

## JELL-O RULES

**F**IRST of all, observe this very important rule. Never use more than a pint of hot water or fruit juice, or liquid of any kind, for each package of Jell-O used.

### *How to Whip Jell-O*

Begin to whip the jelly when it is cool and still liquid—just as it begins to thicken—and whip until 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 splattering, and tin and aluminum quickly admit the chill of the ice or cold water.

One package of plain Jell-O, that is one made of Jell-O and hot water, will serve six persons. In whipped form of almost any kind, one package will serve from nine to twelve persons.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mold it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in the bottom of the mold and let it harden. On this arrange fruit as desired and add carefully enough cold liquid Jell-O to hold the fruit in place, but not to cover it. When this Jell-O has hardened add more cold liquid Jell-O. This process can be repeated until the mold is full.

To fix fruit in an upright position, put enough Jell-O in the mold to hold the fruit in place and let it jell

to the consistency of thick molasses. Press the fruit into place and fill the mold with cold liquid Jell-O or whipped Jell-O.

In making Jell-O in layers, let each layer harden before adding another, and be sure the Jell-O poured upon any hardened layer is so cool it will not soften the layer.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

In slicing or cutting Jell-O dip the knife in hot water first.

To remove Jell-O from the mold, fill with warm water a pan large enough to admit the whole mold and dip the mold to the edge. Place a plate over the mold and turn them over together, with a little shake added. If this does not loosen the Jell-O dip a second time.