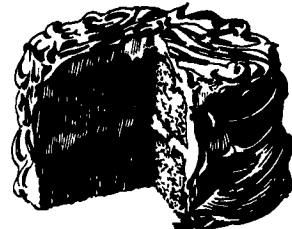


Home On The Range



Mix It, Mold It, Cut It, Eat It — Jell-O

When Jell-O was released on the market in 1897, it got off to a shaky start. But in 1902, advertising proclaimed Jell-O as America's most famous dessert and used the theme "You can't be a kid without it."

Full-color recipe books began telling cooks how to use this new product. Its popularity grew and today there are 16 Jell-O flavors.

Gelatin can be used interchangeably with Jell-O. The sugar-free varieties are growing in popularity.

Because it can be molded into whatever shape desired, made into finger gelatin and cut with cookie cutters, artistic ideas abound for creating a jiggling masterpiece to admire and eat.

If you don't like to mold it or eat it plain, mix it with vegetables, fruits, dairy products and desserts to create unlimited recipes. The General Foods Test Kitchens have developed more than 1,773 ways to fix Jell-O. Here are some of our readers' favorites.

STRAWBERRY SALAD

1 cup boiling water
2 3-ounce packages strawberry flavored gelatin
2 10-ounce packages sliced frozen strawberries, thawed
1 20½-ounce can crushed pineapple, drained
3 bananas, mashed
1 pint dairy sour cream
Add boiling water to gelatin; stir until dissolved. Chill until slightly thickened. Fold in strawberries, pineapple and bananas. Turn half of mixture into a 13x9-inch baking dish. Refrigerate until firm, approximately 1½ hours. Spread sour cream evenly on top. Spoon on remaining gelatin mixture and refrigerate until firm. Serves 12.
Helen Spencer, Hopewell, NJ

DELICIOUS STRAWBERRY DESSERT

1 envelope unflavored gelatin
½ cup cold milk
½ cup milk, heated to boiling
½ cup sugar
1 teaspoon vanilla extract
1 cup crushed strawberries
In blender, sprinkle unflavored gelatin over cold milk; let stand 3 to 4 minutes. Add hot milk and process at low speed until gelatin is completely dissolved, about 4 minutes. Add sugar and vanilla and crushed strawberries. Process until thoroughly blended. Chill until set. Garnish with whipped topping, if desired. Serves 6.
J. Burkholder
Quarryville

RIBBON SALAD

1 3-ounce package lime Jell-O
1 3-ounce package lemon Jell-O
1 3-ounce package cherry Jell-O
1 8-ounce package cream cheese
¼ cup salad dressing
1 16-ounce can crushed pineapple

First layer: Dissolve the lime Jell-O in one cup hot water. Add 1 cup cold water. Add the crushed pineapple, drained. Place in 9x13-inch cake pan and chill until set.

Dissolve the lemon Jell-O in 1 cup hot water. Add the cream cheese, salad dressing and pineapple juice. After first layer is set, pour on top of first layer and allow to set.

Dissolve cherry Jell-O in 1 cup hot water. Add 1 cup cold water. Pour on top of second layer. Let set until firm. Cut in squares and serve.

Janet Reiff
Mifflinburg

MOLDED FRUIT SALAD

1 6-ounce box strawberry Jell-O
1 large can crushed pineapple, drained
3 apples, finely chopped
3 bananas, finely chopped
Mix Jell-O as directed, slightly gel. Drain pineapple and add fruits to Jell-O. Pour into large mold or serving dish.

Topping:
¼ cup sugar
Pinch salt
½ cup pineapple juice
1 egg, beaten
1 tablespoon flour
Cook until mixture thickens. Cool and fold in 2 cups whipped topping. Spread on top of Jell-O.
Cheryl Thrush
Chambersburg

FINGER JELL-O

Dissolve 5 packages unflavored gelatin in 2½ cups cold water. Set aside.

In a saucepan, mix:
2 6-ounce packages Jell-O
2 cups cold water
Bring to a boil; remove from heat. Add first mixture plus 1 cup cold water. Stir well and pour into large oblong cake pan. Cool 2 to 3 hours before cutting into blocks.

For a Halloween party, use grape, black cherry or black raspberry with orange Jell-O.

For Christmas, use raspberry, strawberry or cherry and lime. Cut in squares and combine colors in a bowl.

Alta Hoshour
Bowmansville



For attractive molded desserts and salads, experiment with Jell-O that comes in crayon-box colors.

LIME-CHOCOLATE FASCINATION

1 (3 ounce) package lime-flavored gelatin
2 cups hot water
1 cup sugar
¼ cup lime juice
2 teaspoons lemon juice
Green food coloring
1 9-ounce container frozen whipped topping
2 cups chocolate wafer crumbs
½ cup melted butter or margarine

Dissolve gelatin in hot water. Stir in sugar, lime and lemon juices and a few drops of food coloring to tint a delicate green. Chill until mixture is partly congealed. Whip until fluffy.

Fold whipped topping into gelatin mixture.

Combine cookie crumbs and melted butter. Reserve ½ cup crumbs; press remaining crumbs into bottom of a 9-inch springform pan. Add whipped gelatin mixture. Sprinkle reserved ½ cup crumbs on top. Option: Pour whipped mixture in a dish and chill. Mix crumbs and add on top.

Chill overnight or until firm.
Mrs. John Hostetter
Hagerstown, MD

BROKEN GLASS DESSERT

4 3-ounce packages Jell-O, all different flavors
2 cups pineapple juice
1 cup water
½ cup sugar
1 6-ounce lemon-flavored Jell-O

2 cups whipped cream
Dissolve each box Jell-O in 1½ cups boiling water. Allow to set and cut into cubes. Bring juice, water and sugar to boil. Add lemon Jell-O. Chill until consistency of unbeaten egg whites. Fold in whipped cream and add Jell-O cubes. Let set until firm.
Sherita Ann Nolt
Richland

PURPLE COW SALAD

2 3-ounce packages blackberry gelatin
2 cups boiling water
1 15-ounce can blueberries, drained
1 8-ounce can crushed pineapple, drained
1 8-ounce package cream cheese
½ cup sugar
½ pint sour cream
½ teaspoon vanilla
½ cup chopped pecans
Dissolve gelatin in boiling

water. Drain blueberries and pineapple and measure liquid. Add enough water to make one cup liquid and add to gelatin mixture. Stir in drained blueberries and pineapple. Pour into a 2 quart flat pan, cover and put in refrigerator until firm. Combine cream cheese, sugar, sour cream and vanilla. Spread over congealed salad. Sprinkle with chopped pecans. Serves 10 to 12.

Alison Good
Lancaster

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Featured Recipe

Many save baking cookie cutouts for the Christmas holidays, but not the Martin family, who live on Serene Valley Farm in Lampeter. For Glenda Martin and her two children, cutting out cookie shapes is year-around fun.

Almost weekly, Nicole, 3½, and Dustin, 5, help their mother mix, roll out, and decorate cookies. Each child uses their own little rolling pin. They cut out animal shapes and many times frost and sprinkle toppings on top.

Because the Martins are busy on their dairy farm, they often wait until night to bake cookies.

Glenda said, "When we're finished, I sweep up heaps of crumbs and toppings, but it is worth it to see the fun the children have decorating cookies."

Here is their favorite cookie recipe. To read more about the Martin family, look for their story in this section.

SERENE VALLEY FARM CUTOUT COOKIES

2 cups brown sugar
¼ cup butter, softened
1 teaspoon vanilla
2 eggs
3 cups flour
1 cup M&M candies, optional
½ cup chopped nuts
1 teaspoon baking soda
½ teaspoon salt
Frosting, optional
Cookie toppings, optional

Mix brown sugar, butter, vanilla, and eggs in a large bowl until well blended. Stir in remaining ingredients. Roll out dough. Add more flour, if necessary. Cut into desired shapes. Frost and sprinkle on topplings, if desired.

Bake in 350 degree oven for 10 to 12 minutes. Cool slightly. Remove to wire rack. Makes about 2½ dozen cookies.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

April	21-	Veal
	28-	Corn Meal
May	5-	Favorite Sandwiches