Bright Spots for Wartime Meals
66 Ration-Wise Recipes
GUESS WHAT?
I’ve collected another
grand set of war-wise recipes!

You folks seemed mighty enthusiastic about my first ration cookbook, “Recipes for Today.” So here’s a new one, all packed with my favorite Jell-O and Jell-O Pudding recipes, the ones I’m using most often nowadays to brighten up rationed meals. I hope you’ll find them useful in your own special job of making “food fight for freedom.”

Victorianna
“There’s nothing wrong with a meal that a good dessert can’t fix.”

My wise Grandma used to say that. And I find myself remembering it often these wartime days when meals sometimes have to be sorta skimpy at the beginning.

Good desserts . . . satisfying ones, too . . . are easy with Jell-O and Jell-O Puddings. You can do so many wonderful things with ’em. Jell-O will stretch and dress up fruits in all sorts of interesting ways . . . and Jell-O Puddings, because they’re made with milk, give you delicious desserts that add to the food value of any meal.

So the first part of this book is all about desserts. But after that I’ve put in other helpful ideas, too. Hearty salads . . . beautiful party dishes that are easy on your ration book . . . clever entrées to save the day when meat points run out.

Follow me to the next page—there’s good news waiting . . .
INDEX OF RECIPES

DESSERTS

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Jell-O Mold</td>
<td>8</td>
</tr>
<tr>
<td>Banana Pudding</td>
<td>10</td>
</tr>
<tr>
<td>Caramel Pudding</td>
<td>10</td>
</tr>
<tr>
<td>Chocolate Chip Pudding</td>
<td>10</td>
</tr>
<tr>
<td>Chocolate Cinnamon Toast Pudding</td>
<td>9</td>
</tr>
<tr>
<td>Chocolate Ice Cream</td>
<td>12</td>
</tr>
<tr>
<td>Coffee Pudding</td>
<td>10</td>
</tr>
<tr>
<td>Crested Jell-O Whips</td>
<td>22</td>
</tr>
<tr>
<td>Fluffy Rice Pudding</td>
<td>9</td>
</tr>
<tr>
<td>Frozen Berry Dessert</td>
<td>12</td>
</tr>
<tr>
<td>Fruit Jar Delight</td>
<td>8</td>
</tr>
<tr>
<td>Grape Orange Mold</td>
<td>7</td>
</tr>
<tr>
<td>Gypsy Fruit Mold</td>
<td>6</td>
</tr>
<tr>
<td>Jellied Orange Cubes</td>
<td>7</td>
</tr>
<tr>
<td>Jell-O Combinations</td>
<td>22</td>
</tr>
<tr>
<td>Jell-O Cubes</td>
<td>22</td>
</tr>
<tr>
<td>Jell-O Flakes</td>
<td>22</td>
</tr>
<tr>
<td>Jell-O Fruit Fluff</td>
<td>8</td>
</tr>
<tr>
<td>Jell-O Fruit Refreshers</td>
<td>6</td>
</tr>
<tr>
<td>Jell-O Milk Sherbet</td>
<td>12</td>
</tr>
<tr>
<td>Jell-O Pudding Ideas</td>
<td>23</td>
</tr>
<tr>
<td>Jell-O Treats</td>
<td>22</td>
</tr>
<tr>
<td>Jell-O Vanilla Dessert</td>
<td>23</td>
</tr>
<tr>
<td>Jell-O Vanilla Whip</td>
<td>9</td>
</tr>
<tr>
<td>Lemon Rice Pudding</td>
<td>9</td>
</tr>
<tr>
<td>Molded Ginger Pears with Rice</td>
<td>7</td>
</tr>
<tr>
<td>New Jell-O Puddings</td>
<td>10</td>
</tr>
<tr>
<td>Orange Pudding</td>
<td>10</td>
</tr>
<tr>
<td>Prune Whip</td>
<td>7</td>
</tr>
<tr>
<td>St. Patrick’s Shamrocks</td>
<td>6</td>
</tr>
<tr>
<td>St. Valentine’s Hearts</td>
<td>6</td>
</tr>
<tr>
<td>Self-layering Jell-O</td>
<td>22</td>
</tr>
<tr>
<td>Sherry Snow Pudding</td>
<td>6</td>
</tr>
<tr>
<td>Spiced Apple Jell-O</td>
<td>8</td>
</tr>
<tr>
<td>Two-toned Pudding</td>
<td>23</td>
</tr>
</tbody>
</table>

FROSTINGS, SAUCES

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee-Chocolate Cream Frosting</td>
<td>23</td>
</tr>
<tr>
<td>Custard Sauce</td>
<td>7</td>
</tr>
<tr>
<td>Jell-O Whipped Cream</td>
<td>22</td>
</tr>
</tbody>
</table>

JEll-O ABC’s                    | 23   |

PIES, PASTRIES

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heavenly Pumpkin Pie</td>
<td>11</td>
</tr>
<tr>
<td>Jell-O Chiffon Pie</td>
<td>10</td>
</tr>
<tr>
<td>Jell-O Sunshine Pie</td>
<td>11</td>
</tr>
<tr>
<td>Marble Pie</td>
<td>23</td>
</tr>
<tr>
<td>Peanut Butter Cream Pie</td>
<td>11</td>
</tr>
<tr>
<td>Post Toasties Pie Shell</td>
<td>11</td>
</tr>
<tr>
<td>Strawberry Cream Tarts</td>
<td>11</td>
</tr>
</tbody>
</table>

SALADS, RELISHES

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot and Apple Salad</td>
<td>14</td>
</tr>
<tr>
<td>Cool Melon Salad</td>
<td>14</td>
</tr>
<tr>
<td>Cranberry and Orange Salad</td>
<td>14</td>
</tr>
<tr>
<td>Grapefruit and Olive Salad</td>
<td>15</td>
</tr>
<tr>
<td>Grapefruit Salad</td>
<td>15</td>
</tr>
<tr>
<td>Jellied Pea Salad</td>
<td>15</td>
</tr>
<tr>
<td>Jellied Vegetables in Sour Cream</td>
<td>15</td>
</tr>
<tr>
<td>Jellied Waldorf Salad</td>
<td>14</td>
</tr>
<tr>
<td>Jell-O Cabbage Relish</td>
<td>16</td>
</tr>
<tr>
<td>Olive Relish</td>
<td>16</td>
</tr>
<tr>
<td>Savory Cabbage Salad Mold</td>
<td>16</td>
</tr>
<tr>
<td>Sea Dream Salad</td>
<td>16</td>
</tr>
<tr>
<td>Tomato Aspic</td>
<td>20</td>
</tr>
<tr>
<td>Vitamin Salad</td>
<td>16</td>
</tr>
</tbody>
</table>

ENTRÉES

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beet Luncheon Salad</td>
<td>20</td>
</tr>
<tr>
<td>Bridge Dessert Plate</td>
<td>18</td>
</tr>
<tr>
<td>Chicken Buffet Platter</td>
<td>18</td>
</tr>
<tr>
<td>Creamy Cheese Entrée</td>
<td>21</td>
</tr>
<tr>
<td>Fruit Tea Plate</td>
<td>18</td>
</tr>
<tr>
<td>Hostess Salad</td>
<td>19</td>
</tr>
<tr>
<td>Jellied Chicken Loaf</td>
<td>19</td>
</tr>
<tr>
<td>Jellied Veal Loaf</td>
<td>19</td>
</tr>
<tr>
<td>Jell-O Special Plates</td>
<td>18</td>
</tr>
<tr>
<td>Luncheon Platter</td>
<td>18</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>21</td>
</tr>
<tr>
<td>Party Potato Salad</td>
<td>19</td>
</tr>
<tr>
<td>Piquant Ham Mold</td>
<td>18</td>
</tr>
<tr>
<td>Supper Salad Ring</td>
<td>21</td>
</tr>
<tr>
<td>Tomato and Cottage Cheese Entrée</td>
<td>20</td>
</tr>
<tr>
<td>Tongue Relish Plate</td>
<td>18</td>
</tr>
<tr>
<td>Vegetable and Rice Mold</td>
<td>21</td>
</tr>
</tbody>
</table>

DESSERTS ILLUSTRATED on opposite page. At top: Chocolate Cinnamon Toast Pudding, p. 9; Chocolate Ice Cream, p. 12; Jell-O Cubes, p. 22. Center: Jell-O Fruit Refresher, p. 6; Strawberry Cream Tart, p. 11; large mold of fruit in Jell-O (Jell-O ABC’s, p. 23). Bottom: Fruit Jar Delight, p. 8; and Heavenly Pumpkin Pie, p. 11.

DISHES ILLUSTRATED on cover. Front cover, top to bottom: Marble Pie, p. 23; Jell-O Fruit Refresher, p. 6; Jell-O Flakes, p. 22; Jell-O Cubes with Custard, p. 22; Bananas molded in Jell-O with whipped layer (Jell-O ABC’s, p. 23); Sunshine Pie, p. 11; Cool Melon Salad, p. 14. Back cover: Supper Salad Ring, p. 21; Frozen Berry Dessert, p. 12; and the three flavors of Jell-O Puddings.
Desserts
Say Welcome in Wartime!

You can still make desserts you'll be proud to share, even though they do use the simplest, most easy-to-get ingredients. These Jell-O recipes take few, if any, ration points. And every bit of fruit, or egg, or cream is used where it will count just double in enjoyment.

ST. VALENTINE'S HEARTS
1 package Jell-O (any red flavor)
1 pint hot water
1 sheet cake

St. Patrick's Shamrocks. Use Lime Jell-O 6 and shamrock-shaped cutter as above.

JELL-O FRUIT REFRESHERS
1¼ cups fresh or canned fruit or berries
¼ to ½ cup sugar
1 package Jell-O (any flavor)
1½ cups hot water
Combine fruit and sugar and let stand 10 minutes. Drain; measure juice and add water to make 1 cup. Dissolve Jell-O in hot water. Add fruit juice. Chill, stirring occasionally as Jell-O sets to give a soft—not firm—jelly. Then add fruit and serve in sherbet glasses. Or line sherbet glasses with fruit and fill with plain jellied mixture. Garnish with mint or maraschino cherries. Makes 6 to 8 servings.

SHERRY SNOW PUDDING
1 package Orange Jell-O
1½ cups hot water
½ cup sherry
2 egg whites
Dissolve Jell-O in hot water. Chill until slightly thickened. Add sherry and egg whites. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into individual molds. Chill until firm. Unmold. Serve plain or with Custard Sauce (page 7). Makes 8 to 10 servings.

GYPSY FRUIT MOLD
1 package Orange or Imitation Raspberry Jell-O
1 pint hot water
3 fresh peaches, sliced
1 cup blueberries or raspberries
Jellied Cubes will make a whole meal shine! You can use any of six Jell-O flavors—other fruits and juices, too.

**JELLIED ORANGE CUBES**

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


Or use 1 orange and 1 banana for fruit. Dice orange sections and slice banana, sweeten slightly, and turn into bowl with Jell-O cubes, distributing fruit evenly.

**MOLDED GINGER PEARS WITH RICE**

1 package Lime or Imitation Cherry Jell-O  
1 1/2 cups hot water or hot water and pear juice  
1/4 to 1/2 teaspoon ginger  
1/2 teaspoon salt  
2 canned pear halves, sliced  
1/2 cup light cream  
1 cup cooked rice  
2 tablespoons sugar

Dissolve Jell-O in hot water; add ginger and salt. Measure 3/4 cup, add 1/4 cup cold water, and chill. When slightly thickened, add pears. Turn into 1-quart mold. Chill until firm.

Chill remaining Jell-O until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to prune pulp and fold into whipped Jell-O. Pile lightly in sherbet glasses. Chill until firm. Serve with Custard Sauce (below) or Jell-O Whipped Cream (page 22). Makes 4 to 6 servings.

You'll have enough for "seconds" when you serve rich-flavored Prune Whip.

**GRAPE ORANGE MOLD**

1 package Orange or Imitation Strawberry Jell-O  
1 cup hot water  
1/2 cup grape juice  
1/2 cup strained orange juice

Dissolve Jell-O in hot water. Add fruit juices. Turn into individual molds. Chill until firm. Unmold. Serve plain or with Custard Sauce (below) or Jell-O Whipped Cream (page 22). Makes 4 to 6 servings.

**PRUNE WHIP**

1 package Lemon or Orange Jell-O  
1 pint hot water  
1/4 teaspoon salt  
1/4 teaspoon grated orange rind  
4 tablespoons sugar  
1 1/2 cups cooked prune pulp

Dissolve Jell-O in hot water. Add salt and orange rind. Chill until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to prune pulp and fold into whipped Jell-O. Pile lightly in sherbet glasses. Chill until firm. Serve with Custard Sauce (below) or cream. Makes 8 to 10 servings.

To mold Prune Whip, turn about 1/4 of slightly thickened Jell-O into mold and chill until firm. Then whip remaining Jell-O and combine with prunes as above; pile on firm Jell-O. Chill until firm. Unmold. Makes 8 servings.

**CUSTARD SAUCE**

3 tablespoons sugar  
2 egg yolks, slightly beaten  
1 cup milk  
1/2 teaspoon vanilla

Add sugar to egg yolks, then add milk gradually, stirring vigorously. Cook in double boiler until mixture coats spoon, stirring constantly. Cool. Add vanilla.
Give Me Just One Red Apple!

I'll make it into dessert for five! Or let me have those little left-overs of canned fruit and preserves that can be found any day in almost any icebox — and watch me glorify 'em with Jell-O or Jell-O Pudding. Fun, isn't it, making slim beginnings into happy endings?

APPLE JELL-O MOLD

1 package Jell-O (any flavor)
1 cup hot water
1 cup canned apple juice or cold water
2 tablespoons sugar
1/8 teaspoon salt
1 teaspoon vinegar
1 medium red apple, cut in thin wedges

Dissolve Jell-O in hot water. Add apple juice, sugar, salt, and vinegar. Chill until slightly thickened; add apples. Turn into large mold or individual molds. Chill until firm. Unmold. Garnish with additional apple slices and fresh mint, if desired.

Makes 5 servings.

Spiced Apple Jell-O. Add 1/2 teaspoon cinnamon and 12 whole cloves to liquid in Apple Jell-O Mold. Cover; cook gently 15 minutes, stirring occasionally. Strain through cheesecloth. Measure; add hot water to make 2 cups. Use to dissolve Jell-O.

JELL-O FRUIT FLUFF

1 package Jell-O (any flavor)
1 pint hot water or hot water and fruit juice
1/2 cup crushed fruit pulp, fresh or canned, or 1/3 cup jam or marmalade

Dissolve Jell-O in hot water. Chill until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in fruit. Turn into individual molds. Chill until firm. Unmold. Serve with Custard Sauce (page 7), if desired. Makes 6 to 8 servings.

For delicious combinations try: Lime Jell-O with thick, strained applesauce, Imitation Raspberry Jell-O with raspberry jam, or Imitation Strawberry Jell-O with crushed strawberries.

Save all the pieces, bits of left-over fruit, to use a Fruit Jar Delight way.

FRUIT JAR DELIGHT

1 package Jell-O (any red flavor)
1 pint hot water and fruit juice
1/2 cup jam or marmalade
2/3 cup crushed fruit pulp, fresh or canned

Dissolve Jell-O in hot water and fruit juice. Add almond extract. Measure 1 cup and pour into 8x4-inch loaf pan. Chill. When firm, cut into 1/2-inch cubes. Chill remaining Jell-O until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in fruit. Arrange alternate layers of fruit mixture and Jell-O cubes in serving bowl, topping with Jell-O cubes. Makes 6 to 8 servings.
Not a drop of cream in it, yet Vanilla Whip tastes and looks like Bavarian.

JELL-O VANILLA WHIP
Prepare Jell-O (any red flavor) and Jell-O Vanilla Pudding as directed on packages. Chill pudding. Chill Jell-O until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Add chilled pudding gradually, beating constantly until blended. Turn into sherbet glasses or large serving dish. Chill until firm. Makes 10 to 12 servings.

These Puddings Have Everything!

Lovely to look at, swirly-smooth, lingeringly delicious to taste...and full of what it takes to fill hungry folks and make them like the whole idea of eating what's good for them. Then too, these desserts are so easy, they're all done and ready with just a few twists.

LEMON RICE PUDDING
1 package Jell-O Vanilla Pudding
2 1/3 cups milk
1 cup cooked rice
1 teaspoon grated lemon rind
1 egg white
2 tablespoons sugar

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Cook over medium heat until mixture comes to a boil and is thickened, stirring constantly. Fold in rice and lemon rind. Turn into greased baking dish.

Beat egg white until foamy, add sugar gradually, and continue beating until stiff. Pile lightly on pudding and bake in moderate oven (350° F.) 15 minutes, or until delicately browned. Serve warm or cold. Makes 6 servings.

Fluffy Rice Pudding. Fold beaten egg white mixture into pudding and omit baking.

A best place for bread is in cinnamon toast. And the best place for cinnamon toast is right in a chocolate pudding.

CHOCOLATE CINNAMON TOAST PUDDING
1 recipe Jell-O Chocolate Pudding
8 thin slices cinnamon toast, cut in triangles or squares

Prepare Jell-O Chocolate Pudding as directed on package, increasing milk to 2 1/2 cups. Cool slightly. Arrange toast triangles to cover bottom of casserole. Pour pudding over toast. Arrange a row of toast triangles around outer edge and in center of dish, partially inserting them into pudding. Makes 6 servings.

To make cinnamon toast, remove crusts from 8 thin slices dry bread. Toast both sides under broiler. Spread lightly with butter or margarine; then sprinkle with mixture of 1/4 cup brown sugar and 1/4 teaspoon cinnamon. Return to broiler until sugar is partly melted. Cut each slice into 4 triangles or tiny squares.
BANANA PUDDING
1 recipe Jell-O Butterscotch or Vanilla Pudding
1 egg white
1 large or 2 small ripe bananas, diced
Prepare pudding as directed on package. Beat egg white until just stiff enough to hold up in moist peaks. Fold hot pudding mixture gradually into egg white. Fold in banana. Cool, stirring occasionally. Turn into sherbet glasses. Chill. Garnish with banana slices and maraschino cherry, if desired. Serve plain or with cream. Makes 5 or 6 servings.

NEW JELL-O PUDDINGS
Jell-O Vanilla Pudding may be used to make new-flavor desserts in these ways:
Orange Pudding. Prepare Jell-O Vanilla Pudding as directed on package. Add 1 teaspoon grated orange rind; cool.
Caramel Pudding. Prepare Jell-O Vanilla Pudding as directed on package, using for liquid 1 1/4 cups milk and burnt sugar syrup. For burnt sugar syrup, heat 1/2 cup sugar slowly in a heavy skillet, stirring constantly until it melts, then becomes dark brown in color and smokes noticeably. Add very slowly 3 tablespoons hot water and stir until syrup is dissolved.

"All’s well that ends swell" is proved at meals when there’s Jell-O Pudding for dessert. Above are four new flavor versions...four happy ways with milk!

Treat Yourself to Pies!

Make wonderful pies with only half the shortening! You can, you know, if you make one crust these war days, instead of two. And when you serve pies with grand fillings and toppings like these, everybody’s going to think, for sure, they’re celebrating...not sacrificing.

JELL-O CHIFFON PIE
2 or 3 egg yolks, slightly beaten
1 cup water
1/2 cup sugar
1 package Lemon or Lime Jell-O
3 tablespoons lemon juice
1 1/2 teaspoons grated lemon rind
Dash of salt
2 or 3 egg whites
1 baked 9-inch pie shell
Combine egg yolks and water in top of double boiler, mixing well. Add 1/4 cup sugar and cook over hot water about 3
minutes, or until well heated, stirring constantly. Remove from fire. Add Jell-O and stir until dissolved. Add lemon juice and rind. Chill until slightly thickened.

Add salt to egg whites and beat until foamy, then add remaining sugar gradually, and continue beating until stiff. Fold into Jell-O mixture. Turn into cold pie shell. Chill until firm.

HEAVENLY PUMPKIN PIE
1 package Jell-O Butterscotch Pudding
1/4 teaspoon ginger
1/2 teaspoon nutmeg
1 1/2 teaspoons cinnamon
Dash of cloves
1/4 teaspoon salt
1 1/4 cups milk
1 3/4 cups drained mashed cooked pumpkin
1 baked 9-inch pie shell

Place pudding powder in saucepan. Add spices and salt; mix. Add milk gradually, stirring constantly. Place over medium heat and cook until mixture comes to a boil and is thickened, stirring constantly. Remove from heat. Add pumpkin and mix thoroughly. Turn into pie shell. Chill only until firm.

POST TOASTIES PIE SHELL
2 tablespoons melted butter or other shortening
5/4 cup finely crushed Post Toasties
1 tablespoon sugar
1 tablespoon water

Add butter to Post Toasties, tossing lightly to mix. Dissolve sugar in water and sprinkle over Toasties mixture, tossing lightly again. Press into bottom and sides of 8- or 9-inch pie plate. Bake in moderate oven (375° F.) 8 to 10 minutes.

Strawberry Cream Tarts
1 recipe Jell-O Vanilla Pudding
1 quart strawberries, hulled
1 cup sugar
1 package Imitation Strawberry Jell-O
1 1/2 cups hot water
10 baked 3 1/2-inch tart shells

Prepare Jell-O Vanilla Pudding as directed on package. Chill. Mix strawberries and sugar; let stand 10 minutes. Dissolve Jell-O in hot water. Pour over strawberries. Chill until Jell-O begins to thicken. Place layer of pudding in bottom of each tart shell. Cover with layer of jellied strawberries, pressing lightly hull-end of each strawberry into pudding. Add thickened Jell-O to fill tart. Chill until Jell-O is firm.

Jell-O Sunshine Pie
1 package Orange Jell-O
1 1/2 cups hot water
1 orange, sections free from membrane
1/2 grapefruit, free from membrane
4 tablespoons sugar
1 baked 8-inch pie shell

Dissolve Jell-O in hot water. Drain fruit; add water to juice to make 1/2 cup. Add sugar and juice to Jell-O. Chill until slightly thickened. Turn into cold baked pie shell. Arrange fruit on top. Chill.

Peanut Butter Cream Pie
1 package Jell-O Vanilla Pudding
4 tablespoons peanut butter
1 3/4 cups milk
8-inch Post Toasties Pie Shell

Place pudding powder and peanut butter in saucepan. Add milk gradually, stirring constantly; blend well. Cook and stir over medium heat until mixture comes to a boil. Cool. Turn into pie shell. Chill.
Ice Cream
Makes a Party

That’s what the children think, and the grownups aren’t so different. Been letting your freezing trays stand idle lately because you haven’t had heavy cream? Look! Not one of these recipes needs it.

FROZEN BERRY DESSERT
4 cups raspberries or strawberries
1/2 cup sugar
1/4 cup water
1 package Imitation Raspberry or 
Imitation Strawberry Jell-O
1 1/4 cups light cream

Crush berries, add sugar and water, and let stand 10 minutes. Force 1/2 of berries through sieve, add water to make 2 cups, and heat. Dissolve Jell-O in hot liquid. Place in bowl of ice and water. Cool. Add cream. When thickened, beat with rotary egg beater 3 minutes, or until foamy throughout. Fold in remaining berries. Turn into freezing tray of automatic refrigerator. Stir well when frozen 1/2 inch around sides. Freeze until firm. Freezing time: 3 to 4 hours. Makes 1 to 1 1/2 quarts.

JELL-O MILK SHERBET
3/4 cup sugar
1 cup water
1 package Jell-O (any flavor)
1 cup orange juice
2 tablespoons lemon juice
2 cups milk

Combine sugar and water and boil gently 2 minutes. Place Jell-O in bowl, add hot syrup, and stir until Jell-O is dissolved. Add fruit juices. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. When partially frozen, remove to cold bowl and beat with rotary egg beater until fluffy. Add milk and beat until blended. Return to tray. Freeze 30 minutes longer and stir; then freeze until firm. Freezing time: 5 to 6 hours. Makes 1 1/2 quarts.

CHOCOLATE ICE CREAM
1 teaspoon Minute Gelatin
1/4 cup milk
1 package Jell-O Chocolate Pudding
1/4 cup sugar
1 1/4 cups milk
1 1/2 cups light cream

Mix gelatin with 1/4 cup milk. Place pudding powder in saucepan. Add sugar and 1 1/4 cups milk gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Remove from heat. Add gelatin-milk mixture immediately and stir. Add cream and mix thoroughly.

Place in freezing tray of automatic refrigerator, setting control for coldest freezing temperature. When partially frozen, turn into cold bowl and beat with rotary egg beater. Return to tray. Freeze 30 minutes longer and stir; then freeze until firm. Freezing time: 3 to 4 hours. Makes 3/4 quart.

DISHES ILLUSTRATED on opposite page, top to bottom: Party Potato Salad, p. 19; Carrot and Apple Salad, p. 14; Savory Vegetable Salad, p. 16; Olive Relish, p. 16; Jell-O Cabbage Relish, p. 16; and Peach-half molded in Jell-O, topped with a cheese-nut ball.
Salads

Bright as Flowers

Bright Jell-O salads are just as good as flowers to sunny-up a table and the faces around it. And something flowers can’t do that salads can—they’ll see to it that the children and the men-folks eat their fruit and vegetables and get their daily vitamins in ways they like.

COOL MELON SALAD
1 package Lime Jell-O
1 pint hot water
1 1/2 cups cantaloupe or honeydew melon, cut in 1/2-inch balls

JELLIED WALDORF SALAD
1 package Lemon Jell-O
1 pint hot water
4 teaspoons vinegar
1/2 teaspoon salt
1 cup diced celery
1 1/2 cups diced tart red apples
1/4 cup broken nut meats
1/4 cup mayonnaise

CRANBERRY AND ORANGE SALAD
1 package Orange Jell-O
1 1/4 cups hot water
1 medium orange, unpeeled
2 cups raw cranberries
3 tablespoons sugar

CARROT AND APPLE SALAD
1 package Lemon Jell-O
1 pint hot water
Dash of salt
1/3 cup finely diced, unpeeled red apple
1/3 cup finely diced raw carrot
1/3 cup seedless raisins, if desired
JELLIED VEGETABLES IN SOUR CREAM

- 1 package Lemon Jell-O
- 2 bouillon cubes
- 1 cup hot water
- 1 cup sour cream
- ¼ cup cider vinegar
- 1 teaspoon tarragon vinegar
- ¾ cup diced celery
- ½ cup thinly sliced radishes
- ¼ cup green pepper strips
- 2 to 3 tablespoons thinly sliced scallions
- ½ cup diced cucumbers
- ½ teaspoon salt
- Dash of cayenne

Dissolve Jell-O and bouillon cubes in hot water. Chill until slightly thickened. Combine remaining ingredients and add to Jell-O, mixing well. Turn into individual molds and chill until firm. Unmold on crisp lettuce and garnish with water cress. Serve with French dressing or mayonnaise. Makes 6 servings.

GRAPEFRUIT SALAD

- 1 package Lemon or Lime Jell-O
- 1 cup hot water
- ½ teaspoon salt
- 1½ cups grapefruit sections, cut in pieces
- 1 cup grapefruit juice and water

Dissolve Jell-O in hot water. Sprinkle salt over grapefruit; drain thoroughly, add water to juice to make 1 cup, and add to Jell-O. Chill. When slightly thickened, add grapefruit. Turn into individual molds. Chill until firm. Unmold on crisp lettuce and serve with mayonnaise or with cream dressing. Makes 6 servings.

Grapefruit and Olive Salad. Add ¼ cup chopped olives and ¾ cup diced celery to slightly thickened Jell-O. Decrease grapefruit sections to 1 cup. Mold in 8x8x2-inch pan. Cut in squares and serve on crisp greens with mayonnaise.

JELLIED PEA SALAD

- 1 package Lemon Jell-O
- 1 ¾ cups hot water, or hot water and pea liquor, and 1 bouillon cube
- 3 tablespoons vinegar
- ½ teaspoon salt
- ½ teaspoon scraped onion
- 2 cups cooked peas
- Dash of cayenne
- 2 hard-cooked eggs, sliced


Look around your Victory Garden. It's just sprouting with good salad ideas. These recipes give you some patterns to follow...for hearty salads, light salads, tangy little relishes that put an exclamation point on any luncheon plate.

15
Garden “cukes” become mighty special, cool like the sea, when fixed this way.

**SEA DREAM SALAD**

1 package Lime Jell-O
1 cup hot water
1 cup grated cucumber
1 tablespoon vinegar
1/2 to 1 teaspoon scraped onion
Dash of cayenne
1/2 teaspoon salt


**JELL-O CABBAGE RELISH**

1 package Lemon Jell-O
1 teaspoon celery seed
1 teaspoon salt
Dash of pepper
1 pint hot water
2 tablespoons vinegar
1 teaspoon grated onion
1/2 cups finely shredded cabbage
1/4 cup diced dill or sweet pickles
1/2 tablespoons diced pimiento

Combine Jell-O, celery seed, salt, and pepper. Then dissolve Jell-O in hot water and vinegar. Chill. When slightly thickened, add remaining ingredients. Turn into ring mold or small individual molds. Chill until firm. Unmold. Serve with meat or cold cuts. Makes 12 servings.

**OLIVE RELISH**

1 package Lime Jell-O
1 pint hot water
3 tablespoons vinegar
1/4 teaspoon salt
3/4 cup sliced stuffed olives
1/2 cup sliced sweet pickles
1/4 cup diced celery, if desired


**SAVORY VEGETABLE SALAD MOLD**

1 package Lemon Jell-O
1 pint hot water
1 cup diced tomato
1/2 cup cooked Lima beans
1/2 cup diced celery
1/2 teaspoon scraped onion
2 tablespoons vinegar
1 teaspoon salt
1/4 teaspoon Worcestershire sauce


**VITAMIN SALAD**

1 package Lemon Jell-O
1 pint hot water
1 tablespoon vinegar
1 teaspoon salt
1 cup coarsely chopped raw spinach
1/2 cup shredded raw carrots
1/2 cup diced celery
1 teaspoon chopped onion
2 tablespoons chopped mixed pickles
1 cup cottage cheese
1/8 teaspoon scraped onion


Two vitamin-packers—Lima beans with tomatoes. Or spinach, carrots, cheese.

DISHES ILLUSTRATED on opposite page, top to bottom: Vegetable and Rice Mold, p.21; Jellied Pea Salad made with cooked carrots and peas, p.15; Tomato and Cottage Cheese Entrée, p.20; Chicken Buffet Platter, p.18; and Piquant Ham Mold, p.18.
Cheers for
Company Entrées

Hospitality needn't cost you much...in either money or points. Try some of these color-and-savor combinations, all made with foods fairly easy to get nowadays. They'll prove to you and your friends that you can still do luscious entertaining in spite of shortages and rations.

JELL-O SPECIAL PLATES

Attractive supper or luncheon plates may be made by combining Jell-O molds with other foods in good flavor combinations, such as these:

Fruit Tea Plate. On tea plates arrange an individual mold of Gypsy Fruit Mold (page 6), thin nut bread and cream cheese sandwiches, and a crisp cooky. Serve with hot tea or coffee.

Tongue Relish Plate. On luncheon plates arrange individual molds of Cabbage Relish (page 16), thin slices of tongue (or ham), and crisp potato chips. Serve with hot muffins and hot coffee or Postum.


Luncheon Platter. On platter arrange a loaf mold of Savory Vegetable Salad (page 16). Surround with slices of bologna or cold meat loaf. Garnish with celery curls and small pickles. Serve with toasted rye bread and hot coffee.


PIQUANT HAM MOLD

1 package Lemon Jell-O
1 1/2 cups hot water
3 tablespoons vinegar
Dash of salt
1 teaspoon scraped onion
1/3 cup chopped sweet pickles
1 1/2 tablespoons diced pimiento
1/4 cup mayonnaise
2 tablespoons milk or water
1 cup ground cooked ham, firmly packed
1/2 cup diced celery
1/2 teaspoon Worcestershire sauce

Dissolve Jell-O in hot water. Add vinegar, salt, and onion. Measure 1 cup and add 1 1/2 tablespoons cold water. Chill. When slightly thickened, add pickles and pimiento. Turn into ring mold. Chill until firm.

**HOSTESS SALAD**

1 package Lemon Jell-O  
1 pint hot water  
1 tablespoon vinegar  
1/4 teaspoon salt  
Dash of cayenne  
2 hard-cooked eggs, coarsely cut  
1 cup chopped celery  
1/2 cup chopped olives  
1 1/4 teaspoons chopped chives  
or 1 teaspoon scraped onion  


*Note:* If desired, arrange strips of pimiento in bottoms of molds before adding the thickened Jell-O mixture.

Serve in slices. Or unmold loaf; serve with lettuce cups of mayonnaise topped with bits of pimiento and garnish with celery and slices of unpeeled cucumber.

**JELLIED CHICKEN LOAF**

1 package Lemon Jell-O  
1 pint hot water  
1/2 cup diced cooked chicken  
1/2 cup diced cucumber or chopped olives  
1/2 cup cooked peas  
1/2 cup diced celery  
1 tablespoon chopped pimiento  
4 teaspoons vinegar  
1 tablespoon salad oil  
1 1/4 teaspoons salt  
Dash of pepper  

Dissolve Jell-O in hot water. Chill until slightly thickened. Combine chicken and vegetables with mixture of vinegar, oil, salt, and pepper; let stand to marinate. Fold into slightly thickened Jell-O. Turn into loaf pan, 8 x 4 x 3 inches. Chill until firm. Serve in slices on crisp lettuce. Garnish with mayonnaise, if desired. Serves 8.

Jellied Veal Loaf. Substitute 1/2 cup diced cooked veal for chicken in above recipe.

**PARTY POTATO SALAD**

2 1/2 cups diced hot cooked potatoes  
2 teaspoons grated onion  
3 tablespoons vinegar  
2 tablespoons salad oil  
1 3/4 teaspoons salt  
Pepper  

1 package Lemon Jell-O  
1 1/4 cups hot water  
3 tablespoons vinegar  
Dash of salt  
5 tablespoons mayonnaise  
1/2 cup finely diced cucumbers  
1/4 cup sliced radishes  
1/4 cup thinly sliced celery  
2 tablespoons 1/2-inch strips green pepper  

Combine potatoes, onion, vinegar, salad oil, salt, and pepper. Mix carefully. Let stand 1/2 hour to marinate, stirring often.

Dissolve Jell-O in hot water. Add vinegar and salt. To 2 1/2 cup Jell-O mixture, add 3 tablespoons water. Turn into 1 1/2-quart ring mold or loaf pan. Chill until slightly thickened. Arrange garnish of a few cucumber and radish slices in mixture. Chill until firm.

Chill remaining Jell-O until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in mayonnaise; then fold in remaining ingredients and potato salad mixture. Turn onto firm Jell-O in mold. Chill until firm. Unmold. Garnish with border of lettuce, deviled eggs, or sliced tomatoes, sprinkled with French dressing. Makes 8 to 10 servings.
Have one of these hearty plattersful of goodness! There’s scarcely a food stamp in their whole ancestry. Notice how high these Jell-O dishes rate in nutritional value, too: vegetables, eggs, fish, and cheese in ways that just couldn’t taste better or look more attractive.

**BEET LUNCHEON SALAD**

1 package Lemon Jell-O  
1 1/2 cups hot water  
3 tablespoons vinegar  
1/2 teaspoon salt  
1/2 teaspoon scraped onion  
4 tablespoons beet juice  
2 hard-cooked eggs, halved and sliced  
1 cup seasoned diced cooked beets  
3 tablespoons water  
1/4 cups seasoned shredded cabbage


**TOMATO AND COTTAGE CHEESE ENTREE**

2 cups canned tomatoes or tomato juice  
1 teaspoon salt  
Dash of pepper  
1 small bay leaf  
3 whole cloves  
3 tablespoons minced onion  
1 package Lemon Jell-O  
1 tablespoon vinegar  
2 tablespoons cold water  
1 1/4 cups cottage cheese  
2 tablespoons minced green pepper  
1/2 cup diced celery  
1 cup cooked left-over green vegetable  
or 2 cups finely shredded cabbage  
1/2 cup mayonnaise or salad dressing

Combine tomatoes, salt, pepper, bay leaf, cloves, and onion in saucepan. Cook gently 20 minutes. Force through sieve, measure, and add hot water to make 1 1/2 cups. Dissolve Jell-O in hot tomato mixture. Add vinegar. Measure 1/2 cup mixture, add cold water, and turn into bottom of ring mold or individual molds. Chill until firm.

Chill remaining Jell-O mixture until slightly thickened. Combine remaining ingredients and fold into thickened mixture. Add salt to taste. Turn into mold over firm Jell-O layer and chill until firm. Unmold on crisp lettuce. Makes 8 servings.

**Tomato Aspic.** Prepare tomato mixture, above, using only 1 1/2 tablespoons minced onion. Dissolve Jell-O as directed. Add 2 tablespoons vinegar and 1/4 cup cold water. Turn into mold. Chill until firm. Unmold for relish or salad. Serves 5 or 6.
VEGETABLE AND RICE MOLD

1 package Lime Jell-O
1 1/2 cups hot water and vegetable stock
and 2 chicken bouillon cubes
2 tablespoons vinegar
1/2 teaspoon scraped onion
1 tablespoon pimiento strips
1/2 cup thinly sliced celery
1/2 cup mayonnaise or salad dressing
1/2 cup cooked peas or string beans
1 cup cooked rice
1/4 teaspoon celery salt

Dissolve Jell-O in hot liquid. Add vinegar
and onion. Measure 1/2 cup; add 2 table-
spoons water. Chill. When slightly thick-
ened, add pimiento and 1/4 cup celery.
Turn into mold. Chill until firm. Unmold. Garnish with salad
greens. Makes 6 servings.

MACARONI SALAD

1 package Lemon Jell-O
1 pint hot water
1 cup cooked macaroni
3/4 cup diced celery
2 tablespoons chopped sour pickles
2 tablespoons chopped pimiento
1/2 teaspoon scraped onion
2 tablespoons mayonnaise
1 teaspoon salt
1/4 teaspoon Worcestershire sauce

Dissolve Jell-O in hot water. Chill until slightly thickened. Combine remaining in-
gredients and let stand to marinate. Then fold into slightly thickened Jell-O. Turn into individual molds. Chill until firm. Unmold on crisp lettuce and fill center with tuna fish salad, shrimp salad, salmon salad, or salad made from any desired left-over cooked fish. Makes 6 servings.

CREAMY CHEESE ENTRÉE

1 package Lemon Jell-O
1 1/2 cups hot water
1/2 teaspoons vinegar
3/4 teaspoon salt
1/2 cup mayonnaise
1/4 teaspoon paprika
1 teaspoon minced onion
1/2 cup milk
1/2 cup grated American cheese or
cottage cheese
1/2 cup diced cucumber or celery
8 tablespoons finely chopped
green pepper
2 tablespoons chopped pimiento

Dissolve Jell-O in hot water. Add vinegar and salt. Combine mayonnaise, paprika,
onion, milk, and Jell-O mixture; beat with rotary egg beater to blend. Chill. When slightly thickened, place in bowl of ice and water and whip with rotary beater until fluffy and thick. Fold in remaining ingredients. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with radish roses and green pepper strips. Makes 6 servings.

Look how this cool green grapefruit ring stretches salad servings. It makes a picture that everybody wants to eat.

SUPPER SALAD RING

Prepare Grapefruit Salad (page 15). Turn into ring mold. Chill until firm. Unmold on crisp lettuce and fill center with tuna fish salad, shrimp salad, salmon salad, or salad made from any desired left-over cooked fish. Makes 6 servings.

For delicious tuna fish salad, combine
1 cup flaked tuna fish, 1/2 cup diced celery,
1/2 cup cooked peas, 1 tablespoon each of
chopped pimiento and chopped green pepper, 1/2 teaspoon salt, and dash of pep-
er. Add 2 teaspoons lemon juice and 5
tablespoons mayonnaise. Mix together lightly. Chill thoroughly.
So Many Different Desserts

All you need is an egg beater, a knife and fork, and one package of Jell-O. Plenty of reputations for wonderful desserts have been built on stunts like these with just plain Jell-O and Jell-O Puddings. And my, oh me, how you will love to think up and fix new ones!

JELL-O TREATS
Dissolve 1 package Jell-O (any flavor) in 1 pint hot water. Mold and serve in any of these attractive ways:

Jell-O Cubes. Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses. Or use as garnish for Jell-O whips. Or combine with pieces of fruit or cubes of cake in parfait glasses.

Jell-O Flakes. Mold Jell-O in shallow pan. When firm, break into bits with fork. Serve in sherbet or parfait glasses. Or use layers of flakes with layers of fruit in parfait glasses.

Jell-O Combinations. Use two flavors of Jell-O cubes or Jell-O flakes in attractive color combinations. Arrange in layers in parfait glasses. Or fill glasses 1/2 full of dissolved Jell-O or Jell-O whip; when firm, top with cubes or flakes of another or the same color.

Crested Jell-O Whips. Pour thin layer of dissolved Jell-O into individual molds. Chill until firm. Whip remaining slightly thickened Jell-O as directed (page 23); use to fill molds. Chill until firm. Unmold.

Self-layering Jell-O. Some fruits will sink in liquid, some will float. To make attractive layered Jell-O molds easily, turn dissolved Jell-O into mold. Add 1 fruit that will sink in Jell-O, distributing pieces as evenly as possible. Then add 1 fruit that will float. Chill until firm. Unmold.

These sink in Jell-O:
- Apricots, canned
- Royal Anne Cherries, canned
- Peaches, canned
- Pears, canned
- Pineapple, canned
- Plums, canned
- Raspberries, canned
- Fresh oranges
- Fresh grapes
- Prunes, cooked

These float in Jell-O:
- Apples, diced
- Bananas, sliced
- Fresh grapefruit sections
- Fresh peaches, sliced
- Fresh pears, sliced
- Fresh strawberries, halved
- Marshmallows
- Nut meats, broken

JELL-O WHIPPED CREAM
1/2 package (1/4 cup) Jell-O (any flavor)
1/4 cup boiling water
1 cup light cream

Dissolve Jell-O in boiling water, heating slightly if necessary. Add cream and mix well. Place in bowl of ice and water and whip with rotary egg beater 5 to 7 minutes, or until mixture begins to hold shape around side of bowl. Remove from ice.
water. Stir gently with spoon until smooth. Serve; or store in refrigerator until needed, stirring well before using.

Note: Mixture may be chilled in refrigerator instead of ice water. When thickened, beat until fluffy. Return to refrigerator to set slightly. Stir before using.

**JELL-O ABC's**

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 the liquid. (Do not use raw pineapple with Jell-O; use only cooked or canned pineapple.)

To dissolve: Jell-O dissolves in hot liquid (120° F.). The liquid does not need to be boiling. Pour exact amount of hot liquid on Jell-O; stir until all is dissolved.

To mold: Turn dissolved Jell-O into mold and chill in mold until firm.

To chill: Place Jell-O mold in the refrigerator for chilling. To chill very quickly place the mold in pan of ice and water.

To add fruits and vegetables: Chill dissolved Jell-O until slightly thickened; then fold in fruits or vegetables. They will remain evenly suspended.

To layer molds: Chill each layer of Jell-O in mold until firm before adding Jell-O mixture for the next layer.

To decorate molds: Pour thin layer of dissolved Jell-O in bottom of mold. Chill until firm. Arrange design on clear Jell-O layer and cover with a few spoonfuls of cold liquid Jell-O to anchor design. Chill until firm. Add remaining Jell-O, pouring carefully in fine stream against a tablespoon to avoid disarranging design.

Make your Jell-O molds and whips beautiful, be-a-u-t-i-ful! Here's how.

To whip Jell-O: Chill dissolved Jell-O until slightly thickened. Place bowl of Jell-O in a somewhat larger bowl which has been partly filled with ice and water. (Jell-O bowl should rest firmly on bottom of larger bowl to prevent slipping.) Whip with rotary egg beater until thick and fluffy like whipped cream.

To unmold Jell-O: When molded Jell-O is firm, loosen around edge slightly with knife which has been dipped in warm water. Then quickly dip mold to the rim in warm water. Shake slightly to loosen Jell-O. Cover mold with serving plate and invert both plate and mold. Lift off mold, shaking slightly again if necessary.

**JELL-O PUDDING IDEAS**

Jell-O Puddings may be varied easily to make many simple desserts, or to use for making cream pies and cake fillings.

Two-toned Pudding. Prepare any two flavors Jell-O Pudding as directed on packages. Serve in parfait glasses, alternating layers of puddings.


Marble Pie. Prepare 1 package each Jell-O Chocolate and Jell-O Vanilla Pudding as directed on packages, using only 1 3/4 cups milk for each. Cool mixtures. Put by tablespoons into baked 9-inch pie shell, alternating flavors. Cut through filling with knife in zigzag course to “marble” mixtures; repeat in opposite direction.

Coffee-Chocolate Cream Frosting. Prepare Jell-O Vanilla Pudding as directed on package, using for liquid 1 1/4 cups strong coffee and 1/2 cup milk. To half of cooked mixture add 1 square Baker’s Unsweetened Chocolate and blend. Cool mixtures. Use coffee cream for filling and chocolate-coffee cream for frosting layer cake.