Robin Hood's Toll
TROUGH Robin Hood’s forest there came riding one day a Lady of High Degree. Robin Hood and his merry men halted her on her journey. “Fair Lady,” they said, sweeping off their hats, “thou art a trespasser in Sherwood Forest. Therefore, thou shalt forfeit thy dearest possession for toll.” The Lady took off her crown and said, “Robin Hood, I will give thee my crown if thou wilt let me pass in safety.”

But Robin Hood only bent low and said, “My Lady, what would we do with a crown in the forest of Sherwood? We care not for jewels and trinkets — we want thy dearest possession.”

So the Lady of High Degree bade her servants give Robin Hood several large boxes. “Robin Hood,” she said, “I swear ’tis hard to give them up, for I care more for them than for anything on earth.”

Robin Hood and his men took the boxes and carried them off to the forest. And the Lady of High Degree wept as she rode on . . . for she heard their shouts of glee. “Woe is me!” she sighed. “They have taken my favorite dessert for toll . . . no wonder they shout with glee! They know as well as I do that Jell-O is as delicious and dainty as a dessert well could be!”
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 WHIP

Dissolve a package of Strawberry Jell-O in half a pint of boiling water. When cold and still liquid add half a pint of strawberry juice and whip. Then fold in one cup of the crushed strawberries from which the juice was drained. Set in a cold place to harden. Serves twelve persons.

CHOCOLATE WALNUT JELL-O

Dissolve a package of Chocolate Jell-O in a pint of boiling milk. When it begins to harden, add one-half cup of English walnut meats and a half-dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

STRAWBERRY JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mold and set in a cold place to harden. When set turn out on a plate and serve plain or with whipped cream.

LEMON JELL-O WITH PEACHES

Dissolve a package of Lemon Jell-O in a pint of boiling water and pour into mold. Garnish with peaches and sweetened 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.