

## CHERRY JELL-O

(Illustrated on page 4.)

**D**ISSOLVE a package of Cherry Jell-O in one pint of boiling water. Pour it into a bowl or mould of the size desired, and set it away to cool and harden. Fruits, blanched almonds, or walnut meats may be added to Cherry Jell-O or to the other flavors of Jell-O when a more elaborate dessert is desired.

## PEACH DELIGHT

Dissolve one package of Peach Jell-O in one pint of boiling water, or one-half pint of boiling water and one-half pint juice from peaches. Pour a little of the Jell-O into the mould, lay in sliced peaches and let it harden; then add another layer of peaches and more Jell-O and let it harden, and so on until mould is full. Serve with whipped cream.

## BERRY FRAPPE

Dissolve one package of Raspberry or Strawberry Jell-O in one pint of boiling water. Just as it begins to set add one pint of whipped cream, beating all together until thick. Serve in frappe glasses, partly filled with crushed fresh raspberries or strawberries. Canned berries are good when fresh fruit is out of season.

## MANHATTAN SALAD

Dissolve one package Lemon Jell-O in a pint of boiling water. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and when hard serve on crisp lettuce leaves with Mayonnaise dressing.

## APPLE SNOW JELL-O

Dissolve one package of Strawberry Jell-O in one pint of boiling water. When partly cold turn into tall, slender glasses, filling three-quarters full. When firm, pile apple snow on top. **APPLE SNOW.**—White of one egg, one grated apple, and one-half cup sugar. Beat till light and feathery.

## PRUNE SOUFFLE

Make one pint stewed prune pulp. Dissolve one package Chocolate Jell-O in one pint of boiling water. When it begins to thicken add the prune pulp and one teaspoonful cinnamon and beat into it one cup whipped cream. Pile into custard cups and serve with whipped cream.

## CHOCOLATE NUT JELL-O

Dissolve one package Chocolate Jell-O in one pint of boiling water. Set in a cool place. When half congealed add one cup whipped cream, one-half cup English walnut meats, and one-half dozen figs cut fine, and set away to harden.

**When you want Jell-O, do more than ask for a jelly powder. Ask for Jell-O (which can be had for the same money) and GET Jell-O. TEN CENTS A PACKAGE. Pure fruit flavors.**