JELL-O

Vegetable Salad
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.
ASPARAGUS JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. In the bottom of a shallow oblong tin lay, crosswise of the mold, asparagus tips and strips of pimento alternating and rather close together. When the Jell-O is cold pour a little of it onto the asparagus and pimento and let it harden to hold them in place. Then add the rest of the Jell-O and let it harden. When ready to serve cut into strips lengthwise of the tips and about three tips wide. Serve on lettuce with mayonnaise.

TOMATO JELL-O SALAD

Cook one pint of tomatoes together with one slice onion and one celery stalk for five minutes. Strain and add one teaspoon vinegar, one-fourth teaspoon salt, pinch red pepper and water sufficient to make one pint liquid. Heat to boiling point and dissolve one package Lemon Jell-O in the mixture. Mold in individual molds and serve on lettuce leaves with salad dressing.
**SPINACH JELL-O SALAD**

Boil one pound of spinach in a very little water 15 or 20 minutes. Drain, heat the liquid to boiling point, and dissolve one package of Lemon Jell-O in it, adding enough boiling water to make one pint of liquid. Cool and add two cups of the spinach, chopped, and ¼ teaspoon salt, and mold. Serve on lettuce leaves and garnish with a slice of lemon, a quarter of a hard-boiled egg, and salad dressing. Do not cook spinach longer than directed.

**CARDINAL SALAD**

Dissolve a package of Lemon Jell-O in one pint, less one-half cup, of boiling water and add one-half cup of 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 teaspoon salt. Mold in individual molds, turn out on lettuce and serve with mayonnaise dressing. The onion may be omitted.

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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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STRAWBERRY JELL-O