The JELL-O Girl in Yellowstone

No. 11
THE JELL-O GIRL AT YELLOWSTONE

The Jell-O Girl, holding Polly, her parrot, was seated in one of those coaches that carry passengers through Yellowstone Park, when the coach suddenly stopped and everyone was jolted to attention. Polly squawked and the Jell-O Girl put her head out the window to see what was the matter. Sitting in the middle of the road was a family of black bears, who refused to budge. No one is permitted to harm the animals in the park, who are quite tame and friendly anyway, so the poor driver could only shout at them and flick his long whip in their faces. The Jell-O Girl looked on in amusement, but when the father bear got slowly up and wandered over to the coach window, she drew in her head hastily. The curious old bear rose on his hind legs and peered, sniffing, into the coach. Polly let out a scream of fright and got as far away as possible. The other passengers all looked rather nervous, but our little Jell-O Girl drew from her bag a large ripe banana. The bear smelled it, grasped it in one of his big paws and then, satisfied, dropped on all fours and trotted to the side of the road. The two little bears, seeing something to eat, scrambled up and ran after him, and the mother bear slowly followed after her children.
They put up at a beautiful hotel. It was built of great rough stones and heavy timbers, and in the main hall was a huge fireplace. But the Jell-O Girl’s room was quite modern and comfortable and she discovered very soon that the meals were excellent. It was called Old Faithful Inn, because it had been built near the famous geyser, Old Faithful.

The first thing, the Jell-O Girl wanted to go out and look at Old Faithful, but they told her that she had nearly an hour before it would go off, so she and Polly went out back of the hotel and watched the bears feeding, and picked some of the lovely wild flowers that grew in thick clumps on every patch of ground. Presently a guide came for her, telling her she would just have time to get to Old Faithful to see it boil up. They hurried to the geyser, which looked like a sunken pool with a bright-colored rim. The water was churning and bubbling and little spurts of steam were rising from the surface. As they watched there came a dull rumble under the earth, then a loud report, and with a magnificent roar a column of steaming water rose high in the air before their astonished eyes.

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

LEMON JELL-O

Dissolve a package of Lemon 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 Lemon.

The bulk of any of these dishes may be doubled by whipping the jelly while it is still liquid—cold but not yet congealing.

GLORIFIED RICE

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped Jell-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

The whipped cream may be omitted and the Glorified Rice will still be a most delicious dish.
BERRY FRAPPE

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. When cold and still liquid whip and pile into frappe glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired.

LEMON JELL-O WITH FRUITS

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour a thin layer into mould. When it has hardened place cherries, sliced bananas and cubes of pineapple. Add another layer of cold Jell-O. Continue with fruit and Jell-O until mould is full. Serve with whipped cream.

CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add one tablespoonful of vinegar and pinch of salt. Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cool add cucumber mixture, press through a sieve, add a few drops of green coloring and turn into a pan. When firm cut in squares. Serve on sliced cucumber or lettuce. Fine with fish.