

# JELL-O ICE CREAM POWDER

FOR MAKING  
ICE CREAM AND  
PUDDINGS



STIR ONE PACKAGE OF JELL-O ICE CREAM POWDER  
INTO A QUART OF MILK AND FREEZE.

# JELL-O ICE CREAM POWDER

## FOR MAKING ICE CREAM.

Every woman who has tried to make ice cream in the old uncertain way will be delighted to know that it is the easiest thing in the world to make pure and delicious ice cream by using Jell-O Ice Cream Powder. Two quarts of ice cream are made by stirring one package of Jell-O Ice Cream Powder into a quart of milk and freezing it.

### THERE IS NOTHING ELSE TO DO.

The contents of each package of Jell-O Ice Cream Powder include all the sugar and all the flavor that is needed, and the cooking has already been done—so, strange as it may seem, there is absolutely nothing to add except the milk, and nothing to do but freeze it.

In ten minutes you will have two quarts of fine ice cream and the cost will be about one cent a plate.

### THE FLAVORS.

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

All grocers sell it, two packages for 25 cents.

Jell-O and Jell-O Ice Cream Powder are two entirely different things.

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

## TO MAKE ICE CREAM WITH JELL-O ICE CREAM POWDER.

**S**TIR the contents of one package of Jell-O Ice Cream Powder (any flavor) into a quart of milk and freeze in the usual way. Do not cook or heat the milk. Do not add eggs, sugar, flavoring or anything else, as everything is contained in the package of Jell-O Ice Cream Powder. This will make nearly two quarts of delicious ice cream. Read directions on back of package.

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.

## DELICIOUS CREAM PUDDING MADE WITH JELL-O ICE CREAM POWDER.

**T**HIS is a recipe which will interest every woman who loves to serve good things on her table.

Mix together one-half package of Jell-O Ice Cream Powder (any flavor) and one heaping tablespoonful of cornstarch; dissolve in a little cold milk. Stir this mixture into one pint of boiling milk and cook until sufficiently thick, usually from one to two minutes.

Then pour into moulds or teacups and set away to cool. It must not be frozen. Serve with milk, cream or any pudding sauce.

Use double boiler or stir constantly to prevent scorching. If more than six persons are to be served, use a whole package of Jell-O Ice Cream Powder, one quart of boiling milk and two heaping tablespoonfuls of cornstarch.



## FAMOUS RECIPES.

**T**HE recipes in this book are given solely for the benefit of those who desire to make up occasionally fancy ice creams and ices and puddings of different kinds. Any woman can make delicious ice cream of the "old stand-by" kind with Jell-O Ice Cream Powder without recipes.

### CHOCOLATE MOUSSE.

**F**REEZE one package of Chocolate Jell-O Ice Cream Powder according to directions, and when frozen, stir in a pint of cream, whipped; repack and stand aside for two hours.

### BANANA CREAM PIE.

**M**IX together one half package Vanilla Jell-O Ice Cream Powder and one heaping tablespoonful cornstarch. Dissolve in a little cold milk. Stir into one pint boiling milk and cook in double boiler until sufficiently thick. Add two crushed bananas and two tablespoonfuls sugar. Turn into a baked crust and put in oven to brown.

### ORANGE CREAM.

**P**EELED three medium sized oranges, cut them fine and mix with one-half cup sugar; let stand one hour. Dissolve one package Vanilla or Lemon Jell-O Ice Cream Powder and two heaping tablespoonfuls of cornstarch in a little cold milk, and then stir it into one quart of boiling milk and cook until sufficiently thick. When partially cool pour it over the oranges.

### FRUIT PUDDING.

**L**INE a mould one or one and one-half inches thick with Strawberry Jell-O Ice Cream which has been frozen according to directions. Fill the center with fresh strawberries or any fruit desired. Cover the top with ice cream. Pack for two hours. The fruit may be mixed with whipped cream when it is put into the mould and whipped cream may be served as a sauce with this cream. Garnish the mould with strawberries.

### FROZEN SOUFFLE.

**D**ISSOLVE one package of Vanilla or Strawberry Jell-O Ice Cream Powder in one pint of milk. Add one pint grape juice and freeze.

### COCOANUT ICE CREAM.

**D**ISSOLVE one package of Vanilla Jell-O Ice Cream Powder in one quart of milk. Add one cupful shredded cocoanut (or more, if desired) and freeze as usual.

### BANANA ICE CREAM.

**T**HOROUGHLY mash and mix seven bananas with one pint of milk; then add another pint of milk and one package of Un-flavored Jell-O Ice Cream Powder. When dissolved, freeze.

### PEACH ICE CREAM.

**D**ISSOLVE one package of Vanilla Jell-O Ice Cream Powder in one quart of milk 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.

### CREAM TAPIOCA PUDDING.

**S**TIR two heaping tablespoonfuls of granulated or quick tapioca into a quart of milk and cook fifteen minutes in a double boiler. Add one package of Vanilla or Lemon Jell-O Ice Cream Powder and cook just enough to thoroughly dissolve it into the tapioca.

### CURRANT ICE.

**D**ISSOLVE one package of Strawberry Jell-O Ice Cream Powder in one pint of water and add one pint of currant juice. Stir into this, when ready to freeze, the whites of three eggs beaten to a froth. Freeze. Grate a cocoanut, mix it with sugar and serve it with the ice.

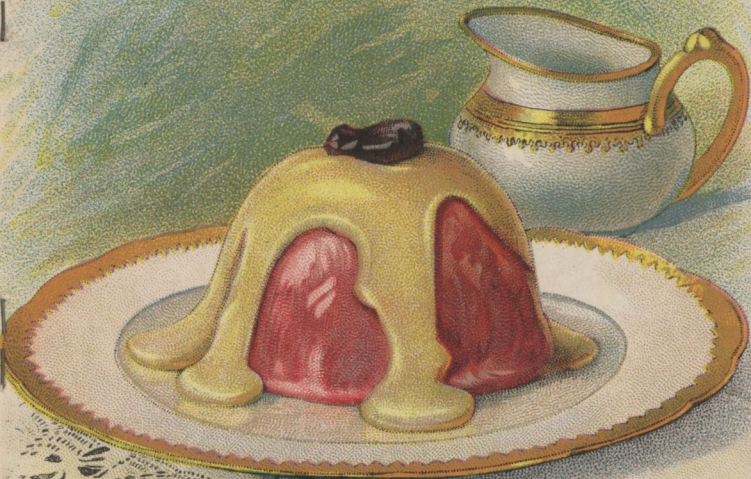
**I**N THE berry season delicious fruit creams are made by stirring strawberries, raspberries or blackberries into ice cream when it is nearly frozen.

JELL-O  
ICE CREAM POWDER  
IS NOT JELL-O





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CREAM PUDDING

### WALNUT ICE CREAM.

**D**ISSOLVE one package of Vanilla Jell-O Ice Cream Powder in a quart of milk. Chop fine one-half cup of English walnut meats without blanching, and stir them into the ice cream just as it is thoroughly chilled and beginning to freeze. A little salt may be added if desired.

### FROZEN CHERRIES.

**R**EMOVE the stones from one quart of ripe cherries and mix the cherries with one pound of sugar. Let stand for one hour. Dissolve one package of Vanilla Jell-O Ice Cream Powder in a quart of water. Mix all together, place in freezer and turn the crank rapidly until frozen. Other fruit may be used if preferred.

### PLUM PUDDING ICE CREAM.

**O**NE package of Chocolate Jell-O Ice Cream Powder, one quart of milk, one teaspoonful powdered cinnamon, one cup seeded raisins, one-half cup chopped citron, one-half cup chopped figs, one-half cup currants, juice one large orange, one-half cup sugar.

Dissolve the Jell-O Ice Cream Powder in the milk. Mix together the fruits, stir in the cinnamon, then add the sugar and orange juice and allow the mixture to stand one-half hour. Then stir the two mixtures together and freeze.

### LEMON SHERBET.

**T**HREE quarters of a cup of lemon juice, two cups of sugar, five cups of water, white of one egg. Grate the rind of one lemon and rub into the sugar. Mix the sugar and water and boil ten minutes. When cool, dissolve in the sugar and water one package of Unflavored Jell-O Ice Cream Powder, add the lemon juice and unbeaten egg and freeze in the regular way. Serve in cups.

**NOTE.**—A delicious Orange Sherbet may be made by substituting orange juice and adding a pinch of tartaric acid. The addition of the juice of one or two lemons improves any fruit sherbet.



### KENTUCKY CREAM.

**D**ISSOLVE one package of Vanilla Jell-O Ice Cream Powder in one quart of milk. Put in ice cream freezer, and as soon as it begins to freeze, add one pound of raisins, one pint of strawberry or other preserves, and one quart of whipped cream. Serve in halves of canteloupe with a maraschino cherry on top.

### COCOANUT CREAM PIE.

**M**IX together one-half package of Vanilla or Lemon Jell-O Ice Cream Powder and one heaping tablespoonful cornstarch. Dissolve in a little cold milk. Stir into one pint boiling milk and cook in double boiler until sufficiently thick. Add cocoanut when taken from the stove. Turn into a baked crust, sprinkle with cocoanut and put back in oven to brown.

### TUTTI FRUTTI ICE.

**B**LANCH one-fourth pound almonds by pouring over them boiling water, then chop very fine and pound to paste. Cut into thin pieces one-fourth pound candied cherries, same quantity of apricots and same of pineapple. Make a syrup of two cups of sugar and one quart of water and boil five minutes. When cool, dissolve in this one package Vanilla Jell-O Ice Cream Powder and add the fruits and almonds. Then add sufficient lemon juice to make it pleasant (about six lemons). Freeze and serve in tall glasses.

### APRICOT ICE CREAM.

**O**NE package Vanilla Jell-O Ice Cream Powder, one quart canned apricots, one pint cream, one cup of double cream, one pint milk, juice and pulp of one large orange, one-half cup powdered sugar. Dissolve the Jell-O Ice Cream Powder in the milk and add the cream. Drain the syrup from the apricots and reduce the latter to a pulp. Add the orange pulp and juice to the apricots. Mix the powdered sugar and double cream, and beat until solid. Place the Jell-O Ice Cream Powder mixture in the freezer and freeze until mushy. Then add the apricot mixture and lastly the cream, and finish freezing.

## DIRECTIONS FOR FREEZING.

First scald the freezer can, lid and dasher. Put the mixture to be frozen in the can and adjust the dasher, lid and cross bar. Crush ice and salt together in a box, six parts of ice to one of salt, and pack around the freezer can. Turn the crank very slowly until the cream is thoroughly chilled, then turn rapidly and steadily until it is frozen to the desired consistency. After the cream is frozen, remove the dasher, put the cork in the opening in the lid; push down the ice and salt around the can with a stick; put more ice and salt in and pack solid around the can. Cover top of the can with ice and sprinkle salt over the top. Cover with carpet or a bag.

Ice Cream is much better when allowed to stand an hour or two before eating.

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Experience has proved that the White Mountain Freezer requires less work than any other and gives best results.

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JELL-O ICE CREAM POWDER and JELL-O are two entirely different preparations.

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

## THE BEST FREEZER.

**V**ERY many women who have never used one have a vague idea that an ice cream freezer is an expensive utensil and that freezing ice cream is a difficult task.

They are mistaken.

The famous White Mountain Freezer is made in different sizes and sold at different prices, all very low.

With the White Mountain Freezer two-thirds of the work of freezing ice cream is saved by the triple motion process peculiar to this celebrated freezer—the can moving in one direction while the two sets of beaters revolve in opposite directions to each other, accomplishing each minute what is done in three with other freezers.

It produces the finest cream because the triple motion gives a smooth, even, perfect surface to the cream, that has never been equalled by any other freezer. There can be no lumps, no uneven places.

White Mountain Freezers can be found in nearly every city and town in the United States. If your local dealer does not sell them, write direct to the manufacturers, The White Mountain Freezer Company, Nashua, N. H.

## JELL-O FOR DESSERT

is not JELL-O ICE CREAM POWDER,

but is an entirely different preparation.

Jell-O is the delicious dessert that can be made in a minute.

It is made in seven flavors and seven beautiful colors.

All grocers sell it, 10 cents a package.

## LIBRARY SLIPS,

Applying in payment for magazines and books, are packed in each package of Jell-O Ice Cream Powder. Save these valuable slips.





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