The Jell-O Girl was leaning over a high, narrow, stone bridge, looking idly into the brown water underneath. It was interesting to see the flat barges slowly going along the canals, but the little girl was tired and nothing seemed to interest her. So she stood there kicking her shoes against the stone railing and looking out over the quaint old town of Bruges. For this was Belgium, one of the smallest countries in the world but with a long and eventful history. As she stood there, stroking down the feathers of her pet parrot, Polly, two nuns came across the bridge. They stopped when they saw the pretty girl and her parrot. "Who are you, little girl?" asked one of the nuns. "You must come from America." "I do," answered the Jell-O Girl. "And I thought Bruges was going to be interesting, but there isn't anything to do, is there?"

"Oh yes, indeed," said the other nun. "Have you seen the women of Bruges who make the beautiful laces? If you have not, come with us and we will show you how lace is made." This interested the young girl very much, so she and Polly went along the funny, crooked streets of Bruges with the two
nuns, until they came to a very old street with over-hanging houses that had high, gabled roofs. 
“This is the Street of the Lace Makers,” said one of the nuns. “Let us go into this house and see how it is done.” Then they all went down some narrow steps into what looked like a cellar, it was so cool and dark. A group of women with white bonnets on their heads, sat on low stools, busy making lace. Each woman had a leather pillow with pins stuck into it. Each held a bobbin or spool wound with fine linen thread which she worked back and forth very fast, in and out of the pins, to form the pattern of the lace.

“Why do they work down here in the dark?” asked our little friend. “That is because the lace is delicate and must be kept away from the air as much as possible. This is very beautiful lace and when this piece is made, the pattern will be destroyed so there will only be one piece of that pattern in the world. We could take you to see them making velvet,” said one of the nuns.

“I think I would like to do that tomorrow, if you will show me where to go. But this afternoon, Polly and I are invited to have tea on the terrace

(Continued on last page.)
Jell-O Recipes

STRAWBERRY JELL-O WITH CHERRIES
1 package of strawberry Jell-O, 1 pint of boiling water, 1 cup of cherries. Place layer of Jell-O in mould, let congeal, add a layer of cherries, then remainder of Jell-O, let harden, garnish with whipped cream and cherries.

JELL-O AND BAKED APPLES
Bake six medium-sized or small apples with cores filled with brown sugar and chopped nuts. When cold arrange the apples in a pan and cover them with Raspberry Jell-O (one package dissolved in a pint of boiling water). After the Jell-O has set, cut into squares, using a knife dipped in hot water and serve with whipped cream. Or place each apple in a cup and pour the Jell-O over.

MAGIC ICE
Dissolve a package of Lemon Jell-O in a pint of boiling water. When cool add green malaga grapes, halved and seeded, and let harden. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious. Whipped cream may be served with this.
RASPBERRY JELL-O

Dissolve a package of Raspberry Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream. Any of the other five flavors of Jell-O can be used in the same way as the Raspberry Jell-O. The bulk of any of these dishes may be doubled by whipping the jelly while it is still liquid—cold but not yet congealing. You will be delighted by the effects produced by the whipping.

TOMATO JELL-O SALAD

Cook half a can tomatoes with half a cup celery, half a bay leaf and a small onion cut fine, for five minutes. Strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over a package of Lemon Jell-O. Add a dash of red pepper and salt to taste. Pour in individual moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould, turn on a platter and fill center with chicken or celery salad.
of the Hotel Metropole. They say the Crown Prince is going to be there and I would like to look at a real, live prince. Your country is so little, but it is very interesting; I like Belgium.”

“Very well then,” said the nuns, “we shall see you tomorrow, on the bridge.

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