The King’s Delight

ONCE upon a time a poor peasant girl came to the palace of the King. “Sire,” she said to the King, “I understand that your Majesty is very fond of desserts, so I have brought you a pie.”

But the King was a disagreeable King and he threw the pie away and ordered the girl off to prison. “Stay there,” he said sternly, “until you can make me a better dessert than pie.”

The poor girl was quite terrified, for she had nothing with which to make a dessert — she had no food at all, only water to drink. It’s hard to tell what might have happened if a little Manikin hadn’t heard of her plight. He brought her a small package and said, “With this you can make a better dessert than the King has ever tasted. All you need is water.” So the peasant girl made a dessert and sent it to the King. It was a beautiful, clear, sparkling dessert — and so delicious! The King was delighted. He took the poor peasant girl out of the prison and married her that very same day.

“’Twould be a great mistake,” said the King, “not to marry a girl who makes such fine desserts!”

And ever after they had the dessert that comes in the small package . . . 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.
STRAWBERRY JELL-O

Dissolve a package of Strawberry 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. All of the other Jell-O flavors are prepared in the same way.

COCOANUT ORANGE JELL-O

Dissolve a package of Orange Jell-O in one-half pint boiling water. Add grated rind of an orange and one-half cup sugar. Cut pulp of orange in small pieces and cover with sugar. Drain, add enough cold water to the juice to make one-half pint and stir into the dissolved Jell-O. Strain through a sieve before it congeals. Pour a little of the liquid into individual molds, add a few pieces of orange pulp, sprinkle with Baker’s cocoanut and let cool. When set add more Jell-O, orange pulp and cocoanut, continuing the process until the molds are full. Serve on flat glass dishes with whipped cream.

LEMON JELL-O

Dissolve a package of Lemon Jell-O in a pint of boiling water. Turn into a bowl or mold and set in a cold place to harden.
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. LE ROY, N. Y.
STRAWBERRY JELL-O

Recipe Inside