THE THREE LEMONS

AN ITALIAN FAIRY TALE
THE THREE LEMONS

The king of the Tower of Rubies had an only son, Carlino, who had made up his mind that he must have a wife whose complexion must be as purely red and white as cream tinged with blood. In spite of his father, Carlino left the Tower of Rubies to travel to the Isle of the Fates.

Carlino went to the youngest of the Fates. She gave him three lemons. "Carlino," she said, "return to your father. When you enter your kingdom, at the first spring of water, cut one of the lemons. A fairy will appear asking for a drink. Quickly give her some water or she will slip through your fingers. If the second escapes, be careful about the last. Give her a drink immediately and you will possess the wife you desire."

Reaching his native country, with the lemons, Carlino stopped at a spring near the Tower of Rubies and cut one of the lemons. There flashed before him a maiden all white and red saying, "Give me to drink." The prince was so enraptured that he forgot the advice of the Fate. In a second she disappeared. The same happened with the second lemon, but the third time, Carlino had a drink ready to hand the third fairy as she sprang from the
lemon. Behold, he saw a lovely maiden white as cream and with cheeks like a carnation. Before taking her to the king, Carlino told her he must first go alone to make preparations for her reception. He left the fairy by the spring.

A blackamoor came to the spring to fill her pitcher and caught sight of the fairy’s reflection in the water. She asked, “What are you doing there?” The fairy explained that she was awaiting Carlino’s return. Then the blackamoor said wickedly, “You wish to look your best. Let me arrange your hair.” The fairy let the slave comb her hair. Suddenly the blackamoor took a long pin and plunged it into the fairy. At once the fairy turned into a dove and flew away, and the blackamoor took her place. When Carlino returned, the blackamoor said, “A wicked fairy changed your lily into a coal.” So Carlino had to escort the blackamoor to the Tower of Rubies. The king was terribly disappointed in his daughter-in-law, but there was nothing to do but prepare the wedding.

During the preparations, a pigeon flew around the windows and was caught and killed by the cook. Three drops of the pigeon’s blood fell on the ground and a lemon tree appeared bearing three lemons. Carlino noticed the

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JELL-O RECIPES

MAGIC ICE

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cool add green malaga grapes, halved and seeded, and let harden. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious. Whipped cream may be served with this.

LEMON JELL-O WHIP WITH PRUNES

Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until cold but not set. Then beat with an egg beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Turn into mould to harden. Add more sugar to the water in which they were cooked, and boil this down to a thick syrup. When cold, pour it about the base of the dessert, after you have turned it out, and arrange whole prunes as a garnish.

LOGANBERRY JELL-O

Dissolve a package of Lemon Jell-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.
BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. When cold and still liquid whip and pile into frappé glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Canned berries are good when fresh fruit is out of season.

ASPARAGUS SALAD

Drain the liquor from one can of asparagus tips. Add one tablespoonful vinegar and enough water to make a pint. Add to this one-half cup of chopped celery, one-fourth teaspoonful of salt, one small onion. Simmer a few minutes, strain and add a package of Lemon Jell-O. Line the bottom of mould with Jell-O and let harden. Then place asparagus tips with strips of sweet green pepper and pimento and turn the remaining Jell-O over it. Set away to harden. Turn out on lettuce leaves and serve with mayonnaise dressing.

PLAIN JELL-O

Dissolve a package of Jell-O any flavor in a pint of boiling water and set in a cold place to harden. Turn out and serve plain or with whipped cream.
lemons, gathered and took them into his room. He cut the lemons, and when the third fairy appeared, the prince handed her a cup of water. The fairy related what she had suffered at the hands of the blackamoor. Carlino would have had the blackamoor killed but for the fairy asking that the slave’s life be spared. Carlino married the fairy and they lived many years in great happiness.

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

Chocolate Jell-O