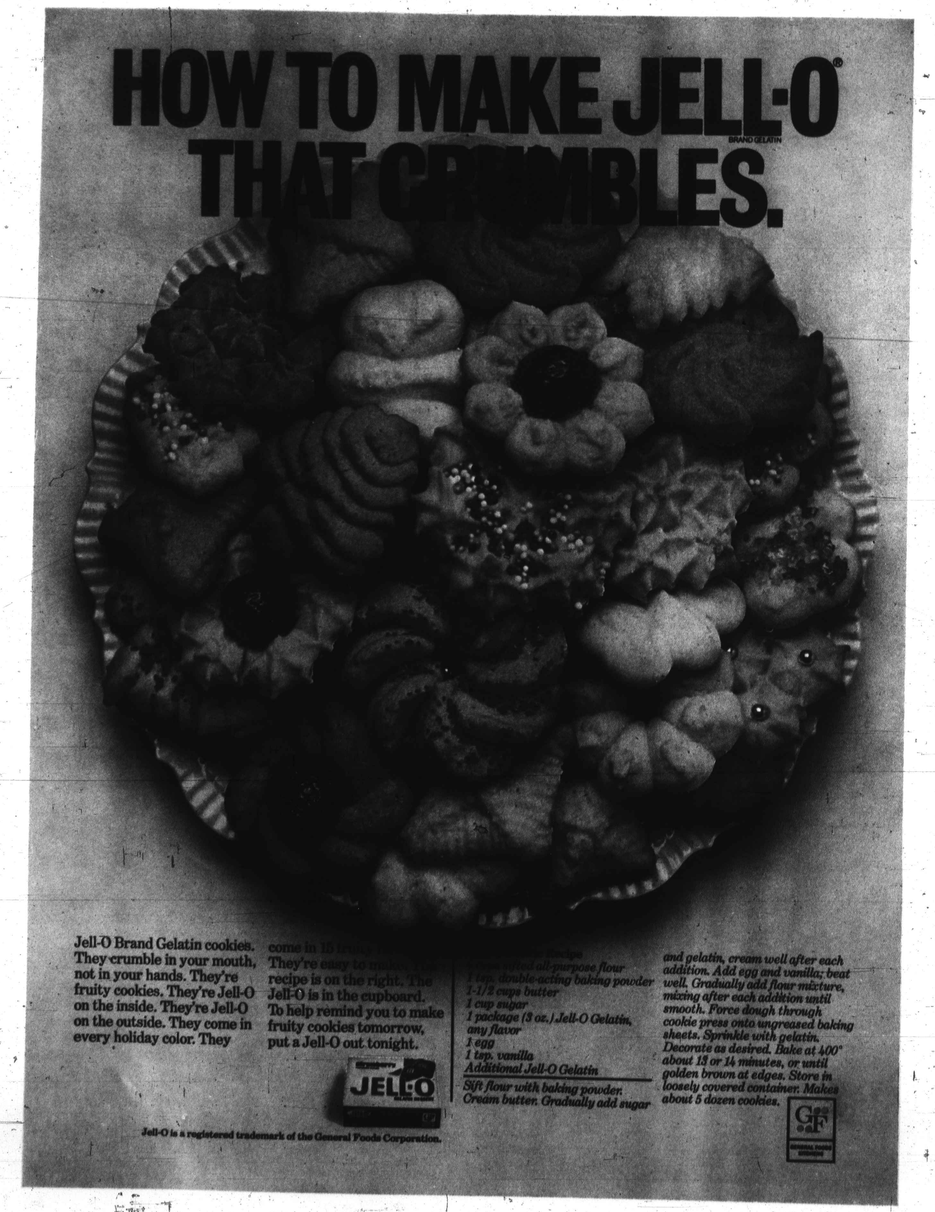

Jell-O Brand Gelatin cookies. They crumble in your mouth, not in your hands. They're fruity cookies. They're Jell-O on the inside. They're Jell-O on the outside. They come in every holiday color. They come in 15 [illegible] They're easy to make. The recipe is on the right. The Jell-O is in the cupboard. To help remind you to make fruity cookies tomorrow, put a Jell-O out tonight.

[illegible] cups sifted all purpose flour
1 tsp. double-acting baking powder
1-1/2 cups butter
1 cup sugar
1 package (3 oz.) Jell-O Gelatin, any flavor
1 egg
1 tsp. vanilla
Additional Jell-O Gelatin

Sift flour with baking powder. Cream butter. Gradually add sugar and gelatin, cream well after each addition. Add egg and vanilla; beat well. Gradually add flour mixture, mixing after each addition until smooth. Force dough through cookie press onto ungreased baking sheets. Sprinkle with gelatin. Decorate as desired. Bake at 400° about 13 or 14 minutes, or until golden brown at edges. Store in loosely covered container. Makes about 5 dozen cookies.

Jell-O is a registered trademark of the General Foods Corporation.

Informality at Midweek

So, you're young, pretty and your holidays, from the office party to family dinner has been filled with food, high caloried and exotic.

By mid-week He is ready for a quiet simple meal, and you are more than ready for relief for your budget.

How about a tasty and attractive menu that doesn't neither wreck your figure or your pocketbook. Perfect for this meal is a menu that features Rice and Meat Balls and French Style Beans in Lemon Butter Sauce.

Rice and Meat Balls

2 cups corn flakes
1 pound ground beef
1/3 cup water
1 teaspoon salt
Dash of pepper
2 tablespoons butter
¼ cup finely chopped onion
2 cans (10-½ oz. each) condensed cream of mushroom soup
2/3 cup water or milk
¼ teaspoon nutmeg
2-2/3 cups prepared packaged enriched pre-cooked rice

Crush cereal slightly. Combine cereal, ground beef, 6 tablespoons water, salt, and pepper; mix well. Shape into 16 meat balls. Saute meat balls in butter in large skillet until evenly browned. Add onion and saute until onion is tender but not browned. Add soup, 2/3 cup water, and the nutmeg. Bring to a boil over medium heat, stirring constantly. Cover and simmer 5 minutes. Serve over rice. Makes 4 servings.

Welcome after Christmas Day feast are these tempting meat balls served over precooked rice. When accompanied by a green vegetable and hot bread, you have the perfect menu for the in-between holidays feasts.

French Style Green Beans (Pressure Saucepan Method)

1 package (9 oz.) frozen French style green beans
¼ cup water
½ teaspoon salt
Salt and pepper
Butter or margarine

Remove green beans from carton. Let stand at room temperature until thawed just enough to separate—about ½ hour. Then place beans, water, and ½ teaspoon salt in pressure saucepan. Cover and proceed as directed by manufacturer. Cook for 1 minute at 15 pounds pressure. (Count time immediately after control indicates pressure of 15 pounds is reached.)

When cooking time is completed, remove saucepan from heat and place in a pan of cold water or place under cold running water until control indicates pressure is reduced to zero. Remove cover. Season to taste with salt, pepper, and butter. Makes 1-2/3 cups or 3 servings.

French Style Green Beans (Oven Method)

1 package (9 oz.) frozen French style green beans
1 to 2 tablespoons butter or margarine
¼ teaspoon salt

Place beans, butter, and salt in baking dish. Cover and bake at 350 for 55 to 60 minutes or until beans are just tender. Makes 1-2/3 cups or 3 servings.

French Style Green Beans (Aluminum Foil Method)

1 package (9 oz.) frozen French style green beans
2 to 3 tablespoons butter or margarine
Salt and pepper

Place block of beans on a square of heavy duty aluminum foil. Spread with butter and sprinkle with salt and pepper. Wrap tightly in the foil. Set on grill over glowing coals. Cook until beans are just tender, turning once or twice—30 to 60 minutes. (Cooking time will vary depending on the type of fuel and height of grill.) Open foil to test for doneness and, if necessary, rewrap tightly and continue cooking. Makes 1-2/3 cups or 3 servings.

Lemon Butter Sauce

¼ cup butter
1 tablespoon lemon juice
1 tablespoon chopped parsley (optional)

Melt butter. Gradually blend in lemon juice. Add parsley. Makes about ¼ cup or enough for 4 servings fish or vegetables.