

## A Christmas That Jiggles

While Jell-O products are popular today as snacks and desserts, the Jell-O salad and other sweet and savory dishes, have fallen out of culinary favor. However, by the mid-20<sup>th</sup> Century Jell-O salads and molds were a staple made by housewives across North America. Not only was it considered an economical way to make a dish by using primarily canned goods and leftovers, the cookbooks at the time raved at how relatively fun and easy they were to prepare.

Oxford County Archives staff, have compiled the following recipes to form the complete Jell-O themed Christmas Dinner! How many dishes will you try this holiday season?

### Appetizer

#### **Cheese-Aspic Peaks**

##### *Cheese-topper:*

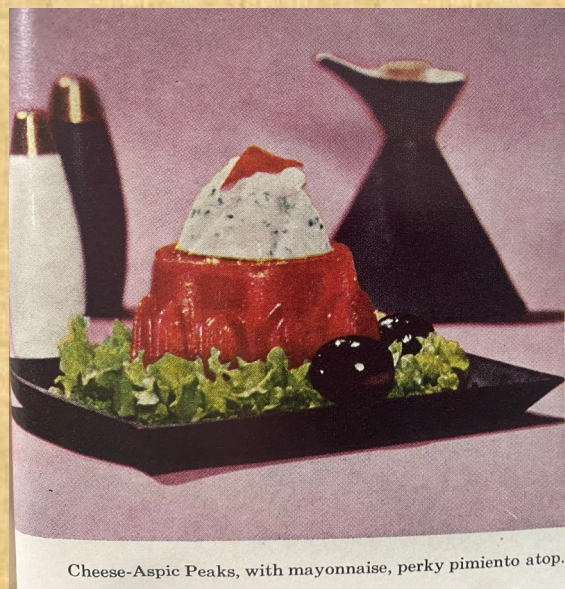
- 1 3-ounce pkg. cream cheese
- ¼ cup mayonnaise
- ¼ tsp. salt
- 2 envelopes unflavoured gelatin
- 2 tsp. lemon juice
- 2 tbsp. boiling water
- ¼ cup chopped celery
- 1 tbsp. chopped chives

Blend softened cream cheese, mayo. Salt.  
Soften ½ tsp. gelatin in lemon juice; dissolve in boiling water. Mix remaining ingredients. Pour in 6 individual molds. Chill firm.

##### *Aspic layer*

- ¼ cup cold water
- 1 cup boiling water
- 2 8-ounce cans (2 cups) seasoned tomato sauce
- 2 tbsp. lemon juice
- 1 tsp. salt

Soften ½ tsp. gelatin in cold water; dissolve in boiling water. Add remaining ingredients; pour over cheese layer. Chill firm. Unmold.



Cheese-Aspic Peaks, with mayonnaise, perky pimiento atop.

## Salads

### **Christmas Salad (fruit)**

- 1 cup pineapple tid-bits
- 2 pkgs. cherry Jell-O
- 2 cups hot water
- $\frac{3}{4}$  cup granulated sugar
- 1 orange peel (ground)
- 1 cup orange sections cut in half
- $\frac{1}{3}$  cup broken nuts
- 2 cups cold water
- 2 tbsp. lemon juice
- Dash of salt
- 1  $\frac{1}{2}$  cups coarsely ground uncooked cranberries
- $\frac{3}{4}$  cup diced celery

Drain pineapple and reserve the juice. Dissolve gelatin in 2 cups hot water, add cold water, pineapple juice, lemon juice and salt. Chill till partly set. Stir sugar into fruit, add all the rest of the ingredients to the partially set mixture.

Recipe credit: *CKOX Party Line Vol. 3.* – March 1965.

### **Perfection Salad (vegetable)**

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| 2 envelopes (2 tbsp.) unflavoured gelatin                | $\frac{1}{2}$ cup sugar                |
| 1 tsp. salt  | 2 $\frac{1}{2}$ cups boiling water     |
| $\frac{1}{2}$ cup vinegar                                | 2 tbsp. lemon juice                    |
| 1 $\frac{1}{2}$ cup, <i>very</i> finely shredded cabbage | 1 cup chopped celery                   |
| $\frac{1}{4}$ cup chopped pimiento                       | $\frac{1}{2}$ cup chopped green pepper |

Thoroughly mix gelatin, sugar, salt; add boiling water, stirring till sugar dissolves. Add vinegar and lemon juice. Cool. When mixture begins to thicken, add remaining ingredients. Pour into loaf pan or 10 individual molds. Chill firm. Unmold on lettuce. Garnish with ripe olive halves. 8serv-

Note: when entertaining the crowd, make a double recipe in twin loaves as shown in the picture. One loaf makes 8-10 servings.

Recipe and image credit: *Better Homes and Gardens Salad Book: New salad Ideas for every occasion.* – 1968.



1962 Jell-O package: <https://www.thrillist.com/eat/nation/jell-o-packaging-from-1900-to-2015>



#### *Favorite—Perfection Salad*

Here's an ever-popular, and pretty, partner for a hearty winter meal.

Shredded cabbage, thin celery slices, and bright bits of pimiento and green pepper shine through tart gelatin. Olives trim.

## Main dishes

### **Snowy Chicken**

- 2 envelopes (2 tbsp.) unflavoured gelatin
- ½ cup cold water
- 1 can condensed chicken consommé
- 1 cup mayonnaise
- 2 ½ cups diced cooked or canned chicken
- ½ cup diced green pepper
- ½ cup diced celery
- ½ cup diced pimiento
- ¼ cup lemon juice
- ¼ teaspoon salt
- 1 cup heavy cream, whipped

Soften gelatin in cold water. Dissolve in hot consommé. Chill until partially set. Stir in remaining ingredients except cream. Fold in whipped cream. Pour into 1 ½ quart mold. Chill till firm. Serves 10.

Recipe credit: *Better Homes and Gardens Salad Book: New salad ideas for every occasion.* – 1968.



Recipe and image credit: *Better Homes and Gardens Salad Book: New salad ideas for every occasion.* – 1968.

### **Party Ham Ring**

- 1 envelope (1 tbsp.) unflavoured gelatin
- ¼ cup water
- ¾ cup boiling water
- 1 cup dairy sour cream
- ½ cup mayonnaise or salad dressing
- 3 tbsp. vinegar
- ¼ teaspoon salt
- Dash pepper
- 1 ½ cups diced cooked or canned ham
- 1 cup celery slices
- ¼ cup chopped green pepper
- 3 tbsp. chopped green onions

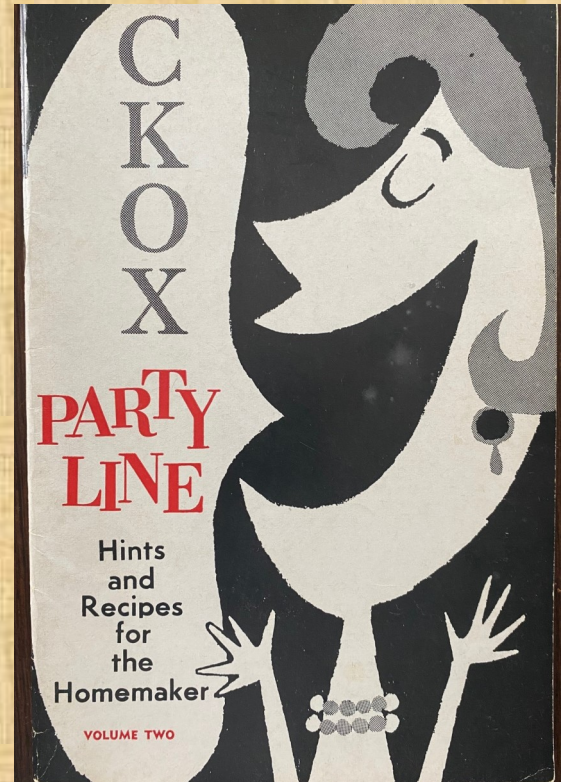
Soften gelatin in cold water; dissolve in boiling water. Blend in sour cream, mayonnaise, vinegar, salt and pepper. Chill till partially set; whip until fluffy. Fold in remaining ingredients. Pour into ring mold. Chill till firm. Makes 5 to 6 servings.

## Dessert

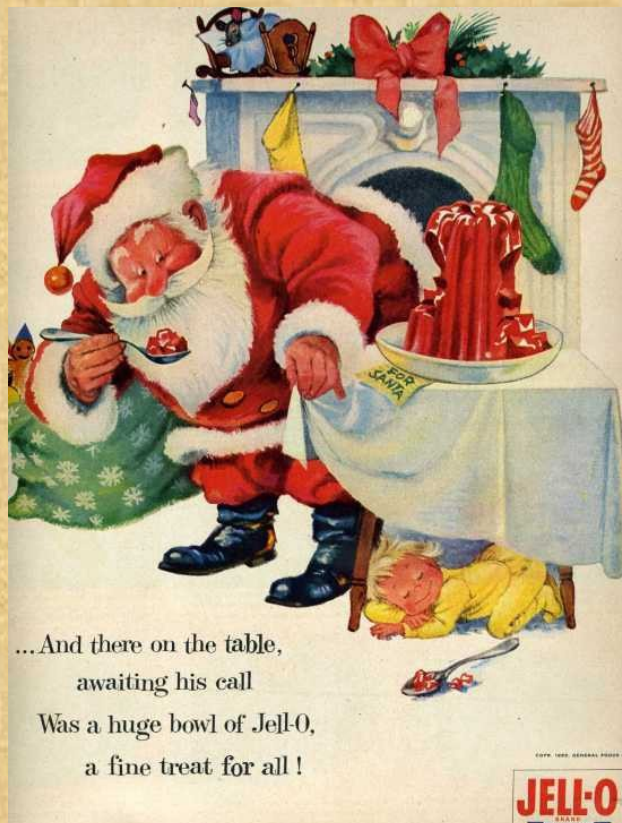
### **Cheese-mallow Jell-O dessert**

- 1 pkg. cherry Jell-O
- 1 pkg. lime Jell-O
- 1 pkg. lemon Jell-O
- 15 oz. tin crush pineapple
- Small pkg. cream cheese
- 18 marshmallows quartered
- ½ pint whipping cream

Set the cherry Jell-O in a long dish about 2-2 ½ inches deep. Whip the cream in a large dish. After it has thickened, add pineapple, drained and marshmallows and cheese. Dissolve lemon Jell-O in 1 cup boiling water (do NOT add cold water to this Jell-O) and mix into cheese mixture. Pour onto set Jell-O. Dissolve and cool lime Jell-O. After filling has set. Pour onto the cooled lemon Jell-) and return to fridge to set the lime Jell-O.



Recipe credit: *CKOX Party Line Vol. 2*. – 1961.



1950s Jell-O Advertisement: <https://medium.com/@coupercox/12-days-of-vintage-christmas-ads-f07a9bc9236b>