The JELL-O Girl in Spain
WITH THE JELL-O GIRL IN SPAIN

This was Spain—the land of the conquistadores, of Carmen and of the toreadors—the land of happiness and laughter. And the glittering courts of the Alhambra where the silent pavements woke to new life as the little Jell-O Girl went running through the long lines of slender columns and out into the magnificent Court of the Lions.

What a wonderful place it really was, decorated all over in rich designs, glowing with bright colors, and with the marble lions gazing peacefully down into the quiet pool into which had once poured the cool, clear water from the mountains. Polly was overjoyed for one thing, the sun was shining right into the water and making the colored stones at the bottom of the pool sparkle like precious stones.

And presently, tired by the trip up to the citadel of Alhambra and drowsy with the heat, the Jell-O Girl fell fast asleep by the fountain. She dreamed a wonderful dream, for it seemed to her that the court was no longer deserted, but that water was splashing into the fountain, the air was heavy with perfume from flowering trees all around, and dark-skinned slaves were running to and fro.
Numbers of the slaves came with cushions which they piled at one side of the fountain. Then came beautiful girls carrying strange musical instruments, and after them came dancing girls with veils. Soft music was played, and all the slaves bowed until their heads touched the ground, for the king was coming. The king was most splendidly dressed, glittering with jewels, with a great diamond in his turban and a long, curving sword hanging from his belt. Two of the slaves stretched a piece of purple silk over him to keep off the sun, as he sat upon the cushions. The king looked at the little girl who seemed as odd to him as he did to her.

“Little girl, who are you and from where do you come?” he asked.

“From America,” she replied. “Who are you?”

“My name was Boabdil and once upon a time I was king in the Alhambra and over all the kingdom of Granada. Very beautiful was my palace and my people were happy; then came the long wars and my kingdom was taken from me. So now I only see it in my dreams, for this was many years ago.”

Just then Polly screamed to her mistress to wake her up, and the little girl awakened with a start.

(Continued on last page.)
Jell-O Recipes

NEAPOLITAN JELL-O

Dissolve a package of lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mould of proper shape and when it has set, whip the remaining ⅓ with dover egg beater to consistency of whipped cream, pour it on and let it harden. Dissolve a package of strawberry Jell-O in a pint of boiling water—when it is cold put two-thirds of it, a spoonful at a time, on the whipped lemon Jell-O, let harden for the fourth layer, whip the one-third of strawberry Jell-O, pour it on the hardened plain layer. Serve plain or with whipped cream.

RASPBERRY JELL-O SUPREME

Dissolve a package of Raspberry Jell-O in a pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half-inch cubes and half fill individual glasses; then add an egg custard or whipped cream; or, better still, pile on apple snow made by whipping the white of one egg, one grated apple and one-half cup of sugar.
LOGANBERRY JELL-O
Dissolve a package of Lemon Jell-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.

ALMOND CHERRY
Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a bowl or mould. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard, pour in rest of Jell-O, add another row of almonds, and set away to harden.

IMPERIAL SALAD
Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple, cubed, one-half can Spanish pimentos, shredded, and one medium size cucumber, salted and cut fine. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.
“Oh, Polly,” she said, “why did you wake me? I have had a wonderful dream, and I saw the king and everything. Sometime, perhaps, I shall come again to the Alhambra and he will tell me his story, for I think it must have been very interesting.”

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