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## How to Make a Very Strange Centerpiece



Here is a man of fascination, of endless variety, and of vast interest to seven-year-olds of all ages.

To make Jellohead, you will need: several packages of Jell-O, including several of lemon flavor (to be used whenever you want the most transparency), and at least one large package each of a red flavor and a green flavor; a can of NONFAT evaporated milk; a large jar or hollow glass head; a cardboard box or plastic bucket large enough to contain Jellohead but small enough to fit into the refrigerator; two hard-boiled eggs; cooked noodles, rice, and/or spaghetti, an apple, a paring knife; some plastic wrap; a

large rubber band; and some imagination. A brain mold is nice, but a satisfying Jellohead can be made without a brain mold. No two Jelloheads are alike! Jellohead is a make-ahead, since it takes several hours for each of the several batches of Jell-O to set. However, it's quite easy, and each stage takes very little time.



If you have a brain mold, make a brain in it, filling it with the mixture outlined next. Using directions on the packages, make a batch of Jell-O that is one large package of green and one large package of red Jell-O mixed together, BUT substitute the can of nonfat evaporated milk for that much of the water. If you don't have a brain mold, pour the brain mixture into a rather deep bowl about the size of the bottom of your jar or the brain case of your glass head. Let this set hard in the fridge.

Then turn your glass head upside down and place in the box or bucket, packing it firmly with dish towels, crumpled papers, or wadded-up plastic bags. You are going fill him, so make sure the container is stable and level. Next, unmold your brainstuff. You will likely have to cut it into a few chunks to get it into your jar or head, but this is fine. Do so and with your hands, position the brainstuff in the bottom of the container in a way pleasing to you. Then make a small-package batch of Jell-O, any color you like, and pour it into the head on top of the brains. Refrigerate until hard. Then add the two hard-boiled eggs as blank eyes. You may want to stick them to the Jell-O with vertical toothpicks. Pour another small batch of Jell-O on top of the eyes and refrigerate until set hard. Add cooked rice, noodles, angel hair pasta, or anything you like to fill up the face, and pour more Jell-O in to set it. When you get to the lips, cut your head a fine set of teeth from the apple, and put those into place. Now you are on your own, so get out your imagination! Finish the head off any way you like and refrigerate until hard-set. Things float around and mix strangely, but that just adds to Jellohead's unique charm! If you are making Jellohead in a jar rather than in a glass head, you can make him with the jar right-side up, so reverse all the above steps! When the last layer is hard-set, simply place a piece of plastic wrap over the bottom opening and keep this in place with a rubber band. If you have used a jar, then put the lid on. Jellohead will last several days at room temperature without leaking. Set Jellohead on a saucer -- and here he is, leering blankly, a fright of a centerpiece. Give him a collar of frilly lettuce!