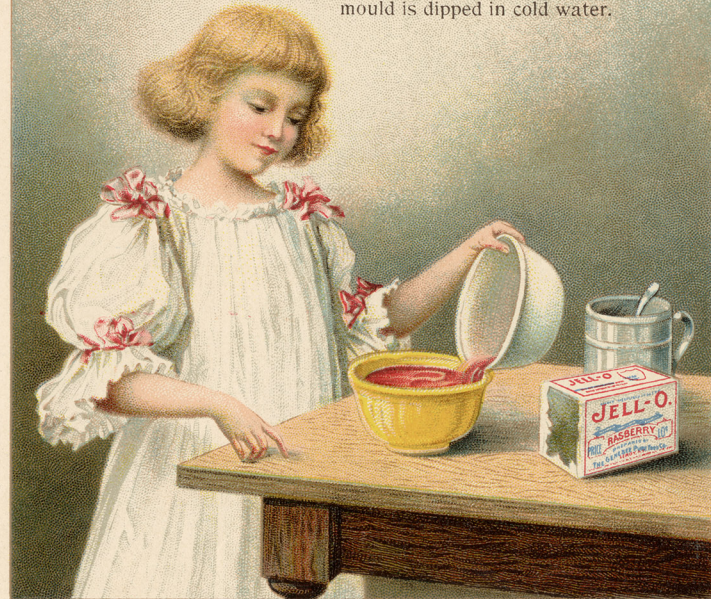
The most popular recipe is the one showing how to prepare JELL-O in the plain form. It produces a delightful dessert from any one of the seven flavors—enough for six persons—at an expense of only ten cents, with no work at all. This is the recipe, and the dessert is illustrated on the back cover:

Dissolve one package of JELL-O, any flavor, in a pint of boiling water. When cold and firm it will be ready to eat.

It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added, and is most frequently served plain.

Pouring JELL-O into the mould. A bowl, a deep dish, or a square tin basin meets every requirement if there is no regular mould at hand.

Before pouring JELL-O into it the mould is dipped in cold water.



JELL-O RECIPES.

Orange Fruit Salad

Dissolve one package of Orange JELL-O in one pint boiling water. Pour about one-fourth of it into dish or mould, and when cool enough lay in it peaches, bananas and seeded grapes. When set, add rest of the JELL-O, then more fruit, and put away to harden.

Fruit Salad.

Dissolve one package Strawberry or Raspberry JELL-O in one pint boiling water. Slice two oranges or two bananas, or any fruit desired, and when the JELL-O is cool, pour half into a bowl or mould, and lay the fruit in it; when set add rest of JELL-O 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.

Jell-O Marshmallow

Dissolve one package Lemon JELL-O in one pint boiling water. Pour quarter of it into a bowl or mould, and when cool enough put in marshmallows. When hardened pour in more JELL-O, lay more marshmallows, and when set add rest of JELL-O. When set decorate with marshmallows and serve with whipped cream.

Peach Jell-O

Dissolve one package Peach JELL-O in one pint boiling water. Pour one-quarter of the JELL-O into a bowl or mould. Lay canned or fresh peaches in the JELL-O, when it is cool enough, and set away to harden. When it is firm, pour in more JELL-O and place another layer of peaches; then rest of the JELL-O. When set, turn out and serve with sweetened whipped cream.

Turning JELL-O out of the mould. Setting the mould in and out of very hot water with a motion quick enough to prevent the slightest melting prevents sticking and breaking of the jelly.



JELL-O RECIPES.

Transparent Fruit Jell-O

(Illustrated on upper half of back cover.)

Two large oranges shredded, two bananas sliced, one cup of seeded white grapes, one cup English walnuts. Dissolve two packages of Lemon JELL-O in one quart of boiling water. As it begins to thicken, add the fruit and nuts. Put in square dish or mould and when set cut in squares. The grapes may be omitted if necessary. Serve with whipped cream or the following sauce:

Cream Sauce.—One egg, one-half cup sugar, one tablespoonful cornstarch, whipped to a foam. Add one pint boiling milk, let thicken and add one teaspoonful vanilla.

This recipe makes a dessert for ten or twelve persons. For five or six, use one package of JELL-O, one pint of boiling water, and half as much fruit, etc., as is named in the recipe.

Nut Frappe

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

Prune Souffle

Make one pint stewed prune pulp. Dissolve one package Chocolate JELL-O in one pint 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.

JELL-O RECIPES.

Apple Snow Jell-O

Dissolve one package of Strawberry JELL-O in one pint of boiling water. When partly cold pour in tall slender glasses, filling three-quarters full. When set pile apple snow on top.

Apple Snow.—White of one egg, one grated apple and one-half cup sugar. Beat till light and feathery.

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 are out of season.

Pineapple Trifle

One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve one package Orange JELL-O in one-half pint 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.

Almond Cherry

Dissolve one package of Cherry JELL-O in one pint 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 enough pour in rest of JELL-O, add another row of almonds, and set away to harden.

Serving JELL-O. An especially pleasant task because JELL-O desserts are always good and there are no misgivings concerning their reception.

Plain, with no trimmings, or dressed with whipped cream or any good pudding sauce, they are delicious.



JELL-O RECIPES.

Apple Flip

Put the white of one egg, three tablespoonfuls grated apple, one-half cup powdered sugar and one teaspoonful lemon extract in a bowl and beat until stiff. Dissolve one package of Lemon JELL-O in one pint of boiling water. When partly cool beat until it begins to thicken, then add the apple mixture and fold in one cup of whipped cream. When set serve in glasses with a cherry on top.

Coffee Jell-O

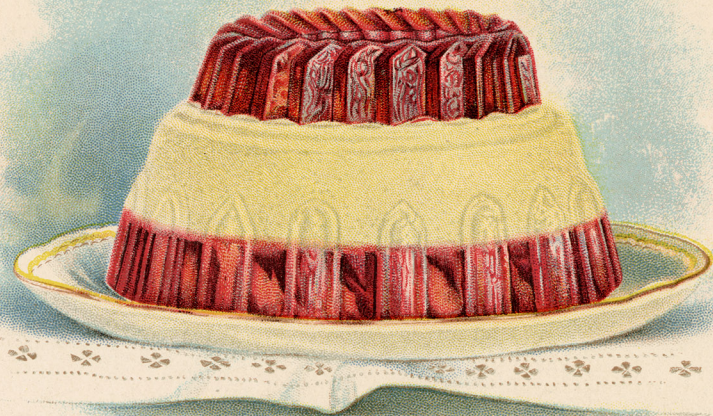
One cup strong coffee, one package Raspberry JELL-O and one teaspoonful vanilla. Dissolve JELL-O in one-half pint of boiling water; add the coffee and vanilla. When set serve with whipped cream.

Chocolate Walnut Jell-O

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

As a Relish with Meat

and especially with turkey and other fowl, Lemon JELL-O is delightfully refreshing and appetizing, being devoid of the peculiar tang that an unskilful combination of sugar and fruit juices presents in the ordinary jellies, and having exactly the right flavor. A hundred or more different desserts, all delicious, can also be made with Lemon JELL-O.



Neapolitan Jell-O

The recipe for this delightful dessert is on the opposite page. As illustrated here, it is made with two layers of unbeaten Strawberry JELL-O and one layer of beaten Lemon JELL-O between them.

JELL-O RECIPES.

Neapolitan or Layer Jell-O

Dissolve the contents of one package Lemon JELL-O in one pint boiling water. Pour a little more than half of it into a square quart dish or mould and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light and pour it into the mould when the JELL-O already in it is cold and firm. Next take a package of Strawberry JELL-O and prepare and divide in exactly the same way. When larger half is too cool to melt JELL-O already in the mould pour it in, beating the rest same as Lemon and adding it when JELL-O in mould is firm. If desired, one instead of two layers of Lemon may be used, beating it and placing it between two layers of unbeaten Strawberry JELL-O, as shown in the illustration.

Serve plain or with whipped cream to suit your taste.

Ambrosia Jell-O

Dissolve one package of Chocolate JELL-O in one pint of boiling water. While still warm, pour into custard cups, filling each cup one-half full, and set in a cool place. When ready to serve empty each cup into a dessert dish, being careful not to break the form. Pour over and around the JELL-O a few tablespoonfuls of sweetened cream or rich milk and over all sprinkle grated cocoanut. Serve with cake.

Lemon Oval

Dissolve two packages of Lemon JELL-O in one quart boiling water. Pour half of the JELL-O into an oval dish or mould. When cool, lay in it peaches, bananas and seeded grapes. When set, add remainder of the JELL-O and put away until firm.



Orange Delight

Dissolve one package Orange JELL-O in one pint of boiling water. When cool, add one orange and one banana sliced in small pieces, six English walnuts and two chopped figs. When set, serve with whipped cream.

JELL-O GOLD MEDALS



Portland Exposition, 1905 St. Louis Exposition, 1904 Jamestown Exposition, 1907

In the award of these gold medals JELL-O received the highest compliment that could be paid by accomplished scientific judges to an article of distinguished excellence.

There are other dessert preparations, but JELL-O is as strong a favorite in American households as it was in the last three great National Expositions.

JELL-O conforms in every respect to the requirements of all National and State pure food laws, and is approved by pure food commissioners.

Made in seven delightful flavors: Strawberry, Chocolate, Lemon, Peach, Orange, Cherry and Raspberry. Sold by all grocers, 10 cents a package.

This company also makes

JELL-O ICE CREAM POWDER

For the finest ice cream simply stir the powder into milk and freeze it. Nothing at all to be added. It is like making ice cream by magic. Five kinds: Vanilla, Lemon, Strawberry, Chocolate and Unflavored. Sold by all grocers. Two packages, 25 cents.

Jell-O Ice Cream Powder is not Jell-O

THE GENESEE PURE FOOD CO., Le Roy, N. Y.

