The JELL-O GIRL at the Missions

No. 9
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To many people America seems to be lacking in romance. "Where are the places with historic association and the charm of mellow old age?" they ask. The answer is, in Southern California.

In that part of our country, so unlike the rest of the United States, the Spaniards held sway for many years, and as California has been part of the Union less than seventy-five years, many Spanish ruins and monuments remain to bear witness to the life led by those romantic people. Perhaps the most interesting are the Missions, founded long ago by Spanish monks.

Therefore, it was not strange that the Jell-O Girl and her parrot, Polly, on leaving Santa Catalina Island and before starting for the Yosemite, should stop and visit the particularly famous old Mission only a little way east of the island on the California shore. The place for this mission, the San Juan Capistrano, was selected in 1776 by the leader of the Franciscan monks in California, a man of great influence both over the Spanish settlers and the native Indians. He assembled a number of Indians to build this mission out of adobe, or sunbaked clay. They worked on the buildings for nine years, and at the end of that time, when all
was finished, a great feast was held to celebrate. Thousands of Indians came to the ceremonies, which lasted a week. Sad to tell, a great service was being held during the week of celebration, the church of the mission was crowded with people, when, without warning, the dome collapsed, crushing to death many of those assembled. All rejoicing was turned to mourning and the holiday came to a sudden and unhappy end.

The ruins of San Juan Capistrano still stand, and as our little Jell-O Girl walked in the shadowy cloisters, vine-wreathed, and stood under the crumbling arches, she thought of early California days when calm-eyed priests paced up and down, when shy Indian girls in bright blankets came stealing up the walks to confess their sins, while brave lads in wide hats, sashes and jingling spurs waited for them beyond the walls.

It was nearly sunset, one of the most beautiful times in those California hills. Long after, the Jell-O Girl was to remember the quiet chatter of birds in the trees, the hum of innumerable insects among the vines and the flowers, the long shadows stealing across the garden slowly and the faint perfume of eucalyptus trees.

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

STRAWBERRY JELL-O WITH CHERRIES
Dissolve a package of Strawberry Jell-O in a pint of boiling water. Place layer of Jell-O in mould, let harden, add a layer of cherries, then remainder of Jell-O. Let harden. Garnish with whipped cream and cherries.

JELL-O AND BAKED APPLES
Bake six medium-size or small apples with cores removed and filled with brown sugar and chopped nuts. When cold arrange the apples in a pan and cover them with Raspberry Jell-O (one package dissolved in a pint of boiling water). After the Jell-O has set, cut into squares, using a knife dipped in hot water and serve with whipped cream. Or place each apple in a cup and pour the Jell-O over.

MAGIC ICE
Dissolve a package of Lemon Jell-O in a pint of boiling water. When cool add green Malaga grapes, halved and seeded, and let harden. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice. Whipped cream may be served with this.
CHERRY JELL-O

Dissolve a package of Cherry 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 the Cherry Jell-O. The bulk of any of these dishes may be doubled by whipping the jelly while it is still liquid—cold but not yet congealing. You will be delighted with the effects produced by the whipping.

TOMATO JELL-O SALAD

Cook half a can tomatoes with half a cup celery, half a bay leaf and a small onion cut fine, for five minutes. Strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over a package of Lemon Jell-O. Add a dash of red pepper and salt to taste. Pour in individual moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould, turn on a platter and fill center with chicken or celery salad.