

### *Jell-O with Fruit Juices*

Dissolve a package of Strawberry, Raspberry or Cherry Jell-O in one-half pint boiling water and add one-half pint strawberry, raspberry or cherry juice (cold). Serve plain or garnish with whipped cream or the custard sauce from recipe page 5.

### *Snow Pudding*

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile by spoonfuls into sherbet glasses and serve with custard flavored with grated rind of fresh lemon.

### *Peach Delight*

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour half in mold. Lay canned peaches in the bottom of mold. When hard pour in rest of Jell-O and add another layer of peaches. Serve with whipped cream, sweetened.

### *Fruited Orange Jell-O*

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mold, lay in sliced oranges, add a little cold Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mold is full. Serve plain or with whipped cream.

### *Maple Walnut Jell-O*

Dissolve a package of Orange Jell-O in one-half pint of boiling water. Add one-half pint of maple syrup. When nearly cold add a cupful of walnut meats. Serve with whipped cream.

### *Apple Snow Jell-O*

Dissolve a package of Raspberry Jell-O in a pint of boiling water. When partly cold turn into sherbet glasses, filling three-quarters full. When firm pile Apple Snow on top. For an Apple Snow that is particularly good with Jell-O if served immediately after being made, grate one large apple and fold in beaten whites of two eggs and four table-spoonfuls sugar.

### *Lemon Jell-O*

Dissolve a package of Lemon Jell-O in a pint of boiling water. Turn into a bowl or mold and set in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.

### *Camp Fire Pudding*

Dissolve a package of Orange Jell-O in a pint of boiling water. When cold and beginning to thicken stir in two oranges sliced and eight marshmallows cut in pieces. Serve with whipped cream.

### *Fruit Cocktail*

Cut fresh or canned fruit, sprinkle with sugar, let stand half an hour and drain (note rule concerning fresh pineapple on page 18). Dissolve a package of Lemon or Orange Jell-O in one-half pint boiling water, add the juice from the fruit and enough water to make a pint of liquid. Arrange the fruit in glasses and when Jell-O is beginning to thicken pour it over the fruit and set away to harden. Serve with or without whipped cream.