

DEVEILED EGGS.

*Mrs. H. N. Winter.*

Boil hard number of eggs required; cut in half; remove yolks, being careful to preserve whites; grate yolks, add little minced ham, minced celery, salt, pepper and mayonnaise; fill the whites; garnish with parsley.

EGG SALAD.

*Mrs. H. N. Winter.*

Slice hard boiled eggs on lettuce leaves. Serve with mayonnaise dressing.

TOMATO JELLY SALAD.

$\frac{3}{4}$ oz. gelatine.	6 cloves.
$\frac{1}{2}$ c. cold water.	6 pepper berries.
1 can tomatoes.	1 tsp. sugar.
1 bay leaf.	2 tsp. salt.
1 slice onion.	1 tbsp. lemon juice.
$\frac{1}{8}$ tsp. dried celery leaves.	

Soften gelatine in cold water. Cook the next seven ingredients 20 minutes. Add salt and lemon juice, press through a strainer and pour over softened gelatine. When dissolved, strain through coarse strainer into moistened custard cups, to chill. Unmould on lettuce leaves and stick a clove in each. Serve with Mayonnaise or Boiled Dressing.

FRUIT SALAD (SWEET).

1 c. shredded pineapple.	2 bananas.
2 oranges.	1 c. strawberries.

Cut a slice from the top of a large ripe pineapple. Carefully remove pulp from shell, leaving it to be used as a bowl from which to serve the salad. Shred the pineapple. Peel oranges—removing as much of the white portion as possible—carefully remove the pulp in lengthwise sections, remove seeds. Peel bananas, scrape, and cut in small cubes. Wash and hull strawberries; save the largest and best for garnishing. Toss the fruit together with the Sweet Salad Dressing; chill. Refill shell with salad. Garnish with pineapple leaves and berries.

LOBSTER SALAD.

To insure the meat being strictly fresh, buy the lobsters alive. They should be lively. Small ones, heavy in proportion to their size, are the best. When bought cooked, test by straightening the tail, and if it springs back quickly, the lobster was alive (as it should have been) when put on to boil.

To boil.—Take lobster by the back and plunge it head first into a large kettle of rapidly boiling water. Cook 20 to 30 minutes according to the size, then place in cold water. If cooked too long the meat will be tough.

To dress a lobster.—Remove from water, break off the claws and the tail from the body. Loosen the meat in the tail by pressing the sides together,