The Jell-O Girl in Greece

No. 8
WITH THE JELL-O GIRL IN GREECE.

"The road to Piraeus was made for conversation," remarked the Jell-O Girl to her companion, Polly, as they drove over a long, winding road with ruined walls on either side. "That's what a famous Greek philosopher said, anyway, but I don't know what he meant unless it's because there are so many things around Athens to talk about.

"But we're going away from Piraeus and in a few minutes we shall be back in Athens; and then we shall drive up to the Acropolis."

Presently they arrived in the center of Athens, with its hilly, narrow streets and marble curbing, drove past the National Palace where the king and queen live, and then out of the city once more, up a steep road until they stopped at a great, ruined temple with splendid columns. A guide came to the car to show them through the temple.

"This is called the Theseum," said the guide in his broken English. "It is very beautiful place. You come with me, young miss?"

Polly and the Jell-O Girl got out of the car and wandered through the beautiful old ruin. The marble columns were yellow with age, and many
of them had fallen over on the ground, but it was easy to see how splendid a temple it once had been. They were eager to see the city of Athens from the top of the Acropolis, however, so they hurried back to the car and continued their ride.

The road got steeper, until they reached the foot of a high wall with many steps leading to the top. At the top there stood a little temple.

“This is the Temple of Victory,” the guide told them. Their new guide spoke English very well. “It has been restored so you can see what a beautiful temple it was when Athens was in her glory.”

“What is that old building over there?” asked the Jell-O Girl. “This is the glory of Greece,” said the young guide proudly. “The Parthenon, the finest temple ever erected, and even in ruins the most beautiful building of its kind.”

“There is hardly anything left of it,” said the little girl. “How did it get in such bad condition?”

“Once upon a time the city of Athens was besieged by the Turks. The Parthenon was used to store gunpowder. Somebody set fire to the gunpowder and blew away the end of the building. This has been repaired as well as possible, but much

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Jell-O Recipes

PINEAPPLE BAVARIAN CREAM
Dissolve a package of lemon Jell-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid, whip to consistency of whipped cream, add a cup of the shredded pineapple. Pour into a square mould, set to harden. Turn from mould and garnish with sliced pineapple and cherries.

PLUM PUDDING
Dissolve a package of Lemon Jell-O in a pint of boiling water and while it is still hot stir in three-fourths cup grape nuts or one cup coarse dried and browned bread crumbs. Three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

The woman who has never been able to make a good plum pudding can do so easily enough by following the above recipe.
JELL-O HORSERADISH RELISH
Dissolve a package of Lemon Jell-O in a scant pint of boiling water and one tablespoonful vinegar. Add one pimento, one-half green pepper cut fine and half a cup of grated horseradish. As it begins to thicken mould in green peppers, and when set cut in slices. Serve with meat or fish.

CRANBERRY MOULD
Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped. Very fine with turkey and fowl generally.

SPANISH JELL-O SALAD
Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.
damage was done. Years before that, the statues were stolen from the portico and not very long ago the wonderful frieze of carved figures which ran all around the building was taken down and sent to England. So you see the pride of Athens has had much trouble."

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