The Jell-O Girl in Sicily

No. 7
WITH THE JELL-O GIRL IN SICILY

It was a bright, sunny morning with a very blue sky and warm, fresh breezes blowing, as a great, white ship dropped anchor in the beautiful harbor of Taormina in Sicily. Down from the deck tripped our pretty friend, the Jell-O Girl, and her Polly.

“How lovely,—just like a picture!” she cried out in delight, and Polly, no less pleased, said over and over “Bless my heart” at every interesting thing. After the excited pair had taken off their traveling clothes and examined the big, dark room where they were to stay, the Jell-O Girl put on her prettiest dress, Polly patted her feathers nicely into place and out they went to seek adventure, and to see Taormina, the jewel of all Italian cities. They ran down a steep walk with many steps that led them to the seashore. There, on the shore, she saw a small, tub-like boat drawn up. In a minute, a smiling, brown-faced Italian fisherman came up to the boat. By his side was a little boy.

“Are you going fishing, little boy?” asked the Jell-O Girl,—dancing up and down in her excitement. “Do you speak English?”

“A vurra lee-tle, signorita,” answered the boy.
“Io sono Americana,” said our little friend, which was all the Italian she knew and means “I am an American.” “What’s your name?”

“Tonio is my name, and my father, he is Avito. We feesh. You go with?” Polly flapped her wings, croaking joyously, “Where do we go next?” for Polly liked excitement. “Oh, may we go in the boat with you?” asked the Jell-O Girl, and the kind-hearted fisherman nodded “Yes.” So they climbed into the boat, while the man put up the queer, brown sail and pushed off into deep water. Salt spray flew into their faces, the water sparkled in the sunshine, and Polly croaked “Bless my heart” until she was hoarse and had to stop. Presently the fisherman took down the sail and the boat drifted with the waves; then he untied a great fish-net and hung it over the side. Far off could be seen a column of smoke mounting into the clear air as the colors of the setting sun glimmered upon it.

“What is that smoke?” asked the Jell-O Girl. The fisherman explained that the smoke came from the famous volcano, Mount Aetna; under the mountain was buried a wicked giant who struggled to get free, and the smoke was the giant’s breath.

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Jell-O Recipes

APPLE SNOW WITH CHERRY HEART
Dissolve package of lemon Jell-O in pint of boiling water, when cold whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls of sugar, place in round mould to harden. Dissolve 1 package of cherry Jell-O in 1 pint of boiling water, pour into heart mould. Turn apple snow onto platter, placing cherry heart on top. Serve with whipped cream.

BEAUTY SALAD
Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nut meats around the turned-out Jell-O. Serve with salad dressing. This makes nine individual servings. It is a particularly beautiful salad.
THRIFTY SALAD

Dissolve one package of Lemon Jell-O in one pint of boiling water. When cold, put a shallow layer in bottom of mould, and when partly set, place in sliced tomatoes. Fill mould with alternate layers of salmon, cold cooked peas and cold Jell-O. Serve on bed of lettuce leaves garnished with tomatoes, adding French dressing or mayonnaise.

CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in one-half pint of boiling water, then add one-half pint of cold milk. Pour into a bowl or mould, or divide into individual desserts by using small moulds or teacups instead of one large mould, and set away to harden. The individual desserts may be garnished with whipped cream and nutmeats.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold stir in the cream mixture. Pour into a mould and set in a cold place to harden. Serve with whipped cream.
The fisherman pulled in his net all full of flat, silvery fish, called soles. Then the sail was put up again and they sailed back to Taormina. "I just love Italy," sighed the Jell-Ô Girl, "and wish I could stay, but we have to see the rest of the world."

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