A week of wonders with the JELL-O FAMILY of desserts.
TAPIOCA CREAM WITH CHERRY SAUCE

Prepare Jell-O Vanilla Tapioca Pudding as directed on package. Chill. Serve in sherbet glasses with Cherry Sauce. Makes 4 or 5 servings.

To make Cherry Sauce, drain 2 cups quick-frozen or canned red cherries. Add enough water to juice to make 1 cup. Combine 1/2 cup sugar, 2 tablespoons cornstarch, and a dash of salt. Add cherry juice and water and cook until thickened, stirring constantly. Add 1 teaspoon lemon juice and the cherries. Chill.

SPRING GARDEN SALAD

1 package Lime or Lemon Jell-O
2 cups hot water
2 tablespoons vinegar
1/2 teaspoon salt
1/2 cup sliced radishes
1 tablespoon finely sliced scallions

Dissolve Jell-O in hot water; add vinegar and salt. Chill. When slightly thickened, fold in radishes and scallions. Turn into large mold or individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise and additional sliced radishes. Makes 4 to 6 servings.
JELLYED PEACHES

1 package Orange Jell-O
2 1/2 cups hot liquid (peach juice and water, or all water)
2 cups drained sweetened sliced peaches*
2 tablespoons lemon juice

Dissolve Jell-O in the hot liquid. Add peaches and lemon juice. Chill until thickened, stirring occasionally as the Jell-O sets, to give soft—not firm—jelly. Serve in sherbet glasses. Garnish with whipped cream and mint leaves. Makes 6 to 8 servings.

*Use fresh, canned, or quick-frozen sliced peaches.

BUTTERS.COTCH 'N' CAKE FLOAT

1 package Jell-O Butterscotch Pudding
3 cups milk
6 squares of plain cake
Tart red jelly
Baker's Shredded Coconut

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Cool, stirring occasionally. Chill. Serve as a sauce on cake squares. Garnish with currant or other tart jelly and Baker's Shredded Coconut. Makes 6 servings.
FRIDAY IS PIE-DAY!

APRICOT MERINGUE PIE

1 package Jell-O Vanilla Pudding
2 cups milk
2 egg yolks
1 cup strained cooked dried apricots

Prepare pudding as directed on package, adding the egg yolks to the milk. Cool slightly and pour into baked 9-inch pie shell. Cool thoroughly.

Spread with apricots. Then cover with meringue made with the 2 egg whites and bake in moderate oven (375°F.) about 15 minutes.

SAVE TIME ON SATURDAY!

MOCHA CHARLOTTE

1 package Jell-O Chocolate Pudding
1½ cups milk
½ cup coffee
Ladyfingers
½ cup cream, whipped

Prepare pudding as directed on package, using milk and coffee for the liquid. Remove from heat and cool, stirring occasionally. Turn into serving dish. Chill.

Just before serving, garnish with ladyfingers and whipped cream. Decorate with colored candies, if desired, or sprinkle with Baker's Shredded Coconut. Makes 4 or 5 servings.
LUXURY FRUIT WHIP

1 package Orange Jell-O
2 cups hot water
1 tablespoon lemon juice
½ cup canned fruit salad or cocktail

Dissolve Jell-O in hot water. Add lemon juice. Chill 1 1/4 cups until slightly thickened. Then whip as directed on back of package. Pile in serving bowl and chill.

Chill the remaining Jell-O until slightly thickened. Add fruit and pile on top of whipped Jell-O. Chill. Makes 4 servings.

Pure aluminum, hard-to-find

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**JELL-O PUDDING ICE CREAM**

1 package Jell-O Pudding (any flavor)  
\( \frac{1}{4} \) cup sugar  
2 cups milk  
1 cup cream, whipped

Combine pudding powder and sugar in saucepan. Add milk gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Cool slightly. Turn into freezing tray of automatic refrigerator, setting control for coldest temperature. Chill about \( \frac{1}{2} \) hour. Remove to bowl and add whipped cream gradually, mixing well. Freeze 1 hour longer. Then beat with fork until smooth, but not melted. Return to tray and freeze until firm. Freezing time: 3 to 4 hours. Makes 1 quart.

**Fruit Ice Cream.** Prepare as directed above, using Jell-O Vanilla Pudding. Fold in \( \frac{3}{4} \) cup crushed strawberries, raspberries, or peaches after beating with fork.

**FROZEN LEMON FLUFF**

1 package Jell-O Vanilla Pudding  
2 cups milk  
\( \frac{1}{4} \) cup lemon juice  
\( \frac{3}{4} \) teaspoon grated lemon rind  
1 egg white, well beaten  
\( \frac{3}{4} \) cup finely crushed vanilla wafers  
2 tablespoons melted butter

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Add lemon juice and rind. Cool. Fold in egg white. Turn into freezing tray of automatic refrigerator, setting control for coldest temperature. When partially frozen, remove from tray and beat with rotary egg beater until fluffy and smooth. Mix together vanilla wafer crumbs and butter. Press mixture on bottom and sides of refrigerator tray, reserving 3 tablespoons for topping. Turn lemon mixture into tray and sprinkle remaining crumbs over top. Freeze until firm. Makes 6 to 8 servings.
BUTTERSCOTCH PECAN PIE

1 package Jell-O Butterscotch Pudding
2 cups milk  
½ cup chopped pecan meats
1 baked 8-inch pie shell


NESSELRODE PIE

1 package Jell-O Vanilla Pudding
1 ½ cups milk  
½ cup cream, whipped
1 teaspoon chopped maraschino cherries
1/8 to 1/4 teaspoon rum flavoring
1 baked 8-inch pie shell
1 tablespoon shaved Baker’s Unsweetened Chocolate

Prepare pudding as directed on package, decreasing milk to 1 ½ cups. Cool. Fold in ½ of the cream, reserving remainder for top of pie. Fold in cherries and rum flavoring. Turn into pie shell, spread with remaining cream, sprinkle with chocolate. Chill. Serves 6.

Meet the Jell-O—family of Desserts

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JELL-O
Strawberry Cherry
Lemon Lime
Raspberry Orange

JELL-O PUDDINGS
Chocolate
Vanilla
Butterscotch

JELL-O TAPIOCA PUDDINGS
Vanilla Chocolate Orange Coconut

JELL-O RICE PUDDING
The newest member of the family—now available in most parts of the country.

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