THE MAGIC LAMP

A HEBREW FAIRY TALE

No. 10
There once dwelt at Aleppo an old man named Riha, whose wife had long since died, and whose children had married, leaving him all alone. Riha was noted through all the region around Aleppo for his charity, but though he was greeted kindly wherever he went, he was very lonely and unhappy.

He was wandering through the bazaar one morning, when he stopped to talk to his old friend, Yacop, the merchant of lamps. Yacop showed him a curious old lamp which had been brought to him to sell, by a deaf mute, two days before.

"But I think there is an evil genius connected with this lamp," said Yacop, "for since I have had it not a customer has come near me, and last night a thief ran off with one of my finest lamps. Furthermore my daughter has become grievously ill since yesterday morning."

"I will buy the lamp," said Riha, "for I do not fear its magic, and as I am an old man, no great harm can come to me." Thereupon Riha paid for the lamp and carried
it to his home, muttering prayers over it all the way, so that he arrived there without mishap.

He filled it with oil and lighted it to see what would happen. Immediately the room filled with blue smoke, and when it cleared away there stood before him a slender young woman, veiled, but revealing eyes of wonderful beauty. "I am the true owner of that lamp," she told Riha, "but until I am released by a single act of unselfishness from the spell which bids me carry out the commands of its possessor, I am doomed to lead an unhappy life. Your friend, Yacop, thought to profit by selling the lamp, so I afflicted him with the suffering of which he told you."

"What unselfish act is required to release you?" inquired Riha gently. "Only this," replied the mysterious stranger, "that you fill a cup with your own blood, bathe the lamp with it, and the spell will be broken." Then she vanished.

Now Riha was old and feeble and he knew that the loss of a cup of his blood meant his death, but he gladly agreed. So he cut open a blood-vessel, filled a cup with his blood and washed the lamp in the blood. In a few minutes he sank into a deep sleep and appeared to be dead.

(Continued on last page)
JELL-O RECIPES

RASPBERRY JELL-O SUPREME

Dissolve a package of Raspberry Jell-O in a pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half-inch cubes and half fill individual glasses; then add an egg custard or whipped cream; or, better still, pile on apple snow made by whipping the white of one egg, one grated apple and one-half cup of sugar.

GRAPEFRUIT SALAD

Remove the pulp from two grapefruit, separate membrane from pulp over a strainer and leave pulp in large pieces. Sprinkle with two tablespoonfuls of sugar and let drain thoroughly. Dissolve a package of Lemon Jell-O in one-half pint of boiling water. When cool add the grapefruit juice to which enough water has been added to make a half pint. Turn into a shallow pan, let harden and cut in cubes, using a knife dipped in hot water. Serve cubes and pulp mixed in grapefruit shells, or on lettuce leaves, with French or mayonnaise dressing.
JELL-O HORSERADISH RELISH
Dissolve a package of Lemon Jell-O in a scant pint of boiling water and one tablespoonful 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.

CRANBERRY MOULD
Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped. Very fine with turkey and fowl generally.

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. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.
Once more the room filled with blue smoke and the fairy reappeared. She touched Riha gently on the forehead, the breast and hands, and as she did so he took on the likeness of a vigorous young man, and immediately awoke. He was filled with joy at the transformation and happy at having life restored to him. And for his kindness the beautiful fairy rewarded him by marrying him, and they lived together in the greatest happiness.

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

Neapolitan Jell-O