

The
Jell-O Girl
Gives
A Party





The JELL-O Girl's Message

My Dear Playmates:

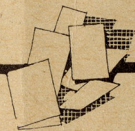
I love to play grown-up. Don't you?
One day my mother said I ought to learn to do
some grown-up things, so she taught me to make
plain Jell-O.

Afterwards she taught me other ways
till I learned how to make all the Jell-O things
in this book.

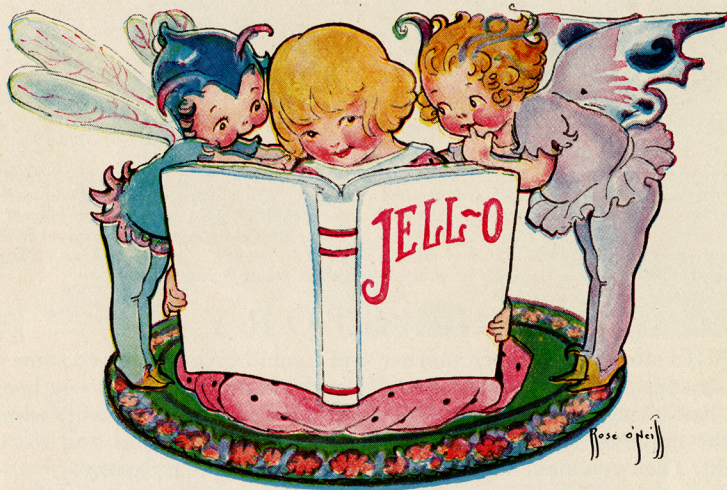
Then mother said I could have a party
if I'd learn to set and decorate tables for every-day
and company, 'cause pretty soon little girls
grow-up, and she wanted me to be a good house-
keeper and hostess. And I learned.

I'd like every little girl to know how
That's why I wrote this book.

Your loving friend,
The Jell-O Girl

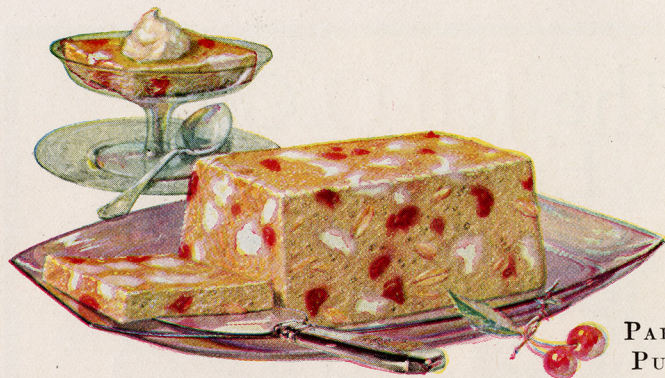


The Jell-O Girl Entertains



When you write a book you ded-i-cate it.
That means you sort of christen it
With thoughts of someone you love.

I ded-i-cate this one
To all the little girls in the world.
I hope they will like My Book.



PARADISE PUDDING

TAKE one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, 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 an oblong cake tin and set it in a cold place to harden. Serve in slices. (Dip knife in hot water before slicing.)

THE STORY

THIS story begins when mother said I could give a party to some of my friends. She said I could help. Unless your mother has let you help, you don't know what fun it is. You polish the silver and wash it clean. You iron the napkins with the edges even. You dust the rooms and set things straight. Then you make the refreshments—they're half the party.



THE HAPPY BREAKFAST TABLE

Breakfast tables can look happy. I make the toast. The fruit acts as the center-piece. The silver goes on as in the picture. Do not pile up the coffee-cups; spread them out and make the handles all go the same way.



Before we started to make the house pretty for company we planned what there would be to eat. My mother calls this a "menu"—you pronounce it "men-u." You have to know exactly what you are going to serve and how much food you need to buy.

I heard some lovely ladies talking. One of them said, "Mrs. Jell-O (that's my mother) is a perfect hostess; she's so forehanded."



LEMON JELL-O

DISSOLVE a package of Lemon Jell-O in a pint of boiling water. Turn into a bowl or mold and set in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.



GRAPEFRUIT COCKTAIL

DISSOLVE a package of Lemon Jell-O and a package of Orange Jell-O each in a pint of boiling water. Pour Lemon Jell-O into a shallow pan and Orange Jell-O into another

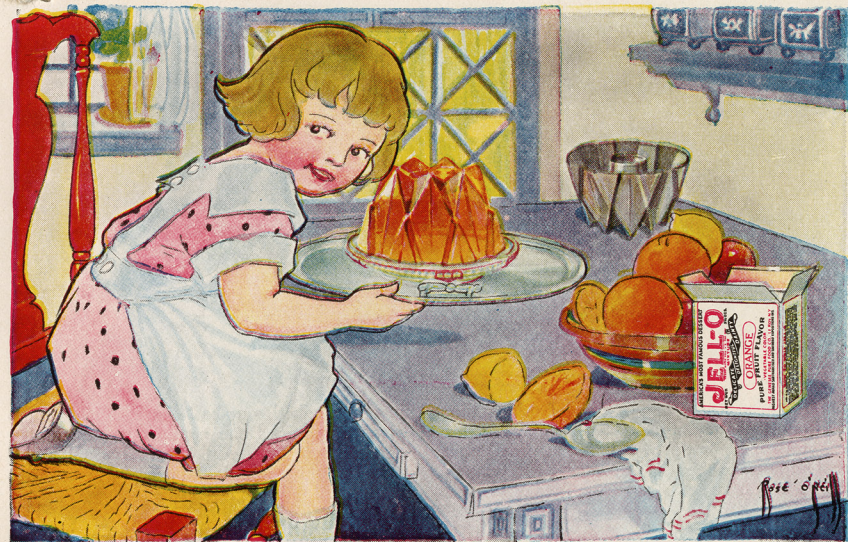
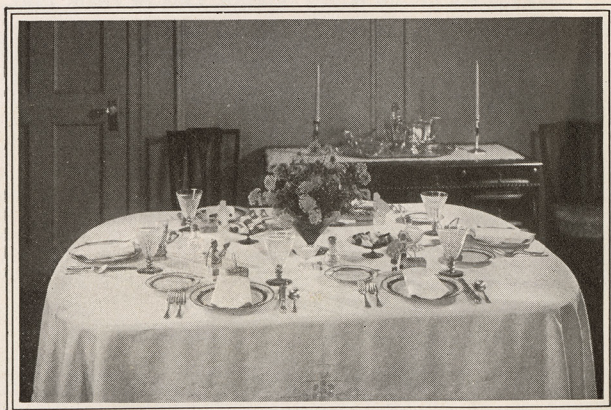
to cool and harden. Cut in small cubes with a knife which has been dipped in hot water. Serve in a grapefruit shell, with white cherries and diced pineapple added.

I asked mother what "forehanded" meant, and she said it was getting ready ahead of time so you didn't have too much to do at once, and we had better plan our party refreshments now.

"The things to have," my mother said, "are the ones that can be quickly and easily made, and taste the best." So the first thing I wrote down on my slate was Jell-O. I just love it, and I wanted my company to have it too.

MOTHER'S COMPANY LUNCHEON

When you have company you keep the table very plain, but you put on your prettiest linen and dishes. I put the flowers in a yellow bowl, and bought Mah-Jong place cards and red and yellow nut baskets. The first course was Cherry Jell-O fruit cup, then bouillon, chicken Maryland and peas, stuffed tomato salad and pineapple Bavarian cream.



When my mother said I could help, I could just feel my curls climbing on top of my head and my frock growing longer and longer, I was so excited!

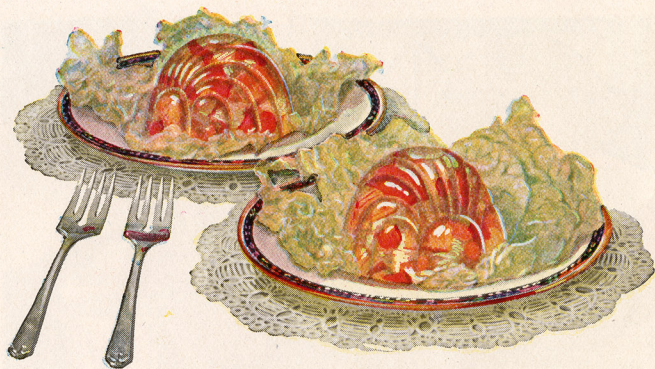
First we went to buy the party things. Jell-O, of course, because it's good. And it's pretty, too—you have to think of that for a party.

There was Raspberry, Lemon and Orange Jell-O, and when we got home we made Neapolitan Jell-O. The way we did it is called a rec-i-pe.

RASPBERRY JELL-O

DISSOLVE a package of Raspberry Jell-O in a pint of boiling water. Pour into a bowl or mold and set in a cold place to harden. When hardened, turn out on a plate and serve plain or with whipped cream.





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 Jell-O begins to set, add three slices of canned

pineapple cubed, one-half can Spanish pimientos shredded, and one medium size cucumber salted and cut fine. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

We had white bread sandwiches. We spread the bread with softened butter (I stirred it with a spoon), then with sweetened whipped cream and hickory nuts; and made some scrambled egg sandwiches. I scrambled the eggs, too.

And—oh, yes—we had little ginger cakes and lovely cocoa. And I helped make every single thing, and dried the dishes and didn't get my apron wet at all. My apron has kitties on it. The party was in the afternoon.

TEACHER'S HIGH TEA

We call it "supper" when we're alone. This was the table I set when my teacher came. Mother let me have what I liked—chicken loaf, potato salad, tea biscuits, olives, fruited Jell-O and little cakes. You put everything on at once, very straight and orderly. But you must clear away all the used things quickly, or the table looks untidy.



We worked very hard and fixed the table all up just wonderful. I wanted to buy the flowers in the shop, but my 'lowance wasn't enough, so my mother said I could make it a pussy willow party, with pussy willows, that I could pick myself, in the center of the table, and daffodils from our garden, and a yellow and white cloth.

And we did. Daddy bought pussy pups for favors. That was the 'prise—you don't know whether they're cats or dogs, but they're very, very lucky.

PLUM PUDDING

DISSOLVE a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in $\frac{3}{4}$ cup Grape Nuts, $\frac{3}{4}$ cup seeded raisins, $\frac{3}{4}$ cup English walnut meats, $\frac{3}{4}$ cup cooked prunes and $\frac{1}{4}$ cup citron—all cut fine; $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves. Salt to taste. Mix and let harden. Serve with sweetened whipped cream or pudding sauce.



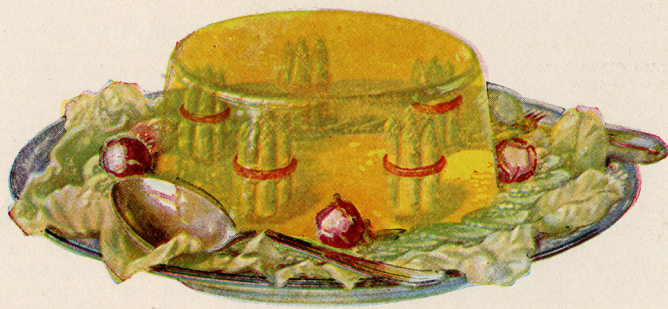


I printed each of the company's names on a card and tied a piece of pussy willow on with a yellow bow. These were "place-cards"—that means they showed everybody where they should sit.

Well, pretty soon the company came. And after all our dollies were introduced we played some games. They are in this book. And I showed them all how I do my Daily Exercises.

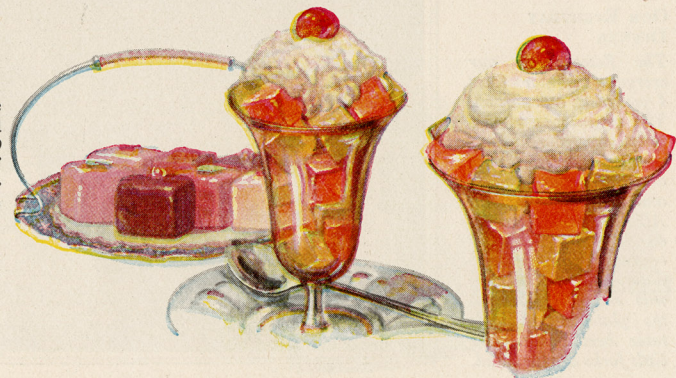
ASPARAGUS SALAD

PREPARE pint of Lemon Jell-O with two tablespoonfuls of vinegar and half a teaspoonful of salt included. Arrange well drained bundles of asparagus tips in mold as shown in illustration. Cover with cold Jell-O and harden. Serve with mayonnaise.



LEMON AND ORANGE CUBES

DISSOLVE package Lemon Jell-O and one of Orange Jell-O each in pint of boiling water. Pour each into a separate shallow pan to cool and harden. Cut in small cubes with knife which has been dipped in hot water. Serve in glasses with whipped cream and garnish with cherries.





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 and quickly fold in one cup of the

crushed pineapple. Add two cups whipped and sweetened cream. Pour into mold and set in a cold place to harden. Turn from the mold and garnish with sliced pineapple and cherries or grapes.

Pretty soon one of the stumps seemed to move. Then I saw a long, long veil, a merry little face—and there was the Raspberry Girl.

“Hello, little Jell-O Girl!” she said. “You’ve been good and helped me. I’m going to call all the Jell-O Flavors for you to see.”

She blew the cutest little whistle—the softest little sound like butterflies whistling, if only they did, and from everywhere came the darlingest little fairies. You’ll find their pictures in this book.

OUR EVERYDAY DINNER

The flowers on our everyday dinner table I picked in our garden. The menu was tomato soup, pressed veal loaf, creamed potatoes, lettuce and asparagus salad and Raspberry Jell-O. All the dinner was put on the table at once because we have no maid. When the soup was eaten mother put the plates on a little table beside her. The little forks are for salad.



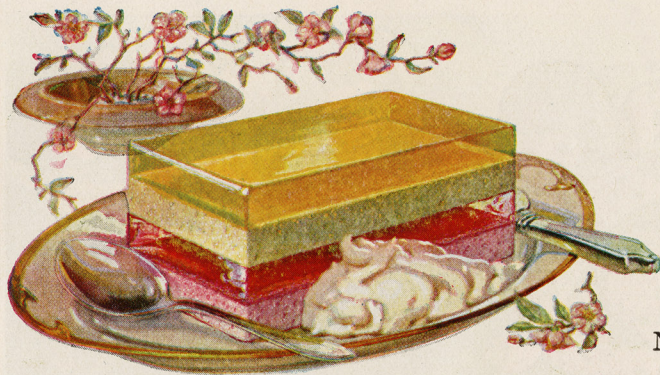
Don’t you love the Cherry Boy with his striped suit and hat like a bathing cap? He has a likeable personality—that means what you really are, my daddy says. Mother says he’s a wonderful dessert.

The Lemon Man was so funny. He stood with his legs crossed and a finger to his lips. He goes with any kind of fruit,—he is so useful that I like him a lot.

PRUNE WHIP

DISSOLVE a package of Orange Jell-O in a pint of boiling water. Prepare one cup of prune pulp. When the Jell-O is cold and slightly thick, whip it to the consistency of whipped cream; add the prune pulp and two tablespoonfuls of granulated sugar. Garnish with prunes, cut in half, pit removed, and one-half English walnut meat inserted in each half. Serve with whipped cream.





NEAPOLITAN JELL-O

DISSOLVE a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mold 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. All layers must be hard before others are added.

I just wanted to carry home the Chocolate Babies to play with my dolls—I don't think they'd eat them up. Then there was the Whipped Cream boy, who looked like a snow man—and the sweetest little Strawberry Fairy.

When they came close, I put out my hands and they let me pat them. They were real! Real fairies, I mean.

THE GROWN-UPS' FORMAL DINNER

'Course I couldn't be there, but mother let me set the table. I put some lovely roses and delphinium in mother's crystal bowl. The nut cups were silver, the candles white. First they were going to have shrimp cocktail in green glass dishes. Then soup, Virginia ham, browned sweet potatoes, Brussels sprouts, romaine salad. Last, prune whip and coffee.



They danced round and round me in a circle, and pretty soon I felt the Raspberry Girl throw her veil round me like a cloud, and it carried me away through the air, floating—floating—

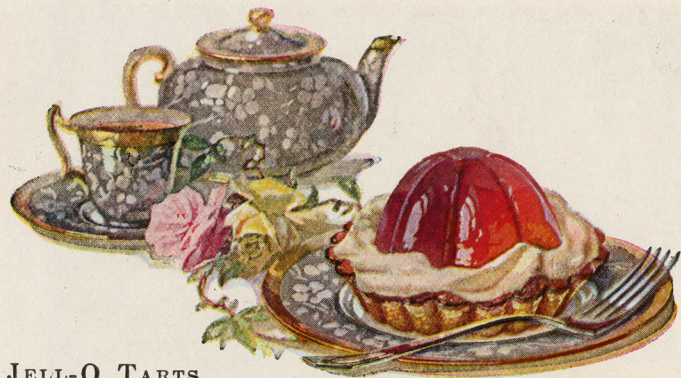
And then my daddy kissed me. But I *know* I hadn't been asleep.

"Mother says you're the best little housekeeper and hostess," he said. "She told me about the party. I wonder if you can't learn how to set the table right *every day*, and how to decorate it."

CHOCOLATE JELL-O

DISSOLVE a package of Chocolate Jell-O in one pint of milk brought to the boiling point. Pour into individual molds and set away to harden. When ready to serve, turn molds into sherbet glasses previously lined with a dainty nest of whipped cream. Garnish top with a spoonful of whipped cream and crown with one half of an English walnut meat.





JELL-O TARTS

BAKE cakes in small tart or muffin tins. When cool remove the center of the cake leaving a hollow case. Dissolve a package of Strawberry or Cherry Jell-O in a pint of boil-

ing water and pour into individual molds to harden. When ready to serve place a spoon of whipped cream in the cake and on this place a mold of Jell-O.

"Let's make a game of it," daddy said. "Mother will write down the directions and I'll typewrite them. And mother will keep count of every minute's time you save her, and at the end there will be a big surprise!"

My daddy took pictures of six different ways I learned to set the table. Look at them and you can do them too.

P. S. The surprise was a dolly's electric stove!

DAD'S CHAFING DISH SUPPER

This was an easy table. I put on the piles of plates and silver, and tall flowers in a vase. My mother and daddy and some friends had it when they came from the theater; Welsh rabbit on crackers, a cider cup, a big coconut cake and Jell-O frappe. Everyone helped themselves and it was in the living-room.



Jell-O Girl tells how to do the daily exercises

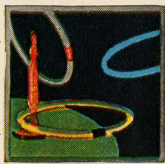


1. Stand straight, head up, hands on hips, feet apart, hold your breath.
2. Exhale, raise hands slowly above head, stretch.
3. Inhale, swing arms to right and bend.
4. Exhale, swing arms to left and bend.
5. Inhale, place hands on hips and bend.
6. Exhale, jump, feet apart, arms spread, head up.
7. Inhale, with hands on hips, jump on right foot.
8. Exhale, hands far back, jump on left foot.
9. Inhale, jump on both feet, hands forward, palms touching.
10. Exhale, jump on right foot, hands back.
11. Inhale, body straight, hands at side, feet together, jump.
12. Exhale, head up, jump, feet apart.

Do these twelve times as written, or each exercise twelve times.



New and Interesting Games for Children



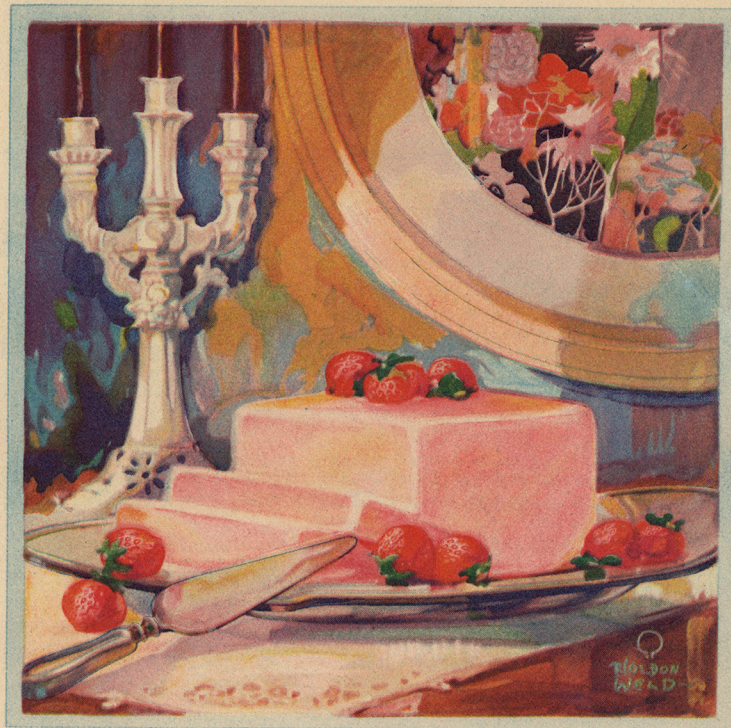
FIRST I told the children to stoop over like bunnies and hop over to mother. She gave each a half yard of ribbon to tie that into a bow. Each child put a pin in this bow and mother blindfolded one at a time and turned them around three times until they faced a big white stuffed toy rabbit. The one who pinned the bow on his neck nearest right got the bunny.

Then mother brought in a basket of eggs that she said the bunny had laid. They were hard-boiled. We put 'em on the floor, five in a row, and each child took a teaspoon, and then daddy got out his watch and timed us. We each picked up our eggs with a teaspoon and put them in the basket. The one who did it quickest got a beautiful chocolate egg, and the slowest one had to pay a forfeit. Of course you know all about forfeits, and blindman's buff. There are pictures of them in this book.

Then we had Balloon tennis, with those beautiful colored balloons. Mother strung a long cord across the room tied to the backs of two chairs. She divided the children half and half. She threw a big red balloon into the air over the cord. Each side tried to get it over the cord. When they got it into the enemy's camp it counted ten. When either side got ten tens or a hundred it was a game. Then we began all over, 'cause the side that got two games out of three won and every child on the side that won got a red balloon. The others got squawkers.

After this we played a Feather Blowing Game. The children were divided into two groups,—on opposite sides of the room. In the middle was a big basket. Each child had a feather and a palm leaf fan—and the side that fanned the feather into the basket first won.

The last game was Making Clown Faces. Daddy had drawn a funny clown on an old sheet with a piece of charcoal just like the funny one that comes out of the ink-pot in the movies. Only it didn't have any face, just a hole. This sheet was hung up and each child put their head through the hole and made the very funniest face they could. We all laughed lots. Then I put clown's caps on all of them and passed around a bag filled with toy animals, two of each kind. The children grabbed, and matched up, and were partners. And they marched into the dining room for Refreshments.



JELL-O ICE CREAM POWDER

Jell-O Ice Cream Powder

For Making Ice Cream

THIS POWDER for making ice cream comes from the same factory that produces Jell-O, "America's most famous dessert." Jell-O is not used for making ice cream or frozen desserts.

Jell-O Ice Cream Powder contains all the ingredients except milk for making ice cream at home. It requires no sugar, no eggs or flavoring, and no cooking.

THE EASY WAY TO MAKE ICE CREAM

Stir the contents of one package of Jell-O Ice Cream Powder into a quart of milk, or milk and cream mixed, and freeze it.

There is nothing else to add and nothing else to do in making ice cream from Jell-O Ice Cream Powder.

TWO QUARTS OF ICE CREAM

From one package of Jell-O Ice Cream Powder and one quart of milk nearly two quarts of ice cream are made. Delicious puddings, and sherbets and other ices, are also made of it.

On the next page there are four particularly fine recipes—one for moulding ice cream in the popular "brick" form, like the Strawberry Brick on the front page of this folder, one for Peach Ice Cream, one for a delicious Lemon Pudding, and one for a delightful Lemon Sherbet.

REMEMBER THIS RECIPE

For delicious plain ice cream of Vanilla, Lemon, Strawberry or Chocolate flavor, this is the recipe: Stir the contents of one package of Jell-O Ice Cream Powder into a quart of milk, or milk and cream mixed, and freeze in the usual way.

STRAWBERRY BRICK

Dissolve a package of Strawberry Jell-O Ice Cream Powder in a quart of milk, or milk and cream mixed, and freeze it according to directions. Then pack the ice cream in the mould firmly and smoothly, so that it will become a firm brick. Put the tight cover on the mould and pack in ice and salt, three parts ice and one part salt. Let it remain there for an hour or more. To remove from the mould, immerse in warm water for an instant, turn out on a flat plate and cut with a knife which has been dipped in warm water.

For a brick of any other one flavor of Jell-O Ice Cream Powder, make and freeze the cream as directed above.

PEACH ICE CREAM

Dissolve one package of Vanilla Jell-O Ice Cream Powder and two cups of sugar in one quart of milk, or milk and cream, and freeze very thick but not hard. Pare and mash a quart of peaches and stir them quickly into the frozen cream. Turn the crank rapidly five minutes, then remove the dasher and stand away two hours to ripen.

DELICIOUS LEMON PUDDING

Put one quart of milk in double boiler (saving out one-half cup) with one package of Lemon Jell-O Ice Cream Powder and a pinch of salt. Stir all together. Let heat to scalding point. Then stir five level tablespoonfuls of cornstarch into the half cup of cold milk saved from the quart. Stir slowly, a little at a time, into the scalding milk and cook thoroughly.

LEMON SHERBET

Grate the rind of two lemons and rub into two cups of sugar. Add five cups water and boil three minutes. Strain through cheesecloth and dissolve in it one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add three-fourths cup lemon juice. When cold, freeze. Makes about three quarts.

FOUR FLAVORS AND UNFLAVORED

Jell-O Ice Cream Powder is made in four flavors—Vanilla, Strawberry, Lemon and Chocolate. It is also made unflavored, so the user may add any flavor desired.

Grocers and general storekeepers everywhere sell Jell-O Ice Cream Powder at the same price as Jell-O.

A book containing many recipes for ice creams, puddings, sherbets and ices will be sent to you free if you will write and ask us for it.

The Jell-O Company, Inc.

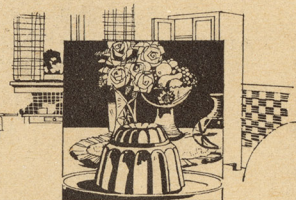
Le Roy, N. Y., and Bridgeburg, Ontario



JELL-O ICE CREAM POWDER

makes fine puddings as
well as ice cream and ices

R E C I P E S



ORANGE SNOW

DISSOLVE a package of Orange Jell-O in one-half pint of boiling water. To the juice of a good sized orange add enough cold water to make one-half pint, and add to Jell-O. When cool but still liquid, whip to consistency of whipped cream. Turn into mold and let harden. Serve with whipped cream or with a custard that has been flavored with the grated rind of the orange.

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.

LOGANBERRY JELL-O

DISSOLVE a package of Lemon or Raspberry Jell-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. If Loganberry juice cannot be had, use grape juice instead.

TOMATO JELL-O SALAD

COOK one pint tomatoes together with one slice onion and one celery stalk for five minutes. Strain and add one teaspoonful vinegar, one-fourth teaspoonful salt, pinch red pepper and water sufficient to make one pint liquid. Heat to boiling point and dissolve one package Lemon Jell-O in the mixture. Mold in individual molds and serve on lettuce leaves with salad dressing.

BEAUTY SALAD

DISSOLVE a package of Raspberry Jell-O in a pint of boiling water and fill individual molds 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 molds and pour on rest of Jell-O when it is a cold liquid. Arrange on lettuce with slices of banana sprinkled with nutmeats. Serve with salad dressing.

JELLO-O FRUIT CUP

CUT up any fruit in season, place in glass and pour over any flavor of Jell-O, except Chocolate, when cold but still liquid. Top with whipped cream and garnish.

CHERRY SALAD

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

PEACH DELIGHT

DISSOLVE a package of Orange Jell-O in a pint of boiling water. Pour half in mold. Lay canned peaches in the bottom of mold. When hard pour in rest of Jell-O and add another layer of peaches. Serve with whipped cream, sweetened.

COFFEE JELL-O

DISSOLVE a package of Lemon Jell-O in one pint of strong coffee at boiling point and add two tablespoonfuls sugar. When hard, serve with sweetened whipped cream.



The Jell-O Company, Inc., LeRoy, N. Y.

NO MATTER WHERE YOU LIVE
YOU GET THIS PERFECT PACKAGE

OF

JELL-O

AT ALL TIMES

OF THE YEAR

