

Salads.

POTATO SALAD—Boil six large potatoes. When cold place in chopping bowl with one large onion, season with salt and pepper and chop fine.

DRESSING—Two eggs; one tablespoon of butter, one teaspoon of sugar, a quarter of a teaspoon of mustard, ten tablespoons of vinegar. Cook until as thick as cream then pour over potatoes and onion. Let stand until cold, then garnish with slices of cold boiled egg, lettuce or parsley.—MRS. SIMPSON.

CABBAGE SALAD—Yolks of two eggs beaten well, half a teaspoon of salt, a pinch of pepper, five teaspoons of white sugar, one and a half tablespoons of butter, five tablespoons of vinegar. Put on the stove and stir well until thick, if too thick when cold add as much cream as desired. Pour over one quart of finely chopped cabbage.—MRS. A. D. BROWN.

SALMON SALAD—Pick the Salmon in small pieces, season with salt and pepper, and mix with an equal quantity of celery or lettuce cut in small pieces. Pour over the following dressing: One egg, one teaspoon sugar, one desert spoon mustard, two tablepoons of cream or two of melted butter, one cup of vinegar. Put on stove and just before boiling, stir in one teaspoon of corn starch wet in a little water. When cool add two or three spoons of whipped cream.

SALAD DRESSING—Half cup of vinegar, half cup of cream, one cup of sugar, one egg, one teaspoon mustard, one teaspoon salt, one teaspoon of flour mixed smooth with a little of the cream. Stir all together and cook in double boiler till thick as cream.—MRS. SIMPSON.

CABBAGE SALAD—Two tespoons sugar, one large teaspoon mustard, a little salt, half a cup of vinegar,. When thoroughly mixed fill cup with sweet cream and pour over cabbage.—MRS. HARRISON.