

# New Jell-O Recipes



### *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.

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### *Jell-O Macédoine*

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. While it is cooling chop fine such candied fruit—cherries, a pear, peach, apricot—as may be chosen for the purpose. As the jelly begins to thicken stir the candied fruit into it, mixing thoroughly.

### *Jell-O and Raspberry Jam*

Dissolve a package of Raspberry Jell-O in one and one-half cups boiling water. When cold and still liquid whip till it will drop from spoon in a lump like mass, then fold in one-half cup raspberry jam and one-half pint whipped cream.

### *Jell-O in Quarter Oranges*

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O. When hard, with a thin, sharp knife that has been dipped in hot water, cut the halves in two, making quarters.

### *Jell-O Fruit Cup*

Cut up any fruit in season, place in glasses and pour over it any flavor of Jell-O just as it begins to thicken. When hard top with whipped cream and garnish; or, serve as a fruit salad with fruit salad dressing instead of whipped cream.

### *Cherry Jell-O Surprise*

Add enough water to juice from a can or jar of cherries to make one pint, bring to boiling point and dissolve a package of Cherry Jell-O in it. When cold and beginning to set stir in one cup cherries pitted and halved and two bananas sliced very thin. When ready to serve sprinkle over top half a cup of finely ground walnut meats. Serve plain, or with whipped cream or custard.

### *Strawberry Jell-O*

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

### *Chocolate Jell-O*

Dissolve a package of Chocolate Jell-O in a pint of milk that has been brought to boiling point. Pour into a bowl or mold, or divide into individual desserts by using small molds or teacups instead of one large mold, and set away to harden.

### *Chocolate Walnut Jell-O*

Dissolve a package of Chocolate Jell-O in a pint of milk brought to boiling point. When it begins to harden add one-half cup of English walnut meats and half a dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

### *Coupe Santa Marie*

Dissolve a package of Orange Jell-O in a pint of boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When hard heap on whipped cream and place a cherry on top.

Bridgman, 1925

# Jell-O *With* Fruit Juices

A much heavier jelly  
can be had in mak-  
ing up Jell-O by dis-  
solving it in a pint of  
hot fruit juice,  
or fruit juice  
and water  
5

*For Recipe see page One*

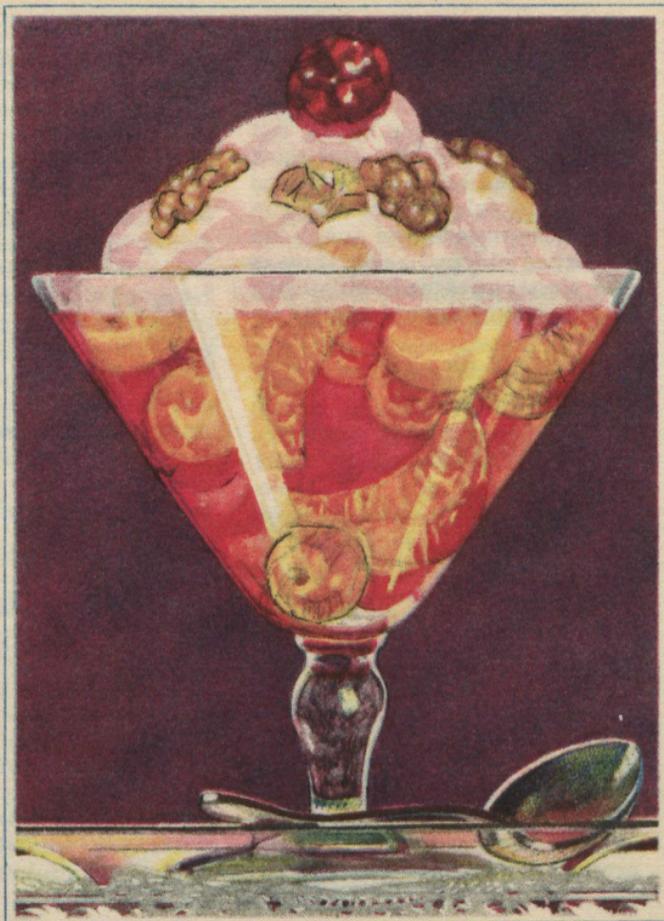


# Jell-O Macedoine

Using candied or  
preserved fruits  
with Jell-O makes a  
delightful combina-  
tion. It may  
be garnished  
with cream  
and nuts



*For Recipe see page Two*



### *Coffee Jell-O Whip*

Dissolve a package of Lemon Jell-O in one pint of strong hot coffee. When cool but not thick whip to consistency of whipped cream and fold in one-half cup broken nutmeats and one cup sweetened whipped cream. Serve in stem glasses garnished with crushed nutmeats and a dot of cream.

### *Coffee Jell-O*

Dissolve a package of Lemon Jell-O in one pint of strong coffee while it is still at boiling point. While still hot add four tablespoonfuls sugar. Set away to harden. As it begins to thicken fold in one cup of cream that has been whipped. Serve garnished with sweetened whipped cream.

### *Prune Whip No. 1*

Dissolve a package of Orange Jell-O in a pint of boiling water. Prepare one cup of stewed prune pulp. When the Jell-O is cold and still liquid whip to the consistency of whipped cream and add the prune pulp and two tablespoon-

fuls of granulated sugar. Serve with whipped cream or the cream custard sauce from recipe below.

### *Prune Whip No. 2*

Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cold whip to consistency of whipped cream and add one and one-half cups stewed prune pulp into which one cup of whipped cream has been stirred, and one-half cup broken English walnut meats. Mix thoroughly and mold in individual molds or a quart mold. Serve with cream custard sauce for which recipe is given below.

### *Cream Custard Sauce*

#### FOR JELL-O

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.

### *Prune and Raisin Jell-O*

Cook together one cup prunes and one small cup seeded raisins. Drain off liquid, adding water if necessary to make one pint, bring to boiling point and dissolve a package of Orange Jell-O in it. When cold and beginning to set add the prunes and raisins and one orange, all cut in small pieces. Serve with whipped cream slightly sweetened and flavored.

### *Molded Egg with Jell-O*

This is the method adopted in many hospitals, allowing one egg and four tablespoonfuls of Jell-O for each two individual molds or services. Dissolve one package of Jell-O, any flavor, in a scant pint of boiling water, add one teaspoonful lemon juice, and cool until of thickness of syrup. Beat the white of each egg very dry, add yolk and beat until thick (or drop the egg for ten seconds only in boiling water and beat as light as possible.) Add four tablespoonfuls of cold Jell-O to the egg mixture and whip again for a moment. Pour into individual molds or serve very cold in glasses.

### *Raspberry Bavarian Cream*

Sprinkle half-cup sugar over one pint fresh raspberries and let stand a few minutes. Dissolve a package of Raspberry Jell-O in a little less than a pint of boiling water, then add juice from raspberries to make one pint liquid. When cold and beginning to thicken whip until it will drop from spoon in a lumplike mass. Fold in one cup cream, whipped and sweetened, and the berries. Serve in sherbet cups or stem glasses. Canned raspberries may be used by draining the juice from them and adding water to it to make one pint liquid.

### *Pineapple Trifle*

Heat one cup grated pineapple and juice with one-half cup sugar. Dissolve a package of Orange Jell-O in a scant half pint of boiling water, and when it has cooled a little add the pineapple and juice of half an orange. Set in a cold place and when the jelly begins to thicken stir in one-half pint cream whipped stiff and sweetened. Turn into mold to harden.

### *Paradise Pudding*

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when cold whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices.

### *Plum Pudding*

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup Grape Nuts, three-fourths cup seeded raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

### *Pineapple Bavarian Cream*

Dissolve a package of Lemon Jell-O in one-half pint boiling water. Cool slightly, then add one-half pint juice from canned pineapple. When cold and beginning to thicken whip until it will drop from a spoon in a lumplike mass, and quickly fold in one cup of grated pineapple. Add two cups whipped cream sweetened. Pile lightly in stem glasses and garnish with cherry rings or pineapple.

### *Orange Pekoe Jell-O*

Add two teaspoonfuls Orange Pekoe tea to one pint boiling water. Let stand in a warm place five minutes. Strain and dissolve one package Lemon Jell-O in the hot liquid. Set in cold place to harden.

### *Cranberry Mold*

Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cool add one cup of cranberries cooked, sweetened and pressed through a sieve. Mold and serve.

# Coffee Jell-O

Lemon Jell-O  
dissolved in a  
pint of hot strong  
coffee makes per-  
fect coffee Jell-O

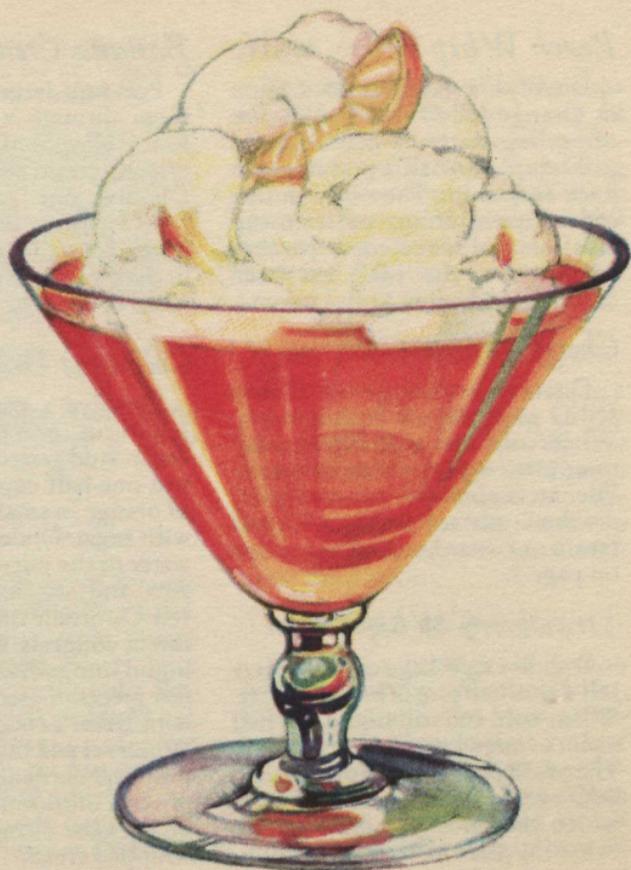
*For Recipe see page Five*



# Orange Pekoe Jell-O

Again Lemon Jell-O  
dissolved in a pint  
of freshly brewed  
Orange Pekoe Tea will  
please those who are  
fond of the cup that  
cheers ☺ ☺ ☺ ☺

*For Recipe see page Six*



### *Peach Whip*

Dissolve a package of Lemon or Orange Jell-O in one-half pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup whipped cream and one cup crushed and sweetened peaches from which the juice has been drained, and mold.

### *Cherry Whip*

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold and still liquid whip to consistency of whipped cream. Pile into a glass dish or serve in individual glasses with whipped cream or custard sauce from recipe on page 5.

### *Strawberry Whip*

Dissolve a package of Strawberry Jell-O in a half pint of boiling water. When cold and still liquid add half a pint of strawberry juice and whip. Then fold in one cup of the crushed and sweetened strawberries from which the juice was drained. Set in a cold place to harden.

### *Banana Cream*

Peel four large bananas and rub them through a sieve, mix with four tablespoonfuls sugar, and add one cup cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint boiling water. Let stand until cool, then stir in the cream mixture and pour into mold to harden.

### *Cocoanut Orange Jell-O*

Dissolve a package of Orange Jell-O in one-half pint boiling water. Add grated rind of an orange and one-half cup sugar. Cut pulp of orange in small pieces and cover with sugar. Drain, add enough cold water to the juice to make one-half pint and stir into the dissolved Jell-O. Strain through a sieve before it congeals. Pour a little of the liquid into individual molds, add a few pieces of orange pulp, sprinkle with Baker's cocoanut and let cool. When set add more Jell-O, orange pulp and cocoanut, continuing the process until molds are full. Serve on flat glass dishes with sweetened whipped cream.

### *Berry Frappé*

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. Whip as directed on page 18 and pile into frappe glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Use canned berries when fresh fruit is out of season.

### *Nut Frappé*

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When Jell-O is just on the point of setting mix Jell-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses. Garnish with nutmeats.

### *None Such Jelly*

This is a combination of None-such Mince Meat and Jell-O described in the Merrill-Soule Co's (Syracuse, N. Y.) latest recipe book.

## *Neapolitan Jell-O*

Layer pieces are made in great variety, with all layers of plain Jell-O, or all whipped, or alternate plain and whipped. The most common one of four layers is made as follows:

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mold of proper shape and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer, whip the rest of the Strawberry or Raspberry Jell-O and pour it on the hardened plain layer.

A three-layer piece is made by whipping half the Jell-O from one package, any flavor except Chocolate, and making two layers of it, with a layer of the unwhipped part between them.

As whipping Jell-O doubles its bulk, care should be taken to follow the above rule relative to quanti-

ties. In four-layer pieces, especially, the layers should be as nearly as possible of uniform thickness.

For a two-layer piece with both layers whipped, use Lemon Jell-O for one and Raspberry or Strawberry Jell-O for the other, half of the full pint of each being whipped and the rest served in some other way. All can be used, of course, if a large dessert is desired.

Each layer must be hard before others are added.

Serve with whipped cream or the custard for which recipe is given on page 5.

## *Spiced Jellied Peaches*

Dissolve a package of Orange Jell-O in one cup of boiling water. Add a cup of juice from spiced peaches—or canned peach juice that has been spiced; line the bottom of large or small molds. When firm arrange on this a cup of spiced or canned peaches cut fine and add the remaining Jell-O, which should be cold but liquid. Set in cold place to harden. Serve as a relish.

## *Mint Jell-O*

To one and three-fourths cups of water add one-fourth cup of weak vinegar and two tablespoonfuls of sugar. Let come to boiling point; add one-fourth cup of finely chopped fresh mint leaves and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the hot liquid.

## *Mint Jell-O with Capers*

Add one cup of mint leaves to a pint of cold water. Bring to the boiling point, strain quickly and dissolve one package of Lemon Jell-O in the hot liquid. As the Jell-O begins to thicken stir in two tablespoonfuls capers. Serve with lamb or mutton.

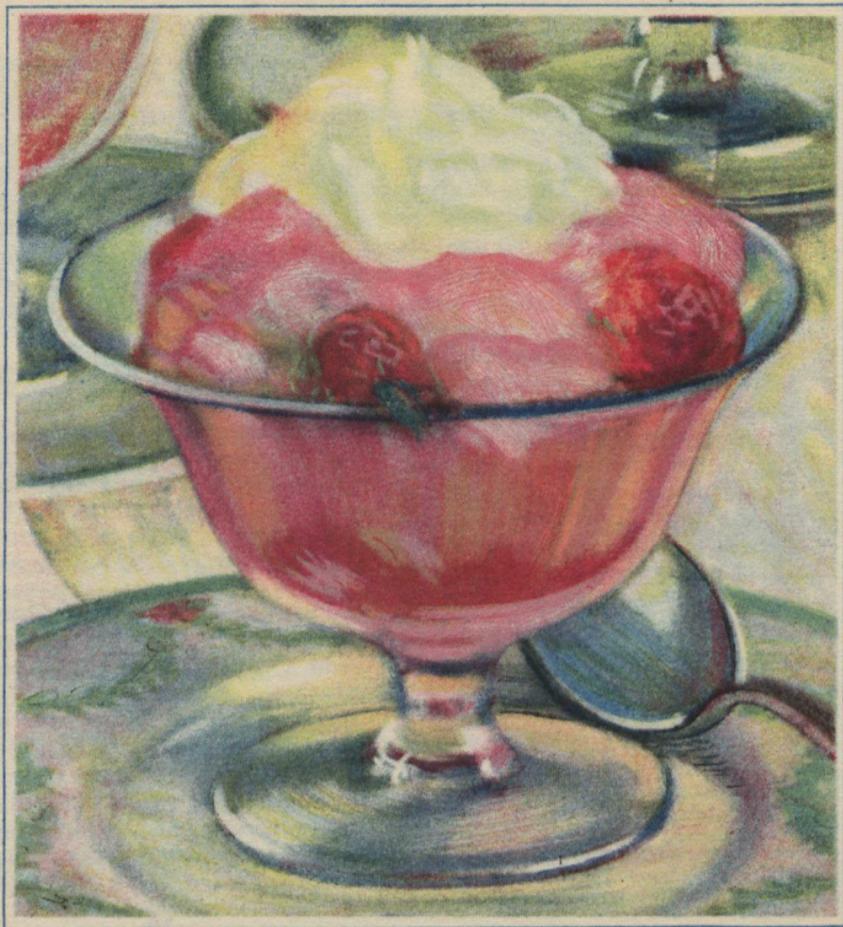
## *Sauerkraut Jelly*

Dissolve a package of Lemon Jell-O in one cup of boiling water. When cool add two cups sauerkraut, two tablespoonfuls vinegar or juice of one-half lemon, one-eighth teaspoonful salt, one-eighth teaspoonful paprika. Fill small molds or cups. Set away to harden.

# Berry Frappé

Full directions  
for this beau-  
tiful and deli-  
cious dessert  
will be found  
on page nine.

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# Raspberry Jell-O

Made by dissolving contents of package  
in a pint of boiling water.



### *Fruit Salad*

Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling prepare one small can or six medium slices cooked pineapple diced, two tart apples diced, two bananas diced. Mix the fruit, fill individual molds with it, and set molds in a pan of cracked ice. When Jell-O is about molasses consistency pour it over the fruit in molds. Serve with fruit salad dressing.

### *Shower Salad*

Dissolve a package of Strawberry Jell-O in a pint of boiling water. When cold and of consistency of molasses fold in one cup pineapple diced, two apples diced, a few maraschino cherries, and one cup whipped cream. Mold and serve with or without salad dressing, at choice.

### *Cardinal Salad*

Dissolve a package of Lemon Jell-O in one pint (less one-half cup) of boiling water and add one-half cup juice of canned beets.

When cool add one cup celery shredded, one cup beets diced, one-half cup Spanish onion chopped fine, one green pepper shredded, one-fourth teaspoonful salt. Mold in individual molds, turn out on lettuce and serve with Mayonnaise dressing. The onion may be omitted.

### *Imperial Salad*

Drain juice from a half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set add three slices of canned pineapple cubed, one-half can Spanish pimentos shredded, and one medium-size cucumber salted and cut fine. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

### *Either Molds or Cups*

Individual desserts and salads can be molded nicely in teacups when no small molds are to be had, and are unmolded just as easily.

### *Spinach Salad—Molded*

Boil one pound of spinach in a very little water 15 or 20 minutes. Drain, heat the liquid to boiling point, and dissolve one package of Lemon Jell-O in it, adding enough boiling water to make one pint of liquid. Cool, and add two cups of the spinach, chopped, and  $\frac{1}{4}$  teaspoon salt, and mold. Serve on lettuce leaves, and garnish with a slice of lemon, a quarter of a hard-boiled egg, and salad dressing. Do not cook spinach longer than directed.

### *Beauty Salad*

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual molds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, add half a cup of English walnut meats coarsely chopped. Put the mixture in the molds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce, with slices of banana sprinkled with nutmeats around the turned-out Jell-O. Serve with cream salad dressing.

### *Salmon Salad*

Measure one pint boiling water, remove two tablespoonfuls and use two tablespoonfuls lemon juice instead. Add one-fourth teaspoonful salt and dissolve one package Lemon Jell-O in the hot liquid. Place a little clear Jell-O in the bottom of any shaped mold. Pack it in ice. When like Molasses in consistency press in one cup of red salmon and let this layer harden. Then add another layer of Jell-O and, while thickening, one cup green peas. When again firm add last layer of Jell-O and one cup carrots, diced. Set away to mold for at least two hours. Serve garnished with green leaves and salad dressing.

### *Spanish Jell-O Salad*

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken add the

mixture. Mold in teacups or individual Jell-O molds. Serve on crisp lettuce leaves with mayonnaise dressing.

### *Tomato Jell-O Salad*

Cook one pint tomatoes together with one slice onion and one celery stalk for five minutes. Strain and add one teaspoonful vinegar, one-fourth teaspoonful salt, pinch red pepper and water sufficient to make one pint liquid. Heat to boiling point and dissolve one package Lemon Jell-O in the mixture. Mold in individual molds and serve on lettuce leaves with salad dressing.

### *Spring Salad*

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool until it begins to thicken and add to it one cup nutmeats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery instead of the cucumbers. Mold and serve on crisp lettuce leaves with salad dressing.

### *New Manhattan Salad*

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in individual molds. Serve with mayonnaise or French dressing.

### *California Special*

To the juice from a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken add a cup of chopped white cherries, half a cup of nutmeats, half a cup of celery. Serve with mayonnaise.

### *Cherry Salad*

Dissolve a package of Cherry Jell-O in a pint of boiling water. As it begins to jell add two tablespoonfuls candied ginger cut fine, one cup white cherries and one cup cooked pineapple cut small. Serve with fruit salad dressing.

# A New Fruit Salad

Every housekeeper will be tempted to try many original Jell-O salad recipes—Our new suggestions are on page thirteen.



## JELL-O PERFECTION

FOR more than twenty-five years Jell-O has been the choice of careful housewives, *because:*

**CONVENIENCE.** It is made in a minute.

**UNIFORMITY.** Jell-O is always the same high quality.

**VARIETY.** An endless variety of desserts may be made with a Jell-O base.

**PACKING.** It is always packed in waterproof paper bags. It does not harden in the package inside the carton.

**FLAVOR AND COLOR.** Nothing is spared in



care and watchfulness in the matter of pure fruit flavors and vegetable colors.

**GOOD FOR EVERYBODY.** A safe dessert for children. A sane dessert for adults.

## ABOUT THE NEW RECIPES

SCATTERED through this book are twelve new Jell-O recipes. Ten of them, at least, are quite wonderful recipes. One is for a whipped coffee jelly and another for an Orange Pekoe jelly. Cocoanut Orange Jell-O, Mint Jell-O with Capers, Shower Salad, Cardinal Salad, Spinach Salad, Salmon Salad—all these are new. Every woman will be interested in making up these delightful new dishes.

Of course all of the old familiar recipes that could not be dispensed with and must go into every Jell-O book, appear in this one. Several of them have been revised to make them, as all Jell-O recipes are meant to be, as perfect as possible.

With this Jell-O book in her possession even the young bride or the housewife who has never learned to cook may always be sure of one fine dish for dinner, for she cannot go wrong with Jell-O. The experienced

cook, using Jell-O, can make daintier desserts than she can prepare in any other way, and they will cost less.

Jell-O is packed in six flavors—Raspberry, Strawberry, Cherry, Orange, Lemon and Chocolate—and is sold by all grocers and in all general stores.

### D-ZERTA

*D-Zerta is a sugar-free jelly powder similar to Jell-O for the special use of invalids denied sugar. Write for circular.*

### FOOD VALUE OF JELL-O

*Under the heading "Estimates of Food Values" in Practical Dietetics by Miss Alida Frances Pardee the following analysis of Jell-O appears:*

JELL-O—Carbohydrates	85.8	yielding	352 calories
Protein	12.2	yielding	50 calories
Vegetable Acid	2.0		
Total Food Value			402 calories

THE JELL-O COMPANY OF CANADA, LIMITED, BRIDGEBURG, ONT.

## JELL-O RULES

**F**IRST of all, observe this very important rule. Never use more than a pint of hot water or fruit juice, or liquid of any kind, for each package of Jell-O used.

### *How to Whip Jell-O*

Begin to whip the jelly when it is cool and still liquid—just as it begins to thicken—and whip until it is of the consistency of whipped cream. Use a Dover or Ladd egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum quickly admit the chill of the ice or cold water.

One package of plain Jell-O, that is one made of Jell-O and hot water, will serve six persons. In whipped form of almost any kind, one package will serve from nine to twelve persons.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mold it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in the bottom of the mold and let it harden. On this arrange fruit as desired and add carefully enough cold liquid Jell-O to hold the fruit in place, but not to cover it. When this Jell-O has hardened add more cold liquid Jell-O. This process can be repeated until the mold is full.

To fix fruit in an upright position, put enough Jell-O in the mold to hold the fruit in place and let it jell

to the consistency of thick molasses. Press the fruit into place and fill the mold with cold liquid Jell-O or whipped Jell-O.

In making Jell-O in layers, let each layer harden before adding another, and be sure the Jell-O poured upon any hardened layer is so cool it will not soften the layer.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

In slicing or cutting Jell-O dip the knife in hot water first.

To remove Jell-O from the mold, fill with warm water a pan large enough to admit the whole mold and dip the mold to the edge. Place a plate over the mold and turn them over together, with a little shake added. If this does not loosen the Jell-O dip a second time.



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