NOW JELL-O TASTES TWICE AS GOOD...ENJOY THESE TEMPTING RECIPES
EVERYONE who tastes Jell-O now is amazed and delighted at its thrilling flavors. All six pure fruit flavors are deeper, richer, truer than ever before.

And only Jell-O has this extra-rich flavor. It is Jell-O's secret—an exclusive process for blending the pure fruit flavor right into the tiny Jell-O crystals. Thus the flavor is caught and held!

Revealed at Your Table

When your family cut their spoons into a tender, shimmering Jell-O mold, and greet its miracle of flavor with enthusiastic praise... then you realize what deliciousness the New Jell-O has brought to your table! And your imagination starts working, devising different tempting desserts, salads, relishes, or entrées to take advantage of this luscious fruit flavor, to serve it in attractive new ways.

Just to start you off on your career of inspired dishes, we're giving you a sheaf of Jell-O recipes—some for every day and some for festive occasions—a variety to suit every taste.
**Dissolves in Warm Water**

Jell-O's extra-rich flavors are not its only claim to your affection—here's another great thing about Jell-O.

Jell-O dissolves in warm water—does not require boiling water. This means that none of Jell-O's enticing fruit flavor is lost in steam, in your kitchen. It means also that Jell-O is actually easier to make and quicker to set than other gelatin desserts, for only Jell-O offers this convenience.

You can put the mold in the refrigerator right away. No waiting for the mixture to cool off first. So naturally your dessert is ready for the table sooner than ever before.

**Party Dishes Easily Made**

And another thing—Jell-O's quick-setting means that you can make dainty rainbow-tinted creations and beautiful decorated molds, worthy of a French chef, with the greatest ease. For, with Jell-O, layers set quickly, and designs become securely anchored, ready for the next step, without any special fuss.

If you're making a whip, it's no time before the Jell-O mixture is cool and syrupy—ready to be beaten to a fluffy froth. Jell-O simplifies each step.

Or if you're making a salad or dessert with bits of fruit or vegetables in it, your Jell-O is soon thickened enough to hold them in place.

Remember only Jell-O has extra-rich fruit flavor. Jell-O is made with warm water. Only Jell-O makes even the simplest gelatin dessert a cause for family rejoicing.
Triple test proves extra-rich flavor!

1. Open a package of Jell-O and sniff the luscious fragrance that rises. You’ll be amazed at this proof of Jell-O’s extra-rich true-fruit flavor.

2. Now dissolve Jell-O in warm water. Smell the delightful aroma of fresh, ripe fruit! Proof again of Jell-O’s extra-rich flavor!

3. Then for the final proof—taste Jell-O. What a revelation! Extra-rich and crammed-with-fruit flavor! Only Jell-O gives you that!
Strawberry Garland

Desserts

Strawberry Garland

1 package Strawberry Jell-O
1 1/2 cups warm water
1/4 teaspoon salt
Strawberries


Jell-O Treats

JELL-O CUBES: Mold Jell-O in shallow pan. When firm, cut in cubes and serve in sherbet or parfait glasses.
JELL-O FLAKES: Mold Jell-O in shallow pan. When firm, break into bits with fork, or put through ricer. Serve in glasses.
JELL-O MOUNDS: Unmold individual molds of Jell-O on slices of pineapple or sections of orange or grapefruit.
Pineapple Fruit Mold
(Dessert or salad)

1 package Orange Jell-O
1 cup warm water
1 cup canned pineapple juice

1 1/2 cups diced fruit (apples, pears, oranges, grapes, bananas, peaches, etc.)

Dissolve Jell-O in warm water. Add pineapple juice. Chill. When slightly thickened, fold in fruit. Turn into individual molds. Chill until firm. Serve plain or with whipped cream as dessert. Or unmold on crisp lettuce, garnish with mayonnaise, and serve as salad. Serves 6.

Peach and Grape Temptation

1 package Raspberry Jell-O
1 pint warm water

1 cup halved white grapes, seeded
1 cup diced peaches


Cardinal Pear Mold

1 package Cherry Jell-O
1 1/2 cups warm water

1/2 cup canned pear juice
1/8 teaspoon ginger
1/8 teaspoon salt


Apple Cider Tang

1 package Lemon Jell-O
1 cup warm water
1 cup sweet cider

1 1/2 cups red apples, cut in match-stick pieces


Springtime Delight

4 tablespoons sugar
1 cup sliced fresh strawberries

1 package Strawberry Jell-O
1 pint warm water

Jellied Grapefruit Dessert

2 grapefruit, sections free from membrane, diced 1½ cups warm water
½ cup sugar
1 package Lime or Raspberry Jell-O

COMBINE grapefruit and sugar and let stand 10 minutes. Dissolve Jell-O in warm water; add salt. Pour over grapefruit. Chill, stirring occasionally until slightly thickened. Turn into sherbet glasses. Serves 8.

Prune Perfection

1 package Strawberry Jell-O 8 prune-seed kernels, blanched and chopped
1 cup warm water 1 cup finely cut cooked prunes


Plums Grenadier

1 package Cherry Jell-O 1 cup juice from plums
1 cup warm water 1 cup canned or stewed blue plums


Raspberry Twinkle

½ cup brown sugar, firmly packed 1 cup warm water
1 cup water ¾ cup broken nut meats
1 package Raspberry Jell-O ½ cup finely cut raisins

COOK sugar and 1 cup water until sugar is dissolved. Dissolve Jell-O in 1 cup warm water; add sugar syrup. Chill. When slightly thickened, fold in nuts and raisins. Turn into shallow pan. Chill until firm. Break into bits with fork. Serves 6.

Plum and Melon Molds

1 package Raspberry Jell-O 1 cup diced plums
1 pint warm water 1 cup diced cantaloupe

**Jell-O Fruit Cups**


**MIDWINTER MELANGE.** Dissolve 1 package Cherry Jell-O in 1 pint warm water. Turn into shallow pan, chill until firm, and cut in cubes. Arrange grapefruit sections in glasses, top with cubes, and garnish with banana slices. Serves 6.

**JULEP CUP.** Dissolve 1 package Lime Jell-O in 1 pint warm water. Turn into shallow pan, chill until firm, and cut in cubes. Arrange in sherbet glasses with halved, seeded green grapes. Garnish with fresh mint. Serves 6.

**ORANGE GLACÉ.** Dissolve 1 package Orange Jell-O in 1 pint warm water. Chill until slightly thickened. Arrange orange sections in sherbet glasses, fill with thickened Jell-O, and chill until firm. Serves 6.
RASPBERRY DELIGHT. Dissolve 1 package Raspberry Jell-O in 1 pint warm water. Turn half of mixture into shallow pan, chill until firm, and cut in cubes. Chill remaining Jell-O until slightly thickened, fold in 1 cup raspberries, turn into sherbet glasses, filling ½ full; chill until firm. Top with Raspberry Jell-O cubes and additional raspberries. Serves 6.

**Layered Peach and Banana Mold**

1 package Lime Jell-O  
1 pint warm water  
½ cup canned sliced peaches  
1 banana, sliced


**Gypsy Fruit Mold**

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

Dissolve Jell-O in warm water. Pour a thin layer into loaf mold and chill until firm. Chill remaining Jell-O until thickened. Arrange peaches on firm layer and cover with thickened Jell-O. Chill until firm. Add blueberries and cover with remaining Jell-O. Chill until firm. Unmold and serve in slices. Serves 8. (Raspberries may be substituted for blueberries.)
Two-toned Orange Mold

1 package Orange Jell-O
1 pint warm water
1 package (3 ounces) cream cheese


Fruit Pudding

1 package Cherry Jell-O
1 pint warm water
½ teaspoon salt
½ cup chopped raisins
12 dates, chopped
6 figs, chopped
1 banana, diced
¼ cup chopped nut meats


Apricot Snow

1 package Lemon Jell-O
1 cup warm water
1 cup apricot juice
1 cup apricot pulp
4 tablespoons powdered sugar
2 egg whites, unbeaten

Dissolve Jell-O in warm water; add apricot juice. Chill. Combine apricot 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 and thick like whipped cream. Fold in apricot pulp. When slightly thickened, turn into individual molds. Chill until firm. Unmold and serve with whipped cream, if desired. Serves 12.

Jell-O Jack-o'-lanterns

1 package Orange Jell-O
1 pint warm water
Dried currants
6 halves canned peaches, drained
6 marshmallows, flattened

Dissolve Jell-O in warm water. Fill wide sherbet glasses about ⅓ full and chill. Press currants into rounded side of each peach half to make eyes, nose, and mouth of jack-o'-lantern face. When Jell-O is firm, place marshmallow in center of each glass and cover with peach half, placing face-side up. Pour remaining syrupy Jell-O over peaches; chill until firm. Serves 6.
Deep-dish Banana Dessert

1 package Lemon Jell-O  
1 pint warm water  
3 bananas  
$\frac{1}{4}$ cup cream, whipped  
$\frac{1}{8}$ teaspoon salt

Dissolve Jell-O in warm water. Chill. When cold and syrupy, pour $\frac{3}{4}$ of Jell-O into deep glass dish. Slice 2 bananas into this Jell-O and fold in carefully. Chill. Place remaining Jell-O in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Mash remaining banana with silver fork and fold into whipped Jell-O. Fold in whipped cream and salt. Pile onto chilled Jell-O in dish. Chill until firm. Serves 8.

Frozen Raspberry Dessert

4 cups raspberries  
$\frac{1}{4}$ cup sugar  
$\frac{1}{4}$ cup water  
1 cup canned pineapple juice  
1 package Raspberry Jell-O  
$\frac{3}{4}$ cups cream, whipped

Crush 2 cups raspberries, add $\frac{1}{4}$ cup sugar and water, let stand 10 minutes, then force through sieve. Combine 1 cup of this raspberry juice with pineapple juice and heat until warm. Dissolve Jell-O in warm juices. Chill. When 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. To remaining 2 cups raspberries, add $\frac{1}{4}$ cup sugar and let stand 10 minutes (do not crush). Fold into whipped Jell-O, then fold in whipped cream. Turn into freezing trays of automatic refrigerator and let stand 3 to 4 hours, or until frozen. Or turn into 2-quart container, cover with waxed paper, press cover tightly down over paper, and pack in equal parts ice and salt for 3 to 4 hours. Makes 2 quarts.

Jellied Ginger Grape

(Dessert or appetizer)

1 package Strawberry or Lemon Jell-O  
1 cup warm grape juice  
1 cup ginger ale


For an appetizer, turn Jell-O mixture into shallow pan; chill until firm. Cut in cubes or break into bits with fork; pile in low cups or cocktail glasses. Garnish with small clusters of white seedless grapes and set cups in shallow bowls of shaved ice, or place each cup on fresh grape leaf on plate. Serves 6.
Orange Moss

1 package Lemon Jell-O
1½ cups warm water
2 tablespoons sugar
½ cup orange juice
1 tablespoon grated orange rind
½ to 1 cup heavy cream

Dissolve Jell-O in warm water. Add sugar, orange juice, and rind. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Serves 6 to 8.

Sugarplum Mold

1 package Cherry Jell-O
Glazed apricots, prunes, and pineapple
1 pint warm water


For glazed fruit, prepare thick sugar syrup of 1 cup sugar, ¾ cup water, and 1 tablespoon light corn syrup; boil 2 minutes. Simmer half-rings of canned pineapple, then soaked, dried apricots and seeded prunes, in syrup 20 minutes, or until glazed. Cool. Glaze only a few fruits at a time and do not allow syrup to boil hard; this avoids breaking of fruit.
Golden Apricot Pie

**Ingredients:**
- ½ pound dried apricots, cooked and drained
- 4 tablespoons sugar
- 1 package Orange Jell-O
- 1 pint warm apricot juice and water
- ¼ teaspoon salt
- 1 baked 9-inch pie shell
- ½ cup cream, whipped

**Instructions:**
1. Combine apricots and sugar.

Maraschino Charlotte Russe

**Ingredients:**
- ½ package (4 tablespoons) Lemon Jell-O
- 1 cup warm water
- 2 tablespoons juice from maraschino cherries
- 2 tablespoons powdered sugar
- ½ teaspoon grated orange rind
- Dash of salt
- ⅛ teaspoon almond extract
- 1 cup heavy cream
- 8 maraschino cherries, finely cut
- 3 tablespoons rolled, dried macaroon crumbs
- Lady fingers

**Instructions:**

Red Cherry Cup

**Ingredients:**
- 1 package Cherry Jell-O
- 1 cup warm water
- 1 cup canned cherry juice
- 2 cups canned red cherries

**Instructions:**
1. Dissolve Jell-O in warm water. Add cherry juice and chill. When slightly thickened, fold in cherries. Turn into sherbet glasses and chill until firm. Serve plain or with cream. Serves 6.
### Creamy Cheese Entrée

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1 package Lemon Jell-O</td>
<td></td>
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<tr>
<td>1 1/2 cups warm water</td>
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<td>1/2 cup milk</td>
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<tr>
<td>1/4 teaspoon paprika</td>
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<tr>
<td>1 teaspoon minced onion</td>
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<td>1/2 tablespoon vinegar</td>
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<td>1/2 cup mayonnaise</td>
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<tr>
<td>1/2 cup grated American cheese</td>
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<td>1/2 cucumber, diced</td>
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<tr>
<td>1/4 cup diced green pepper</td>
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<tr>
<td>1/2 teaspoon salt</td>
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### Cabbage and Pineapple Salad

<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 water</td>
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<tr>
<td>1 cup shredded cabbage</td>
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<tr>
<td>4 stuffed olives, sliced</td>
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<td>1/2 teaspoon salt</td>
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<tr>
<td>4 teaspoons vinegar</td>
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<tr>
<td>1 cup diced canned pineapple</td>
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### Layered Pear and Cherry Salad

<table>
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<tbody>
<tr>
<td>1 package Lemon Jell-O</td>
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<tr>
<td>1 pint warm water</td>
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<tr>
<td>6 maraschino cherries, cut in eighths</td>
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<tr>
<td>1 cup sliced fresh pears</td>
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Chicken Loaf

1 package Lemon Jell-O
1 pint warm chicken stock, free from fat
1 cup diced cooked chicken
\( \frac{1}{2} \) cup chopped celery
\( \frac{1}{4} \) cup chopped green pepper
2 tablespoons chopped pimiento
2 tablespoons vinegar
\( \frac{1}{4} \) cup chopped stuffed olives
Dash of cayenne
Dash of Worcestershire sauce


Foursome Vegetable Salad
(Salad or relish)

1 package Lemon Jell-O
1 pint warm water
\( \frac{1}{2} \) cup diced celery
\( \frac{1}{4} \) cup chopped green pepper
1 cup diced cucumber
\( \frac{1}{2} \) teaspoon salt
4 teaspoons vinegar
\( \frac{1}{2} \) teaspoon scraped onion

DISSOLVE Jell-O in warm water. Chill until slightly thickened. Combine remaining ingredients; fold at once into slightly thickened Jell-O. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise or, if desired, serve with cooked salad dressing. Serves 6.

For a relish, turn Jell-O mixture into small individual molds and serve with cold meats. Serves 10.

Tomato Aspic with Vegetables

1 package Strawberry Jell-O
1 pint warm tomatoes
2 teaspoons prepared horse-radish
1 1/2 teaspoons scraped onion
1 1/2 teaspoons salt
Dash of cayenne
1/2 cup cooked string beans
1/2 cup cooked fresh peas
1 cup diced cucumber
1 teaspoon minced onion
1/4 teaspoon salt
1/4 cup French dressing

DISSOLVE Jell-O in warm tomatoes. Add horse-radish, onion, salt, and cayenne. Force through sieve. Turn into individual ring molds. Chill until firm. Toss vegetables, salt, and dressing together lightly and chill. When Jell-O is firm, unmold rings on crisp lettuce. Pile vegetable mixture in each. Garnish with mayonnaise and water cress. Makes 4 large salads. This aspic may be served plain as a relish with meat or fish.
Cool Melon Salad

(Salad or dessert)

1 package Lime Jell-O
1 pint warm water

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


Asparagus and Tomato Salad

1 package Lemon Jell-O
1 pint warm water

1/2 teaspoon salt
4 teaspoons vinegar

18 canned asparagus tips
2 medium tomatoes

1/2 teaspoon scraped onion
1/4 teaspoon Worcestershire sauce

April Luncheon Salad

1 package Lemon Jell-O
1 pint warm water
1 pimiento, cut in strips
2 hard-cooked eggs, coarsely cut
1 cup chopped celery

1 1/2 cup chopped olives
1 1/2 teaspoons chopped chives, or
1 teaspoon scraped onion
1/4 teaspoon salt
1 tablespoon vinegar
Dash of cayenne


Manhattan Special Salad

1 package Lemon Jell-O
1 pint warm water
3/4 cup diced tart apples
1/2 cup diced celery, salted

1/4 cup broken walnut meats
1/2 teaspoon salt
4 teaspoons vinegar
Cream cheese balls

Dissolve Jell-O in warm water. Chill until slightly thickened. Combine apples, celery, nuts, salt, and vinegar; fold at once into slightly thickened Jell-O. Turn into individual molds. Chill until firm. Unmold on crisp lettuce; garnish with water cress and cheese balls. Serve with mayonnaise. Serves 6. Nuts may be omitted in this recipe, if desired.
Grapefruit and Grape Salad
(Salad or dessert)

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


Sea Dream Salad

1 package Lime Jell-O 1 tablespoon vinegar
1 cup warm water ½ to 1 teaspoon scraped onion
1 cup grated cucumber Dash of cayenne
½ teaspoon salt


White and Gold Salad

1 package Orange Jell-O 1 tablespoon grated
1 pint warm water orange rind
¾ cup grated raw carrots ½ teaspoon salt
¾ cup Baker’s Coconut, Premium Shred 2 teaspoons vinegar


Tart Cranberry Salad

1 package Lemon Jell-O 1 pint warm water
½ cup sugar 2 cups raw cranberries
1 cup diced red apples

Dissolve Jell-O and sugar in warm water. Chill. Put cranberries through food chopper. When Jell-O is slightly thickened, fold in cranberries and apples. Turn into mold. Chill until firm. Unmold on crisp lettuce or romaine. Serve with mayonnaise. Serves 8. (Celery may be substituted for apples.)
Molded Spiced Cherries

4 allspice berries
4 whole cloves
1 two-inch stick cinnamon
1 package Strawberry Jell-O


Spicy Beet with Bacon Grill

1 package Lemon Jell-O
1 pint warm water
1 cup diced cooked beets
¾ cup diced apples
1 tablespoon vinegar


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

Sunny Orange Supper Plate

1 package Orange Jell-O
1 cup warm water
1 cup orange juice and water
2 oranges, sections free from membrane

Dissolve Jell-O in warm water. Add orange juice and water. Chill. When slightly thickened, fold in oranges. Combine celery, salt, vinegar, and tabasco; fold at once into slightly thickened Jell-O. Turn into individual molds. Chill until firm. Makes 8 molds.

Prepare supper plate of thin slices of cold roast duck, turkey, pork, or boiled tongue, bran muffins, and a Jell-O mold, unmolded on crisp lettuce or water cress.
To measure: 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.

To dissolve Jell-O: Jell-O dissolves in warm liquid—120° F. (It should be slightly hotter than lukewarm to dissolve the Jell-O thoroughly, but not boiling). Use exact amount of liquid specified. Pour warm liquid onto Jell-O and stir until all Jell-O is completely dissolved.

To mold Jell-O: 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, leaving your Jell-O brilliantly clear and sparkling).

To mold 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 pint of Jell-O mixture.

To make Jell-O 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.

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

To chill: 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, place Jell-O mold in a pan of cracked ice and salt, ice water, or snow.

To chill in automatic refrigerator: Jell-O dishes may be chilled quickly and successfully in the freezing trays of an automatic refrigerator. Proper chilling takes about 1 hour. They should be thoroughly chilled but never frozen unless so directed.

For a frozen Jell-O dish, use only a correctly-proportioned mixture of whipped Jell-O, cream, and fruit, as in Frozen Raspberry Dessert, page 11.

To make Jell-O creams: Jell-O creams have a smooth velvety texture and are made with much less cream than is ordinarily required in this type dessert. They are usually 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. When 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 the whipped cream carefully and mold.
To layer and decorate 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 against spoon to avoid disarranging design.

To unmold Jell-O: Dip the mold to the rim in warm—not hot—water. Hold a moment, remove, and dry outside of mold with clean towel. Cover mold with serving plate and invert both. Then raise one side of mold slightly and give a sharp shake. Lift off mold. Repeat, if necessary.

Give Extra Beauty to Jell-O Dishes with these Jell-O Molds

Jell-O is so gay and sparkling—each portion deserves to be turned out in style. These dainty aluminum molds will do it!

YOURS AT A BARGAIN PRICE

6 individual Jell-O molds ........................................ 25c
or 1 large Jell-O mold .............................................. 50c

We're able to offer you these sturdy, smooth aluminum molds at such an inviting price because we buy them in such large quantities. The individual molds are big enough to hold a generous portion of Jell-O, either plain, or with other ingredients in it. Send the coupon today.

COUPON

GENERAL FOODS,
BATTLE CREEK, MICHIGAN

Gentlemen:

I am enclosing {25c for one of the following 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.
Delicious Home-made Ice Cream

THIS EASY, INEXPENSIVE WAY

JELL-O Ice Cream Powder takes all the cooking and bothersome mixing out of making ice cream. Just add milk, or milk and cream or evaporated milk. And there you are... already for the freezer or the refrigerator tray. Three delicious, wholesome flavors—Chocolate, Vanilla, Strawberry—and Unflavored (for your own special flavoring).

Coffee Ice Cream

1 package Unflavored Jell-O Ice Cream Powder
1 cup sugar

1 cup water
2 cups strong coffee
1 cup evaporated milk

Combine Jell-O Ice Cream Powder and sugar, add water and coffee very gradually, stirring until dissolved. Then add evaporated milk. Freeze. Makes 1½ quarts ice cream.

Hostess Ice Cream

(For automatic refrigerator)

1 package Jell-O Ice Cream Powder (vanilla, strawberry, or chocolate flavor)
1 cup sugar*
2 cups milk
1 cup cream, whipped

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Strain and fold into whipped cream. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible—about 6 hours usually required. Stir thoroughly three times during first hour of freezing (cream should be quite thick for the third stirring). Makes 1 quart ice cream. Serve plain or with sauces, as desired.

*With Chocolate Jell-O Ice Cream Powder, use ½ cup sugar.

Jell-O Ice Cream Powder
D-Zerta

A Saccharin Dessert
For those on low carbohydrate diet

Here's good news for people who can't have the usual desserts made with sugar! Give them D-Zerta, a gelatin dessert sweetened with saccharin—just as attractive and delicious as Jell-O itself. It comes in three flavors: Lemon, Raspberry, and Orange.

If your grocer or druggist does not have D-Zerta, write to The Jell-O Company, Inc., Dept. D-Z1, LeRoy, N. Y. If you live in Canada, address General Foods, Ltd., Dept. D-Z1, Cobourg, Ontario.

A Glorious Book for your Kitchen Shelf

384 pages—over 600 recipes—95 menus

If you want the finest helper that ever came into your kitchen—buy the new GENERAL FOODS COOK BOOK. It's arranged in a new way to help you quickly and practically with meal-planning, marketing, entertaining, left-overs. It gives more than recipes—it answers your problems.

No cook is too inexperienced to get glorious results from it. No cook is too expert to get scores of pointers and fresh ideas.

Beautifully printed and illustrated; bound in washable covers of yellow and robin's egg blue. Costs only $1 . . . worth at least $3!

Ask for General Foods Cook Book at book stores and book departments, or send $1. to General Foods, Dept. JHH, Battle Creek, Mich.
1. Open a package of Jell-O and sniff the luscious fragrance that rises. You’ll be amazed at this proof of Jell-O’s extra-rich fruit flavor.


6 DELICIOUS FLAVORS

STRAWBERRY LIME CHERRY ORANGE RASPBERRY LEMON