The Jell-O Girl at Lake Louise
THE JELL-O GIRL AT LAKE LOUISE

Where, in America, is more spectacular scenery to be found than at Lake Louise, in Canada? Anyway, that is what the Jell-O Girl thought as she sat on the bank of that beautiful body of water, gazing across the mirror-like surface of the lake, with its deep reflections, to the snowy peaks beyond.

“It is beautiful, isn’t it, Polly?” said she, holding her parrot up to get a better view. But Polly only squawked and had nothing more to say. For one thing she felt cold and wanted to get back to the hotel before the sun went down. So the Jell-O Girl returned to her hotel room just as the sunset was turning the lake into a great pool of liquid gold.

After dinner that evening, the little Jell-O Girl went out on the balcony overlooking the lake. The moon was rising, but flying clouds hid it from sight as they sailed like the Valkyrie maidens of old across the night sky. Then the heavens cleared and the moon shone out in full glory, flooding the snow and the water with its dazzling, fairy light. Suddenly Lake Louise took on the look of a deep well of silver, fringed with black and rimmed around with gleaming mountain peaks. It was a rarely lovely sight.
In the morning the Jell-O Girl got up early and went down to bathe in the pool of warm water which comes up close to the snow. All she had to do after she had a delightful warm bath in the open air was jump into another pool of cold water separated by a few feet from the warm pool. Just think of swimming outdoors with snow upon the ground!

Afterwards, she joined a riding party and went on horseback to see the great glacier nearby. This took several hours, but she enjoyed it thoroughly. The sun was shining, the air was crisp and bracing, and before them stretched fields of glittering white snow.

The Jell-O Girl met many English people at Lake Louise. Delightful people, she thought them. The English children seemed so different from her little American friends. They were quiet when older people were around and spoke in soft voices with an accent that was often amusing to the young traveler from the United States. She interested them, of course, and Polly was a never-failing source of entertainment to them. But of all that she saw at Lake Louise, the moon rising back of the snowy mountains and shining into the lake was the most beautiful.

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

PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup Grape Nuts or one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

PINEAPPLE BAVARIAN CREAM

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

Remember to use not more than one pint of liquid, including the boiling water and the fruit juice.
**JELL-O HORSERADISH RELISH**

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and one tablespoonful vinegar. Add one pimiento, one-half green pepper cut fine and half a cup of grated horseradish. As it begins to thicken mould in green peppers, and when set cut in slices. Serve with meat or fish.

**CRANBERRY MOULD**

Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped. Very fine with turkey and fowl generally.

**SPANISH JELL-O SALAD**

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimientos. Season with salt. Just as Jell-O begins to thicken add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.
PLUM PUDDING
Recipe Inside