JELL-O For Christmas
Christmas

Way back, when people lived in castles, 'stead of plain houses; when knights rode about on palfreys, and all beautiful ladies were great princesses—then, ah then, Christmas was a very gorgeous event indeed. The great hall was hung with banners that glowed red in the roaring firelight. From the gallery above, the court musicians played, and wandering minstrels—who had taken pains to arrive at the castle on this day of feasting and gaiety—sang rollicking songs of ladies and lovers and ships and kings.

On a raised dais at the end of the hall, the long table was spread. The board fairly groaned with the weight of the food it bore. Great platters of venison; a lamb that was roasted on the spit in the fireplace; a pastry filled with juicy little larks; a boar's head stuffed with apples and chestnuts; a pudding black with fruits, speckled with almonds, steaming with hot wine sauce!

A tall stately major domo brought the food in from the kitchens. His velvet robes were carried by four pages. One after another he set these splendid dishes before the King's place. And the King tasted them and was graciously pleased.

But if someone had had a Plum Pudding Jell-O to set
before the King at Christmas—I’m sure the King would have made him a Knight at once!

Fancy the excitement of introducing Jell-O to a mediaeval King! Suppose you had ridden up on a weary pony, and knocked with your sword at the palace gates. They let down the creaking draw-bridge and you rode over and into the cobbled courtyard. When you begged for lodging, the major domo said,

“If you have any gift to bring the King, he will gladly let you stay.”

And you said, “I have the world’s most wonderful dessert!”

And you called for a kettle of boiling water, and poured it over the contents of the package you carried under your cloak. And you told the cooks just to let it cool. And after dinner, the major domo carried it in, all clear and sparkling, and set it before the King. And the King tasted this new, delicious dessert.

Don’t you know he would have made you a Knight at once?

PLAIN JELL-O

Dissolve a package of Jell-O, any flavor, in a pint of boiling water and set in a cold place to harden. Turn out and serve plain or with whipped cream.
PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup Grape Nuts, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

THRIFTY SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold put a shallow layer in bottom of mold, and when partly set place in sliced tomatoes. Fill mold with alternate layers of salmon, cold cooked peas and cold Jell-O. Serve on bed of lettuce leaves garnished with tomatoes, adding French dressing or mayonnaise.

MAPLE WALNUT JELL-O

Dissolve a package of Orange Jell-O in one-half pint of boiling water. Add one-half pint of maple syrup. When cool add a cupful of walnut meats and let harden. 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.
JELL-O PLUM PUDDING
Recipe Inside