SALADS Continued

HEAVENLY HASH (Salad)-

Miss Bertie Nichols.

1 CAN PINEAPPLE (cut up and drained).

12 CUP CHOPPED WALNUTS.

20 MARSHMALLOWS CUT UP.

1 CUP CREAM (before it is whipped)

1 TABLESPOON SALAD DRESSING.

Whip cream, then add other ingredients.

SALAD-Miss Babe Nichols,

1 CUP CHOPPED CABBAGE.

1 CUP CHOPPED CELERY.

1 CUP CHOPPED APPLES.

1 CUP CHOPPED PINEAPPLE.

GREEN GRAPES (nuts if desired). Whip cream and mix with salad dressing.

SHRIMP SALAD

Take one quart shrimps, break in small pieces; 1 large stalk celery, chopped small; 1 small head of lettuce, torn in fine pieces; ½ a green pepper, chopped fine; 2 or 3 hard boiled eggs sliced over the top. Garnish with lettuce. Cover with mayonnaise dressing. The flowers or green seeds of nasturtium torn up make a very good addition to the salad.

MARSHMALLOW SALAD-

Mrs. J. W. Walker.

4 BANANAS.

1 CAN CHOPPED PINEAPPLE.

1 CUP CHOPPED WALNUTS.

1 CAN MARSHMALLOWS (cut fine).

1 CUP SALAD DRESSING.

I pint of whipped cream, added just before serving.

PERFECTION SALAD

Mrs. George S. Berryhill.

12 BOX GELATINE.

Dissolve gelatine in half cup cold water.

2 CUPS BOHLING WATER.

1/2 CUP WHITE SUGAR.

1/2 CUP WEAK VINEGAR.

1 TEASPOON SALT.

Let above partly set, then add-

1 CUP CHOPPED CABBAGE.

2 CUPS CHOPPED CELERY.

14 TIN PIMENTOS.

Turn into a mould and chill. Serve on lettuce leaves, with mayonnaise dressing.

LOBSTER SALAD

Mrs. George S. Berryhill.

1 CAN LOBSTER.

1 BUNCH CELERY.

I CUP CHOPPED WALNUTS.

2 HARD BOILED EGGS.

1 SMALL BOTTLE OLIVES.

SALT AND PEPPER TO TASTE.

Mix with mayonnaise dressing and serve on lettuce leaves.

CUCUMBER SALAD

I QUART CABBAGE (chopped fine).

1 QUART CUCUMBER (chopped fine).

2 GREEN PEPPERS.

14 TEASPOON RED PEPPER.

3 CUPS BROWN SUGAR.

SALT TO TASTE.

Cook slowly for 20 minutes.

Dressing for Salad

1 QUART VINEGAR.

2 TEASPOONS TUMERIC POWDER.

1 TEASPOON CELERY SEED.

3 TEASPOONS MUSTARD.

1 CUP FLOUR.

Mix all together and stir into salad just before removing from stove.