The JELL-O GIRL with the PUEBLOS

No. 1
AMONG THE PUEBLOS

The Jell-O Girl with her parrot for companion had been traveling in the American Southwest and, in the course of the trip, stopped off at Taos to see the Indians.

The little girl was delighted with this picturesque town set down in the midst of the desert. After she had registered at the hotel and changed to a fresh linen dress, she took her sunshade, perched Polly upon her left arm and went out into the vivid sunlight. The hotel furnished her with a car and a driver and they sped over the desert road, past acres of mesquite and sage brush which glowed a greenish gold under that staring, brassy sun. In the distance could be seen abrupt hills with sides rising in the form of cliffs from the general level of the desert. They were a deep red in color, like a faded Oriental carpet.

“Those are mesas,” remarked the driver. “The Indians live on the mesas.”

A mesa is a hill with steep sides and a flat top, something on the order of a huge table. They soon reached the base of one of the mesas and drove along a narrow rough valley as far as the car could go. They then had to get out and walk to the Indian village,
which was in a partially concealed cut in the side of the mesa.

Rising in tier upon tier against the face of the mesa was a strange building made out of sun-baked clay, called adobe. Some of it was a sort of yellow ochre in color, but most of the building was dull pink, a most beautiful effect.

The building was in several stories, six or seven, with ladders from one flight to another. These ladders were to help in protecting the Indians from their enemies; they could be drawn up at will. Before the days of the white man these cliff-dwellings, or *pueblos* as the Spaniards called them, were safe against the attacks of other tribes who had only arrows and darts for weapons. The Pueblo Indians were a gentle and industrious race who cared more for family life and religion than for fighting. But in the great plains were wandering tribes of Indians whose lives were spent in hunting and fighting. These were continuously attacking the Pueblos to try and gain from them the stores of grain and food, of blankets, pottery and basketware which the patient cliff-dwellers had gathered together. When such an attack was made the Pueblos would pull up their ladders and remain safe.
The Jell-O Girl was very much interested in the people and they were curious as to who the little pale-face might be, with her crown of golden hair and the strange green bird that could talk perched on her arm. The little Indian children came shyly up. They were little dark skinned children, wearing few clothes, with black hair that fell into their eyes. A kindly Indian woman with a gay blanket over her shoulders came out of one of the dark rooms on the lowest level and tossed a bit of pepper to the parrot, who caught it quite cleverly. It burnt Polly’s tongue, however, and that offended her. The Jell-O Girl thanked the Indian woman, who smiled and said something in her own language which the little girl could not understand. The Indian woman made a sign to the young visitor to climb up the first ladder. Her room was dark and low, with a clay floor. Strings of peppers were hanging from pieces of wood in the ceiling and piles of dried corn were in the corners. A few baskets were hung on the walls and at one side was a pile of beautiful blankets. Water jars were standing inside the entrance and the Jell-O Girl was glad to get a cool drink.

THE JELL-O CO., Inc., LeRoy, N. Y.
IMPERIAL SALAD

Drain juice from half a can 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 it begins to set add three slices of canned pineapple, cubed, one-half can Spanish pimientos, shredded, and one medium size cucumber or one cup celery, cut fine and salted. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.

JELL-O FRUIT COCKTAIL

Dissolve a package of Orange Jell-O in a pint of boiling water. Stand in a cold place. Cut baskets out of oranges. Save the pulp and juice, and add one-half cup canned pineapple cut in cubes, one-half cup white grapes cut in halves and seeded, one-half cup of Maraschino cherries, and one-half cup sugar. When Jell-O begins to thicken add the fruit and set in a cold place to harden. Serve in orange baskets or in sherbet glasses. Any fresh fruit can be used except pineapple. Use canned pineapple.

Many other salad recipes will be found in our free Jell-O book.
IMPERIAL SALAD

Recipe Inside