

JELL-O

CANADA'S MOST FAMOUS
DESSERT



“Even if you can't cook, you can make a JELL-O dessert”

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

The Easy Jell-O Way

IN the picture on the front cover the practical housewife is making a very common explanation to the inexperienced young bride who is calling on her. "If you can't cook you can make a Jell-O dessert," she says.

Jell-O desserts do not have to be cooked. They are made by dissolving Jell-O in boiling water and letting it cool. Anybody can make them, and one can be made in a minute.

There is nothing just like Jell-O—nothing so deliciously good to eat, for one thing—and certainly there is nothing which saves so much expense and so much work.

There are seven pure fruit flavors and seven beautiful colors, and a hundred different desserts can be made from each particular kind.

Whipping Jell-O into a frothy state makes one delightful change, and sometimes alternate layers of whipped and plain Jell-O (Neapolitan style) are prepared. Fruit, nut meats or confectionery may be added to Jell-O in simple ways, and whipped cream or white of egg may be beaten in.

Jell-O, with fruit or alone, is nice for serving with other meals as well as dinner, and especially for afternoon and evening lunches, when something particularly delicious and dainty is desired. In each Jell-O package is a little booklet giving full directions for making up all kinds of Jell-O desserts, so it is impossible to make a mistake.

Children Love Jell-O

Careful mothers will see that what their children eat is not only appetizing but is pure and wholesome. Jell-O is one of the children's favorite dishes, and it is as clean, pure and wholesome as could be desired by the most conscientious parents. The cheap imitation jelly powders are another thing.

Jell-O is flavored with the **pure natural fruit flavors**. The other kind is not.

10 c. a package. Do not accept one of the imitation preparations when the same money will buy Jell-O itself. The famous Jell-O desserts cannot be made of anything but Jell-O. Look for the word Jell-O, in big red letters, on the package.

Some of the finest recipes for Jell-O desserts are given in the following pages, and there are more in the little booklet in each Jell-O package.

These are the Jell-O flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate. All are pure fruit flavors.

Each in a package by itself, 10 cents at any grocer's.

**THE GENESEE PURE FOOD CO.
BRIDGEBURG, ONT.**

STUFFED TOMATO SALAD

(Illustrated on page 3.)

DISSOLVE one package of Lemon Jell-O in one pint of boiling water. Form a little Jell-O in individual moulds set in cracked ice. Peel tomatoes (not too large), one for each mould. Remove the core and fill the open space with chopped cucumber or chopped celery and water-cress. Place the tomatoes, filled side down, in each mould and pour in a little Jell-O. When that is set, fill the moulds with Jell-O and set away to harden. Garnish with shredded lettuce and hard-boiled egg. Serve with Mayonnaise dressing.

GRAPE JUICE FRAPPE

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint grape juice. Just as it begins to set, whip with egg beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream and candied violets.

MAPLE WALNUT JELL-O

(Illustrated on page 3.)

Dissolve one package of Peach Jell-O in one cupful of boiling water. Add one cupful of maple syrup. When nearly cool, add one cupful of walnut meats and set away to harden. Serve with whipped cream.

NEAPOLITAN OR MARBLED JELL-O

(Illustrated on page 4.)

Neapolitan or layer pieces are easily made and are very nice. A popular one is made as follows: Dissolve one package of Lemon Jell-O in one pint of boiling water. Pour a little more than half the Lemon Jell-O into a square mould or basin, and when it has set beat the rest and pour it on. When this layer has set, dissolve one package Strawberry Jell-O in one pint boiling water, and when it is cool, using a spoon, put a little more than half of it on the Lemon Jell-O in the mould. When this has set beat the rest and pour it on.

Raspberry Jell-O may always be used instead of Strawberry Jell-O for layer desserts if preferred or if more convenient, and Orange or Peach Jell-O may be used instead of Lemon Jell-O.

A layer of beaten Lemon between two layers of unbeaten Cherry Jell-O is another combination that makes a beautiful dessert. Beat only half the Lemon Jell-O for the layer, serving the rest in some other way.

Any two different colors can be used instead of Cherry and Lemon for three-layer pieces, or they can be made by whipping a little more than half the Jell-O from one package and placing a middle layer of the plain Jell-O that is left between two layers of the whipped.

JELL-O WITH FOWL AND OTHER MEAT

As a table jelly with fowl or other meat, Lemon Jell-O is better than any of the commonly used jellies. It has a delicious flavor and a delightful cooling quality. Cherry Jell-O also is very nice as a table jelly.

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



SYLLABUB



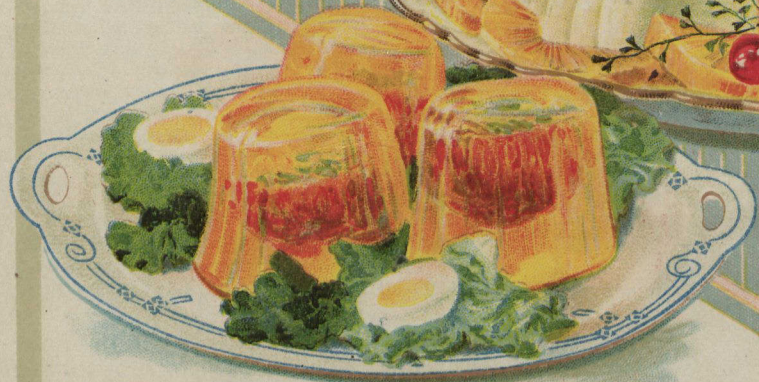
MAPLE WALNUT JELL-O



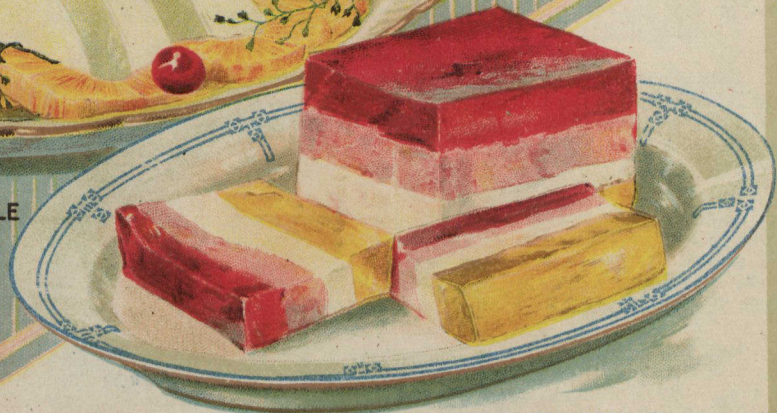
CHERRY JELL-O



PINEAPPLE
MOUSSE



STUFFED TOMATO SALAD



MARBLED JELL-O

JELL-O 10¢ A PACKAGE

PINEAPPLE MOUSSE

(Illustrated in middle pages.)

DISSOLVE one package of Lemon Jell-O in one pint of boiling pineapple juice sweetened with one cup of granulated sugar. When it is of about the thickness of syrup, add one and one-half cups of whipped cream and the white of one egg beaten dry. Beat all together until it is like a mossy froth. Put into a covered mould and pack in ice.

LEMON JELL-O SYLLABUB

(Illustrated on page 3.)

Dissolve one package of Lemon Jell-O in one pint of boiling water. When nearly cool add one-half orange, sliced, one-half cup each of candied or Maraschino cherries, blanched almonds, and pistachio nuts. Pour in a shallow dish. When cold and firm, cut in cubes (squares) and place in tall glasses. Pour into each glass one wineglassful of sherry and one wineglassful of pineapple juice that has been scalded, sweetened, and chilled. Serve with whipped cream with a cherry on top.

MRS. RORER'S COUPE SANTA MARIE

Dissolve one package Orange Jell-O in one pint boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When cold, heap on whipped cream and place a cherry on top.

PINEAPPLE TRIFLE

One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve one package of Orange Jell-O in one-half pint of boiling water. Add the pineapple and juice of half an orange to the Jell-O when it has cooled a little, and set away to harden. When it begins to thicken, add one-half pint cream whipped stiff. Stir thoroughly and turn into a bowl or mould to harden.

NUT FRAPPE

Dissolve one package of Jell-O, any flavor, in one pint of boiling water. Stir one-half cup sugar and white of one egg into a pint of whipped cream. When Jell-O is on point of setting, mix Jell-O and whipped cream by beating with a fork, and add one cup of chopped nuts. Serve in sherbet glasses with fresh or preserved fruit.

ORANGE CUPS

Dissolve one package of Orange Jell-O in one cup of boiling water. Add one-half cup of sugar. Cut three oranges in halves, remove the pulp and extract the juice. When Jell-O is cool add the orange juice and little pieces of fruit or nut meats, and put into the orange cases. When set serve with whipped cream piled on top.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold, stir in the cream mixture. Pour into a mould and set away to harden. Serve with whipped cream.

Jell-O is flavored with pure natural fruit flavors.

CHERRY JELL-O

(Illustrated on page 4.)

DISSOLVE a package of Cherry Jell-O in one pint of boiling water. Pour it into a bowl or mould of the size desired, and set it away to cool and harden. Fruits, blanched almonds, or walnut meats may be added to Cherry Jell-O or to the other flavors of Jell-O when a more elaborate dessert is desired.

PEACH DELIGHT

Dissolve one package of Peach Jell-O in one pint of boiling water, or one-half pint of boiling water and one-half pint juice from peaches. Pour a little of the Jell-O into the mould, lay in sliced peaches and let it harden; then add another layer of peaches and more Jell-O and let it harden, and so on until mould is full. Serve with whipped cream.

BERRY FRAPPE

Dissolve one package of Raspberry or Strawberry Jell-O in one pint of boiling water. Just as it begins to set add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed fresh raspberries or strawberries. Canned berries are good when fresh fruit is out of season.

MANHATTAN SALAD

Dissolve one package Lemon Jell-O in a pint of boiling water. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and when hard serve on crisp lettuce leaves with Mayonnaise dressing.

APPLE SNOW JELL-O

Dissolve one package of Strawberry Jell-O in one pint of boiling water. When partly cold turn into tall, slender glasses, filling three-quarters full. When firm, pile apple snow on top. **APPLE SNOW.**—White of one egg, one grated apple, and one-half cup sugar. Beat till light and feathery.

PRUNE SOUFFLE

Make one pint stewed prune pulp. Dissolve one package Chocolate Jell-O in one pint of boiling water. When it begins to thicken add the prune pulp and one teaspoonful cinnamon and beat into it one cup whipped cream. Pile into custard cups and serve with whipped cream.

CHOCOLATE NUT JELL-O

Dissolve one package Chocolate Jell-O in one pint of boiling water. Set in a cool place. When half congealed add one cup whipped cream, one-half cup English walnut meats, and one-half dozen figs cut fine, and set away to harden.

When you want Jell-O, do more than ask for a jelly powder. Ask for Jell-O (which can be had for the same money) and GET Jell-O. TEN CENTS A PACKAGE. Pure fruit flavors.

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