

Si vous desirez ce livre-ci en français, nous vous enverrons un exemplaire franco.

JELL-O ICE CREAM POWDER

FOR MAKING ICE CREAM

THERE is a great deal of satisfaction in serving your own ice cream and having it just as you want it. Heretofore this has been almost impossible because of the difficulty in making and the high cost.

Now everybody—the woman who cannot cook, as well as the most accomplished housekeeper—can make ice cream, easily, cheaply and with the most perfect success.

All chance of mistake and disappointment has disappeared, for delicious ice cream is made by simply adding Jell-O Ice Cream Powder to milk and freezing it.

TO MAKE ICE CREAM WITH JELL-O ICE CREAM POWDER

STIR the contents of one package of Jell-O Ice Cream Powder (any flavor) into a quart of milk, or milk and cream, and freeze in the usual way. (See directions on back of package.) 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. The cost will be about 11 cents a quart, or a little over one cent a dish: Figure up what you usually pay for ice cream and compare it with this low cost.

Condensed or evaporated milk, thinned with water, can be used instead of fresh milk, if necessary, and the ice cream made from it will be entirely satisfactory.

Puddings of the most exquisite flavor are also made of Jell-O Ice Cream Powder. Some recipes for these fine puddings will be found in this folder.

THE FLAVORS

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

ALL GROCERS SELL IT—15c. A PACKAGE

THE GENESEE PURE FOOD CO.
BRIDGEBURG, ONT.

Do not mistake Jell-O Ice Cream Powder for Jell-O