JELL-O

Fruit Salads
Jell-O’s Luscious Flavors
Come from Ripe, Fresh Fruits

Strawberries, raspberries, cherries—lemons and golden oranges. These fruits, sun-ripened, give Jell-O its five wonderful flavors. It is one of the most tempting foods you can serve. And it is beautiful, too—clear, sparkling, lovely in color. For thirty years women have delighted in Jell-O.

Jell-O can be used for ever so many different desserts and salads. You can prepare it quickly, easily, and very economically. Because of its health-value, it should be served often. It supplies important energizing and body-building nourishment, and it is unusually easy to digest. A splendid food for children, as well as adults.

Only the purest ingredients are used in making Jell-O. The specially sealed Jell-O package protects purity and keeps in every bit of the luscious fruit flavor. Your grocer sells Jell-O. Write to the Jell-O Company, Inc., Le Roy, N. Y., for a complete recipe booklet.
JELL-O FRUIT SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling prepare one small can or six medium slices cooked pineapple diced, two tart apples diced, two bananas diced. Mix the fruit, fill individual molds with it, and set molds in a pan of cracked ice. When Jell-O begins to thicken pour it over the fruit in molds. Serve with fruit salad dressing.

CALIFORNIA SPECIAL SALAD

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. Serve with mayonnaise.

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 diced pineapple (cooked or canned), two apples diced, a few maraschino cherries, and one cup whipped cream. Mold and serve with or without salad dressing, at choice.
NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoon vinegar. While it is cooling chop one cup tart apples, one cup English walnut meats, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in molds. Serve with mayonnaise or French dressing.

GRAPEFRUIT SALAD

Remove the pulp from two grapefruit, separate membrane from pulp over a strainer and leave pulp in large pieces. Sprinkle with two tablespoons of sugar and let drain thoroughly. Dissolve a package of Lemon Jell-O in one-half pint of boiling water. When cool add the grapefruit juice to which enough water has been added to make a half pint. Turn into a shallow pan, let harden and cut in cubes. Serve cubes and pulp mixed in grapefruit shells or on lettuce leaves with French or mayonnaise dressing.

The Jell-O Company, Inc., Le Roy, N. Y.
JELL-O RULES

Do not use more than a pint of hot water or fruit juice, or liquid of any kind, for each package of Jell-O.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mold it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in bottom of mold and let it harden. Arrange fruit and add enough cold liquid Jell-O to hold fruit in place. When this Jell-O has hardened add more cold liquid Jell-O. Press the fruit into place and fill mold with cold liquid Jell-O or whipped Jell-O.

In making Jell-O in layers, let each layer harden before adding another. Be sure the Jell-O poured upon any hardened layer is so cool it will not soften the layer.

Before slicing or cutting Jell-O dip knife in hot water.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

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