THE GREATER JELL-O RECIPE BOOK
Read this Important News before you use these recipes

Since this book was published, a wonderful change has been made in Jell-O!

The Jell-O which you now buy at your grocer's in the six bright new packages is radically improved—easier and quicker to make—and even more delicious and rich in fruit flavor.

**THE NEW JELL-O**

dissolves in warm water

...no boiling water necessary!

The Jell-O you buy now needs no boiling water to dissolve. It melts like snowflakes in water only slightly hotter than lukewarm.

**Five Big Advantages**

1. Richer pure fruit by the new process... and
2. No flavor steams away... !
3. More tenderness...
4. Instant dissolving...no undissolved crystals...no waiting...you put it in the refrigerator right away... and it's
5. The fastest-selling gelatin dessert in the world!

You can use New Jell-O in all the recipes in this book. Only be sure to use warm water instead of boiling water. *(Directions on the back)*
Prove that Boiling Water Steals Flavor

Take a whiff of the steam rising from old-fashioned flavored gelatin dissolved in boiling water. You know that flavor is flying away into the air.

Now try NEW JELL-O. Dissolved instantly in really warm water, no steam escapes, carrying off flavor. Every bit of the juicy taste of the real fruit stays in the finished dessert.

And think of the time saved! Other gelatin desserts must start to cool and set at a temperature of 212° (boiling water heat). NEW JELL-O dissolved like snowflakes in water of 120°, 92 degrees cooler!

Of course, it starts to set quicker. Why, you can put it into the refrigerator right away!

You'll have your NEW JELL-O perfectly set—ready to serve—sooner than any other gelatin dessert. Yet the result is so much better—so fresh and true in flavor—so tender and meltingly luscious.

Yet JELL-O is still economically priced. You can use your favorite recipes and any recipe in this book—there's no change except that you no longer need to lose time and flavor through boiling water.

Get JELL-O at your grocer's today. Look for the bright packages, a different color for each flavor. Notice the patented inner seal, exclusive with JELL-O—it keeps every flavor orchard-fresh.

Make some of these delicious dishes soon—and remember, you no longer need to use boiling water!

STRAWBERRY  LIME  RASPBERRY  LEMON  CHERRY  ORANGE

5 MINUTES
after making old-fashioned gelatin dessert even old Jell-O good as it was!
- Still steaming!
- Flavor escaping!
- Setting delayed!

5 SECONDS
after making the wonderful new Jell-O—with warm water instead of boiling water! Into the refrigerator! Flavor Saved! Setting began!

- Are the children listening to the "Wizard of Oz" program? It's the newest, jolliest and most popular of all the children's radio entertainments! Tune in, 5:45 E.S.T. Monday, Wednesday and Friday, WEAF and associated NBC stations.
Want something new and different?

DON'T despair. From the opening course to the last of a meal, Jell-O has suggestions!

Fruit cocktails that stay fresh and plump-fruited till you serve them!

Entrées that look and taste different and (secret) may be made with yesterday's left-overs!

Salads that are new departures in taste thrills!

Desserts that look like you've been hobnobbing with famous chefs—yet they're so easy to make, you can make them up while you're thinking about it!

And (how does this sound to your budget?) many Jell-O dishes are so economical, you'll marvel! Sure to turn out right, too. And—count on this—Jell-O dishes have "looks"—gay, sparkling, quivery, luscious-looking, they lend appetite appeal to a meal!
Insist on genuine Jell-O

SEVENTEEN million women in the United States will accept no substitute for Jell-O. There must be a reason.

And of course you know there is. There is no match for Jell-O’s quivery-tender texture, that delicious tenderness that Jell-O always holds—even the day after it is made.

And then, those marvelous flavors. They greet you first when you open Jell-O’s specially sealed package, with a fresh aroma that confirms . . . "Here’s a pure fruit flavor, there’s no mistaking it!"

Strawberry, raspberry, orange, lemon, cherry . . . all delicious! And now there’s a sixth . . . the new, wonderfully refreshing lime!

You will want to buy Jell-O in all six flavors, six packages at a time. Then there will always be the “makings” of a lovely dish on hand. And insist on genuine Jell-O, none other. It’s easy to prepare . . . sure to turn out right. Pure . . . every ingredient of the finest . . . and amazingly economical.
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## JELL-O APPETIZERS AND RELISHES

### CUCUMBER RELISH
*(Salad or relish)*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lime Jell-O</td>
<td>1 package</td>
</tr>
<tr>
<td>Boiling water</td>
<td>1 cup</td>
</tr>
<tr>
<td>Cold water</td>
<td>½ cup</td>
</tr>
<tr>
<td>Mild vinegar</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ teaspoon</td>
</tr>
<tr>
<td>Pepper</td>
<td>¼ teaspoon</td>
</tr>
</tbody>
</table>

Add cold water, vinegar, salt, and pepper. Chill. When slightly thickened, add cucumber and onion. Turn into individual molds. Chill until firm. Unmold. Makes 6 full or 12 half-molds.

### JELLIED CABBAGE RELISH

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>Lemon Jell-O</td>
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<td>¾ cup</td>
</tr>
<tr>
<td>Vinegar</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Mustard</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>White pepper</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>Green pepper</td>
<td>1 chopped</td>
</tr>
<tr>
<td>Pimiento</td>
<td>1 chopped</td>
</tr>
</tbody>
</table>

CHEESE CUBE RELISH
(Salad or relish)

1 package Lime Jell-O
1 pint boiling water
½ teaspoon salt
4 teaspoons vinegar
1 cup cheese, cut in small cubes
½ cup sweet pickles, finely chopped


CIDER AND CRANBERRY JELL-O
(Dessert or relish)

1 package Strawberry Jell-O
5 tablespoons sugar
1 teaspoon salt
1½ cups boiling sweet cider
1½ cups boiling cranberry juice

Dissolve Jell-O, sugar, and salt in boiling fruit juices. Turn into small individual molds, filling them ¾ full. Chill until firm. Unmold. Serves 8.

CHRISTMAS RELISH
(Salad or relish)

6 whole cloves
1 pint boiling water
1 package Lemon Jell-O
5 teaspoons salt
1 cup vinegar from sweet pickles
12 maraschino cherries, sliced
6 sweet pickles, sliced

JELLED 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
½ teaspoon prepared horse-radish


JELL-O FRUIT COCKTAIL

(Dessert or relish)

1 package Lemon Jell-O
1 cup boiling water
1 cup orange juice
2 tablespoons sugar
½ cup canned pineapple, diced
½ cup white grapes, halved and seeded
½ cup maraschino cherries, cut in slices


MOLDED GRAPEFRUIT JUICE

(Dessert or relish)

1 package Lemon Jell-O
1¼ cups boiling water
Dash of salt
¾ cup canned grapefruit juice
2 tablespoons sugar

JELL-O luncheon plates are a novel and attractive meal in one course—easy to prepare and simple to serve. Each luncheon is built around a cold meat and accompanied by a molded Jell-O relish, which may be prepared well in advance.

**BUFFET COLD CUTS AND RELISH**

- 1 package Lemon Jell-O
- 1 pint boiling water
- 2 tablespoons vinegar
- 1 teaspoon salt
- ¾ cup cabbage, finely chopped
- \( \frac{3}{4} \) cup watermelon pickles, finely diced
- 1 ½ teaspoons prepared horse-radish
- 2 tablespoons red pepper or pimiento, finely diced


Prepare luncheon plate of thin slices of cold chicken or boiled ham, tomato sections, potato chips or toast points, and a Jell-O mold, unmolded on crisp lettuce.
READY LUNCHEON PLATE

1 package Lemon Jell-O  
1 pint boiling water  
½ teaspoon salt  
1½ cups cabbage, finely chopped

Dissolve Jell-O in boiling water. Chill. Add salt to cabbage. When Jell-O is slightly thickened, fold in horse-radish, cabbage, and red and green peppers. Turn into individual molds. Chill until firm. Makes 8 molds.

Prepare luncheon plate of thin slices of cold boiled or roast beef, pickled beets, potato chips, and a Jell-O mold, unmolded on crisp lettuce.

RED CREST COMBINATION PLATE

1 recipe Red Crest Tomato Aspic (page 22)

Prepare luncheon plate of fried oysters or cold meat loaf, buttered toast triangles, and a Jell-O mold, unmolded on crisp lettuce. Serves 6.

SPICED RELISH AND SANDWICH PLATE

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


Prepare luncheon plate of sliced liverwurst, rye bread sandwiches or potato chips, and a Jell-O mold. Garnish with pepper rings and olives.

SPICY BEET WITH BACON GRILL

1 package Lemon Jell-O  
1 pint boiling water  
½ cup prepared horse-radish  
½ cup raw apple, finely diced  
½ cup raisins


Prepare luncheon plate of broiled bacon, toast points, and a Jell-O mold.

OLIVE RELISH

1 package Lime Jell-O  
1 ¾ cups boiling water  
½ cup vinegar

JELL-O ENTREES

CHICKEN MOUSSE

1 package Lemon Jell-O
2 cups boiling chicken stock, free from fat
1 cup chicken, finely chopped
1 cup celery, finely chopped
1 pimiento, chopped
1 tablespoon vinegar
½ teaspoon salt
Dash of Cayenne
½ cup cream


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
½ teaspoon paprika
3 cups cooked corned beef, ground
1 tablespoon onion, grated
1 tablespoon prepared mustard

SHRIMP AND ORANGE MOLDS

1 package Lemon Jell-O  1 cup shrimps, drained and halved lengthwise
1 cup boiling water  2 oranges, free from membrane, diced and drained
1 cup shrimp liquor and cold water
1 tablespoon vinegar
diced and drained


RICE AND FISH LOAF

1 package Lemon Jell-O  1 cup cooked fish, flaked
1 cup boiling water  2 cups cold cooked rice
1/2 cup cold water  1 green pepper, or
1/2 cup chili sauce  6 stuffed olives, chopped
1/2 teaspoon salt  1 small onion, finely chopped


HAM AND CELERY LOAF

1 package Lime Jell-O  1 cup cooked ham, finely chopped
1 1/4 cups boiling water  1 1/2 cups celery, finely chopped
1/4 cup vinegar  1 tablespoon onion, scraped or finely minced
1/2 teaspoon salt  2 sweet pickles, finely chopped

JELLIED SEAFOOD

1 package Lemon Jell-O
1 cup boiling water
\( \frac{3}{4} \) cup chili sauce
1 tablespoon vinegar
2 drops tabasco sauce
1 teaspoon Worcestershire sauce
2 teaspoons prepared horse-radish
Cold water
2 cups diced lobster or shrimp or shredded crab meat


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


SHRIMP AND CUCUMBER ENTRÉE

1 package Lemon Jell-O
1 pint boiling water
4 tablespoons vinegar
1 tablespoon salad oil
\( \frac{1}{4} \) teaspoon salt
Dash of Cayenne
1 cup shrimps, cut in small pieces
1 cup cucumber, diced
\( \frac{3}{4} \) cup Hellmann’s Mayonnaise

Dissolve Jell-O in boiling water. Chill. Combine vinegar, oil, salt, and Cayenne, and mix with shrimps and cucumber. When Jell-O is slightly thickened, fold in mayonnaise; then fold in shrimp and cucumber mixture. Turn into mold. Chill until firm. Unmold on water cress. Serves 6.

PIQUANT TONGUE LOAF

1 package Lemon Jell-O
1 pint boiling water
2\( \frac{1}{2} \) tablespoons vinegar
\( \frac{3}{4} \) teaspoon salt
1 teaspoon onion juice
3\( \frac{3}{4} \) cups boiled tongue, finely chopped
\( \frac{3}{4} \) cup dill pickles, finely chopped
\( \frac{3}{4} \) cup Hellmann’s Mayonnaise

Dissolve Jell-O in boiling water. Add vinegar and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in onion juice, tongue, pickles, and mayonnaise. Turn into loaf pan. Chill until firm. Unmold. Garnish with crisp lettuce and radishes. 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


MOLDED CRAB MEAT

1 package Lemon Jell-O
1 1/2 cups boiling water
3 tablespoons vinegar
3/4 teaspoon salt
2 cups crab meat or other cooked fish, flaked
1/4 cup celery, chopped
2 tablespoons pimiento, chopped
3 tablespoons vinegar
1 teaspoon onion juice
1/2 cup Hellmann’s Mayonnaise


MOLDED SALMON SALAD

1 package Lemon Jell-O
1 3/4 cups boiling water
3 tablespoons vinegar
3/4 teaspoon salt
1/2 teaspoon dry mustard
3 1/2 cups Hellmann’s Mayonnaise
3/2 cup celery, finely cut
3/2 cup cucumber, diced
1 tablespoon prepared horseradish
t 1 cup salmon, flaked


CHICKEN SALAD MOLD

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

JELL-O SALADS

VEGETABLE & CHEESE SALADS
APRIL SALAD
1 package Lemon Jell-O
1 pint boiling water
1 pimiento, cut in strips
2 hard-cooked eggs, coarsely cut
1 cup celery, finely chopped


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 prepared horse-radish
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
1 cup raw cabbage, finely shredded


JELLIED VEGETABLE MACÉDOINE IN TOMATOES
8 medium-sized firm tomatoes
1/2 teaspoon salt
1 package Lemon Jell-O
2 cups mixed cooked vegetables (carrots, string beans, peas, and celery)
1 pint boiling strained tomato juice

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. Arrange on crisp lettuce. Garnish with Hellmann’s Mayonnaise. Serves 8.

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


Fresh Asparagus Salad (recipe above)
CRISP SUMMER SALAD

1 package Lemon or Lime 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


CUCUMBER AND PINEAPPLE SALAD

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


LIME SALAD SUPREME

1 package Lime Jell-O
1 pint boiling water
5 teaspoons vinegar
4 olives, chopped
1 cup apples, diced
1 cup crisp cabbage, chopped


YEAR-'ROUND SALAD

1 package Lemon or Lime Jell-O
1 pint boiling water
2 tablespoons vinegar
½ cup cabbage, finely shredded
1 cup celery, finely cut
1 pimiento, finely cut
1 teaspoon salt
1 tablespoon green pepper, finely chopped


GOLDEN GLOW SALAD

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

**JELL-O CUCUMBER SALAD**

- 1 package Lemon Jell-O
- 1 1/2 cups boiling water
- 1 tablespoon vinegar
- 3/4 teaspoon salt
- 3/8 teaspoon paprika
- Dash of white pepper
- 2 tablespoons green pepper, chopped
- 1/2 cup cucumber, diced
- 1/2 cup Hellmann’s Mayonnaise
- 2 hard-cooked eggs, cut in 1/4-inch slices


**JELL-O PEPPER SALAD**

- 1/2 package (4 tablespoons) Lemon or Lime Jell-O
- 3/4 cup boiling water
- 1 tablespoon vinegar
- 3/8 teaspoon paprika


**LAYERED CHEESE AND APPLE SALAD**

- 1 package Lemon Jell-O
- 1 red apple, cut in 1/4-inch dice
- 1 teaspoon sugar
- 1 package (3 ounces) cream cheese
- 1/2 cup walnut meats, broken

Dissolve Jell-O in boiling water. Add 1 tablespoon lemon juice and salt. Chill. Combine apple, sugar, dash of salt, and remaining 1 tablespoon lemon juice. When Jell-O is slightly thickened, fold apples into 1/2 of Jell-O mixture. Turn into mold. Chill until firm. Place remaining Jell-O in bowl of cracked ice or ice water and beat with rotary egg beater until fluffy and thick like whipped cream. Fold in cheese and nuts. Pour over firm first layer. Chill until firm. Serve in squares on crisp lettuce. Garnish with Hellmann’s Mayonnaise. Serves 8.

**TOMATO SALAD MOLDS**

- 1 package Lemon Jell-O
- 1 1/4 cups boiling water
- 1 can (1 1/4 cups) tomato soup
- 1/4 teaspoon salt

COTTAGE CHEESE SALAD

1 package Lemon or Lime Jell-O
1 cup boiling water
1 cup canned pineapple juice and cold water
1 cup grated pineapple
1 cup cottage cheese
¾ teaspoon salt
Dash of Cayenne
Strips of red or green pepper


DATE AND CELERY SALAD

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


WHITE AND GOLD SALAD

1 package Orange Jell-O
1 pint boiling water
½ tablespoon vinegar
Dash of salt
Grated rind 1 orange
⅛ cup raw carrots, grated
½ can Baker’s Coconut, Southern Style


Grapefruit Salad (recipe page 26)
JELLIED CARROTS AND PEAS

1 package Lemon Jell-O  1 1/2 teaspoon salt
1 cup boiling water  1/4 teaspoon paprika
3/4 cup vegetable stock or cold water  1 cup cooked carrots, diced
3 tablespoons vinegar  1 cup fresh-cooked or canned peas


JELLIED COOKED LETTUCE

1 package Lemon Jell-O  1/2 teaspoon salt
1 cup boiling water  1 cup shredded lettuce leaves, cooked
3/4 cup cold water  1/4 cup cooked beets, finely sliced
1/4 cup vinegar  1 tablespoon onion, finely chopped


JELLIED ORANGE AND CHEESE SALAD

1 package Orange Jell-O  1/4 cup lemon juice
1 cup boiling water  1 cup celery, finely chopped
3/4 cup orange juice  1 package (3 ounces) cream cheese


Jellied Orange and Cheese Salad (recipe above)
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
- Dash of salt
- 1 teaspoon Worcestershire sauce
- 1/2 cup celery, diced
- 1/2 cup sweet pickles or ripe cucumber pickles, diced


PINEAPPLE CHEESE SALAD

- 1 package Lemon Jell-O
- 3/4 cup sugar
- 1/2 cup boiled water
- Juice 1 lemon
- 3/4 cup grated American cheese
- 1 cup cream, whipped


RED CREST TOMATO ASPIC

- 1 package Strawberry Jell-O
- 2 1/4 cups cooked or canned tomatoes
- 2 1/4 teaspoons prepared horse-radish
- 1 3/4 teaspoons scraped onion
- 1 3/4 teaspoons salt
- Dash of Cayenne


SEA DREAM SALAD

- 1 package Lime Jell-O
- 1 cup boiling water
- 1 cup cucumber, grated
- 1/2 teaspoon salt
- 1 tablespoon vinegar
- 1 teaspoon onion juice
- Dash of Cayenne

FRUIT SALADS

BEAUTY SALAD

1 package Raspberry or Lime Jell-O
1 pint boiling water
⅛ teaspoon salt
2 bananas, diced
1 tablespoon lemon juice
⅜ cup walnut meats, finely cut


CHERRY SALAD

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


CHERRY AND APPLE SALAD

1 package Lemon or Lime Jell-O
1 pint boiling water
1 tablespoon vinegar
⅛ teaspoon salt
2 apples, pared and diced
1 cup cherries, pitted and finely cut


CONCORD GRAPE SALAD

1 package Lemon Jell-O
⅛ cup celery, finely diced
1 pint boiling water
⅛ teaspoon salt
1 tablespoon vinegar
2 cups Concord grapes


CRANBERRY MOLD

1 package Lemon Jell-O
⅛ cup celery, finely cut
1⅛ cups boiling water
Juice ⅛ lemon
⅛ cup canned shredded pineapple
1 cup thick cranberry sauce, sweetened

LIME FRUIT SALAD

- 1 package Lime Jell-O
- 1 pint boiling water
- 2 teaspoons vinegar
- ½ cup walnut meats, broken
- 1 banana, finely cut
- 1 orange, finely cut


FOUR-FRUIT SALAD

- 1 package Lemon or Lime Jell-O
- 1½ cups boiling water
- 1 orange, sections free from membrane and diced
- 1 banana, diced
- 1 apple, pared and diced
- Juice 1 lemon
- ½ cup sugar


UNDER-THE-SEA SALAD

- 1 package Lime Jell-O
- 1½ cups boiling water
- ¼ cup juice from canned pears
- ¼ teaspoon salt
- 1 teaspoon vinegar
- 2 packages (6 ounces) cream cheese
- ⅛ teaspoon ginger
- 2 cups canned pears, diced

SHOWER SALAD

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


PINEAPPLE GRAPEFRUIT SALAD

1 package Lemon Jell-O
1 cup boiling water
¾ teaspoon salt
½ cup pineapple juice
Juice and pulp 1 grapefruit
½ cup shredded pineapple, drained
1 green pepper, sliced in rings
½ cup almonds, blanched


RICHELIEU SALAD

1 package Cherry Jell-O
1½ cups boiling cherry juice
½ cup olive liquor
1½ cups canned sweet red cherries, quartered
½ cup stuffed olives, sliced
½ cup blanched almonds, if desired

NEW MANHATTAN SALAD

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

1/4 teaspoon salt
1 cup tart apples, diced
1/2 cup walnut meats, finely chopped
1 cup celery, diced


GRAPEFRUIT SALAD

1 package Lime 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


IMPERIAL PEAR SALAD

1 package Lemon or Lime Jell-O
1 cup boiling water
1 cup pear juice

1 tablespoon vinegar
1/4 teaspoon salt
1/8 teaspoon ginger
3 halves canned pears, diced


SALAD NOVELTY

2 bottles Coca-Cola
1/2 cup water
2 tablespoons lemon juice

1 package Lemon Jell-O
1/4 teaspoon salt


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

FRUITED JELL-O DESSERTS

AMBER RUSSET

1 package Orange Jell-O
1 1/2 cups hot prune juice
4 tablespoons sugar
Dash of salt
Juice 1 lemon, and
Maraschino cherry juice to make 3/4 cup


BLACKBERRY MOLD

1 package Lemon Jell-O
1 pint boiling water
2 cups fresh blackberries

**CHERRY JELL-O SURPRISE**

1 package Cherry Jell-O  
1 cup boiling water  
1 cup cherry juice


**COCO-COLA DESSERT**

2 bottles Coca-Cola  
½ cup water  
1 package Raspberry Jell-O  
¼ teaspoon salt


**JELLIED FRUIT**

1 package Lemon or Orange Jell-O  
1 cup boiling water  
1 cup fruit juices and cold water  
1 teaspoon lemon juice  
4 tablespoons sugar

JUNE RICE PUDDING

1 package Strawberry Jell-O
1 pint boiling water

1/2 cup cooked rice
1 cup fresh strawberries, coarsely chopped and sweetened


CHERRY FRUIT PUDDING

1 package Cherry Jell-O
1 1/2 cups boiling water
1/2 cup grapefruit juice
1/2 cup grapefruit pulp, diced
1/2 cup fresh cherries, seeded and halved


JELLIED STRAWBERRIES

1 quart fresh strawberries, hulled and drained
1 cup sugar
1 package Strawberry Jell-O
1 1/2 cups boiling water

Combine strawberries and sugar and let stand 1 hour. Dissolve Jell-O in boiling water and pour over berries, stirring occasionally as they cool. Chill until mixture jellies. Serves 6.

Jellied Strawberries (recipe above)
HAWAIIAN SUNSET MOLD

1 package Strawberry Jell-O
1 1/2 cups boiling water
1/4 teaspoon salt
1/2 cup canned pineapple juice
1 tablespoon lemon juice


TROPICAL DESSERT

1 package Raspberry Jell-O
1 pint boiling water
1/4 teaspoon salt
4 figs, finely chopped
8 dates, seeded and finely chopped
1 banana, thinly sliced


CURRANT RUBY MOLDS

1/2 cup dried currants
1 cup red cherry juice (from canned sour cherries)
2 tablespoons sugar
1 cup boiling water
1 package Strawberry Jell-O
1/2 teaspoon salt


JELLIED ORANGE DESSERT

4 oranges, free from membrane and cut in pieces
1 cup sugar
1 package Orange Jell-O
1 1/2 cups boiling water


GRAPEFRUIT MOUNDS

1 package Lime or Strawberry Jell-O
1 pint boiling water
Dash of salt
2 grapefruit, sections free from membrane


CRIMSON CRYSTAL DESSERT

1 package Strawberry Jell-O
1 1/2 cups boiling water
1/4 cup maraschino cherry juice
12 maraschino cherries, quartered

MONASTERY PUDDING

2 cups Concord grapes, seeded  Dash of salt
1/2 cup seeded raisins  3/4 cup water
1/2 cup sugar  1 package Orange Jell-O
1/4 cup walnut meats, coarsely broken


ORANGE BLOCKS WITH PINEAPPLE

1 package Orange Jell-O  1/2 cup canned pineapple juice
1 1/2 cups boiling water  1 cup canned sliced pineapple, diced


PEACH NESTS

1 package Lime Jell-O  1 pint boiling water
3 fresh peaches


RASPBERRY DELIGHT

1 package Raspberry Jell-O  1 cup raspberry juice and cold water
1 cup boiling water  1 cup canned raspberries, drained


MAGIC ICE

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


CARDINAL PEAR MOLD

1 package Cherry Jell-O  1/2 tablespoon vinegar
1 1/2 cups boiling water  1/2 teaspoon ginger
1/2 cup juice from canned or cooked pears  1/2 teaspoon salt

**PRUNE PERFECTION**

1 package Strawberry 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


**JELL-O PLUM PUDDING**

1 package Cherry Jell-O
1 pint boiling water
Dash of salt
¾ cup raisins, finely chopped
¾ cup cooked prunes, seeded and finely chopped

¼ cup citron, finely chopped
¼ cup walnut meats, finely chopped
¼ cup Grape-Nuts
½ teaspoon cinnamon
½ teaspoon cloves


**SUNDAY NIGHT PUDDING**

Juice 1 orange
1 pound dates, seeded and finely cut
1 package Strawberry Jell-O
1½ cups boiling water

¼ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
¼ cup walnut meats, coarsely broken


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Prune Whip (*recipe page 35*)
**Rhubarb Jell-O**

\[
\frac{1}{2} \text{ cup sugar} \\
\frac{1}{2} \text{ cup water} \\
1 \text{ pound rhubarb, cut in small pieces} \\
1 \text{ package Strawberry Jell-O}
\]


**Sparkling Jell-O**

\[
1 \text{ package Jell-O (any flavor)} \\
1 \text{ pint boiling water} \\
1 \text{ banana}
\]

Dissolve Jell-O in boiling water. Turn into pan, 8 x 8 inches. Chill until firm. Cut Jell-O into bits with spoon. Pile lightly in sherbet glasses. Just before serving, 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.

**Jellied Ginger Pears**

\[
8 \text{ halves canned pears, drained} \\
1 \text{ pint boiling pear juice and water} \\
1 \text{ tablespoon preserved ginger, chopped}
\]

\[
2 \text{ tablespoons ginger syrup} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ package Lemon Jell-O}
\]

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. Serve plain or with whipped cream. Serves 8.
JELL-O WHIPS

FIG FLUFF

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

Dissolve Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in figs. Chill until firm. Serves 8.

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
2 bananas, thinly sliced
1/2 cup nut meats, coarsely cut

Dissolve Jell-O in boiling water. Add fruit juices. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in fruits and nuts. Turn into individual molds. Chill until firm. Unmold. Serves 8.

GRAPE ZIP

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

Dissolve Jell-O in boiling water. Add grape juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Chill until firm. Serves 6.

JELL-O RASPBERRY FOAM

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

Dissolve Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Chill until firm. Place raspberries in sherbet glasses. Pile Jell-O lightly on berries. May be served immediately or kept in a cool place until time to serve. Serves 8.

PEAR WHIP

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

APRICOT WHIP

1/2 pound dried apricots, cooked and sweetened
1 pint boiling apricot juice and water
1 pint Strawberry Jell-O

Drain apricots; add water to juice to make 1 pint. Heat to boiling, and dissolve Jell-O in it. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Force apricots through sieve. Fold into Jell-O. Pile lightly in sherbet glasses. Chill until firm. Serves 8.

BANANA FLUFF

1 package Strawberry Jell-O
1/8 teaspoon salt
1 cup boiling water
3 bananas, crushed
1 cup cold water
1 cup canned crushed pineapple
9 marshmallows, finely cut

Dissolve Jell-O in boiling water; add cold water and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in remaining ingredients. Turn into mold. Chill until firm. Unmold. Serves 10.

PINEAPPLE STRAWBERRY WHIP

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

Dissolve Jell-O in boiling water. Add pineapple juice and cold water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in pineapple. Turn into individual molds. Chill until firm. Unmold. Serves 8.

PRUNE WHIP

1 package Orange Jell-O
1 pint boiling water
1/4 teaspoon salt
1 1/2 cups stewed prune pulp
4 tablespoons sugar


STRAWBERRY WHIP

1 package Strawberry Jell-O
1 cup boiling water
1 cup strawberry juice
1 cup strawberries, crushed and drained
1/2 cup sugar

Dissolve Jell-O in boiling water. Add strawberry juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Unmold. Serves 8.
JELL-O CREAMS

BANANA BAVARIAN CREAM

1 package Lemon or Strawberry Jell-O  ½ cup sugar
1 pint boiling water  Juice 1 lemon
½ teaspoon salt  ½ cup cream

5 bananas, crushed


COCONUT BAVARIAN CREAM

1 package Raspberry Jell-O  1 cup cream
1 pint boiling water  1 cup Baker’s Coconut, Premium Shred, finely cut


ANGEL CHARLOTTE RUSSE

¾ package (4 tablespoons) Lemon Jell-O  ½ cup powdered sugar
1 cup boiling water  ½ teaspoon almond extract
Dash of salt  1 cup heavy cream


Angel Charlotte Russe (recipe above)
PARADISE PUDDING

1 package Cherry Jell-O
1 pint boiling water
3/4 teaspoon salt
4 tablespoons sugar
1 cup cream
3/4 cup almonds, blanched and chopped
6 marshmallows, finely cut
12 maraschino cherries, coarsely cut
6 macaroons, crushed


APRICOT BAVARIAN

1 package Strawberry Jell-O
1 pint boiling water and apricot juice
3/4 cup cream
3/4 pound dried apricots, cooked and drained
1/2 cup sugar


ORANGE MOSS

1 package Lemon Jell-O
1 teaspoon lemon juice
1 pint boiling water
Juice and grated rind
4 tablespoons sugar
1 large orange
1 cup cream

PEACH BAVARIAN

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup peach juice
1/2 cup cream
1 cup crushed peaches, sweetened and drained
2 or 3 drops bitter almond extract


PECAN CHARLOTTE

1 package Strawberry Jell-O
1 1/2 cups boiling water
3/4 teaspoon salt
1/2 cup honey
1/2 cup cream
1 cup pecan meats, coarsely chopped


PINEAPPLE BAVARIAN CREAM

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
1/2 teaspoon salt
1 cup cream
3 tablespoons sugar
1 cup canned grated pineapple


PINEAPPLE RICE CREAM

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple or other fruit juice
1/2 teaspoon salt
4 tablespoons sugar
1 cup cream
2 cups cold cooked rice


CREAM FIG PUDDING

1 package Lemon Jell-O
3 cups boiling water
1 cup figs, chopped
1/2 cup cream

Dissolve Jell-O in 2 cups boiling water. Chill. Cook figs to a jam in double boiler with remaining 1 cup water. Chill. When Jell-O mixture is cold and syrupy, fold in cream, whipped only until thick and shiny, but not stiff. Add figs. Chill until slightly thickened. Turn into mold. Chill until firm. Serves 8.
PRUNE CREAM AND NUT WHIP

1 package Lemon Jell-O  2 tablespoons sugar  1½ cups stewed prunes, crushed  
1 pint boiling water  ⅛ cup cream  ⅛ cup walnut meats, broken


RASPBERRY BAVARIAN CREAM

1 package Raspberry Jell-O  ⅛ cup cream  ⅛ cup fresh raspberries, crushed  
1 cup boiling water  4 tablespoons sugar  and drained


RHUBARB AND STRAWBERRY CREAM

¾ cup sugar  1 cup fresh strawberries, sweetened  and crushed  
¾ cup water  ½ cup cream, whipped  Dash of salt

Combine sugar and water and heat until sugar is dissolved. Add rhubarb and simmer until tender. Measure; add water to make 1 ½ cups. Dissolve Jell-O in hot rhubarb mixture. Chill. When slightly thickened, fold in strawberries, cream, and salt. Turn into mold. Chill until firm. Unmold. Serves 8.

TROPICAL AMBROSIA

1 package Raspberry Jell-O  8 dates, seeded and quartered  
1 ½ cups boiling water  ½ cup Baker's Coconut, Premium Shred

½ cup orange juice  ½ cup cream, whipped

1 orange, sections cut in pieces

Dissolve Jell-O in boiling water. Add orange juice. Chill. When slightly thickened, fold in orange, dates, and coconut; then fold in whipped cream. Pile lightly in sherbet glasses. Chill until firm. Serves 8.

CREAMY LIME FLAKES

1 package Lime Jell-O  ⅛ teaspoon salt  Juice and grated rind ½ lemon  
1 pint boiling water  ¾ cup cream, whipped

4 tablespoons sugar

MARMALADE CHARLOTTE

1 package Orange Jell-O  
1 1/4 cups boiling water  
1/3 cup cream  
1/4 cup orange marmalade  


NUT CREAM JELL-O

1 package Orange or Strawberry Jell-O  
1 1/2 teaspoons salt  
1 1/2 cups boiling water  
1/3 cup orange juice  
4 tablespoons sugar  
1 cup cream  
1 cup nut meats, coarsely broken  


OCEAN CREST BAVARIAN

1 package Lime Jell-O  
1 1/2 cups boiling water  
1/2 cup cream  
1/4 cup almonds, chopped  
1/2 cup almonds, toasted and crushed  
12 drops almond extract  


MACAROON VELVET

1 package Cherry Jell-O  
1 pint boiling water  
1/4 teaspoon salt  
4 tablespoons sugar  
1 1/2 teaspoons vanilla  
6 macaroons, crushed  
1/2 cup almonds, toasted and crushed  


FRESH BERRIES SUPREME

1 package Raspberry Jell-O  
1 pint boiling water  
1/2 cup cream, whipped  
Fresh raspberries  

Dissolve Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in whipped cream. Place berries in sherbet glasses. Pile whipped Jell-O lightly on berries. Keep in cool place until ready to serve. Serves 8.
PIES AND TARTS

CHERRY PIE GLACÉ

2 1/2 cups (1 can) red cherries, drained
1/2 cup sugar
1 package Cherry Jell-O

2 1/4 cups boiling red cherry juice and water
1/2 teaspoon salt
1 baked 9-inch pie shell

Combine cherries and sugar. Dissolve Jell-O in boiling cherry juice and water. Add salt. Pour over cherries, stirring occasionally as mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm.

THREE-MINUTE MERINGUE

2 egg whites, unbeaten
1/2 cup sugar
Dash of salt
Few drops vanilla or almond extract
2 tablespoons water

Put egg whites, sugar, salt, and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water and beat 1 minute; remove from fire, and continue beating 2 minutes longer, or until mixture will stand in peaks. Add flavoring. Beat well.

MARVEL LEMON PIE

1 package Lemon Jell-O
3/4 cup sugar
1/2 teaspoon salt
1 baked 9-inch pie shell

Grated rind and juice 2 lemons
1 3/4 cups boiling water
2 egg yolks

Combine Jell-O, sugar, salt, and lemon rind with 3 tablespoons water. Add egg yolks and stir well. Add remaining water, stirring until Jell-O is dissolved. Cool. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue (above).

Marvel Lemon Pie (recipe above)
CHILLED CONCORD GRAPE PIE

3 ½ cups Concord grapes, seeded  
½ cup seedless raisins  
¾ cup sugar  
⅛ teaspoon salt  
⅝ cup water  
1 package Orange Jell-O  
1 baked 9-inch pie shell

Cook grapes, raisins, sugar, salt, and water together 5 minutes. Add Jell-O and stir until Jell-O is dissolved. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Top with Three-minute Meringue (page 41).

CHILLED ORANGE MERINGUE PIE

1 package Orange Jell-O  
1 orange, grated rind and juice  
¾ lemon, grated rind and juice  
1 ½ cups boiling water

Combine Jell-O with orange and lemon rind. Add boiling water and stir until Jell-O is dissolved. Add sugar, salt, and orange and lemon juice. Add orange sections, if desired. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue (page 41).

LEMON RAISIN PIE

1 cup raisins  
3 cups hot water  
1 package Lemon Jell-O  
⅛ cup sugar  
½ teaspoon salt  
Grated rind and juice of 1 lemon  
2 egg yolks  
1 baked 9-inch pie shell


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 3¼-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 the 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.
CAKES AND FROSTINGS

BLITHELY gay and delicately beautiful are cake cubes or tiny cakes dipped in a rainbow of pastel Jell-O frostings. Dainty petits fours with the inimitable French touch, but made in your own kitchen! The Jell-O frostings given here are thin enough for dipping and yet of the right consistency to use on a cake. These frostings will remain soft and moist for two days.

JELL-O PETITS FOURS

1 tablespoon Orange Jell-O 2 cups confectioners' sugar
2 1/2 tablespoons orange juice Grated rind 1/2 orange
1 tablespoon butter, melted 1 egg yolk
1/4 teaspoon salt Cake cubes or small cakes

COMBINE Jell-O and orange juice in top of small, deep double boiler, or in bowl. Place over boiling water and stir until dissolved. Add butter, salt, sugar, orange rind, and egg yolk. Stir vigorously until soft and of right consistency to pour. Drop cake cubes or small cakes into frosting, turning until all sides are covered. Remove cakes from frosting with fork. Place on rack to cool. Garnish with nuts and fruits. Makes 1/2 cup frosting.

RAINBOW LIME FROSTING

1 tablespoon Lime Jell-O 1 tablespoon butter, melted
3 tablespoons boiling water 1 1/2 cups confectioners' sugar
1/2 teaspoon salt

COMBINE Jell-O and water in top of small, deep double boiler or in bowl. Place over boiling water and stir until dissolved. Add butter, salt, and sugar. Stir vigorously until soft and of right consistency to pour. Makes 1 1/2 cup.

ASSORTED Rainbow Frostings may be made by varying Rainbow Lime Frosting (above) as follows:

For Rainbow Cream Frosting, use 1 tablespoon Lemon Jell-O and 3 tablespoons water.

For Rainbow Lemon Frosting, use 1 tablespoon Lemon Jell-O and 1 tablespoon lemon juice and 2 tablespoons water.

For Pink Strawberry Frosting, use 1 tablespoon Lemon or Strawberry Jell-O and 3 tablespoons fresh strawberry juice.

For Strawberry Fruit Frosting, use 1 tablespoon Strawberry Jell-O and 3 1/2 tablespoons crushed fresh strawberries.

For Rainbow Pineapple Frosting, use 1 tablespoon Lemon Jell-O and 3 tablespoons canned pineapple juice.
WHAT WILL YOU SERVE AT THE KIDDIES’ PARTY?

CHERRY WHIP

1 package Cherry Jell-O  
1 pint boiling water

Dissolve Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile in sherbet glasses. Top with cherries. Serves 6.

JELL-O BLANCMANGE

1 package Lemon Jell-O  
2 tablespoons sugar

1/2 cup boiling water  
1 1/2 cups milk, scalded

1 1/2 tablespoons cornstarch  
1/2 cup cream, whipped

1/2 teaspoon vanilla


PEACH DELIGHT

1 package Orange Jell-O  
1 cup peach juice and water

1 cup boiling water  
1 cup canned peaches, sliced and drained

SERVE "PLAIN JELL-O"
IN THESE
FASCINATING WAYS!

(Illustrations throughout the booklet show many attractive new garnishes and arrangements).

**Jell-O Cubes:** Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses. Or, pile around base of large mold of whipped or cream Jell-O dessert.

**Jell-O Flakes:** Mold Jell-O in shallow pan. When firm, break into bits with spoon. Serve in sherbet glasses, plain or combined with fruit or whipped cream. Or, force thoroughly chilled and firm Jell-O through ricer. Pile in sherbet glasses and keep in cold place until served.

**Jell-O Mounds:** Unmold individual molds of Jell-O on slices of pineapple or sections of orange or grapefruit.

**Jell-O de Luxe:** Arrange thin lady fingers, strips of sponge cake, or sections of orange and grapefruit in sherbet glasses. Unmold individual molds of Jell-O on top, or, pile with Jell-O Cubes or Flakes.

**Jell-O Sparkle:** Fill sherbet glasses half full of dissolved Jell-O mixture. Chill until firm. Prepare remaining Jell-O for Jell-O Flakes and fill sherbet glasses.

**Jell-O Combination:** Fill parfait glasses half full of Orange Jell-O Cubes; then fill with Lime Jell-O Cubes. (Raspberry Jell-O Cubes and Lemon Jell-O Cubes also make an attractive combination.) Or, prepare Jell-O Sparkle, using Lime Jell-O for the base, and Lemon Jell-O for the flakes.

**GARNISHES THAT ARE SIMPLE**

Sprinkle toasted, tinted, or plain shredded coconut over Jell-O dishes.

Place quarters of maraschino cherries on top of individual servings of Jell-O in flower-petal arrangement.

Arrange sections of orange or grapefruit, free from membrane, around large Jell-O mold in pin-wheel fashion.

Arrange peach slices, pineapple fans (quarter-slices), or berries, at base or beside individual Jell-O molds.

Top Jell-O with bit of whipped cream. Sprinkle with chopped nuts, cubes of bright jelly, candied fruit, date strips, or tiny shreds of yellow orange rind.
WANT TO MOLD YOUR JELL-O QUICKLY?

Dissolve package of Jell-O in one cup of boiling liquid, then add remaining cup of liquid _cold_. Place mold in pan of crushed ice, ice water, or ice and salt, and leave in coldest place available. Your Jell-O will be firm in no time!

Do you love to serve pretty dishes?
Send for these Jell-O molds --

Jell-O, no matter how you serve it, is lovely. But molded ... chef-fashion ... to bring out its clear, colorful beauty ... it's a jewel of a dish!

AT A BARGAIN PRICE

6 of the new, larger size, individual Jell-O molds, all to match or 1 large Jell-O mold for 25c

Because we buy them in tremendous quantities, these well-made, sturdy aluminum molds are offered you at a saving. The individual molds are now big enough to hold a generous portion of Jell-O with other ingredients in it! Send today.

COUPON

General Foods
Battle Creek, Mich.

Gentlemen: (25c for one of the following:)

I am enclosing (50c for both of the following:) check which ( ) 6 aluminum Jell-O molds, individual size, all to match. ( ) 1 aluminum Jell-O mold, large size (serves six).

Kindly send to—

NAME ........................................................................

STREET ....................................................................

CITY .................................................. STATE .................................
JELL-O RULES

For measuring: Use standard measuring cup. Allow 1 pint (2 cups) liquid to 1 package of Jell-O. Fruit juice may be used for all or part of liquid. One package contains 8 level tablespoons of Jell-O.

For dissolving: Use exact amount of liquid specified. Liquid used to dissolve Jell-O must be boiling. It should be poured onto Jell-O and stirred until Jell-O is entirely dissolved.

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

For molding fruits and vegetables: Chill dissolved Jell-O. When slightly thickened, fold in fruits or vegetables. They will remain evenly suspended. In general, 1 pint (2 cups) prepared fruits or vegetables are used with 1 package of Jell-O.

For chilling: Cool Jell-O before chilling to avoid wasting ice or raising the temperature of the refrigerator. For quick chilling, use the freezing trays of an automatic refrigerator. Or, place the mold of Jell-O in a pan of cracked ice and salt, ice water, or snow.

For tray-chilled delicacies: Any Jell-O dish may be chilled quickly and successfully in the freezing trays of an automatic refrigerator. These Jell-O dishes should be thoroughly chilled—but never frozen. Proper chilling takes but 1½ to 2 hours.

For whips: Chill dissolved Jell-O until cold and syrupy. Place in a bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream.

For creams: Jell-O creams have a smooth velvety texture and are made with much less cream than is usually required in this type of dessert. Most of the creams in this book are made as follows:

- Chill dissolved Jell-O until cold and syrupy; whip cream until thick and shiny but not stiff and dull. Combine. The finished product has a beautiful luster and fine, smooth, creamy texture.
- If larger volume is desired and if a more porous, spongy texture is better suited to the dish, the Jell-O and cream should be whipped separately and then combined. In this case, chill dissolved Jell-O until cold and syrupy, place in a bowl of cracked ice or ice water, and whip with rotary egg beater until fluffy and thick like whipped cream. Then fold in whipped cream.

For layered and decorated molds: Chill each layer of Jell-O until firm before adding another layer. Arrange design on layer of clear Jell-O. Cover with enough cold liquid Jell-O to anchor design. Chill until design is set. Add remaining Jell-O, pouring carefully against spoon to avoid disarranging design.

For unmolding: 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. Place plate over mold and turn them over together. Raise side of mold slightly and give a sharp shake. Lift off mold.

Note: Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple.