The Poor Chef of Gastronomy
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There was once a chef of Gastronomy whom all the children loved because he made such delicious desserts. But he was so good-natured that no one bothered to pay his bills, so, of course, he was very poor. Finally he became angry because his bills were unpaid and he said to the children, “If you want my desserts, come with me.” The children loved his desserts so much that they followed him out of town. Their fathers and mothers were greatly excited — they hurried after them as fast as they could. Angrily they sought the chef of Gastronomy and said to him, “Bring back our children at once.” But the chef said, “No, I won’t bring them back until you have paid my bills.”

“But your desserts are so cheap that they’re not worth paying for,” answered the fathers and mothers. “They are cheap, but they are also tempting and nourishing and easy to digest. Pay me, and I will bring your children back to you.”

So finally the fathers and mothers paid him what they owed him, for they knew that their children would not come back unless they could have the dessert — I’m sure you wouldn’t have come back either, because the dessert was 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.
CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in a pint of very hot milk. Pour into individual molds. Let harden. Garnish with whipped cream or serve plain.

ORANGE DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mold, lay in sliced oranges, add a little cool Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mold is full. Serve plain or with whipped cream.

PARADISE PUDDING

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when cold whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices.
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.
PARADISE PUDDING

Recipe Inside