

JELL-O DESSERTS

JJELL-O can be made into creams, custards, frappes, sherbets, salads, conserves, nut puddings, plum puddings, chocolate puddings, souffles, and an almost endless variety of fancy dishes with remarkable ease, and they will not only be deliciously good to eat, but beautiful as table adornments.

The recipes on the pages following give only a few of the great number of dishes that can be made easily and quickly.

A JELL-O DESSERT CAN BE MADE IN A MINUTE.

The most popular recipe is the one showing how to prepare JELL-O in the plain form. It produces a delightful dessert from any one of the seven flavors—enough for six persons—at an expense of only ten cents, with no work at all. This is the recipe:

Dissolve one package of JELL-O, any flavor, in a pint of boiling water. When cold and firm it will be ready to eat.

It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added, and is most frequently served plain.

AS A RELISH WITH MEAT

and especially with turkey and other fowl, Lemon JELL-O is delightfully refreshing and appetizing, being devoid of the peculiar tang that an unskilful combination of sugar and fruit juices presents in the ordinary jellies, and having exactly the right flavor. A dozen or more of different desserts, all delicious, can be made with Lemon JELL-O.

Many cooks and housewives delight in making up occasional desserts of more or less elaborate character, and for their information the following recipes are given. Every woman will understand that the claim that JELL-O can be made in a minute does not include the fancy desserts. They are, however, very simple, and their preparation requires no greater skill than any housewife possesses.

