JELL-O
Salads
New Delicious Beautiful
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.
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.

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.

HEALTH SALAD

Dissolve a package of Lemon Jell-O in one cup of boiling water and add one cup of juice from a can of crushed pineapple. Cook and add one cup of the crushed pineapple, one cup raw carrot, one-fourth cup sugar, one teaspoon salt. Serve on lettuce with salad dressing.
CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add one tablespoon vinegar and a pinch of salt. Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cool and beginning to thicken add cucumber mixture, press through sieve, add a few drops of green coloring and turn into a pan. When firm, cut in squares. Serve on lettuce. This recipe may be varied by adding slices of cucumber and molding. (See illustration.)

GINGER ALE SALAD

Pour one-half cup of boiling water over one package of Lemon Jell-O; set in hot water until thoroughly dissolved, stirring all the time. Cool and add one and one-half cups ginger ale. Set in a cold place until it begins to thicken, then stir in one-fourth cup finely cut nutmeats, one-fourth cup finely cut celery, one cup finely cut assorted fruits (pineapple, orange, apple, cherries or grapes), one tablespoon finely cut crystallized ginger.

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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CUCUMBER SALAD

(Recipe Inside)