

878

JELL-O ICE CREAM POWDER



*"Doesn't that
look good?"*

Chocolate
Mousse

Makes ICE CREAM, SHERBETS, ICES and PUDDINGS
15 CENTS A PACKAGE

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

15
773ML
#10

DELICIOUS CREAM PUDDING

MADE WITH JELL-O ICE CREAM POWDER

(Illustrated on back cover.)

EVERY woman who loves to serve good things on her table will be interested in the following fine Cream Pudding recipe. The pudding can be made by using either flour or cornstarch with Jell-O Ice Cream Powder. It is very easy to make.

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of cornstarch (or flour). Dissolve in a little cold milk, adding a very small quantity of the milk at a time till mixed smoothly. Stir this mixture into one quart of boiling milk and cook until sufficiently thick. Serve with milk, cream or any good pudding sauce. Use double boiler or stir constantly to prevent scorching. A little less milk may be used if an especially thick pudding is desired, but when this is done care must be taken not to cook too long or the pudding will be too thick. Add a pinch of salt before cooking. Must not be frozen.

This is a popular recipe, for it does not require a cook to make the pudding, and it costs very little. Do not fail to try this pudding recipe.

ORANGE CREAM

Peel three medium sized oranges, cut them fine and mix with one-half cup sugar; let stand one hour. Dissolve one package Vanilla or Lemon Jell-O Ice Cream Powder and two heaping tablespoonfuls of flour or cornstarch in a little cold milk, adding a very small quantity of milk at a time till mixed smoothly, then stir it into one quart of boiling milk, add a pinch of salt and cook until sufficiently thick. When nearly cool, pour it over the oranges.

FRUIT PUDDING

Line a mould one or one and one-half inches thick with Strawberry Jell-O Ice Cream which has been frozen according to directions. Fill the center with fresh strawberries or any fruit desired. Cover the top with ice cream. Pack for two hours. The fruit may be mixed with whipped cream when it is put into the mould, and whipped cream may be served with the pudding. Garnish the mould with strawberries.

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JELL-O ICE CREAM POWDER

15 CENTS A PACKAGE

Makes these
DAINTY
DELICIOUS
DISHES

Raspberry
ICE

Lemon Sherbet

Peach
Ice Cream

Strawberry
Ice Cream

Vanilla
Ice Cream

15 CENTS A PACKAGE



KENTUCKY CREAM

(Illustrated on page 4.)

DISSOLVE one package of Vanilla Jell-O Ice Cream Powder in one quart of milk. Put in ice cream freezer, and as soon as it begins to freeze add one pound raisins, one pint of strawberry or other preserves, and one quart of whipped cream, and finish freezing. Serve in halves of cantaloupe with Maraschino cherry on top.

RASPBERRY ICE

(Illustrated on page 3.)

Dissolve one package of Strawberry Jell-O Ice Cream Powder in one pint of water and add one pint of red raspberry juice. Stir into this, when ready to freeze, the whites of three eggs beaten to a froth. Freeze. Grate a cocoanut, mix it with sugar and serve it with the ice. In the berry season delicious fruit creams are made by stirring strawberries, currants or blackberries into ice cream nearly frozen.

GRAPE SHERBET

(Illustrated on back cover.)

Dissolve one package of Lemon or Unflavored Jell-O Ice Cream Powder in one pint of water. Add one pint of grape juice and juice of one lemon and freeze.

CHOCOLATE MOUSSE

(Illustrated on front cover.)

Freeze one package of Chocolate Jell-O Ice Cream Powder according to directions on package, and when two-thirds frozen stir in a pint of cream whipped. Finish freezing and stand aside for two hours to ripen.

CREAM RICE PUDDING

Cook one-half cup of rice until soft, then add one quart milk, one package Lemon Jell-O Ice Cream Powder, a little nutmeg, a stick of cinnamon and a pinch of salt. Cook in a double boiler until creamy. Can be served hot or cold. One-half cup of raisins can be added if desired.

FLOATING ISLAND

Stir one package of Lemon (or any other flavor) Jell-O Ice Cream Powder and two level tablespoonfuls cornstarch or flour into one quart of milk. Add a pinch of salt. Cook to a custard in a double boiler. When cold turn into a glass bowl. Heap upon it whites of three eggs beaten very light and three tablespoonfuls of powdered sugar. Dot with currant jelly. This makes a delicious Floating Island.

LEMON SHERBET

(Illustrated on page 4.)

THREE-quarters of a cup of lemon juice, two cups sugar, five cups of water, beaten white of one egg. Grate the rind of one lemon and rub into the sugar. Mix the sugar and water and boil ten minutes. When cool, dissolve in the sugar and water one package of Unflavored Jell-O Ice Cream Powder, add the lemon juice and beaten egg and freeze. Serve in cups.

NOTE.—A delicious Orange Sherbet may be made by substituting orange juice and adding a pinch of tartaric acid. The addition of the juice of one or two lemons improves any fruit sherbet.

FIG PUDDING

Stir one package of Chocolate Jell-O Ice Cream Powder into one quart of milk, and then stir in one-fourth pound figs chopped fine, dredged in flour, two cups bread crumbs, a little cinnamon and a pinch of salt. Mix all thoroughly and let stand an hour or more. Then turn into a buttered pan and bake thirty minutes in a moderate oven. Serve hot with hard sauce or any good pudding sauce.

HARD SAUCE.—Cream one cup of powdered sugar with one-fourth cup of butter. Add one teaspoonful of vanilla (or nutmeg) and set on ice to harden.

COCOANUT PUDDING

Sprinkle one-fourth pound shredded cocoanut over one cup stale cake cut into one-half inch cubes. Make a custard of one-half package Lemon (or any other flavor) Jell-O Ice Cream Powder, one level tablespoonful cornstarch or flour, a pint of milk and a pinch of salt. Cook in a double boiler. While hot turn over the cake. Two tablespoonfuls of rose-water or sherry wine thrown over the cake add much to its flavor. A meringue can be added and browned in the oven.

PEACH ICE CREAM

(Illustrated on page 3.)

Pear and mash a quart of peaches. Dissolve one package of Vanilla Jell-O Ice Cream Powder in one quart of milk and put in freezer. Just as it begins to freeze stir the peaches into the cream very quickly and turn the crank until frozen. Remove the dasher and stand away two hours to ripen. Garnish with sliced peaches if desired.

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JELL-O ICE CREAM POWDER MAKES DELICIOUS PUDDINGS

Cream Pudding
Recipe Page 2



THE NEW
PACKAGE



Grape
Sherbet

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