The Mothers of Whatsis Declare Their Independence
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Every year the village of Whatsis celebrated the Fourth of July. Everyone marched in a gorgeous parade—excepting the mothers. They were much too busy getting dinner to think about marching. Finally they rebelled. They said, "This year we're going to parade—we won't spend the day in our kitchens."

The fathers were quite upset when they heard this—all except one wise old man. This is what he said: "It's only fair that our wives should parade, so let's plan a dinner that will be easy to prepare. Now dessert usually takes a long time to get ready—but I know one that can be made in a few minutes, and it's perfectly delicious!"

"Hoo-ray!" shouted the fathers. "That will save lots of time and our wives can parade and get dinner, too! What is this splendid dessert?"

"Why, Jell-O, of course," said the wise old man.
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.
MINT JELL-O

To one and three-fourths cups of water add one-fourth cup of weak vinegar and two tablespoonfuls of sugar. Let come to boiling point; add one-fourth cup of finely chopped fresh mint leaves and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the hot liquid.

JELL-O PIMENTO SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. When it begins to thicken add one cup finely chopped celery, one cup shredded cabbage, one-half green pepper, two slices pimento, one-half teaspoonful salt, one-half teaspoonful mustard, one-fourth teaspoonful paprika, two tablespoonfuls vinegar or lemon juice. Mix thoroughly. Set to harden. Serve with mayonnaise dressing.

MACAROON VELVET JELL-O

Dissolve a package of any flavored Jell-O in a pint of boiling water. When cold and still liquid whip to thickness of whipped cream, add a cup of whipped cream and six crushed macaroons. Fold together thoroughly, 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. LEROY, N. Y.
MINT JELL-O

Recipe Inside