TRY THE NEW JELL-O
You make it without boiling water!

48 NEW JELL-O RECIPES
A marvelous new product in a bright new package!

THE NEW JELL-O IS MADE WITH WATER ONLY SLIGHTLY HOTTER THAN Lukewarm!

- Richer truer fruit flavor . . . and no flavor lost in steam! Powdery and fine as new fallen snow, this NEW JELL-O holds in each tiny crystal an incredible store of pure fruit flavor—richer, truer fruit flavor than any gelatin dessert has ever possessed before! And NEW JELL-O has a miraculous new characteristic—the power to dissolve in gentle, flavor-retaining warm water! There’s no steam to carry off flavor!

- Tenderer texture . . . for warm water cannot cook the gelatin. This NEW JELL-O dissolves quickly and completely in water only slightly hotter than lukewarm. No undissolved crystals—no rubbery layers. There is no boiling heat to toughen texture. You’ll be amazed at the unusual delicacy and quivering tenderness of this wonderful new dessert.

- Faster setting . . . because this NEW JELL-O is so much cooler to start. Other gelatin desserts must start to cool and set at a temperature of 212° F. (boiling water heat). NEW JELL-O dissolves in water of 120° F., 92 degrees cooler! Of course, it starts to set more quickly! You can put it into the refrigerator without an instant’s waiting and it will set faster than any other gelatin dessert!

Look for the brilliant new packages—a distinctive color for every flavor!
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 just the things you have on hand!

An odd orange or banana? Left-over fruit juices? Cooked vegetables? Meats? Cheese? 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 fanciest of Jell-O surprises easy to make.

And now you can make them without boiling water, retaining all the new richer, truer fruit flavor. They’ll be more tender than any gelatin dessert you’ve ever tasted—and they’ll set more quickly!

Keep Jell-O on hand—but all the flavors—you’ll find delicious recipes here for them all. Each flavor now comes in a bright new package with a distinctive band of color. Sealed fresh by the patented inner waxed envelope, exclusive with Jell-O. Lemon, Lime, Orange, Cherry, Strawberry, Raspberry—every one a pure fruit flavor—and fresh!
Emerald Fruit Cup

1 package Lime Jell-O
1 pint warm water
2 cups mixed fruit, diced and chilled (pears, peaches, cherries, canned pineapple, etc.)

Dissolve Jell-O in warm 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.

Cherry Red Pudding

1 package Cherry Jell-O
1 cup warm water
1 cup cherry juice
1 cup canned white cherries, seeded and halved
1 banana, sliced
1/4 cup walnut meats, broken

Jellied Strawberries

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

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

Grape Orange Mold

1 package Orange Jell-O
1 cup warm water
1/2 cup grape juice
1/2 cup orange juice, strained


Crimson Crystal Dessert

1 package Strawberry Jell-O
1 1/2 cups warm water
1/4 cup maraschino cherry juice
Juice of 1 lemon
12 maraschino cherries, quartered

Amber Russet

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

Dissolve Jell-O in warm prune juice. Add sugar, salt, and fruit juices. Turn into individual molds. Chill until firm. Unmold. Serve with whipped cream, if desired. Serves 6.

Jellied Greengage Plums

1 package Lime Jell-O  
1 cup warm water  
1 cup juice from plums  
1 cup stewed fresh or canned greengage plums


Cider and Cranberry Jell-O

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

Dissolve Jell-O, sugar, and salt in warm fruit juices. Turn into individual molds. Chill until firm. Unmold. Serves 6. Raspberry Jell-O may be used, if desired.

Grapefruit Delight

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


Prune Medallion Pudding

1/4 cup sugar  
1 cup cooked, seeded prunes, finely cut  
1 package Lemon or Raspberry Jell-O  
1 pint warm water and prune juice  
Dash of salt  
Dash of cinnamon  
1/2 cup raisins, finely cut  
1/4 cup nut meats, coarsely broken

Cherry Almond Jell-O

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


Rainbow Jell-O

1 package Orange Jell-O  
1 package Lemon Jell-O  
1 package Lime Jell-O  
3 pints warm water


Pear-blush Strawberry Mold

1 package Strawberry Jell-O  
1 pint warm water  
Canned pears, sliced


Cherry Whip

1 package Cherry Jell-O  
1 pint warm water

Dissolve Jell-O in warm 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.

Apple Lime Fluff

1 package Lime Jell-O  
1 cup thick apple sauce, strained  
1 pint warm water

Golden Apricot Meringue Pie

1/2 pound dried apricots, cooked and drained
1/2 cup sugar
1 package Orange Jell-O
2 cups warm apricot juice and water
1/2 teaspoon salt
1 baked 9-inch pie shell

Combine apricots and sugar. Dissolve Jell-O in warm apricot juice and water. Add salt. Pour over apricots. 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 warm 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

Marvel Lemon Pie (recipe below)

Marvel Lemon Pie

1 package Lemon Jell-O
3/4 cup sugar
3/4 teaspoon salt
Grated rind and juice of 2 lemons
1 1/4 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
3/4 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; 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.
Fresh Raspberry Snow

1 package Raspberry Jell-O 1 cup raspberries, slightly crushed
1 pint warm water ½ cup powdered sugar
2 egg whites, unbeaten

Dissolve Jell-O in warm water. Chill. Combine raspberries and sugar. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water, add egg whites, and beat with rotary egg beater until fluffy. Add berries, folding gently, and let stand until slightly thickened. Pour into sherbet glasses. Chill until firm. Garnish with whipped cream, if desired. Serves 8.

Pineapple Strawberry Whip

1 package Strawberry Jell-O 1 cup pineapple juice and cold water
1 cup warm water 1 cup canned crushed pineapple, drained

Dissolve Jell-O in warm 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 ¼ teaspoon salt
1 pint warm water 1½ cups stewed prune pulp
4 tablespoons sugar


Banana Fluff

1 package Raspberry Jell-O 3 bananas, crushed
1 pint warm water 1 cup canned crushed pineapple
½ teaspoon salt 9 marshmallows, finely cut

Dissolve Jell-O in warm water; add 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 warm water  
4 tablespoons sugar  
1 teaspoon lemon juice  
Juice and grated rind of  
1 large orange  
1 cup heavy cream  


**Peach Bavarian Cream**

1 package Lemon or Orange Jell-O  
1 cup warm water  
1 cup peach juice  
½ cup heavy cream  
1 cup crushed peaches, sweetened and drained  
2 or 3 drops 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 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 warm water
2 teaspoons vinegar
1 cup cucumber, diced
½ cup sour pickles, chopped


Cheese Cube Relish

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

**Jellied Spanish Relish**

1 package Lime Jell-O  
1 pint warm water  
$1\frac{1}{2}$ tablespoons vinegar  
Dash of Cayenne  
$\frac{1}{2}$ teaspoon salt  
1 pint warm water  
2 pimientos, finely chopped  
$\frac{3}{4}$ cup white cabbage, finely chopped  
1 cup celery, finely chopped  
$\frac{1}{2}$ cup sweet pickles, finely chopped

Dissolve Jell-O in warm water. Add vinegar, Cayenne, and salt. Chill. When slightly thickened, fold in pimientos, cabbage, celery, and pickles. Turn into individual molds, filling them $\frac{1}{2}$ full. Chill until firm. Unmold. Makes 12 half-molds.

**Ham and Celery Loaf**

1 package Lime Jell-O  
1 cup cooked ham, finely chopped  
$1 \frac{3}{4}$ cups warm water  
$\frac{3}{4}$ cup celery, finely chopped  
3$\frac{1}{2}$ cup vinegar  
1 tablespoon onion, scraped or finely minced  
2 sweet pickles, finely chopped


**Creamy Pimiento Ring**

1 package Lemon Jell-O  
$1 \frac{1}{2}$ teaspoons paprika  
$1 \frac{1}{2}$ teaspoons salt  
$\frac{3}{4}$ cup mayonnaise  
$\frac{3}{4}$ cup grated American cheese  
$\frac{3}{4}$ cup pimiento, finely chopped


**Chicken Salad Mold**

1 package Lemon Jell-O  
$1 \frac{3}{4}$ cups warm chicken stock, free from fat  
Dash of Cayenne  
3 tablespoons vinegar  
$\frac{3}{4}$ teaspoon salt  
1 cup celery, chopped  
1 cup chicken, cut in small pieces

Nippy Tongue Combination Plate

- 1 package Lemon Jell-O
- 1 pint warm water
- 3 tablespoons vinegar
- 11/2 tablespoons prepared horseradish
- 1/2 teaspoon salt
- 3/4 cup cabbage, finely chopped
- 3/4 cup cooked beets, finely diced


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

Sunny Orange Supper Plate

- 1 package Orange Jell-O
- 1 cup warm water
- Juice of 1 orange and cold water to make 1 cup
- 1 cup celery, diced, salted, and drained
- 1 cup vinegar
- 2 oranges, sections free from membrane and diced
- Dash of salt and tabasco


Prepare supper plate of thin slices of cold roast duck or pork, muffins, and a Jell-O mold, unmolded on crisp lettuce.

Jellied Tuna with Mayonnaise

- 1 package Lemon Jell-O
- 1 pint warm 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 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 11/2 cups shrimps, halved, and 1/4 cup green pepper, chopped, for tuna fish and peas.
Sea Dream Salad

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


Crisp Summer Salad

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

Red Crest Tomato Aspic

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


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 mayonnaise.

Carrot and Cabbage Salad

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

**Cardinal Salad**

- 1 package Lemon Jell-O
- 1 cup warm 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


**Tea Room Salad**

- 1 package Lemon Jell-O
- 1 cup warm water
- 1 can (1 1/4 cups) tomato soup
- 1 tablespoon vinegar
- 3/4 cup mayonnaise
- 2 packages (6 ounces) cream cheese
- 1 1/2 cups celery, finely diced


**Jellied Carrots and Peas**

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


**New Manhattan Salad**

- 1 package Lemon Jell-O
- 1 pint warm water
- 1 tablespoon vinegar
- 1/2 teaspoon salt
- 1 cup tart apples, diced
- 1/2 cup walnut meats, finely chopped
- 1 cup celery, diced

### Spring Salad

- 1 package Lemon or Lime Jell-O
- 2 cups cucumber, diced, salted, and drained, or
- 1 pint warm water
- 1 tablespoon vinegar
- 1 cup nut meats, chopped


### Sunset Salad

- 1 package Lemon Jell-O
- ¾ teaspoon salt
- 1 cup warm water
- 1 cup canned pineapple, drained
- 1 cup pineapple juice
- 1 cup grated raw carrot


### Jellied Orange and Cheese Salad

- 1 package Orange Jell-O
- ¾ cup lemon juice
- 1 cup warm water
- 1 cup celery, finely chopped
- ¾ cup orange juice
- 1 package (3 ounces) cream cheese


### Imperial Pear Salad

- 1 package Lemon or Lime Jell-O
- ¾ teaspoon salt
- 1 cup warm water
- 1 cup pear juice
- 1 tablespoon vinegar
- ¾ teaspoon ginger
- 3 halves canned pears, diced

Grapefruit Salad (recipe below)

**Grapefruit Salad**

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

Dissolve Jell-O in warm water. Sprinkle sugar over grapefruit and drain thoroughly. Add grapefruit juice and water to Jell-O. Turn into shallow pan, chill until firm, and cut in cubes. Combine cubes and grapefruit on crisp lettuce and serve with mayonnaise. Serves 8.

**Lime Fruit Salad**

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

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: Jell-O dissolves in warm liquid. (It should be slightly hotter than lukewarm, but not boiling.) Use exact amount of liquid specified. Pour warm liquid onto Jell-O and stir until dissolved.

Jell-O Rules

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.

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 . . . 25¢

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: Because warm—not boiling—water is used for dissolving Jell-O, no cooling period is needed. Jell-O can be placed in the refrigerator for chilling as soon as it is dissolved. For very quick chilling, use freezing trays of 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 about an hour.

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.

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COUPON

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BATTLE CREEK, MICHIGAN

Gentlemen: I am enclosing (25c for one of the following) check which ( ) 6 aluminum Jell-O molds, individual size, all to match. ( ) 1 aluminum Jell-O mold, large size (serves 6).

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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.

22
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 butterscotch, chocolate, or fruit sauce.

**Chocolate Ice Cream**

1 package Chocolate Jell-O Ice Cream Powder
2 teaspoons vanilla

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.
THE NEW JELL-O
made without boiling water!

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LIME • LEMON • STRAWBERRY • RASPBERRY • CHERRY • ORANGE

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