



DESSERTS OF THE WORLD

PRESENTED BY
THE GENESEE PURE FOOD CO.
LE ROY, N.Y., U.S.A.



JELL-O

THE AMERICAN DESSERT

WHETHER we have course dinners or not, and whatever may be served for dinner proper, all of us like something uncommonly dainty and delicious for the end of the meal.

It only remains for the housewife or the cook to provide it.

In America it will be a JELL-O dessert oftener than anything else.

JELL-O is always good. It is made in seven flavors, and these are so delightfully different, not only one from another, but from everything else, that a JELL-O dessert, which can be made in a minute, is always the gem of the dinner menu.

The flavors are: Lemon, Orange, Strawberry, Raspberry, Peach, Chocolate, Cherry.

The price is ten cents a package at all grocers.

THE GENESEE PURE FOOD CO.,

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

HIGHEST AWARD GOLD MEDAL
ST. LOUIS - PORTLAND - JAMESTOWN



SPAIN
GIBRALTAR

For centuries Turkish, Saracen and Moorish cookery, derived from the Persian and the Indian, led the march of culinary progress in the old world.

The returning Crusaders brought Eastern cooks and Eastern culinary methods home with them, and the cuisines of France, Germany, Spain, Italy and other countries of continental Europe are directly derived from the Oriental.

Good cooks are found everywhere now, but France and America lead in all that is best in cookery.

A few recipes for the American dessert that can be made without cooks are given in this book.



ITALY
CASTLE OF ST. ANGELO
ROME



FRANCE
ARCH OF TRIUMPH
PARIS



CUBA
MORRO CASTLE HAVANA



JELL-O

THE AMERICAN DESSERT



HE FIRST reference to the vegetable kingdom in the Old Testament occurs in the description of the scene in the Garden of Eden where Eve is tempted to pluck the apple—for Adam.

Whether woman has always been privileged to prepare man's food for him or not, and to persuade him to eat, is a point on which history furnishes unsatisfactory information.

One thing is certain: for the woman who spends hours every day over a modern cook stove, there are some delightful moments when she prepares, away from the heat and discomfort, the simple, beautiful and delicious Jell-O desserts.

APPLE SNOW JELL-O

(Illustrated on page opposite.)

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

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

A Sample Plain Jell-O Dessert

Dissolve a package of Lemon Jell-O in a pint of boiling water. When partially cool, dip the bowl or mould that is to contain it in cold water, pour the Jell-O in, and set it in a cool place to harden. When hard, set the mould in hot water to loosen the Jell-O from it, turn the Jell-O out onto a cold platter and serve. Any other flavor may be substituted for the Lemon. Every flavor is so delicious that no two persons agree as to which is best. This dessert will serve six persons. For a larger party use two packages of Jell-O and a quart of boiling water.

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Apple Snow JELL-O

JELL-O, The American Dessert



JELL-O

THE AMERICAN DESSERT

WHEN the Pilgrims set foot on Plymouth Rock, the Indians, now a vanishing race, were exceedingly numerous on the eastern coast. Their food was so largely flesh that it is more than possible the maize and squashes which they ate constituted a sort of dessert for them.

The New England Puritan, having driven the red man west, began early in the nineteenth century to eat pie and enjoy other luxuries, among them the doctor.

Now, in common with the rest of his countrymen, he has wisely discarded pastry, and his wife sets before him desserts of Jell-O, so delicious, so wholesome and so economical, that he wonders much at his former habit.

FRUITED JELL-O

(Illustrated on page opposite.)

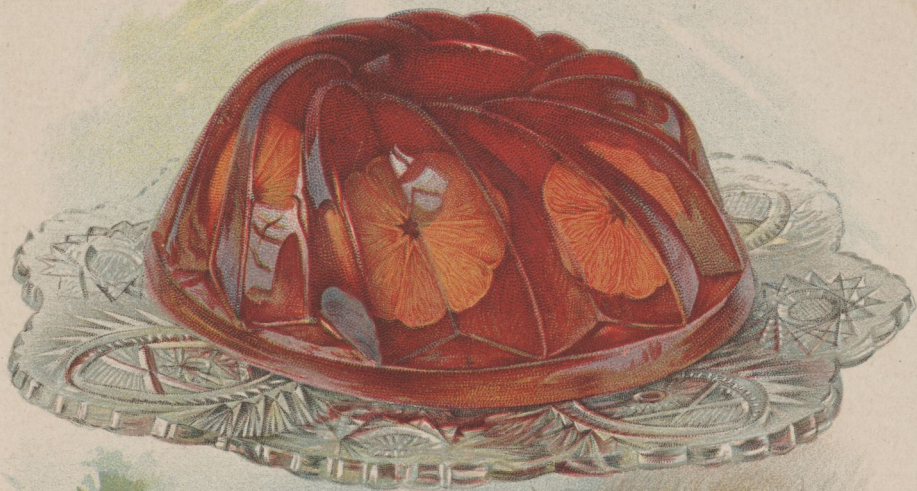
Dissolve a package of Strawberry Jell-O, or any other flavor, in a pint of boiling water. When partially cool pour one-third of it into a bowl or mould. When hard, place a layer of sliced oranges and bananas on the Jell-O in the mould, and pour in half of the remaining Jell-O, being careful that the fruit does not lie immediately against the mould at the sides, but is covered there. When that layer is hard, place another layer of the fruit, and pour in the rest of the Jell-O. Set it in a cool place to harden. Unmold as directed in the plain Jell-O dessert recipe.

CHERRY JELL-O

Dissolve a package of Cherry Jell-O in one pint of boiling water. Pour it into bowl or mould and set it away to cool and harden. Serve plain or with whipped cream.

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JELL-O, The American Dessert



Fruit Salad



Getting an Indian Meal

A decorative border framing the entire page, consisting of two large trees with thick trunks and dense foliage. The trees are laden with round fruits, possibly figs or apples, which are interspersed with the leaves. The style is a detailed woodcut or engraving.

JELL-O

THE AMERICAN DESSERT

THE MOST common dish of Oriental countries is the pilau of India, the pilafi of Greece and the pilaff of Turkey and Arabia, all being more or less complicated preparations of rice with generous seasoning of spices. Sweetmeats and sherbets are the customary desserts of the Arabs and Turks. Most of the sweets are extremely good.

The richer classes in ancient Greece indulged in desserts of piquant dishes which encouraged drinking; cheese cakes, sprinkled with salt, dried figs, almonds, spices and fruits.

CHOCOLATE-WALNUT JELL-O

(Illustrated on page opposite.)

Dissolve one package of Chocolate Jell-O in a 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.

CHOCOLATE JELL-O

For making Chocolate pudding nothing else is so satisfactory as Chocolate Jell-O. It has the rich flavor that is so generally sought and so hard to find. It is just sweet enough to be exquisitely good. To prepare it for use only the addition of boiling water is required. No other form of chocolate is so generally favored by good cooks for making puddings and other desserts.

MACAROON VELVET JELL-O

Dissolve a package of any flavored Jell-O in a pint of boiling water. When partly congealed beat until light; add one cup of whipped cream and six crushed macaroons. Whip all together, letting it cool and harden, and serve with whipped cream.

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After Dinner in Arabia



Chocolate Walnut JELL-O



JELL-O, The American Dessert



JELL-O

THE AMERICAN DESSERT

POI AND FISH comprise the food of the native Hawaiian. Poi is made from the root of the taro, ground and mixed into a paste and allowed to ferment. The people are fond of anything that is sweet.

The better classes have generally adopted the food customs of the American and European settlers.

LEMON OVAL

(Illustrated on page opposite.)

Dissolve two packages of Lemon Jell-O in a quart of 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 the remainder of the Jell-O and more fruit, and put away until firm. Serve plain or with whipped cream.

NUT FRAPPE

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

PEACH SNOW

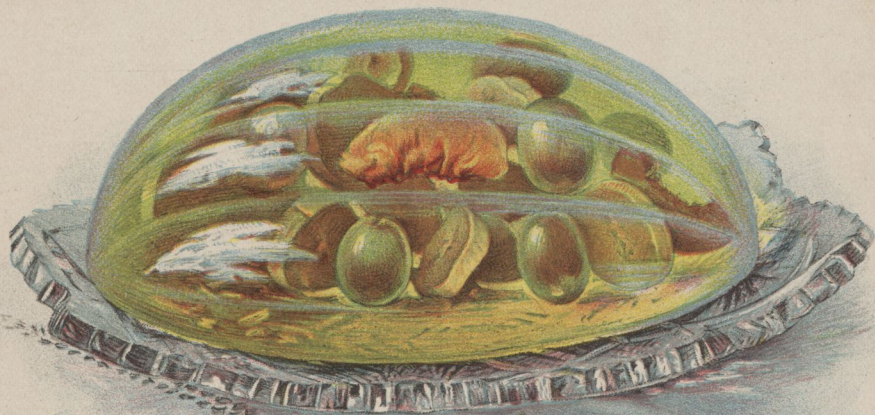
Dissolve one package of peach Jell-O in a pint of boiling water. Stir into it immediately one-half can of peaches. When cool pour into a mould, and when hard turn out and decorate with stiffly whipped cream. If the peaches were not sweetened when canned, sugar must be added to suit taste.

AS A RELISH

with meat, and especially with turkey and other fowl, Lemon Jell-O is delightful, having a flavor incomparably better than any common fruit jelly.

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JELL-O, The American Dessert



Lemon Oval



HAWAII - Getting Dinner

ADD BOILING WATER



COOL

THE SIMPLE JELL-O PROCESS.

Dissolve one package of JELL-O, any flavor, in a pint of boiling water. Dip the bowl or mould into which JELL-O is to be poured in cold water before pouring JELL-O in. Set in ice box or coldest place available. When cold and firm it will be ready to serve.

Before turning JELL-O out of the mould, set the mould in and out of very hot water with a motion quick enough to prevent the slightest melting. JELL-O can be served with whipped cream if desired or any good pudding sauce, but it is delicious with nothing added. A dessert made from one package of JELL-O serves six persons.

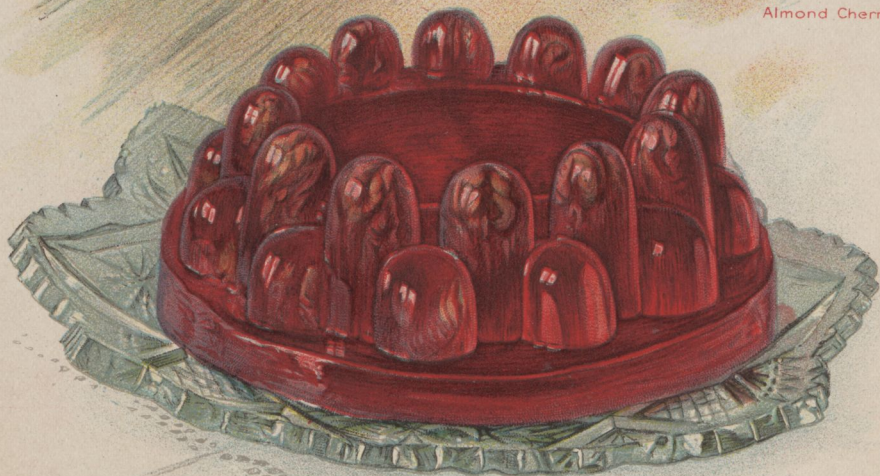


AND SERVE

A Japanese Tea Party



Almond Cherry



JELL-O, The American Dessert



JELL-O

THE AMERICAN DESSERT

SCARCELY less beautiful than old Satsuma ware is a Japanese dinner party, with its gaily decorative ensemble, including the diners themselves, in their many-colored costumes.

Peaches, pears, oranges and other fruits are eaten at pleasure between the courses, and the dessert is thus interspersed through the meal. The diner is at times surrounded by twenty or thirty dishes, and can flit from flower to flower like a butterfly, stopping or beginning all over again, as he chooses.

ALMOND CHERRY

(Illustrated on page opposite.)

Dissolve one 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 enough, pour in the rest of the Jell-O, add another row of almonds, and set away to cool and harden. Serve with whipped cream.

CHERRY PYRAMIDS

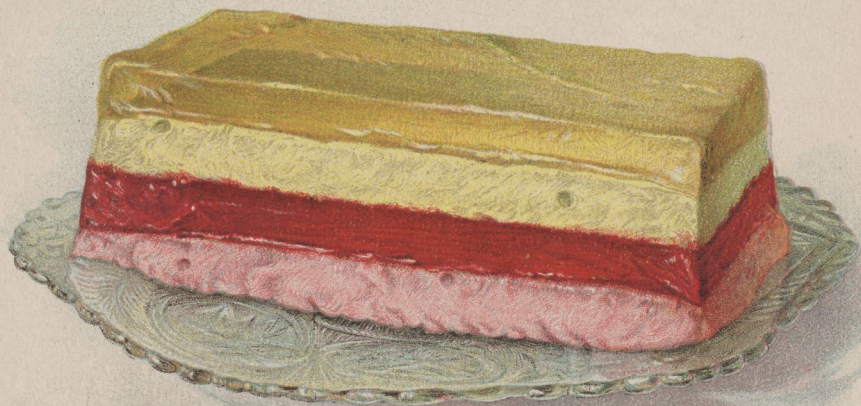
To one pint of Lemon Jell-O add one pint of boiling water and two tablespoonfuls of sugar. When this has thickened about one-half, arrange cherries (stoned) in deep cup moulds and with a spoon put the jelly around and over them until the mould is filled. When ready to serve remove from the moulds and entirely cover with cream whipped very stiff and sweetened. Pile stoned cherries on top.

BERRY FRAPPE

Dissolve one package of Raspberry or Strawberry Jell-O in a pint of boiling water. Just as it begins to set add a pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed raspberries or strawberries.

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JELL-O, The American Dessert



Neapolitan or Layer d'ELL-O



A Russian Dinner



JELL-O

THE AMERICAN DESSERT

IN RUSSIA the church exacts a total of four months fasting out of the twelve. At all other times the Russian who can afford it, with no fixed meal time, eats when and what he wills.

The pashka, which is a combination of sour and sweet cream, is a favorite delicacy. The samovar and the cup of tea are never absent from a Russian table.

Housewives and cooks there and elsewhere, who know nothing about Jell-O, must be often at their wits' end when called upon to serve a dessert at a moment's notice.

NEAPOLITAN or LAYER JELL-O

(Illustrated on page opposite.)

Dissolve one package of Lemon Jell-O in one pint of boiling water. Pour a little more than half into a square quart dish or mould. Just as the other half begins to set, beat it until light and pour into the mould when the Jell-O already in it is firm. Prepare a package of Strawberry Jell-O the same way. When larger half is too cool to melt the Jell-O already in the mould, pour it in, beating the rest same as the Lemon Jell-O and adding it when the Jell-O in the mould is firm.

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.

RASPBERRY JELL-O

Dissolve a package of Raspberry Jell-O in one pint of boiling water. Pour it into a bowl or mould and set it away to cool and harden. Serve with whipped cream.

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In India-A Brahmin's Dessert



Orange Fruit Salad

JELL-O, The American Dessert



JELL-O

THE AMERICAN DESSERT

AURIOSLY enough, the natives of torrid India have an insatiable craving for the hottest dish on earth. This is the Indian curry, made with meats, fish, fowl, fruit, eggs or vegetables, cooked with bruised spices, cayenne pepper being most plentiful.

Sometimes they eat fruits and sweetmeats at dinner, but their relish and their dessert at nearly every meal is the fiery curry.

In summer the American finds especial enjoyment in the cool and refreshing Jell-O desserts, which are served almost daily. The East Indian's diet would kill him in a month.

ORANGE FRUIT SALAD

(Illustrated on page opposite.)

Dissolve one package of Orange Jell-O in a pint of boiling water. Pour half of it into a bowl 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 cool. Serve with whipped cream.

JELL-O MARSHMALLOW

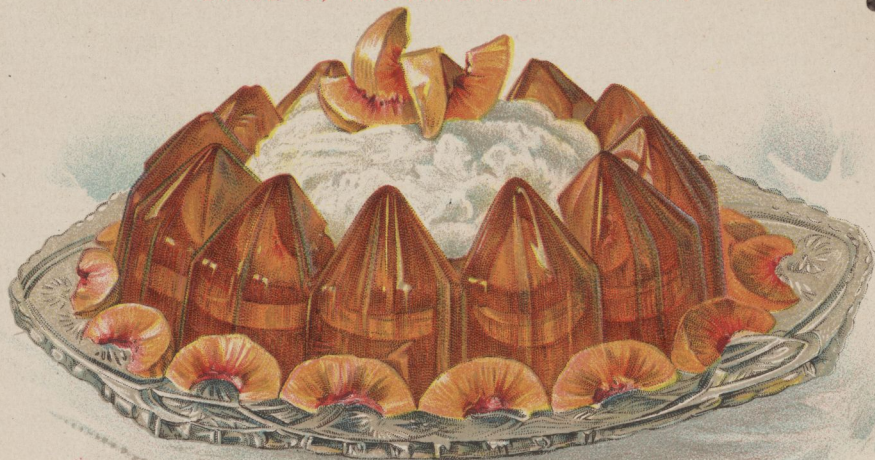
Dissolve one package Lemon Jell-O in a pint of boiling water. Pour half of it into a bowl or mould, and when cool enough put in marshmallows. When hardened pour in more Jell-O, lay more marshmallows, and when set add rest of the Jell-O. When firm decorate with marshmallows and serve with whipped cream.

ORANGE JELL-O

Dissolve a package of Orange Jell-O in one pint of boiling water. Pour it into a bowl or mould and set it away to cool and harden. Serve plain or with whipped cream.

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JELL-O, The American Dessert



Peach JELL-O



Preparing a Holland Dinner



JELL-O

THE AMERICAN DESSERT

FOR FOUR hundred years "Olie Koeken" has been the favorite Dutch dessert. It is made of flour, eggs, orange peel, citron, raisins and currants, mixed in milk, sweetened and raised with yeast, and cooked in a mixture of boiling oil and butter by dropping in a spoonful of the dough at a time.

Goetterspeise (food of the gods) is a German dessert dish which the French epicure, and even the Italian—who, by the way, does not care for sweetmeats—can eat with an appetite.

The common French desserts are charlottes, glace fruits and sweet souffles. French chefs are exceptionally skilled in the evolution of new desserts, and nothing is more delightful than the different forms of Jell-O desserts prepared by French cooks in America.

FRUITED PEACH JELL-O

(Illustrated on page opposite.)

Dissolve one package Peach Jell-O in a pint of boiling water. Pour half into a bowl or mould. Lay canned or fresh peaches in the Jell-O and set away to harden. When it is firm, pour in more Jell-O and lay more peaches, then the rest of the Jell-O. Garnish with sliced peaches and serve with sweetened whipped cream.

PEACH JELL-O

Dissolve a package of Peach Jell-O in a pint of boiling water. Pour it into a bowl or mould and set it away to cool and harden. Serve plain or with whipped cream, as may be most convenient.

WINE JELLY.

(Illustrated on next page.)

Dissolve one package of Lemon Jell-O in one-half pint of boiling water. Add one-half pint of sherry wine and the juice of one lemon. Pour it into sherbet cups and allow it to congeal.

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A Parisian Cafe Scene



WINE JELLY



JELL-O, The American Dessert

JELL-O

GOLD MEDALS



1905
PORTLAND EXPOSITION.



1904
ST. LOUIS
EXPOSITION.

1907
JAMESTOWN EXPOSITION.



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