

JELLO SECRETS

REG. U.S. PAT. OFF.

FOR THE AUTOMATIC REFRIGERATOR



A wonderful combination for the making of SURPRISES

CHILLED TO FROSTY COLDNESS!

TRAY-CHILLED JELL-O RECIPES—with all their characteristic fruited tang and lovely sparkle enhanced by icy coldness!

Jell-O salads, entrées, relishes, and desserts are more delicious than ever, chilled in the new automatic refrigerator; for its coldness adds the refreshing satisfaction of a real frozen dish, to their own natural smoothness and delicacy of texture.

The freezing trays help so much in the ease and quickness of their preparation too, chilling them to a delightful frostiness in one and one-half to two hours (just half the usual time), and keeping them perfect, and icy cold, until they are served.

JELL-O SPECIAL SECRETS FOR THE AUTOMATIC REFRIGERATOR

Economical use of cream

Jell-O gives a smooth, creamy texture to molded creams, with much less cream than the usual recipe demands.

Variety of flavors and colors

A delightful choice of Jell-O fruit flavors is available at any season of the year—cherry, raspberry, strawberry, orange, and lemon—and Jell-O's crystal-clear colors make them look so good.

Jell-O's convenience

Because Jell-O contains sugar, fruit flavor, and gelatin, all in one, and because it needs no soaking, it saves ever so much time in preparation (and money, too).

Greater speed in preparation

The automatic refrigerator helps in every step: (1) In chilling and thickening Jell-O in a minimum of time, pour cooled mixture into freezing trays of refrigerator. (2) In whipping Jell-O, place bowl of chilled syrupy Jell-O in pan of ice cubes and water while beating.

More complete chilling

These Jell-O dishes should be chilled to a delicious coldness—but *never frozen*. Proper chilling takes but 1½ to 2 hours* in the freezing compartment of the automatic refrigerator. They may remain there safely for 4 hours, but a longer period is likely to freeze any pieces of fruits or vegetables in the mixture, and give unsatisfactory results.

*Time based upon usual household adjustment for automatic refrigerator temperature, or position "1" of cold control type of refrigerator.



HAM LOAF

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|-------------------------------------|-------------------------------------|
| 1 package Lemon Jell-O | 2 tablespoons Hellmann's Mayonnaise |
| 1¾ cups boiling water | 1 tablespoon horseradish, drained |
| 2 teaspoons vinegar | 1 pimiento, finely cut |
| 2 teaspoons Worcestershire sauce | ½ teaspoon onion pulp |
| ¼ teaspoon mustard | Dash of Cayenne, cloves, and nutmeg |
| 2 cups cooked ham, ground (1 pound) | |

Dissolve Jell-O in boiling water. Add vinegar, Worcestershire sauce, and mustard. When slightly thickened, add remaining ingredients. Turn into freezing tray of automatic refrigerator. Chill 1½ hours. Unmold on platter. Garnish with parsley. Serves 8.

SALMON MOUSSE

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| 1 package Lemon Jell-O | 1 cup cucumber, diced, slightly salted, and drained |
| 1¾ cups boiling water | ½ cup Hellmann's Mayonnaise |
| 2 tablespoons vinegar | ½ cup cream, whipped |
| 1 teaspoon salt | |
| 1 cup salmon, flaked | |

Dissolve Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in remaining ingredients. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill 1½ to 2 hours. Unmold on crisp lettuce. Garnish with cucumber slices. Serves 8.

JELLIED SEAFOOD

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| 1 package Lemon Jell-O | 1 teaspoon Worcestershire sauce |
| 1 cup boiling water | 2 teaspoons horseradish |
| ½ cup chili sauce | Cold water |
| 1 tablespoon vinegar | 2 cups diced lobster or shrimp or shredded crab meat |
| 2 drops tabasco sauce | |

Dissolve Jell-O in boiling water. Combine chili sauce, vinegar, tabasco sauce, Worcestershire sauce, and horseradish, and add enough cold water to make 1 cup. Add to Jell-O. Chill. When slightly thickened, fold in fish. Turn into freezing tray of automatic refrigerator. Chill 1½ hours. Serve in squares or slices. Garnish with stuffed olives and water cress. Serves 8.

CORNED BEEF LOAF

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| 1 package Lemon Jell-O | 1 tablespoon Worcestershire sauce |
| 1 cup boiling water | ¼ teaspoon paprika |
| 1 cup meat stock, or 1 cup water plus 4 bouillon cubes or 4 teaspoons beef extract | 3 cups cooked corned beef, ground |
| | 1 tablespoon onion, grated |
| | 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 freezing tray of automatic refrigerator. Chill 1½ hours. Serve in slices on crisp lettuce. Serves 10.



HORSERADISH RELISH

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| 1 package Lemon Jell-O | $\frac{1}{4}$ teaspoon salt |
| 1 cup boiling water | $\frac{3}{4}$ cup horseradish, drained |
| 2 tablespoons vinegar or lemon juice | 1 cup cream, whipped |

Dissolve Jell-O in boiling water. Add vinegar or lemon juice and salt. Chill. When slightly thickened, fold in horseradish and cream. Turn into freezing tray of automatic refrigerator. Chill $1\frac{1}{2}$ to 2 hours. Serve in slices with baked ham or cold meat. Serves 8.

CUCUMBER SALAD RELISH

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|--------------------------------|--------------------------------------|
| 1 package Lemon Jell-O | $\frac{1}{4}$ teaspoon pepper |
| 1 cup boiling water | Green coloring, if desired |
| $\frac{1}{2}$ cup cold water | 2 cups cucumber, chopped and drained |
| $\frac{1}{2}$ cup mild vinegar | 1 onion, finely chopped |
| $\frac{1}{2}$ teaspoon salt | |

Dissolve Jell-O in boiling water. Add cold water, vinegar, salt, pepper, and enough green coloring to make mixture a delicate green. Chill. When slightly thickened, add cucumber and onion. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill $1\frac{1}{2}$ hours. Unmold. Serve as salad, garnished with Hellmann's Mayonnaise, or as relish for fish. Makes 12 half-molds or 6 full molds.

FRESH ASPARAGUS SALAD

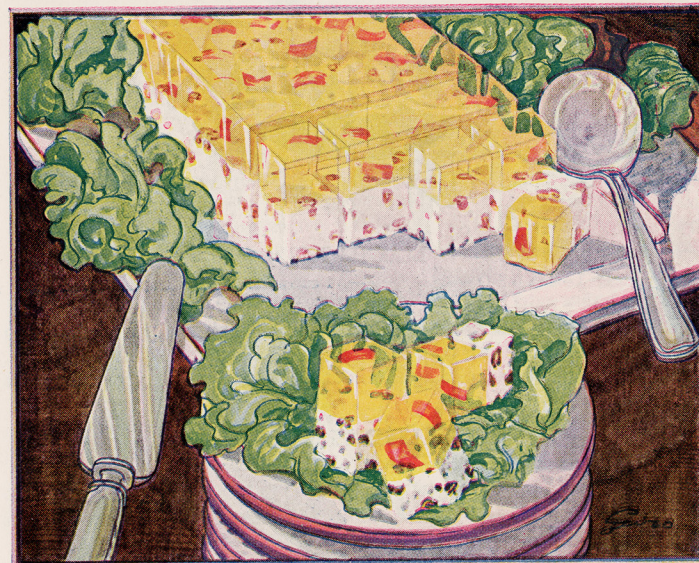
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| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 cup boiling water | 2 cups asparagus, cooked and diced |
| $\frac{3}{4}$ cup asparagus stock or cold water | 1 pimiento, chopped |
| 3 tablespoons vinegar | |

Dissolve Jell-O in boiling water. Add asparagus stock, vinegar, and salt. Chill. When slightly thickened, fold in asparagus and pimiento. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill $1\frac{1}{2}$ hours. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Sprinkle with paprika. Serves 8.

CHERRY MAYONNAISE SALAD

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| 1 package Lemon Jell-O | $\frac{1}{2}$ cup cherry juice |
| 1 cup boiling water | $\frac{3}{4}$ cup Hellmann's Mayonnaise |
| 1 teaspoon vinegar | 2 cups canned white cherries, seeded |
| $\frac{1}{4}$ teaspoon salt | |

Dissolve Jell-O in boiling water. Add vinegar, salt, and cherry juice. Chill. When slightly thickened, fold in mayonnaise and cherries. Turn into freezing tray of automatic refrigerator. Chill $1\frac{1}{2}$ to 2 hours. Serve in slices on crisp lettuce. Garnish with additional cherries and mayonnaise. Serves 6.



(Layered Cheese and Apple Salad)

LAYERED CHEESE AND APPLE SALAD

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| 1 package Lemon Jell-O | 1 red apple, cut in $\frac{1}{4}$ -inch dice |
| 1 pint boiling water | 1 teaspoon sugar |
| 2 tablespoons lemon juice | 1 package (3 ounces) cream cheese |
| 1 teaspoon salt | $\frac{1}{2}$ cup walnut meats, broken |

Dissolve Jell-O in boiling water, add 1 tablespoon lemon juice and salt. Combine apples, sugar, dash of salt, and remaining 1 tablespoon lemon juice. Chill. When slightly thickened, fold apples into one-half of Jell-O mixture. Turn into freezing tray of automatic refrigerator. Chill until firm. Beat remaining Jell-O with rotary egg beater until of consistency of whipped cream. Fold in cheese and nuts. Pour over firm first layer. Chill $1\frac{1}{2}$ hours. Serve in squares on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

GOLDEN GLOW SALAD

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| 1 package Lemon Jell-O | 1 cup canned pineapple, diced and drained |
| 1 cup boiling water | 1 cup grated raw carrot |
| 1 cup canned pineapple juice | $\frac{1}{2}$ cup pecan meats, finely cut |
| 1 tablespoon vinegar | |
| $\frac{1}{2}$ teaspoon salt | |

Dissolve Jell-O in boiling water. Add pineapple juice, vinegar, and salt. Chill. When slightly thickened, add pineapple, carrot, and nuts. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill $1\frac{1}{2}$ hours. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.



MAGIC ICE

1 package Lemon Jell-O
1 pint boiling water

1 cup green Malaga grapes, halved
and seeded

Dissolve Jell-O in boiling water. Chill. When slightly thickened, fold in grapes. Pour into freezing tray of automatic refrigerator. Chill 1½ hours. Break with a spoon and pile lightly in sherbet glasses. The irregular mass looks like ice. 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. Turn into freezing tray of automatic refrigerator. Chill 1½ hours. Serve in sherbet glasses with sweetened whipped cream. Serves 8.

CHERRY SPONGE

1 package Cherry Jell-O
1 pint boiling water

12 marshmallows, finely cut
Dash of salt
6 drops almond extract

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. Add salt and almond extract. Chill. When slightly thickened, beat with rotary egg beater until like whipped cream. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill 1½ to 2 hours. Unmold. Serve plain or with cream. Serves 6.

GRAPE ZIP

1 package Lemon Jell-O
1 cup boiling water

1 cup grape juice

Dissolve Jell-O in boiling water. Add grape juice. Chill. When slightly thickened, beat with rotary egg beater until like whipped cream. Pile in sherbet glasses. Chill in automatic refrigerator until firm. Serves 6.

JELLIED GINGER PEARS

8 halves canned pears, drained
1 pint boiling pear juice and water
1 tablespoon preserved ginger,
chopped

2 tablespoons ginger syrup
½ teaspoon salt
1 package Lemon Jell-O

Heat pears, pear juice, ginger, and ginger syrup to boiling. Remove pears; add salt. Dissolve Jell-O in 1 pint boiling pear juice and water. Cool. Pour into freezing tray of automatic refrigerator and arrange pears in Jell-O, having rounded side up. Chill 1½ hours. Garnish with whipped cream. If desired, cut a ball-shaped piece from rounded side of each half of pear, and insert a maraschino cherry. Serves 8.

BANANA CREAM

1 package Lemon Jell-O
1½ cups boiling water
5 large bananas, forced through
sieve

5 teaspoons sugar
½ cup cream, whipped

Dissolve Jell-O in boiling water. Chill. Combine banana pulp and sugar. Fold in cream. When Jell-O is slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in cream mixture. Turn into 2 freezing trays of automatic refrigerator. Chill 1½ to 2 hours. Cut in cubes. Pile in sherbet glasses. Serve with additional whipped cream. Serves 8.

ROMAN SPONGE

1 package Cherry Jell-O
1 pint boiling water
5 drops vanilla
5 drops bitter almond extract

½ teaspoon salt
½ cup cream, whipped
6 macaroons, crushed
½ cup nut meats, chopped

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Add flavoring and salt to whipped cream. Fold into Jell-O. Fold in macaroons and nuts. Turn into freezing tray of automatic refrigerator. Chill 1½ to 2 hours. Serve in slices, with or without plain cream. Garnish with cherries. Serves 8.

CREAM FIG PUDDING

1 package Lemon Jell-O
3 cups boiling water

1 cup figs or 1 cup fig jam
½ cup cream, whipped

Dissolve Jell-O in 2 cups boiling water. Cook figs to a jam in double boiler with the remaining 1 cup water. Chill. When Jell-O is slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in whipped cream and figs. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill 1½ to 2 hours. Unmold. Serves 8.

ORANGE CHARLOTTE

1 package Orange Jell-O
1¾ cups boiling water
¼ teaspoon salt

½ cup orange marmalade
½ cup cream, whipped

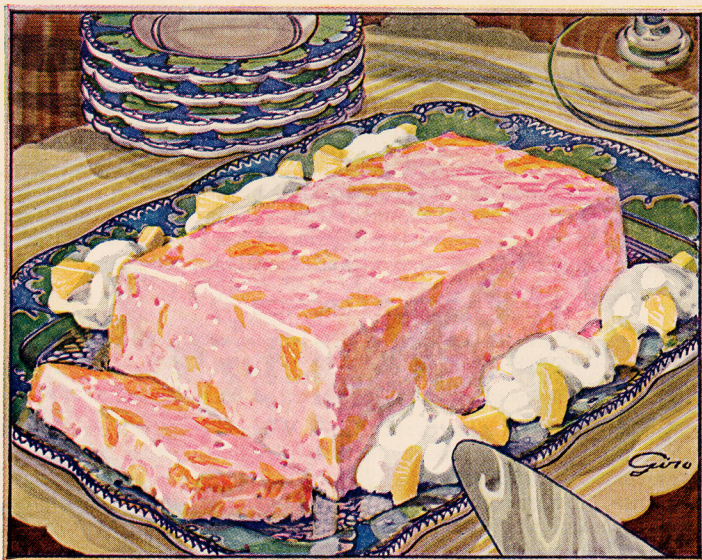
Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Add salt. Fold in marmalade and cream. Pile in sherbet glasses. Chill in automatic refrigerator until firm. Serves 8.

SHOWER MOLD

1 package Strawberry Jell-O
1 pint boiling water
Dash of salt
1 cup canned pineapple, diced

1 cup apples, pared and diced
3 maraschino cherries, finely
chopped
½ cup cream, whipped

Dissolve Jell-O in boiling water. Add salt. Chill. When slightly thickened, add fruits and fold in cream. Turn into freezing tray of automatic refrigerator. Chill 1½ to 2 hours. Serve in slices, topped with additional whipped cream, or, serve as a salad on crisp lettuce, garnished with Hellmann's Mayonnaise. Serves 6.



(Pineapple Trifle)

PINEAPPLE TRIFLE

1 package Orange Jell-O
 1 cup boiling water
 1 cup fruit juice and cold water
 1 cup canned grated pineapple,
 drained

1 orange, free from membrane, cut
 in pieces, and drained
 $\frac{1}{2}$ cup cream, whipped
 $\frac{1}{2}$ cup sugar

Dissolve Jell-O in boiling water. Add fruit juice and water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in fruit and whipped cream, to which sugar has been added. Turn into freezing tray of automatic refrigerator. Chill $1\frac{1}{2}$ to 2 hours. Serve in slices, with or without a sauce of shredded fresh pineapple, slightly sweetened. Serves 8.

RASPBERRY BAVARIAN CREAM

1 package Raspberry Jell-O
 1 cup boiling water
 1 cup raspberry juice and cold
 water
 4 tablespoons sugar

1 cup fresh raspberries, crushed
 and drained, or 1 cup canned
 raspberries, drained
 $\frac{1}{2}$ cup cream, whipped

Dissolve Jell-O in boiling water. Add raspberry juice and cold water and sugar. Chill. When slightly thickened, beat with rotary egg beater until stiff enough to hold its shape. Fold in berries and cream. Turn into freezing tray of automatic refrigerator. Chill $1\frac{1}{2}$ to 2 hours. Serve in squares garnished with whipped cream and whole berries. Strawberries or blackberries may be substituted for raspberries. Serves 12.