Robinson Crusoe's Rescue
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“Friday,” said Robinson Crusoe one day after a splendid dinner of turtle soup, fish and a juicy wild bird broiled over the fire, “all we lack is dessert. Heigh ho! If we were home now—” And he fell to dreaming of the luxuries back home.

That night a terrible storm blew up and a ship was wrecked on their reef. In the morning their beach was strewn with boxes. Crusoe and Friday spent a busy day ripping off the lids.

“Sugar! Hurrah, Friday, we can have sugar again! Coffee, Friday, and canned milk! Canned chicken, baked beans, cranberry sauce!”

“Look, master, what are these square packages? What does the label say?” said Friday.

“J-e-l-l-O. Jell-O. It’s dessert, Friday, just what we’ve wanted! Put on the kettle for boiling water. All we have to do is add hot water and let it stiffen. Hurry up, Friday, we can have dessert tonight.”

So they made their Jell-O, and set it away in a big shell to cool. And that night they tasted the wonderful dessert. They had it very often after that; the recipes were so easy even these two strange housekeepers could make delightful desserts.
Some months later a big yacht saw the smoke of Robinson Crusoe’s fire. The captain came ashore to rescue Robinson Crusoe. “Do you wish to bring anything with you?” he asked.

Robinson Crusoe looked around the rude cave. There was not much to take away. But suddenly the parrot started to scream, “Jell-O! Jell-O! The most wonderful dessert in the world! Friday, boil some water and make Robinson Crusoe some Cherry Jell-O.” Robinson Crusoe laughed and put the parrot on his shoulder.

“We’ll take Polly, of course. And we’ll take these packages of Jell-O, too. We shall all enjoy Jell-O on the voyage home. Come on, Friday, we’re going back where we can have all the Jell-O we want. I’m glad we’re rescued before our supply gave out!”

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CHERRY JELL-O

Dissolve a package of Cherry 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. Any of the other five flavors of Jell-O may be used in the same way as the Cherry Jell-O. The bulk of any of these dishes can be doubled by whipping the jelly while it is still liquid—cold but not yet congealing.
ROMAN SPONGE

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold, whip to consistency of whipped cream, then add a cup whipped cream, one-half dozen macaroons crushed, and a handful of chopped nuts. Set in a cold place to harden. Garnish with cherries and serve with whipped cream.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold stir in the cream mixture. Pour into a mold and set in a cold place to harden. Serve with whipped cream.

SPANISH JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken add the mixture. Mold in teacups or individual Jell-O molds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.
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.