New Talks About JELL-O America's Most Famous Dessert
NEW THINGS IN JELL-O

Ten years ago, when there were a hundred different ways of using Jell-O, it didn’t seem possible that more could ever be discovered. Then Marion Harland, Mrs. Rorer, Janet McKenzie Hill and other great cooks began to experiment with Jell-O and they produced new recipes until each had added a dozen or more.

And then, while the cost of everything else increased and Jell-O still sold at the old price, many housewives who were first attracted by the low cost, saw that “making up Jell-O” was not a matter of expert knowledge or skill, and, one after another, evolved delightful new dishes that equalled any produced by the famous cooks. These were interspersed for variety between servings of the popular plain Jell-O dessert, which has steadfastly held its place in the prudent housewife’s regard.

Meanwhile expert cooks, dietitians, nurses and Domestic Science teachers vied with each other in producing a new type of Jell-O dish—the whipped style. That really opened the way for an unlimited number of things to do with Jell-O. Clever women possessing the happy knack of doing original things performed “stunts” with their cookie and pastry cutters and egg-beaters, and gave Jell-O such forms and shapes as had never been imagined by anybody before.

And after it had been found that about everything one could wish for dessert was best made of Jell-O, a French chef conceived the idea that fruit salads and even vegetable salads could be served in as attractive forms as desserts. The working out of this idea revolutionized salad making and increased enormously the consumption of healthful and economical salads.

Now everyone knows that when something unusually attractive and particularly nice is desired—in dessert, entree or salad, in garnishment for meat dishes, in jellies for almost any purpose, in eatable decorative effects for the table—Jell-O provides the way.

PURE FRUIT FLAVORS

Jell-O is put up in six pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Chocolate.

The fine fruit flavors are preserved in full strength by the air-tight waxed paper safety bags enclosing Jell-O inside the package.

These safety bags are tightly sealed by the wonderful machines that make them, put the Jell-O in them and enclose them, filled and sealed, in cartons which bear the word Jell-O in big red letters.

THE GENESEE PURE FOOD COMPANY
LE ROY, N. Y.
PLAIN AND FRUITED JELL-O

For the five reasons that it is healthful, attractive, economical, particularly easy to make and delicious to eat, the plain Jell-O dessert—the one without trimmings or additions of any kind—continues to be very popular. It is made as follows:

Dissolve a package of Jell-O, of any one of the six flavors, in a pint of boiling water and set it in a cold place to harden.

This is the made-in-a-minute dessert that costs a few cents and is as good and beautiful as if it cost a dollar and required an hour for making. Each of the six flavors of Jell-O is made up in the same way. Any of them can be used for these plain desserts.

The plain dessert can be transformed, before the jelly congeals, into one as elaborate as may be desired, either by whipping as described on page 3, or by adding fruit, fruit juices, nut-meats, whipped cream, or any one or more of fifty different things that are “lovely” with Jell-O. Fruit can be placed in the partly congealed jelly by using a fork to push it into position, but a better way is to pour a little of the Jell-O in the mould, set it in a cold place, and when hardened arrange on it strawberries or other fresh or canned small fruit, or sliced oranges, bananas or peaches, or nut-meats if they are desired. Add just enough cold Jell-O to hold the fruit in place, and let it harden. Then pour on the rest of the Jell-O, or add more layers of fruit as before.

The Orange Jell-O dessert shown below has in it only a few slices of orange, placed in position with a fork while the jelly was just thick enough to hold it in place. Serve with whipped cream if you wish. Strawberry, Raspberry, Lemon and Cherry Jell-O are used for similar desserts. In fact, fruit of almost any kind combines particularly well with Jell-O of all flavors except Chocolate. Figs, dates, prunes and nut-meats make the most popular combinations with Chocolate Jell-O.
HOW TO WHIP JELL-O

Jell-O can be whipped or beaten like heavy cream, but it seems there are many housewives who do not know how to go about it.

Begin to whip the jelly while it is still liquid—cold but not yet congealing—and whip till it is of the consistency of thick whipped cream. Use an egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum admit quickly the chill of the ice or cold water.

Add cream or whatever else goes into the dessert after—not before—whipping the Jell-O.

The whipping process more than doubles the quantity of plain Jell-O, so that when whipped one package of Jell-O serves twelve persons instead of six.

Whenever a change from the plain form of Jell-O is desired, whipping the jelly furnishes one that is delightful, and the whipped Jell-O may be eaten without the addition of anything else or be made up with fruit and cream or a selection from dozens of other good things to eat.

Recipes for Bavarian creams, snow puddings, “glorified” rice and other delightful dishes made of whipped Jell-O are given in different parts of this book. Below is a picture of a Strawberry Bavarian cream (recipe on page 6) served in individual glasses. Fully as fine a cream can be made by the use of other berries, or pineapple, peaches and other fruit, either fresh or canned. Starting with whipped Jell-O as a foundation, practically every form of Bavarian cream can be made by using different fruit.
Nobody is quite so much interested in good things to eat as the children, and most mothers have discovered that their little folks are particularly fond of Jell-O.

"Sometimes," one mother says, "I serve it to my little folks absolutely plain, but more often I give the Jell-O an extra touch. Children like variety as well as grown-ups."

Nothing else can be so easily served in different forms from day to day. It is in the variety as well as the beauty that much of the charm lies.

For children especially desserts should be light and digestible, and Jell-O is both. A little too much pudding or pie may be a serious matter, but "a little more" Jell-O seems never to do any harm.

When the best dessert at the lowest possible cost is desired, the plain Jell-O is served without "trimmings" or any "extra touch." Nothing else that is served plain is quite so fine—so wholly delicious—as such a dish. It may be of Strawberry or Raspberry Jell-O or any of the other four flavors, and made up by simply adding a pint of boiling water to the Jell-O.

A fine variety of these "plain" dishes is obtainable through the use of the different flavors of Jell-O. Strawberry Jell-O, for instance, is as different from Raspberry Jell-O as the one fruit from the other. And so with the others. No two are alike. Each has the pure flavor of the fruit.
The woman who sees for the first time one of the beautiful layer pieces which a "demonstrator" displays in her exhibit, tells herself she could "never do that." But she could. It is no trick at all to make the three-layer or four-layer pieces. One like the picture below is made easily in the following manner:

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mould of proper shape and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. You now have three layers. For the fourth, whip the rest of the Strawberry Jell-O or Raspberry Jell-O and pour it onto the hardened plain layer. All layers must be hard before others are added. Unmould by dipping in hot water as directed on the back of the Jell-O package. Serve plain or with whipped cream.

Three-layer pieces are made by dissolving a package of Jell-O (any flavor) in a pint of boiling water, whipping one-fourth of it for the middle layer and making the other two layers of the unwhipped Jell-O divided into two equal parts, one for the bottom layer and the other for the top, with the whipped layer between.

It is well to bear in mind that whipping Jell-O doubles its bulk, and for this reason care should be taken to follow the rule above relative to quantities. In four-layer pieces, especially, the layers should be as nearly as possible of uniform thickness.

It is never necessary to serve whipped cream with Neapolitan Jell-O. Served plain, it is a delicious dessert, and, of course, a very beautiful one. Be sure to read directions for whipping Jell-O on page 3.
LOGANBERRY JELL-O
Dissolve a package of Lemon Jell-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.

MACAROON VELVET JELL-O
Dissolve a package of any flavored Jell-O in a pint of boiling water. When it begins to thicken whip until thickness of whipped cream, then add a cup of whipped cream and six crushed macaroons. Fold together thoroughly, and set in a cold place to harden.

PEACH WHIP
Dissolve a package of Lemon or Orange Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup of crushed peaches. Set in a cold place to harden. Serves twelve persons.

JAPPY JELL-O COMPOTE
Pour a half or full cup of peach juice into a pint measure; fill with water, let come to boiling point, and dissolve a package of Lemon or Orange Jell-O in it. Add one cup of cooked rice (cold). Pour half into a dish or individual moulds and set away to harden. Place six or seven halves of peaches on the jellied rice and cover with the rest of the rice. Serve with meat course, or for dessert with whipped cream.

BAVARIAN CREAMS
Following are two of the best Bavarian Cream recipes. The first, for Pineapple Bavarian Cream, is the most perfect recipe for a low-cost Bavarian Cream that has ever been published. Canned peaches may be used instead of pineapple, or prunes or other fruit. It is not necessary to use either sugar or whipped cream in these Bavarian Creams. If fresh strawberries are used, as suggested in the second recipe below, some sweetening may be needed to counteract the acidity.

PINEAPPLE BAVARIAN CREAM
Dissolve a package of Lemon Jell-O in a half-pint of boiling water and add a half-pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream, and add a cup of shredded or chopped pineapple.

STRAWBERRY BAVARIAN CREAM
Chop or cut fine with a knife half a box of strawberries, sprinkle with half a cup of sugar and stand in a colander to drain. Dissolve a package of Strawberry Jell-O in half a pint of boiling water. When cool, measure the strawberry juice and add enough cold water to make half a pint and turn into the dissolved Jell-O. Whip until thickness of whipped cream and then fold in the cut strawberries. Serve in sherbet glasses. Garnish with fresh berries. Canned berries and canned fruit of almost any kind can be used instead of the fresh strawberries, and any flavor of Jell-O can be used.
SUBSTANTIAL DISHES

Good, substantial dishes are the plum pudding shown at the bottom of this page and the “Glorified Rice” on the next. The woman who has never been able to make a good plum pudding can do it easily enough now by following the recipe just above the picture.

In the “Glorified Rice” the combination of whipped Jell-O, pineapple and rice forms a unique kind of Bavarian cream—a pineapple Bavarian cream that is a very nutritious and substantial dish, with all the delightful flavor and sponginess of the usual dessert of that name.

PRUNE WHIP

Dissolve a package of Orange Jell-O in a pint of boiling water. Prepare one cup of prune pulp. When the Jell-O is cold and still liquid whip it to the consistency of whipped cream and add the prune pulp and two tablespoonfuls of granulated sugar. Serve with whipped cream or cream and sugar if you wish a particularly rich dessert.

PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix thoroughly and set away to harden. Serve with whipped cream or pudding sauce.
A DELICIOUS TABLE JELLY

There is no fruit jelly that is better than Jell-O as a table jelly for serving with fowl or lamb, and it is a question whether any of the common fruit jellies are so generally liked as either Lemon or Cherry Jell-O for the purpose.

As for lemon jelly, so often the base of a certain type of dessert, the best and easiest-made lemon jelly is made by simply dissolving a package of Lemon Jell-O in a pint of boiling water and letting it cool. How this plain lemon jelly can be converted into a “snow pudding” is described in the following recipe:

SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and, if you wish, serve with an egg custard.

GLORIFIED RICE

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add a half pint of canned pineapple juice or any fruit juice. When a cold liquid, whip to the consistency of whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped Jell-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

The whipped cream may be omitted and the Glorified Rice will still be a most delicious dish. Whipped Jell-O, alone or in combination with fruit, is so good a substitute for whipped cream in such dishes that it is seldom necessary to add cream to them.
FOR SPECIAL OCCASIONS

Dainties for birthday and holiday parties and other special occasions are not only made in moulds of suitable patterns, but are produced in infinite variety by cutting thin layers of Jell-O into different shapes with pastry or cookie cutters. Pour Jell-O to a depth of half an inch in a layer-cake tin or square basin and when it has hardened dip the cutter in hot water to prevent sticking and cut the Jell-O just as cookies are cut. Combinations of two different colors are made by cutting Lemon or Orange Jell-O into round or square forms and setting on them hearts cut out of Strawberry Jell-O, or shamrocks made of Lemon Jell-O colored green, or anything else for which a cutter of proper shape can be found. Following is a “sample” recipe:

VALENTINE DAY HEARTS

Dissolve a package of Lemon Jell-O and a package of Strawberry Jell-O, each in a pint of boiling water. Pour the Lemon Jell-O in a flat pan so it will be about one-fourth inch deep, and let it harden. Pour the Strawberry Jell-O into little heart-shaped moulds and let it harden. Dip a biscuit cutter in hot water and cut the Lemon Jell-O into round forms. Place each on a serving plate and with a broad knife slip one of the hearts onto each round form. Serve with whipped cream or plain, at choice. The hearts may be cut instead of moulded if you have a heart-shaped cutter.

VARYING COLOR EFFECTS

For a change, when Jell-O of two different flavors and colors is to be used for these “special occasion” dishes, whip the Jell-O that is to be used for the bottom piece. Whipped Lemon Jell-O is white, and the contrast between it and a piece of brilliant color resting upon it produces a beautiful effect. A Red Cross cut from plain Cherry, Strawberry or Raspberry Jell-O and set on a base of whipped Lemon Jell-O is one of the most effective pieces of this kind. The whipped Lemon Jell-O should be poured to a depth of about one inch in a round basin or mould, to harden, and the Red Cross, set in the center, should be about three inches long, same width, and half an inch deep. For individual size make same as Valentine Day Hearts, but use whipped instead of plain Lemon Jell-O for the base, and a small Red Cross cutter for making the crosses.

ALMOND CHERRY

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a mould or bowl. When it begins to thicken, drop in a row of blanched almonds or walnut meats. When hard pour in the rest of the Jell-O, add another row of almonds, or other nut-meats, and set away to harden. Served with whipped cream or plain.

CRANBERRY MOULD

Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped.
JELL-O FRUIT SALADS

To make, without using moulds, individual fruit salads that will serve either as desserts or salads, dissolve a package of Lemon or Cherry Jell-O in a pint of boiling water and pour to depth of about one inch into a square shallow pan. Set it in a cold place and when it begins to thicken put in grapes, cherries or such bits of fruit as may be at hand, and allow to harden. Dip a knife in hot water and cut the Jell-O in squares of the size desired. If it is to be a salad serve on lettuce leaves with or without mayonnaise, at choice. Omit the lettuce if it is a dessert, and serve plain or with whipped cream. The two recipes following give a good idea of the character of these fine dishes.

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 nut-meats, half a cup of celery. Set away to harden. Serve with mayonnaise dressing.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange slices of banana around the turned-out Jell-O and sprinkle them with nut-meats. Serve with salad dressing. This makes nine individual servings.
TEACHING THE USES OF JELL-O

In several thousand Domestic Science schools in this country girls and young women are being taught the fundamental principles of cooking, hygiene, cleanliness, and many of the household duties. Pupils in these schools are not only getting knowledge of food values but are learning how to prepare economically food that is nourishing and strengthening.

The making and serving of Jell-O is given much attention in most of the schools. The economy of "the Jell-O way" has been definitely established. As for the rest, teachers and scholars admit that while they have discovered that Jell-O is a power for good in the dietary, they have been completely captivated by the process—the ease with which the most satisfactory results are produced.

JELL-O IS ALWAYS READY

Christine Terhune Herrick, who is Marion Harland's daughter, says: "One of the prime merits of Jell-O is that it is always ready. With a package of Jell-O on the emergency shelf and some boiling water, there is no trouble in preparing a dessert which is sure to come out right."

Professional nurses and dietitians long ago recognized the value of Jell-O in the sick-room and hospital dietary, and it is strongly recommended to them in Pattee's "Practical Dietetics," the nurses' text-book.
MRS. HILL’S RASPBERRY JELL-O SUPREME

JANET MCKENZIE HILL, author of this recipe, is the Editor of “American Cookery,” The Old Boston Cooking School Magazine.

Dissolve a package of Raspberry Jell-O in a pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half-inch cubes and half fill individual glasses; then add “apple snow” made by whipping till light and feathery the white of one egg, one grated apple and one-half cup of sugar. Or, if preferred, add instead of apple snow a banana cream made as follows: Press one banana through a sieve, add juice of half a lemon, half a cup of sugar, and one egg well beaten; mix all together until very light.

BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. When cold and still liquid, whip and pile into frappé glasses, partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Canned berries are good when fresh fruit is out of season.

SPANISH JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one small cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle, and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to set add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on a crisp lettuce leaf with mayonnaise dressing.
MANY JELL-O SALADS

The French chef who made the first Jell-O salads started a movement that has reached most American homes. This page and the next are given up to recipes for the most popular of these fine salads. It is worth while to know that salads can be made better by using Jell-O than in any other way.

TOMATO JELL-O SALAD

Cook half a can tomatoes with half a cup celery, half a bay leaf and a small onion cut fine, for five minutes; strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over Lemon Jell-O from one package. Add a dash of red pepper and salt to taste. Pour into individual moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould and turn on a platter. Fill center with chicken, potato or celery salad.

GRAPEFRUIT SALAD

Remove the pulp from two grapefruit, separate membrane from pulp over a strainer and leave pulp in large pieces. Sprinkle with two tablespoonfuls 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 in grapefruit shells or on lettuce leaves with French or mayonnaise dressing.
ICE CREAM AND ICES
ARE MADE OF
Jell-O Ice Cream Powder

To make ice cream and ices, use Jell-O Ice Cream Powder—not Jell-O.

Jell-O Ice Cream Powder contains all the ingredients of ice cream except the milk. The sugar, flavoring and everything else are in the powder. All there is to do is to stir the powder in milk and freeze it.

To make everything perfectly plain, the following recipe is given,

TO MAKE ICE CREAM

Stir a package of Jell-O Ice Cream Powder, of any flavor, into a quart of milk, or milk and cream mixed, and freeze it.

Ice cream made in this cheap and easy way is the best kind of ice cream—as good as any made by professional cooks or experienced caterers. The amount saved depends, of course, upon the price of milk. With milk at 12 cents a quart the cost of a quart of ice cream made of Jell-O Ice Cream Powder is somewhere between twelve and fifteen cents—for a package of the powder and a quart of milk make about two quarts of ice cream.

Condensed or evaporated milk, thinned with water, can be used instead of fresh milk, if necessary, and the ice cream made from it will be entirely satisfactory.

On the next page are some very important recipes.

The Flavors

The different flavors of Jell-O Ice Cream Powder are as follows: Vanilla, Strawberry, Lemon, Chocolate, Unflavored.

Sold in all groceries and general stores at 10c. a package.

THE GENESSEE PURE FOOD COMPANY, LE ROY, N. Y.
ICE CREAM AND ICES ARE MADE OF

JELL-O ICE CREAM POWDER

RECIPES FOR THE DISHES SHOWN HERE ARE GIVEN ON THE OTHER SIDE OF THIS SHEET
PUDDINGS, SHERBETS AND ICES

On the other side of this sheet are pictures of other dainties besides ice creams that are made of Jell-O Ice Cream Powder. All are so delightful that the recipes are given here.

CREAM RICE PUDDING

Cook one-half cup of rice until soft, then add one quart milk, one package Lemon Jell-O Ice Cream Powder, a little nutmeg, a stick of cinnamon and a pinch of salt. Cook in a double boiler until creamy. Can be served hot or cold. If desired add half a cup of raisins.

ORANGE SHERBET

Three-quarters of a cup of orange juice and juice of one lemon, two cups of sugar, five cups of water. Grate the rind of two oranges and rub into the sugar. Add the water and boil three minutes. Strain through a cheese cloth. Dissolve in the sugar and water one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add the juice of orange and lemon, and when perfectly cold, freeze. Makes three quarts.

To make orange cups like the one shown on back of this page, cut large oranges in two, take center out carefully, not to break shell, and when perfectly clean scallop edges with scissors. Serve the sherbet in these shells.

LEMON SHERBET

Three-quarters of a cup of lemon juice, two cups of sugar, five cups of water. Grate the rind of two lemons and rub into the sugar. Add the water and boil three minutes. Strain through a cheese-cloth. Dissolve in the sugar and water one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add the lemon juice, and when perfectly cold, freeze. This makes about three quarts of delicious sherbet.

STRAWBERRY ICE CREAM

Dissolve a package of Strawberry Jell-O Ice Cream Powder in a pint of cold milk. Crush one-half box of fresh strawberries with one-half cup sugar and add to milk and partially freeze. Have whipped one cup of heavy cream. Open freezer, add cream and finish freezing. Any kind of fresh or canned fruit can be used in place of strawberries.

Plain strawberry ice cream is made of Strawberry Jell-O Ice Cream Powder without the addition of strawberries.

RASPBERRY ICE

To a box or a pint can of raspberries add one-half cup sugar, crush and rub through a sieve to remove seeds. Add juice of two lemons. Measure, and add enough water to make five cups. Dissolve one package of Strawberry Jell-O Ice Cream Powder in this liquid and freeze.

Our demonstrators use and recommend the White Mountain Freezer.
OLIVE JELL-O SALAD

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add a half-pint can of tomato soup, one cup of finely chopped celery and twelve olives chopped. Salt to taste. Set away to harden.

IMPERIAL SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Just as Jell-O begins to set, add one small can sliced pineapple, one-half can Spanish pimentos, shredded, and one sliced cucumber. Serve with cream salad dressing.

JELL-O HORSERADISH RELISH

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and two tablespoonfuls vinegar. Add one pimento, one-half green pepper cut fine and half a cup of grated horseradish. As it begins to thicken mould in green peppers, and when set cut in slices. Serve with meat or fish.

NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves.

SPRING SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool and add to it one cup nut-meats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery. Mould, and serve on crisp lettuce leaves with salad dressing.

THRIFTY SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and two tablespoonfuls vinegar. When cold, put a shallow layer in bottom of mould, and when partly set, place in sliced tomatoes. Fill mould with alternate layers of salmon, cold cooked peas and cold Jell-O. Serve on bed of lettuce leaves, garnished with tomatoes, adding French dressing or mayonnaise.

TUNA FISH SALAD

Break with a fork the Tuna fish from a large-size can. Add one-half cup celery, two pimentos, one-half green pepper (cut fine), a few drops of onion juice, a dash of pepper and salt to taste. Put three tablespoonfuls of vinegar and juice of one lemon in a pint measure and fill with boiling water. Dissolve a package of Lemon Jell-O in this liquid and when cold pour it over the Tuna fish mixture. Fill large or individual moulds. When firm turn out on lettuce leaves and serve with salad dressing.
This is the Jell-O Safety Bag
That encloses Jell-O inside the package.

To keep Jell-O sweet and clean and preserve its pure fruit flavor in full strength, it is enclosed in the famous “Safety Bags” before it goes into the packages in which it is sold. These bags are made of waxed paper and so sealed as to be air-tight and proof against dampness in all climates and under all conditions.

This is the Jell-O Package Complete

Jell-O is never sold in any other kind of package than the one shown here at the right. Be sure the package you get has the word Jell-O on it in big red letters.