JELLO-O SECRETS
FOR THE AUTOMATIC
REFRIGERATOR
A wonderful combination for the making of

SURPRISES

CHILLED TO FROSTY COLDNESS!

Tray-chilled Jell-O recipes—with all their characteristic fruited tang and lovely sparkle enhanced by icy coldness!

Jell-O salads, entrees, relishes, and desserts are more delicious than ever, chilled in the new automatic refrigerator; for its coldness adds the refreshing satisfaction of a real frozen dish, to their own natural smoothness and delicacy of texture.

The freezing trays help so much in the ease and quickness of their preparation too, chilling them to a delightful frostiness in one and one-half to two hours (just half the usual time), and keeping them perfect, and icy cold, until they are served.

JELL-O SPECIAL SECRETS FOR THE AUTOMATIC REFRIGERATOR

Economical use of cream

Jell-O gives a smooth, creamy texture to molded creams, with much less cream than the usual recipe demands.

Variety of flavors and colors

A delightful choice of Jell-O fruit flavors is available at any season of the year—cherry, raspberry, strawberry, orange, and lemon—and Jell-O's crystal-clear colors make them look so good.

Jell-O's convenience

Because Jell-O contains sugar, fruit flavor, and gelatin, all in one, and because it needs no soaking, it saves ever so much time in preparation (and money, too).

Greater speed in preparation

The automatic refrigerator helps in every step: (1) In chilling and thickening Jell-O in a minimum of time, pour cooled mixture into freezing trays of refrigerator. (2) In whipping Jell-O, place bowl of chilled syrupy Jell-O in pan of ice cubes and water while beating.

More complete chilling

These Jell-O dishes should be chilled to a delicious coldness—but never frozen. Proper chilling takes but 1 1/2 to 2 hours* in the freezing compartment of the automatic refrigerator. They may remain there safely for 4 hours, but a longer period is likely to freeze any pieces of fruits or vegetables in the mixture, and give unsatisfactory results.

*Time based upon usual household adjustment for automatic refrigerator temperature, or position “1” of cold control type of refrigerator.

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HAM LOAF

1 package Lemon Jell-O
1¾ cups boiling water
2 teaspoons vinegar
2 teaspoons Worcestershire sauce
½ teaspoon mustard
2 cups cooked ham, ground (1 pound)
2 tablespoons Hellmann’s Mayonnaise
1 tablespoon horseradish, drained
½ teaspoon onion pulp
Dash of Cayenne, cloves, and nutmeg


SALMON MOUSSE

1 package Lemon Jell-O
1¾ cups boiling water
2 tablespoons vinegar
1 teaspoon salt
1 cup salmon, flaked
1 cup cucumber, diced, slightly salted, and drained
½ cup Hellmann’s Mayonnaise
½ cup cream, whipped


JELLIED SEAFOOD

1 package Lemon Jell-O
1 cup boiling water
¾ cup chili sauce
1 tablespoon vinegar
2 drops tabasco sauce
1 teaspoon Worcestershire sauce
2 teaspoons horseradish
Cold water
2 cups diced lobster or shrimp or shredded crab meat


CORNED BEEF LOAF

1 package Lemon Jell-O
1 cup boiling water
1 cup meat stock, or 1 cup water plus 4 bouillon cubes or 4 teaspoons beef extract
1 tablespoon Worcestershire sauce
¼ teaspoon paprika
3 cups cooked corned beef, ground
1 tablespoon onion, grated
1 tablespoon prepared mustard

HORSERADISH RELISH

1 package Lemon Jell-O
1 cup boiling water
2 tablespoons vinegar or lemon juice

\( \frac{3}{4} \) teaspoon salt
\( \frac{3}{4} \) cup horseradish, drained
1 cup cream, whipped

Dissolve Jell-O in boiling water. Add vinegar or lemon juice and salt. Chill. When slightly thickened, fold in horseradish and cream. Turn into freezing tray of automatic refrigerator. Chill 1 1/2 to 2 hours. Serve in slices with baked ham or cold meat. Serves 8.

CUCUMBER SALAD RELISH

1 package Lemon Jell-O
1 cup boiling water
1/2 cup cold water
1/2 cup mild vinegar
3/4 teaspoon salt

\( \frac{3}{4} \) teaspoon pepper
Green coloring, if desired
2 cups cucumber, chopped and drained
1 onion, finely chopped

Dissolve Jell-O in boiling water. Add cold water, vinegar, salt, pepper, and enough green coloring to make mixture a delicate green. Chill. When slightly thickened, add cucumber and onion. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill 1 1/2 hours. Unmold. Serve as salad, garnished with Hellmann's Mayonnaise, or as relish for fish. Makes 12 half-molds or 6 full molds.

FRESH ASPARAGUS SALAD

1 package Lemon Jell-O
1 cup boiling water
3/4 cup asparagus stock or cold water
3 tablespoons vinegar
3/4 teaspoon salt

1/2 teaspoon salt
2 cups asparagus, cooked and diced
1 pimiento, chopped


CHERRY MAYONNAISE SALAD

1 package Lemon Jell-O
1 cup boiling water
1 teaspoon vinegar
3/4 teaspoon salt

1/2 cup cherry juice
1/4 cup Hellmann's Mayonnaise
2 cups canned white cherries, seeded

LAYERED CHEESE AND APPLE SALAD

1 package Lemon Jell-O  
1 pint boiling water  
2 tablespoons lemon juice  
1 teaspoon salt

1 red apple, cut in ⅜-inch dice  
1 teaspoon sugar  
1 package (3 ounces) cream cheese  
⅔ cup walnut meats, broken


GOLDEN GLOW SALAD

1 package Lemon Jell-O  
1 cup boiling water  
1 cup canned pineapple juice  
1 teaspoon salt

1 cup canned pineapple, diced and drained  
1 cup grated raw carrot  
⅔ cup pecan meats, finely cut


**Jellied Prunes**

Heat prunes to boiling and dissolve Jell-O in hot fruit. Turn into freezing tray of automatic refrigerator. Chill 1 1/2 hours. Serve in sherbet glasses with sweetened whipped cream. Serves 8.

**Cherry Sponge**


**Grape Zip**


**Jellied Ginger Pears**

Heat pears, pear juice, ginger, and ginger syrup to boiling. Remove pears; add salt. Dissolve Jell-O in 1 pint boiling pear juice and water. Cool. Pour into freezing tray of automatic refrigerator and arrange pears in Jell-O, having rounded side up. Chill 1 1/2 hours. Garnish with whipped cream. If desired, cut a ball-shaped piece from rounded side of each half of pear, and insert a maraschino cherry. Serves 8.
BANANA CREAM

1 package Lemon Jell-O
1½ cups boiling water
5 large bananas, forced through sieve
5 teaspoons sugar
½ cup cream, whipped


ROMAN SPONGE

1 package Cherry Jell-O
1 pint boiling water
5 drops vanilla
5 drops bitter almond extract
½ teaspoon salt
½ cup cream, whipped
6 macaroons, crushed
½ cup nut meats, chopped


CREAM FIG PUDDING

1 package Lemon Jell-O
3 cups boiling water
1 cup figs or 1 cup fig jam
½ cup cream, whipped

Dissolve Jell-O in 2 cups boiling water. Cook figs to a jam in double boiler with the remaining 1 cup water. Chill. When Jell-O is slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in whipped cream and figs. Turn into individual molds. Place in freezing compartment of automatic refrigerator. Chill 1½ to 2 hours. Unmold. Serves 8.

ORANGE CHARLOTTE

1 package Orange Jell-O
1¾ cups boiling water
¼ teaspoon salt
½ cup orange marmalade
½ cup cream, whipped


SHOWER MOLD

1 package Strawberry Jell-O
1 pint boiling water
Dash of salt
1 cup canned pineapple, diced
1 cup apples, pared and diced
3 maraschino cherries, finely chopped
½ cup cream, whipped

PINEAPPLE TRIFLE

1 package Orange Jell-O  
1 cup boiling water  
1 cup fruit juice and cold water  
1 cup canned grated pineapple, drained

1 orange, free from membrane, cut in pieces, and drained

1/2 cup cream, whipped

1/2 cup sugar

Dissolve Jell-O in boiling water. Add fruit juice and water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in fruit and whipped cream, to which sugar has been added. Turn into freezing tray of automatic refrigerator. Chill 1 1/2 to 2 hours. Serve in slices, with or without a sauce of shredded fresh pineapple, slightly sweetened. Serves 8.

RASPBERRY BAVARIAN CREAM

1 package Raspberry Jell-O  
1 cup boiling water  
1 cup raspberry juice and cold water  
4 tablespoons sugar

1 cup fresh raspberries, crushed and drained, or 1 cup canned raspberries, drained

1/2 cup cream, whipped

Dissolve Jell-O in boiling water. Add raspberry juice and cold water and sugar. Chill. When slightly thickened, beat with rotary egg beater until stiff enough to hold its shape. Fold in berries and cream. Turn into freezing tray of automatic refrigerator. Chill 1 1/2 to 2 hours. Serve in squares garnished with whipped cream and whole berries. Strawberries or blackberries may be substituted for raspberries. Serves 12.