

THRIFTY **JELL-O** RECIPES  
REG. U.S. PAT. OFF.  
TO BRIGHTEN YOUR MENUS



*Desserts*

*Salads*

# Insist on genuine Jell-O

SEVENTEEN million women in the United States will accept no substitute for Jell-O. There *must* be a reason.

And of course you know there is. There is no match for Jell-O's quivery-tender texture, that delicious tenderness that Jell-O always holds—even the day after it is made.

And then, those marvelous flavors. They greet you first when you open up Jell-O's specially sealed package, with a fresh aroma that confirms . . . "Here's a *pure fruit flavor*, there's no mistaking it!"

Strawberry, raspberry, orange, lemon, cherry . . . all delicious! And now there's a sixth . . . the new, wonderfully refreshing Lime!

You will want to buy Jell-O in all six flavors, six packages at a time. Then there will always be the "makings" of a lovely dish on hand. And insist on genuine Jell-O, none other. It's easy to prepare . . . sure to turn out right. Pure . . . every ingredient of the finest . . . and amazingly economical.

# Don't you ever..ever..ever again..

say, "I wish I knew of something really different to serve!"

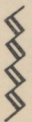
For . . . Just glance through this booklet!

Here are the liveliest, gayest, loveliest surprises that you ever saw . . . The kind of dishes that make the family think, "She's a wonder, a cook in a thousand!"

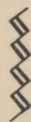
Yet . . . How simple they are to prepare! How sure to turn out right, every time! How economical! This booklet can save you many a penny if you'll just keep it at your elbow when you're planning meals.

For Jell-O makes the most trivial left-overs into new dishes that you may serve your most important guests with pride. It makes a little go a long, long way, looks so good, and tastes luscious.

Jell-O salads . . . Jell-O desserts . . . Jell-O entrées . . . Jell-O relishes and appetizers . . . they're all here! Begin now to make your menu sparkle with glorious "surprise" treats!



NOTE: See the recipes in this booklet made with the new Jell-O flavor—Lime! They're newest of the new—wonderfully refreshing and delicious.





# DESSERTS

## *Crimson Crystal Dessert*

1 package Strawberry Jell-O       $\frac{1}{4}$  cup maraschino cherry juice  
 $1\frac{1}{2}$  cups boiling water      Juice of 1 lemon  
 12 maraschino cherries, quartered

DISSOLVE Jell-O in boiling water. Add fruit juices. Turn into pan, 10 x 5 inches. Chill until firm. Cut into cubes. Pile into sherbet glasses with cherries. Serves 6.

## *Emerald Fruit Cup*

1 package Lime Jell-O      2 cups mixed fruit, diced and  
 1 pint boiling water      chilled (pears, peaches,  
    cherries, pineapple, etc.)

DISSOLVE Jell-O in boiling water. Pour into shallow pan. Chill until firm. Cut into small cubes. Combine with fruit. Pile into sherbet glasses, adding a small amount of fruit juice to each serving. Serves 8.



## *Currant Ruby Molds*

$\frac{1}{2}$  cup dried currants  
1 cup red cherry juice (from  
canned sour cherries)  
2 tablespoons sugar

1 cup boiling water  
1 package Strawberry Jell-O  
 $\frac{1}{8}$  teaspoon salt

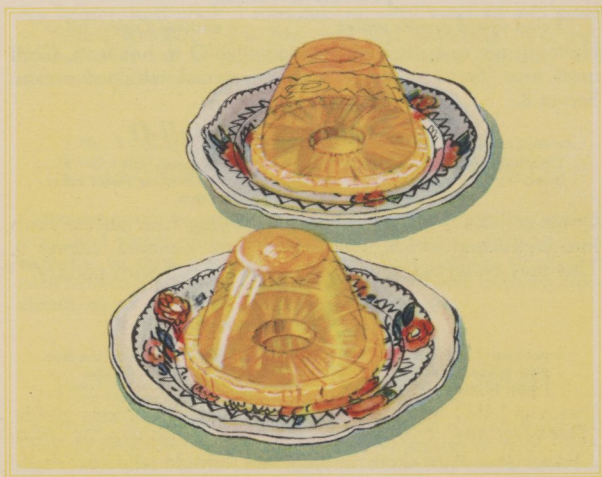
ADD currants to cherry juice and cook slowly 10 minutes. Add boiling water to make 2 cups liquid. Dissolve Jell-O in hot liquid. Add salt and sugar. Chill. When slightly thickened, turn into individual molds. Chill until firm. Unmold. Serves 6.

## *Pineapple Mounds*

1 package Lemon Jell-O  
1 cup boiling water

1 cup pineapple juice  
8 slices canned pineapple

DISSOLVE Jell-O in boiling water. Add pineapple juice. Pour into individual molds. Chill until firm. Unmold each mold on slice of pineapple. Serves 8.



*Pineapple Mounds*

## *Coupe Santa Maria*

1 package Orange Jell-O      1 tart apple, diced  
1 pint boiling water       $\frac{1}{2}$  cup grapes, halved and seeded  
2 peaches, drained and diced

DISSOLVE Jell-O in boiling water. Fill sherbet glasses  $\frac{1}{2}$  full of fruit. Pour over enough Jell-O to fill glasses  $\frac{2}{3}$  full. Chill until firm. Serve with custard sauce or with plain or whipped cream. Serves 6.

## *Amber Russet*

1 package Orange Jell-O      Juice of 1 lemon, and mar-  
 $1\frac{1}{2}$  cups hot prune juice      aschino cherry juice to  
4 tablespoons sugar      make  $\frac{1}{2}$  cup  
Dash of salt

DISSOLVE Jell-O in hot prune juice. Add sugar, salt, and fruit juices. Turn into individual molds. Chill until firm. Unmold. Serve plain or with whipped cream. Serves 6.

## *Jellied Prunes*

3 cups stewed prunes, seeded      1 package Lemon Jell-O

HEAT prunes to boiling and dissolve Jell-O in hot fruit. Chill until firm. Serve plain or with sweetened whipped cream. Serves 8.

## *Cider and Cranberry Jell-O*

1 package Strawberry Jell-O       $\frac{1}{4}$  teaspoon salt  
5 tablespoons sugar       $\frac{2}{3}$  cup boiling sweet cider  
1  $\frac{1}{3}$  cups boiling cranberry juice

DISSOLVE Jell-O, sugar, and salt in boiling fruit juices. Turn into individual molds. Chill until firm. Unmold. Serves 6. This may be served as a dessert or as a relish with poultry.

## *Grapefruit Mounds*

1 package Lime Jell-O      2 grapefruit, sections free  
1 pint boiling water      from membrane  
Dash of salt

DISSOLVE Jell-O in boiling water. Add salt. Turn into molds. Chill until firm. Cut grapefruit sections lengthwise in slices. Arrange grapefruit slices on plate and unmold Jell-O on them. Serves 8.

## Marvel Lemon Pie

1 package Lemon Jell-O  
Grated rind of 2 lemons  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt

$1\frac{3}{4}$  cups boiling water  
2 egg yolks  
Juice of two lemons  
1 baked 8-inch pie shell

COMBINE Jell-O, lemon rind, sugar, and salt. Add 3 tablespoons boiling water and stir well. Add egg yolks. Add remaining water gradually, stirring until Jell-O is dissolved. Cool slightly. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue or top with whipped cream.

## Three-minute Meringue

2 egg whites, unbeaten  
 $\frac{1}{2}$  cup sugar  
Dash of salt

2 tablespoons water  
Few drops vanilla or  
almond extract

PUT egg whites, sugar, salt, and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 3 minutes, or until mixture will stand in peaks. Remove from fire, and add flavoring. Beat well. Spread over top of jellied fruit pies or tarts. Sprinkle with coconut, if desired.

## Apricot Pie Glacé

1 No. 3 can apricots, drained  
 $\frac{1}{4}$  cup sugar  
1 package Orange Jell-O  
1 baked 9-inch pie shell

2 cups boiling apricot  
juice and water  
 $\frac{1}{8}$  teaspoon salt

COMBINE apricots and sugar. Dissolve Jell-O in boiling apricot juice and water. Add salt. Pour over apricots, stirring occasionally as mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Garnish with whipped cream, or cover with Three-minute Meringue.

## Fig Fluff

1 package Lemon Jell-O  
1 pint boiling water

1 cup chopped stewed figs, or  
1 cup fig jam

DISSOLVE Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in figs. Chill until firm. Serve in sherbet glasses. Serves 8.

## *Banana Fluff*

- |                            |                                |
|----------------------------|--------------------------------|
| 1 package Lemon Jell-O     | $\frac{1}{8}$ teaspoon salt    |
| 1 cup boiling water        | 3 bananas, crushed             |
| 1 cup cold water           | 1 cup canned crushed pineapple |
| 9 marshmallows, finely cut |                                |

DISSOLVE Jell-O in boiling water; add cold water and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in bananas, pineapple, and marshmallows. Turn into mold. Chill until firm. Unmold and serve plain or with whipped cream. Serves 10.

## *Cherry Almond Jell-O*

- |                         |   |
|-------------------------|---|
| 1 package Cherry Jell-O | Blanched almonds, finely cut, or        |
| 1 pint boiling water    | $\frac{1}{4}$ teaspoon almond flavoring |

DISSOLVE Jell-O in boiling water. Pour  $\frac{1}{2}$  of Jell-O into mold. Chill. When slightly thickened, add layer of nuts. Chill until firm. Add remaining Jell-O and another layer of nuts. Chill until firm. Serve with plain cream. Serves 6.



Cherry Almond Jell-O





## *Strawberry Whip.*

1 package Strawberry Jell-O  
1 cup boiling water  
1 cup strawberry juice

1 cup strawberries, crushed  
and drained  
 $\frac{1}{3}$  cup sugar

DISSOLVE Jell-O in boiling water. Add strawberry juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Unmold. Serves 8.

## *Cherry Whip*

1 package Cherry Jell-O

1 pint boiling water

DISSOLVE Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile lightly in sherbet glasses. Garnish with cherries. Serves 6.

## *Pineapple Orange Sponge*

1 package Orange Jell-O  
1 cup boiling water

1 cup pineapple juice and  
cold water

1 cup canned shredded pineapple, drained

DISSOLVE Jell-O in boiling water. Add pineapple juice and cold water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in pineapple. Turn into molds. Chill until firm. Unmold. Serves 8.

## *Grape Zip*

1 package Lemon Jell-O

1 cup grape juice

1 cup boiling water

DISSOLVE Jell-O in boiling water. Add grape juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile in sherbet glasses. Chill until firm. Serves 6.

## *Jell-O Snow with Fruit Sauce*

1 package Jell-O (any flavor)

1 egg white, stiffly beaten

1 pint boiling water

DISSOLVE Jell-O in boiling water. Chill. When slightly thickened, fold in egg white. Pile lightly in sherbet glasses. Chill until firm. Serve with sauce of crushed sweetened raspberries, or mixed fruit. Serves 6.

## Orange Charlotte

1 package Orange Jell-O                       $\frac{1}{4}$  teaspoon salt  
1  $\frac{3}{4}$  cups boiling water                       $\frac{1}{8}$  cup orange marmalade  
    $\frac{1}{2}$  cup cream, whipped

DISSOLVE Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add salt. Fold in marmalade and cream. Pile in sherbet glasses. Chill until firm. Serves 8.

## Peach Bavarian

1 package Lemon or                       $\frac{1}{2}$  cup cream, whipped  
Orange Jell-O                      1 cup crushed peaches, sweetened  
1 cup boiling water                      and drained  
1 cup peach juice                      2 or 3 drops bitter almond extract

DISSOLVE Jell-O in boiling water. Add peach juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in whipped cream, peaches, and flavoring. Turn into molds. Chill until firm. Unmold. Serves 6.

# And don't forget that "plain Jell-O" is luscious!

Here are unusual ways to make "plain Jell-O" dishes look especially lovely.

**Jell-O Cubes:** Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses. Or, pile around base of large mold of whipped or cream Jell-O dessert.

**Jell-O Flakes:** Mold Jell-O in shallow pan. When firm, break into bits with spoon. Serve in sherbet glasses plain or combined with fruit or whipped cream. Or, force thoroughly chilled and firm Jell-O through ricer. Pile in sherbet glasses and keep in cold place until served.

**Jell-O Mounds:** Unmold individual molds of Jell-O on slices of pineapple or sections of orange or grapefruit.

**Fruit Lakes:** Arrange fruit in sherbet glasses. Dissolve Jell-O, cool, and pour over fruit. Chill until firm.

**Jell-O de Luxe:** Arrange thin lady fingers, strips of sponge cake, or sections of orange and grapefruit in sherbet glasses. Unmold individual molds of Jell-O on top, or, pile with Jell-O Cubes or Flakes.

**Jell-O Sparkle:** Fill sherbet glasses half full of dissolved Jell-O mixture. Chill until firm. Prepare remaining Jell-O for Jell-O Flakes and fill sherbet glasses.

**Jell-O Combinations:** Fill parfait glasses half full of Orange Jell-O Cubes; then fill with Lime Jell-O Cubes. (Raspberry Jell-O Cubes and Lemon Jell-O Cubes also make an attractive combination.) Or, prepare Jell-O Sparkle, using Lime Jell-O for the base, and Lemon Jell-O for the flakes.

**Jell-O Zoo**—for the children: Arrange animal crackers around edges or trooping over the top of large Jell-O mold, or stand a cracker on top of each serving of Jell-O.

### *Garnishes That Are Simple*

Sprinkle toasted, tinted, or plain shredded coconut over Jell-O whips and creams.

Place quarters of maraschino cherries on top of individual servings of Jell-O, in flower-petal arrangement.

Arrange sections of orange or grapefruit, free from membrane, around large Jell-O mold in pin-wheel fashion.

Arrange peach slices, pineapple fans (quarter-slices), or berries, at base or beside individual Jell-O molds.

Top Jell-O with bit of whipped cream. Sprinkle with chopped nuts, cubes of bright jelly, candied fruit, or date strips.



*Grapefruit Mounds*





# ENTRÉES *and* RELISHES

## *Cucumber Tang Relish*

- |   |                       |
|---|-----------------------|
| 1 package Lime Jell-O                   | 2 teaspoons vinegar   |
| 1 pint boiling water                    | 1 cup cucumber, diced |
| $\frac{1}{2}$ cup sour pickles, chopped |                       |

DISSOLVE Jell-O in boiling water. Add vinegar. Chill. When slightly thickened, fold in cucumbers and pickles. Turn into mold. Chill until firm. Unmold on crisp lettuce. Serve as relish or salad with Hellmann's Mayonnaise. Serves 6 to 8.

## *Cheese Cube Relish*

- |                             |   |
|-----------------------------|---|
| 1 package Lime Jell-O       | 4 teaspoons vinegar                             |
| 1 pint boiling water        | 1 cup cheese, cut in small cubes                |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup sweet pickles, finely chopped |

DISSOLVE Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, fold in cheese and pickles. Turn into molds. Chill until firm. Unmold. Serve with cold cuts. Makes 6 large or 12 half-sized molds.

## *Jell-O Cheese Loaf*

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 package Lemon Jell-O      | Dash of Cayenne                  |
| 1½ cups boiling water       | 1 cup grated American cheese, or |
| 1 tablespoon vinegar        | 1 cup cottage cheese, or         |
| 1 teaspoon salt             | 6 ounces snappy cheese           |
| ½ cup Hellmann's Mayonnaise |                                  |

DISSOLVE Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Combine cheese and mayonnaise, and fold into Jell-O. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 10.

## *Chicken Mousse*

- |   |                      |
|---|----------------------|
| ½ package (4 tablespoons) Lemon Jell-O        | 1 pimiento, chopped  |
| 1 cup boiling chicken stock,<br>free from fat | 1 tablespoon vinegar |
| 1 cup chicken, finely cut                     | ½ teaspoon salt      |
| 1 cup celery, finely chopped                  | Dash of Cayenne      |
|   | ½ cup cream, whipped |

DISSOLVE Jell-O in boiling stock. Chill. Combine chicken, celery, pimiento, vinegar, salt, and Cayenne. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in chicken mixture; then cream. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with stuffed olives. Serves 6.

## *Corned Beef Loaf*

- |   |                                      |
|---|--------------------------------------|
| 1 package Lemon Jell-O                  | 1 tablespoon Worcestershire<br>sauce |
| 1 cup boiling water                     | ¼ teaspoon paprika                   |
| 1 cup meat stock, or                    | 3 cups cooked corned beef,<br>ground |
| 1 cup water plus 4<br>bouillon cubes or | 1 tablespoon onion, grated           |
| 4 teaspoons beef extract                |                                      |
| 1 tablespoon prepared mustard           |                                      |

DISSOLVE Jell-O in boiling water. Add meat stock, Worcestershire sauce, and paprika. Chill. When slightly thickened, fold in corned beef, onion, and mustard. Turn into loaf pan. Chill until firm. Unmold. Serve in slices on crisp lettuce. Garnish with sliced hard-cooked eggs or tomato wedges. Serves 10.

## *Molded Crab Meat*

- |  |   |
|--|---|
| 1 package Lemon Jell-O                         | $\frac{3}{4}$ cup celery, chopped       |
| $1\frac{1}{2}$ cups boiling water              | 2 tablespoons pimiento, chopped         |
| 3 tablespoons vinegar                          | 1 teaspoon onion juice                  |
| $\frac{1}{2}$ teaspoon salt                    | $\frac{1}{2}$ cup Hellmann's Mayonnaise |
| 2 cups crab meat, or other cooked fish, flaked |   |

DISSOLVE Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

## *Ham and Celery Loaf*

- |                                   |  |
|-----------------------------------|--|
| 1 package Lime Jell-O             | 1 cup cooked ham, finely chopped           |
| $1\frac{3}{4}$ cups boiling water | $1\frac{1}{2}$ cups celery, finely chopped |
| $\frac{1}{4}$ cup vinegar         | 1 tablespoon onion, grated                 |
| $\frac{1}{2}$ teaspoon salt       | 2 sweet pickles, finely chopped            |

DISSOLVE Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in ham, celery, onion, and pickles. Pour into loaf mold. Chill until firm. Unmold. Serve in slices. Garnish with crisp watercress. Serves 10.

## *Rice and Fish Loaf*

- |                               |  |
|-------------------------------|--|
| 1 package Lemon Jell-O        | 1 cup salmon, tuna, or other cooked fish, flaked |
| 1 cup boiling water           | 2 cups cold cooked rice                          |
| $\frac{1}{2}$ cup cold water  | 1 green pepper or 6 stuffed olives, chopped      |
| $\frac{1}{2}$ cup chili sauce |  |
| $\frac{1}{2}$ teaspoon salt   | 1 small onion, finely chopped                    |

DISSOLVE Jell-O in boiling water. Add cold water, chili sauce, and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Slice and serve with a tart sauce. Serves 8.

## *Jellied Cabbage Relish*

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1 package Lemon Jell-O       | $\frac{1}{4}$ teaspoon mustard      |
| 1 cup boiling water          | $\frac{1}{4}$ teaspoon white pepper |
| $\frac{3}{4}$ cup cold water | 2 cups cabbage, finely shredded     |
| $\frac{1}{4}$ cup vinegar    | 1 green pepper, chopped             |
| 1 teaspoon salt              | 1 pimiento, chopped                 |

DISSOLVE Jell-O in boiling water. Add cold water, vinegar, and seasonings. Chill. When slightly thickened, fold in vegetables, mixing lightly. Turn into individual molds, filling them  $\frac{1}{2}$  full. Chill until firm. Unmold. Serve as garnish or relish with meat. Makes 12 half-molds.



# SALADS

## *Sea Dream Salad*

1 package Lime Jell-O  
1 cup boiling water  
1 cup grated cucumber

1 tablespoon vinegar  
1 teaspoon onion juice  
Dash of Cayenne

$\frac{1}{2}$  teaspoon salt

DISSOLVE Jell-O in boiling water. Add cucumber, vinegar, onion juice, Cayenne, and salt. Force through sieve. Turn into mold. Chill until firm. Cut in squares and serve on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

## *Crisp Summer Salad*

1 package Lemon or Lime Jell-O  
1 pint boiling water  
1 teaspoon salt

1 tablespoon vinegar  
1 cup cucumber, diced  
1 cup red radishes, thinly sliced

1 cup tender young onions, thinly sliced

DISSOLVE Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.



## Sunset Salad

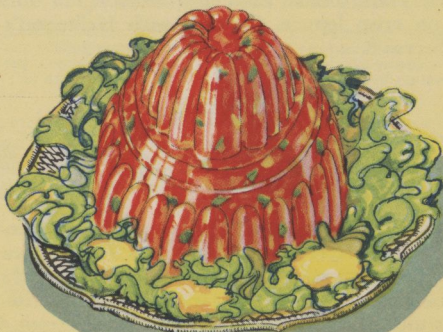
- |                              |   |
|------------------------------|---|
| 1 package Lemon Jell-O       | $\frac{1}{2}$ teaspoon salt               |
| 1 cup boiling water          | 1 cup canned grated pineapple,<br>drained |
| 1 cup canned pineapple juice | 1 cup grated raw carrot                   |

DISSOLVE Jell-O in boiling water. Add pineapple juice and salt. Chill. When slightly thickened, add pineapple and carrot. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

## Tart Tomato Salad

- |                                      |   |
|--------------------------------------|---|
| 1 package Lemon Jell-O               | 1 teaspoon Worcestershire<br>sauce                                  |
| 1 pint canned tomatoes, strained     | $\frac{1}{2}$ cup celery, diced                                     |
| $1\frac{1}{2}$ teaspoons lemon juice | $\frac{1}{2}$ cup sweet pickles, or ripe<br>cucumber pickles, diced |
| Dash of salt                         |   |

DISSOLVE Jell-O in boiling tomato juice. Add lemon juice, salt, and Worcestershire sauce. Chill. When slightly thickened, fold in celery and pickles. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.



Tart Tomato Salad

## *Lime Fruit Salad*

1 package Lime Jell-O  
1 pint boiling water  
2 teaspoons vinegar

$\frac{1}{2}$  cup walnut meats,  
coarsely broken  
1 banana, finely cut

1 orange, finely cut

DISSOLVE Jell-O in boiling water. Add vinegar. Pour layer of clear Jell-O mixture into ring mold. Chill until firm. Chill  $\frac{1}{2}$  of remaining Jell-O mixture. When slightly thickened, fold in nuts and fruit and add to firm layer in mold. Chill until firm. Cover with remaining clear Jell-O mixture. Chill again until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Serves 6 to 8.

## *Cardinal Salad*

1 package Lemon Jell-O  
1 cup boiling water  
 $\frac{3}{4}$  cup beet juice  
3 tablespoons vinegar  
 $\frac{1}{2}$  teaspoon salt

2 teaspoons onion juice or  
grated onion  
1 tablespoon horse-radish  
 $\frac{3}{4}$  cup celery, diced  
1 cup cooked beets, diced

DISSOLVE Jell-O in boiling water. Add beet juice, vinegar, salt, onion juice, and horse-radish. Chill. When slightly thickened, fold in celery and beets. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

## *Under-the-sea Salad*

1 package Lime Jell-O  
 $1\frac{1}{2}$  cups boiling water  
 $\frac{1}{2}$  cup juice from canned pears  
 $\frac{1}{4}$  teaspoon salt

1 teaspoon vinegar  
2 cups canned pears, diced  
2 packages (6 ounces)  
cream cheese

$\frac{1}{8}$  teaspoon ginger

DISSOLVE Jell-O in boiling water. Add pear juice, salt, and vinegar. Pour  $\frac{1}{2}$ -inch layer into loaf pan, 5 x 9 x 3 inches. Chill until firm. Chill remaining Jell-O mixture until cold and syrupy. Place in bowl of cracked ice or ice water, and whip with rotary egg beater until fluffy and thick like whipped cream. Cream cheese with ginger. Fold in whipped Jell-O mixture gradually. Then fold in pears. Pour over firm first layer of Jell-O. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 10.

## *Red Flower Salad*

1 package Cherry Jell-O  
1  $\frac{3}{4}$  cups boiling water

$\frac{1}{4}$  cup lemon juice  
4 red apples

DISSOLVE Jell-O in boiling water. Add lemon juice. Cool. Cut slice off top of each apple and remove pulp, leaving thin shell. Pour Jell-O into apple shells. Chill until firm. Cut apples into quarters, using a sharp knife, dipped in hot water. Arrange on crisp lettuce on individual plates, allowing three sections to a serving. Pile Hellmann's Mayonnaise in center. Serves 4 to 6.

## *Grapefruit Salad*

1 package Lemon Jell-O  
1 cup boiling water  
2 grapefruit, sections free from  
membrane and cut in pieces

2 tablespoons sugar  
1 cup grapefruit juice  
and cold water

DISSOLVE Jell-O in boiling water. Sprinkle grapefruit with sugar and drain thoroughly. Add grapefruit juice and water to Jell-O. Turn into shallow pan, chill until firm, and cut in cubes. Combine cubes and grapefruit on crisp lettuce, and serve with Hellmann's Mayonnaise. Serves 8.

## *Jellied Carrots and Peas*

1 package Lemon Jell-O  
1 cup boiling water  
 $\frac{3}{4}$  cup vegetable stock  
or cold water

3 tablespoons vinegar  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon paprika  
1 cup cooked carrots, diced

1 cup cooked peas

DISSOLVE Jell-O in boiling water. Add vegetable stock, vinegar, salt, and paprika. Chill. When slightly thickened, fold in carrots and peas. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

## *Jellied Orange and Cheese Salad*

1 package Orange Jell-O  
1 cup boiling water  
 $\frac{3}{4}$  cup orange juice

$\frac{1}{4}$  cup lemon juice  
1 cup celery, finely chopped  
1 package (3 ounces) cream cheese

DISSOLVE Jell-O in boiling water. Add fruit juices. Chill. When slightly thickened, fold in celery. Pour into loaf pan. Chill until firm. To serve, cut in 2-inch squares, allowing 2 squares to each serving. Arrange on crisp lettuce. Top with squares of cream cheese. Garnish with Hellmann's Mayonnaise. Serves 6.



*Imperial Salad*

### *Imperial Salad*

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1 package Lemon or Lime Jell-O | 3 slices canned pineapple, diced |
| 1 cup boiling water            | 2 pimientos, shredded            |
| 1 cup canned pineapple juice   | 1 medium cucumber, finely cut,   |
| 1 tablespoon vinegar           | salted, and drained              |

DISSOLVE Jell-O in boiling water. Add pineapple juice and vinegar. Chill. When slightly thickened, fold in pineapple, pimientos, and cucumber. Turn into mold. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise to which whipped cream has been added. Serves 6.

### *Jell-O Raw Vegetable Salad*

- |                             |   |
|-----------------------------|---|
| 1 package Lemon Jell-O      | $\frac{3}{4}$ cup raw carrots, finely chopped |
| 1 pint boiling water        | 1 cup raw cabbage, finely shredded            |
| 2 tablespoons vinegar       | 4 tablespoons green pepper, finely            |
| $\frac{1}{2}$ teaspoon salt | chopped                                       |
| Dash of Cayenne             |   |

DISSOLVE Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.



# Want to mold your Jell-O Quickly?

**D**ISSOLVE package of Jell-O in one cup of boiling liquid, then add remaining liquid *cold*. Place mold in pan of crushed ice, ice water, or ice and salt, and leave in coldest place available. Your Jell-O will be firm in no time!

## Jell-O Rules

**For measuring:** Use standard measuring cup. Allow 1 pint (2 cups) liquid to 1 package of Jell-O. Fruit juice may be used for all or part of liquid.\*

**For dissolving:** Use exact amount of liquid specified. Liquid used to dissolve Jell-O must be boiling. It should be poured onto Jell-O and stirred until Jell-O is entirely dissolved.

**For molding:** A metal mold chills more quickly than one of enamel or

earthenware. Turn Jell-O into mold. Chill in mold, until firm.

**For chilling:** Place mold in refrigerator or other cold place. To avoid wasting ice, cool Jell-O before it is put in refrigerator. At the temperature of a good refrigerator (50°F. to 52°F.) a pint mold of Jell-O requires about 2 hours to become firm. Jell-O may be chilled quickly in tray of automatic refrigerator, or by placing mold in pan of ice, or ice and salt.

(Continued on next page)



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**25¢**



Because we buy them in tremendous quantities, these well-made, sturdy aluminum molds are offered you at a saving. The individual molds are now big enough to hold a generous portion of Jell-O with other ingredients in it! Send today.



(Continued from page 21)

**For molding fruits and vegetables:** Chill dissolved Jell-O. When slightly thickened, fold in fruits or vegetables. They will remain evenly suspended.

**For whips and Bavarian creams:** Chill dissolved Jell-O until cold and syrupy. Place in a bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream.

**For layered and decorated molds:** Chill each layer of Jell-O until firm before adding another layer. Arrange design on thin first layer of clear Jell-O. Cover with enough cold liquid Jell-O to anchor design. Chill until

design is set. Add remaining Jell-O pouring carefully against spoon to avoid disarranging design.

**For tray-chilled delicacies:** Chill Jell-O salads and desserts in tray of automatic refrigerator for 1½ to 2 hours (never longer than 4 hours).

**For unmolding:** When molded Jell-O is thoroughly chilled and firm, dip mold up to the edge in warm—not hot—water. Hold a moment, remove, and dry outside of mold. Place plate over mold and turn them over together. Raise side of mold slightly and give a sharp shake. Lift mold gently. Repeat if necessary.

\*NOTE: Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple.

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If you would like a FREE copy of "Jell-O Secrets for the Automatic Refrigerator," check here.

If you want a FREE copy of the Jell-O Ice Cream Powder booklet, check here.

*It is not necessary to order molds in order to receive these booklets.*

# JELL-O Rules

**F**OR Measuring: Use a standard measuring cup. A standard measuring cup is one-half pint. Measure one pint (2 cups) of water or other liquid for each package of Jell-O; one cup of liquid for one-half package, if smaller recipe is needed. One package contains eight tablespoons (level) of Jell-O.

For Dissolving: Use exact amount of water or other liquid specified in the recipe. The liquid used to dissolve Jell-O must be boiling. It should be stirred until Jell-O is dissolved.

For Molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill, allowing Jell-O to remain in mold until firm.

For Cooling: Let mold stand in cold water or cool place. When cool, chill until firm. Time required varies with size and shape of mold. Usually, two hours are needed in a good refrigerator. If necessary to prepare Jell-O more quickly, dissolve it in one cup of boiling liquid, then add remaining liquid cold. Time may be shortened still more by placing mold in mixture of crushed ice and salt.

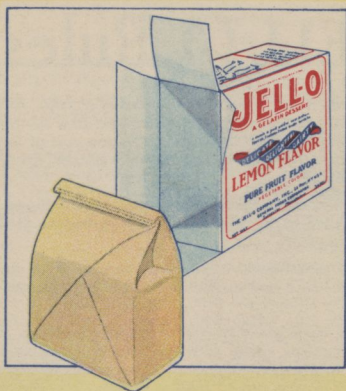
For Molding Fruits, Vegetables, etc., in Layers: Pour a thin layer of Jell-O in bottom of mold. Chill until firm. On this arrange fruits, etc., as desired, then add carefully with a spoon enough cold, liquid Jell-O to hold them in place, but not to cover them. When firm, add more cold, liquid Jell-O. Additional layers of fruits and Jell-O may be added by repeating process until mold is full. Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple. To fix fruit in an upright position, fill mold two-thirds full with Jell-O. When thickened, press fruit into place and fill mold with cold, liquid or whipped Jell-O.

For Adding Fruits, Vegetables, Whipped Cream, Beaten Egg Whites: Jell-O should be cold and sufficiently thickened to hold these additions suspended evenly throughout. Cream or egg whites should be stiffly beaten and folded in gradually, while turning Jell-O over and over with a tablespoon to blend ingredients.

For Whipping: To whip successfully, Jell-O must be cold and slightly thickened. A rather deep, round-bottom bowl, set in a pan of cold water, is best for this purpose. Beat with a rotary egg beater until all of the Jell-O is of the consistency of whipped cream.

For Layer Jell-O: Chill each layer until firm before adding another layer. It is important that Jell-O, poured upon a firm layer, be cold but not thickened.

For Unmolding: Be sure Jell-O is firm. Dip mold up to the edge in vessel of warm water. Hold in water a moment, remove and wipe dry. Place plate over mold and turn them over together. Shake slightly and lift off mold. If not successful first time, repeat dipping process. If water is too warm, shape of mold is spoiled.



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