The JELL-O Girl in Rumania
WITH THE JELL-O GIRL IN RUMANIA

At a large hotel in the White City of Bucharest, the Jell-O Girl had stopped on her trip around the world, to become acquainted with the beauties of Rumania. But Bucharest proved to be rather a modern city and this disappointed our little lady who wanted to see some of the picturesque side of life. One day, therefore, taking her faithful parrot, Polly, with her, she hired a funny carriage called a droska and drove far out into the country.

The scenery was very beautiful for Rumania is hilly and much of it is mountainous. In the late afternoon she arrived at a small village on the steep slope of a mountain. It was just in time, too, for the girls and young men of the village were gathering for a dance.

It was in a curious sort of barn open on three sides, with a high, sloping roof. Inside, the hay and grain had been swept to leave a clear floor for the dancing. Young girls in bright dresses and beautiful lace aprons were there with their arms about one another’s waists, and red-cheeked young men in wide trousers and broad sashes. Curious music began; one of the men played on a sort of guitar.
a strange, wild song, to which he muttered the words as he played, and another man beat his fist on a rude drum; that was the orchestra for the dance. The dance was pretty and different from anything the Jell-O Girl had seen before. At almost every step of the dance they stamped their heels on the floor. So it was really a rather noisy dance.

The little American felt eager to dance too, so when a bashful young man politely asked her to be his partner, she ran out on the floor with him and tried to dance with him in his own way. But this proved to be hard work for her. Then she tried to teach the young man an American dance and she showed him the steps just as she had learned them at dancing school. All the others stopped their dance to watch the little girl. This made the young man more bashful than ever, so he could not go on.

So our little lady, to please them, bowed to them all, and started to perform a waltz, dipping and turning faster and faster. At the end she curtsied to everybody and ran away, surprised at her own courage. But the delighted Rumanians ran after her and caught her up, and carried her in triumph back to the inn, where she said good-bye to them.

(Continued on last page.)
Jell-O Recipes

PRUNE WHIP

1 package of lemon Jell-O, 1 pint of boiling water, 1 cup of prune pulp. Dissolve Jell-O in boiling water. When cool and still liquid, whip with dower egg beater to consistency of whipped cream, add prune pulp. Serve with whipped cream.

CHERRY-STRAWBERRY

Pour off juice from a can of plain sour cherries, add enough water to make one pint, heat it to boiling point and dissolve in it a package of Strawberry Jell-O. When it begins to harden add the drained cherries and one-half cup nutmeats. Serve with whipped cream. The mixed flavor of Strawberry Jell-O and cherries is delightful.

ORANGE DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mould, lay in sliced oranges, add a little cool Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mould is full. Serve plain or with whipped cream.
NUT FRAPPE
Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When Jell-O is just on the point of setting mix Jell-O and whipped cream by beating with a fork and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit, saving some of the nuts to use as a garnish.

MINT JELL-O
To one and three-fourths cups of water add one-fourth cup of vinegar and two tablespoonfuls of sugar. Let come to boiling point, add one-fourth cup of finely chopped fresh mint leaves, and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the liquid while it is still at boiling point.

OLIVE JELL-O SALAD
Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add a half-pint can of tomato soup, one cup of finely chopped celery and twelve olives chopped. Salt to taste. Set away to harden.
all, got into the droska to drive back to Bucharest. “Now I know,” said she, “why the Romans used to call this country ‘Happy Dacia.’”

THE GENESEE PURE FOOD CO., LeRoy, N. Y.