How the Young Magician Got His Job
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THERE was a poor young magician who wandered from town to town looking for work. Finally a certain King took pity on him and said, “I have a small daughter who is very sad and lonely — nothing seems to please her. If you can make her happy, you may be my court magician.”

The young magician was delighted — he went before the Princess and waved his wand over a flower she held in her hand. It turned into gold, but the little Princess scarcely looked at it. So the young magician waved his wand and suddenly a white rabbit appeared in his hand. It went hippity-hoppity over to the Princess — but still she never even smiled.

“Your little Majesty desires something very nice?” The young magician waved his wand a third time. What do you think appeared? A sparkling dessert all filled with fruits! The Princess tasted it and was so delighted — she clapped her hands for joy!

The young magician laughed too — “I knew you’d be pleased. That’s Macedoine Jell-O — everyone likes it! Now I have made you happy and I shall be court magician!”
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.
JELL-O MACEDOINE
Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. While it is cooling chop fine such candied fruit—cherries, a pear, peach, apricot—as may be chosen for the purpose. As the jelly begins to thicken stir the candied fruit into it, mixing thoroughly.

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.

PRUNE WHIP
Dissolve a package of Orange Jell-O in a pint of boiling water. Prepare one cup of stewed prune pulp. When the Jell-O is cold and still liquid whip to the consistency of whipped cream and add the prune pulp and two tablespoonfuls of granulated sugar. Serve with whipped cream or cream custard sauce.
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.
JELL-O MACEDOINE

Recipe Inside