The Jell-O Girl at Quebec

No. 2
THE JELL-O GIRL AT QUEBEC

The long white boat swung away from the docks at Montreal and the Jell-O Girl, standing with her parrot, Polly, at the stern, saw the morning sunlight glimmering on the tiled roofs of the city, as the river separated them from the shore. The broad St. Lawrence stretched ahead and the Jell-O Girl ran to the front of the boat in order that she might not miss any of the lovely scenery on either side of the river.

From time to time the boat passed old French settlements or villages nestled along the bluffs. They were in the Province of Quebec, which was settled so long ago by people from France. In Montreal they had met many English people and had heard the English accent so much that Polly had quite twisted her tongue in trying to imitate an Englishman.

The St. Lawrence River is a very beautiful stream, and on this fragrant spring morning the water sparkled as the sun struck the waves stirred up by the ship. The decks of the boat were white and clean, for they had been newly scrubbed for the trip. Polly was a tidy bird, but even she consented to walk along the decks, looking inquisitively around.
It was not long after luncheon that the boat came in sight of the city of Quebec. The Jell-O Girl was up in the front so she would not miss a thing. The sight of this old city awed and impressed her so that she remained quite silent while the boat swung into the dock and was tied up there.

Now, indeed, they heard a great deal of French spoken and saw many French people as they were driving through the interesting old town. After they had gotten thoroughly settled in the beautiful hotel built so high above the river, in the style of an ancient French castle, the Jell-O Girl went out upon the platform before the hotel from which there is such a wonderful view of the city.

The sun was setting. Its flaming face was rapidly sinking behind the gabled roofs and myriad chimney-pots of the hilly city, causing the tiles on the house-tops to shine as if they were made of melted gold. The clear Canadian air gleamed in the twilight as purple shadows gathered in the streets and lamps began to glow here and there and from the trams running back and forth. Then truly did Quebec seem a city of history and romance.

THE JELL-O CO., Inc., LeRoy, N. Y.
JELL-O RECIPES

ORANGE JELL-O WITH BANANAS

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a layer of Jell-O in mould and let it harden. Cut a banana in thin slices and place slices one over the edge of the other around outer edge of hardened Jell-O. Add another layer of cool liquid Jell-O. When this has hardened put on another layer of fruit. Fill the mould to top with remaining cold Jell-O. Set to harden, and serve with an egg custard.

LEMON JELL-O WHIP WITH PRUNES

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold but not set, beat with an egg beater to consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Turn into mould to harden. Add more sugar to the water in which they were cooked, and boil this down to a thick syrup. When cold, pour it about the base of the dessert, after you have turned it out, and arrange whole prunes as a garnish.
PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in a half-pint of boiling water and add a half-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 mould and set in a cold place to harden. Turn from the mould and garnish with sliced pineapple and cherries or grapes.

Instead of pineapple, stewed prunes, chopped, may be used, or canned peaches, or berries. Remember to use not more than one pint of liquid, including the boiling water and the fruit juice.

MRS. HILL’S RASPBERRY JELL-O

Dissolve a package of Raspberry Jell-O in a pint of boiling water. When cold and still liquid whip to consistency of whipped cream. Set in a cold place to harden. Put a large spoonful of canned raspberries, or fresh raspberries sprinkled with sugar, into individual glasses. With a teaspoon put the beaten Raspberry Jell-O on the fruit and serve.

A beautiful new Jell-O book will be sent free to any address upon request.