

POTATO SALAD.

Slice cold boiled potatoes in thin slices, one onion chopped fine, a few walnuts chopped, a little salt and pepper, then add a little dressing and hard boiled egg.

SALAD DRESSING

SWEET SALAD DRESSING.

$\frac{1}{2}$ c. sugar.	Yolks 2 eggs.
$\frac{1}{4}$ c. water.	3 tbsp. lemon juice.
Thin shaving lemon rind.	

Make a syrup by boiling water, sugar and lemon rind 3 minutes. Add yolks of eggs and cook as a soft custard; add lemon juice; strain and cool.

MAYONNAISE DRESSING.

Mrs. W. H. Thomson.

1 c. vinegar (put vinegar	1 tsp. mustard.
over fire to heat).	1 tsp. sugar.
1 tbsp. flour.	$\frac{1}{4}$ tsp. cayenne pepper.
1 tsp. salt.	

Mix in cold water and stir in vinegar. Let cool a few minutes. Stir in 2 well beaten eggs, 1 tbsp. butter. Add cream just before using.

FRENCH DRESSING.

Mrs. J. J. Redditt.

2 tbsp. flour.	} Cook first.	$\frac{3}{4}$ c. brown sugar.
3 tbsp. butter.		3 eggs.
1 c. milk.		1 c. vinegar (large cup).
6 tsp. mustard.		Pinch red pepper.
1 tsp. salt.		

MAYONNAISE DRESSING.

1 egg.	2 tbsp. sugar.
1 c. milk.	$\frac{1}{2}$ tsp. salt.
1 c. vinegar.	1 tsp. butter.
1 tsp. mustard.	$\frac{1}{2}$ tsp. corn starch.

Beat the eggs and add the other ingredients. Set on the fire and stir till it comes to a boil. Then let cool, and it is ready for use.