

STUFFED TOMATO SALAD

(Illustrated on page 3.)

DISSOLVE one package of Lemon Jell-O in one pint of boiling water. Form a little Jell-O in individual moulds set in cracked ice. Peel tomatoes (not too large), one for each mould. Remove the core and fill the open space with chopped cucumber or chopped celery and water-cress. Place the tomatoes, filled side down, in each mould and pour in a little Jell-O. When that is set, fill the moulds with Jell-O and set away to harden. Garnish with shredded lettuce and hard-boiled egg. Serve with Mayonnaise dressing.

GRAPE JUICE FRAPPE

Dissolve one package of Lemon Jell-O in one-half pint of boiling water and add one-half pint grape juice. Just as it begins to set, whip with egg beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream and candied violets.

MAPLE WALNUT JELL-O

(Illustrated on page 3.)

Dissolve one package of Peach Jell-O in one cupful of boiling water. Add one cupful of maple syrup. When nearly cool, add one cupful of walnut meats and set away to harden. Serve with whipped cream.

NEAPOLITAN OR MARBLED JELL-O

(Illustrated on page 4.)

Neapolitan or layer pieces are easily made and are very nice. A popular one is made as follows: Dissolve one package of Lemon Jell-O in one pint of boiling water. Pour a little more than half the Lemon Jell-O into a square mould or basin, and when it has set beat the rest and pour it on. When this layer has set, dissolve one package Strawberry Jell-O in one pint boiling water, and when it is cool, using a spoon, put a little more than half of it on the Lemon Jell-O in the mould. When this has set beat the rest and pour it on.

Raspberry Jell-O may always be used instead of Strawberry Jell-O for layer desserts if preferred or if more convenient, and Orange or Peach Jell-O may be used instead of Lemon Jell-O.

A layer of beaten Lemon between two layers of unbeaten Cherry Jell-O is another combination that makes a beautiful dessert. Beat only half the Lemon Jell-O for the layer, serving the rest in some other way.

Any two different colors can be used instead of Cherry and Lemon for three-layer pieces, or they can be made by whipping a little more than half the Jell-O from one package and placing a middle layer of the plain Jell-O that is left between two layers of the whipped.

JELL-O WITH FOWL AND OTHER MEAT

As a table jelly with fowl or other meat, Lemon Jell-O is better than any of the commonly used jellies. It has a delicious flavor and a delightful cooling quality. Cherry Jell-O also is very nice as a table jelly.

Do not mistake Jell-O Ice Cream Powder for Jell-O.