ONCE a Queen had a very fretful baby. And as the Queen was quite busy, reigning and sewing and baking and everything, she sometimes grew very tired. One day as the Queen was rocking the wailing little Princess, she looked out of the tower window where the birds were flying, and said, impatiently, "Oh, I wish you were a dove; then you could only coo and I could have peace!"

Hardly had she spoken when her baby was transformed to a snowy white dove and flew out of the window and off to the woods.

The little Princess was very lonely as a dove, for the bright ring, which had been on her finger and now sparkled on her claw, frightened all the other birds away from her. One day, long afterward, the Prince of the neighboring Kingdom, riding through the woods, noticed a strange brilliant light flashing on the buckles and trappings of his horse. Looking up into the trees, he saw a white dove with a gorgeous jewel on its claw. When he stopped, the dove flew down and settled on his shoulder, saying, "I am a Princess, bewitched by a horrid spell, but you can free me if you will."

"How?" asked the Prince eagerly.
“I must be a dove as long as I have only grain and seeds to eat. But if you find me some food as clear as glass, as pink as a rose, and as sweet as honey, I will become a Princess again.”

“I will search the world for it,” the Prince declared. The Prince rode for days, stopping everywhere to taste the food of famous cooks and housewives. Finally, a clever chef made him a luscious dessert that was as clear as glass, as pink as a rose, and as sweet as honey.

So he put some in a basket and rode back to the woods, where the white dove came flying down to him again.

“You have found a dish as clear as glass, as pink as a rose, and as sweet as honey?” she cried.

The Prince opened his basket and took out a plate with the pretty food upon it. The dove lighted on the edge of the dish and ate it daintily. Then before the Prince’s amazed eyes, she was transformed to a lovely girl, with eyes clear as glass, cheeks pink as a rose, and lips as sweet as honey. So the Prince took her straight home and married her.

Oh—what was the dish? Raspberry Jell-O!

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

Dissolve a package of Strawberry, Raspberry or Cherry Jell-O in one-half pint boiling water and add one-half pint strawberry, raspberry or cherry juice (cold). With Lemon Jell-O add pineapple juice. Serve plain or garnish with whipped cream.

RASPBERRY JELL-O

Dissolve a package of Raspberry 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 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—cold but not yet congealing. You will be delighted with the effects produced by the whipping.

CAMP FIRE PUDDING

Dissolve a package of Orange Jell-O in a pint of boiling water. When cold and beginning to thicken stir in two oranges sliced and eight marshmallows cut in pieces. Serve with whipped cream.
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.