The Real Reason for Rip Van Winkle's Long Absence
The Real Reason for Rip Van Winkle’s Long Absence

RIP VAN WINKLE climbed slowly up the steep path and sat down on a high ledge. It was good to be up here in the cool lazy stillness, far away from Dame Van Winkle’s scolding tongue and reproachful energy.

As Rip sat polishing his gun, he heard his name called—“Rip Van Winkle! Rip Van Winkle!”—and looking down the mountainside, he saw a queer little gnome clambering up the steep path. The gnome beckoned Rip to help him, and Rip rose and lent his sturdy hand to the strange fellow. Together they climbed to a glen where a score of little men were sitting about a table, eating and drinking.

The table was loaded with good things to eat, roast woodcock and wild turkey and pigeons, corn and nuts and flagons of cider. It was a long time since Rip Van Winkle had seen such a splendid meal. Finally there was passed to him a pretty dish, clear and sparkling and delicately flavored. Rip ate two helpings of that. He wondered what the delicious dessert could be.

The little men lingered for hours over the table. Finally Rip whispered to his companion, “I really must
go home. Dame Van Winkle will be furious at my staying so long. Can I take some of that delicious dessert to her? Then she will forget to scold."

The little man nodded and Rip started down the mountain carrying a dish of the delightful dessert. But halfway down he stole a taste of it, and it was so good, he sat down and ate it all up.

Then he went back and begged some more dessert for Dame Van Winkle. But halfway down the mountain, the sight of the pretty sparkling dish tempted him and he ate it all up again.

Back he went and begged some more dessert, and started down the mountain. But halfway down he remembered the delicious flavor of the dish, and ate it all up.

Then he went back to the party again—and again and again and again.

When Rip Van Winkle finally reached the village, he found it hard to tell why he had been so long coming home. So he told the villagers that he had fallen asleep in the mountains, and had slept there twenty years! You've heard that story of his, no doubt. He was ashamed to admit that he had such a sweet tooth he couldn't carry a dish of Jell-O half a mile without eating it up!
JELL-O MACEDOINE

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. While it is cooling chop fine such candied fruit—cherries, a pear, peach, apricot—as may be chosen for the purpose. As the jelly begins to thicken stir the candied fruit into it, mixing thoroughly.

COFFEE JELL-O WHIP

Dissolve a package of Lemon Jell-O in one pint of strong hot coffee. When cool but not thick, whip to consistency of whipped cream and fold in one-half cup broken nutmeats and one cup sweetened whipped cream. Serve in stem glasses; garnish with crushed nutmeats and a dot of cream.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in one-half pint boiling water. Cool slightly, then add one-half pint juice from canned pineapple. When cold and beginning to thicken whip until it will drop from a spoon in a lumplike mass, and quickly fold in one cup of grated pineapple. Add two cups whipped cream sweetened. Pile lightly in stem glasses and garnish with cherry rings or pineapple.
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.