The New JELL-O Book of Surprises

Desserts
Salads
At Seven Great National Expositions  
JELL-O has won these Awards

**Louisiana Purchase Exposition**  
ST. LOUIS, MO., 1904  
Highest Award, Gold Medal

**Lewis and Clark Exposition**  
PORTLAND, ORE., 1905  
Highest Award, Gold Medal

**Alaska-Yukon-Pacific Exposition**  
SEATTLE, WASH., 1906  
Grand Prize Award Ribbon

**Jamestown Tercentennial Exposition**  
NORFOLK, VA., 1907  
Highest Award, Gold Medal

**Panama-Pacific Exposition**  
SAN FRANCISCO, CAL., 1915  
Highest Award, Grand Prize  
(Medal of Award)

**Panama-Pacific Exposition**  
SAN DIEGO, CAL., 1915  
Highest Award, Grand Prize

**Sesquicentennial Exposition**  
PHILADELPHIA, PA., 1926  
Highest Award, Gold Medal

*Jell-O is made in five flavors—*  
Lemon, Orange, Strawberry, Raspberry, and Cherry
Lunch time

Tea or party time . . .
Dinner time . . .
Anytime, Jell-O can make something new and different and delicious! Ready . . . hours ahead . . . saving last-minute confusion. Easy . . . sure to turn out right . . . And as delicious as it looks . . . always . . . if genuine Jell-O is used.

Jell-O entrees. Jell-O salads. Jell-O relishes. Jell-O desserts. This booklet is so full of wonderfully good things you can make with Jell-O, your meals need never, never get monotonous. Just open it . . . any page . . . and spring a real Jell-O surprise for dinner today!

And revel in this thought, as you serve your Jell-O surprise to an admiring family . . . that it is a treat for every single one of them . . . young or grown-up . . . for Jell-O is one of the easiest foods in all the world to digest. Made of pure fruit flavors, pure cane sugar, and the finest quality gelatin, Jell-O is as good for you as it looks good!
Who said a fine dessert couldn’t be made in a hurry? Among these Jell-O desserts there are some so simple they require Jell-O and just one other ingredient . . . that’s all . . . yet they are wonderfully good.

Here are more elaborate Jell-O desserts, as well—so especially “partified” in looks and so very delicious that they make any meal, however simple, as festive as a banquet.
Camp Fire Pudding

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


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


Coupe Santa Maria

1 package Orange Jell-O
1 pint boiling water
1 tart apple, diced
1/2 cup grapes, halved and seeded
2 peaches, drained and diced

Dissolve Jell-O in boiling water. Fill sherbet glasses 1/2 full of fruit. Pour over enough Jell-O to fill glasses 2/3 full. Chill until firm. Serve with custard sauce or with plain or whipped cream. Serves 6.

Jell-O Cake Pudding

1 package Cherry or Raspberry Jell-O
1 cup boiling water
1 cup cold water or fruit juice
2 cups plain cake, diced (stale cake may be used)

**Jellied Prunes**

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


**Cherry Almond Jell-O**

1 package Cherry Jell-O  
1 pint boiling water  
Blanched almonds, finely cut, or 
½ teaspoon almond flavoring


**Pineapple Mounds**

1 package Lemon Jell-O  
1 cup boiling water  
1 cup pineapple juice  
8 slices canned pineapple


**Neapolitan Jell-O**

1 package Lemon Jell-O  
1 package Raspberry or Strawberry Jell-O  
1 quart boiling water

Dissolve Lemon Jell-O in 1 pint of boiling water. Pour ⅔ of it into an oblong mold. Chill until firm. When remainder is cold and slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Pour into mold. Chill until firm. Dissolve Raspberry or Strawberry Jell-O in 1 pint boiling water. When cold, add ⅔ of it, a tablespoon at a time, to mold. Chill until firm. For fourth layer, beat remaining Jell-O and pour it on firm plain layer. Serve with whipped cream, sweetened and flavored. Serves 8.

If a three-layer piece is desired, use one package of Jell-O, any flavor. Dissolve it in 1 pint boiling water. Whip ½ of it, following directions above. Mold in two layers with layer of unwhipped Jell-O between.
Jellied Ginger Pears

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

2 tablespoons ginger syrup  
¾ 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.

Cranberry Jell-O

1 package Strawberry Jell-O  
5 tablespoons sugar  
1½ cups boiling cranberry juice

¾ teaspoon salt  
¾ cup boiling sweet cider


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


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

**Strawberry Whip**

1 package Strawberry Jell-O  
1 cup boiling water  
1 cup strawberry juice

1 cup strawberries, crushed  
and drained  
1/3 cup sugar


**Pear Whip**

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


**Cherry Whip**

1 package Cherry Jell-O  
1 pint boiling water

**Chocolate Sponge**

1½ squares Baker's Unsweetened Chocolate, cut in pieces
1¾ 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.

**Grape Zip**

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

**Fig Fluff**

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


**Fresh Berries Suprême**

1 package Raspberry or Strawberry Jell-O  
1 pint boiling water  
½ cup cream, whipped  
Fresh raspberries or strawberries


**Coconut Cream**

1 package Lemon Jell-O  
1 pint boiling water  
1 cup cream, whipped  
1 can Baker's Coconut, Southern Style


**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  
½ cup cream, whipped  
½ 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.
Orange Charlotte

1 package Orange Jell-O
1 ¾ cups boiling water


Peach Bavarian

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup peach juice


Bavarian Date Slices

1 package Strawberry Jell-O
1 pint boiling water
½ cup almonds, blanched and chopped
12 dates, seeded and cut

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.

Angel Charlotte Russe

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

Orange Tartlets Glacé

4 oranges, sections free from membrane
\( \frac{3}{4} \) cup sugar
1 package Orange Jell-O

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.

Raspberry Bavarian Cream

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

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.
Serve one of the four Jell-O entrées given here as a main dish at today's lunch or supper, or for the entrée of a more elaborate meal. There will be a real round of applause. And... this just keep to yourself... you can make them of cupsful of leftovers.

Here are new-time relishes. Made... not in long, steamy sessions over a simmering pot... but in a twinkling, the very day you need them. Yes... the same pungency of old-time favorites is here, but, oh... so much more attractively served, in these glistening, colorful molds of Jell-O.
**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
1/2 teaspoon salt
Dash of Cayenne


**Corned Beef Loaf**

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


**Molded Crab Meat**

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

1/4 cup celery, chopped
2 tablespoons pimiento, chopped
1 teaspoon onion juice
1/2 cup Hellmann’s Mayonnaise

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  
\(\frac{1}{2}\) cup Hellmann's Mayonnaise


Ham Loaf

1 package Lemon Jell-O  
1\(\frac{1}{4}\) cups boiling water  
2 teaspoons vinegar  
2 teaspoons Worcestershire sauce  
\(\frac{1}{2}\) teaspoon mustard  
2 cups cooked ham, ground (1 pound)  
2 tablespoons Hellmann's Mayonnaise  
1 tablespoon horseradish, drained  
1 pimiento, finely cut  
\(\frac{1}{2}\) teaspoon onion pulp  
Dash of Cayenne, cloves, and nutmeg


Jellied Vegetable Relish

1 package Lemon Jell-O  
1 cup boiling water  
\(\frac{3}{4}\) cup strained tomato juice  
3 tablespoons vinegar  
1 teaspoon salt  
\(\frac{1}{4}\) teaspoon pepper  
2 cups mixed cooked vegetables, finely cut  
(A mixture of several of the following may be used: celery, green peas, green or yellow pod beans, asparagus tips, onions, or carrots.)

Dissolve Jell-O in boiling water. Add tomato juice, vinegar, and seasonings. Chill. When slightly thickened, fold in vegetables. (A mixture of several of the following may be used: celery, green peas, green or yellow pod beans, asparagus tips, onions, or carrots.) Turn into small individual molds. Chill until firm. Unmold and serve with meat course. Serves 8.
Cider Jelly

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


Christmas Relish

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


Mint Jell-O

1 1/4 cups boiling water  1/4 cup mint leaves, finely chopped

Heat water and vinegar to boiling, add sugar and mint leaves. Boil 1 minute. Add enough green coloring to make mixture a delicate green. Strain through fine cloth and dissolve Jell-O in it. Turn into individual molds. Chill until firm. Unmold. Serve with lamb. Serves 6. If fresh mint can not be obtained, a few drops of essence of peppermint makes a fair substitute.
in these delightful Jell-O salad recipes . . . How to make a little go a long way. How to get your family to eat raw vegetables every day, and want more. How to make salads hours ahead of company-time, and save last-minute bother. How to make . . . in short . . . the clever-est salads in the world . . . Jell-O’s salads with their luscious tang.
**California Special Salad**

1 package Lemon Jell-O  
1 cup boiling water  
1 cup cherry juice and cold water  
½ teaspoon salt


**Pineapple Date Salad**

1 package Lemon Jell-O  
1 cup boiling water  
⅛ cup canned pineapple juice  
1 cup dates, seeded and quartered


**Fruit Salad**

1 package Lemon or Orange Jell-O  
1 cup boiling water  
1 cup pineapple juice and  
cold water


**Shower Salad**

1 package Strawberry Jell-O  
1 pint boiling water  
Dash of salt  
1 cup canned pineapple, diced

Salad Suprême

1 package Lemon Jell-O  Dash of Cayenne
1 pint, minus 2 tablespoons, 2 cups cabbage, finely shredded
boiling water 1 cup tart apple, finely chopped
2 tablespoons vinegar 8 stuffed olives, finely chopped
½ teaspoon salt

DISSOLVE Jell-O in boiling water. Add vinegar, salt, and Cay-
enne. Chill. When slightly thickened, fold in cabbage, apple,
and olives. Turn into individual molds. Chill until firm. Un-
mold on crisp lettuce. Garnish with Hellmann’s Mayonnaise.
Serves 6.

Golden Glow Salad

1 package Lemon Jell-O ½ teaspoon salt
1 cup boiling water 1 cup canned pineapple,
1 cup canned pineapple juice diced and drained
1 tablespoon vinegar 1 cup grated raw carrot
1 tablespoon vinegar ½ cup pecan meats, finely cut

DISSOLVE Jell-O in boiling water. Add pineapple juice, vinegar,
and salt. Chill. When slightly thickened, add pineapple, carrot,
and nuts. Turn into individual molds. Chill until firm. Unmold

Macaroni Salad

1 package Lemon Jell-O ½ cup cabbage, finely
1 pint boiling water shredded
1 cup cooked macaroni, ½ cup celery, finely cut
finely cut ½ teaspoon salt
½ green pepper, finely shredded

DISSOLVE Jell-O in boiling water. Chill. When slightly thick-
ened, fold in remaining ingredients. Turn into mold. Chill until
firm. Unmold on crisp lettuce. Garnish with Hellmann’s

Tart Tomato Salad

1 package Lemon Jell-O 1 teaspoon Worcestershire
1 pint canned tomatoes, sauce
 strained ½ cup celery, diced
1 ½ teaspoons lemon juice ½ cup sweet pickles, or ripe
Dash of salt cucumber pickles, diced

DISSOLVE Jell-O in boiling tomato juice. Add lemon juice, salt,
and Worcestershire sauce. Chill. When slightly thickened, fold
in celery and pickles. Turn into molds. Chill until firm. Unmold
Cardinal Salad

1 package Lemon Jell-O
1 cup boiling water
½ cup beet juice
3 tablespoons vinegar
½ teaspoon salt
2 teaspoons onion juice
or grated onion
½ cup celery, diced
1 cup cooked beets, diced


Spring Salad

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar
1 cup nut meats, finely chopped
2 cups cucumber, chopped, salted, and drained, or
1 cup celery, cut in small pieces

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 ½-inch dice

1 teaspoon sugar
1 package (3 ounces) cream cheese
½ cup walnut meats, broken


Jell-O Raw Vegetable Salad

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons vinegar
½ teaspoon salt
Dash of Cayenne

¾ cup raw carrots, finely chopped
1 cup raw cabbage, finely shredded
4 tablespoons green pepper, finely chopped

Creations a chef would be proud to display!

... easy to make with these JELL-O molds

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.

A New Low Price

Because we buy these molds in enormous quantities, we effect a real saving, which we are glad to pass along to you. Just send 25c 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 50c in coin or stamps, we will send you both the set of individual molds and the large size mold.

Surprise your family soon with one of these lovely Jell-O treats. Write today, and we'll send your molds, in a hurry!

Here's the address

THE JELL-O COMPANY, Inc.,
Le Roy, N. Y.

COUPON

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

Gentlemen: (25c for one of the following; check which
I am enclosing (50c for both of the following;)
( ) 6 aluminum Jell-O molds, individual size, assorted shapes.
( ) 1 aluminum Jell-O mold, large size (serves six).

Kindly send to—

NAME: ........................................................

STREET: ...................................................

CITY: ....................................................
JELL-O Rules

For Measuring: Use a standard measuring cup. A standard measuring cup is one-half pint. Measure one pint (2 cups) of water or other liquid for each package of Jell-O; one cup of liquid for one-half package, if smaller recipe is needed. One package contains eight tablespoons (level) of Jell-O.

For Dissolving: Use exact amount of water or other liquid specified in the recipe. The liquid used to dissolve Jell-O must be boiling. It should be stirred until Jell-O is dissolved.

For Molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill, allowing Jell-O to remain in mold until firm.

For Cooling: Let mold stand in cold water or cool place. When cool, chill until firm. Time required varies with size and shape of mold. Usually, two hours are needed in a good refrigerator. If necessary to prepare Jell-O more quickly, dissolve it in one cup of boiling liquid, then add remaining liquid cold. Time may be shortened still more by placing mold in mixture of crushed ice and salt.

For Molding Fruits, Vegetables, etc., in Layers: Pour a thin layer of Jell-O in bottom of mold. Chill until firm. On this arrange fruits, etc., as desired, then add carefully with a spoon enough cold, liquid Jell-O to hold them in place, but not to cover them. When firm, add more cold, liquid Jell-O. Additional layers of fruits and Jell-O may be added by repeating process until mold is full. Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple. To fix fruit in an upright position, fill mold two-thirds full with Jell-O. When thickened, press fruit into place and fill mold with cold, liquid or whipped Jell-O.

For Adding Fruits, Vegetables, Whipped Cream, Beaten Egg Whites: Jell-O should be cold and sufficiently thickened to hold these additions suspended evenly throughout. Cream or egg whites should be stiffly beaten and folded in gradually, while turning Jell-O over and over with a tablespoon to blend ingredients.

For Whipping: To whip successfully, Jell-O must be cold and slightly thickened. A rather deep, round-bottom bowl, set in a pan of cold water, is best for this purpose. Beat with a rotary egg beater until all of the Jell-O is of the consistency of whipped cream.

For Layer Jell-O: Chill each layer until firm before adding another layer. It is important that Jell-O, poured upon a firm layer, be cold but not thickened.

For Unmolding: Be sure Jell-O is firm. Dip mold up to the edge in vessel of warm water. Hold in water a moment, remove and wipe dry. Place plate over mold and turn them over together. Shake slightly and lift off mold. If not successful first time, repeat dipping process. If water is too warm, shape of mold is spoiled.
America's Most Famous Dessert