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# SALADS



MRS. PORTER'S  
Salad Dressing

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# Worth Reading

## MRS. PORTER'S SALAD DRESSING

Mrs. Porter's Home Made Salad Dressing, Mayonnaise and Peanut Butter is strictly home-made and contains only the purest of ingredients.

The ladies will be interested to know that Mrs. Porter started in a very small way with one-half dozen bottles in the fall of 1906; now selling thousands of bottles every day.

Mrs. Porter's Home Made Salad Dressing is not seasoned too highly for fruit salads; add seasoning to taste for all vegetable, fish or meat salads.

Ladies were delighted to find a home-seasoned dressing, same as they would make in their own kitchen. They find when they get their materials together to make dressing it costs them as much as Mrs. Porter's. You can make twice as much out of a bottle by thinning with cream, oil or vinegar to suit taste.

### HINTS FOR BUSY HOUSEWIVES

Fruit, vegetables, fish or meat salads are endless, and almost any odds and ends left over may be converted into a tasty salad for luncheon. By changing ingredients and various spices for flavoring, a variety can be produced that will make the cooling salad the most refreshing novelty of the table.

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## FRUIT SALADS

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### APPLE AND PIMENTO

Three or four apples cut in cubes, one or two pieces pimento shredded, a few stalks of celery cut fine; mix with **Mrs. Porter's Salad Dressing**.

### HEAVENLY HASH SALAD

Three bananas cut in slices, two slices pineapple cut in cubes, one-half cup walnut meats, a few marshmallows cut fine. Thin **Mrs. Porter's Salad Dressing** about half with whipped cream and toss lightly.

### APPLE AND GREEN PEPPER

Four or five apples diced with red skin left on, green pepper shredded very fine, a little celery cut in cubes; mix with **Mrs. Porter's Salad Dressing**.

### BANANAS AND STRAWBERRIES SALAD

Two bananas cut in slices, one slice pineapple cut in cubes, few strawberries cut in slices. Thin **Mrs. Porter's Salad Dressing** with whipped cream, or condensed milk and toss lightly. Nuts may be added.

### PINEAPPLE AND TOMATO

Chop a few stalks of celery fine, cut in cubes pineapple and tomato, mix just before serving with **Mrs. Porter's Home Made Salad Dressing**. season to taste.

We ask you to give **Mrs. Porter's Peanut Butter** a trial.

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## FRUIT SALADS

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### BANANA AND PIMENTO ..

Two or three bananas cut in slices, two or three slices of pineapple cut in cubes, one piece pimento shredded very fine. Add few walnuts if desired. Thin **Mrs. Porter's Salad Dressing** or **Mayonnaise** with cream, condensed milk, and mix lightly.

### APPLE AND RIPE OLIVES

Two apples cut in dice, few stalks of celery cut fine ripe olives pitted and cut fine. Thin **Mrs. Porter's Home Made Salad Dressing** with cream or vinegar to suit taste, and mix well.

### BANANA AND GREEN PEPPER

Two bananas cut in slices, shred green pepper or chop very fine a few stalks of celery cut fine, little pineapple or walnuts may be added. Thin **Mrs. Porter's Salad Dressing** or **Mayonnaise** with cream and toss lightly.

### WALDORF SALAD

Pare four apples and cut in cubes; one cup finely cut choice celery, half cup blanched almond nuts, salt to taste; mix with **Mrs. Porter's Home Made Salad Dressing**. Serve in head lettuce leaves; garnish with parsley and olives.

### FLORIDA SALAD

One-half pound figs, three oranges; wash figs and cut in shreds, orange cut in dice mix with **Mrs. Porter's Home Made Salad Dressing** thinned with cream.

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## FRUIT SALADS

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### BAKED APPLE SALAD

Peel apples and bake; when cold thin Mrs. Porter's Home Made Salad Dressing with cream or whipped cream and cover. Chopped nuts may be sprinkled on top.

### APPLE AND BANANA SALAD

Bananas cut in slices; apples cut in dice; one banana to two apples, and mix with Mrs. Porter's Home Made Salad Dressing.

### PEAR AND CHEESE

Cream cheese passed through a dicer, peel and core fresh pears (canned pears may be used; mix cheese, nuts and celery with Mrs. Porter's Home Made Salad Dressing and fill center of pear. Garnish with water-cress or parsley.

### MUSKMELON SALAD

Melon cut in half, seeds removed. fill with apples and celery, cut fine, and serve with Mrs. Porter's Home Made Salad Dressing. Serve very cold on lettuce leaves.

### PIMENTO AND MACARONI

Cook macaroni as usual, cut in small pieces; shred pimentos; mix well together with Mrs. Porter's Home Made Salad Dressing to suit taste; add seasoning.

### BANANA SALAD

Bananas cut in halves lengthwise, scoop out center and fill with chopped walnuts, serve on lettuce leaves with Mrs. Porter's Home Made Salad Dressing. This makes a very attractive salad.



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## FRUIT SALADS

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### ORANGE SALAD

Cut top off orange, scoop out center, fill with orange, pineapple, banana and celery; mix with **Mrs. Porter's Home Made Salad Dressing**; nuts added.

### MANHATTAN SALAD

Dissolve one package Lemon Jell-O in a pint of boiling water. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery and season with salt. Mix these ingredients and pour over the mthe Jell-O, cool in moulds and serve

### GRAPE FRUIT AND WHITE GRAPE

Remove pulp from grape fruit; seed white grapes; cut preserved quince, canned pears or pineapples in cubes; mix together with **Mrs. Porter's Home Made Salad Dressing**, thinned with cream; return to halves of grae fruit, or serve Dressing on top. Tokay garpes or nuts may be added.

### APPLE SALAD

A nice red apple, scoop out center and scallop edge; mix apple, celery and nuts with **Mrs. Porter's Home Made Salad Dressing** and fill center, garnish with parsley or lettuce.

### LEANETTE SALAD

Cut in cubes equal parts of celery and sliced pineapple; mix with **Mrs. Porter's Salad Dressing** thinned with cream; serve on lettuce; apple and banana may be added.

ASK YOUR GROCER FOR  
**MRS. PORTER'S PEANUT BUTTER**

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## FRUIT SALADS

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### POTLATCH SALAD

Slice two or three oranges, slice or shred one sweet onion, thin **Mrs. Porter's Salad Dressing** with cream, toss together lightly and let stand a short time before serving. Blends together nicely.

### FRUIT SALAD

Line individual dish with lettuce leaves and fill with bits of Malaga grapes, oranges, pineapple, seeded raisins, nut meats, whole or grated, and cover with **Mrs. Porter's Home Made Salad Dressing**.

### COMBINATION FRUIT SALAD

Two apples cut in dice, two oranges sliced, three slices pineapple cut in cubes, few stalks of celery cut fine. Thin **Mrs. Porter's Home Made Salad Dressing** with cream or pineapple juice; mix well; add nuts just before serving.

### DATE AND CHEESE SALAD

Cream cheese and mix with chopped walnuts, wash dates or figs and cut fine; mix all together with **Mrs. Porter's Home Made Salad Dressing** thinned with cream. Serve in apple scooped out. This makes a delicious filling for sandwiches.

### PINEAPPLE SALAD

Take one slice canned pineapple, dip in **Dressing** thinned with cream, roll in chopped nuts, put cherry in center. Serve individually.

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## VEGETABLE SALADS

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### CUCUMBER SALAD

Scoop out center, fill with cheese and celery, tomatoes and onion, or potato salad mixed with dressing. Make little paper sail, put in end, for boat.

### CARROT AND CABBAGE

Cabbage and celery chopped fine, raw carrot put through meat grinder; mix together with Mrs. Porter's Home Made Salad Dressing. Season to taste.

### NASTURTIUM AND CABBAGE

Shred cabbage fine, slice cucumber, add few stems of nasturtiums cut fine; mix with Mrs. Porter's Home Made Salad Dressing; garnish with leaves and flowers.

### CARROT AND ONION

Three raw carrots chopped fine, or put through meat chopper, a little onion, and few stalks of celery cut fine; mix together with Mrs. Porter's Home Made Salad Dressing.

### BEEF AND NUT SALAD

Young beets, cooked tender, cut in fancy shapes. covered with chopped walnuts and served on lettuce leaves with Mrs. Porter's Home Made Salad Dressing.

Mrs. Porter's Mayonnaise is made with oil. (Made as you would make your own home-made mayonnaise.) Saves time and trouble, and just as reasonable in price.

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## VEGETABLE SALADS

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### CARROT AND GREEN PEPPER

Three raw carrots, one small green pepper (remove seeds), put through meat grinder, chop twice as much cabbage or apple and mix together with **Mrs. Porter's Home Made Salad Dressing**; add seasoning to suit taste.

### PIMENTO AND CABBAGE

One small head of cabbage, one piece canned pimento, one small cucumber (celery or green pepper may be used in place of cucumber). Chop fine and mix together with **Mrs. Porter's Home Made Salad Dressing**; add seasoning to taste.

### LUNCHEON SALAD

A pretty luncheon salad is made by cutting the top from a green pepper, removing the seeds with a knife or stick, and filling the basket thus made with chicken or lobster salad. Each pepper may be placed on a lettuce leaf and crowned with a spoonful of **Mrs. Porter's Home Made Salad Dressing**.

### CUCUMBER SALAD

Pare cucumbers, onions and ripe tomatoes, slice thin in proportion of one onion to two large cucumbers and three large tomatoes. Arrange in salad bowl or on lettuce leaf and serve with **Mrs. Porter's Home Made Salad Dressing**.

Always thin **Salad Dressing** with cream may add vinegar and seasoning to suit taste.

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## VEGETABLE SALADS

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### MEXICAN TOMATO SALAD

Remove the seeds and stem from green pepper, the stones from olives and chop fine; sprinkle over slices of tomatoes; serve with Mrs. Porter's Home Made Salad Dressing.

### ASPARAGUS AND PIMENTO

Mix chilled cooked asparagus tips, a little shredded pimento and celery with Mrs. Porter's Home Made Salad Dressing; make cups of half of pimento, fill with salad, garnish with parsley.

### TOMATO AND CUCUMBER

Tomato, celery and cucumber cut in cubes or slices, not too fine; mix or serve on top Mrs. Porter's Home Made Salad Dressing; thin dressing to suit taste; add paprika for seasoning.

### CARROT AND APPLE SALAD

Put a few carrots through meat grinder, cut celery and apples in cubes and mix with Mrs. Porter's Home Made Salad Dressing; add cream or vinegar to suit taste.

### POINSETTA SALAD

Take solid red tomatoes, cut five petals from center (not blossom end), cut skin thin with sharp paring knife, lay leaves flat, cut out little of center of tomato, and fill with Mrs. Porter's Salad Dressing. Serve on lettuce leaves.

Mrs. Porter's Mayonnaise is made with oil.

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## VEGETABLE SALADS

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### MINNEHAHA SALAD

Shred or chop cabbage fine, two or three slices of pineapple cut in cubes, few stalks of celery cut fine; thin **Mrs. Porter's Home Made Salad Dressing** with cream and little vinegar and toss together.

### CARROT AND WALNUTS

Five or six raw carrots, put through meat chopper; one-half cup walnut meats, cut fine; mix together with **Mrs. Porter's Salad Dressing**; celery may be added.

### POTATO SALAD

Dice cold boiled potatoes. chop little cabbage, parsley and onion; add salt, pepper, vinegar to thin dressing, and mix with potatoes.

### PIMENTO, CELERY AND JELL-O

One package lemon Jell-O dissolved as usual. When cool add pimento cut in shreds, few stalks celery cut fine; mix well. Serve with **Mrs. Porter's Mayonnaise** or **Salad Dressing**. Thin with cream or condensed milk. Add seasoning to suit taste

### PERFECTION SALAD

Dissolve one package Lemon Jell-O in a pint of boiling water; while it is cooling shred some cabbage, cut one cup celery fine, chop a few nuts; mix together and pour over them the Jell-O, cool in moulds and serve with **Mrs. Porter's Home Made Salad Dressing**.

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## VEGETABLE SALADS

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### LETTUCE, BANANA AND CUCUMBER SALAD

Sliced bananas and cucumbers, equal parts, served on lettuce leaves with Mrs. Porter's Home Made Salad Dressing.

### TOMATO JELL-O SALAD

(One quart can of tomatoes, pour out one cupful of liquid, put half a box of gelatine to soak in it, put rest of tomatoes on to cook with an onion chopped fine, and little celery seed; season to taste, when cooked, strain, heat again and pour over gelatine mould, or let harden and cut in squares; serve on lettuce.

### ASPARAGUS SALAD

Asparagus served cold on lettuce leaves, with Mrs. Porter's Home Made Salad Dressing thinned with cream. May serve cottage cheese balls with salad.

### TOMATO AND EGG

Two tomatoes sliced, one hard-boiled egg sliced; toss lightly in Mrs. Porter's Home Made Salad Dressing just before serving.

### BEAN SALAD

Three cups baked beans (not too well cooked), one-half head small cabbage, one onion, cabbage and onion chopped fine, mixed with Mrs. Porter's Home Made Salad Dressing.

Try Mrs. Porter's Peanut Butter

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## VEGETABLE SALADS

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### POTATO SALAD

Dice cold boiled potatoes, add onions, salt and pepper, two or three hard-boiled eggs diced. Mix with **Mrs. Porter's Home Made Salad Dressing**. Vinegar, cream or oil may be added; garnish with parsley or cold boiled beets.

### BEAN SALAD

String beans cut inch length, onion sliced thin, veal, boiled ham or tongue cut in cubes; mix with **Mrs. Porter's Home Made Salad Dressing**; add seasoning.

### TOMATO AND PINEAPPLE

Serve on lettuce leaves one slice pineapple and tomato, cover with **Mrs. Porter's Home Made Salad Dressing** thinned with cream.

### BEEF AND POTATO SALAD

Four cups of potatoes diced, half cup finely chopped beets, half cup of minced egg yolk, minced parsley; tossed slightly in dressing. Arrange in a mould, in center of lettuce leaves; make a border of chopped beets and chopped whites of eggs; cover top with grated yolks, minced parsley and **Mrs. Porter's Home Made Salad Dressing**.

### PEA SALAD

One cup string beans, one cup peas, one cup tongue diced, a little celery; mix with **Mrs. Porter's Home Made Salad Dressing**.

**Mrs. Porter's Salad Dressing** is made without oil.



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## FISH SALADS

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### SALMON AND APPLE

One can salmon shredded, two apples cut in dice, one stalk celery cut in cubes; mix with **Mrs. Porter's Home Made Salad Dressing**.

### SHRIMP SALAD

One can shrimps, one and one-third bunches of celery; cut celery in fine pieces, chop or pick shrimp in small pieces, sprinkle with a little salt, shredded lettuce or cabbage may be used instead of celery; serve with **Mrs. Porter's Home Made Salad Dressing**.

### SALMON SALAD

Remove bones and skin from can salmon; drain off liquid; mix with celery, cut fine, or shredded lettuce, serve with **Mrs. Porter's Home Made Salad Dressing**, and serve on lettuce leaves.

### SHRIMP AND PIMENTO

One can shrimp shredded (wash in cold water), one or two pieces pimento shredded, a few stalks of celery cut in cubes; mix with **Mrs. Porter's Salad Dressing**.

### LOBSTER SALAD

Tear the meat of lobster into shreds with two forks, and let it get cold; mix with blanched celery cut in small pieces; mix with **Mrs. Porter's Home Made Salad Dressing**; make cups of small blanched leaves of lettuce, fill with salad, garnish with capers and lobster coral; keep on ice until served.

Add oil and lemon juice for fish salads.

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## MEAT SALADS

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### GARNISH FOR SALADS

Lettuce leaves, parsley, sliced raw turnips, carrots, cooked beets, slice lemon; dip in paprika (for red, or chopped parsley for green). hard-boiled eggs, radishes made in tulips; make five petals out from center, set in water will open up; cherries, strawberries and olives.

Nasturtium leaves and flowers make pretty garnish.

Pack salad in water glass, half full; turn out on plate, garnish.

### INDIVIDUAL SALADS

A simple way to make individual salads: Mix your fruits, fish, vegetables or meats with a little of **Mrs. Porter's Home Made Salad Dressing**; pack in a water glass; turn out on plate; rinse glass with water each time. Serve a little Dressing on top.

### JELL-O CHICKEN SALAD

One cup chicken, chop fine; one cup nut meats, one stalk celery, cut fine; mix in when Jell-O has set a little. Serve with dressing.

### CHICKEN SALAD

Chicken, apple, celery and nuts; mix with dressing. Chicken, celery and potato or any kind of fish may be combined together.

Serve **Mrs. Porter's Home Made Salad Dressing** as a meat sauce.

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## MEAT SALADS

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### HAM AND GREEN PEPPER

Chop cabbage and celery put  $\frac{1}{4}$  pound boiled ham and one green pepper (seed removed) through meat grinder; mix all together with Mrs. Porter's Home Made Salad Dressing; add seasoning to taste.

### TURKEY SALAD

Turkey meat cut fine, celery cut in cubes, one cup nut meats; and mix with Mrs. Porter's Home Made Salad Dressing. Season to taste.

### VEAL SALAD

Steam a piece of veal and chop, not fine; use one-third as much celery, cabbage or lettuce as meat; chop, mix with meat and pour over Mrs. Porter's Home Made Salad Dressing.

### CHICKEN SALAD

Cut cold roast or boiled chicken in small dice, add half as much blanched celery cut fine, season with salt and pepper and set away for an hour or more; just before serving stir in some lemon juice, arrange on lettuce leaves, mix with or cover with Mrs. Porter's Home Made Salad Dressing.

### CELERY AND HAM

Cold boiled ham, one-fourth pound; one stalk celery, half head cabbage, chopped fine; chop or grind ham, and mix with Mrs. Porter's Home Made Salad Dressing.

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## SANDWICHES

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### NUT SANDWICH

Thin slices of entire wheat bread cut circular and buttered. The filling should be made of chopped, roasted and salted peanuts, mixed with sufficient **Mrs. Porter's Home Made Salad Dressing** to spread easily.

### OLIVE SANDWICH

Thin slices of bread, evenly buttered, cut hexagon shape. Between each two slices place a layer of Neufchatel cheese mixed to a paste with equal quantities of cream and **Mrs. Porter's Home Made Salad Dressing** and covered thickly with chopped olives.

### CHICKEN SANDWICH

Chicken, nuts and dressings, mixed together; dip lettuce leaf in dressing; put between thin slices of bread.

### WALNUT AND EGGS

English walnuts, and hard-boiled eggs chopped fine, and mixed with **Mrs. Porter's Home Made Salad Dressing**; spread on thin slices of white bread.

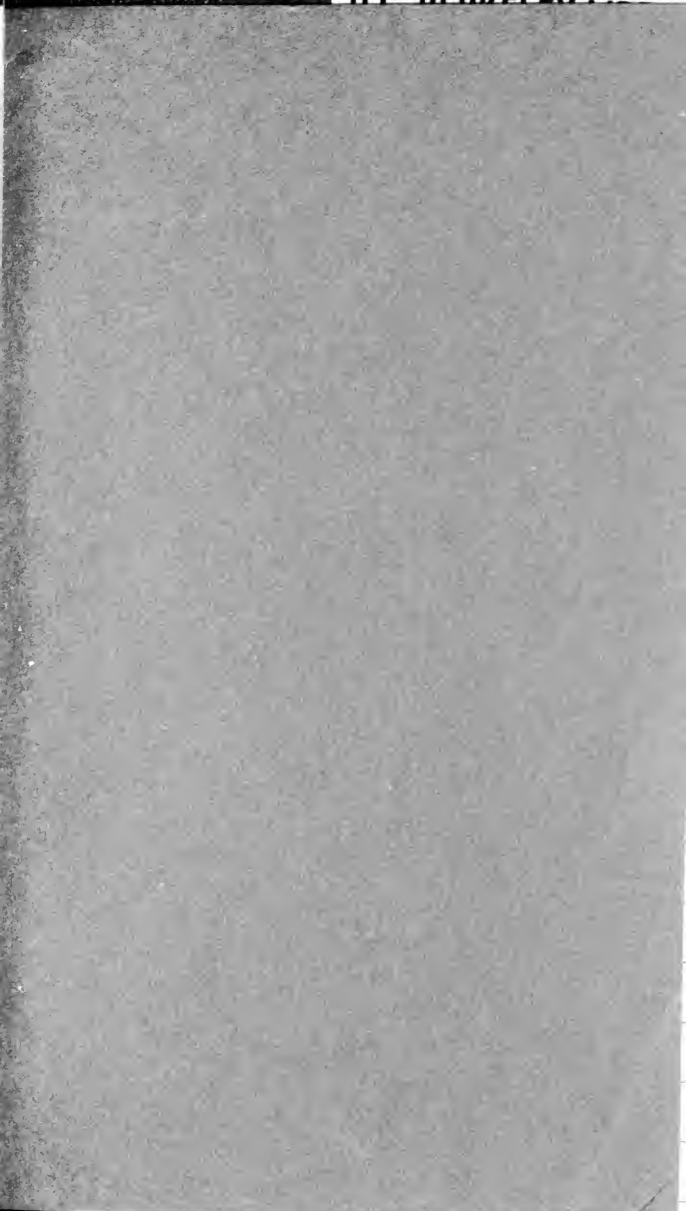
### LETTUCE SANDWICH

Thin, oblong slices of buttered bread, with a filling of lettuce leaves dipped in **Mrs. Porter's Home Made Salad Dressing** and sprinkled with Parmesan cheese.

### PIMENTO AND CHEESE SANDWICH

Cream the cheese and add pimento enough to season nicely, moisten with **Mrs. Porter's Salad Dressing** or **Mayonnaise**, and spread on thin slices of bread.

U.C. BERKELEY



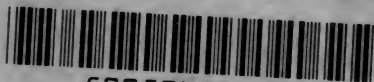
*Mrs. Porter's*  
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**HOME MADE**



“Just Right”

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SALAD DRESSING  
PEANUT BUTTER  
MAYONNAISE

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