Want something different?

48 new Jell-O
REG. U.S. PAT. OFF.

ENTRÉES
RELISHES
SALADS
DESSERTS
Insist on genuine Jell-O

• if you want pure fruit flavors

Jell-O is flavored with pure fruit flavors. Those words "pure fruit flavor" on the Jell-O package are your protection—the U.S. Government permits their use only when the flavor comes from fruit itself. And remember—no synthetic flavor ever quite catches the real flavor of real fruit. To fastidious housewives and careful mothers—Jell-O's pure fruit flavors are an all-important point.

• if you want a quivery-tender result

Jell-O never becomes tough or rubbery. Even if you make up your Jell-O the day before, out comes a mound of gelatin that shimmers in every light, quivers with the slightest movement, and tastes—every tender spoonful—as delicately delicious as gelatin should! And when you want to serve Jell-O in a hurry, follow the double-quick method on every package.

• if you want to make sure of freshness

Jell-O is always fresh—and for two reasons. First, its inner waxed envelope is sealed by a patented process which no one else can use. Second, Jell-O is the universal favorite, and therefore no package stays long on the grocer's shelf. With Jell-O, freshness is assured. And because Jell-O is fresh, it dissolves more quickly—tastes fresher!
Want a surprise today?

It's certain that between the covers of this booklet, you'll find a recipe just to suit—one which, like magic, uses exactly the things you have on hand!

An odd orange or banana? Left-over fruit juices? Cooked vegetables? Meats? Fish? It's amazing how Jell-O can turn the most trivial items on hand into fascinating new dishes!

Appetizers!
Main dishes!
Relishes!
Salads!
Desserts!

And—most amazing of all, you'll find even the most "companyfied" of Jell-O surprises easy to make. Sure to turn out right.

Keep this booklet close by when you're planning menus. You'll find it always ready with a suggestion—a practical solution for every menu need.

And keep Jell-O on hand—buy it—six packages at a time—all six flavors. Jell-O comes in Lemon, Lime, Orange, Cherry, Strawberry, Raspberry—every one a pure fruit flavor.

JELL-O—a product of GENERAL FOODS CORPORATION—is sold by grocers everywhere
Emerald Fruit Cup

1 package Lime Jell-O
1 pint boiling water
2 cups mixed fruit, diced and chilled
(pears, peaches, cherries, pine-apple, etc.)

Dissolve Jell-O in boiling water. Pour into shallow pan. Chill until firm. Cut into small cubes. Combine with fruit. Pile into sherbet glasses, adding a small amount of fruit juice to each serving. Serves 8.

Dessert Novelty

2 bottles Coca-Cola
½ cup water
1 package Lemon Jell-O
³⁄₄ teaspoon salt
2 tablespoons lemon juice

**Raspberry Blocks with Pineapple**
1 package Raspberry Jell-O
1 1/2 cups boiling water
1 cup canned pineapple juice
1 cup canned sliced pineapple, diced


**Grape Orange Mold**
1 package Orange Jell-O
1 cup boiling water
3/4 cup grape juice
3/4 cup orange juice, strained


**Crimson Crystal Dessert**
1 package Strawberry Jell-O
1 1/2 cups boiling water
1/4 cup maraschino cherry juice
12 maraschino cherries, quartered
Juice of 1 lemon

**Amber Russet**

1 package Orange Jell-O  
1½ cups hot prune juice  
4 tablespoons sugar  
Dash of salt  
Juice of 1 lemon and maraschino cherry juice to make ½ cup


**Jellied Figs**

1 package Strawberry Jell-O  
1 pint boiling fig juice and water  
1 cup stewed figs, drained and cut  
¼ teaspoon salt  
1 tablespoon lemon juice

Dissolve Jell-O in boiling fig juice and water. Add salt, lemon juice, and figs. Chill until slightly thickened. Turn into sherbet glasses. Chill until firm. Serve plain or with whipped cream. Serves 8.

**Cider and Cranberry Jell-O**

1 package Strawberry Jell-O  
4 tablespoons sugar  
1 cup boiling juice from stewed cranberries  
¼ teaspoon salt  
1 cup boiling sweet cider


**Grapefruit Delight**

1 package Lime Jell-O  
1 pint boiling water  
1 cup grapefruit sections, free from membrane and diced


**Prune Medallion Pudding**

¼ cup sugar  
½ cup raisins, finely cut  
1 package Lemon or Raspberry Jell-O  
¼ cup nut meats, coarsely broken  
2 cups boiling water and prune juice  
Dash of salt  
Dash of cinnamon  
½ cup raisins, finely cut

Cherry Almond Jell-O

1 package Cherry Jell-O
1 pint boiling water
Blanched almonds, finely cut, or
¼ teaspoon almond extract


Daffodil Sponge

1 package Lemon Jell-O
½ cup sugar
¼ teaspoon salt
1 pint boiling water
2 eggs
2 tablespoons sugar

Combine Jell-O, sugar, and salt with 3 tablespoons water. Add egg yolks and stir well. Add remaining water gradually, stirring until Jell-O is dissolved. Chill until slightly thickened. Place in bowl of cracked ice or ice water and whip with rotary egg beater until light and foamy. Beat 2 tablespoons sugar with egg whites until stiff. Fold into Jell-O mixture. Turn into molds. Chill until firm. Unmold. Serve with Barbados Sugar Sauce (below). Serves 8.

Barbados Sugar Sauce

3 egg yolks
2 tablespoons butter
¼ cup brown sugar, firmly packed
½ teaspoon salt
1 tablespoon water

Combine ingredients in top of double boiler and cook over hot water until sugar is dissolved, stirring constantly. Chill. Beat well.

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 lightly in sherbet glasses. Top each glass with a cherry. Serves 6.

Lime Mallow Whip

1 package Lime Jell-O
10 marshmallows, finely cut
1 pint boiling water

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. 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. Turn into molds. Chill until firm. Unmold. Serve with fruit sauce, if desired. Serves 10.
**Golden Apricot Meringue Pie**

- ½ pound dried apricots, cooked and drained
- ½ cup sugar
- 1 package Orange Jell-O

Combine apricots and sugar. Dissolve Jell-O in boiling apricot juice and water. Add salt. Pour over apricots, stirring occasionally as mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue (page 9) and sprinkle with coconut, if desired.

**Jellied Fruit**

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

Marvel Lemon Pie

**Marvel Lemon Pie**

- 1 package Lemon Jell-O
- Grated rind and juice of 2 lemons
- ¾ cup sugar
- ¼ teaspoon salt
- 13¼ cups boiling water
- 2 egg yolks
- 1 baked 9-inch pie shell

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. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue (below) or top with whipped cream.

**Three-minute Meringue**

- 2 egg whites, unbeaten
- ⅛ cup sugar
- Dash of salt
- 2 tablespoons water
- Few drops vanilla or almond extract

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; then remove from fire, and continue beating 2 minutes longer, or until mixture will stand in peaks. Add flavoring. Beat well. Spread over jellied pies.
**Strawberry Whip**

1 package Strawberry Jell-O  
1 cup boiling water  
1 cup strawberry juice  
1 cup strawberries, crushed and drained  
½ 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.

**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 ½ teaspoon salt  
1 ½ cups stewed prune pulp  
4 tablespoons sugar


**Banana Fluff**

1 package Strawberry Jell-O  
1 cup boiling water  
1 cup cold water  
9 marshmallows, finely cut  
½ teaspoon salt  
3 bananas, crushed  
1 cup canned crushed pineapple

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 bananas, pineapple, and marshmallows. Turn into mold. Chill until firm. Unmold and serve with whipped cream or fruit sauce, if desired. Serves 10.
Orange Moss

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

1 teaspoon lemon juice
Juice and grated rind of
1 large orange
1 cup cream


Peach Bavarian

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

½ cup cream
1 cup crushed peaches, sweetened and drained
2 or 3 drops bitter almond extract


And don’t forget that “plain Jell-O” is luscious!

Here are unusual ways to make “plain Jell-O” dishes look especially lovely.

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.
FRUIT LAKES: Arrange fruit in sherbet glasses. Dissolve Jell-O, cool, and pour over fruit. Chill until firm.

JELL-O COMBINATIONS: 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.)

JELL-O ZOO—for the children: Arrange animal crackers around edges or trooping over the top of large Jell-O mold, or stand a cracker on top of each serving of Jell-O.

Garnishes That are Simple
Sprinkle toasted, tinted, or plain shredded coconut over Jell-O whips and creams.
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, or date strips.
Cucumber Tang Relish

1 package Lime Jell-O
1 pint boiling water
1/2 cup sour pickles, chopped


Cheese Cube Relish

1 package Lime Jell-O
1 pint boiling water
1/2 teaspoon salt

**Jellied Spanish Relish**

1 package Lime Jell-O  
1 pint boiling water  
1 1/2 tablespoons vinegar  
Dash of Cayenne  
1/2 cup sweet pickles, finely chopped  
1/2 teaspoon salt  
2 pimientos, finely chopped  
1/2 cup white cabbage, finely chopped  
1 cup celery, finely chopped  


**Ham and Celery Loaf**

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


**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  


**Chicken Salad Mold**

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

Nippy Tongue Combination Plate

1 package Lemon Jell-O  ½ teaspoon salt
1 pint boiling water  ¾ cup cabbage, finely chopped
3 tablespoons vinegar  ¾ cup cooked beets, finely diced
1 ½ tablespoons prepared horse-radish


Prepare luncheon plate of thin slices of cold boiled tongue, buttered toast, and a Jell-O mold, unmolded on crisp lettuce.

Corned Beef Loaf

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


Jellied Tuna with Mayonnaise

1 package Lemon Jell-O  1 teaspoon salt
1 cup boiling water  1 cup tuna fish, flaked
1 cup cold water  1 cup peas, fresh-cooked or canned
2 tablespoons vinegar  2 tablespoons pimiento, finely chopped
½ cup Hellmann's Mayonnaise


Jellied Salmon with Mayonnaise

Prepare as for Jellied Tuna with Mayonnaise (above), substituting 1 cup salmon, flaked, and 1 cup celery, diced, for tuna fish and peas.

Shrimp Mayonnaise Molds

Prepare as for Jellied Tuna with Mayonnaise (above), substituting 1½ cups shrimps, halved, and ¼ cup green pepper, chopped, for tuna fish and peas.
**Sea Dream Salad**

1 package Lime Jell-O  
1 cup boiling water  
1 cup cucumber, grated  
½ teaspoon salt  
1 tablespoon vinegar  
1 teaspoon onion juice  
Dash of Cayenne


**Crisp Summer Salad**

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

Red Crest Tomato Aspic

1 package Strawberry Jell-O
2 1/4 cups cooked or canned tomatoes
2 1/4 teaspoons prepared horse-radish


May be molded in half-molds for a meat relish, or molded in ring mold and served with a fresh green vegetable salad piled in center, garnished with Hellmann's Mayonnaise.

Carrot and Cabbage Salad

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

Cardinal Salad

1 package Lemon Jell-O  2 teaspoons onion juice or
1 cup boiling water  grated onion
¾ cup beet juice  1 tablespoon prepared horse-radish
3 tablespoons vinegar  ¾ cup celery, diced
½ teaspoon salt  1 cup cooked beets, diced


Cottage Cheese Salad

1 package Lemon or Lime Jell-O  1 cup cottage cheese
1 cup boiling water  ¼ teaspoon salt
1 cup canned pineapple juice and  Dash of Cayenne
cold water  Strips of red or green pepper
1 cup grated pineapple


Jellied Carrots and Peas

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


New Manhattan Salad

1 package Lemon Jell-O  ½ teaspoon salt
1 pint boiling water  1 cup tart apples, diced
1 tablespoon vinegar  ½ cup walnut meats, finely chopped
1 cup celery, diced

**Spring Salad**

1 package Lemon or Lime Jell-O
1 pint boiling water
1 tablespoon vinegar
1 cup nut meats, chopped

2 cups cucumber, diced, salted, and drained, or
1 cup celery, diced


**Sunset Salad**

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple, drained, or
1 cup grated raw carrot


**Jellied Orange and Cheese Salad**

1 package Orange Jell-O
1 cup boiling water
¾ cup orange juice

¾ cup lemon juice
1 cup celery, finely chopped
1 package (3 ounces) cream cheese


**Imperial Pear Salad**

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

¼ teaspoon salt
¾ teaspoon ginger
3 halves canned pears, diced

Grapefruit Salad (recipe below)

**Grapefruit Salad**

1 package Lemon or Lime Jell-O  
1 cup boiling water  
2 tablespoons sugar  

2 grapefruit, sections free from membrane and cut in pieces  
1 cup grapefruit juice and cold water  


**Lime Fruit Salad**

1 package Lime Jell-O  
1 pint boiling water  
2 teaspoons vinegar  

½ cup walnut meats, coarsely broken  
1 banana, finely cut  
1 orange, finely cut  

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!

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 unmolding: Dip the mold 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.

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

(Continued on next page)

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.
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 Jell-O mold 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 the automatic refrigerator. Tray-chilled dishes have a frosty coldness which is delightful. These Jell-O dishes should be thoroughly chilled—but never frozen. Proper chilling takes but 1½ to 2 hours. The mixture may remain there safely for 4 hours, but not longer.

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 Jell-O 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.

COUPON

GENERAL FOODS,
BATTLE CREEK, MICHIGAN

Gentlemen:
I am enclosing 
{25c for one of the following} check which
{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 6).

Name

Street

City ........................................... State ...........................................

In Canada, address General Foods, Ltd., Cobourg, Ontario.

( ) Check for FREE 48-page Jell-O recipe booklet.
( ) Check for FREE Jell-O Ice Cream Powder booklet.

It is not necessary to order molds in order to receive these booklets.
And have you ever tried Jell-O Ice Cream Powder?

It works like magic . . . just add a quart of milk and freeze. You'll get nearly two quarts of delicious, wholesome ice cream. No cooking. No elaborate mixing. You don't need eggs! And sugar, flavoring, etc., are all in the powder. Jell-O Ice Cream Powder comes in four flavors, or unflavored (for your special flavoring).

**Plain Ice Cream**

1 package Jell-O Ice Cream Powder, any flavor
1 quart milk

**COMBINE** Jell-O Ice Cream Powder and 1 cup milk and stir until smooth. Add remaining milk. Freeze. Makes 1 1/2 quarts ice cream. Or, substitute for the quart of milk in this recipe:

- 1 cup cream and 3 cups milk, or
- 1 cup evaporated milk and 3 cups water, or
- 1/2 cup sweetened condensed milk and 3 1/2 cups water

For variety, serve this ice cream with Barbados Sugar Sauce (page 7), or with chocolate, or fruit sauce.

**Chocolate Ice Cream**

1 package Chocolate Jell-O Ice Cream Powder
2 teaspoons vanilla
1 cup cream
3 cups milk

**COMBINE** Jell-O Ice Cream Powder and cream and stir until smooth. Add milk and vanilla. Freeze. Makes 1 1/2 quarts ice cream.

**Orange Sherbet**

1 package Lemon Jell-O Ice Cream Powder
Grated rind of 2 oranges
1/2 cup lemon juice
2 cups sugar
5 cups boiling water
1 cup orange juice

**COMBINE** Jell-O Ice Cream Powder, orange rind, and sugar. Add boiling water gradually, stirring constantly until mixture is smooth. Add orange and lemon juice. Strain into freezer, cool, and freeze. Makes 1 3/4 quarts sherbet.
Six pure fruit flavors

LIME • STRAWBERRY • CHERRY
LEMON • RASPBERRY • ORANGE

The JELL-O Company, Inc.
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LE ROY, N. Y. LOS ANGELES, CAL.

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