

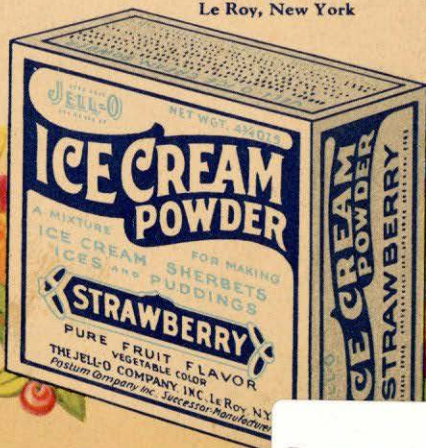


DELICIOUS CREAM PUDDING

1 package Jell-O Ice Cream Powder, any flavor	$\frac{1}{8}$ teaspoon salt
5 tablespoons flour	$\frac{1}{2}$ cup cold milk
	$3\frac{1}{2}$ cups milk, scalded

Mix **Jell-O** Ice Cream Powder, flour and salt. Add $\frac{1}{2}$ cup cold milk and mix to smooth paste. Slowly stir into scalded milk. Cook in double boiler 12 to 15 minutes, stirring constantly. $\frac{1}{2}$ cup chopped raisins, figs, dates or nuts, or fresh fruit may be stirred into pudding when it is removed from fire. Serves 8.

THE JELL-O COMPANY, INC.
Le Roy, New York



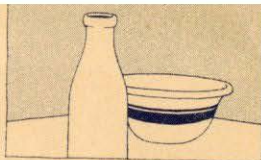
2020. 209.



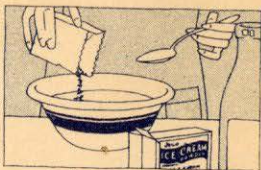
TAKE THIS SHORT CUT TO /.

*Delicious
Ice Cream*

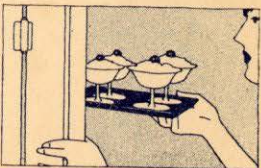
1. . . . TAKE MILK



2. . . . ADD THIS
ONE INGREDIENT



3. FREEZE



. . . . *that's all!*

JELL-O ICE Cream Powder is the shortest short cut to delicious home-made ice cream! You don't need eggs. Sugar, flavoring, etc., are all in the powder. You needn't do any cooking. Just add the powder to milk—and freeze!

This wonderful preparation saves you time, trouble—saves you from any danger of failing. You *can't* fail with Jell-O Ice Cream Powder! And it makes good ice cream!

MAGIC . . . Turn one quart of milk into nearly two quarts of ice cream!

Imagine it. One package of Jell-O Ice Cream Powder and a quart of milk make nearly two quarts of ice cream. And at a cost of only a few cents a quart!

CHOOSE YOUR FLAVOR.—Jell-O Ice Cream Powder comes in Vanilla, Lemon, Strawberry, Chocolate, and Unflavored. (The unflavored is for your own special flavors, such as fruits in season, caramel, maple syrup, or other favorites.)

ALL SORTS OF VARIATIONS.—Making ice cream this quick way is so easy, you'll want to serve it often. And you can—making it different, every time. On the following pages are recipes that make it possible for you to have new ice cream dishes—all summer—all year!

RECIPES

PLAIN ICE CREAM

1 package Jell-O Ice Cream Powder
1 quart whole milk

Pour Jell-O Ice Cream Powder in bowl. Add 1 cup milk and stir to smooth paste. Add remaining milk. Pour into freezer. Makes nearly 2 quarts.

INSTEAD OF THE QUART OF MILK IN THIS RECIPE, YOU MAY PREFER TO USE. . .

ONE CUP OF CREAM, and three cups of milk. This combination makes a very smooth, creamy-textured ice cream.

ONE CUP EVAPORATED MILK, with three cups of water, when your ice cream is to include either fruit or some additional flavoring.

ONE-HALF CUP SWEETENED CONDENSED MILK and three and one-half cups water, if your ice cream is to include a tart fruit, or if you like a sweeter ice cream.

Ripening for several hours after freezing improves the texture and flavor of these frozen desserts.

PEACH ICE CREAM

- 1 package Vanilla Jell-O Ice Cream Powder
- $\frac{1}{2}$ cup sweetened condensed milk
- $3\frac{1}{2}$ cups water
- Few drops bitter almond extract
- 2 cups peach pulp, fresh or canned

Combine Jell-O Ice Cream Powder and condensed milk and stir until smooth. Add water and almond extract. Freeze until thick, but not hard. Add peach pulp and continue freezing. Makes 2 quarts ice cream.

COFFEE ICE CREAM

- 1 package Unflavored Jell-O Ice Cream Powder
- 1 cup sugar
- 1 cup evaporated milk
- 2 cups strong coffee
- 1 cup water

Combine Jell-O Ice Cream Powder, sugar, evaporated milk, coffee, and water and stir until smooth. Freeze. Makes $1\frac{1}{2}$ quarts ice cream.

FRENCH VANILLA ICE CREAM

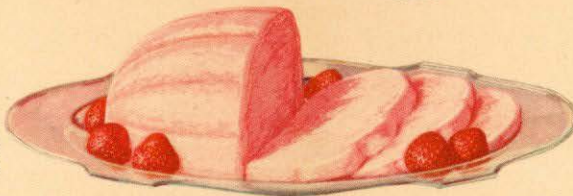
- $\frac{3}{4}$ cup sugar
- 3 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- 2 egg yolks, slightly beaten
- 1 quart milk, scalded
- 1 package Vanilla Jell-O Ice Cream Powder
- 1 tablespoon vanilla

Combine sugar, flour, salt, and egg yolks. Add small amount of milk, stirring vigorously. Return to double boiler and cook until slightly thickened, stirring constantly. Pour gradually over Jell-O Ice Cream Powder and stir until smooth. Add vanilla and cool. Freeze. Makes $1\frac{1}{2}$ quarts ice cream.

BANANA ICE CREAM

- 1 package Unflavored Jell-O Ice Cream Powder
- $\frac{3}{4}$ cup sugar
- 1 cup evaporated milk
- 3 cups water
- Juice of 2 lemons
- 4 bananas, forced through sieve

Combine Jell-O Ice Cream Powder, sugar, evaporated milk, and water and stir until smooth. Add lemon juice to banana pulp. Combine with first mixture. Freeze. Makes 2 quarts ice cream.



CHOCOLATE ICE CREAM

- 1 package Chocolate Jell-O Ice Cream Powder
- $\frac{1}{2}$ cup sweetened condensed milk
- $3\frac{1}{2}$ cups water
- 2 teaspoons vanilla

Combine Jell-O Ice Cream Powder, condensed milk, and water and stir until smooth. Add vanilla. Freeze. Makes $1\frac{1}{2}$ quarts ice cream.

RASPBERRY SHERBET

- 1 cup sugar and
- 1 pint fresh raspberries, crushed
- or
- $\frac{1}{2}$ cup sugar and
- 1 pint canned raspberries
- Juice of 2 lemons
- Water to make 5 cups liquid
- 1 package Strawberry or Unflavored Jell-O Ice Cream Powder

Add sugar to berries. Force through sieve. Add lemon juice. Measure. Add enough water to make 5 cups liquid. Combine Jell-O Ice Cream Powder with this liquid, and stir until smooth. Freeze. Makes 2 quarts sherbet.

LEMON SHERBET

- Rind of 2 lemons, grated
- 2 cups sugar
- 5 cups water
- 1 package Lemon or Unflavored Jell-O Ice Cream Powder
- $\frac{3}{4}$ cup lemon juice

Boil lemon rind, sugar and water for 3 minutes. Strain through cheesecloth. Dissolve Jell-O Ice Cream Powder in this liquid. Add lemon juice. Cool. Freeze. Makes 2 quarts sherbet.

GRAPE-NUTS ICE CREAM

- 1 package Vanilla Jell-O Ice Cream Powder
- 1 cup cream
- 3 cups milk
- $\frac{1}{2}$ cup Grape-Nuts

Combine Jell-O Ice Cream Powder, cream, and milk and stir until smooth. Freeze until thick, but not hard. Add Grape-Nuts and continue freezing. Makes $1\frac{1}{2}$ quarts ice cream.

JELL-O MAKES SO MANY KINDS OF GOOD THINGS!

CARROT AND CABBAGE SALAD

- | | |
|------------------------|---|
| 1 package Lemon Jell-O | 1 teaspoon salt |
| 1 pint boiling water | 1 cup raw carrots, grated or finely chopped |
| 2 tablespoons vinegar | 1 cup raw cabbage, finely shredded |

Dissolve Jell-O in boiling water; add vinegar and salt. Chill. When slightly thickened, fold in carrots and cabbage. Turn into individual molds. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6 to 8.

ORANGE JELL-O

- | | |
|------------------------------|------------------------------------|
| 1 package Orange Jell-O | 2 to 3 oranges, sections free from |
| 1 cup boiling water | membrane, drained |
| 1 cup orange juice and water | |

Dissolve Jell-O in boiling water. Add orange juice and water. Pour a small amount into mold. Chill. When firm, add layer of orange, then layer of Jell-O. Chill until firm. Add another layer of orange and Jell-O. Serve plain or with whipped cream. Serves 6.

CARDINAL SALAD

- | | |
|------------------------------|------------------------------------|
| 1 package Lemon Jell-O | 2 teaspoons onion juice |
| 1 cup boiling water | 1 tablespoon horseradish |
| $\frac{3}{4}$ cup beet juice | $\frac{3}{4}$ cup celery, shredded |
| 3 tablespoons vinegar | 1 cup cooked beets, diced |
| $\frac{1}{2}$ teaspoon salt | |

Dissolve Jell-O in boiling water. Add beet juice, vinegar, salt, onion juice, and horseradish. Chill until slightly thickened. Fold in vegetables. Turn into molds. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 8.

JELLIED GRAPEFRUIT DESSERT

- | | |
|----------------------------|-----------------------------------|
| 2 grapefruit, free from | 1 package Orange Jell-O |
| membrane and cut in pieces | $1\frac{1}{2}$ cups boiling water |
| 1 cup sugar | Dash of salt |

Combine grapefruit and sugar and let stand 30 minutes. Dissolve Jell-O in boiling water, add salt, pour over grapefruit, and chill. Stir occasionally while cooling. Serve in sherbet glasses. Serves 8.

MAGIC ICE

- | | |
|------------------------|----------------------------|
| 1 package Lemon Jell-O | 1 cup green Malaga grapes, |
| 1 pint boiling water | halved, seeded |

Dissolve Jell-O in boiling water. Chill. When slightly thickened fold in grapes. Chill until firm. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious. Serves 6.

SEA DREAM SALAD

- | | |
|-----------------------------|------------------------|
| 1 package Lemon Jell-O | 1 tablespoon vinegar |
| 1 cup boiling water | 1 teaspoon onion juice |
| $\frac{1}{2}$ teaspoon salt | 1 cup grated cucumber |
| Dash of Cayenne | Green coloring |

Dissolve Jell-O in boiling water. Add salt, Cayenne, vinegar, onion juice, and cucumber. Force through sieve and color a delicate green. Turn into shallow pan. Chill until firm. Cut in squares and serve on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise and slices of scored cucumber. Serves 6.

CHERRY SPONGE

- | | |
|---------------------------|------------------------|
| 1 package Cherry Jell-O | Few grains of salt |
| 1 pint boiling water | 6 drops almond extract |
| 12 marshmallows, cut fine | |

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. Add salt and flavoring. When cold and slightly thickened, whip with rotary egg-beater until consistency of whipped cream. Pour into individual or large molds. Chill until firm. Serve with or without plain cream. Serves 6.

STRAWBERRY WHIP

- | | |
|-----------------------------|------------------------------|
| 1 package Strawberry Jell-O | 1 cup strawberries, crushed, |
| 1 cup boiling water | drained |
| 1 cup strawberry juice | $\frac{1}{2}$ cup sugar |

Dissolve Jell-O in boiling water. When cool, add strawberry juice. When cold and slightly thickened, beat with rotary egg-beater to consistency of whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Serves 8.

JELL-O CAKE PUDDING

- | | |
|--------------------------------------|---------------------------------|
| 1 package Cherry or Raspberry Jell-O | 1 cup cold water or fruit juice |
| 1 cup boiling water | 2 cups plain cake, cut in cubes |
| | (stale cake may be used) |

Dissolve Jell-O in boiling water. Add cold water or fruit juice. When mixture is cold and slightly thickened, fold in cake cubes. Pile in sherbet glasses. Serve plain, with custard sauce, or cream. Serves 6.