The Hungry King
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Once there was an old King who adored good things to eat. Every day he ordered a new dish to be made for him; a juicy new pie, a buttery new cake—day after day, till the King’s wife and the King’s chefs were nearly crazy trying to think up new things for the King to eat.

The King had a son, a splendid Prince, who went hunting every day to find some new game to please the fussy old King. Near the woods stood a tiny house, where a pretty little girl in ragged frock and mended shawl often waved at the Prince as he went galloping by.

The little girl—Camilla, her name was—was terribly poor, and had an ugly old stepmother who made Camilla do all the scrubbing and cooking. About all the fun Camilla had was to watch the Prince ride by each day and cherish his friendly smiles.

One day the King announced that he would give his Prince as a husband to any girl who brought him something new and delicious to eat. And while all the spinsters in the city were trying new recipes, the Prince rode sadly to the woods. He hated the thought of marrying just any girl who could cook a new dish. Ugh! She might be ugly and cross!
When Camilla saw the Prince, she stepped out into the road and said shyly, “Please, sir, I can make a delightful new dessert, sweet and cool and quite delicious. I’m sure the King would love it. And you needn’t marry me, if you don’t want to. I’ll give you a dish to take to him, if you like. Do you want to taste it?”

He did, of course. So Camilla brought out a pretty dish, pink and sparkling; luscious enough to tempt the weariest king.

“Do you like it?” she asked timidly.

“Do I!” the young Prince shouted, and he was so happy he hugged Camilla and danced her around till her curls bobbed and her cheeks flamed.

You can guess the rest of the story. When the King tasted the dainty new dessert he smacked his lips and shouted for more. And Camilla was brought to the palace to make it for him. And the Prince married her, of course. He wanted to.

Would you like to know what Camilla’s wonderful dessert was? It was Neapolitan Jell-O! Now don’t you want some yourself?”

SIX JELL-O FLAVORS

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

A three-layer piece is made by whipping half the Jell-O from one package, any flavor except Chocolate, and making two layers of it, with a layer of the un-whipped part between them.

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.

Each layer must be hard before others are added. Serve with whipped cream or 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.

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