The Jell-O Girl in Mammoth Cave

No. 8
AT MAMMOTH CAVE

The little river boat puffed and pulled and finally landed its load of passengers at the entrance to Mammoth Cave, down in Kentucky. Among the first to step off was the Jell-O Girl carrying Polly, her pet parrot, on one arm. Guides met the party at the entrance to the cave and they started on their tour of exploration.

Mammoth Cave is now quite well known and the guides are familiar with the best passages and chambers to visit. One of the guides was an old Kentuckian with a smiling, pleasant face and the Jell-O Girl took her place next to him so that she might hear all that he had to say about this marvelous cavern. Polly did not care for this trip; she nestled under her young mistress’ coat and had very little to say, although her bright eyes kept peering out as they went deeper and deeper into the cave.

They went through the current of air that blows at the entrance, past the waterfall and down the narrow steps into the coolness of the Main Cave. There the Jell-O Girl beheld a large chamber of great height. Everyone exclaimed when they saw the white, glittering walls lighted by electric lamps strung along. They
went into the Star Chamber, which was even more beautiful as the light struck against the crystals on the walls and ceilings.

The guides led them through a series of narrow, twisted passages out of the Main Cave into what is called Gothic Avenue and here they saw tall stalactites, those curious icicle-like structures made by the dripping of water, and stalagmites, caused by the strange way that crystals have of reproducing themselves. The stalactites hang down from the ceiling and the stalagmites reach up from the floor like small church spires. The light, gleaming upon these natural columns, produced an effect both weird and beautiful.

In one of the low pools in the Cave the water was so clear that they could see small fish swimming around. The light did not seem to disturb or frighten them, and their guide explained that these fish were blind.

“That is because they have always lived underground, isn’t it?” said the Jell-O Girl, and her guide told her she was a “bright little girl.”

Altogether, they spent nearly five hours in this wonderful cavern. When they returned to the outer air, the Jell-O Girl blinked and blinked in the sunlight.

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

RASPBERRY JELL-O

Dissolve a package of Raspberry 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 in the same way as Raspberry Jell-O.

The bulk of any of these dishes may be doubled by whipping the jelly while it is still liquid.

ORANGE CUPS AND BASKETS

To make orange cups cut large oranges in two. Take juice and pulp out so carefully as not to break the shell, and when perfectly clean scallop the edges with scissors. The "baskets" are made by cutting the oranges in basket shape.

For a filling, dissolve a package of Orange Jell-O in half a pint of boiling water and add one-half cup of sugar. When cool combine with the juice from the oranges, to which has been added enough water to make a half-pint. Also add small pieces of orange or nutmeats. Put into cups or baskets.
CALIFORNIA SPECIAL

To the juice from a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken add a cup of chopped white cherries, half a cup of nutmeats, half a cup of celery. Set away to harden. This dish may be used either as a dessert or a salad. Serve on lettuce leaves with mayonnaise, as a salad; serve without the lettuce leaves, with whipped cream, as a dessert.

There are other delightful salads described in our free Jell-O book—send for one.

PARADISE PUDDING

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when cold set the dish in cold (or ice) water and whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices. Will serve twelve.