The 20th Century Fairy
The Twentieth Century Fairy

The Princess had lost her appetite. The news soon spread to the four corners of the kingdom, for the Princess was very beautiful. Many Princes came to the palace, bringing delicacies of every description to tempt the Princess's appetite. But she only grew more pale and wan as the days went by.

One of the Princes consulted his godmother, the Twentieth Century Fairy. When she had heard all about the poor Princess and her lost appetite, the fairy smiled and said, "That's simple enough, I'm sure... I'll telegraph and get just the right dish for her—a dessert that is beautiful and tempting, and delicious and wholesome, too! You may be sure that it will restore the Princess's appetite. Wait just a moment."

In a very short time in came a messenger bearing the dessert—sparkling and clear as crystal. The Prince hurried with it to the Princess, whose appetite returned at the sight of it. She tasted the delicious dessert... and she ate it all, every bit!

Soon the Princess was well and strong and married the Prince. The Twentieth Century Fairy came to the wedding and brought more of the marvelous dessert and they all ate—Orange Jell-O!
Make Delicious, Healthful Desserts with Jell-O

In recent years, desserts have grown more and more popular — and now, most people look forward to “dessert” as the crowning touch to the meal. But so many desserts are rich and difficult to digest . . . a burden to a digestive tract perhaps already over-taxed.

Jell-O is different . . . Jell-O is one of the most delicious of all desserts, yet it requires very little digestive effort. Even after a heavy dinner, you can enjoy Jell-O to the last spoonful — safely! In addition, Jell-O supplies an important body-building element, directly influencing growth and strength.

OTHER REASONS FOR SERVING

“America’s Most Famous Dessert” Frequently

Jell-O is not only easily digested and wonderfully wholesome — it is simply and quickly prepared, as well! And so very economical, too! For all these reasons you will want to serve Jell-O frequently. There are scores of delicious desserts, salads, and entrees made with Jell-O — all attractive and appetizing. Try the recipes on the following page — others will be sent upon request. Write to the Jell-O Company, Inc., LeRoy, N. Y.
ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour into a bowl or mold 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 instead of the Orange Jell-O.

Any of them may be whipped as easily as cream, and all are very attractive in that form.

CHOCOLATE WALNUT JELL-O

Dissolve a package of Chocolate Jell-O in a pint of boiling milk. When it begins to harden, add one-half cup of English walnut meats and a half-dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in one-half pint of boiling water. When cold and still liquid add half a pint of peach juice and whip. Then fold in one cup whipped cream and one cup crushed and sweetened peaches from which the juice has been drained, and mold.

Jell-O is made in these six flavors: Lemon, Orange, Strawberry, Raspberry, Cherry, Chocolate.
JELL-O RULES

Do not use more than a pint of hot water or fruit juice, or liquid of any kind, for each package of Jell-O used.

Jell-O may be cooled quickly by dissolving a package in one-half pint of boiling water and then adding one-half pint of ice water and setting it in cracked ice.

If Jell-O should harden before you are ready to mold it, soften by setting the pan or bowl containing it in hot water.

To place fruit in Jell-O, pour a little Jell-O in bottom of mold and let it harden. Arrange fruit and add enough cold liquid Jell-O to hold fruit in place. When this Jell-O has hardened add more cold liquid Jell-O. Press the fruit into place and fill mold with cold liquid Jell-O or whipped Jell-O.

In making Jell-O in layers, let each layer harden before adding another. Be sure the Jell-O poured upon any hardened layer is so cool it will not soften the layer.

In slicing or cutting Jell-O dip the knife in hot water first.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple.

THE JELL-O COMPANY, INC. LEROY, N. Y.