How to give your special meals even more BOUNCE.

Flip the page for 7 Jell-O Gelatin salads your family will flip over.
Serve a Cranberry Wobbler.

1 1/2 cups ground fresh cranberries  2 cups boiling water
1/2 cup sugar  1 1/2 cups cold water
2 packages (3 oz. each) or Brand Orange  1 tablespoon lemon juice
1 package (6 oz.) JELL-O® or Lemon Flavor Gelatin  1/4 teaspoon cinnamon
1/4 teaspoon salt  1/8 teaspoon cloves
1/4 teaspoon salt  1 orange, sectioned and diced
1/2 cup chopped almonds or walnuts


How to Unmold: Loosen edges with knife dipped in warm water. Dip mold to rim in warm water for 10 seconds. Shake slightly. Place chilled moistened plate over mold; invert.
Serve a Harvest Ring.

2 packages (3 oz. each) or 1 package (6 oz.)
JELL-O® Brand Lemon Flavor Gelatin
1/2 teaspoon salt
2 cups boiling water

1 1/2 cups cold water
1 tablespoon vinegar
1/2 cup chopped green pepper
1/2 cup chopped celery
1/4 cup diced pimiento
1 tablespoon grated onion

Dissolve gelatin and salt in boiling water. Add cold water and vinegar; chill until thickened. Fold in vegetables and pour into 4-cup mold. Chill until firm, about 3 hours. Unmold. Garnish with crisp salad greens, if desired. Makes 4 cups or 8 servings. Carrot-Cucumber Salad. Prepare Harvest Ring as directed, substituting 3/4 cup each shredded carrot and well-drained shredded cucumber for the green pepper and celery; omit pimiento and onion.

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Serve a Celery Nut Circle.

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lime Flavor Gelatin, 1 teaspoon salt, 2 cups boiling water, 1 1/2 cups cold water, 1 tablespoon vinegar, 1/2 cup sour cream, 1 cup chopped celery, 1/2 cup chopped nuts.

Dissolve gelatin and salt in boiling water. Add cold water and vinegar and chill until slightly thickened. Spoon half the gelatin into a 5-cup ring mold and chill until set but not firm, about 10 minutes. Blend sour cream into remaining gelatin; then fold in celery and nuts. Spoon over clear layer in mold. Chill until firm, about 4 hours. Unmold. Serve with assorted diced fresh fruits and garnish with crisp salad greens, if desired. Makes 5 cups or 10 servings.
Serve a Pineapple Hula Hoop.

2 packages (3 oz. each) or
1 package (6 oz.)
JELL-O® Brand Lime
Flavor Gelatin
2 cups boiling water
1 1/2 cups lemon-lime carbon-
ated beverage or
cold water
1 can (15 1/4 oz.) sliced
pineapple, drained
and halved
8 whole blanched almonds

Dissolve gelatin in boiling water. Add beverage and chill until thick-
ened. Meanwhile, arrange half the pineapple in 5-cup ring mold, plac-
ing an almond in center of each half ring. Spoon gelatin into mold and
add remaining pineapple, pressing down lightly. Chill until firm, about
4 hours. Unmold. Garnish with crisp salad greens, if desired. Makes
5 cups or 10 servings.
Serve a Gazpacho Jiggler.

2 cups finely chopped tomatoes
1/2 cup finely chopped green pepper
1/2 cup finely chopped celery
1/2 cup finely chopped onion
2 tablespoons finely chopped parsley
1 1/2 teaspoons salt
1/4 teaspoon pepper

2 tablespoons tarragon vinegar
Dash of Worcestershire sauce

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin

2 cups boiling water

1/2 cups cold water

Combine vegetables, seasonings, vinegar and Worcestershire sauce in a bowl; let stand. Dissolve gelatin in boiling water. Add cold water; chill until thickened. Stir in vegetable mixture. Chill in large bowl or tureen until set, but not firm. Garnish with lemon slice, if desired. Makes about 6 cups or 12 servings. Note: Gazpacho may be chilled overnight; break up with fork before serving.
Bounce a Dinner Party.

Serve a Waldorf Wheel.

- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin
- 2 cups boiling water
- 1 1/2 cups cold water
- 2 medium apples, diced

½ cup diced celery
¼ cup chopped walnuts
2 containers (8 oz. each) lemon flavor yogurt
1 tablespoon brown sugar
¼ teaspoon salt
¼ teaspoon cinnamon

Dissolve gelatin in boiling water. Add cold water and chill until thickened. Stir in apples, celery and walnuts and pour into 6-cup ring mold. Chill until firm, about 4 hours. Meanwhile, combine yogurt, sugar, salt and cinnamon to make dressing. Chill. Unmold salad. Serve with the dressing; garnish with crisp salad greens, if desired. Makes 6 cups or 12 servings.
Serve a Creamy Peach Double-Decker.

1 can (16 oz.) sliced peaches, drained and diced
2 tablespoons apricot brandy (optional)
2 packages (3 oz.) or 1 package (6 oz.) JELL-O® Brand Orange

Sprinkle peaches with brandy and set aside. Dissolve gelatin in boiling water. Stir in cold water and chill until thickened. Fold peaches into half the gelatin and spoon into 6-cup mold. Chill until set but not firm, about 10 minutes. Blend whipped topping into remaining gelatin and spoon over clear layer in mold. Chill until firm, about 4 hours. Unmold. Garnish with crisp salad greens, if desired. Makes 5 cups or 10 servings.