THE JELL-O GIRL AT NIAGARA

Our little traveler, the Jell-O Girl, was all excited. She was taking Polly, her pet parrot, out to show her Niagara Falls, which she herself had never seen. So they had left Buffalo early in the morning in a motor car and soon found themselves driving on the smooth road that runs along the Niagara River.

They had been driving for nearly an hour when the Jell-O Girl became aware of a dull roar that sounded like far-off thunder.

"You hear the noise of the Falls," the driver told her.

The sound increased in volume and, rounding a turn, the car swept into the park situated at the edge of the Falls. Getting out, the Jell-O Girl took Polly on her arm and walked down to the very edge. She stood in awe and amazement at the superb sight before her.

With a rush and a roar a mighty stream of water was falling to a great depth below her, tossing into the air as it went clouds of foam and spray that caught the sunlight and reflected it back in rainbow colors of matchless glory. Below, the water boiled and seethed as it rushed through the Whirlpool and Rapids on its angry way towards Lake Ontario.

When she had her fill of gazing at the American
Falls the Jell-O Girl crossed over to look at Horseshoe Falls on the Canadian side—an even more beautiful sight. Here the edge of the Falls curved in to form a mighty horseshoe of green foaming water.

Then, with a guide, she put on oilskins and went down a long flight of steps into the Cave of the Winds, which is almost under the Falls. Here the roar of the water was deafening. Polly did not enjoy the experience. For one thing her feathers got all wet from the spray. The Jell-O Girl, however, was very much interested and asked a lot of questions of the guide. He told her of the men who had tried to go over the Falls in barrels and had never come back, of Blondin, the daring man who had walked across a tight-rope above the Falls, and of the brave but reckless men who had tried to swim the Rapids, only to lose their lives in the attempt.

In the afternoon she took a ride on the boat called “The Maid of the Mist” that goes through the Rapids close to the Falls so that one can see them from below. She stayed at Niagara Falls all day and stood on Goat Island to watch the sunset. That was a sight so beautiful she never forgot it.

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

JELL-O BIRTHDAY CAKE

Dissolve a package of Lemon Jell-O in a pint of boiling water. While it is cooling, dissolve a package of Orange Jell-O in a pint of boiling water. Whip half of the Lemon Jell-O with an egg-beater. Pour it into a large round mould or three-pint basin and let harden. Add the Orange Jell-O when it is cold and still liquid, a spoonful at a time, so that the whipped Lemon Jell-O may not be disturbed. Let harden. Then whip the rest of the Lemon Jell-O and turn it into the mould. When hard remove from the mould and place small candles on top.

NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in individual moulds. Serve with mayonnaise or French dressing.

A great many excellent recipes are collected in our Jell-O book; it will be sent upon request.
ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream. Any of the other five flavors of Jell-O can be used instead of the Orange Jell-O.

Any of them may be whipped as easily as cream, and all are very attractive in that form.

CHOCOLATE WALNUT JELL-O

Dissolve a package of Chocolate Jell-O in a pint of boiling milk. When it begins to harden, add one-half cup of English walnut meats and a half-dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

ROMAN SPONGE

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold, whip to consistency of whipped cream, then add a cup whipped cream, one-half dozen macaroons crushed, and a handful of chopped nuts. Set in a cold place to harden. Garnish with cherries and serve with whipped cream.