The Jell-O Girl on Lookout
No. 5
THE JELL-O GIRL AT LOOKOUT MOUNTAIN

It was a hot August morning when the Jell-O Girl alighted at the Southern Station in Chattanooga, carrying her bag in one hand and on her arm her parrot, Polly, most faithful of traveling companions. After stopping for a short while in the hotel, the two started forth under the blazing sun to go up to Lookout Mountain.

The city of Chattanooga is placed in a valley on a bend of the Tennessee River. To the south rise the sheer heights of Lookout Mountain and towards the east is Missionary Ridge. The Jell-O Girl climbed into a carriage driven by an elderly, white headed negro, and a short ride brought them to the foot of the mountain. There they got out and took the cable car that ascends the steep side. This was a curious little car with sloping seats, that was pulled up by a thick steel cable.

Slowly, with a grinding of wheels and the creaking of the cable, the car started up the terrific incline. Higher and higher it rose, over ravines and topping cliffs, while the Jell-O Girl stared fascinated out the window as the city seemed to fall away before her eyes. Poor Polly, frightened, clung to her little mistress.
Before them, like the top of a great table, was the crest of Lookout Mountain, thick with trees of all kinds and with beautiful homes here and there. The girl and her parrot went along the short drive until they came close to the edge. Polly was frightened when she saw the great height on which they were standing, so she went hopping back where she would not get dizzy. But the Jell-O Girl went bravely out on an overhanging rock and stood there.

Fifteen hundred feet below was the sharp bend of the Tennessee River, the waters sparkling in the bright sunlight. Beyond the river was the State of Georgia with its fields of ripening corn. It is said that on clear days one can see into seven States from the top of Lookout. A river boat was rounding the bend as the Jell-O Girl gazed and she could faintly hear the splash of the paddle wheel in the water. Beyond, the smoke of the city rose in the air and she could see through the haze of the summer afternoon what seemed like a toy train winding along the bank.

Through the tree tops many monuments thrust their white pointed shafts. Over on Missionary Ridge were even more than on Lookout.

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

STRAWBERRY JELL-O

Dissolve a package of Strawberry 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 Jell-O flavors are prepared in the same way.

PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup of crushed peaches from which the juice has been drained. Set in a cold place to harden. Serves twelve persons.

CUSTARD FOR WHIPPED JELL-O

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.
JELL-O IN QUARTER ORANGES
Dissolve a package of any flavor Jell-O in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O and allow it to harden. When hard cut in quarters with a thin, sharp knife that has been dipped in hot water.

CHERRY SALAD
Dissolve a package of Cherry Jell-O in a pint of boiling water. As it begins to jell add two tablespoonfuls candied ginger (cut fine), one cup white cherries and one cup cooked pineapple (cut small). Set to harden and serve with fruit salad dressing.

A DELICIOUS TABLE JELLY
There is no fruit jelly that is better than Jell-O as a table jelly for serving with fowl or lamb, and it is a question whether any of the fruit jellies are so generally liked as Jell-O for the purpose. As for lemon jelly, the best and easiest-made lemon jelly is made by simply dissolving a package of Lemon Jell-O in a pint of boiling water and letting it cool.

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