What Mrs. Dewey did with the NEW JELL-O!
48 FASCINATING NEW RECIPES
THE big box of groceries was nearly unpacked when Mrs. Dewey stopped short in surprise.

"Why, what's this—I ordered Jell-O! I declare it is Jell-O—in a bright new box. Come look, Nancy!"

Out tumbled five more boxes, each with a different color band at top and bottom. Green, yellow, orange, and three shades of red—one for each flavor.

"Something new!" marvelled Mrs. Dewey. "Aren't they pretty? Now we can tell the Jell-O flavors apart on the cupboard shelf. I wonder if—yes, the directions are different too. Warm water . . . not boiling! Did you ever!"

"Oh, Mother, will you make some right away—for my supper? Pl-ease!" Nancy was hopping up and down with impatience in her eagerness.

"I don't believe there's time, dear. But let's make some now anyway, shall we?"

"Strawberry, Mother. Make strawberry!"

"Whichever you like." Mrs. Dewey put a pan of water on to heat and broke open the top of a red-banded box. "The same tight little waxed paper bag, anyway," she commented. "See this little crimped seal—that's what always keeps Jell-O so fresh."
The rosy crystals flowed into the waiting bowl.

"Oo-oo Look! Isn’t it a lovely color?"

"The crystals seem to be finer, too," observed Mrs. Dewey.

"Now for the water. Do you suppose I really dare use this water when it’s only a little hotter than lukewarm? Well, that’s what the directions say—so here goes. One cup . . . two cups . . . There, that’s a pint. Push up the kitchen stool, Nancy, so I can sit down while I stir."

Nancy brought the stool over and stood looking at her mother questioningly. "Why’ve you stopped stirring? And why do you look so surprised?"

"It’s all dissolved already!" Mrs. Dewey answered, staring at the bowl incredulously. "Not a crystal—not a single sugary crunch when I move the spoon around!"

"Well, then what?"

"I don’t see why I can’t put it into the refrigerator right away. It’s all dissolved and it isn’t hot. What does the box say? ‘No—cooling—time—is—needed.’ Reach in the cupboard for the molds, Nancy, and I’ll fill them now."

Two minutes later the tray of molds slid into the refrigerator, the door shut, and the preparation of the New Jell-O was over.

"Well, that’s the quickest gelatin dessert I ever made in my life!" Mrs. Dewey exclaimed. "Imagine not having to keep it out for half an hour to cool off—or to fuss around with ice water."

"How soon’ll mine be ready?"

"Oh, Nancy, don’t be counting on it for supper. It’s half-past four now. You run and play—I’ll call you when it’s time to come in."

At half past five Mrs. Dewey opened the refrigerator to get a glass of milk for Nancy’s supper. "Wonder if that Jell-O’s begun to set yet?" She touched one of the molds with an inquiring finger—stopped short—then picked it up and shook it. "Set! Already! Why, I can’t believe it." But all the other little molds confirmed the news. Perfectly set—in only a little over an hour. Quivering—tender.

"Surprise for you, Nancy!" she announced a little later when the child had eaten the last of her supper vegetables and bread-and-butter. "Look here!"
“Oh, Mother! It’s bee-yootiful! The color’s much prettier!”

“Let me have a little bit, will you? I’m curious to taste it.”

Two spoons cut into the tender shimmering surface, making new facets of ruby-colored light. Two crimson spoonfuls popped into two eager mouths.

“Strawberries—just like jellied strawberries!” Nancy cried.

“You must have put strawberry juice in it, Mother, after I left!”

“I never did! It’s just the extra fruit flavor in this Jell-O. Let me have one more bite. We’ll surprise Daddy.”

“What ever do you s’pose makes this new Jell-O taste so much more strawberry-ish?” Nancy wondered, making short work of the rest of her shimmering Jell-O dessert.

“There was something on the box,” Mrs. Dewey recalled. “Where’s that box? Oh, here it is. ‘All the pure fruit flavor is retained—not a trace is lost in steam.’ That’s it. No boiling water—remember—”

“—and no steam!” finished Nancy.

“So none of the strawberry flavor floated away—that’s why there’s so much of it in this finished Jell-O dessert. Oh, I can’t wait to try the other flavors—the things I’m going to make with Jell-O now! Think of how delicious it will be with fruit and vegetables and for creams! Why I can even make those lovely whips—they won’t take any time at all now with this quick-setting Jell-O.”

* * *

Here are dozens of the delicious fruity desserts, the tempting molded salads, and the unusual entrees and relishes that Mrs. Dewey made—for her home dinners and for her own and Nancy’s parties. Try them—you’ll find something different here for every company occasion—and no end of ways to brighten up your home meals.

**But be sure to get genuine Jell-O to make these dishes!**

That’s the only way to get the advantages of the new warm water method—the marvelous speed in dissolving and setting—the tenderness and glowing color—the glorious fruit flavor!
Plain Jell-O Treats

**JELL-O CUBES:** Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses.

**JELL-O FLAKES:** Mold Jell-O in shallow pan. When firm, break into bits with spoon, or put through ricer. Pile in sherbet or parfait glasses.

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

**JELL-O COMBINATIONS:** Fill parfait glasses half full of Orange Jell-O Cubes; then fill with Lime Jell-O Cubes. (Many colorful combinations of Jell-O Cubes or Flakes may be made by using two or three different flavors of Jell-O.)
Hawaiian Sunset Mold

1 package Strawberry Jell-O
1½ cups warm water
½ cup canned pineapple juice
¼ teaspoon salt

Dissolve Jell-O in warm water. Add pineapple juice and salt. Turn into individual molds. Chill until firm. Unmold. Garnish with any desired canned or fresh fruit. Serves 4.

Jewel Cup

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

Dissolve each flavor of Jell-O separately in 1 pint warm water. Chill until firm. Break into flakes by beating lightly with rotary egg beater. Pile lightly in sherbet glasses, using some of each color to give jewel effect. Serves 12.

Emerald Fruit Cup

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

Dissolve Jell-O in warm water. Turn 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.

Cardinal Pear Mold

1 package Cherry Jell-O
1½ cups warm water
½ cup juice from cooked pears
⅛ teaspoon ginger
⅛ teaspoon salt


Gypsy Fruit Mold

1 package Orange Jell-O
1 pint warm water
3 fresh peaches, sliced
1 cup blueberries or raspberries

Apricot Mold
(Dessert or salad)

1 package Lemon Jell-O
1 1/4 cups warm water
2 1/2 cups canned apricots, sliced


Fruit Symphony

1 package Lemon Jell-O
1 cup warm water
1 cup fruit juices and water
Dash of salt
2 cups grapefruit, free from membrane, diced, and drained
1/2 cup orange, free from membrane, diced, and drained
1/2 cup canned crushed pineapple, drained


Dessert Novelty

2 bottles Coca-Cola
1/2 cup water
1 package Lemon or Raspberry Jell-O
1/4 teaspoon salt


Jellied Orange Dessert

4 oranges, sections free from membrane and diced
1 1/2 cups warm water
1 cup sugar
1 package Orange Jell-O


Layered Peach and Banana Mold

1 package Lime Jell-O
1 pint warm water
1/2 cup canned peaches, sliced
1 banana, sliced

**Fresh Raspberry Bavarian Cream**

1 package Raspberry Jell-O  
1 cup warm water  
4 tablespoons sugar  
1 cup fresh raspberries, crushed  
1 cup raspberry juice and water  
½ cup cream, whipped

Dissolve Jell-O in warm water. Add sugar to berries and let stand 20 minutes. Drain off juice and add water to make 1 cup. Add to dissolved Jell-O. 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 berries and cream. Turn into large mold. Chill until firm. Unmold. Garnish with fresh berries, if desired. Serves 12.

*Strawberry Bavarian Cream.* Substitute Strawberry Jell-O and fresh strawberries for Raspberry Jell-O and raspberries in the recipe above.

**Harvest Mold**

1 package Orange or Strawberry Jell-O  
Red and green grapes  
1 pint warm water

Dissolve Jell-O in warm water. Turn into mold. Chill until firm. Unmold on large plate. Garnish with a few leaves and small clusters of red and green grapes, arranged in groups around mold. Serves 4.

*Harvest Mold*
Mystic Fruit Layers

1 package Orange Jell-O
1 cup warm water
1 cup canned pineapple juice and water
1 slice canned pineapple, cut in pieces
1 cup fresh strawberries, halved


Sunday Night Pudding

1/4 cup orange juice
1 cup seeded dates, finely cut
1 package Strawberry Jell-O
1 3/4 cups warm water
1/4 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
1/2 cup walnut meats, coarsely broken

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
¼ cup walnut meats, broken


Loganberry or Grape Whip

1 package Lemon Jell-O
1 cup warm water
1 cup loganberry or grape juice

Dissolve Jell-O in warm water. Add fruit 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. Turn into mold. Chill until firm. Unmold. Serve with custard sauce. Serves 8.

Fresh Plum Snow

1 package Raspberry Jell-O
1 pint warm water
4 tablespoons powdered sugar
2 egg whites, unbeaten

Dissolve Jell-O in warm water. Chill. Combine plum pulp and sugar. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water, add egg whites, and whip with rotary egg beater until fluffy. Add plum pulp, folding gently, and let stand until slightly thickened. Turn into individual molds. Chill until firm. Unmold. Garnish with whipped cream, if desired, or serve with fresh plum sauce. Serves 12.

Apricot Bavarian Cream

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

Dissolve Jell-O in warm water and apricot juice. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Crush apricots to pulp with fork; add sugar. Fold apricot mixture into Jell-O mixture. Chill until slightly thickened. Turn into mold or pile lightly in sherbet glasses. Chill until firm. Unmold. Serves 10.
Charlotte Russe Imperial

4 egg yolks, slightly beaten  
1/2 cup sugar  
1/4 teaspoon salt  
1 pint milk

1 package Lemon Jell-O  
1/2 cup warm water  
1/2 teaspoon vanilla  
1 cup cream, whipped


Cherry Pie Glace

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

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

Combine cherries and sugar. Dissolve Jell-O in warm cherry juice and water. Add salt and pour over cherries. Chill. When slightly thickened, turn into cold pie shell. Chill until firm.

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

Dissolve Jell-O in warm water. Add plum juice. Chill. When slightly thickened, fold in plums. Turn into individual molds. Chill until firm. Unmold. Serve plain or with whipped cream. Serves 6. May also be made with Cherry Jell-O and stewed fresh or canned blue plums.

Jelly Sahara

1 package Strawberry Jell-O  
1 cup warm water  
1 cup prune juice  
1/2 cup cooked prunes, seeded and finely cut

Dash of salt  
1 tablespoon confectioners' sugar  
1 cup cooked prunes, seeded and mashed  
1 egg white, stiffly beaten

Dissolve Jell-O in warm water. Add prune juice. Chill. When slightly thickened, fold in 1/2 cup prunes. Turn into individual molds and chill until firm.

Prepare prune whip by adding salt and sugar to mashed prunes, and folding into egg white. Unmold firm Jell-O molds and serve, garnished with prune whip. Serves 6.
Marvel Lemon Pie

1 package Lemon Jell-O
\( \frac{3}{4} \) cup sugar
\( \frac{3}{4} \) teaspoon salt
Grated rind of 2 lemons
1 3/4 cups boiling water
2 egg yolks
Juice of 2 lemons
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. Cool. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue, or top with whipped cream, if desired.

Three-minute Meringue

Put 2 unbeaten egg whites, \( \frac{1}{2} \) cup sugar, dash of salt, and 2 tablespoons 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 few drops vanilla or almond extract. Beat well.

Marvel Lemon Pie
Manor House Salad

Emergency Salad

1 package Orange Jell-O
1 orange, sections free from membrane
1 pint warm water
1 banana, freshly sliced


Cool Melon Salad

(Dessert or salad)

1 package Lime Jell-O
1 pint warm water

1 1/2 cups cantaloupe or honeydew melon, cut in 1/2-inch balls

Dissolve Jell-O in warm water. Chill. When slightly thickened, fold in melon balls. Turn into individual molds. Chill until firm. Unmold on crisp lettuce and garnish with mayonnaise, or serve plain as dessert. Use only firm, ripe, sweet melon for best results. Serves 6.

Grapefruit and Grape Salad

(Dessert or salad)

1 package Orange Jell-O
1 grapefruit, sections free from membrane, diced, and drained
1 cup warm water
1 cup grapefruit juice and water
1 cup white grapes, halved and seeded

Dissolve Jell-O in warm water. Add grapefruit juice and water. Chill. When slightly thickened, fold in grapefruit and grapes. Turn into ring mold. Chill until firm. Unmold on crisp water cress and garnish with mayonnaise, or serve plain as dessert. Center may be filled with additional fruit, if desired. Serves 6.

Emerald Echo Salad

1 package Lime Jell-O
1/4 cup canned crushed pineapple, drained
3 tablespoons pimiento, cut in strips
1 pint warm water

Dissolve Jell-O in warm water. Pour 1/2-inch layer into loaf pan, or layer of desired depth into fancy mold. Chill until firm. Chill remaining Jell-O mixture 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 and pimiento. Pour over firm first layer. Chill until firm. Unmold on crisp lettuce, water cress, or chicory. Garnish with mayonnaise. Serves 8.
**Golden Glow Salad**

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

Dissolve Jell-O in warm water. Add pineapple juice and water, vinegar, and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6. (Pecans may be omitted, if desired.)

**April Salad**

1 package Lemon Jell-O  
1 pint warm water  
1 pimiento, cut in strips  
2 hard-cooked eggs, coarsely cut  
1 cup celery, finely chopped  
⅛ cup olives, finely chopped  
1½ teaspoons chives, finely chopped, or 1 teaspoon scraped onion  
1 tablespoon vinegar  
¼ teaspoon salt  
Dash of Cayenne


**Beet Luncheon Salad**

1 package Lemon Jell-O  
1 pint warm water  
3 tablespoons vinegar  
1 teaspoon salt  
½ teaspoon scraped onion  
1½ cups (4 small) beets, cooked and diced  
1½ cups cabbage, finely shredded  
¼ cup green pepper, diced


**Crisp Summer Salad**

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

Fresh Asparagus Salad

1 package Lemon Jell-O
1 cup warm water
¾ cup asparagus stock or water
3 tablespoons vinegar
½ teaspoon salt
2 cups asparagus, cooked and diced
1 pimiento, chopped


Red Crest Tomato Aspic

1 package Strawberry Jell-O
1 pint warm tomatoes
2 teaspoons prepared horse-radish
1½ teaspoons scraped onion
1½ teaspoons salt
Dash of Cayenne

Dissolve Jell-O in warm tomatoes. Add horse-radish, onion, salt, and Cayenne. Force through sieve. Turn into individual molds. Chill until firm. Garnish with mayonnaise. Serves 4. May also be molded in half-molds and used as a relish or garnish for platter of cold meat.
Twopenny Salad

1 package Lemon Jell-O
1 pint warm water
$\frac{1}{2}$ teaspoon salt
1 cup cabbage, finely shredded


Layered Cheese and Apple Salad

1 package Lemon Jell-O
1 pint warm water
1 teaspoon salt
$\frac{1}{2}$ cup walnut meats, broken

1 red apple, diced
1 teaspoon sugar
1 package (3 ounces) cream cheese

### Chicken Loaf

<table>
<thead>
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<th>Ingredient</th>
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<tbody>
<tr>
<td>1 package Lemon Jell-O</td>
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<tr>
<td>1 pint warm chicken stock,</td>
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<td>free from fat</td>
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<td>1 cup chicken, cut in small</td>
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<td>pieces</td>
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<td>½ cup celery, finely</td>
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<td>¼ cup green pepper, finely</td>
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<td>chopped</td>
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<td>2 tablespoons pimiento,</td>
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<td>finely chopped</td>
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<td>2 tablespoons vinegar</td>
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<td>¼ teaspoon salt</td>
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<tr>
<td>¼ cup stuffed olives,</td>
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<td>finely chopped</td>
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<td>Dash of Cayenne</td>
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<tr>
<td>1 teaspoon scraped onion</td>
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<td>Dash of Worcestershire</td>
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### Creamy Pimiento Ring

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<td>1½ cups warm water</td>
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<td>¼ tablespoon vinegar</td>
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<td>¼ teaspoon salt</td>
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<td>½ cup milk</td>
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<td>2 teaspoons paprika</td>
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<td>1 teaspoon minced onion</td>
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<td>¼ cup mayonnaise</td>
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<td>½ cup grated American cheese</td>
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<td>½ cup pimiento, finely</td>
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### Ham and Celery Loaf

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<td>1½ cups warm water</td>
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<tr>
<td>¼ cup vinegar</td>
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<tr>
<td>½ teaspoon salt</td>
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<tr>
<td>1 cup cooked ham, finely</td>
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<tr>
<td>1⅛ cups celery, finely</td>
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<td>chopped</td>
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<tr>
<td>1 tablespoon scraped onion</td>
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<tr>
<td>2 sweet pickles, finely</td>
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Jellied Salmon Loaf

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

1/2 teaspoon salt
1/2 cup mayonnaise
2 cups canned salmon, flaked
1 cup celery, diced


Spiced Jellied Peaches
(Relish or dessert)

3/4 cup peach juice
1/4 cup vinegar
1/2 cup sugar
12 cloves
1 stick cinnamon
1 cup canned peaches, sliced
1 package Orange Jell-O


Cider and Cranberry Relish

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

Dissolve Jell-O in warm fruit juices. Add sugar and salt. Turn into individual molds, filling them 1/2 full. Chill until firm. Unmold. Makes 8 half-molds.

India Relish Supper Plate

1 package Lemon Jell-O
1 pint warm water
1 teaspoon salt
1 1/2 cups cabbage, finely chopped
3/4 cup India relish

Dissolve Jell-O in warm water. Chill. Add salt to cabbage. When Jell-O is slightly thickened, fold in cabbage and India relish. Turn into small individual molds. Chill until firm. Makes 8 molds.

Prepare luncheon plate of thin slices of cold roast pork or boiled tongue, potato chips, and a Jell-O mold on lettuce.
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. Always use the correct proportion of liquid to 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.

For molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill in mold until firm. (The tiny bubbles which appear on the surface of dissolved Jell-O are due to the air present in all unboiled water. They soon disappear from the surface of your Jell-O, leaving it brilliantly clear.)

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.

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, until firm.

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. 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.

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

Serve Lovelier Jell-O Dishes Than Ever With These Jell-O Molds
Jell-O is always lovely, no matter how it is served. But when molded in these special Jell-O molds, it is at its very best—like the creation of a chef in its clear, colorful, jewel-like beauty.

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, 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).

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.
Home-made Ice Cream

DELICIOUS—PURE—EASY
AND INEXPENSIVE!

JUST add a quart of milk to a package of Jell-O Ice Cream Powder and freeze. (See directions on package.) You’ll get nearly two quarts of delicious, wholesome ice cream! No cooking or 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. Chocolate, Vanilla, Strawberry, Lemon, and Unflavored (for your own special flavoring).

Choclate Ice Cream

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


Tray-smooth Ice Cream

(Made in automatic refrigerator)
3 cups evaporated milk
1 package Vanilla or Chocolate Jell-O Ice Cream Powder
1 cup cream, whipped

ADD evaporated milk gradually to Jell-O Ice Cream Powder, stirring constantly. Beat with rotary egg beater until thoroughly dissolved. Strain into freezing tray of automatic refrigerator and freeze. When mixture is frozen on sides and bottom, turn into chilled bowl and beat with rotary egg beater until smooth and increased in volume. Fold in whipped cream. Return to freezing tray and freeze until firm. Makes 1¾ quarts ice cream.

Fresh Fruit Ice Cream. Use Unflavored Jell-O Ice Cream Powder in above recipe and fold in 2 cups crushed fruit, sweetened and drained, after adding whipped cream.

Jell-O Ice Cream Powder
D-Zerta

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