The Jell-O Girl on the Hudson
THE JELL-O GIRL ON THE HUDSON

The Jell-O Girl was fond of water travel, and so, after crossing New York State from Niagara Falls in a sleeping car, she took the boat at Albany and started down the Hudson River, with Polly, her pet parrot, to keep her company. On the boat, however, she soon became acquainted with a lad of her own age, and the two had a great time racing over the decks, up and down the companion ways, and in and out of their cabins. They tired of this after a while and went up in the front of the boat to watch the scenery along either bank of the river. It was a bright and pleasant day and the breeze was fresh as the boat plowed steadily and smoothly down the broad river.

Between Albany and New York City the Hudson River passes close to the Catskill Mountains on the west bank, and on both sides the scenery is varied and beautiful. The river itself is wide, clear and smoothly flowing, with little islands here and there. Town after town appears, nestled in the coves along the banks. Trains pass up and down the east bank, and skiffs, sailboats, canoes and river boats are always to be seen on this majestic stream. It is a ride full of interest because not only is it beautiful but the places along
the river hold many famous associations from the War of Independence and the War of 1812.

The new acquaintance of the Jell-O Girl knew much about the history of the region. He pointed out hilltops where the signal fires of the Revolution had once blazed their summons to the people. When the boat steamed past West Point, he explained that this had been a fort in the days of Washington. Later it was made a military school for the United States Army and today is one of the finest military institutions of its kind anywhere to be found. The little Jell-O Girl thought his description of West Point so interesting that she wanted to get off and see the grounds and buildings, but, sad to say, the boat went right on without stopping. She did get a glimpse, however, of some of the smartly clad cadets standing on a low hill.

The Catskill Mountains seemed to get higher and higher as afternoon wore on and their tops turned purple in the summer haze. Apple orchards lay along those slopes and, here and there, the white stone houses of the old Dutch settlers showed through the trees. Both the Jell-O Girl and Polly found the ride instructive and fascinating.

THE JELL-O CO., Inc., LeRoy, N. Y.
Layer pieces are made in great variety, with all layers of plain Jell-O, or all whipped, or alternate plain and whipped. The most common one of four layers is made as follows:

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mould of proper shape and when it has set whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer whip the rest of the Strawberry Jell-O or Raspberry Jell-O and pour it on the hardened plain layer.

Each layer must be hard before others are added.

For a two-layer piece with both layers whipped, use Lemon Jell-O for one and Raspberry or Strawberry Jell-O for the other, half of the full pint of each being whipped and the rest served in some other way.

Serve with whipped cream or the custard for which a recipe is given on next page.
**ALMOND CHERRY**

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a bowl or mould. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard, pour in rest of Jell-O, add another row of almonds, and set away to harden.

**IMPERIAL SALAD**

Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as it begins to set add three slices of canned pineapple, cubed, one-half can Spanish pimientos, shredded, and one medium size cucumber or one cup celery, cut fine and salted. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.

**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.
NEAPOLITAN JELL-O

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