

HOW TO WHIP JELL-O

Begin to whip the jelly when it is cool and still liquid—before it begins to congeal—and whip till it is of the consistency of whipped cream. Use a Dover or Ladd egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum admit quickly the chill of the ice or cold water.

HOW TO ADD FRUIT

When Jell-O has been dissolved and become cold, fruit and nutmeats can be placed in it in layers or rows, or arranged in any of the fanciful shapes seen in demonstrators' exhibits, in the following manner:

Pour a little of the Jell-O in the mould, set it in a cold place, and when hardened arrange on it the fresh or canned fruit or the nutmeats chosen for the dessert. Add just enough cold Jell-O to hold the fruit in place and let it harden. Then pour on the rest of the Jell-O, or add more layers of fruit in the same manner as the first one.

PEACH DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour half in mould. Lay canned peaches in the bottom of mould. When hard pour in rest of Jell-O and add another layer of peaches. Turn out when hard and serve with whipped cream, sweetened.

SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip according to the directions at the top of this page. Let stand till firm and then pile by spoonfuls into sherbet glasses and serve with any egg custard.

PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup of the crushed peaches from which the juice was drained. Set in a cold place to harden. Serves twelve persons. See directions on this page for whipping Jell-O.

PRUNE WHIP

Dissolve a package of Orange Jell-O in a pint of boiling water. Prepare one cup of prune pulp. Just as Jell-O begins to thicken, add prune pulp and two tablespoonfuls sugar. Serve with whipped cream or cream and sugar.