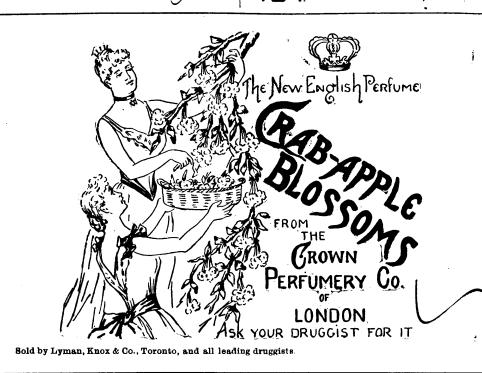
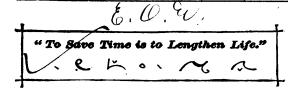
THE CANADA PRESBYTERIAN.





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2



HEALTH AND HOUSEHOLD HINTS.

The first essential to a good salad is good dressing. For simple green salads, a French dressing is usually sufficient. For fish and meat, egg and some veg-etable salads, a mayonnaise is required. Both are easily prepared.

Tomato Salad : Peel ripe tomatoes and lay them on the ice for two hours. Just before serving cut them in quar-ters or slices, lay them on lettuce-leaves and serve with a mayonnaise dressing. They are also very good with a French dressing and unaccompanied by the lettuce.

French Dressing for Salads: One saltspoonful salt; half-saltspoonful pep-per: one tablespoonful vinegar; three One tablespoonfuls oil. Put pepper and salt segrether in a salad spoon and fill the spoon with oil. Stir with the fork, and, when well mixed, pour upon the salad. Measure out the rest of the oil demanded and the vinegar, and after all have been turned upon the salad, toss this about with the fork and spoon until every leaf has received its share of the dressing. This will dress salad for three or four persons.

Fish Salad: Salmon is, of course, the favourite fish for salad, but any good firm fish like halibut, cod, pickerel, bass etc., may be used. It should be boiled un-til thoroughly cooked, but not overdone, and allowed to get perfectly cold. fish should then be cut into square or oblong pieces, about two or three by three or four inches in size, and each piece should be laid on a lettuce-leaf. Mayonnaise dressing may be poured over it in the dish, or passed to each person. A savory addition is that of a sardine picked fine and stirred into the mayonnaise.

Chicken Salad: The meat of a cold boiled chicken cut into small pieces; half as much celery as you have chicken, cut into inch lengths; one small head let-tuce; pepper and salt to taste; one table-spoonful oil; one tablespoonful vinegar; one full cup mayonnaise dressing. Mix the cut chicken and celery, season them, and moisten them with the oil and vinegar. Line a salad-bowl with lettuce, and on this heap your salad. Pour the thick may onnaise dressing over the chicken and celery. In summer-time when celery is scarce and expensive, it may be omitted from the salad, and then it is well to use celery salt in seasoning. Garnish with quarters of hard-boiled egg, stoned olives, or capers, as you may desire.

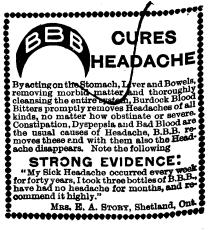
Mayonnaise Dressing: One egg; one pint salad oil-the best-never use a cheap oil: one tablespoonful vinegar; half a lenon; saltspoonful salt; half-saltspoon ful each of mustard and white pepper Separate the white and the yolk of the egg. To the latter add the juice of the lemon, the salt, pepper and mustard. Mix with three or four stirs of a fork. Begin putting in the oil, a few drops at a time, stirring steadily, increasing the quantity as the dressing thickens. When about two-thirds of the oil has been used, the vinegar should be added, little by little, and after that the remainder of The steady stirring of the fork the oil. should be unremitting. If egg, oil, and plate have been chilled before they are used, this dressing may be made in ten or fifteen minutes. Place it on the ice until needed, and, just before sending to table, whip the white of the egg to a standing froth and stir it lightly into the dressing. Should the egg and oil curdle and separate, or obstinately refust to thicken, do not waste time in the futlle attempt to stir them to a success. Take another egg, and begin again in a fresh plate When this dressing thickens-as it will, unless there is something radically wrong with the egg, oil or worker-add the curdled dressing carefully, a little at a time, stirring incessantly. The result time, stirring incessantly. should be as good a mayonnaise as could be desired. In hot weather, especial care should be taken to have utensils and in gredients alike ice-cold.

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