# Table of Contents

## I. Appetizers and Relishes

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Christmas Relish</td>
<td>8</td>
</tr>
<tr>
<td>Cider Jelly</td>
<td>6</td>
</tr>
<tr>
<td>Cucumber Salad Relish</td>
<td>7</td>
</tr>
<tr>
<td>Horseradish Relish</td>
<td>8</td>
</tr>
<tr>
<td>Jellied Cabbage Relish</td>
<td>6</td>
</tr>
<tr>
<td>Jellied India Relish</td>
<td>7</td>
</tr>
<tr>
<td>Jellied Tomato Bouillon</td>
<td>6</td>
</tr>
<tr>
<td>Jell-O Fruit Cocktail</td>
<td>6</td>
</tr>
<tr>
<td>Jell-O Fruit Cup</td>
<td>6</td>
</tr>
<tr>
<td>Mint Jelly</td>
<td>8</td>
</tr>
<tr>
<td>Molded Grapefruit Juice</td>
<td>6</td>
</tr>
<tr>
<td>Orange Mint Jell-O</td>
<td>8</td>
</tr>
<tr>
<td>Spiced Jellied Peaches</td>
<td>8</td>
</tr>
<tr>
<td>Sweet Pickle Relish</td>
<td>7</td>
</tr>
</tbody>
</table>

## II. Entrees

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Loaf</td>
<td>10</td>
</tr>
<tr>
<td>Chicken Mousse</td>
<td>10</td>
</tr>
<tr>
<td>Chicken Salad Mold</td>
<td>10</td>
</tr>
<tr>
<td>Corned Beef Loaf</td>
<td>14</td>
</tr>
<tr>
<td>Ham Loaf</td>
<td>11</td>
</tr>
<tr>
<td>Ham Roulades</td>
<td>11</td>
</tr>
<tr>
<td>Jellied Chicken and Vegetable Loaf</td>
<td>10</td>
</tr>
<tr>
<td>Jellied Seafood</td>
<td>12</td>
</tr>
<tr>
<td>Jellied Tuna with Mayonnaise</td>
<td>13</td>
</tr>
<tr>
<td>Jellied Vegetable Mâchédoine</td>
<td>14</td>
</tr>
<tr>
<td>Jell-O Cheese Loaf</td>
<td>14</td>
</tr>
<tr>
<td>Molded Crab Meat</td>
<td>12</td>
</tr>
<tr>
<td>Rice and Fish Loaf</td>
<td>13</td>
</tr>
<tr>
<td>Salmon Mold</td>
<td>12</td>
</tr>
<tr>
<td>Salmon Mousse</td>
<td>12</td>
</tr>
<tr>
<td>Shrimp and Orange Molds</td>
<td>13</td>
</tr>
<tr>
<td>Tuna Fish Loaf</td>
<td>13</td>
</tr>
</tbody>
</table>

## III. Salads

### Vegetable and Cheese Salads

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>April Salad</td>
<td>16</td>
</tr>
<tr>
<td>Cardinal Salad</td>
<td>18</td>
</tr>
</tbody>
</table>

### Fruit Salads

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beauty Salad</td>
<td>22</td>
</tr>
<tr>
<td>California Special Salad</td>
<td>22</td>
</tr>
<tr>
<td>Cherry Salad</td>
<td>22</td>
</tr>
<tr>
<td>Cherry and Apple Salad</td>
<td>23</td>
</tr>
<tr>
<td>Cherry Mayonnaise Salad</td>
<td>23</td>
</tr>
<tr>
<td>Cranberry Mold</td>
<td>23</td>
</tr>
<tr>
<td>Four-fruit Salad</td>
<td>24</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>24</td>
</tr>
<tr>
<td>Ginger Ale Salad</td>
<td>24</td>
</tr>
<tr>
<td>Golden Apricot Salad</td>
<td>24</td>
</tr>
<tr>
<td>Grapefruit Salad</td>
<td>24</td>
</tr>
<tr>
<td>Jellied Pineapple Relish Salad</td>
<td>25</td>
</tr>
<tr>
<td>Molded Fruit Salad</td>
<td>25</td>
</tr>
<tr>
<td>New Manhattan Salad</td>
<td>25</td>
</tr>
<tr>
<td>Pineapple Date Salad</td>
<td>25</td>
</tr>
<tr>
<td>Poinsettia Salad</td>
<td>25</td>
</tr>
<tr>
<td>Shower Salad</td>
<td>26</td>
</tr>
</tbody>
</table>

---

Page 1
### Fruit Salads (Cont.)

<table>
<thead>
<tr>
<th>Salad</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Mayonnaise Salad</td>
<td>26</td>
</tr>
<tr>
<td>Velvet Date Mold</td>
<td>26</td>
</tr>
<tr>
<td>Jellied Mayonnaise</td>
<td>26</td>
</tr>
</tbody>
</table>

### IV. DESSERTS

#### Fruited Jell-O Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Sauce Jell-O Mold</td>
<td>28</td>
</tr>
<tr>
<td>Apple Snow Jell-O</td>
<td>28</td>
</tr>
<tr>
<td>Camp Fire Pudding</td>
<td>28</td>
</tr>
<tr>
<td>Cherry Almond Jell-O</td>
<td>28</td>
</tr>
<tr>
<td>Cherry Jell-O Surprise</td>
<td>28</td>
</tr>
<tr>
<td>Coconut Orange Jell-O</td>
<td>28</td>
</tr>
<tr>
<td>Coupe Santa Maria</td>
<td>29</td>
</tr>
<tr>
<td>Delmonico Dessert</td>
<td>29</td>
</tr>
<tr>
<td>Fruit Pudding</td>
<td>29</td>
</tr>
<tr>
<td>Jellied Apricot Purée</td>
<td>29</td>
</tr>
<tr>
<td>Jellied Fruit</td>
<td>29</td>
</tr>
<tr>
<td>Jellied Ginger Pears</td>
<td>29</td>
</tr>
<tr>
<td>Jellied Grapefruit Dessert</td>
<td>30</td>
</tr>
<tr>
<td>Jellied Orange Dessert</td>
<td>30</td>
</tr>
<tr>
<td>Jellied Prunes</td>
<td>30</td>
</tr>
<tr>
<td>Jell-O Macédoine</td>
<td>30</td>
</tr>
<tr>
<td>Jell-O Plum Pudding</td>
<td>30</td>
</tr>
<tr>
<td>Jell-O Snow</td>
<td>30</td>
</tr>
<tr>
<td>Jell-O with Fruit Juice</td>
<td>31</td>
</tr>
<tr>
<td>Magic Ice</td>
<td>31</td>
</tr>
<tr>
<td>Maple Walnut Jell-O</td>
<td>31</td>
</tr>
<tr>
<td>Orange Cups or Baskets</td>
<td>32</td>
</tr>
<tr>
<td>Oriental Compoite</td>
<td>32</td>
</tr>
<tr>
<td>Peach Surprise</td>
<td>32</td>
</tr>
<tr>
<td>Pineapple Mounds</td>
<td>32</td>
</tr>
<tr>
<td>Prune Perfection</td>
<td>32</td>
</tr>
<tr>
<td>Raspberry Delight</td>
<td>32</td>
</tr>
<tr>
<td>Sparkling Jell-O</td>
<td>33</td>
</tr>
<tr>
<td>Tropical Jell-O</td>
<td>33</td>
</tr>
</tbody>
</table>

#### Wwhips and Sponges

<table>
<thead>
<tr>
<th>Sponges</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricot Whip</td>
<td>33</td>
</tr>
<tr>
<td>Banana Fluff</td>
<td>33</td>
</tr>
<tr>
<td>Cherry Sponge</td>
<td>34</td>
</tr>
<tr>
<td>Chocolate Sponge</td>
<td>34</td>
</tr>
<tr>
<td>Egg Whip with Jell-O</td>
<td>34</td>
</tr>
<tr>
<td>Fig Fluff</td>
<td>34</td>
</tr>
<tr>
<td>Fruit Whip</td>
<td>35</td>
</tr>
<tr>
<td>Grape Zip</td>
<td>35</td>
</tr>
<tr>
<td>Jell-O Raspberry Foam</td>
<td>35</td>
</tr>
<tr>
<td>Marshmallow Whip</td>
<td>36</td>
</tr>
<tr>
<td>Pear Whip</td>
<td>36</td>
</tr>
<tr>
<td>Pineapple Orange Sponge</td>
<td>36</td>
</tr>
<tr>
<td>Pineapple and Raspberry Neapolitan</td>
<td>36</td>
</tr>
<tr>
<td>Prune Whip</td>
<td>36</td>
</tr>
<tr>
<td>Strawberry Whip</td>
<td>36</td>
</tr>
</tbody>
</table>

### Jell-O Creams

<table>
<thead>
<tr>
<th>Cream</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angel Charlotte Russe</td>
<td>37</td>
</tr>
<tr>
<td>Banana Cream</td>
<td>37</td>
</tr>
<tr>
<td>Bavarian Date Slices</td>
<td>37</td>
</tr>
<tr>
<td>Coconut Cream</td>
<td>37</td>
</tr>
<tr>
<td>Cream Fig Pudding</td>
<td>37</td>
</tr>
<tr>
<td>Flaked Ambrosia</td>
<td>38</td>
</tr>
<tr>
<td>Fresh Berries Supreme</td>
<td>38</td>
</tr>
<tr>
<td>Frosted Jell-O</td>
<td>38</td>
</tr>
<tr>
<td>Jell-O Blanemange</td>
<td>38</td>
</tr>
<tr>
<td>Macaroon Velvet Jell-O</td>
<td>38</td>
</tr>
<tr>
<td>Maraschino Charlotte Russe</td>
<td>39</td>
</tr>
<tr>
<td>Orange Charlotte</td>
<td>39</td>
</tr>
<tr>
<td>Orange Moss</td>
<td>39</td>
</tr>
<tr>
<td>Paradise Charlotte</td>
<td>39</td>
</tr>
<tr>
<td>Paradise Pudding</td>
<td>40</td>
</tr>
<tr>
<td>Peach Bavarian</td>
<td>40</td>
</tr>
<tr>
<td>Pear Bavarian</td>
<td>40</td>
</tr>
<tr>
<td>Pecan Charlotte</td>
<td>40</td>
</tr>
<tr>
<td>Pineapple Bavarian Cream</td>
<td>40</td>
</tr>
<tr>
<td>Pineapple Trifle</td>
<td>41</td>
</tr>
<tr>
<td>Prune Cream and Nut Whip</td>
<td>41</td>
</tr>
<tr>
<td>Raspberry Bavarian Cream</td>
<td>41</td>
</tr>
<tr>
<td>Roman Sponge</td>
<td>41</td>
</tr>
<tr>
<td>Strawberry Mold</td>
<td>41</td>
</tr>
</tbody>
</table>

#### Tarts

<table>
<thead>
<tr>
<th>Tarts</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crystal Pineapple Tarts</td>
<td>42</td>
</tr>
<tr>
<td>Fresh Strawberry Tarts</td>
<td>42</td>
</tr>
<tr>
<td>Orange Tartlets Glacé</td>
<td>42</td>
</tr>
<tr>
<td>White Grape Tarts</td>
<td>42</td>
</tr>
</tbody>
</table>

#### Desserts for Children’s Parties

<table>
<thead>
<tr>
<th>Desserts</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jell-O Eggs for Easter</td>
<td>43</td>
</tr>
<tr>
<td>Jell-O Lake</td>
<td>43</td>
</tr>
<tr>
<td>Kiddies’ Farm</td>
<td>43</td>
</tr>
<tr>
<td>Orange Jell-O</td>
<td>43</td>
</tr>
</tbody>
</table>

#### Sauces for Jell-O Desserts

<table>
<thead>
<tr>
<th>Sauces</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Custard Sauce</td>
<td>44</td>
</tr>
<tr>
<td>Dearborn Sauce</td>
<td>44</td>
</tr>
<tr>
<td>Foamy Sauce</td>
<td>44</td>
</tr>
<tr>
<td>Fruit Sauce</td>
<td>44</td>
</tr>
<tr>
<td>Marshmallow Fluff</td>
<td>44</td>
</tr>
<tr>
<td>Pineapple Fluff</td>
<td>44</td>
</tr>
</tbody>
</table>

#### Cool Summertime Drinks

<table>
<thead>
<tr>
<th>Drinks</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry Punch</td>
<td>45</td>
</tr>
<tr>
<td>Jell-O Grape Punch</td>
<td>45</td>
</tr>
<tr>
<td>Jell-O Klink</td>
<td>45</td>
</tr>
<tr>
<td>Jell-O Orangeade</td>
<td>45</td>
</tr>
<tr>
<td>Jell-O Tea Punch</td>
<td>45</td>
</tr>
<tr>
<td>Strawberry Iceberg</td>
<td>45</td>
</tr>
</tbody>
</table>
SURPRISES—dozens of them—to solve those puzzling menu problems. For Jell-O, so long famous as a dessert, now appears in many other delightful new rôles: in colorful molds of salads, dainty appetizers, tart relishes, attractive entrées, and still more desserts—all intriguing and delicious.

And these dishes are so easy to make. Just a package of Jell-O from the pantry shelf, a glance in the refrigerator, and a few minutes' preparation. That is all—until meal time, when a perfectly molded salad or dessert arrives as if by magic.

It is surprising, too, that the cost is so remarkably low. For Jell-O is made of only the finest ingredients: pure cane sugar, the best-grade of gelatin, vegetable coloring, and flavors from fresh ripe fruits—strawberries, raspberries, lemons, oranges, and cherries.

Is it any wonder that women buy Jell-O by the half-dozen packages? And count it one of the best friends in their pantry?
What to know about the preparation of JELL-O

These Important Steps

Pour boiling liquid onto Jell-O, and stir until Jell-O is completely dissolved.

Allow 1 pint (2 cups) of liquid to 1 package of Jell-O. At least 1 cup of this liquid must be boiling in order to dissolve Jell-O readily; the second cup may be cold—thus cooling the mixture more quickly. Fruit juice may be used for all or part of this liquid.

Cool Jell-O before chilling to avoid wasting ice. Chill Jell-O by placing it in refrigerator or other cold place to become firm. To chill in the shortest possible time, turn into freezing trays of automatic refrigerator, or, place in a pan of cracked ice and salt.

If fruits and vegetables are to be added, chill Jell-O until slightly thickened, then fold in fruits and vegetables. They will then remain evenly suspended.

To whip Jell-O, first chill it until syrupy. Then, place the bowl of Jell-O in a pan of cracked ice, ice and salt, ice water, or snow, and beat with a rotary egg beater until it is of the consistency of whipped cream.

Into the Mold and Out Again

Use a metal mold, since it chills more quickly than one of enamel, earthenware, or glass.

It is not necessary to wet a mold.

To mold Jell-O in layers, be sure that each layer is firm before adding the next layer.

When molded Jell-O is thoroughly chilled and firm, dip mold up to the edge in warm—not hot—water. Hold a moment, remove, and dry outside of mold. Cover mold with serving plate; invert both. Raise one side of mold slightly and give mold a sharp shake. Repeat if necessary.

Turn to page 46 for ideas on decorating and garnishing Jell-O dishes.

All measurements are level
Appetizers and Relishes
Molded Grapefruit Juice

1 package Lemon Jell-O
1 1/4 cups boiling water
3/4 cup canned grapefruit juice
2 tablespoons sugar
Dash of salt


Jell-O Fruit Cocktail

1 package Lemon Jell-O
1 cup boiling water
1 cup orange juice
2 tablespoons sugar
1/2 cup canned pineapple, diced
1/2 cup white grapes, halved and seeded
1/2 cup maraschino cherries, cut in slices


Jell-O Fruit Cup

1 package Jell-O, any flavor
1 to 3 cups fruit, finely cut
1 pint boiling water

Dissolve Jell-O in boiling water. Chill. Place fruit in glasses or molds. (Apples, oranges, and dates make a good combination.) When Jell-O is slightly thickened, pour over fruit in glasses. Chill until firm. Serves 6.

Jellied Tomato Bouillon

1 package Lemon Jell-O
1 bouillon cube
1 pint boiling tomato juice, strained
1 teaspoon salt
1/4 teaspoon paprika
1 teaspoon onion juice


Cider Jelly

1 package Orange or Lemon Jell-O
1/2 teaspoon salt
2 cups boiling sweet cider


Jellied Cabbage Relish

1 package Lemon Jell-O
1 cup boiling water
3/4 cup cold water
1/4 cup vinegar
1 teaspoon salt
1/4 teaspoon mustard
1/4 teaspoon white pepper
2 cups cabbage, finely shredded
1 green pepper, chopped
1 pimiento, chopped

Cucumber Salad Relish
(SALAD OR RELISH)

1 package Lemon Jell-O
1 cup boiling water
⅔ cup cold water
¾ cup mild vinegar
⅛ teaspoon salt

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. Chill until firm. Unmold. Serve as relish for fish. Makes 12 half-molds or 6 full molds.

Jellied India Relish

½ package (4 tablespoons) Lemon Jell-O
1 cup boiling water
¾ teaspoon salt

6 whole cloves
¾ cup India relish or other chopped pickle
⅛ teaspoon grated horseradish


Sweet Pickle Relish

1 package Lemon Jell-O
1 pint boiling water

6 small sweet cucumber pickles, finely cut, or 3 pickles and 3 stuffed olives, finely cut

Christmas Relish

6 cloves
2 cups boiling water
1 package Lemon Jell-O
¼ teaspoon salt

¼ cup vinegar, from sweet pickles
12 maraschino cherries, sliced
6 sweet pickles, sliced


Horseradish Relish

1 package Lemon Jell-O
1 cup boiling water
2 tablespoons vinegar or lemon juice
¼ teaspoon salt

¾ cup horseradish, drained
1 cup cream, whipped


Mint Jelly

1 package Lemon Jell-O
1 pint boiling water
2½ tablespoons vinegar
⅛ teaspoon salt

¼ cup sugar
1 teaspoon essence of spearmint


Orange Mint Jell-O

1 package Orange Jell-O
1 cup mint leaves, minced
2 cups boiling water

¼ cup mint leaves, minced


Sauerkraut Jelly

1 package Lemon Jell-O
1 pint, minus 2 tablespoons, boiling water
2 tablespoons vinegar or lemon juice
¼ teaspoon salt

¾ teaspoon paprika
2 cups sauerkraut, cooked and drained


Spiced Jellied Peaches

1 package Orange Jell-O
1 cup boiling water
1 cup peach juice, spiced
1 cup peaches, cut in pieces and drained

Dissolve Jell-O in boiling water. Add juice from spiced peaches or canned peach juice that has been spiced. Pour small amount into individual molds. Chill until firm. Add layer of peaches. Chill remaining Jell-O until slightly thickened and fill molds. Chill until firm. Unmold. Serve as relish with roast or fowl. Serves 6.
Entrées
Chicken Loaf

1 package Lemon Jell-O
1 1/4 cups boiling chicken stock, free from fat
1 cup chicken, cut in small pieces
1 cup pecans, coarsely chopped
1 cup celery, finely chopped
1 green pepper, finely chopped
Dash of Worcestershire sauce

1 pimiento, finely chopped
3 tablespoons vinegar
1/2 teaspoon salt
1/2 cup stuffed olives, finely chopped
Dash of Cayenne
1 teaspoon onion juice


Chicken Mousse

1/2 package (4 tablespoons) Lemon Jell-O
1 cup boiling chicken stock, free from fat
1 cup chicken, finely cut
1/2 cup cream, whipped

1 cup celery, finely chopped
1 pimiento, chopped
1 tablespoon vinegar
1 teaspoon salt
Dash of Cayenne


Jellied Chicken and Vegetable Loaf

1 package Lemon Jell-O
1 1/4 cups boiling chicken stock
3 tablespoons vinegar
1/2 teaspoon salt
1 teaspoon mustard
1 pimiento, finely chopped

1 cup cooked chicken, chopped
1 cup asparagus, cooked and diced or
1 cup peas, cooked
1 cup celery or cabbage, chopped


Chicken Salad Mold

1 package Lemon Jell-O
1 1/4 cups boiling chicken stock, free from fat
Dash of Cayenne
1 cup chicken, cut in small pieces
1 cup walnuts, coarsely chopped
1 cup celery, finely chopped
1 green pepper, finely chopped
3 tablespoons vinegar
1/2 teaspoon salt

**Ham Loaf**

- 1 package Lemon Jell-O
- 1 3/4 cups boiling water
- 2 tablespoons vinegar
- 2 teaspoons Worcestershire sauce
- 3/4 teaspoon mustard
- 2 cups cooked ham, ground (1 pound)
- 1/2 teaspoon onion pulp
- Dash of Cayenne, cloves, and nutmeg

**Ingredients:**
- 2 tablespoons Hellmann's Mayonnaise
- 1 tablespoon horseradish, drained
- 1 pimiento, finely cut

**Instructions:**

**Ham Roulades**

- 1 package Lemon Jell-O
- 1 pint boiling water
- 2 bouillon cubes
- 3/4 cup cream cheese
- 6 tablespoons grated horseradish
- 1/2 teaspoon salt
- Dash of Cayenne
- 1/2 cup cream, whipped
- 1/2 pound cooked ham, thinly sliced

**Ingredients:**
- 3/4 cup cream cheese
- 6 tablespoons grated horseradish

**Instructions:**
Dissolve Jell-O in boiling water, stir in bouillon cubes. Chill. Rub cheese smooth with a silver fork. Work in horseradish, seasonings, and whipped cream. On each slice of ham (about 4 inches square) place a tablespoon of cheese mixture in roll shape near edge of ham. Roll over as compactly as possible with a light touch. Allow cheese to project from ends a little. Place rolls as made in a shallow pan “seam side” underneath. When Jell-O is cold and slightly thickened, put a thin coat of the liquid over each roll, dripping it from the end of a teaspoon. Put in refrigerator to set glaze. When first coat has set, put on a second and chill again. With a sharp-pointed knife, cut rolls free from thin layer of Jell-O in the pan. Slant knife to get under each roll. Garnish with watercress. Makes 12 roulades.
**Molded Crab Meat**

1 package Lemon Jell-O  
1½ cups boiling water  
3 tablespoons vinegar  
½ teaspoon salt  
2 cups crab meat or other cooked fish, flaked

¾ cup celery, chopped  
2 tablespoons pimiento, chopped  
1 teaspoon onion juice  
½ cup Hellmann’s Mayonnaise


**Jellied Seafood**

1 package Lemon Jell-O  
1 cup boiling water  
⅓ cup chili sauce  
1 tablespoon vinegar  
2 drops tabasco sauce  
2 cups diced lobster or shrimp

1 teaspoon Worcestershire sauce  
2 teaspoons horseradish  
Cold water  
2 cups diced lobster or shrimp or shredded crab meat


**Salmon Mold**

1 package Lemon Jell-O  
3 tablespoons vinegar and boiling water to make 1 pint  
¼ teaspoon salt

½ cup horseradish, drained  
1 cup salmon, flaked  
1 cup peas, fresh-cooked or canned  
1 cup cooked carrots, diced


**Salmon Mousse**

1 package Lemon Jell-O  
1¾ cups boiling water  
2 tablespoons vinegar  
1 teaspoon salt

1 cup cucumber, diced, slightly salted, and drained  
½ cup Hellmann’s Mayonnaise  
¼ cup cream, whipped

1 cup salmon, flaked

Rice and Fish Loaf

1 package Lemon Jell-O
1 cup boiling water
1/2 cup cold water
1/2 cup chili sauce
1/2 teaspoon salt
1 small onion, finely chopped

1 cup salmon, tuna, or other cooked fish, flaked
2 cups cold cooked rice
1 green pepper or 6 stuffed olives, chopped


Shrimp and Orange Molds

1 package Lemon Jell-O
1 cup boiling water
1 cup shrimp liquor and cold water
1 tablespoon vinegar
daiced and drained

1 cup shrimps, drained and halved lengthwise
2 oranges, free from membrane, diced and drained


Tuna Fish Loaf

1 package Lemon Jell-O
1 pint boiling water
1/2 cup celery, finely chopped
1/2 green pepper, finely chopped
1/2 teaspoon onion juice
1/2 teaspoon salt
Dash of Cayenne
2 teaspoons horseradish, drained
2 cups tuna fish, flaked


Jellied Tuna with Mayonnaise

1 package Lemon Jell-O
1 cup boiling water
1 cup cold water
2 tablespoons vinegar
1 teaspoon salt
1 cup tuna fish, flaked

1 cup peas, fresh-cooked or canned
2 tablespoons pimiento, finely chopped
1/2 cup Hellmann’s Mayonnaise

**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  
1/4 teaspoon paprika  
3 cups cooked corned beef, ground  
1 tablespoon onion, grated  
1 tablespoon prepared mustard


---

**Jellied Vegetable Macédoine in Tomatoes**

8 medium-sized firm tomatoes  
1 package Lemon Jell-O  
1 pint boiling strained tomato juice (made from pulp removed from tomatoes)  
1/2 teaspoon salt  
2 cups mixed cooked vegetables (carrots, string beans, peas, and celery)

Wash tomatoes, remove a thin slice from top, and scoop out centers. Place tomato cases upside down on plate and set in cool place until ready to fill. Dissolve Jell-O in boiling tomato juice; add salt. Chill. When slightly thickened, fold in vegetables and fill tomatoes with mixture. Chill until firm. When ready to serve, cut each tomato in quarters, using a sharp knife dipped in hot water. Arrange on crisp lettuce. Garnish with Hellmann’s Mayonnaise. Serves 8.

---

**Jell-O Cheese Loaf**

1 package Lemon Jell-O  
1 1/2 cups boiling water  
1 tablespoon vinegar  
1 teaspoon salt  
Dash of Cayenne  
1 cup grated American cheese, or  
1 cup cottage cheese, or  
6 ounces snappy cheese  
1/2 cup Hellmann’s Mayonnaise

Salads
VEGETABLE AND CHEESE SALADS

April Salad

1 package Lemon Jell-O  1 ½ teaspoons chives, finely chopped, or
1 pint boiling water  1 teaspoon onion juice
1 pimiento, cut in strips  1 tablespoon vinegar
2 hard-cooked eggs, coarsely cut  ½ teaspoon salt
1 cup celery, finely chopped  Dash of Cayenne
½ cup olives, finely chopped


Corn Relish Salad

1 package Lemon Jell-O  ½ teaspoon salt
1 cup boiling water  ½ cups corn, cooked
¾ cup cold water  1 green pepper, chopped
3 tablespoons vinegar  1 pimiento, chopped
1 tablespoon onion, grated


Cucumber and Pineapple Salad

1 package Lemon Jell-O  ½ teaspoon salt
1 ½ cups boiling water  ½ teaspoon onion juice
¾ cup canned pineapple juice  1 cup cucumber, diced
2 tablespoons vinegar  1 cup canned pineapple, diced
½ cup Hellmann’s Mayonnaise


Date and Celery Salad

1 package Lemon Jell-O  3 tablespoons vinegar
1 cup boiling water  ½ teaspoon salt
¾ cup cold water  1 cup celery, diced
12 dates, seeded and quartered


Jellied Carrots and Peas

1 package Lemon Jell-O  ½ teaspoon salt
1 cup boiling water  ½ teaspoon paprika
¾ cup vegetable stock or cold water  1 cup cooked carrots, diced
1 cup cooked peas
3 tablespoons vinegar

Jell-O Christmas Salad

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

1 cup tomato soup
1 cup celery, finely chopped
12 olives, finely chopped

Dash of salt


Jell-O Cucumber Salad

1 package Lemon Jell-O
1 1/2 cups boiling water
1 tablespoon vinegar
1/2 teaspoon salt

1/4 cup cucumber, diced
1/4 cup Hellmann’s Mayonnaise
1/8 teaspoon paprika
2 hard-cooked eggs, cut in 1/4-inch slices

Few sprigs of parsley


Jell-O Pepper Salad

1/2 package (4 tablespoons) Lemon Jell-O
3/4 cup boiling water
1 tablespoon vinegar

1/4 teaspoon salt
3 cakes (9 ounces) cream cheese, mashed

1/8 teaspoon paprika
2 medium-sized green peppers
Dash of white pepper


Jell-O Raw Vegetable Salad

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons vinegar

1/2 teaspoon salt
3/4 cup raw carrots, finely chopped
1 cup raw cabbage, finely shredded
4 tablespoons green pepper, finely chopped

Dash of Cayenne

Cardinal Salad

1 package Lemon Jell-O
1 cup boiling water
3/4 cup beet juice
3 tablespoons vinegar
1/2 teaspoon salt
2 teaspoons onion juice or grated onion
1 tablespoon horseradish
3/4 cup celery, diced
1 cup cooked beets, diced


Carrot and Cabbage Salad

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons vinegar
1 teaspoon salt
1 cup raw carrots, grated or finely chopped
1 cup raw cabbage, finely shredded


Crisp Summer Salad

1 package Lemon Jell-O
1 pint boiling water
1 teaspoon salt
1 tablespoon vinegar
1 cup cucumber, diced
1 cup red radishes, thinly sliced
1 cup tender young onions, thinly sliced

Golden Glow Salad

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar

Yl teaspoon salt


Imperial Salad

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar

3 slices pineapple, diced
1/2 can pimientos, shredded
1 medium cucumber, finely cut, salted, and drained

DISSOLVE Jell-O in boiling water. Add pineapple juice and vinegar. Chill. When slightly thickened, fold in pineapple, pimientos, and cucumber. Turn into molds. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann’s Mayonnaise to which whipped cream has been added. Serves 6.

Fresh Asparagus Salad

1 package Lemon Jell-O
1/2 teaspoon salt
1 cup boiling water
2 cups asparagus, cooked and diced
3/4 cup asparagus stock or cold water
1 pimiento, chopped

Salad Suprême

1 package Lemon Jell-O
1 pint, minus 2 tablespoons, boiling water
2 tablespoons vinegar

Dash of Cayenne
2 cups cabbage, finely shredded
1 cup tart apple, finely chopped
8 stuffed olives, finely chopped

1/2 teaspoon salt


Savory Spinach Salad

1 package Lemon Jell-O
3/4 cup boiling water
3/4 cup spinach juice or water
3 tablespoons vinegar

1 1/2 cups cooked spinach, chopped and drained
3/4 tablespoon onion juice or grated onion

1/2 teaspoon salt


Sea Dream Salad

1 package Lemon Jell-O
1 cup boiling water
1 teaspoon onion juice
Dash of Cayenne
1 1/2 teaspoon salt
Green coloring


Spanish Jell-O Salad

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar
1/2 teaspoon salt
2 or 3 pimientos, finely chopped
3/4 cup white cabbage, finely shredded
1 cup celery, finely chopped
3/4 cup cucumber pickles, finely chopped


Spring Vegetable Salad

1 package Lemon Jell-O
2 cups boiling water
1 teaspoon vinegar
1 teaspoon salt
1 cup cooked peas
1/2 cup celery, diced
1/2 cup cabbage, finely shredded
1/2 cup pimientos, cut in strips

**Tart Tomato Salad**

- 1 package Lemon Jell-O
- 1 pint canned tomatoes, strained
- 1 1/2 teaspoons lemon juice
- 1/2 cup celery, diced

**Tomato Jell-O Salad**

- 1 pint canned tomatoes
- 1 slice onion
- 1/4 cup celery, coarsely cut
- 4 whole cloves

**Layered Cheese and Apple Salad**

- 1 package Lemon Jell-O
- 1 p...
California Special Salad

**FRUIT SALADS**

**California Special Salad**

1 package Lemon Jell-O  
1 cup boiling water  
1 cup cherry juice and cold water  
¼ teaspoon salt  
1 cup white cherries, seeded and finely cut  
½ cup nut meats, coarsely cut  
¾ cup celery, diced


**Beauty Salad**

1 package Raspberry Jell-O  
1 pint boiling water  
¾ teaspoon salt  
2 bananas, diced  
1 tablespoon lemon juice  
½ cup walnut meats, finely cut


**Cherry Salad**

1 package Cherry Jell-O  
1 pint boiling water  
1 cup canned pineapple, diced  
1 cup white cherries, pitted and halved

Cherry and Apple Salad

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar
1 cup cherries, pitted and finely cut
\( \frac{1}{4} \) teaspoon salt
Green coloring
2 apples, pared and diced


Cherry Mayonnaise Salad

1 package Lemon Jell-O
1 cup boiling water
1 teaspoon vinegar
\( \frac{1}{4} \) cup cherry juice
\( \frac{1}{2} \) cup Hellmann’s Mayonnaise
2 cups canned white cherries, seeded


Cranberry Mold

1 package Lemon Jell-O
1 ½ cups boiling water
Juice \( \frac{1}{2} \) lemon
\( \frac{1}{4} \) cup celery, finely cut
\( \frac{1}{4} \) cup canned shredded pineapple
1 cup thick cranberry sauce, sweetened

Four-fruit Salad

1 package Lemon Jell-O
1 ½ cups boiling water
1 banana, diced
1 apple, pared and diced
1 orange, sections free from membrane and diced
1 cup ground sugar
Dash of salt

DISSOLVE Jell-O in boiling water. Chill. Combine remaining ingredients. When Jell-O is slightly thickened, fold in fruit mixture. Turn into mold. Chill until firm. Unmold on crisp lettuce and garnish with Hellmann’s Mayonnaise, or, serve with whipped cream as dessert. Serves 6.

Fruit Salad

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup pineapple juice and cold water
4 slices canned pineapple, diced
2 tart apples, diced
1 banana, diced


Ginger Ale Salad

1 package Lemon Jell-O
1 ½ cup boiling water
1 ¼ cups ginger ale
4 tablespoons nuts, finely chopped
4 tablespoons celery, finely chopped
1 tablespoon crystallized ginger, finely cut
1 cup assorted fruits, diced (pineapple, orange, apple, cherries, or grapes)


Golden Apricot Salad

1 package Orange Jell-O
1 cup boiling apricot juice
¼ teaspoon mustard, dry
1 ¼ teaspoons salt
2 teaspoons lemon juice
¼ cup Hellmann’s Mayonnaise
2 cups cooked dried apricots
¾ cup celery, diced
4 tablespoons pecan meats, broken


Grapefruit Salad

1 package Lemon Jell-O
1 cup boiling water
2 grapefruit, sections free from membrane and cut in pieces
2 tablespoons sugar
1 cup grapefruit juice and cold water

Jellied Pineapple Relish Salad

1 package Lemon Jell-O
1 pint boiling pineapple juice and water
1 tablespoon vinegar

3 slices pineapple, diced
1 cucumber, diced
⅛ cup stuffed olives, finely chopped
⅛ cup sweet pickles, finely chopped


Molded Fruit Salad

1 package Lemon Jell-O
1 pint boiling water
6 slices canned pineapple, diced and drained

2 tart apples, pared and diced
2 bananas, diced


New Manhattan Salad

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar

⅓ teaspoon salt
1 cup tart apples, diced
1 cup walnut meats, finely chopped
1 cup celery, diced


Pineapple Date Salad

1 package Lemon Jell-O
1 cup boiling water
⅘ cup canned pineapple juice
1 cup dates, seeded and quartered

3 tablespoons vinegar
⅝ teaspoon salt
1 cup canned pineapple, diced
1 cup dates, seeded and quartered


Poinsettia Salad

6 whole cloves
2½ cups boiling water
1 package Lemon Jell-O
8 maraschino cherries, cut in eighths

6 sweet pickles, finely diced
⅜ cup grated pineapple, drained
⅛ cup nut meats, broken

Shower Salad

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
1/2 cup cream, whipped


Strawberry Mayonnaise Salad

2 cups fresh strawberries, hulled and sliced
3/4 cup sugar
1 package Lemon Jell-O
1 cup boiling water
1 teaspoon vinegar
1/2 teaspoon salt
Strawberry juice, drained from berries, plus cold water to make 1/2 cup
2 tablespoons Hellmann’s Mayonnaise
2 tablespoons whipped cream

Combine strawberries and sugar and let stand 1 hour. Drain. Dissolve Jell-O in boiling water and pour over berries. Add vinegar, salt, and strawberry juice and water. Chill. When slightly thickened, fold in combined mayonnaise and whipped cream. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with whipped cream to which a little mayonnaise has been added. Serves 6.

Velvet Date Mold

1 package Orange Jell-O
1 1/2 cups dates, seeded and chopped
1 cup boiling water
1 1/2 cups celery, diced
3 tablespoons lemon juice
1/2 cup pecan meats, broken
1/2 cup Hellmann’s Mayonnaise


Jellied Mayonnaise

(For Fruit Salads)

2 tablespoons Lemon Jell-O
2 tablespoons boiling water
2 tablespoons hot pineapple juice
2 tablespoons lemon juice 3/4 teaspoon salt
3/4 cup Hellmann’s Mayonnaise
1/2 cup cream, whipped

Desserts
FRUITED JELL-O DESSERTS

Apple Sauce Jell-O Mold

1 package Jell-O, any flavor  2 cups apple sauce, sweetened and
1 cup boiling water  strained
Dash of nutmeg, or 1 teaspoon lemon juice


Apple Snow Jell-O

1 package Raspberry Jell-O  1 teaspoon lemon juice
1 pint boiling water  1 cup cold apple sauce, sweetened
1 egg white, stiffly beaten


Camp Fire Pudding

1 package Orange Jell-O  2 oranges, free from membrane
1 cup boiling water  and cut in pieces
1 cup orange juice and cold water  8 marshmallows, quartered


Cherry Almond Jell-O

1 package Cherry Jell-O  Blanched almonds, finely cut, or
1 pint boiling water  1/4 teaspoon almond flavoring


Cherry Jell-O Surprise

1 package Cherry Jell-O  2 bananas, thinly
1 cup boiling water  sliced
1 cup cherry juice  1/2 cup walnut meats,  coarsely cut
1 cup cherries, seeded and halved


Coconut Orange Jell-O

1/2 cup sugar  Grated rind 1 orange
4 oranges, free from membrane  Orange juice, drained from
and cut in small pieces  orange pulp, and cold water
to make 1 cup 1 cup boiling water
1 package Orange Jell-O  1 cup Baker’s Coconut, Southern
1 cup boiling water  Style

**Coupé Santa Maria**

1 package Orange Jell-O
1 pint boiling water
1 tart apple, diced

½ cup grapes, halved and seeded
2 peaches, drained and diced

Dissolve Jell-O in boiling water. Fill sherbet glasses ½ full of fruit. Pour over enough Jell-O to fill glasses ½ full. Chill until firm. Serve with Custard Sauce or with plain or whipped cream. Serves 6.

**Delmonico Dessert**

1 package Lemon Jell-O
1 pint boiling water
1 pint fresh strawberries, cut in halves

1 cup Baker's Coconut, Southern Style
1 cup cream, whipped


**Fruit Pudding**

1 package Cherry Jell-O
1 pint boiling water
12 dates, seeded and chopped

½ teaspoon salt
6 figs, chopped
1 banana, diced
½ cup seeded raisins, chopped
½ cup nut meats, chopped


**Jellied Apricot Puree**

1 package Orange Jell-O
Dash of salt
1 can (2 cups) apricots, forced through sieve and heated to boiling


**Jellied Fruit**

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup fruit juices and cold water
1 teaspoon lemon juice
1 apple, pared and diced

1 cup canned pineapple, drained and diced
6 red cherries, seeded and chopped
4 tablespoons sugar
½ teaspoon salt


**Jellied Ginger Pears**

8 halves canned pears, drained
1 pint boiling pear juice and water
1 tablespoon preserved ginger, chopped

2 tablespoons ginger syrup
½ teaspoon salt
1 package Lemon Jell-O

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. Pour into mold and arrange pears in Jell-O, having rounded side up. Chill until firm. 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.
**Jellied Grapefruit Dessert**

- 2 grapefruit, free from membrane and cut in pieces
- 1 cup sugar
- 1 package Orange Jell-O
- 1 ½ cups boiling water
- Dash of salt

Combine grapefruit and sugar and let stand 30 minutes. Dissolve Jell-O in boiling water, add salt, pour over grapefruit, and chill. Stir occasionally while cooling. Serve in sherbet glasses. Serves 8.

**Jellied Orange Dessert**

- 4 oranges, free from membrane and cut in pieces
- 1 cup sugar
- 1 package Orange Jell-O
- 1 ½ cups boiling water


**Jellied Prunes**

- 3 cups stewed prunes, seeded
- 1 package Lemon Jell-O


**Jell-O Macédoine**

- 1 package Jell-O, any flavor
- 1 pint boiling water
- 1 cup candied fruit, finely cut
- ¼ cup cooked prunes, seeded and finely chopped
- ¼ cup raisins, finely chopped
- ⅛ teaspoon cinnamon
- ¼ teaspoon cloves


**Jell-O Plum Pudding**

- 1 package Lemon Jell-O
- 1 pint boiling water
- ⅛ cup citron, finely chopped
- ⅛ cup walnut meats, finely chopped
- ⅛ cup Grape-Nuts
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- Dash of salt


**Jell-O Snow**

- 1 package Jell-O, any flavor
- 1 pint boiling water
- 1 egg white, stiffly beaten
- ¼ cup citron, finely chopped
- ⅛ cup walnut meats, finely chopped
- ⅛ cup Grape-Nuts
- ½ teaspoon cinnamon
- ½ teaspoon cloves

**Tropical Dessert (page 33)**

### Jell-O with Fruit Juice

1 package Strawberry, Raspberry, or Cherry Jell-O  
1 cup boiling water  
1 cup fruit juice  


### Magic Ice

1 package Lemon Jell-O  
1 pint boiling water  
1 cup green Malaga grapes, halved and seeded  


### Maple Walnut Jell-O

1 package Orange Jell-O  
1 cup boiling water  
1 cup Log Cabin Syrup  
1 cup walnut meats, chopped  

Orange Cups or Baskets

1 package Orange Jell-O
1 cup boiling water
½ cup sugar
1 teaspoon lemon juice

1 cup orange juice and cold water
3 oranges, free from membrane, cut in pieces, and drained
12 marshmallows, finely cut

Dissolve Jell-O in boiling water. Add sugar, fruit juices and water. Chill. Make orange cups by cutting oranges in half and removing pulp carefully with teaspoon. When the shells are free from pulp, scallop the edges with scissors. The baskets are made by cutting oranges in basket shapes. When Jell-O is slightly thickened, fold in oranges and marshmallows. Pour into orange shells. Chill until firm. Serves 6.

Oriental Compote

1 package Lemon or Orange Jell-O
1 cup boiling water
½ teaspoon salt

1 cup cold cooked rice
3 peaches, sliced and drained


Peach Surprise

1 package Orange Jell-O
1 cup boiling water
½ cup nut meats, chopped

1 cup peach juice and water
6 peach halves, drained


Pineapple Mounds

1 package Lemon Jell-O
1 cup boiling water

1 cup pineapple juice
8 slices canned pineapple


Prune Perfection

1 package Orange Jell-O
1 cup boiling water
1 cup prune juice

Kernels 8 prune seeds, blanched and chopped
2 cups sweetened, cooked prunes, seeded and chopped


Raspberry Delight

1 package Raspberry Jell-O
1 cup boiling water

1 cup raspberry juice and cold water
1 cup canned raspberries, drained

Sparkling Jell-O

1 package Jell-O, any flavor  
1 pint boiling water  
1 banana

1 teaspoon lemon juice  
2 teaspoons sugar  
1 egg white, stiffly beaten with dash of salt

Dissolve Jell-O in boiling water. Turn into pan, 8x8x2 inches. Chill until firm. Cut Jell-O into bits with spoon. Pile lightly in sherbet glasses. Rub banana to a paste with silver fork. Add lemon juice and sugar. Fold into egg white and beat well. Top Jell-O with banana mixture. Serves 6.

Tropical Dessert

1 package Lemon Jell-O  
1 pint boiling water  
1 banana, thinly sliced

6 figs, finely chopped  
12 dates, seeded and finely chopped


WHIPS AND SPONGES

Apricot Whip

½ pound dried apricots, cooked and sweetened  
1 pint boiling apricot juice and water

1 package Orange Jell-O

Drain apricots; add water to juice to make 1 pint. Heat to boiling, and dissolve Jell-O in it. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Force apricots through sieve. Fold into Jell-O. Pile lightly in sherbet glasses. Chill until firm. Serve plain or with whipped cream or Custard Sauce. Serves 8.

Banana Fluff

1 package Lemon Jell-O  
1 cup boiling water  
1 cup cold water

½ teaspoon salt

3 bananas, crushed

1 cup canned crushed pineapple

9 marshmallows, finely cut


Chocolate Sponge

1¾ squares Baker's Unsweetened Chocolate, cut in pieces  
1⅛ cups cold milk  
4 tablespoons sugar  
4 egg yolks, slightly beaten

1 package Strawberry Jell-O

Dash of salt

Dash of cinnamon

½ teaspoon vanilla

4 egg whites, stiffly beaten

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until mixture is blended. Combine sugar and egg yolks. Add small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add Jell-O, salt, and cinnamon, and stir over hot water until Jell-O is dissolved. Chill. When slightly thickened, add vanilla and beat with rotary egg beater until of consistency of whipped cream. Fold in egg whites. Turn into individual molds. Chill until firm. Unmold. Serve with plain or whipped cream. Serves 6.
Cherry Sponge

1 package Cherry Jell-O
1 pint boiling water
12 marshmallows, finely cut
Dash of salt
6 drops almond extract

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. Add salt and almond extract. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Turn into 1 large or 6 individual molds. Chill until firm. Unmold. Serve plain or with cream. Serves 6.

Egg Whip with Jell-O

½ package (4 tablespoons) Jell-O, any flavor
¾ cup boiling water
¼ cup fruit juice
1 teaspoon lemon juice
3 egg yolks, well beaten
3 egg whites, stiffly beaten
6 drops vanilla
Grating of nutmeg


Fig Fluff

1 package Lemon Jell-O
1 pint boiling water
1 cup chopped stewed figs, or
1 cup fig jam

Fruit Whip

1 package Raspberry Jell-O
1 cup boiling water
1 cup fruit juices
1 cup canned grated pineapple, drained
2 oranges, free from membrane, cut in small pieces, and drained
1 cup fruit juices
2 bananas, thinly sliced
1/2 cup nut meats, coarsely cut


Grape Zip

1 package Lemon Jell-O
1 cup grape juice
1 cup boiling water


Jell-O Raspberry Foam

1 package Raspberry Jell-O
Fresh or canned raspberries, sweetened
1 pint boiling water

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Chill until firm. Place raspberries in sherbet glasses. Pile Jell-O lightly on berries. Serve immediately or place in refrigerator until served. Other berries may be substituted for raspberries. Serves 8.
Marshmallow Whip

1 package Strawberry Jell-O
1 cup boiling water
1 cup cold water or fruit juice
6 marshmallows, finely cut


Pear Whip

1 package Strawberry Jell-O
1 pint boiling water
1 cup pear pulp


Pineapple Orange Sponge

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


Pineapple and Raspberry Neapolitan

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
3 slices pineapple, finely cut
1 package Raspberry Jell-O
1 cup boiling water
1 cup raspberry juice
1 cup fresh or canned raspberries, drained


Prune Whip

1 package Orange Jell-O
1 pint boiling water
1 cup stewed prune pulp
2 tablespoons sugar


Strawberry Whip

1 package Strawberry Jell-O
1 cup boiling water
1 cup strawberry juice
1 cup strawberries, crushed and drained
¾ cup sugar

JELL-O CREAMS

Angel Charlotte Russe

\[ \frac{1}{2} \text{ package (4 tablespoons)} \] Lemon Jell-O
\[ 1 \text{ cup boiling water} \]
\[ \text{Dash of salt} \]
\[ \frac{1}{2} \text{ cup powdered sugar} \]
\[ \frac{1}{2} \text{ teaspoon almond extract} \]
\[ 1 \text{ cup heavy cream} \]


Banana Cream

\[ 1 \text{ package Lemon Jell-O} \]
\[ 1 \frac{1}{2} \text{ cups boiling water} \]
\[ 5 \text{ teaspoons sugar} \]
\[ \frac{1}{2} \text{ cup cream, whipped} \]


Bavarian Date Slices

\[ 1 \text{ package Strawberry Jell-O} \]
\[ 1 \text{ pint boiling water} \]
\[ \frac{1}{2} \text{ cup almonds, blanched and chopped} \]
\[ 12 \text{ dates, seeded and cut} \]
\[ 6 \text{ drops almond extract} \]

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in almonds, dates, and marshmallows; then cream, to which salt and almond extract have been added. Turn into loaf pan. Chill until firm. Serve in slices. Serves 8.

Coconut Cream

\[ 1 \text{ package Lemon Jell-O} \]
\[ 1 \text{ pint boiling water} \]
\[ 1 \text{ cup cream, whipped} \]


Cream Fig Pudding

\[ 1 \text{ package Lemon Jell-O} \]
\[ 3 \text{ cups boiling water} \]
\[ 1 \text{ cup figs (or fig jam)} \]
\[ \frac{1}{2} \text{ cup cream, whipped} \]

Dissolve Jell-O in 1 pint 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 molds. Chill until firm. Serves 8.
Flaked Ambrosia

1 package Raspberry Jell-O 1 pint boiling water 4 tablespoons sugar 

½ teaspoon salt
Juice and grated rind ½ lemon
½ cup cream, whipped


Fresh Berries Suprême

1 package Raspberry or Strawberry Jell-O 1 pint boiling water 

½ cup cream, whipped

Fresh raspberries or strawberries


Frosted Jell-O

1 package Jell-O, any flavor 1 pint vanilla ice cream

1 ½ cups boiling water


Jell-O Blancmange

1 package Lemon Jell-O ½ cup boiling water 1 ½ tablespoons cornstarch

2 tablespoons sugar
1 ½ cups milk, scalded
½ cup cream, whipped
½ teaspoon vanilla


Macaroon Velvet Jell-O

1 package Lemon Jell-O 1 pint boiling water ½ teaspoon salt

4 tablespoons sugar
6 macaroons, crushed
½ cup cream, whipped
½ teaspoon vanilla

Maraschino Charlotte Russe

\begin{itemize}
  \item 3/4 package (4 tablespoons) Lemon Jell-O
  \item 1 cup boiling water
  \item 2 tablespoons juice from maraschino cherries
  \item 1/2 cup powdered sugar
  \item Dash of salt
  \item 1/4 teaspoon almond extract
  \item 1 cup heavy cream
  \item 8 maraschino cherries, finely cut
  \item 3 tablespoons macaroon crumbs, dried and rolled
  \item Lady fingers
\end{itemize}


Orange Charlotte

\begin{itemize}
  \item 1 package Orange Jell-O
  \item 1 3/4 cups boiling water
  \item 1/4 teaspoon salt
  \item 1/4 cup orange marmalade
  \item 1/2 cup cream, whipped
\end{itemize}


Orange Moss

\begin{itemize}
  \item 1 package Lemon Jell-O
  \item 1 pint boiling water
  \item 4 tablespoons sugar
  \item 1 teaspoon lemon juice
  \item Juice and grated rind 1 large orange
  \item 6 drops bitter almond extract
  \item 1 cup cream, whipped
\end{itemize}


Paradise Charlotte

\begin{itemize}
  \item 4 teaspoons Instant Postum
  \item 1 pint boiling water
  \item 1 package Strawberry Jell-O
  \item 1/2 cup sugar
  \item 6 marshmallows, finely cut
  \item 3/4 teaspoon vanilla
  \item 1 cup cream, whipped
  \item 3/4 cup pecan meats, coarsely cut
\end{itemize}

Paradise Pudding

1 package Lemon Jell-O
1 pint boiling water
1/2 cup almonds, blanched
12 marshmallows, finely cut
12 maraschino cherries, coarsely cut
6 macaroons, crushed
4 tablespoons sugar
1/2 teaspoon salt
1 cup cream, whipped


Peach Bavarian

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup peach juice
1/2 cup cream, whipped


Pear Bavarian

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pear juice
1 cup cream, whipped
1/2 cup sugar
1/2 teaspoon salt
1/2 teaspoon vanilla


Pecan Charlotte

1 package Orange Jell-O
1 1/4 cups boiling water
1/4 teaspoon salt
1/2 cup honey
1 cup cream, whipped
1 cup pecan meats, chopped


Pineapple Bavarian Cream

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
1/4 cup canned grated pineapple
1 cup cream, whipped
1/2 cup sugar
1/2 teaspoon salt
1 cup cream, whipped and sweetened with 3 tablespoons sugar

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
1/4 cup cream, whipped
1/4 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 mold. Chill until firm. Unmold. Serves 8.

Prune Cream and Nut Whip

1 package Lemon Jell-O
1 1/4 cups stewed prune pulp, mashed or strained
2 tablespoons sugar
1/4 cup cream, whipped
1/4 cup walnut meats, finely cut


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
1/4 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 of consistency of whipped cream. Fold in berries and cream. Turn into mold. Chill until firm. Unmold. May be garnished with whipped cream and whole berries. Strawberries or blackberries may be substituted for raspberries. Serves 12.

Roman Sponge

1 package Cherry Jell-O
1 pint boiling water
5 drops vanilla
5 drops bitter almond extract
1/2 teaspoon salt
1/4 cup cream, whipped
6 macaroons, crushed
1/4 cup nut meats, chopped


Strawberry Mold

2 cups strawberries, halved
12 marshmallows, finely cut
1/4 cup sugar
1 package Strawberry Jell-O
1 pint, minus 2 tablespoons, boiling water
1 cup cream, whipped

**TARTS**

**Crystal Pineapple Tarts**

1 package Lemon Jell-O  
1 cup boiling water  
1 cup canned pineapple juice  
4 slices canned pineapple, cut in wedges  
½ cup sugar  
1 cup cream, whipped  
9 baked 3½-inch tart shells


**Fresh Strawberry Tarts**

1 quart fresh strawberries, washed  
and hulled  
1 cup sugar  
1 package Strawberry Jell-O  
1 cup boiling water  
1 cup cream, whipped  
9 baked 3½-inch tart shells

Combine strawberries and sugar and let stand 1 hour. Dissolve Jell-O in boiling water, pour over strawberries, and chill until Jell-O begins to thicken, stirring frequently. Fold 4 tablespoons of thickened Jell-O into whipped cream. Chill. Place a layer of whipped cream in bottom of each tart shell. Chill about 10 minutes. Cover with a layer of jellied strawberries, pressing the hull-end of each strawberry lightly into cream. Add thickened Jell-O to fill tart. Makes nine 3½-inch tarts.

**Orange Tartlets Glacé**

4 oranges, sections free from membrane  
¾ cup sugar  
1 package Orange Jell-O  
1½ cups boiling water  
1 cup cream, whipped  
9 baked 3½-inch tart shells

Combine orange sections and sugar and let stand 15 minutes. Dissolve Jell-O in boiling water, pour over orange sections, and chill until Jell-O begins to thicken, stirring frequently. Fold 4 tablespoons of thickened Jell-O into whipped cream. Chill. Place a layer of whipped cream in bottom of each tart shell. Chill about 10 minutes. Arrange jellied orange sections on whipped cream, and add thickened Jell-O to fill tart. Makes nine 3½-inch tartlets.

**White Grape Tarts**

1 package Lemon Jell-O  
1½ cups boiling water  
¾ cup pineapple juice  
½ tablespoon vinegar  
1 tablespoon lemon juice  
½ cup sugar  
2 cups white grapes, seeded  
1 cup cream, whipped  
9 baked 3½-inch tart shells

DESSERTS FOR CHILDREN’S PARTIES

Orange Jell-O

1 package Orange Jell-O
1 pint boiling water


Kiddies’ Farm

1 package Lemon Jell-O
1 pint boiling water
\( \frac{3}{4} \text{ cup Baker’s Coconut, tinted green} \)
Animal crackers

Dissolve Jell-O in boiling water. Pour into large platter and chill until firm. Sprinkle with coconut. Arrange animal crackers on Jell-O, pressing them down to hold them upright. Serves 8.

A Jell-O Lake for the Christmas Table

Dissolve 1 package Lemon Jell-O in 1 pint boiling water. Pour \( \frac{1}{2} \) Jell-O mixture in thin layer on large silver tray to represent ice lake. Chill until firm. Chill remaining \( \frac{1}{2} \) Jell-O mixture until slightly thickened. Beat with rotary egg beater until of consistency of whipped cream. Pile this around “shore” of lake for snow drifts. Sprinkle with Baker’s Coconut. Stand Christmas trees, of sugar cookies cut in tree shapes and frosted with green icing, singly and in clumps, here and there through drifts. A tiny Santa Claus and his reindeer-drawn sleigh may be crossing the ice.

Jell-O Eggs for Easter

Make a hole about as large as a lead pencil in small end of egg. With long needle mix yolk and white so they come out easily. (Egg white may be taken out separately if desired, but yolk will have to be broken.) Rinse shells with cold water. Dissolve different flavors of Jell-O, using one pint boiling water for each package. Fill egg shells with Jell-O, using funnel. Set on end in egg container. Chill until firm. When ready to serve, break away shells. Serve in nests of whipped Jell-O, or Baker’s Coconut, Southern Style. Garnish with small candy eggs or fruits cut in small pieces. Lemon Jell-O eggs make a pretty salad, served in nests of shredded lettuce with Hellmann’s Mayonnaise.
SAUCES FOR JELL-O DESSERTS

Custard Sauce

2 tablespoons sugar
1 tablespoon flour
Dash of salt
1 egg yolk, well beaten
1 1/4 cups milk, scalded
1/2 teaspoon vanilla


Dearborn Sauce

(Sauce for Jell-O Plum Pudding)

1/2 cup butter
1 cup brown sugar
2 tablespoons cream
3 tablespoons fruit juice, preferably grape
1 teaspoon vanilla

Cream butter, add sugar gradually, beating constantly. Add cream slowly, then fruit juice in small amounts. Cream well. Add vanilla.

Marshmallow Fluff

(Garnish for Jell-O Desserts)

2 tablespoons sugar
Dash of salt
1 egg white, stiffly beaten
1/2 cup marshmallows, cut in small pieces
1/2 teaspoon vanilla

Fold sugar and salt into egg white. Add marshmallows and vanilla and beat with rotary egg beater until well mixed. Let stand in refrigerator several hours in order to soften marshmallows. Use instead of whipped cream as garnish for Jell-O desserts. Makes garnish for 6 servings.

Fruit Sauce

1/4 grapefruit, free from membrane and cut in pieces
1/4 orange, free from membrane and cut in pieces
1/2 banana, sliced
4 maraschino cherries, finely cut
1/4 cup sugar
1 tablespoon lemon juice

Combine fruit with sugar and lemon juice. Makes sauce for 8 servings.

Pineapple Fluff

(Garnish for Jell-O Desserts)

2 tablespoons sugar
Dash of salt
1 egg white, stiffly beaten
4 tablespoons canned grated pineapple

Fold sugar and salt into egg white. Fold in fruit and beat with rotary egg beater until well mixed. Chill. Use instead of whipped cream as garnish for Jell-O desserts. Should be served immediately. Makes garnish for 6 servings.

Foamy Sauce

2 egg whites
1/2 cup butter
1 cup powdered sugar
1 teaspoon vanilla

Cream butter, add sugar gradually, mixing thoroughly. Beat egg stiff; fold into creamed mixture. Add vanilla. Mix until light and fluffy. Serve with Fruit Pudding.
COOL SUMMERTIME DRINKS
MADE WITH JELL-O

**Jell-O Klink**

1 package Jell-O, any flavor | 1 pint boiling water
1 pint cold water


Jell-O Klink may be used as a base for many iced drinks, by combining it with fruit juices, iced tea, charged water, ginger ale, etc.

**Strawberry Iceberg**

1 package Strawberry Jell-O | 1 lemon, thinly sliced
1 pint boiling water | 1 pint cold water

Dissolve Jell-O in boiling water. Add lemon slices while Jell-O is still hot; then add cold water. Chill. Pour over cracked ice. Serves 4.

**Cherry Punch**

1 package Cherry Jell-O | ⅛ teaspoon salt
1 pint boiling water | 3 cups cold water
⅜ cup sugar | Juice 2 lemons
½ bottle ginger ale


**Jell-O Tea Punch**

1 package Lemon Jell-O | 1 pint boiling water
1 pint freshly made tea


**Jell-O Orangeade**

1 package Orange Jell-O | 1 orange, thinly sliced
1 pint boiling water | 1 pint cold water

Dissolve Jell-O in boiling water. Add orange slices while Jell-O is still hot; then add cold water. Chill. Pour over cracked ice. Serves 4.

**Jell-O Grape Punch**

1 package Lemon Jell-O | 1 lemon, thinly sliced
1 pint boiling water | 1 pint cold water
1 pint grape juice

Dissolve Jell-O in boiling water. Add lemon slices while Jell-O is still hot; then add cold water and grape juice. Chill. Pour over cracked ice. Serves 6.
Dressing up Jell-O Molds

Decorating the Molds

Decide first on some simple design.

Pour a thin layer of dissolved Jell-O into mold and chill until firm.

Arrange decoration on this layer. Cover with just enough cool liquid Jell-O to anchor design. Chill again until design is set.

Add remaining Jell-O mixture, pouring carefully against a spoon to avoid disarranging the design.

Grapes, cherries, nuts, and slices of fruit and vegetables make effective designs.

Garnishes for Jell-O Dishes

Jell-O dishes are so colorful and attractive that they seldom need adornment. However a dainty garnish often adds the artistic touch which means perfection.

For desserts and sweet dishes, appropriate garnishes may be orange and grapefruit sections, banana slices, grapes, cherries, berries, whipped cream, sprigs of mint, Jell-O fluffs, and candied fruits.

Garnishes especially suitable for salads, relishes, and entrées are radish roses, crisp salad greens, cucumber slices, pickles, olives, celery curls, green and red pepper rings, and vegetables, cut in fancy shapes.
When company comes

T'S a joy to entertain with Jell-O, for it is such a perfect company dish—lovely to look at, delicious to eat, and, best of all, ready, even unmolded, long before guests arrive. It leaves you free to enjoy your friends without a single worry about last-minute preparations.

Then, too, Jell-O fits into any refreshment plans with appropriate dishes for every occasion. There's a dainty unusual salad to top off an afternoon of bridge (Layered Cheese and Apple Salad, page 21); or a cool appetizer to start the dinner party with a flourish (Jellied Tomato Bouillon, page 6); for Sunday night supper, a creamy dessert (Pineapple Trifle, page 41); or a new relish (Cider Jelly, page 6) to perk up the company luncheon.

If your decorations suggest a color scheme, Jell-O is certain to have a harmonizing dish. The fruited desserts, clear relishes, and salad mixtures can be used for the darker colors, while the creams, whips, and mayonnaise mixtures blend with the more delicate tints. One or two of these gaily-colored dishes adds interest to the whole meal.

Hostesses need a repertoire of both light and substantial dishes from which to choose. Here again Jell-O scores with cool glistening salads, clear desserts and with mousses, meat and fish molds, Bavarians, and creams.

In fact whenever entertainment plans are being made, Jell-O stands ready with a helpful suggestion.
Send for these molds!

Make your JELL-O dishes look like a chef's!

Chefs in the smartest hotels know that you can make any simple dish look especially lovely if you mold it attractively. And Jell-O, clear and sparkling, is the perfect dish for molds... Picture to yourself a dish of Jell-O in one of the fascinating shapes we illustrate here! Your family would love it.

Bargain!

Because we buy these molds in enormous quantities, we effect a real saving, which we are glad to pass along to you. Just send 25¢ in coin or stamps, and we will send you either

6 aluminum Jell-O molds, individual size, assorted shapes

OR

1 aluminum Jell-O mold, large size (serves six)

Or for 50¢ in coin or stamps, we will send you both the set of individual molds and the large size mold.

Surprise your family soon with a lovely molded Jell-O treat. Write today, and we'll send your molds, in a hurry!

Here's the address

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

Jell-O is a product of General Foods Corporation

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

Gentlemen:

I am enclosing { 25¢ for one of the following } check which

☐ 6 aluminum Jell-O molds, individual size, assorted shapes
☐ 1 aluminum Jell-O mold, large size (serves six)

Kindly send to

Name

Street

City

State

Fill in completely—print name and address
AMERICA'S MOST FAMOUS DESSERT