

JELL-O

America's Best Family Dessert



"IT SPEAKS FOR ITSELF."

AMERICA'S BEST FAMILY DESSERT.

JELL-O

TRADE MARK.

PLEASES EVERYBODY

DID YOU EVER SEE JELL-O ? DID YOU EVER TRY JELL-O ?

Why use Gelatine and spend time soaking, sweetening and flavoring, when JELL-O produces exactly the same results. No trouble and less expense. No dessert more attractive. No dessert half so good. Simply add hot water and set away to cool. That's all. It's perfection. A sure surprise to the housewife.

FOUR NATURAL FRUIT FLAVORS: LEMON, ORANGE, RASPBERRY AND STRAWBERRY,

Used by the finest hotels and restaurants throughout the country.

SOME JELL-O DAINTIES.

BANANA CREAM.

Peel five large bananas, rub smooth with five tablespoonfuls of sugar; add one cup sweet cream beaten to a stiff froth, then one package of lemon Jell-O dissolved in one and a half cups boiling water. Pour in mould, and when cold, garnish with candied cherries and serve with thin cream.

CHERRY SOUFFLE.

Take one package of Jell-O, any flavor; add one pint of hot cherry juice. After it is thoroughly dissolved pour into mould containing one quart of sweetened, cooked cherries; set in a cool place. When it begins to stiffen, fold in the beaten whites of three eggs, to which dissolved marshmallows are added. When chilled, turn from mould and serve with a wreath of the beaten whites of two eggs, and dissolved marshmallow.

ALMOND JELL-O.

Dissolve one package of lemon Jell-O in one pint boiling water; then add one-half cup of juice from preserved peaches; pour this into glasses having blanched almonds and pieces of preserved peaches in the bottom; when this is set add more nuts and preserves, then pour over the remaining Jell-O. When cold and firm, serve, piling on each glass whipped cream thickly scattered with finely chopped salted almonds.

SHREDDED WHEAT JELL-O APPLE SANDWICH.

Four large apples, half cup water, half cup sugar, 2 Shredded Wheat biscuit, 1 package raspberry Jell-O, 1 pint boiling water. Pare, core and quarter the apples, put in sauce pan with half cup water and cook covered until tender, then add the sugar and set in a cool place until cold. Turn the boiling water onto the Jell-O and stir until dissolved. Split the biscuit lengthwise into halves, remove some of the inside shreds, put layer of the stewed apples between the halves. Into a narrow pan long enough to take the biscuit placed end to end, turn the dissolved Jell-O to the depth of a quarter inch and set in ice water to harden. When it is hard, place the biscuit top side down in the pan and turn around them the remainder of the dissolved Jell-O and set away to harden. Serve with thin cream.

In their season, strawberries crushed or cut in halves may be used as a substitute for stewed apples. Raspberries or other berries may also be used without cutting or crushing.

NOTE—Your timer can make the mould for you. Dimensions: deep, $2\frac{1}{2}$ inches; long at top, 9 inches, at bottom, $8\frac{1}{2}$ inches; wide at top, $3\frac{1}{2}$ inches, bottom, $2\frac{3}{4}$ inches.

JELL-O WITH ROAST FOWL.

Jell-O is very nice served with roast turkey, chicken, duck or any other domestic or wild

fowl. Any flavor can be used and it will be found far superior to the ordinary jelly.

JELL-O WITH TAPIOCA.

Cook one cup tapioca in the usual way, and when done pour in a mould. After it cools pour over it one package of Jell-O, any flavor, prepared according to directions. The Jell-O should be cool before pouring over the tapioca. Serve with soft custard or whipped cream.

JELL-O SNOW PUDDING.

Dissolve one package of any flavor Jell-O in one pint of boiling water, and after it has about half hardened beat up thoroughly with an egg beater; add the white of one egg thoroughly beaten and stir the whole together until they are mixed; pour into moulds and set in a cool place until firm. This may be served with whipped cream or custard.

WINE JELLY.

One package Lemon Jell-O, 1 pint of boiling water, 1 cup of sugar, 1 cup of Sherry wine, juice of six oranges. Cut each orange in two, being careful not to break the case. When jelly is partly congealed, fill cases and set in a cool place. Serve with whipped cream piled on top. May be served in Sherbet cups if desired.

A delicious wine jelly can also be made by adding one glass of good Sherry or Port wine to any of the Jell-O flavors.

TRY A PACKAGE TO-DAY AND YOU WILL BE DELIGHTED.

Always keep a few packages of JELL-O in the house ready for immediate use, and when you wish to prepare something nice on short notice, you can do so without wasting time to send to your grocer. There are thousands of ways of using JELL-O and you cannot go wrong on any of them.

PRICE 10 CENTS PER PACKAGE AT YOUR GROCERS.

Prepared by THE GENESEE PURE FOOD COMPANY, LE ROY, N.Y.



LEMON



STRAWBERRY