



"IT'S SO SIMPLE"

JELLO

Canada's most famous dessert



Introduction

JELLO is an up-to-the-minute food designed to meet the need of the modern housekeeper whose problem is to save time, energy, and money in doing her daily tasks. Pictures showing motion or "Moving Pictures," in the following pages illustrate ways of preparing Jell-O. A glance at these pictures will show that few utensils and few motions are required to make either the plain Jell-O or an elaborate dessert. The utensils used are selected because they are easy to handle.

Try making plain Jell-O according to the first set of "Moving Pictures," following each picture exactly as if it were a lesson. Keep in mind all these points about making plain Jell-O as you go on to make the whip, or the two-colored, or the fruit-filled Jell-O. After going through all the processes illustrated in the "Movies," anyone will find it a pleasure to follow the other recipes in the book which show how to secure a great variety of Jell-O dishes.

It is well to keep several packages of Jell-O on hand. When in doubt as to just what to serve, a package of Jell-O combined with whatever may happen to be available may supply just what is needed for an attractive, well-balanced meal.

Alice Bradley
Principal
Miss Farmer's School of Cookery

JELLO DESSERTS

Every Jell-O package has complete instructions on how to make up plain Jell-O. It is made in a minute by adding the contents of the package to exactly one pint of boiling water and then cooling the mixture. On the following pages are carefully worked-out recipes covering more elaborate dishes, but no recipe is too difficult to be made up by the most inexperienced housekeeper. Each one of them is offered as being in accord with the idea of "the easy Jell-O way."

ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mold, lay in sliced oranges, add a little cool Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mold is full. Serve plain or with whipped cream.

MINT JELL-O

To one and three-fourths cups of water add one-fourth cup of weak vinegar and two tablespoonfuls of sugar. Let come to boiling point; add one-fourth cup of finely chopped fresh mint leaves, and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the liquid while it is still at boiling point.

CRANBERRY MOLD

Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mold and when firm pour on the other half whipped. Serve with turkey and fowl.

LOGANBERRY JELL-O

Dissolve a package of Lemon or Raspberry Jell-O in three-fourths of a pint boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.

JELLO HORSE RADISH RELISH

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and two tablespoonfuls vinegar. Add one pimento, one-half green pepper cut fine, and half a cup grated horseradish. As it begins to thicken, mold in sweet green peppers, and when set cut in slices. Serve with meat or fish.

FIRST LESSON - *Making Plain Jell-O*



1. Open Jell-O package and remove waxed paper Safety Bag.



2. Turn entire contents into saucepan or bowl.



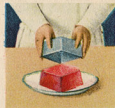
3. Exactly measure one pint of boiling water—no more, no less.



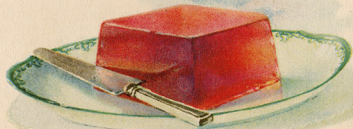
4. Stir Jell-O with spoon while gradually pouring in boiling water and stir until powder is completely dissolved.



5. Pour mixture into mold and put in a cool place.



6. When cold and stiff, unmold after dipping in pan of warm water for a moment.



Strawberry Jell-O

SECOND LESSON - *Layer Jell-O*



1. Dissolve Lemon Jell-O in one saucepan, Raspberry in another.



2. Pour Lemon Jell-O into mold. It stiffens quickly in pan of ice or cold water.



3. When Lemon Jell-O is very firm, add Raspberry Jell-O slowly by the spoonful. Let harden.



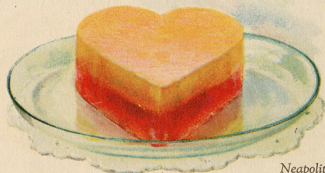
4. After dipping mold in warm water for a moment, give it a quick shake to loosen Jell-O.



5. Turn platter upside down on mold, hold mold and platter in place and invert together.



6. Jell-O can be shifted if necessary, to center. Lift mold up and away from the Jell-O.



Neapolitan or Layer Jell-O

PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup Grape Nuts or one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

JELL-O AND BAKED APPLES

Bake six medium-sized or small apples that have had cores removed and filled with brown sugar and chopped nuts. When cold arrange the apples in a pan and cover them with Raspberry Jell-O (one package dissolved in a pint of boiling water). After the Jell-O has set, cut into squares, using a knife dipped in hot water, and serve with whipped cream. Or place each apple in a cup and pour the Jell-O over.

MOCHA CHARLOTTE

Dissolve one package Chocolate Jell-O in one and three-quarters cups of coffee (moderate strength) which has been strained through a fine cloth and heated to boiling point. Add the Jell-O slowly, stirring meanwhile, and add one-eighth teaspoonful salt. When cold and beginning to thicken add one teaspoonful vanilla and one-half cup heavy whipped cream. Mold in individual molds. Serve with whipped or plain cream slightly sweetened, or custard dressing. Nutmeats and diced marshmallows may be added to it or used as a garnish.

FROZEN PUNCH

Dissolve one package of Lemon Jell-O in one-half pint of boiling water. When cool add one pint of grape juice, one pint of ginger ale and one-half cup of sugar. Freeze in ice cream freezer. Will serve twelve people.

SWEET PICKLE RELISH

Dissolve a package of Lemon Jell-O in a pint of boiling water. Chop six small sweet cucumber pickles, and, as the jelly begins to thicken, lightly fold in the chopped pickles. Mold and serve on lettuce or cress.

CUSTARD CREAM SAUCE

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.

NEAPOLITAN JELL-O

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mold of proper shape and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer whip the rest of the Strawberry Jell-O or Raspberry Jell-O and pour it on the hardened plain layer. See directions on page 11 for whipping Jell-O. All layers must be firm before others are added.

PINEAPPLE AND RASPBERRY NEAPOLITAN

Dissolve a package of Lemon Jell-O in one-half pint of boiling water, add one-half pint of juice from canned pineapple. When cold but still liquid, whip to consistency of whipped cream. Fold in two or three slices of canned pineapple, finely chopped. Turn into square mold, filling half full. Dissolve a package of Raspberry Jell-O in half a pint of boiling water, add half a pint of juice of canned or fresh raspberries, whip and fold in the berries. Pour into the mold after the Lemon Jell-O has hardened.

SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with custard flavored with grated rind of fresh lemon.

APPLE SNOW JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When partly cold turn into sherbet glasses, filling three-quarters full. When firm pile Apple Snow on top. To make Apple Snow, dissolve one-half package of Lemon Jell-O in half a pint of boiling water. When cool whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls of sugar.

MRS. LINCOLN'S STRAWBERRY MOUSSE

Dissolve one package of Strawberry Jell-O in one pint of boiling water and cool it quickly. Whip one cup of thick chilled cream very stiff and whip into it gradually one cup strained canned or fresh strawberry juice, sweetened to taste. When the Jell-O begins to stiffen, beat it into the cream; pour it into a wet mold having a tight cover; lay buttered paper on top, cover and immerse in one part salt and two parts ice for three hours. Serve in individual glasses.

There are Eight Pure Fruit Flavors

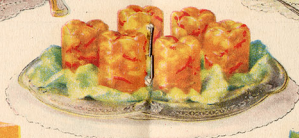
ORANGE
LEMON
STRAWBERRY
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VANILLA
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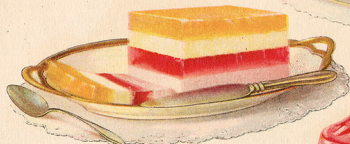
Orange Jell-O



Lemon Jell-O



Imperial Salad



Neapolitan Jell-O



Raspberry Jell-O



Make Jell-O
combinations

the family
enjoy variety

DELICIOUS WHIPS

See page 11 for full whipping instructions

GLORIFIED RICE

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid, whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped Jell-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

PARADISE PUDDING

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. To a package of Lemon Jell-O add a pint of boiling water, and when cold set the dish in cold (or ice) water and whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set it in a cold place to harden. Serve in slices. Will serve twelve or more.

PEAR WHIP

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and one-half pint of juice (strained) from canned pears. Pour into a quart measuring cup, pack in ice, and when cool but not thick, whip with egg-beater until of consistency of whipped cream. Then fold in one-half pint pears, halved and crushed with a fork. Beat one-half pint of whipping cream until thick, add one-half cup sugar and one-half teaspoonful vanilla, and fold lightly into the beaten Jell-O. Pile in stem glasses and garnish with chopped nuts.

MARION HARLAND'S PRUNE WHIP

Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg-beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes which have been stewed until very tender. Very much better if one cup whipped cream is added. Turn into mold to harden. Add more sugar to the water in which they were cooked, and boil this down to a thick syrup. When cold, pour it about the base of the dessert, after you have turned it out, and arrange whole prunes as a garnish.

JELLO SALADS

The beauty of Jell-O is nowhere more evident than in its use in salad making. The delicate vegetable colors in the six Jell-O flavors combine perfectly with the deeper and darker colors of fruits and vegetables. All the following salad recipes are made up so easily that you will not wonder that everyone who tries them says, "It's so simple."

CHERRY SALAD

Dissolve one package Cherry Jell-O in one pint boiling water. As it begins to jell add two tablespoonfuls candied ginger (cut fine), one cup white cherries and one cup cooked pineapple (cut small). Set to harden and serve with fruit salad dressing.

CALIFORNIA SPECIAL

To the juice from a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken add a cup of chopped white cherries, half a cup of nutmeats, half a cup of celery. Set away to harden. Serve with mayonnaise dressing.

NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in individual molds. Serve with mayonnaise or French dressing.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual molds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the molds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nutmeats around the turned-out Jell-O. Serve with salad dressing. This makes nine individual servings.

GINGER ALE SALAD

Pour one-half cup of boiling water over one package of Lemon Jell-O, set in hot water till thoroughly dissolved, stirring all the time. Cool and add one and one-half cups ginger ale. Set in a cold place until it begins to thicken, then stir in one-fourth cup finely cut nutmeats, one-fourth cup finely cut celery, one cup finely cut assorted fruits (pineapple, orange, apple, cherries or grapes), one tablespoonful finely cut crystallized ginger.

THIRD LESSON - Whipped Jell-O



1. Dissolve Jell-O in a large bowl. Reserve small amount in flat pan.



2. This is a time of waiting. Allow Jell-O in bowl to thicken slightly.



3. An egg beater will quickly whip air into Jell-O making it light and fluffy.



4. A spoon or knife neatly removes all of the mixture from the beater. Notice the contrast between plain and whipped Jell-O.



5. Pile the whipped Jell-O lightly into serving dishes before it becomes "set."



6. Turn mold of stiffened plain Jell-O upon a board, cut into tiny cubes and use as a garnish on top of Jell-O whip.



Jell-O Cubes on Whipped Jell-O

FOURTH LESSON - Fruited Jell-O



1. Dissolve Jell-O as pictured in lesson 1, and with the necessary utensils at hand, proceed.



2. Set mold in pan of ice or cold water. Put thin layer of Jell-O in mold.



3. When Jell-O is almost firm place a layer of fruit on Jell-O.



4. When Jell-O is added a little at a time the fruit will remain where it is placed.



5. Hold fruit in place with fork or tweezers while pouring Jell-O around it by the tablespoonful. Add fruit and Jell-O alternately.



6. Remove Jell-O from mold and arrange on platter with fresh fruit as a garnish.



Fruited Jell-O

DELICIOUS SALAD

Drain juice from one medium-sized can of white cherries, add two tablespoonfuls of vinegar, and enough water to make one pint. Heat to boiling point and add one package of Lemon Jell-O. Alternate layers of Jell-O with layers of cherries, cold chicken (chopped fine) and chopped celery. Mold in individual molds, or one large mold and slice.

LUNCHEON SALAD

Dissolve one package of Lemon Jell-O in one-half pint of boiling water. Stir until dissolved. Then add two tablespoonfuls of vinegar to enough water to make one-half pint and pour all together. Then add one tablespoonful of Spanish pepper. When the Jell-O starts to set add three or four slices of finely chopped cold boiled ham, one-half cup chopped raw cabbage, one-fourth cup pimento shredded, three sweet pickles chopped fine and one-half cup broken walnut meats. Serve on lettuce leaves with mayonnaise dressing.

IMPERIAL SALAD

Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple, cubed, one-half can Spanish pimentos, shredded, and one medium-size cucumber, salted and cut fine. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

FROZEN FRUIT SALAD

Cut two cups assorted canned and fresh fruits into small pieces. Sweeten to taste and drain off all juice. Dissolve one package of Lemon Jell-O in one cup of boiling water, add enough water to drained juice from fruit to make one cup and add to Jell-O. Set in a cool place. When beginning to jell, add one-half cup of mayonnaise or cooked salad dressing to fruit, mix thoroughly, then add the half jelled Jell-O. Turn into a tightly covered mold and pack in ice and salt for three to four hours. When ready to serve turn from the mold, cut in slices and place on lettuce.

TUNA FISH SALAD

Break with a fork the tuna fish from a large-sized can. Add one-half cup celery, two pimentos, one-half green pepper (cut fine), a few drops of onion juice, a dash of pepper and salt to taste. Put three tablespoonfuls of vinegar in a pint measure and fill with boiling water. Dissolve a package of Lemon Jell-O in this liquid and when cold pour over the tuna fish mixture. Fill large or individual molds. When firm turn out on lettuce leaves and serve with salad dressing.

SPRING SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool until it begins to thicken and add to it one cup nutmeats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery. Mold and serve on crisp lettuce leaves with salad dressing.

CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add two tablespoonfuls vinegar and pinch of salt. Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cool and it begins to thicken, add cucumber mixture, press through a sieve, add a few drops of green coloring and turn into a pan. When firm cut in squares. Serve on sliced cucumbers or lettuce. Fine with fish.

VARIETY SALAD

Dissolve one package of Cherry or Strawberry Jell-O in a pint of boiling water. Cut off the end of three sweet green peppers and slip into each pepper one hard-boiled egg. Fill in around the egg with the Jell-O (cooled) and place on ice to harden. Cut in slices with a sharp knife. Serve on a lettuce leaf with a red cross cut from pimento placed on center, which will be the yolk of the egg.

TOMATO JELLO SALAD

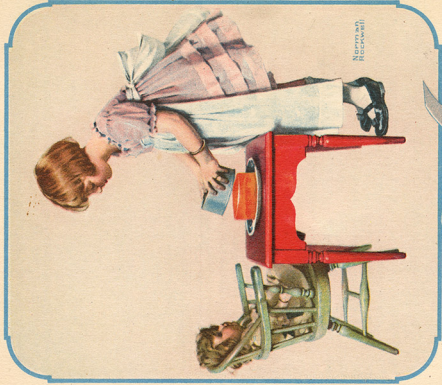
Cook half a can tomatoes with half a cup celery, half a bay leaf and a small onion cut fine, for five minutes. Strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over a package of Lemon Jell-O. Add a dash of red pepper and salt to taste. Pour in individual molds and when firm serve on lettuce leaves with salad dressing, or jell in border mold, turn on a platter and fill center with chicken or celery salad.

PIMENTO SALAD

Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water to which three tablespoonfuls of vinegar have been added. Set in a cool place. When as thick as molasses stir through the following ingredients: three-fourths cup shredded cabbage, three-fourths cup celery cut fine, one pimento cut fine, one-half teaspoonful dry mustard, one-half teaspoonful salt, one tablespoonful minced onion. Mold in large or individual molds and turn on lettuce leaf. Serve with mayonnaise dressing. Nice for stuffing celery, green peppers, or served in beet cups.

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