JELL-O SALADS

To make salads that glisten and sparkle as brightly as any Jell-O dessert—to make salads that are as beautiful in form and color as they are delightfully cool and appetizing—always use Jell-O.

Summer salads, winter salads, and spring and fall salads are all best made of Jell-O.

The five recipes on the two pages at the right are among the best of many excellent recipes for Jell-O salads. Particularly interesting is the new “Shower Salad,” which every young woman with a marriageable chum will be eager to test. Cardinal Salad is another of the new ones. The Imperial Salad, illustrated on the other side of this page, is one of the most popular of all Jell-O salads. The other two are “old stand-bys” in more than one million American homes.

THE JELL-O COMPANY, INC.
Le Roy, N. Y.
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. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

CARDINAL SALAD

Dissolve a package of Lemon Jell-O in one pint (less one-half cup) of boiling water and add one-half cup juice of canned beets. When cool, add one cup celery shredded, one cup beets diced, one-half cup Spanish onion chopped fine, one green pepper shredded, one-fourth teaspoonful salt. Mold in individual molds, turn out on lettuce and serve with mayonnaise dressing. The onion may be omitted.

A “SHOWER” SALAD

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When cold and of consistency of molasses,
fold in one cup pineapple diced, two apples diced, a few maraschino cherries, and one cup whipped cream. Mold and serve with or without salad dressing. To serve from 12 to 15 persons, use two packages of Jell-O and double the quantity of water, pineapple, apples, cherries and whipped cream.

CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add two tablespoonfuls vinegar and pinch of salt. Dissolve a package of Lemon Jell-O on one-half pint boiling water. When cool and beginning 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.

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.
IMPERIAL SALAD

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