



The JELL-O GIRL at YOSEMITE

No. 3

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A hundred and fifty miles east of San Francisco, high in the Sierra Nevada Mountains, is the beautiful and famous Yosemite Valley. To that spot the Jell-O Girl made it a point to go, having heard much of the waterfalls to be seen there, the rare flowers and the delightful climate. With her she took her favorite traveling companion, her parrot, Polly.

This interesting valley is part of Yosemite Park, owned by the United States government and kept as a pleasure ground for the people. The valley is about seven miles long, sunk between lofty cliffs as if some giant had hollowed it out with his mighty hand.

When the Jell-O Girl reached the valley, her first thought was to point out one of the falls to Polly. They had entered the valley at its lower end, so the first waterfall they came to was the Bridal Veil. This lovely sheet of water falls from a height of nine hundred feet, throwing out a fine mist as it goes down, and it is this lace-like effect that gives it the name Bridal Veil. To the Jell-O Girl's surprise, Polly suddenly flew from her arm and up close to the falls, catching the filmy drops upon her feathers and fluttering her wings in the spray. It was a rare shower bath

for a bird, especially for a parrot, the first time, perhaps, that a parrot had ever bathed in the mist of the Bridal Veil. But Polly was so wet after this adventure that the Jell-O Girl refused to carry her and made the bird ride on the horn of the saddle, while she walked on, leading the horse. They went up the valley to see the great Half Dome, the noble rock that towers nearly five thousand feet up towards the sky. There, too, they saw Yosemite Falls. This cataract is one of the natural wonders of the world. It is twenty-six hundred feet (nearly half a mile) high. That is more than five times as high as the Washington Monument. The Jell-O Girl left her horse under Polly's care, and, with a guide, climbed to a lofty rock where she had a perfect view of this wonderful waterfall.

They went, then, up one arm of the valley into what is called Merced Canyon. Here they saw two more waterfalls, the Nevada and the Vernal. The water of the Nevada had a whitish look, like foam. It was afternoon by the time they reached Vernal Falls; the sun was falling upon it and causing flashing rainbows in the water—a lovely sight.

THE JELL-O CO., Inc., LeRoy, N. Y.

JELL-O RECIPES

APPLE SNOW WITH CHERRY HEART

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls sugar, making Apple Snow. Pour into a shallow quart-size round mould or basin to harden. Dissolve a package of Cherry Jell-O in a pint of boiling water and pour into heart mould. Turn Apple Snow, when hard, onto platter and place the cherry heart on top. Serve with whipped cream.

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 nutmeats around the turned-out Jell-O. Serve with salad dressing. This makes nine individual servings.

STRAWBERRY JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. When set turn out on a plate and serve plain or with whipped cream. Any of the Jell-O flavors are prepared in the same way.

THRIFTY SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold put a shallow layer in bottom of mould, and when partly set place in sliced tomatoes. Fill mould with alternate layers of salmon, cold cooked peas and cold Jell-O. Serve on bed of lettuce leaves garnished with tomatoes, adding French dressing or mayonnaise.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold stir in the cream mixture. Pour into a mould and set in a cold place to harden. Serve with whipped cream.

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