A GOOD WOMAN

A NORWEGIAN FAIRY TALE

No. 1
A GOOD WOMAN

Farmer Gudbrand lived with his wife in a lonely farmhouse. Everything Gudbrand did, his wife thought perfect.

One evening the wife said to her husband, "You ought to take the cow to town and sell it." Gudbrand took the cow to town, but found no purchaser. "I shall take my cow home again," said Gudbrand.

Returning, he began to feel tired, when he met a man leading a horse. "I shall never get my cow home," thought Gudbrand. So he stopped and exchanged his cow for the horse.

He soon regretted it, for the horse was skittish. "A bad bargain," thought he, but at that moment caught sight of a peasant driving a pig. He then exchanged horse for pig. Piggie was tired and simply lay in the dust.

A man passed leading a goat, so Gudbrand exchanged the pig for the goat. The goat amused Gudbrand, but he was too tired to keep running after it. So when a peasant passing by, said, "Take this goose in exchange," Gudbrand agreed and carried off the goose. The bird was a troublesome companion, and Gudbrand, at the first farmhouse, exchanged the goose for a rooster. But it was late and Gudbrand was hungry. At a roadside inn he sold the bird to buy himself a meal.

Near home, the farmer stopped at his neighbor's, Peter Graybeard, to tell him all that had happened. "What a reception you'll get from your wife!" said Peter.
“Right or wrong,” Gudbrand said, “my wife is so good that she will not say a word.”

Peter answered, “I do not believe it.”

“Come and you shall hear,” answered Gudbrand.

Gudbrand entered his house, but Peter stayed outside to listen.

“Good evening,” said the good woman. “How have you sped?”

Gudbrand answered, “When I reached town, nobody would buy the cow, so I exchanged it for a horse.” “I am so glad,” exclaimed the wife, “now we can go in style. Where is the horse?”

“I haven’t brought it home,” said Gudbrand, “for on the road I exchanged it for a goat.”

“Well done,” the good woman said, “what a thoughtful man you are.”

Gudbrand replied, “I have not brought home the goat either, for I exchanged it for a goose.”

“Thank you,” replied the good woman. “A goose is what I always wanted.”

“I have not brought home the goose either. I exchanged it for a rooster.”

Said the good woman, “You are wiser than I. A rooster will crow every morning at time to rise.”

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JELL-O RECIPES

NUT FRAPPÉ

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When Jell-O is just on the point of setting mix Jell-O and whipped cream by beating with a fork and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit, saving some of the nuts to use as a garnish.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nut meats around the turned-out Jell-O. Serve with salad dressing. This makes nine individual servings. It is a particularly beautiful salad.
OLIVE JELL-O SALAD

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add a half-pint can of tomato soup, one cup of finely chopped celery and twelve olives chopped. Salt to taste. Set away to harden.

IMPERIAL SALAD

Drain juice from half a can pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple, cubed, one-half can Spanish pimentos, shredded, and one medium size cucumber, salted and cut fine. Mould in individual moulds or in one large mould and slice. Serve with cream salad dressing.

Many other salad recipes will be found in our free Jell-O book.

JELL-O HORSERADISH RELISH

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and two tablespoonfuls vinegar. Add one pimento, one-half green pepper cut fine and half a cup of grated horseradish. As it begins to thicken mould in green peppers, and when set cut in slices. Serve with meat or fish.
“I have not brought the bird home,” said Gudbrand, “for I felt so hungry that I sold it to buy a meal; otherwise I should have died of hunger.”

“Heaven be praised you had it to sell. You are here, and that makes me happy.”

Gudbrand opened the door and cried out, “Well, neighbor, what do you say to that?” Gudbrand then kissed his old wife with as much pleasure as if she had still been twenty.

THE GENESEE PURE FOOD COMPANY, LeRoy, N.Y.

Cherry Jell-O