

SALADS—Continued.

SALMON SALAD—Mrs. C. R. Rice.

7 cold boiled potatoes to 1 can of salmon, chop fine, pour dressing over, made as follows:—

- $\frac{3}{4}$ CUP VINEGAR.
 - 1 TEASPOON MUSTARD.
 - $\frac{1}{2}$ TEASPOON SALT.
 - 2 TABLESPOONS SUGAR.
 - 2 EGGS.
 - $\frac{3}{4}$ CUP CREAM.
 - 1 TABLESPOON BUTTER.
- Boil, pour over salad when cold.

BANANA SALAD

- 6 SLICED BANANAS.
 - $\frac{1}{2}$ CUP ENGLISH WALNUTS (chopped)
- Mix well and serve with mayonnaise dressing.

CUCUMBER SALAD—

Mrs. W. E. Smith.

- 7 or 8 LARGE CUCUMBERS.
- 1 QUART ONIONS (cut fine)
- 1 PINT VINEGAR
- $\frac{1}{2}$ TEASPOON CURRY POWDER.
- $\frac{1}{2}$ TEASPOON CELERY SEED.
- 1 TABLESPOON MUSTARD.
- 2 TABLESPOONS FLOUR.
- 1 TABLESPOON TURMERIC.
- 2 CUPS SUGAR.

Cut cucumbers same as for salad; put some salt on, and let stand. Put vinegar on stove, stir in spices. Drain cucumbers and onions, add to vinegar. Boil all together 15 minutes, and seal tightly.

POTATO SALAD

- 6 CUPS COOKED POTATOES.
- 1 SMALL ONION.
- PEPPER AND SALT.

Chop potatoes and onions fine. Add salt and pepper to taste. Mixed with boiled salad dressing.

FRENCH SALAD—Mrs. J. W. Dodd.

To 1 pint can of peas add 1 pint celery cut finely, $\frac{1}{2}$ cup walnuts chopped finely, $\frac{1}{2}$ cup chopped orange. Serve with mayonnaise dressing or shredded lettuce.

APPLE SALAD—Mrs. E. H. Baker.

Six large red apples, one-half cup celery cubes, one-half cup small apple cubes, one-half pecan nuts, and mayonnaise dressing. Mix celery and apple cubes, pecan-nuts and mayonnaise to gether thoroughly. Scoop out apples and fill with the mixture; place on top of each a tablespoon of whipped cream with a maraschino cherry in the centre.

MOULDED SALAD—Mrs. Morrison.

- 1 ENVELOPE GELATINE.
- $\frac{1}{2}$ CUP COLD WATER.
- $\frac{1}{2}$ CUP MILD VINEGAR.
- 1 PINT BOILING WATER.
- 1 TEASPOON SALT.
- $\frac{1}{2}$ CUP SUGAR.
- JUICE OF 1 LEMON.
- 1 CUP FINELY SHREDDED CABBAGE.
- 2 CUPS CELERY (chopped fine).
- 1 SWEET RED OR GREEN PEPPER.

Put gelatine in cold water for 5 minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain when beginning to set, add the vegetables and turn into moulds.

SALAD DRESSING—

Mrs. W. H. Butt, Jr.

- 2 EGGS.
- $\frac{1}{2}$ CUP SUGAR.
- 1 TEASPOON SALT.
- 1 TEASPOON MUSTARD.
- DASH OF CAYENNE PEPPER.
- $\frac{1}{2}$ TEASPOON FLOUR.

Mix all well, then add 1 cup of vinegar. Boil a little until thick. Thin with whipped cream, sweet or sour.