



Many
Reasons
For

JELL-O

America's
Most Famous
Dessert

MANY REASONS FOR JELL-O

There has never been a time when Jell-O occupied so important a place in the market basket and the home as it does to-day.

With so many things costing more than ever before, the use of America's most famous dessert has become largely a matter of economy.

When fruit was plentiful and cheap the housewife could save on desserts by serving peaches, oranges, berries and apples; now, with high prices for fruit of all kinds, she is serving fruity desserts of Jell-O, and they are very satisfactory as substitutes for the fruit itself.

Nothing else can be so easily prepared in different forms from day to day. Nothing else that is served "plain" is so delicious as Jell-O without trimmings of fruit or anything at all added to it. The housewife doesn't have much to buy when she uses Jell-O for such a dessert, and the cook has only to boil the water for making it up.

It may be Strawberry or Raspberry Jell-O, or any of the other flavors, made up by dissolving the Jell-O in hot water and letting it cool, as described in recipes on the next page and in other places in this book. Or it may be prepared in "whipped" form, with no added expense and only a little more effort, as explained on pages 5 and 6.

One package of plain Jell-O, that is one made of Jell-O and hot water, will serve six persons. In whipped form of almost any kind, one package will serve from nine to twelve persons.

Certainly it is worth while to know these things, and to be assured that almost any dessert, even if it is made out of something you "just happen to have in the house," combined with Jell-O, will look pretty and be delightfully good to eat.

MOTHERS HAVE LEARNED

There used to be a prevailing impression among mothers that if the children were particularly fond of anything eatable it couldn't be good for them. It isn't so now. Mothers have learned that Jell-O and many other good things which they themselves like are all the more wholesome and nourishing from being relished. They have learned, too, that desserts, especially for the little folks, should be light and digestible.

AND DOCTORS AND NURSES

In home and hospital Jell-O has become one of the valued articles of food for the sick and convalescent. A well known physician says: "During the first few weeks of the influenza epidemic I regularly prescribed Jell-O as part of the diet for my patients, and when I finally came down with the disease myself I wanted nothing else to eat."

The six pure fruit flavors in which Jell-O is made are: Strawberry, Raspberry, Lemon, Orange, Cherry, Chocolate.

THE GENESEE PURE FOOD COMPANY

LE ROY, N. Y.



MADE IN A MINUTE

The popular plain Jell-O dessert, without fruit or anything else in it, is made by dissolving a package of Jell-O in a pint of boiling water and letting it cool.

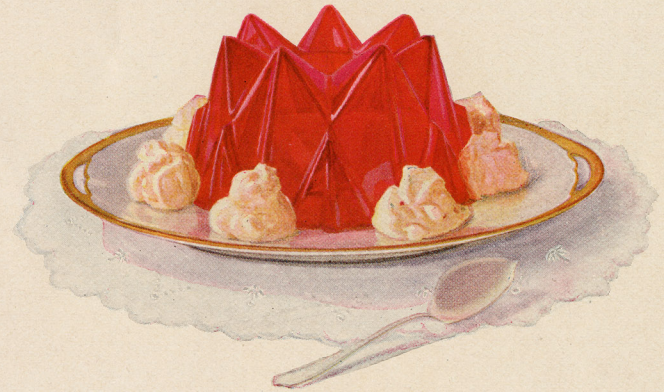
There are six different flavors of Jell-O and all of them can be made into plain desserts in the same manner. Nobody knows which flavor is best. It would seem that whenever housewives are in doubt as to the one that may be best for any particular occasion, they select either the Strawberry or Raspberry flavor as most likely to suit all tastes. Perhaps they are right. We only know that when you have tried all of the Jell-O flavors, you may like one better than the others, just as you like one fine fruit better than other fruits, but you will certainly like all of them very much.

Whipped cream may be added, as in the case of the Strawberry Jell-O pictured below, or, if you wish, fruit, nutmeats or other "trimmings" may be introduced. Such combinations produce delightful results, and as fruit and nuts become cheaper and can be added to Jell-O in this way with little expense, they will resume their old place in the menu two or three times a week at least.

HOW TO ADD FRUIT

When Jell-O has been dissolved and become cold, fruit and nutmeats can be placed in it in layers or rows, or arranged in any of the fanciful shapes seen in demonstrators' exhibits, in the following manner:

Pour a little of the Jell-O in the mould, set it in a cold place, and when hardened arrange on it the fresh or canned fruit or the nutmeats chosen for the dessert. Add just enough cold Jell-O to hold the fruit in place and let it harden. Then pour on the rest of the Jell-O, or add more layers of fruit in the same manner as the first one.



STRAWBERRY JELL-O

ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water and set in a cold place to harden. Turn out on a plate and serve plain or with whipped cream. See illustration below.

LOGANBERRY JELL-O

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

CHOCOLATE WALNUT JELL-O

Dissolve a package of Chocolate Jell-O in half a pint of boiling water and add half a pint of milk. When it begins to harden, add one-half cup of English walnut meats and a half dozen figs cut up fine. Set away to harden. Serve with whipped cream or plain, as you choose.

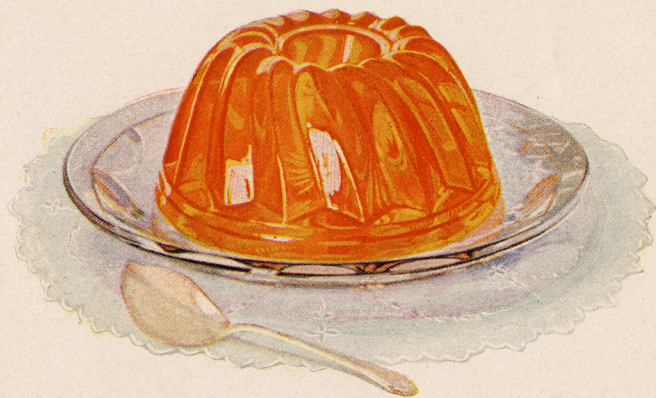
ALMOND CHERRY

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a bowl or mould. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard pour in rest of Jell-O, add another row of almonds, and set away to harden.

ORANGE DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mould, 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 mould is full. Serve plain or with whipped cream.

The picture here shows an Orange Jell-O dessert made without the fruit, according to the recipe at top of this page.



ORANGE JELL-O

JELL-O IN QUARTER ORANGES

Dissolve a package of any flavor Jell-O in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O and allow it to harden. When hard cut in quarters with a thin, sharp knife that has been dipped in hot water.

PEACH DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour half in mould. Lay canned peaches in the bottom of mould. When hard pour in rest of Jell-O and add another layer of peaches. Turn out when hard and serve with whipped cream, sweetened.

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 described on page 6 or any egg custard.

PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup of the crushed peaches from which the juice was drained. Set in a cold place to harden. Serves twelve persons. See directions on page 6 for whipping Jell-O.

CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in half a pint of boiling water, then add half a pint of cold milk. Pour into a bowl or mould, or divide into individual desserts by using small moulds or teacups instead of one large mould, and set away to harden. The individual desserts may be garnished with whipped cream and nutmeats.

BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. When cold and still liquid whip and pile into frappé glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Canned berries are good when fresh fruit is out of season. Mrs. Hill's frappé, on page 9, may be preferred by some cooks.

A DELICIOUS TABLE JELLY

There is no fruit jelly that is better than Jell-O as a table jelly for serving with fowl or lamb, and it is a question whether any of the fruit jellies are so generally liked as Jell-O for the purpose. The plain Jell-O, made by dissolving a package of Jell-O in a pint of boiling water, is used for this form of table jelly, and generally the Lemon and Cherry flavors are preferred.

As for lemon jelly, the best and easiest-made lemon jelly is prepared by simply dissolving a package of Lemon Jell-O in a pint of boiling water and letting it cool.

NEW STYLE BAVARIAN CREAMS

Of all forms of whipped Jell-O the Bavarian creams are most popular, and they may well be, for in no other way can fine Bavarian creams be made so easily and cheaply. Jell-O is whipped with an egg-beater just as cream is, and it does not require the addition of cream, eggs, sugar or any of the other ingredients used in making old-style Bavarian creams.

Practically the whole ground is covered by the two recipes following, for with whipped Jell-O as a base almost any kind of Bavarian cream can be made, different fruits and fruit juices being used with the whipped Jell-O to complete any particular dish. The first recipe is for a Pineapple Bavarian cream that is most satisfactory in all respects.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from mould and garnish with sliced pineapple, cherries or grapes.

RASPBERRY BAVARIAN CREAM

Wash one box of raspberries and sprinkle with four tablespoonfuls of sugar. Dissolve a package of Raspberry Jell-O in three-fourths pint of boiling water and when cold and still liquid whip to consistency of whipped cream. Then fold in the raspberries and juice. Set in a cold place to harden. Serve with whipped cream and garnish with fresh berries. Use canned berries when fresh are out of season.

Read "How to Whip Jell-O" on the next page.



PINEAPPLE BAVARIAN CREAM

HOW TO WHIP JELL-O

One of the principals of Stout Institute, the great Wisconsin Manual Training School, writes: "You might make a point of the fact that people who do not care so much for plain Jell-O, or any gelatine, do enthuse over the whipped desserts."

For five years this "point" has persistently been made in Jell-O Book talks to women, of whom many seem to find it difficult to understand that Jell-O can be whipped with an egg-beater exactly as cream is whipped.

The process is really an easy one and the results are wonderful. One trial is all that is needed to settle the matter to the satisfaction of any woman.

Begin to whip the jelly when it is cool and still liquid—before it begins to congeal—and whip till it is of the consistency of whipped cream. Use a Dover egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum admit quickly the chill of the ice or cold water.

Add cream or whatever else goes into the dessert after—not before—whipping the Jell-O.

When fruit is to be added, drain the juice from it at the start and measure it. Then dissolve the Jell-O in just enough boiling water to make a pint of liquid when added to the juice. Add the cold juice after dissolving the Jell-O in the boiling water. After whipping it, let the Jell-O congeal enough to hold the fruit in place before adding it.

The whipping process more than doubles the bulk of plain Jell-O, so that when whipped one package of Jell-O serves twelve persons instead of six.

You will find that whipped Jell-O is delicious without anything at all added to it, or it can be made up with fruit, fruit juices, nutmeats, cream or a selection from a dozen other good things.

Such dishes as Snow Pudding and Apple Snow as well as the Bavarian creams are made of whipped Jell-O without whipped cream or white of egg. Recipes for all these are given in this book.

CUSTARD FOR WHIPPED JELL-O

Place one pint of milk, one-half cup of sugar and grated rind of one lemon in top of double boiler, heat to scalding point and pour it over two well beaten eggs. Return to double boiler and cook until the custard coats a spoon, being careful not to cook too long or it may curdle. Should it curdle, whip for a minute or so with an egg-beater.

MARSHMALLOW ICING

Put one package of Jell-O, any flavor, in a tin or aluminum dish and pour over it one-half cup of boiling water. Add one cup of powdered sugar. Then place dish in hot water so the mixture will thoroughly dissolve. When cold, place the dish in a pan of ice water or very cold water and whip till of right consistency to spread on cake. Be sure that the cake is cold before putting the icing on it.

NEAPOLITAN JELL-O

Layer pieces are made in great variety, with all layers of plain Jell-O, or all whipped, or alternate plain and whipped. They are deceptive in that they look difficult to make, and are very easy. The most common one of four layers, shown in the picture below, is made as follows:

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mould 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.

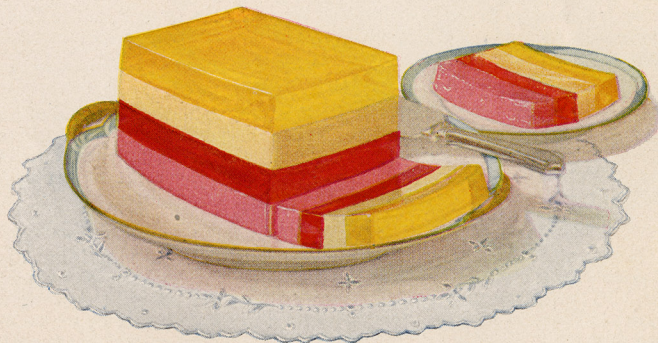
All layers must be hard before others are added. Unmould by dipping in warm water as directed on the back of the Jell-O package.

Serve plain or with whipped cream.

For a two-layer piece with both layers whipped, use Lemon Jell-O for one and Raspberry or Strawberry Jell-O for the other, half of the full pint of each being whipped and the rest served in some other way. All can be used, of course, if an extra large dessert is desired, and in such case four layers instead of two may be made.

Three-layer pieces are made by dissolving a package of Jell-O (any flavor) in a pint of boiling water, whipping one-fourth of it for the middle layer and making the other two layers of the unwhipped Jell-O divided into two equal parts, one for the bottom layer and the other for the top, with the whipped layer between.

It is well to bear in mind that whipping Jell-O doubles its bulk, and for this reason care should be taken to follow the rule above relative to quantities. In four-layer pieces, especially, the layers should be as nearly as possible of uniform thickness.



NEAPOLITAN JELL-O

SUBSTANTIAL DESSERTS

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.

JELL-O À LA PLUM PUDDING

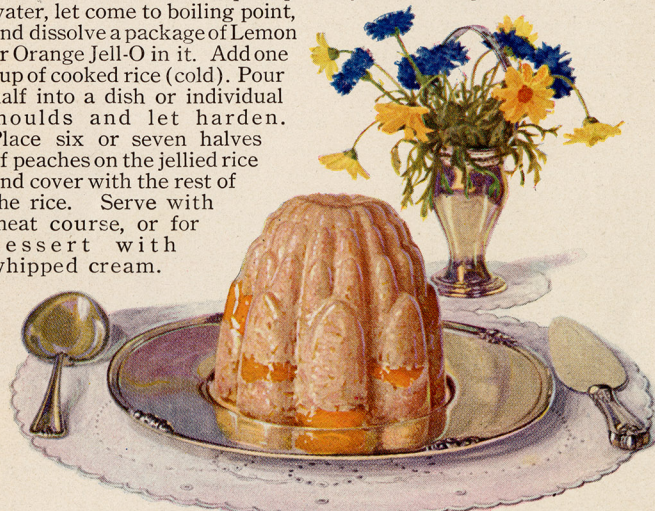
Dissolve a package of Chocolate Jell-O in a pint of milk heated to the boiling point. While hot add three-fourths cup of Grape Nuts and a pinch of salt. Set away to harden. Serve with a thin custard or whipped cream.

APRICOT WHIP

Cook one-half pound of dried apricots and sweeten the same as for sauce. Drain juice, add enough water to make one pint, heat to boiling point and dissolve a package of Orange Jell-O in it. When cool set in ice or very cold water and whip with Dover egg-beater to consistency of thick whipped cream. Then add the drained apricots after they have been put through a colander. Serve with custard (see recipe on page 6) or whipped cream.

JAPPY JELL-O COMPOTE

Pour half to full cup of peach juice into a pint measure; fill with water, let come to boiling point, and dissolve a package of Lemon or Orange Jell-O in it. Add one cup of cooked rice (cold). Pour half into a dish or individual moulds and let harden. Place six or seven halves of peaches on the jellied rice and cover with the rest of the rice. Serve with meat course, or for dessert with whipped cream.



JAPPY JELL-O COMPOTE

MACAROON VELVET JELL-O

Dissolve a package of any flavored Jell-O in a pint of boiling water. When cold and still liquid whip to thickness of whipped cream, add a cup of whipped cream and six crushed macaroons. Fold together thoroughly, and set in a cold place to harden.

MRS. HILL'S RASPBERRY JELL-O FRAPPE

Dissolve a package of Raspberry Jell-O in a pint of boiling water. When cold and still liquid whip to consistency of whipped cream. Set in a cool place to harden. Put a large spoonful of canned raspberries, or fresh raspberries sprinkled with sugar, into individual glasses. With a teaspoon put the beaten Raspberry Jell-O on the fruit and serve.

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.

NUT FRAPPE

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When Jell-O is just on the point of setting, mix Jell-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit, saving some of the nuts to use as a garnish.

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.

ORANGE CUPS AND BASKETS

To make orange cups cut large oranges in two, taking juice and pulp out so carefully as not to break the shell, and when perfectly clean scallop the edges with scissors. The "baskets" are made by cutting the oranges in basket shape.

For a filling, dissolve a package of Orange Jell-O in half a pint of boiling water and add one-half cup of sugar. When cool combine with the juice from the oranges to which has been added enough water to make a half pint. Also add small pieces of orange or nutmeats. Put into the cups or baskets.

CHERRY-AND-LEMON JELL-O

Use for this recipe six individual moulds or teacups. Dissolve one-half package of Cherry Jell-O in half a pint of boiling water, and half fill each of the moulds. When the Cherry Jell-O has hardened dissolve one-half package of Lemon Jell-O in half a pint of boiling water, and when cold and still liquid whip to consistency of whipped cream and pour it on the hardened Cherry Jell-O. Set in a cold place to harden and serve with sliced bananas and cherries.

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.

A recipe for a simple and "easy" plum pudding is given on page 8.

RASPBERRY JELL-O SUPREME

Make the custard for whipped Jell-O according to recipe on page 6. Dissolve one-half package of Lemon Jell-O in half a pint of boiling water. When cold whip to consistency of thick whipped cream and add custard. Dissolve a package of Raspberry Jell-O in a pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half-inch cubes and half fill individual glasses; then add the custard mixture. See illustration below.



RASPBERRY JELL-O SUPREME

SPECIAL DAINTIES

Exquisite dainties for such occasions as Hallowe'en, Thanksgiving, Christmas, New Year's, Valentine Day, St. Patrick's Day and Easter, and for birthday, wedding and children's parties, are made of Jell-O in a great variety of forms, and in beautiful colors. Most of them can be made without special moulds by using teacups for individual moulds or by cutting them into fanciful shapes with such little tin cutters as are sold at the stores. There are Red Cross cutters, and hearts and shamrocks and a dozen other kinds. The following recipe for "Valentine Day Hearts" gives a good idea of the process.

VALENTINE DAY HEARTS

For Valentine Day, dissolve a package of Lemon Jell-O and a package of Strawberry Jell-O, each in a pint of boiling water. Pour the Lemon Jell-O in a flat pan so it will be about one-half inch deep, and let it harden. Then pour the Strawberry Jell-O into another pan to the depth of half an inch and let it harden. Dip a biscuit cutter in hot water and cut the Lemon Jell-O into round forms. Place each on a serving plate. Dip a heart-shape cutter in hot water, cut the Strawberry Jell-O into hearts and with a broad knife slip one of them onto each round form. Serve with whipped cream.

Even more effective is a big Red Cross piece made by whipping Lemon Jell-O, pouring it to depth of an inch in a pan, and when hard, setting on it a cross cut with a Red Cross cutter from Strawberry Jell-O prepared in the same manner as Valentine Day Hearts.

Shamrocks are made of Lemon Jell-O colored with Burnett's green paste.

MAGIC ICE

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cool, if you can get them, add green Malaga grapes, halved and seeded, and let harden. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious. On other than hot days when the ice-like effect is so attractive, whipped cream may be served with this "Magic Ice" if preferred. For a change, Orange Jell-O can be substituted for the Lemon flavor.

CRANBERRY MOULD

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 mould and when firm pour on the other half whipped. Very fine with turkey and fowl generally.

MINT JELL-O

To one and three-fourths cups of water add one-fourth cup of 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.

JELL-O FRUIT SALADS

The famous "combination salads," that can be served as desserts also, are coming into general use. They are made either according to directions on page two and the recipes below or by pouring Jell-O into a pan to the depth of an inch, adding, when it is cold, fruit of almost any kind (and nutmeats, of course, if you wish), and when hard, cutting it into squares with a knife dipped in warm water. Any of the different flavors of Jell-O, except Chocolate, can be used for these dishes.

The illustration below shows a fruit salad, made of Cherry Jell-O, which without the dressing could be served as a dessert. It requires only a change in the sauce or dressing to transform a fruit salad into a dessert.

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.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds 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 moulds 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.



JELL-O FRUIT SALAD

JELL-O SALADS

Many of the best salads as well as the best desserts are made of Jell-O, and in thousands of homes where salads of the old kind were never popular, Jell-O salads are served two or three times a week. No particular skill or practice is required for making them. Follow the simple recipes which are furnished here for your guidance.

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. Mould and serve on lettuce or cress.

SPRING SALAD

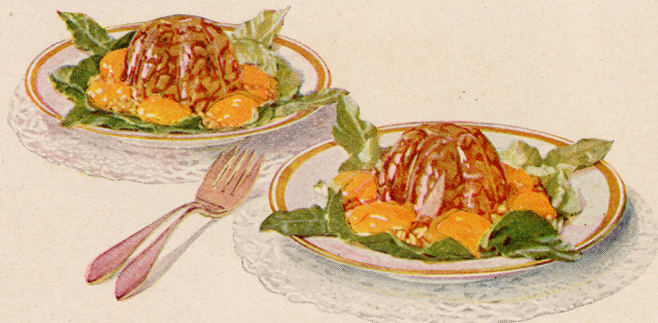
Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool until it begins to thicken and add to it one cup nutmeats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery. Mould and serve on crisp lettuce leaves with salad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

CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add one tablespoonful of 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.

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 of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients, and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing. See illustration below.



NEW MANHATTAN SALAD

JELL-O HORSERADISH RELISH

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

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. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.

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.

SPANISH JELL-O SALAD

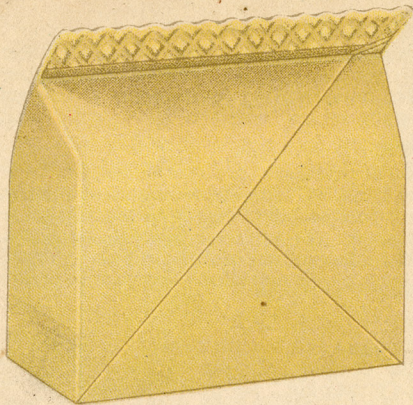
Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.

TOMATO JELL-O 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 moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould, turn on a platter and fill center with chicken or celery salad.

ASPARAGUS SALAD

Drain the liquor from one can of asparagus tips. Add one tablespoonful vinegar and enough water to make a pint. Add to this one-half cup of chopped celery, one-fourth teaspoonful of salt, one small onion. Simmer a few minutes, strain and add a package of Lemon Jell-O. Line the bottom of mould with Jell-O and let harden. Then place asparagus tips with strips of sweet green pepper and pimento and turn the remaining Jell-O over it. Set away to harden. Turn out on lettuce leaves and serve with mayonnaise dressing.



The waxed paper
“SAFETY BAG”
 that encloses
 Jell-O inside the
 Jell-O package
 affords absolute
 protection to the
 contents. Moisture
 is kept out and
 flavor is kept in.

Jell-O protected by the “Safety Bag”
 always remains as pure and sweet
 as on the day it was made.

The Jell-O
 package always
 bears the word
 Jell-O in big
 red letters.
 It isn't Jell-O if
 any other name
 appears.



This is the
 Jell-O package.

