THE HALF CHICK

A SPANISH FAIRY TALE

No. 12
THE HALF CHICK

There was once a Spanish chick different from all his brothers, for he had only one leg, one wing and one eye, and half a head and half a beak. He looked as if he had been cut in two. His mother called him Medio Pollito, which is Spanish for half-chick.

Medio Pollito was different from his brothers in other ways too, for they were gentle and obedient, while he was self-willed, disobedient and unruly. He made up his mind to leave his peaceful poultry-yard and go to Madrid to see the king. In spite of all his mother could do, he ran off without listening to her good advice.

On the road to Madrid he passed a stream choked with weeds. The stream called to Medio Pollito to help her, but the half-chick gave a surly reply and passed on. A little later he came to a fire by the roadside. The fire had been left to burn itself out and was nearly dead. It cried out to the half-chick to help it, but Medio Pollito answered rudely and went on his way.

Getting near Madrid he passed a chestnut tree. The wind had gotten tangled in the branches of the tree and could not get free, so it called to the half-chick for help. As usual Medio Pollito had no time to be kind to strangers,
so he went hopping on his way, paying no attention to the unfortunate wind.

Entering Madrid, Medio Pollito went at once to the palace to see the king. But as he was hopping past the kitchen windows the king’s cook saw him, reached out the window, caught Medio Pollito and popped him into the pot by the fire.

How wet and clammy the water felt! “Water!” he cried, “Do not wet me like this.”

But the water replied, “You would not help me when I was a little stream out in the fields. Now you must be punished.”

Then the fire began to burn and scald Medio Pollito and he danced from one side of the pot to the other to escape the pain. “You see,” said the fire, “you would not help me when I was dying in the woods, and now you are being punished.”

At last the cook lifted the lid to see if the broth was ready. “This chicken is quite useless,” he cried, “it is burned to a cinder.” And opening the window he threw Medio Pollito into the street. But the wind caught him and whirled him high in the air. “Oh, wind, let me rest a minute or you will kill me,” he cried out, but the wind

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PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup grape nuts or one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

The woman who has never been able to make a good plum pudding can do so easily enough by following the above recipe.

ORANGE DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mould, lay in sliced oranges, add a little cool Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mould is full. Serve plain or with whipped cream.
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.

NEW MANHATTAN SALAD
Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves.

SPRING SALAD
Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool and add to it one cup nut-meats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery. Mould, and serve on crisp lettuce leaves with salad dressing.
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told him that he was being punished for not helping free
the wind from the chestnut tree.

And he carried Medio Pollito to the highest church in
town and left him fastened to the top of the steeple. And
there stands Medio Pollito today, gazing sadly out of his
one eye.

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Strawberry Jell-O