Make someone happy. Make someone happy. Make someone happy.
Forget to make dessert? JELL-O® BRAND GELATIN is ready in minutes.

**Use a Blender.** Empty a 3-ounce package of Jell-O into blender container. Add ¾ cup boiling water. Cover; blend at low speed for 30 seconds or until gelatin is dissolved. Add 1 ½ cups crushed ice. Cover; blend at high speed until ice is melted—about 30 seconds. Chill in small dishes about 5 to 10 minutes before serving. (This dessert forms two layers—chiffon layer on top of a clear layer.) Ready in 10 minutes.

**Use Frozen Fruit.** Dissolve a 3-ounce package of Jell-O in 1 ¼ cups boiling water. Add 1 package quick thaw fruit. Stir gently until fruit separates. Chill until set. Ready in 30 minutes.

**Use Ice Cubes.** Dissolve Jell-O in boiling water as directed. Add 2 cups of ice cubes for a 3-ounce package or 4 cups for a 6-ounce package. Stir about 3 minutes to melt ice or until gelatin is thickened. Remove any unmelted ice. Chill in small dishes or paper cups. Ready in 30 minutes.

**Use Ice Cream.** Prepare a 3-ounce package of Jell-O as directed. Add 1 pint ice cream, by spoonfuls, stirring until melted. Chill until slightly thickened; stir. Chill until set. Ready in 1 hour.

**Use Ice Bath.** Prepare Jell-O as directed. Then place bowl of gelatin in a larger bowl filled with ice and water. Stir gently to cool mixture and until the gelatin begins to thicken. Chill until set before serving.
There's really nothing to it.

Layer It. Prepare two or more flavors of JELL-O® BRAND GELATIN as directed. Pour one layer into clear serving glasses (or a mold); chill until set but not firm. Add second layer which should be cool and slightly thickened. Continue to pour and chill until all gelatin is used. For molds, be sure to chill each layer until set, but not firm before adding the next layer—this will prevent the layers from slipping apart.

Bavarian It. Dissolve a 3-ounce package of Jell-O and 1/4 cup sugar in 1 cup boiling water. Add 1/4 cup cold water. Chill until slightly thickened. Blend in 1 1/2 cups prepared whipped topping. Chill until firm.

Cube It. Prepare a 3-ounce package of Jell-O as directed, reducing cold water to 3/4 cup. Chill until firm in a shallow pan. Cut into cubes using a sharp knife that's been dipped in hot water. Remove cubes with a broad spatula.

Whip It. Prepare Jell-O as directed and chill until very thick. Beat with a rotary beater or electric mixer until fluffy and thick—about double in volume. Chill until set.

Fill It. Chill prepared Jell-O until very thick, but not set, before adding up to 2 cups diced fruit or vegetables for each 3 ounces of Jell-O. Do not use fresh or frozen pineapple, figs, mangoes, or papayas or frozen juices containing these fruits.
Decrease Liquid. For large molds (more than ½-cup capacity), decrease the cold liquid by ¼ cup for each 3 ounces of JELL-O® BRAND GELATIN.

To Add Fruits and Vegetables. Chill prepared Jell-O until very thick, but not set, before adding up to 2 cups diced fruits or vegetables for each 3 ounces of Jell-O®. Do not use fresh or frozen pineapple, figs, mangoes, or papayas or frozen juices containing these fruits.

Chill Thoroughly. Leave molds in refrigerator until firm—at least 3 hours for individual molds; at least 4 hours for 2-cup to 1½-quart molds; or at least 5 hours for 2- or 3-quart or deep molds.

Test for Firmness. The mold should not feel sticky on top and should not sag to the side if it is tilted.

You Can Be Imaginative! There's nothing in the rule book that says you have to use a fancy-shaped mold. Try an ordinary kitchen container (just remember to measure the capacity before filling).

For a terrific large mold, you can use mixing bowls, reusable plastic containers from frozen puddings and topping, or even small baking pans.

For great individual molds, you can use custard cups, tea or coffee cups, or even a demitasse cup.

Now for the BIG moment—

1. Dip a small pointed knife in warm water and run tip of it around edge of mold to loosen. Or moisten tips of fingers and gently pull JELL-O® GELATIN from top edge of mold.

2. Moisten top of Jell-O and a chilled plate with cold water—the moist surfaces make it easier to center the gelatin on the plate after it has been unmolded.

3. Dip mold in warm water (do not use hot water) just to rim of mold—hold about 10 seconds. Lift from water, hold upright, and shake slightly to loosen Jell-O from mold.

4. Invert moistened plate on mold. Then invert mold and plate together. Lift off mold carefully. If Jell-O does not release easily, dip again in warm water.
Make a special Jell-O® flavor.

To add a bit of you.

Sparkling Dessert. Prepare JELL-O® BRAND GELATIN substituting a carbonated soft drink for part or all of the water — use 6- or 7-ounce bottles or a 12-ounce bottle of cola, ginger ale, root beer, or other soft drink and add water to make up the remainder of the required liquid.

Applesauce Deluxe. Goes great with pork! Dissolve a 3-ounce package of Jell-O (cherry or raspberry flavor) in 1 cup boiling water. Blend in 1 cup applesauce and 1 teaspoon lemon juice. Chill until firm.

Jellied Wine Dessert. Dissolve a 3-ounce package of Jell-O (any red flavor) and 1 to 2 tablespoons of sugar in 1 cup boiling water. Add ½ cup each dry red wine and cold water.

Fruit Juice Treat. Prepare a package of Jell-O as directed, using a favorite fruit juice or cider instead of the cold water. Try orange juice and orange flavor Jell-O, cider and lemon flavor Jell-O, for instance. Or use tomato juice and lemon flavor — for this one use 1 cup boiling tomato juice and 1 cup cold tomato juice.

Flavor Duet. Combine two packages of Jell-O and prepare as directed, doubling both boiling water and cold water. Mix lemon with any red flavor, lemon with orange, raspberry with orange, for instance.
Great, non-filling, refreshing treats and snacks.

Cup o' Snack. Make Jell-O as usual, but pour into small paper cups to gel. Keep on hand for great after-school treats and nighttime snacks. Remember—there's no serving or cleaning up.

Keep the Jiggle Alive. Jell-O stays moist and jiggly for more than five days when covered with plastic wrap. By adding an extra 1/4 cup water for each 3-ounce package, Jell-O will stay fresh and jiggly even longer.

Keep It Interesting: Kids never get tired of Jell-O anyway. But to make it brand-new every time, how about;

- topping Jell-O with fruits, marshmallows, flaked coconut or
- topping Jell-O with a scoop of ice cream and then sprinkles of chopped nuts, chocolate chips, or anything else you can think of or
- alternately layer Jell-O and ice cream or fruit.

Special Offer. For more exciting Jell-O Gelatin recipes (over 250 of them), send 25¢ (in coin) and 6 fruit symbols cut from the front panels of Jell-O packages along with your name, address, and ZIP code to:

Joys of Jell-O®, Box 8061, Kankakee, Illinois 60901
26 hints on how to make Jell-O faster, easier, better.