THE GLASS MOUNTAIN

A POLISH FAIRY TALE

No. 2
THE GLASS MOUNTAIN

There was once a high mountain of pure glass on top of which stood an enchanted castle. In front of the castle grew a tree bearing golden apples. Anyone who could pick an apple from the tree gained admittance to the castle, and there was a princess of surpassing loveliness waiting for some knight to come and release her from the enchantment.

Many knights had tried to climb the mountain, but in vain. Their horses were unable to mount the slippery sides of the steep, high mountain. Many had lost their lives in the attempt. The seven years' enchantment was nearly over, when there appeared a youth at the foot of the mountain. He was about to make the ascent on foot, and had tied claws to his hands to help him.

When night came he was only half way up, and dying of thirst and fatigue. In the darkness he came to the edge of a deep abyss and could go no further. Exhausted, he lay down in a crevice and went to sleep.

Now the golden apple tree was guarded by a fierce eagle
that circled around the mountain every night. By the light of the moon the eagle saw the sleeping boy and with a rush, swooped down and carried him high into the air. But the resourceful youth determined to make the eagle help him out.

He bore the pain of the eagle’s sharp claws without a murmur and seized the bird’s feet with his hands. The eagle carried him around the castle tower and the boy could see the sad little princess sitting at one of the windows. Then he noticed that they were right over the apple tree. He quickly drew a knife from his belt and cut off both the eagle’s feet. The bird shot into the air in agony, and the youth fell into the branches of the apple tree, unharmed.

He plucked several apples and entered the castle. A dragon guarded the entrance but the boy threw it one of the golden apples and the beast vanished. Then he entered a lovely garden and there was the princess.

The princess became his wife and presented him with all the treasure in the castle, and the two lived in the greatest happiness on the mountain-top.

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JELL-O RECIPES

GLORIFIED RICE

Dissolve a package of Lemon Jell-O in half a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped Jell-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden. The whipped cream may be omitted and the Glorified Rice will still be a most delicious dish.

TOMATO JELL-O SALAD

Cook half a can tomatoes with half a cup celery, half a bay leaf and a small onion cut fine, for five minutes. Strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over a package of Lemon Jell-O. Add a dash of red pepper and salt to taste. Pour in individual moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould, turn on a platter and fill center with chicken or celery salad.
GRAPE JUICE FRAPPE

Dissolve a package of Lemon Jell-O in a half-pint of boiling water and add a half-pint grape juice. Just as it begins to thicken, whip with egg-beater to consistency of whipped cream; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream.

PINEAPPLE TRIFLE

One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve a package of Orange Jell-O in a half-pint of boiling water. Add the pineapple and juice of half an orange to Jell-O when it has cooled a little and set away to harden. When it begins to set, add one-half pint cream whipped stiff. Stir thoroughly and turn into a bowl or mould to harden.

MRS. RORER’S BAVARIAN CREAM

Dissolve a package of Orange Jell-O in a pint of boiling water. Add half a cupful of sugar and stand aside until it begins to harden. Then fold in one pint of whipped cream and turn into the mould. Serve very cold. This recipe effects a great saving in work and expense when contrasted with usual Bavarian Cream recipes.
As soon as the beautiful princess had been married to the lucky youth, the seven years enchantment on the castle was instantly released, and all of those who had lost their lives attempting to climb the glass mountain were miraculously restored to life. When the knights realized that the princess had been won, they mounted their horses and went on their way in search of other adventures.

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Raspberry Jell-O