

PATENT ¹⁹ APP. FOR

JAR MELL

QUICK TO MAKE - SURE TO JELL



226 WEST ONTARIO STREET
TELEPHONE DELAWARE 6374
CHICAGO, ILLINOIS

JARMEL IS ONE OF THE SIGNIFICANT NEW FEATURES OF 1934 CENTURY OF PROGRESS

Saves the trouble and uncertainty of jelly making; the result takes the place of jelly.

It is delicious served as a spread for bread or as a garnish with salads, meats and other dishes.

One domino will make quickly, easily and surely about 7 ounces of JARMEL of firm texture and beautiful appearance. Very convenient for campers, as well as for kitchen use. Simple and easy for bachelor and kitchenette housekeeping.

It contains U. S. certified color. All other ingredients are pure vegetable matter. They are principally cerelose, pure fruit extract and powdered pectin. No animal matter of any sort. The difference in food values between whole fruit and fruit extract in 7 ounces of finished product is relatively small when the large proportion of sugar and water is considered. Our pectin is from citrus fruits free from sprays containing injurious chemicals. Four flavors: raspberry, crabapple, currant, mint (especially tasty with roast lamb).

The paper ribbon binding the seal on the outside of the package is gummed and can be used on glasses of JARMEL, when made, to mark the flavor.

The company offers an attractive program and prizes over WGN week days, 10-10:15 A. M.

On sale shortly in groceries and delicatessens throughout the middle west and elsewhere. If you wish your grocer to carry Jarmel ask him to ask his wagon jobber for it or you send us his name and address along with yours and we'll help you get him to carry it. Meanwhile it may be had in our booth at the exposition (north end Food and Agriculture Building) or direct from the manufacturers.

DIRECTIONS

Place 1 JARMEL (sure to jell) domino in $\frac{1}{2}$ cup cold water* in small sauce pan. Place on stove and stir while dissolving until it comes to a boil. Add $\frac{1}{2}$ cup sugar.* Stir until sugar is dissolved and bring again to a boil. Boil $1\frac{1}{2}$ minutes. Remove from fire and allow to stand in sauce pan for another minute. Pierce at the rim the skin that forms and pour liquid into jelly glass. Cool.

To make stiffer, increase slightly the boiling time.

*Do not alter the quantities.

Per domino 7 cents. Four dominos (assorted flavors) 25 cents. By mail add 3 cent stamp for each four dominos or less.

By the Makers of:
2-MINUTE DESSERT

No raw starch taste. Twin cakes. Contains no animal matter. 10c per pkg. Serves five.

KITCHEN ART PUNCH

A soft drink powder. 5c per pkg. With sugar and water without cooking makes $\frac{1}{2}$ gallon.

A SOUVENIR assorted package of JARMEL will be your most appreciated gift for folks back home. NOVEL-COMPACT-INEXPENSIVE

SAVES THE TROUBLE
AND UNCERTAINTY OF JELLY MAKING
CONTAINS NO GELATINE
OR ANY OTHER ANIMAL MATTER



KITCHIEN  ART
FOODS INC.