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SALADS, SANDWICHES AND CHAFING DISH RECIPES

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"THE SOMETHING-DIFFERENT DISH"



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TO MY MOTHER
THIS BOOK IS AFFECTIONATELY DEDICATED
BY THE AUTHOR

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PREFACE

It might seem to a superficial observer that there are cookery books in abundance already before the public, but I do not think an apology is needed for the publication of a reliable book on Salads, Sandwiches and Chafing Dish recipes, at this time.

Encouraged by the popularity of my other cookery books, I have been persuaded to produce this present volume, and I confidently believe that it will be found a useful manual in the hands of the experienced as well as the young housekeeper.

The tested recipes I offer here are the results of careful selection from a collection made during a period of twenty years, and I have been explicit in my directions, even at the risk of repeating them more than once. I hope the feature of the illustrations will render the book of special service to many housewives.

MARION HARRIS NEIL

CHAFING DISH RECIPES

CHAFING DISH RECIPES

"A morsel for a monarch"

The chafing dish, which within the last few years has been so much favored, is by no means a utensil of modern invention, as many chafing dishes have been found in the ruins of Pompeii.

A chafing dish is mentioned in a book termed "The French Cook" published in London in 1653. This utensil was used in the time of Louis XIV. The suppers and entertainments of this monarch were in accord with the magnificence of his court, and he was exacting as to the renown of his table. His motto was "One eats well who works well." In the days of Madame de Staël and Madame Récamier the chafing dish was popular and played an important part in their entertainments.

The modern chafing dish consists of a stand in which is set a broad, shallow saucepan with a handle called a blazer. Fixed in the stand beneath this is a lamp with a generous hardworking flame which does not merely keep warm the contents of the pan above but cooks it with speed and thoroughness. In addition to the saucepan there is another outer pan, a

little larger, into which it fits. This is intended to act as a hot water jacket and to be kept filled with boiling water when cooking anything of a nature to burn easily, or if it is merely desired to keep the contents warm. Some of the newest and most successful chafing dishes consist of wrought copper stands with dishes of earthenware, others again are to be obtained with dishes of the same sort held in brass or copper of less cost. Copper and nickel are made into sufficiently attractive shapes to be desirable on any table, and if the pocketbook allows of entering upon the realm of silver and silver plate, there are to be found designs of infinite charm and variety. There is, in fact, to be found a chafing dish adapted to any need, and its usefulness is beyond dispute. Every household should own a chafing dish, as it will be found especially useful for the late supper, the cook's day out, the hasty breakfast, the impromptu luncheon, the Sunday evening tea, the hot day dinner, the picnic, and the motoring tour.

And nowhere does it do better service than in the sick room, where small quantities, quickly prepared and served hot, will often tempt the invalid's appetite.

The most characteristic and novel feature about chafing dish cookery is that the cooking process is carried out directly upon the dining table and in full view of the expectant diners. This is what lends fascination to the process.

The chafing dish is often made the excuse for dainty, luxurious suppers, for merry little after-theater parties, and for all sorts of convivial meetings among friends.

There is something wonderfully seductive about the shining little dish as it glistens among the damask and crystal and flowers under the soft glow of the rosy, shaded candles at the supper party.

It appears the very incarnation of good cheer and jollity with the blaze curling up on the bright silver, and the delicate, savory odor arising as one of the party skilfully concocts some toothsome delicacy suited to the festive occasion.

The officiating person, it should be mentioned, is by no means invariably a lady, for many of the most skilled chafing dish cooks belong to the sex which usually confines its culinary efforts to criticism. Most people will agree that this is at least a step in the right direction. It must needs be a regretful confession to make; but when men do cook, they cook well, and the chafing dish cook is no exception. To descend to the practical side of chafing dish cookery, almost anything can, roughly speaking, be cooked in it; but those articles which do not require over long in the cooking, and which do not require to be subjected to a fierce heat, are most suitable: things, for instance, such as omelets, eggs, cheese savories, bacon, kidneys, sausages, *réchauffés* of all sorts, bananas, tomatoes, all kinds of foods which have already been

once cooked, such as cooked fish and poultry, and so on. The Welsh Rabbit is a standard favorite at supper parties. All kinds of shell fish, especially the oyster, the lobster, the crab and the shrimp are very popular as inmates of the chafing dish, and the sweetbread and the mushroom are very frequently to be met with. Everything cooked at the table should be served directly from the chafing dish to individual hot dishes.

With two or three chafing dishes a very creditable repast may be served. Alcohol, electricity or gas may be employed as the fuel, but the former is generally used. Denatured alcohol is best, as it gives greater heat and burns longer than wood alcohol. Do not burn cheap or diluted alcohol. The electric chafing dish is one of the best expressions of modern household luxury and it is always ready for use.

Wooden spoons are excellent to use as they do not become hot, are noiseless, and do not scratch the pans.

See that the lamp is full before lighting. The lamp can be adjusted to give a moderate or quick heat.

In preparing to use a chafing dish at table, be sure that all ingredients, seasonings, etc., are at hand, that no time may be wasted when the lamp is lighted.

The butter, which usually appears in the recipes in fairly generous quantities, should be in squares, rolls or little balls, and all the other ingredients daintily placed forth in pitchers or plates. Always have a

tray under the chafing dish in case water or alcohol overflows.

There is no utensil that is so capable of witchcraft in cooking as the ordinary kind of chafing dish, costing little to buy, and only a trifle for fuel. It will grill the humble slice of bacon, or it will reanimate the joint of a bygone dinner; it will broil the little cutlet, and it will cook cheese or the homely but ever welcome egg in literally a hundred ways, and produce all sorts of practical dishes. Indeed as a matter of fact it is an object of the greatest utility in the *ménage*.

APPLE RINGS

4 large firm apples	1 tablespoonful lemon-juice
½ lb. (1 cup) sugar	Lady-fingers
1 gill (½ cup) water	Whipped cream

Peel, core, and cut the apples in thick rings; boil the sugar, water, and lemon-juice until the syrup threads; lay in the rings and cook slowly until they are transparent; cool and serve in a glass dish with lady-fingers and whipped and sweetened cream.

ASPARAGUS IN ROLLS

½ pint (1 cup) milk	1 tablespoonful flour
Rolls	Salt, pepper, and paprika to taste
2 beaten eggs	
1 oz. (2 tablespoonfuls) butter	1 can asparagus

Cut off the tops of as many rolls as required, take out all the soft inside, and lay the rolls with their tops to crisp in the oven. Heat the milk in the chafing dish, add the beaten eggs, seasonings, butter, flour, and asparagus cut fine. Stir until the mixture thickens, put it in the shells of the rolls, place their tops on, and serve hot.

BANANA COMPOTE

8 bananas	1 lemon
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) sugar	2 tablespoonfuls chopped nut
4 tablespoonfuls water	meats

Peel the bananas and with a silver knife cut them into slices one inch in thickness. Place these in the chafing dish with the grated rind and strained juice of the lemon; just allow them to boil up, then lift out the fruit and place it in a glass dish. Now boil sugar and water for three minutes, then pour over the fruit. Sprinkle over the nut meats and serve.

BARBECUED HAM

4 slices ham	$\frac{1}{4}$ teaspoonful paprika
1 teaspoonful sugar	6 tablespoonfuls vinegar
1 teaspoonful French mustard	

Fry the slices of ham in the blazer, and when cooked, put them on a hot platter. Add to the fat in the pan the sugar, mustard, paprika, and vinegar. Stir until smoking hot and pour over the ham.

BLANQUETTE OF TURKEY

1 pint (2 cups) cooked tur- key breast	1 teaspoonful lemon-juice
1½ ozs. (3 tablespoonfuls) butter	½ teaspoonful salt
1 tablespoonful flour	¼ teaspoonful paprika
1½ gills (¾ cup) white stock	⅛ teaspoonful grated nutmeg
1 gill (½ cup) thick cream	½ teaspoonful onion-juice
	2 egg-yolks

Heat the butter in the blazer of the chafing dish, stir in the flour, and cook for two minutes. Add the stock, cream, and the seasonings. Reduce the flame and simmer for four minutes, then add the turkey cut in small pieces, and cook for five minutes more. Stir in the yolks of eggs, well beaten, and serve at once on hot plates.

BREADED TONGUE WITH TOMATO SAUCE

Cold boiled tongue	1 can tomatoes
1 egg	1 onion slice
Salt and pepper to taste	3 tablespoonfuls flour
1 teaspoonful sugar	1 teaspoonful chopped parsley
2 ozs. (4 tablespoonfuls) butter	¼ teaspoonful paprika

Cut the tongue in slices, season with salt and pepper, dip in the egg, well beaten, and fry in hot fat. Melt the butter in the blazer, add the flour, and when well blended add the tomatoes, the onion, sugar, and season-

ings. Cook for eight minutes, then strain and serve with the tongue.

BROWNEED FISH HASH

$\frac{1}{4}$ lb. (1 cup) cooked white fish	2	tablespoonfuls	chopped cooked beets
$\frac{1}{4}$ lb. (1 cup) cooked diced potatoes	1	tablespoonful	bacon fat
1		2 ozs. (4	tablespoonfuls) butter
tablespoonful			Watercress
chopped parsley			Lemon quarters
1			
teaspoonful			
lemon juice			

Mix the potatoes with the fish, add the beets, seasonings, butter, melted, and parsley. Melt the fat in the blazer, add the hash, and turn it quickly until it is heated through; then form it into an oval mound and allow it to brown on the under side. Serve inverted on a hot platter, garnished with watercress and quarters of lemon.

CALF'S BRAINS WITH MUSHROOMS

1 set calf's brains	1	gill ($\frac{1}{4}$ cup)	Madeira wine
4 ozs. ($\frac{1}{2}$ cup) butter	6		chopped mushrooms
$\frac{1}{4}$ lb. (1 cup) flour	2		egg-yolks
$\frac{1}{2}$ pint (1 cup) stock	$\frac{1}{2}$		lemon

Melt the butter in the blazer, stir in the flour, and when smooth add the stock, taking care to stir all the time, then add the wine, mushrooms, and the brains. Let cook for thirty minutes and then remove the

brains to a hot dish; into the sauce put the beaten yolks of eggs and the strained lemon-juice. Pour the sauce over the brains before sending to table.

CALF'S LIVER À LA MINUTE

6 thin slices calf's liver	1 oz. (2 tablespoonfuls) lard
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful chopped parsley
$\frac{1}{4}$ teaspoonful white pepper	$\frac{1}{2}$ lemon
	$\frac{1}{2}$ oz. (2 tablespoonfuls) flour

Mix the flour with the seasonings and dip the slices of liver into these. Melt the lard in the blazer, place in the liver, and fry for one and one-half minutes on each side. Lift out on a hot dish, sprinkle with the parsley, squeeze over the lemon-juice, and serve.

CARROTS WITH PEAS

3 large carrots	1 tablespoonful chopped mint
1 can peas	leaves
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) butter	Salt, pepper, and paprika to
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) sugar	taste

Scrape the carrots and cut them into one-fourth inch slices; then cut them into fancy shapes, and cook for fifteen minutes in boiling salted water. Drain and put them into the chafing dish with the butter, sugar, and mint. Cook slowly until soft and glazed. Drain the peas and cook them in boiling water for eight minutes; drain and season with a little butter,

Chafing Dish Recipes

salt, pepper, and paprika. Pour them into a hot vegetable dish, surround with the carrots, and serve.

CAULIFLOWER HONGROISE

1 boiled cauliflower	1 gill ($\frac{1}{2}$ cup) vinegar
1 $\frac{1}{2}$ teaspoonfuls mustard	3 egg-yolks
1 $\frac{1}{4}$ teaspoonfuls salt	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) olive oil
1 teaspoonful powdered sugar	1 teaspoonful chopped parsley
1 $\frac{1}{4}$ teaspoonfuls paprika	1 oz. (2 tablespoonfuls) butter

Separate the cauliflower in small pieces. Beat the yolks of eggs, add the oil, vinegar, and seasonings, pour into the chafing dish, add the cauliflower, and cook over hot water until the mixture thickens. Take from the flame and add the butter, melted and mixed with the parsley. Serve very hot in hot ramequins.

CELERIED OYSTERS

12 large oysters	1 wineglassful sherry wine
1 tablespoonful chopped celery	$\frac{3}{4}$ oz. (1 $\frac{1}{2}$ tablespoonfuls) butter
Salt and pepper to taste	Squares of buttered toast

Melt the butter in the chafing dish, add the oysters and celery, cook for three minutes, add the seasonings and wine, and serve very hot on the toast.

CELERY TOAST

1 head celery	1 pint (2 cups) milk
1 oz. (2 tablespoonfuls) butter	Buttered toast
1 $\frac{1}{2}$ tablespoonfuls flour	Salt and pepper to taste

Clean the celery, cut it into small pieces, and boil it in boiling salted water until tender. Drain and add the milk, the butter creamed with the flour, and the seasonings. Cook for five minutes and pour over buttered toast.

CHEESE DREAMS

Cheese	Tomato or mushroom catchup
Buttered bread	Butter

Cut eight thin slices of white bread, remove the crusts and spread with butter. Place thick slices of cheese between the bread and fry in plenty of hot butter in the chafing dish. Serve hot with tomato or mushroom catchup.

CHICKEN À LA KING NO. 1

1½ pints (3 cups) cooked chicken	½ teaspoonful onion-juice
½ green pepper	1 tablespoonful lemon-juice
½ pint (1 cup) mushrooms	½ teaspoonful paprika
½ oz. (2 tablespoonfuls) flour	Butter
2 truffles, sliced	Pinch grated nutmeg
½ teaspoonful salt	Triangles of toast or puff paste
1 pint (2 cups) cream	3 egg-yolks

Chop the pepper and peel and break the mushrooms in pieces. Melt two tablespoonfuls of butter in the chafing dish, add the flour, truffles, salt, mushrooms, and pepper and cook for four minutes. Add

the cream gradually and stir until the sauce boils. Set the blazer over hot water, add chicken cut in cubes, then cover and let stand to become thoroughly hot.

Cream one-fourth cupful of butter, beat in yolks of eggs, add the seasonings, and blend with the chicken mixture. Make very hot and serve with triangles of toast or puff pastry.

'CHICKEN À LA KING NO. 2

2 cold boiled chickens	6 mushrooms
2 ozs. (4 tablespoonfuls) butter	2 teaspoonfuls capers
Salt and red pepper to taste	½ pint (1 cup) cream
2 tablespoonfuls chopped pimientos (canned red peppers)	3 egg-yolks
2 tablespoonfuls shredded boiled ham	1 gill (½ cup) sherry wine
	Slices of buttered toast or patty cases
	1 truffle

Cut the breasts of the chickens into small pieces two inches square and sauté in the butter seasoned with salt and red pepper. Add capers, pimientos, ham, mushrooms cut in slices, and yolks of eggs beaten with the cream. Bring slowly to boiling-point, then add the wine, stir quickly, and serve on the toast or in hot patty cases decorated with the truffle cut in diamonds.

CHICKEN À LA NEWBURG

1 pint (2 cups) cold diced chicken	2 hard cooked egg-yolks
2 ozs. (4 tablespoonfuls) butter	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) sherry wine
1 tablespoonful flour	2 tablespoonfuls milk
$\frac{1}{2}$ pint (1 cup) cream	Salt and red pepper to taste
	Strips of buttered toast

Melt the butter in the chafing dish, stir in the flour, and when blended add the cream and cook over hot water. Add the chicken, yolks of eggs mashed to a paste with the milk, and seasonings. When hot, stir in the wine and serve with the toast.

CHICKEN LIVERS WITH OYSTERS

Chicken livers	12 oysters
$\frac{1}{2}$ oz. (1 tablespoonful) butter	Buttered toast
1 tablespoonful flour	$\frac{1}{2}$ pint (1 cup) stock
Salt and pepper to taste	Kitchen Bouquet

Get the livers from three good-sized fowls, parboil them, and cut them into pieces. Melt the butter in the chafing dish, add the flour, and, when blended, add the livers and heat well; now add seasonings, the stock, or water in which the livers were cooked, seasoned with a little Kitchen Bouquet, and the oysters. Cover and simmer for five minutes; serve hot on toast.

CHICKEN TERRAPIN

Cold cooked chicken	Mustard and red pepper to
2 ozs. (4 tablespoonfuls)	taste
butter	Powdered mace to taste
$\frac{1}{2}$ oz. (2 tablespoonfuls)	$\frac{1}{2}$ pint (1 cup) cream
flour	2 wineglassfuls sherry wine
3 hard-cooked egg-yolks	3 tablespoonfuls chicken stock
1 teaspoonful salt	Fried croûtons of bread

Cut the chicken into small pieces, being careful to reject every particle of skin and bone. Melt the butter in the blazer, add the flour, yolks of eggs rubbed through a sieve, chicken, seasonings, chicken stock, and the cream. Stir and cook for five minutes, then add the sherry wine and serve hot with fried croûtons of bread.

CHICKEN WIGGLE

1 can or some cold cooked chicken	Salt, pepper and paprika to taste
1 oz. (2 tablespoonfuls) butter	1 pint (2 cups) milk
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	1 can peas
	Buttered graham bread

Melt the butter in the chafing dish, stir in the flour, and blend well, then add the milk and stir and cook for five minutes. Add the chicken cut into small pieces, the drained peas, and the seasonings. Make very hot and serve with slices of buttered Graham bread.

CHICKEN WITH CHEESE

1 oz. (2 tablespoonfuls) butter	$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) chopped pimientos (canned red peppers)
4 ozs. (1 cup) grated cheese	$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) chopped cooked mushrooms
$1\frac{1}{4}$ pints (2 $\frac{1}{2}$ cups) milk	1 chopped green pepper
3 eggs	$\frac{1}{4}$ teaspoonful paprika
$\frac{1}{2}$ pint (1 cup) cooked diced chicken	$\frac{1}{2}$ teaspoonful salt
	Toasted bread

Melt the butter in the blazer, add the cheese, being careful not to overcook, add the eggs well beaten, and the milk, and when the mixture begins to thicken add the chicken, pimientos, green pepper, mushrooms, and seasonings. Make very hot and serve on slices of toast.

CHICKEN WITH PEPPERS

1 pint (2 cups) diced cooked chicken	$\frac{1}{2}$ pint (1 cup) chicken stock
2 green peppers	$\frac{1}{2}$ pint (1 cup) cream
1 oz. (2 tablespoonfuls) butter	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	$\frac{1}{4}$ teaspoonful pepper
	$\frac{1}{4}$ teaspoonful celery salt
	Rounds of toast

Remove the seeds from the peppers, boil them for ten minutes in boiling salted water then drain; chop, and add to the chicken. Melt the butter in the chafing dish, add the flour, and cook for a minute; then add

the chicken stock, seasonings, and cream. Stir unceasingly until the mixture is well blended and boils for five minutes. Add the chicken and peppers and let stand until thoroughly heated, stirring occasionally. Serve hot on rounds of toast.

CLAMS, HUDSON STYLE

3 pints clams	Salt, black pepper, and paprika to taste
1 lemon	
4 ozs. ($\frac{1}{2}$ cup) butter	Fried or toasted bread

Clean the clams, and cut off the hard black parts. Cook them in their own liquor until they are quite tender, then drain them. Put them into the chafing dish with the butter, strained lemon-juice, and seasonings and cook until very hot. Serve on rounds of fried or toasted bread.

CORN OYSTERS

1 can corn	$\frac{1}{4}$ teaspoonful paprika
2 eggs	1 oz. (4 tablespoonfuls) flour
1 teaspoonful salt	1 tablespoonful butter, melted
$\frac{1}{2}$ teaspoonful pepper	Hot fat

Beat the eggs separately, add to the yolks, the corn, seasonings, butter, and flour, then mix well and fold in the stiffly beaten whites of eggs.

Drop the mixture by tablespoonfuls into hot fat and fry and drain. Serve hot.

CRABS À LA CREOLE

4 soft-shelled crabs	$\frac{1}{2}$ pint (1 cup) strained to- mato juice
1 oz. (2 tablespoonfuls) butter	1 gill ($\frac{1}{2}$ cup) chicken broth or stock
1 small onion	$\frac{1}{2}$ teaspoonful celery salt
1 small chopped pimiento (canned red pepper)	Toast

Clean the crabs and cut them in halves. Melt the butter in the hot-water pan, add onion and pimiento, chopped fine. Stir while frying, and add the tomato juice, chicken broth, celery salt, and the crabs. Simmer for seven minutes and serve on toasted bread.

CRAB FLAKES WITH RED PEPPERS

5 hard-cooked eggs	$\frac{1}{2}$ pint (1 cup) cooked crab meat
2 tablespoonfuls breadcrumbs	$\frac{1}{2}$ teaspoonful salt
2 tablespoonfuls chopped pimientoes (canned red peppers)	$\frac{1}{8}$ teaspoonful powdered nut- meg
2 ozs., (4 tablespoonfuls) butter	$\frac{1}{4}$ teaspoonful paprika
$\frac{1}{2}$ pint (1 cup) cream	1 teaspoonful lemon-juice

Shell the eggs, chop the whites, and mash the yolks. Melt the butter in the chafing dish, stir in the eggs, breadcrumbs, peppers, cream, crab meat, and when hot add the seasonings. Make very hot and serve at once in hot ramequins.

CRAB MEAT SANDFORD

1 pint (2 cups) crab meat	2 tomatoes
1 garlic clove	$\frac{1}{2}$ pint (1 cup) white wine
1 small onion	4 tablespoonfuls tomato sauce
1 green pepper	Salt and paprika to taste
6 mushrooms	Timbale cases
3 tablespoonfuls olive oil	

Chop the onion and cut the garlic, pepper, and mushrooms into very thin slices. Heat the oil in the blazer and fry the onion, garlic, pepper, and mushrooms for eight minutes without browning them; add the tomatoes peeled and cut in small pieces; cook for eight minutes, add the wine, and simmer for five minutes. Now add seasonings, crab meat, and tomato sauce, and bring to boiling-point. Serve hot in hot timbale cases.

CRAB MEAT WITH EGGS

2 large cooked crabs	1 pint (2 cups) milk or cream
4 hard-cooked eggs	$\frac{1}{2}$ teaspoonful made mustard
1 oz. (2 tablespoonfuls) butter	Salt and paprika to taste
	$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) sherry wine
1 oz. (4 tablespoonfuls) flour	Toasted bread

Break the meat of the crabs into large pieces. Blend the butter and flour in the blazer over hot water, add the sieved yolks of eggs, and the milk or cream; cook and stir for ten minutes, then add the seasonings, whites of the eggs chopped fine, the sherry

wine and the crab meat. Make very hot and serve on toast. Canned crab meat may be used.

CREAMED BEEF

1 lb. round steak	Salt and pepper to taste
$\frac{1}{2}$ oz. (1 tablespoonful) butter	$\frac{1}{2}$ pint (1 cup) cream or milk
1 tablespoonful flour	Hot buttered toast

Run the meat through a food-chopper. Heat the blazer, put in the meat, and turn it quickly with a fork until it is all seared. Add the butter, flour, and seasonings, and when well mixed and browned add the milk. Simmer for ten minutes and serve on the hot toast.

CREAMED FINNAN HADDIE

1 lb. finnan haddie	1 tablespoonful grated cheese
2 ozs. (4 tablespoonfuls) butter	1 tablespoonful cold water
1 tablespoonful flour	$\frac{1}{4}$ teaspoonful paprika
$\frac{1}{2}$ pint (1 cup) milk	1 egg-yolk
	Squares hot toast

Remove skin and bones from fish and pick it into small pieces. Melt the butter in the chafing dish, add the fish, and allow it to cook for a few minutes; then add the milk, and when this is hot, stir in the flour mixed with the cold water. Stir constantly until boiling; then add the cheese and seasoning, and when the cheese is melted, the yolk of egg. Serve

immediately on the toast. If liked, one hard-cooked egg, chopped fine, may be added.

Or soak a finnan haddie in a mixture of milk and water until it can be separated easily into edible pieces. Cover the pieces with a rich cream sauce and simmer until tender. Season nicely and serve very hot.

CREAMED HALIBUT

1 pint (2 cups) boiled, flaked halibut	1 pint (2 cups) milk
2 ozs. ($\frac{1}{4}$ cup) butter	3 hard-cooked egg-yolks
$2\frac{1}{2}$ tablespoonfuls flour	1 tablespoonful anchovy es- sence
Salt and pepper to taste	

Melt the butter in the chafing dish, add the flour, and stir until well blended; then pour on gradually, while stirring constantly, the milk. Bring to boiling-point and let simmer for two minutes. Mash the yolks of eggs and mix them with the anchovy essence. Add to the sauce; and then add the fish; season to taste, and serve hot.

CREAMED SHAD-ROES

2 shad-roes	2 egg-yolks
2 ozs. (4 tablespoonfuls) butter	1 lemon
1 teaspoonful chopped onion	Salt, pepper, and paprika to taste
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	Buttered toast
$\frac{1}{2}$ pint (1 cup) cream	Parsley
	Small tomatoes

Parboil the roes in slightly acidulated water for twenty minutes. Remove the membrane and mash. Melt the butter in the blazer, add the onion, and cook for five minutes; add the roe and sprinkle the flour over it. Add the cream and cook slowly for five minutes; then add the yolks of eggs, well beaten, and strained juice of the lemon, and season highly with salt, pepper, and paprika. Spread on thin buttered toast and garnish with parsley and small tomatoes.

CURRIED CHICKEN

1 tablespoonful chopped onion	1 teaspoonful chopped red peppers
1 oz. (2 tablespoonfuls) butter	$\frac{1}{4}$ lb. (1 cup) diced cooked chicken
1 tablespoonful flour	1 teaspoonful lemon-juice
1 teaspoonful curry powder	$\frac{1}{2}$ pint (1 cup) milk
$\frac{1}{2}$ teaspoonful salt	Squares of hot toast

Melt the butter in the blazer, stir in the onion, and cook until browned; then add flour and curry powder moistened with the milk. Stir and cook until thick, add the chicken and the peppers, place over hot water, and cook for five minutes. Season with the salt and lemon-juice and serve on the toast.

CURRIED MEAT

1 oz. (2 tablespoonfuls)	Left-over meat
butter or drippings	$\frac{1}{2}$ teaspoonful salt
1 teaspoonful corn-starch	$\frac{1}{2}$ lemon
1 teaspoonful curry powder	$\frac{3}{4}$ pint (1 $\frac{1}{2}$ cups) stock or
1 teaspoonful curry paste	water
1 teaspoonful sugar	2 tablespoonfuls chopped co-
1 small onion	coanut
1 tart apple	1 pint (2 cups) boiled rice

Cut some left-over meat in neat pieces and slice the onion and apple thin. Melt the butter or drippings in the chafing dish, add the corn-starch, curry powder and paste, sugar, onion, apple, cocoanut, and stock. Cook for five minutes, stirring all the time; then add the meat and salt, and simmer for fifteen minutes. Add the strained lemon-juice and serve very hot with the rice.

CURRIED OYSTERS

1 Spanish onion	$\frac{1}{2}$ pint (1 cup) skinned, diced
1 $\frac{1}{2}$ ozs. (3 tablespoonfuls)	tomatoes
butter	$\frac{1}{2}$ oz. (2 tablespoonfuls) flour
3 tablespoonfuls curry	1 teaspoonful salt
powder	1 teaspoonful curry paste
$\frac{1}{2}$ apple	1 teaspoonful lemon-juice
$\frac{1}{2}$ pint (1 cup) stock	Boiled rice
1 quart oysters	

Chop the onion and fry it brown in two tablespoon-

fuls of the butter in the blazer. Add the curry powder, curry paste, salt, remainder of butter, and the stock. Peel and chop apple and add it to mixture and simmer slowly for fifteen minutes. In another chafing dish put the oysters with their liquor and the tomatoes. When the edges of the oysters begin to curl, put the two mixtures together. Moisten the flour with a little stock or water, add it, with the strained lemon-juice, stirring constantly, and boil for five minutes. Serve with a dish of hot boiled rice.

DEVEILED EGGS

4 hard-cooked eggs	3	tablespoonfuls	tomato
Buttered toast		sauce	
Anchovy paste	1	tablespoonful	mushroom
1 oz. (2 tablespoonfuls)		catchup	
butter	1	tablespoonful	Worcester-
$\frac{1}{2}$ teaspoonful mustard		shire sauce	
		Salt and pepper to taste	

Melt the butter in the blazer, and stir in the mustard, sauces, and catchup. Cut the eggs in quarters, season them with salt and pepper, and put them into the hot sauce. Spread the toast with anchovy paste and serve the hot eggs on this.

DEVEILED LOBSTER

1 cooked or canned lobster	2	tablespoonfuls	tomato
1 tablespoonful mustard		sauce	
$\frac{1}{2}$ teaspoonful salt		Toasted bread	
1 teaspoonful lemon-juice	$\frac{1}{4}$	lb. ($\frac{1}{2}$ cup)	butter
$\frac{1}{4}$ teaspoonful paprika			

Beat two tablespoonfuls of the butter to a cream and add the seasonings. Cut the lobster into neat pieces and sauté in the remainder of the butter in the chafing dish, and, when nearly done, add the creamed mixture. Heat thoroughly and serve on toast.

DEVILED MEAT

Cold left-over meats	1 teaspoonful vinegar
$\frac{1}{2}$ teaspoonful Kitchen Bouquet	$\frac{1}{2}$ pint (1 cup) boiling water
$\frac{1}{2}$ oz. (1 tablespoonful) butter	$\frac{1}{2}$ teaspoonful mustard
	$\frac{1}{4}$ teaspoonful red pepper

For this dish cold rare beef, rare mutton, or lamb, or wings, drumsticks, and side bones of roast turkey or of large roast chicken may be used. Melt the butter in the chafing dish, add the vinegar, Kitchen Bouquet, seasonings, and water, and cook for five minutes; add the meat and heat thoroughly. Serve hot.

DEVILED SARDINES

1 can sardines	1 saltspoonful salt
2 ozs. (4 tablespoonfuls) butter	1 tablespoonful lemon-juice
1 teaspoonful paprika	Buttered toast or crackers
	$\frac{1}{4}$ teaspoonful mustard

Prepare the sardines by draining them free from oil and scraping off the skin. Melt the butter in the chafing dish, add the seasonings mixed with lemon-

juice, lay in the sardines, and cook until they are very hot, turning them once. Serve on toast or crackers.

DEVEILED SHRIMPS

1 can shrimps	Salt, paprika, and dry mustard to taste
1 tablespoonful chopped onion	Tabasco or Worcestershire sauce to taste
1½ ozs. (3 tablespoonfuls) butter	Brown bread sandwiches
3 tomatoes	

Open the can and remove the shrimps from it. Allow them to stand for one hour in the air before using. Melt the butter in the blazer of the chafing dish; add the onion and cook for five minutes; add the tomatoes, peeled and sliced, and cook for fifteen minutes; season highly with the seasonings and add the shrimps. Serve, when thoroughly heated, with brown bread sandwiches.

Cooked fresh shrimps and canned tomatoes may be used.

EGGS A LA BENONI

12 eggs	2 ozs. (4 tablespoonfuls) butter
Salt and pepper to taste	4 skinned tomatoes
1 green pepper	12 oysters
1 pimiento (canned red pepper)	Buttered toast

Cut the red and green peppers and tomatoes into small pieces; melt the butter in the blazer, add the

tomatoes and peppers, and cook for five minutes. Add the eggs well beaten and the seasonings and stir until cooked; then add the oysters, and serve on slices of toast. The oysters should be half cooked in a little butter before they are added to the mixture.

EGGS À LA NEWBURG

6 hard-cooked eggs	$\frac{1}{2}$ tablespoonful sherry wine
1 oz. (2 tablespoonfuls) butter	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ pint (1 cup) cream	$\frac{1}{4}$ teaspoonful red pepper
2 eggs	Toast points

Cut the hard-cooked eggs in slices or quarters. Melt the butter in the chafing dish, add the cream, and hard-cooked eggs, and when hot, stir in the beaten eggs very slowly. Season with wine, salt, and red pepper and serve very hot with the toast points.

EGG TOAST

Stale bread	2 ozs. (4 tablespoonfuls)
2 eggs	butter
$\frac{1}{2}$ pint (1 cup) milk	Quince preserves
$\frac{1}{4}$ teaspoonful salt	

Cut the bread into half slices, but not too thin. Beat up the eggs, add the milk and the salt. Dip the slices in this mixture and lay them in the butter which has been melted in the chafing dish. Brown nicely on both sides. While hot, butter each slice lavishly and place on a hot dish. Serve with quince preserves.

FRIED CAULIFLOWER WITH EGGS

1 boiled cauliflower	Toasted or fried bread
3 eggs	2 ozs. (4 tablespoonfuls)
$\frac{1}{2}$ teaspoonful salt	butter
$\frac{1}{4}$ teaspoonful pepper	

Drain the cauliflower and break it into flowerets; melt the butter in the chafing dish, add the cauliflower, then break the eggs on the top of it; season with salt and pepper and stir until ready. Serve the mixture very hot on pieces of toasted or fried bread. The number of eggs used must be according to size of the cauliflower. Olive oil may be used in place of the butter.

FROGS' LEGS IN THE CHAFING DISH

1 oz. (2 tablespoonfuls)	$\frac{1}{2}$ pint (1 cup) white stock
butter	1 tablespoonful flour
1 gill ($\frac{1}{2}$ cup) white wine	1 tablespoonful chopped
Salt and black pepper to	parsley
taste	2 lbs. frogs' legs
1 teaspoonful powdered nut-	2 egg-yolks
meg	Triangles of hot toast

Melt one tablespoonful of the butter, add the frogs' legs, and cook them for a minute, then add the wine and seasonings. Cook for fifteen minutes, then add the stock, and simmer until the frogs' legs are tender. Drain and put into a hot, covered dish. Blend the remainder of the butter with the flour, and add a cup-

ful of the liquor in which the frogs' legs were cooked. When boiling, add the parsley and yolks of eggs slightly beaten. Pour over the frogs' legs, and serve with the toast.

GAME SALMI

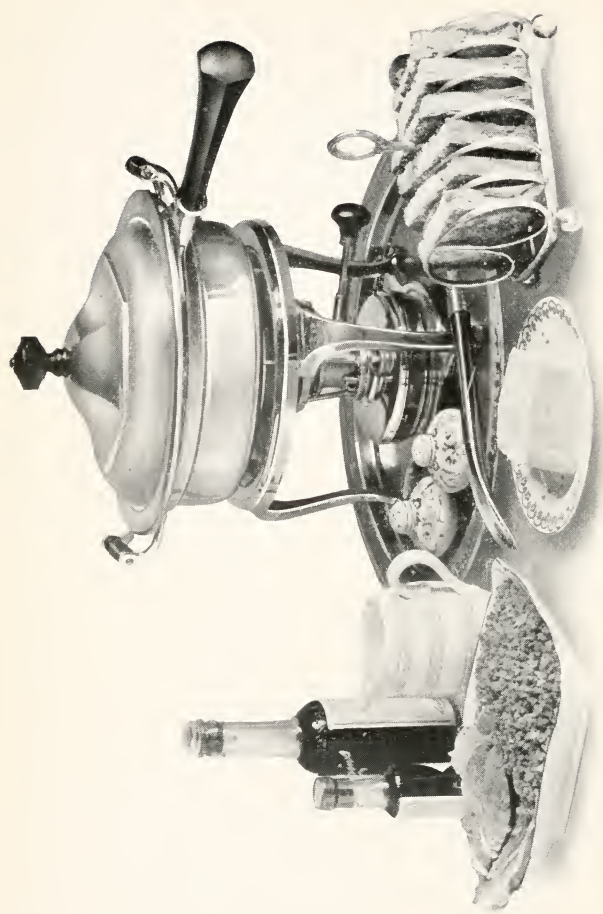
Remains of cold bird	1 shallot
1 lemon	2 ozs. (4 tablespoonfuls) sweet
1 tablespoonful mushroom	butter
catchup	1 wineglassful red wine

Cut the remains of a cold bird into convenient pieces. Cut the shallot into quarters, add to it the catchup and the strained juice of lemon. Melt the butter in the blazer over the hot-water pan, then add the wine and lemon-juice mixture. Stir until all is blended, add pieces of bird and toss in the sauce until sufficiently cooked. Remove shallot and serve very hot.

GLAZED ONIONS

1 dozen small white onions	$\frac{1}{2}$ teaspoonful salt
1 oz. (2 tablespoonfuls)	$\frac{1}{4}$ teaspoonful pepper
butter	$\frac{1}{2}$ teaspoonful Kitchen Bou-
1 tablespoonful sugar	quet
$\frac{1}{2}$ pint (1 cup) brown stock	Crackers

Melt the butter in the chafing dish. Trim the onions and lay them in the butter; sprinkle over the sugar, and cook gently until they begin to brown. Then add the stock and the seasonings, and let them



HAM À LA COUNTRY CLUB

cook until they are tender and well colored and the stock has formed a glaze over them, stirring them gently now and again to glaze them evenly. Serve hot with crackers.

GREEN PEPPERS WITH EGGS

4 chopped green peppers	6 eggs
1 oz. (2 tablespoonfuls) butter	4 tablespoonfuls cream
1 tablespoonful tomato catchup	2 tablespoonfuls grated Parmesan cheese
1 tablespoonful mushroom catchup	Buttered toasted bread or crackers

Melt the butter in the chafing dish, add the peppers, catchups, and cheese, and cook for two minutes; then add the cream and the eggs well beaten and stir and cook until thick. Serve hot on buttered toasted bread or crackers.

HAM À LA COUNTRY CLUB

1 pint (2 cups) chopped cooked ham	Tabasco sauce to taste
2 tablespoonfuls chopped onion	1½ ozs. (3 tablespoonfuls) butter
1 chopped red pepper	Hot toast
1 chopped green pepper	Cream
6 sliced mushrooms	4 egg-yolks
1 teaspoonful Worcestershire sauce	1 tablespoonful sherry wine
	Salt and paprika to taste

Melt the butter in the blazer without the hot-water dish; add the onion, peppers, and mushrooms and cook without browning; cover with cream and cook for five minutes, add the ham, seasonings, and the egg-yolks beaten and mixed with a little cream; cook and stir until the mixture thickens, but do not let it boil; add the sherry wine and serve on hot toast.

HAM SAVORY

$\frac{1}{4}$ lb. (1 cup) cold boiled ham	1 gill ($\frac{1}{2}$ cup) cream or milk
3 hard-cooked eggs	Salt and pepper to taste

Scald the cream in the blazer over hot water, add two of the egg-yolks rubbed through a sieve, the two whites chopped fine, seasonings, and the ham. When thoroughly heated, turn into a hot dish and place the remaining egg, cut in slices, over the top.

HOT FRUIT SALAD

Mixed fruits	4 tablespoonfuls water
$1\frac{1}{2}$ ozs. (3 tablespoonfuls) butter	Whipped and sweetened cream
2 ozs. (4 tablespoonfuls) sugar	Powdered nutmeg to taste
1 gill ($\frac{1}{2}$ cup) orange-juice	Sweet wafers

Melt the butter in the chafing dish, add the sugar, orange-juice, and water, and boil for three minutes; add one pint of mixed fruits, such as stoned cherries,

sliced bananas, diced apples, seeded grapes, grapefruit, dates, etc. Make very hot and serve with wafers and whipped and sweetened cream flavored with grated nutmeg to taste.

Maple syrup may be used in place of the sugar.

KIDNEY À LA BOHEMIAN CLUB

3 veal kidneys	6 hard-cooked eggs
3 tablespoonfuls lard	1 wineglassful sherry wine
4 medium-sized onions, sliced	1 teaspoonful Worcestershire sauce
6 small tomatoes	Boiled rice
6 small green peppers	4 slices fat bacon
4 potatoes, peeled and sliced	
Tabasco sauce and salt to taste	

Slice the kidneys, removing the skin and hard membrane; skin and slice the tomatoes, seed and chop the peppers, and cut the bacon into dice. Melt the lard in the blazer, add the onions, and sauté them until brown; add the tomatoes, peppers, the bacon, and cook five minutes; then add the potatoes, salt, and Tabasco to taste, the kidneys, and enough water to cover. Stew until the kidneys are tender, then take out with a skimmer, and thicken the remaining liquor with the yolks of eggs rubbed to a paste with the sherry and Worcestershire sauce. Add the chopped whites of eggs and serve with hot boiled rice.

KIDNEYS AND MUSHROOMS

6 lambs' kidneys	$\frac{1}{2}$ pint (1 cup) stock
$\frac{1}{2}$ can button mushrooms	1 teaspoonful Kitchen Bouquet
1 oz. (2 tablespoonfuls) butter	Salt and red pepper to taste
1 small onion	$\frac{1}{2}$ tablespoonful chopped pimiento (canned red pepper)
1 tablespoonful flour	Crackers or toast
1 bay-leaf	

Halve and skin the kidneys. Chop the onion and fry it brown in the butter in the blazer; then stir in the flour and the stock; add the bay-leaf, Kitchen Bouquet, pimiento, and seasonings. Add the kidneys and mushrooms, and heat until the edges of the kidneys are curled. Serve very hot with toast or crackers.

KIDNEY TOAST

3 sheep's kidneys	$\frac{1}{4}$ teaspoonful meat extract
1 teaspoonful chopped onion	$\frac{1}{4}$ teaspoonful salt
1 teaspoonful chopped parsley	$\frac{1}{8}$ teaspoonful pepper
1 $\frac{1}{2}$ teaspoonfuls flour	2 teaspoonfuls drippings
1 gill ($\frac{1}{2}$ cup) water or stock	Buttered toast fingers

Skin, core, and quarter the kidneys. Melt the drippings in the chafing dish, add the onion and kidney, and fry until both are lightly browned.

Mix the flour with the water or stock, add meat extract, pour into the chafing dish, and stir until

the sauce boils. Add the seasonings and parsley, place the blazer over the hot-water pan, and cover and cook the mixture for ten minutes. Pour over the toast and serve at once.

LAMB CHOPS

3 lamb chops	Salt and pepper to taste
1 oz. (2 tablespoonfuls) butter	

Melt the butter in the blazer, and when very hot add the chops and sear them to prevent the escape of the juices. Turn them often while cooking, and when ready, serve hot sprinkled over with salt and pepper.

LAMB WITH OLIVES

$\frac{1}{2}$ lb. (2 cups) cooked lamb	1 teaspoonful chopped parsley
20 large stoned olives	
$\frac{1}{2}$ pint (1 cup) gravy or stock	Salt and pepper to taste
	$\frac{1}{2}$ teaspoonful onion-juice

Cut the lamb into even pieces and chop the olives. Heat the gravy, add the seasonings and the pieces of lamb, and cover and cook until very hot. Add the olives and serve in dainty hot dishes.

LEMON CREAM CANDY

1 lb. ($2\frac{2}{3}$ cups) brown sugar	2 ozs. (4 tablespoonfuls) butter
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) water	
	1 teaspoonful lemon extract

Dissolve the sugar in the water in the chafing dish and boil to 230° F., add the butter, melted, and boil to 240° F., or until the mixture forms a soft ball when tested in cold water. Remove pan from flame, allow it to stand for five minutes, add the lemon extract, then stir until the syrup begins to "grain." Pour quickly into a buttered tin. When half set, mark into neat squares; leave until the following day in a cool place; then break up and wrap in waxed paper.

LENTILS WITH TOMATOES

½ pint (1 cup) cooked lentils	1 onion
1 oz. (2 tablespoonfuls) butter	1 pint (2 cups) chopped tomatoes
3 sweet peppers, green or red	Salt and pepper to taste

Melt the butter in the chafing dish, add the peppers and onion chopped and cook until browned, add the tomatoes, seasonings, and lentils, and cook slowly for twenty minutes. Serve hot.

LOBSTERS À LA BORDELAISE

2 lbs. cooked lobster	¼ teaspoonful red pepper
½ pint (1 cup) tomato sauce	6 large mushrooms
1 tablespoonful brandy	1 oz. (2 tablespoonfuls) butter

Peel the mushrooms and sauté them in the butter; then cut them in pieces. Return them to the chafing dish with the lobster cut in neat pieces and the tomato

sauce. When hot, add the brandy and the red pepper. Serve very hot.

LOBSTER À LA NEWBURG

1 cooked medium-sized lobster	3 egg-yolks
2 ozs. ($\frac{1}{4}$ cup) butter	1 $\frac{1}{2}$ gills ($\frac{3}{4}$ cup) cream
$\frac{1}{2}$ teaspoonful salt	2 tablespoonfuls sherry wine
1 saltspoonful paprika	1 tablespoonful brandy
$\frac{1}{8}$ teaspoonful grated nutmeg	Toasted or fried bread

Remove the meat from the lobster and cut it in pieces. Melt the butter over boiling water, add the lobster, and cook for four minutes. Add the seasonings, sherry, and brandy; cook one minute, then add the cream and yolks of eggs slightly beaten, and stir until thickened. Serve on small rounds of toasted or fried bread. Canned lobster may be used.

Another Method.—Cover two cupfuls of diced boiled lobster with three tablespoonfuls of sherry wine and three tablespoonfuls of brandy and allow to stand in a cool place for two hours.

Melt two and one-half tablespoonfuls of butter in the chafing dish, add one and one-half tablespoonfuls of flour and three-fourths cupful of cream; stir over hot water until the mixture is thick. Now add the sieved yolks of two hard-cooked eggs, salt, pepper, grated nutmeg to taste, and the lobster, and make very

hot. Serve in hot ramequins or timbale cases, and decorate with sprigs of parsley.

LOBSTER ST. STEPHEN

1 cooked lobster	$\frac{1}{2}$ teaspoonful salt
2 tablespoonfuls olive oil	$\frac{1}{4}$ teaspoonful pepper
$\frac{1}{2}$ tablespoonful chopped parsley	$\frac{1}{2}$ pint (1 cup) white stock
1 tablespoonful chopped onion	1 tablespoonful white wine
	Triangles toast

Pick the lobster meat into pieces; sauté it in the olive oil in the blazer, add the onion, parsley, seasonings, stock, and wine, then cook for ten minutes. Serve on hot plates with the toast.

MEXICAN RABBIT

$\frac{1}{2}$ lb. cheese	1 tablespoonful Mexican pepper pulp
4 tablespoonfuls milk	1 oz. (2 tablespoonfuls) butter
1 egg	Toasted bread
$\frac{1}{2}$ teaspoonful mustard	
$\frac{1}{4}$ teaspoonful salt	

Boil one or two Mexican peppers in water for ten minutes, then reject the skin and seeds and put one tablespoonful of the pulp into the chafing dish with the butter and the seasonings; mix well, then add the cheese cut in small pieces, and when it is melted stir in slowly the milk and the beaten egg. Stir and cook until sufficiently thickened, and serve on small squares of toasted bread.

MUTTON HASH

Left-over mutton	1 tablespoonful grated ham
1 green pepper	2 green apples
1 small onion	1 teaspoonful salt
1 oz. (2 tablespoonfuls) butter	2 saltspoonfuls white pepper
$\frac{1}{2}$ teaspoonful curry powder	$\frac{1}{2}$ pint (1 cup) white stock

Cut some left-over mutton into small pieces. Chop the onion, pepper, and apples. Melt the butter in the blazer, add the pepper, onion, and apples, and cook to a nice brown color, stirring all the time; add the curry powder, ham, mutton, seasonings, stock, and cook gently for twenty minutes. Serve hot.

OYSTERS À LA POULETTE

50 oysters	1 teaspoonful salt
2 ozs. (4 tablespoonfuls) butter	$\frac{1}{2}$ teaspoonful white pepper
1 oz. (4 tablespoonfuls) flour	1 teaspoonful onion-juice
$\frac{1}{2}$ pint (1 cup) milk	1 tablespoonful chopped parsley
$\frac{1}{2}$ pint (1 cup) cream	4 egg-yolks

Select freshly opened oysters; scald them in their own liquor, drain, and stand aside while the sauce is cooking.

Melt the butter in the chafing dish, stir in the flour, and blend well; add the milk and cream and cook for five minutes; add seasonings and three tablespoonfuls

of the oyster liquor. Stir in the parsley, yolks of eggs, and oysters; make very hot, and serve on hot plates.

OYSTERS BROADWAY

1 quart oysters	2 tablespoonfuls sherry wine
Salt and pepper to taste	$\frac{1}{2}$ lemon
Paprika and Tabasco to taste	Hot buttered toast
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) butter	1 pint (2 cups) rich cream
3 tablespoonfuls sliced celery	

Slice the celery very fine. Melt the butter in the blazer, add the oysters and their liquor, the seasonings, celery, sherry wine, and strained lemon-juice. Cook for four minutes and add the cream, taking care that it does not curdle. Serve very hot on toast.

OYSTER RABBIT

$\frac{1}{2}$ pint (1 cup) oysters	1 saltspoonful paprika
1 oz. (2 tablespoonfuls) butter	1 saltspoonful mustard
$\frac{1}{2}$ lb. (2 cups) cheese	2 eggs
1 saltspoonful salt	Toasted crackers

Put the oysters into the chafing dish with their liquor and cook until the edges begin to curl. Turn into a hot dish. Melt the butter in the blazer, add the cheese finely crumbled or grated, and the seasonings. Beat up the eggs and strain the oyster liquor to them. When the cheese is melted, stir in the egg

mixture, add the oysters, and as soon as hot serve on toasted crackers.

PAN ROAST OYSTERS

1 pint (2 cups) oysters	1 oz. (2 tablespoonfuls) butter
Salt and pepper to taste	Toast

Select firm oysters and drain them from their liquor. Put them in the blazer and cook, stirring with a fork to keep them from sticking to the pan; add seasonings and butter, and when the oysters begin to curl at the edges, pour over the toast and serve hot. If the oysters are allowed to cook longer, the digestibility is destroyed.

PEA OMELET

1 can peas	$\frac{1}{4}$ teaspoonful paprika
$\frac{1}{2}$ oz. (1 tablespoonful) butter	5 eggs
1 teaspoonful salt	3 tablespoonfuls warm water
$\frac{1}{2}$ teaspoonful pepper	Parsley or watercress

Melt the butter in the chafing dish, add the eggs well beaten and the water. Cook carefully, shaking the pan, so that the omelet will not stick, and with a knife lift the edges, allowing the uncooked portion to run underneath. When the omelet is firm, sprinkle over with the seasonings; add some of the peas which have been heated, fold, and turn onto a hot platter. Garnish with the remaining peas and sprigs of parsley, and serve immediately.

PULLED CREAM CANDY

2 lbs. (4 cups) sugar	$\frac{1}{4}$ teaspoonful baking soda
$\frac{1}{2}$ oz. (1 tablespoonful) butter	1 teaspoonful lemon extract
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) cream	$\frac{1}{2}$ teaspoonful vanilla extract
$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) water	

Put the sugar, butter, cream, and water into the chafing dish and boil until the mixture forms a hard ball when tested in cold water, or until it registers 252° F. by the thermometer; then add the soda and the extracts and pour into greased tins. Pull as soon as cool enough to handle and cut into pieces. Wrap in waxed paper.

RAISIN AND NUT FUDGE

1 lb. (2 cups) sugar	$\frac{1}{2}$ oz. (1 tablespoonful) butter
2 tablespoonfuls cocoa or grated chocolate	2 ozs. ($\frac{1}{2}$ cup) chopped nut meats
$\frac{1}{2}$ pint (1 cup) milk	2 ozs. ($\frac{1}{2}$ cup) Sultana raisins
2 tablespoonfuls thick cream	1 teaspoonful vanilla extract

Mix the sugar and chocolate together in the chafing dish, add the butter, the milk, and cook to 240° F., or until the mixture forms a soft ball when tested in cold water. Remove the pan from the flame, add the cream, nuts, raisins, vanilla extract and beat until creamy. Return to the flame, stir gently until dissolved, and pour into a greased tin. When cool, mark into squares.

RICE FONDUE

$\frac{1}{4}$ lb. (1 cup) grated cheese	4 eggs
$\frac{1}{2}$ lb. (1 cup) boiled rice	1 teaspoonful salt
1 oz. (2 tablespoonfuls) butter	$\frac{1}{2}$ teaspoonful pepper
	Toasted bread
2 tablespoonfuls milk	$\frac{1}{2}$ teaspoonful meat extract

Melt the butter in the chafing dish, add the rice, meat extract mixed with the milk, eggs well beaten, seasonings, and cheese. Cook slowly until the cheese is melted and serve on the toast.

RIO TINTO RABBIT

2 large Spanish onions	2 drops Tabasco sauce
1 oz. (1 tablespoonful) butter	1 gill ($\frac{1}{2}$ cup) grated cheese
1 gill ($\frac{1}{2}$ cup) milk	1 teaspoonful made mustard
Salt and pepper to taste	Buttered toasted bread

Peel and boil the onions until tender, drain, chop, and put them into the blazer of the chafing dish with the butter, milk, seasonings, and cheese. Stir until very hot, and serve on the toasted buttered bread.

RUM OMELET

2 eggs	1 tablespoonful rum
2 ozs. (4 tablespoonfuls) sugar	$\frac{1}{2}$ tablespoonful butter

Melt the butter in the chafing dish. Beat up the eggs with the sugar and add the rum. Pour into the

pan, and cook until set. Then fold in half, pour a little rum over, light, and serve on fire.

SALMI OF TONGUE

1 pint (2 cups) stock or water	1 oz. (2 tablespoonfuls) butter
$\frac{1}{2}$ lb. (2 cups) diced boiled tongue	$\frac{1}{2}$ oz. (2 tablespoonfuls) flour
25 stoned olives	1 tablespoonful mushroom catchup
3 tablespoonfuls sherry wine	$\frac{1}{2}$ teaspoonful salt
	$\frac{1}{4}$ teaspoonful pepper

Brown the butter in the chafing dish; add the flour and brown again. Pour in the stock and stir until it boils for five minutes. Add the seasonings, tongue, and olives cut in halves and simmer for fifteen minutes. Add the wine and serve at once.

SAUTÉ OF SCALLOPS

$\frac{1}{2}$ pint (1 cup) scallops	1 teaspoonful salt
2 lemons	$1\frac{1}{2}$ ozs. (3 tablespoonfuls) butter
$\frac{1}{2}$ teaspoonful red pepper	Strips of toast

Boil the scallops for fifteen minutes, then drain and cut them in small pieces; squeeze the juice of the lemons over them and add seasonings. Melt the butter in the chafing dish, add the scallops, and stir and cook for ten minutes. Serve hot with the toast.

SAVORY EGGS

6 hard-cooked eggs	$\frac{1}{2}$ teaspoonful onion-juice
$\frac{1}{2}$ pint (1 cup) cream sauce	12 stoned olives
$\frac{1}{2}$ oz. (1 tablespoonful) butter	6 pieces hot buttered toast
3 tablespoonfuls chopped cooked ham	Salt and paprika to taste

Chop the whites of eggs and put yolks through a ricer. Melt the butter in the chafing dish, add the cream sauce, and, when hot, add one-half of the egg-whites, the yolks, ham, seasonings, and olives cut into pieces. Make very hot and pour over the toast, sprinkle with the rest of the whites, and top with a dash of paprika.

SAVORY HAM

$\frac{1}{4}$ lb. (1 cup) chopped cooked ham	2 tablespoonfuls grated cooked ham
$\frac{1}{2}$ pint (1 cup) white sauce	3 eggs
1 teaspoonful chopped parsley	Salt and pepper to taste
$\frac{1}{2}$ teaspoonful onion-juice	1 oz. (2 tablespoonfuls) butter

Use two chafing dishes. Put the chopped ham into one of the chafing dishes with the sauce, onion-juice, and parsley; place over hot water and keep warm.

Melt the butter in the other chafing dish, add the grated ham, the seasonings, and the eggs slightly beaten. Cook like an omelet. Put the first mixture

into a hot dish, turn the omelet on the top, and serve hot.

SCOTCH WOODCOCK

3 egg yolks	1 teaspoonful chopped parsley
1 gill ($\frac{1}{2}$ cup) cream	Red pepper to taste
Anchovy paste	6 rounds buttered toast
1 oz. (2 tablespoonfuls) butter	

Spread a layer of anchovy paste on each round of toast. Arrange these on a hot platter and keep them hot. Melt the butter, add the yolks of eggs beaten with the cream, and stir over a low flame until the mixture is a creamy mass. Add the red pepper and parsley. Pour the mixture over the toast, and serve as hot as possible.

Four or five boned and pounded anchovies may be substituted for the anchovy paste.

SCRAMBLED SCALLOPS

$\frac{1}{2}$ pint (1 cup) scallops	Salt, pepper, and paprika to taste
2 beaten eggs	1 oz. (2 tablespoonfuls) butter
3 tablespoonfuls milk	Buttered toast

Boil the scallops until tender, drain, and pick them apart. Mix them with the eggs, milk, and seasonings. Melt the butter in the chafing dish, pour in the scallops, stir and cook until they thicken, and serve hot on the toast.

SCRAMBLED EGGS

4 ozs. ($\frac{1}{2}$ cup) diced bacon	2 ozs. (4 tablespoonfuls)
2 ozs. ($\frac{3}{4}$ cup) diced bread	butter
6 eggs	Salt and pepper to taste

Melt the butter in the blazer, add the bacon and bread, and fry until brown. Add the eggs and seasonings and scramble them over hot water. Serve hot.

SHRIMPS À LA CREOLE

1 can shrimps	1 teaspoonful chopped parsley
1 can tomatoes	1 clove garlic
1 chopped pimiento (canned red pepper)	2 onions
1 chopped green pepper	2 ozs. (4 tablespoonfuls)
1 bay-leaf	butter
	Salt and paprika to taste

Slice the tomatoes, peppers, onions, and clove of garlic, then brown them slightly in two tablespoonfuls of the butter. Use only one-half of the tomato juice in the can. Simmer for twenty minutes.

Sauté the shrimps in the remainder of the butter, add them to the other mixture, season to taste, and cook for fifteen minutes longer. Serve hot.

SHRIMPS À LA NEWBURG

1 can shrimps	1 egg
2 ozs. (4 tablespoonfuls) butter	1 tablespoonful lemon-juice
$\frac{1}{4}$ teaspoonful salt	$\frac{1}{2}$ oz. (2 tablespoonfuls) flour
$\frac{1}{8}$ teaspoonful white pepper	2 tablespoonfuls cream
$\frac{1}{8}$ teaspoonful red pepper	2 tablespoonfuls sherry wine
$\frac{1}{2}$ pint (1 cup) hot milk	Toast or patty shells

Drain and rinse shrimps and pick them in pieces. Heat them in two tablespoonfuls of the butter in the chafing dish with the seasonings and the lemon-juice. Turn them out on a plate, then melt the remainder of the butter in the pan, add the flour, and, when well blended, add the milk and cream and cook until thick. Add the egg well beaten and the shrimps, cook for one minute, then add the wine, and serve on toast or in hot patty shells.

SMOKED BEEF WITH CHEESE

4 eggs	1 oz. (2 tablespoonfuls) butter
$\frac{1}{2}$ lb. shaved smoked beef	1 teaspoonful onion-juice
$\frac{1}{2}$ pint (1 cup) canned tomatoes	$\frac{1}{4}$ teaspoonful paprika
2 tablespoonfuls grated cheese	Finger rolls

Melt the butter in the chafing dish, add the eggs, beef, tomatoes, cheese, and seasonings and stir just long enough for the eggs to become thick and creamy. Serve very hot with finger rolls.

SPAGHETTI WITH MUSHROOMS

$\frac{1}{4}$ lb. spaghetti	$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) stewed
1 oz. (2 tablespoonfuls) butter	tomatoes
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	2 ozs. ($\frac{1}{2}$ cup) chopped mushrooms

Break the spaghetti into small pieces and cook it in plenty of boiling salted water until tender; then drain and let cold water run through it and separate the pieces, and stand aside until needed. At serving time melt the butter in the chafing dish, stir in the flour, and when smooth, add the tomatoes and the mushrooms cooked in a little butter and the spaghetti. Cook five minutes, and serve hot.

SPANISH OMELET

6 eggs	6 mushrooms
1 skinned tomato	$\frac{1}{4}$ lb. sliced bacon
1 small onion	1 oz. (2 tablespoonfuls) butter
$\frac{1}{4}$ teaspoonful salt	Parsley or watercress
$\frac{1}{4}$ teaspoonful paprika	1 tablespoonful chopped green peppers
2 tablespoonfuls milk	

Use two chafing dishes for this omelet. Fry the bacon until crisp, and brown in one of them; then add the vegetables chopped fine; stir and cook for ten minutes. Melt the butter in the second chafing dish, pour in the eggs well beaten, add the seasonings and

the milk, and stir until they are set; then quickly pour the mixture from the other chafing dish over the omelet, fold over, turn out onto a hot platter, garnish with parsley or watercress, and serve at once.

SPANISH RICE

$\frac{1}{2}$ lb. (1 cup) rice	1 teaspoonful meat extract
$\frac{1}{2}$ pint (1 cup) chopped onion	$1\frac{1}{2}$ pints (3 cups) boiling water or stock
2 chopped green peppers	1 oz. (2 tablespoonfuls) lard or drippings
1 teaspoonful salt	
$\frac{1}{4}$ teaspoonful paprika	

Melt the lard in a large chafing dish; when very hot, add the rice, peppers, onions, and seasonings. Fry, stirring often, until the rice begins to brown. Dissolve the meat extract in the water, pour into the pan, cover and simmer for one hour. Serve hot.

STEWED FISH

1 lb. cold cooked fish	1 teaspoonful chopped parsley
1 oz. (2 tablespoonfuls) butter or drippings	$\frac{1}{2}$ teaspoonful salt
1 tablespoonful chopped onion	$\frac{1}{4}$ teaspoonful pepper
$\frac{1}{2}$ pint (1 cup) fish stock	Toasted bread
1 gill ($\frac{1}{2}$ cup) milk	1 tablespoonful flour

Melt the butter in the blazer, add the onion, fry a little, stir in the flour, and let it brown. Add the

stock and milk, stir until it reaches boiling-point, and simmer for ten minutes. Free the fish from skin and bones, add it with the parsley and seasonings to the sauce, and make very hot. Serve with sippets of toasted bread.

STIRRED EGGS

1 oz. (2 tablespoonfuls)	Salt and white pepper to taste
6 eggs	Buttered toast

Melt the butter in the blazer of the chafing dish, drop in the eggs, add the seasonings, and stir them gently until sufficiently cooked. Serve hot on buttered toast.

SWEETBREADS WITH ASPARAGUS

1 lb. sliced cooked sweet-breads	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ pint (1 cup) boiled asparagus tips	$\frac{1}{4}$ teaspoonful celery salt
French dressing	$\frac{1}{4}$ teaspoonful red pepper
1 oz. (2 tablespoonfuls) butter	2 hard-cooked egg yolks
1 tablespoonful flour	$\frac{1}{2}$ pint (1 cup) cream
	2 tablespoonfuls sherry wine
	Timbales or patty shells

Marinate the asparagus tips in the French dressing for one hour. Melt the butter in the blazer, add the flour, and when blended, add seasonings, the yolks of eggs put through a ricer, and the cream. When hot,

add the sweetbreads, asparagus tips, and sherry wine. Serve very hot in hot patty shells or timbale cases.

SWEETBREADS WITH MUSHROOMS

2 pairs sweetbreads	$\frac{1}{2}$ can mushrooms
1 oz. (2 tablespoonfuls) butter	1 tablespoonful flour
Salt and pepper to taste	1 gill ($\frac{1}{2}$ cup) cream

Parboil the sweetbreads, remove all strings and fiber, and cut each one into two pieces. Melt the butter in the chafing dish, add the sweetbreads; sauté quickly, turning them once; sprinkle with salt and pepper and lay them on a hot dish. Cut the mushrooms in halves, drop them into the pan, add the cream and flour, and stir and cook until smooth; pour around the sweetbreads and serve hot.

SWEET OMELET IN THE CHAFING DISH

6 eggs	Currant preserves
2 tablespoonfuls milk	Cream cheese sandwiches
4 tablespoonfuls water	1 oz. (2 tablespoonfuls) butter
Pinch salt	Wine

Beat up the eggs with the milk, salt, and the water, and cook gently in the melted butter in the blazer. Stir the eggs while cooking, and fold and roll them until they are sufficiently cooked. Mix the preserves with wine to taste, and serve a tablespoonful with the sandwiches and each tablespoonful of the omelet.



A SWEET OMELET



TERRAPIN, MARYLAND STYLE

2 terrapin	1 tablespoonful sherry wine
2 hard-cooked egg-yolks	1 pinch baking soda
$\frac{1}{2}$ oz. (1 tablespoonful) butter	Salt and red pepper to taste
1 gill ($\frac{1}{2}$ cup) cream	Grated nutmeg to taste

Boil the terrapin, cut the meat into dice, put into a chafing dish with water to cover, and just let heat through. Mash the yolks of eggs and rub to a paste with the butter. Add the soda to the cream, bring to boiling-point, and add gradually to the paste. Season to taste with salt, red pepper, and nutmeg, and add to the stewed terrapin. Bring to boiling-point, add the wine, and serve hot.

TOMATOES AND MUSHROOMS

$\frac{1}{2}$ can tomatoes	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ can mushrooms	$\frac{1}{4}$ teaspoonful paprika
1 teaspoonful Worcester- shire sauce	1 teaspoonful onion-juice
1 teaspoonful butter	1 teaspoonful chopped pars- ley
1 teaspoonful corn-starch	Olive sandwiches

Put the tomatoes into the chafing dish, add seasonings, mushrooms, parsley, and the butter rubbed with the corn-starch, and cook for ten minutes. Serve hot with the sandwiches.

TRIPE WITH TOMATOES

Thick honeycomb tripe	1 teaspoonful Worcestershire
2 ozs. (4 tablespoonfuls)	sauce
butter	1 gill ($\frac{1}{2}$ cup) stock or water
1 small onion	1 gill ($\frac{1}{2}$ cup) strained to- matoes
1 green pepper	2 mushrooms
1 tablespoonful flour	
Salt and paprika to taste	

Cut the boiled tripe into small pieces and wipe as dry as possible. Melt the butter in the blazer, and add the pepper, mushrooms, and onion cut in thin slices. Cook for five minutes, then add the flour, seasonings, stock, and tomatoes, and cook for eight minutes. Add the tripe and cook for five minutes. Serve hot.

TRUFFLES WITH CHEESE

$\frac{1}{2}$ lb. truffles	Salt and pepper to taste
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) butter	$\frac{1}{4}$ lb. Swiss cheese
2 tablespoonfuls olive oil	Fried bread

Clean and slice the truffles. Melt the butter and the olive oil in the chafing dish; put in the truffles and the cheese cut in thin slices. Mix well and stir over a hot flame for ten minutes. Add the seasonings and serve very hot with croûtons of fried bread.

TURKISH PILAF

2 ozs. ($\frac{1}{2}$ cup) rice	1 teaspoonful salt
$\frac{1}{2}$ pint (1 cup) strained tomatoes	$\frac{1}{2}$ teaspoonful pepper $\frac{1}{4}$ teaspoonful paprika
$\frac{1}{2}$ pint (1 cup) brown stock	1 oz. (2 tablespoonfuls) butter

Add tomatoes to stock and heat to boiling-point; add rice and seasonings, and cook over boiling water until rice is soft; then stir in the butter. Serve hot.

In place of stock use half milk and half water, first adding one-eighth teaspoonful of baking soda to tomatoes.

Two tablespoonfuls of chopped green peppers may be added if liked.

VEAL WITH ASPARAGUS

$\frac{1}{2}$ lb. (2 cups) cooked diced veal	$\frac{1}{2}$ oz. (1 tablespoonful) butter $\frac{1}{2}$ pint (1 cup) milk or cream
1 can asparagus tips	$\frac{1}{2}$ teaspoonful salt
2 hard-cooked eggs	$\frac{1}{4}$ teaspoonful white pepper

Mash the yolks of eggs with the butter, put them into the chafing dish, add the milk or cream, heat, stirring well, add the seasonings, veal, and drained asparagus tips. Cook for ten minutes and serve hot, decorated with the whites of eggs cut in strips.

VEAL WITH EGGS

$\frac{1}{2}$ lb. cold cooked veal	$\frac{1}{4}$ teaspoonful paprika
3 hard-cooked eggs	A few grains red pepper
1 teaspoonful made mustard	2 wineglassfuls sherry wine
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{2}$ pint (1 cup) cream

Cut the veal into neat pieces and put it in the chafing dish. Mix together the eggs, seasonings, sherry, and cream, and when smooth, pour over the veal and let it cook for ten minutes, stirring occasionally. Serve hot.

VENISON CUTLETS

2 venison cutlets	$\frac{1}{4}$ teaspoonful pepper
3 ozs. (6 tablespoonfuls) butter	1 gill ($\frac{1}{2}$ cup) red currant jelly
$\frac{1}{2}$ teaspoonful salt	

Trim the venison cutlets. Melt one-half of the butter in the blazer, and when hot, put in the cutlets, seasoned with the salt and pepper, and fry until brown. Take out the cutlets and place them on a hot platter. Melt the jelly in the pan, add to it the remainder of the butter, make very hot, and serve with the cutlets.

WELSH RABBIT

$\frac{1}{2}$ lb. cheese	2 egg yolks
1 slice fried or toasted bread	Salt and red pepper to taste
1 gill ($\frac{1}{2}$ cup) milk or ale	Mustard to taste

Cut the cheese into thin slices, spreading on some of these about one teaspoonful of made mustard.

Put the milk or ale into the blazer, and when it boils, add the cheese. Let it cook quickly, stirring constantly until it is a soft mass. Now add the beaten yolks of eggs, stirring quickly all the time, and drawing the pan off the flame. Add seasonings to taste and pour the mixture over the bread. Serve hot.

Another Method.—Cut one and one-half pounds of cheese into small pieces and put them in the upper part of the chafing dish, having water in the lower pan. Let the cheese melt and become creamy, add one and one-half tablespoonfuls of butter, one-half cupful of ale, one teaspoonful of mustard, one tablespoonful of Worcestershire sauce, and one-third teaspoonful of pepper; cook until smooth, and just before serving stir in one egg slightly beaten. This prevents the rabbit being stringy. Have ready slices of bread or toast, dip them into the cheese, and pour more over them on the serving plate.

SANDWICH RECIPES

SANDWICH RECIPES

“Like, but Oh! how different”

History dates the sandwich from 1758. In that year the Earl of Sandwich rebelled once and for all against the tyranny of meal times, whereby each day the hours of gambling were curtailed. Therefore, calling to the waiter,—who, having announced dinner, hovered uneasily round the table,—the Earl ordered that pieces of meat should be laid between two slices of bread, and brought to him as he sat at play. This was done, and the sandwich was born.

History does not relate whether the Earl's companions were sufficiently devoted gamblers to acquiesce without demur in the curtailing of their meals, but great must have been the relief of cook and waiter when this simple substitute for a meal of many courses was adopted.

From the time of George III onwards, sandwiches have played no inconsiderable part in gastronomic history; year by year their ranks have been enlarged, fresh combinations have been discovered, until at the present day the number of sandwiches is legion.

They vary from the ungainly articles made of two

great hunks of bread, with meat or cheese between them, to artistic morsels in favor at afternoon teas. The term "sandwich" is now very elastic, not only as to the contents, but, as one writer has it, "they are as often made without tops as with": one reason for this is said to be that men especially like to see what they are eating; hence the sandwich may consist of a foundation, and one or more layers of filling, minus its cover.

There is a knack about making really good, appetizing sandwiches, just as there is about making anything else. Little knowledge is required in the making of these dainties: ingenuity, cleanliness, taste, a little artistic ability and a knowledge of what blends well is capital enough to insure a good sandwich maker.

One of the most important things to be considered is the bread. Sandwiches made of new bread are considered superior; it is best, however, to use fine grained bread about twenty hours old.

Remove all the crusts from the bread before cutting the slices; this prevents the waste of butter and keeps the sandwich in good shape. The crusts can be dried and crushed for use in breadcrumbing, or for scalloped left-overs. Now cream the butter and butter the bread and put the slices together in pairs. If the whole loaf is sliced at once, and the slices kept in their order this will be easy. Next spread the filling which has been seasoned and flavored according to its needs;

press the second slice of bread over the filling and cut into size and form for serving.

Squares, diamonds and oblongs are all good shapes and make little waste. Several varieties of bread-and-butter sandwiches may be had by using Boston brown bread, Graham, rye, whole wheat, bran, or the nut bread that is so delicious when properly made.

The word sandwich suggests something appetizing and tempting, and if one is disappointed at the mere sight of the dish then the sandwich has failed in its mission. So keep in mind in preparing these little tempters to have the bread cut thin, with no ragged edges.

Lettuce, when used, should be used sparingly, as it makes a clumsy, awkward looking sandwich. To have sandwiches moist without being smeary shows the cleverness of the cook. The secret in attaining this is to have the mayonnaise dressing thick, then a sufficient quantity of it can be used to render the filling moist without running over the edges. The latter makes an unsightly sandwich.

Use individuality and taste in the arrangement and garnishing. Always remember to garnish lightly, and do not have too many sandwiches on a dish.

Tasty sandwiches can be made of many things besides meat. In this connection cheese is not at all a bad substitute for flesh, and is quite piquant with a touch of mustard. Hard cheeses should be grated or

toasted, and, if mixed with tomatoes, make a nice change from the dry method.

Many salad vegetables can be utilized for sandwich making, among which may be named watercress, onion, cucumber, beets, radishes, and peppers. These salad sandwiches are very appetizing, and are nice to serve at luncheons, teas and parties. Most of the salad sandwiches should be eaten soon after they are made.

Certain pastes made from pulses and flavored with tomato or celery make tasty sandwiches. Various nuts, too, can be ground and mixed with sugar or honey for sweet sandwiches. Apple-butter, sliced guava jelly, gooseberry, currant and grape jellies make excellent sandwich fillings. So do orange and grapefruit marmalade. Any kind of crystallized fruits cut in slices and moistened with whipped cream are very toothsome served between wafers or in tiny rolls.

Raw beef sandwiches are excellent for invalids. Scrape fine a small piece of juicy, tender raw beef, season well with salt and pepper and place between slices of hot, crispy toast.

A combination of sweet and savory can be made by putting a thin layer of orange marmalade over ham and seasoning with a little paprika. This sounds uninviting, but it is very good eating.

The use of marrons—those that come in brandy or vanilla syrup—may be heartily recommended for sweet

sandwiches. Chop them very fine, spread them on buttered rounds of bread, cover with rounds from which the centers have been cut. Fill the centers with whipped, sweetened and flavored cream, and decorate with blanched and chopped pistachio nuts or tiny candied violets.

Rolls are very often used instead of bread. Cut a slice from the top of each roll, remove the inside crumbs, leaving a case, butter the inside, fill with the mixture, replace the top cover, and wrap each one in waxed paper.

Those in doubt at any time as to the precise degree of seasoning to use, must remember that a sandwich mixture should be tasty enough to season the bread. That is, what would be pronounced "just right" in itself, would be insipid when both bread and meat were tasted; so it is no bad plan for the novice to insert a morsel of the filling between bread and butter for trial.

The best seasonings should be used, and such are not only the most satisfactory, but also the cheapest in the end.

Sandwiches may be made and set away in a cool place for several hours before serving if wrapped in a clean, damp cloth. For picnics or travelling they should be wrapped in waxed paper.

SANDWICH BUTTERS

1. The butter for sandwiches can be improved by working it up with whipped cream, the proportion of one cupful of butter to one-half cupful of cream. Mash these together with a wooden spoon, and then add salt and mustard to taste, or a little grated horse-radish, chopped parsley, chopped chives, or curry paste or powder.

With such butter as a foundation most appetizing sandwiches can be made of beef, tomato, chicken, game, fish, cheese, or eggs.

2. Scald and dry a small bunch of parsley, strip it from the stalks, chop it very fine or rub it through a sieve. Wash, bone and pound four anchovies. Cream one cupful of butter, add the parsley, anchovies and paprika to taste and pound well together.

3. Rub the yolks of four hard-cooked eggs through a sieve, add five washed and boned anchovies and one-half cupful of butter. Pound well together and use.

4. Chop one-fourth pound of cold, cooked ham, add one-half cupful of butter, the yolks of two hard-cooked eggs and white pepper to taste. Pound together until quite smooth, and color with a few drops of red color.

5. Mix four teaspoonfuls of freshly grated horse-radish with two tablespoonfuls of butter and two teaspoonfuls of lemon juice.

6. Cream five tablespoonfuls of butter with two

teaspoonfuls each of chopped pickles, capers and olives, two teaspoonfuls each of lemon juice and tarragon vinegar, one-half teaspoonful each of paprika and French mustard and a dash of red pepper. Mix well and use.

AFTERNOON TEA SANDWICHES

Rich pie crust	1 oz. ($\frac{1}{4}$ cup) chopped nut meats
2 egg-whites	
2 ozs. ($\frac{1}{4}$ cup) sugar	$\frac{1}{2}$ teaspoonful almond extract
1 oz. ($\frac{1}{4}$ cup) chopped dates	1 oz. ($\frac{1}{4}$ cup) chopped preserved ginger

Roll out the pastry very thin, sprinkle with sugar, and cut with cutters into fancy shapes, and bake in a hot oven to a delicate brown. Spread one-half of the pastries with the filling, put together like sandwiches, and return to the oven for a few minutes.

For the filling, beat up whites of eggs to a stiff froth, then beat in the sugar, add the extract, dates, nuts, and ginger.

ANCHOVY CANAPÉS

Brown bread	Hard-cooked eggs
Anchovies	Watercress butter

Cut some fingers of brown bread about $1\frac{1}{2}$ inches wide and $2\frac{1}{2}$ inches long, and spread with watercress butter. Wash, bone, and fillet some anchovies and

put four fillets on each finger; fill the spaces between the fillets with the sieved yolks of eggs and the whites chopped very fine.

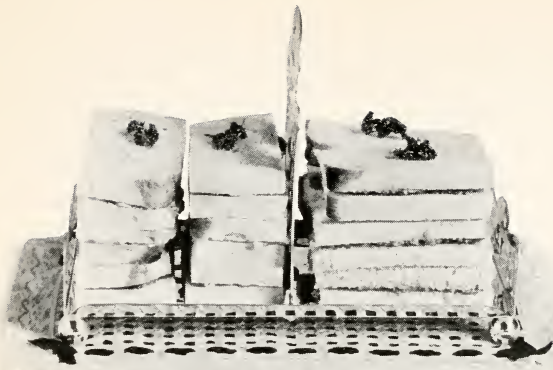
To make the watercress butter, wash and drain some watercress, and chop it very fine, then mix into it some butter, seasoning it to taste with salt, pepper, and lemon-juice.

ANCHOVY SANDWICHES

12 anchovies	6 drops green color
4 tablespoonfuls anchovy paste	1 teaspoonful chopped chives
½ lb. (1 cup) sweet butter	8 drops red color
6 tablespoonfuls chopped parsley	Buttered brown bread

Cream one-half of the butter, add the parsley, chives, and green color, mix well, and spread one-fourth of an inch thick on one piece of buttered brown bread. Cream the remaining butter, add the anchovy paste, the anchovies skinned and pounded to a paste, and the red color, mix well, then spread one-fourth of an inch thick on buttered brown bread, place on the top of the green, and cut into fancy shapes.

A sandwich of anchovy paste and whipped cream makes its appeal when properly prepared.



BEEF SANDWICHES



Courtesy of "The Ladies' Home Journal"

AN EXCELLENT LAYER SANDWICH

AN EXCELLENT LAYER SANDWICH

Buttered slices bread	Pounded hard-cooked egg-
Chopped olives	yolks
Chopped pimientos	Shredded lettuce
(canned red peppers)	Mayonnaise dressing
Pounded sardines	Salt and pepper to taste
	Chopped parsley

Spread a slice of lightly buttered bread with the olives and a layer of mayonnaise; place another slice of bread on top, buttered side up, spread with pounded sardines and mayonnaise; place another slice of bread on top, buttered side up, spread with pimientos and mayonnaise; put another slice of bread on top, buttered side up, spread with egg-yolks and mayonnaise; again another slice, buttered side up, spread with lettuce mixed with mayonnaise, and top with a slice of bread; place under a weight. Decorate with chopped parsley and serve cut in slices.

APPLE SANDWICHES

4 apples	2 ozs. ($\frac{1}{2}$ cup) grated cheese
2 tablespoonfuls lemon-juice	Brown bread
1 gill ($\frac{1}{2}$ cup) stiff mayon-	White bread
naise dressing	

Grate the apples and mix them at once with the lemon-juice; add the mayonnaise and the grated

cheese, and serve between a slice of white bread and a slice of brown bread.

Another Method.—Chop two peeled apples, add one cupful of stoned and chopped raisins, one cupful of chopped pecan-nut meats, the strained juice of a small lemon, and two teaspoonfuls of sugar. Mix well and spread between thin slices of buttered bread.

BAKED BEAN SANDWICHES

Baked beans	Salt and pepper
Grated cheese	Lemon-juice
Butter	Buttered bread
Chopped parsley	

Rub a quantity of baked beans through a sieve, and to every cupful of the paste add one tablespoonful of grated cheese, one teaspoonful of chopped parsley, one teaspoonful of lemon-juice, one tablespoonful of melted butter, and salt and pepper to taste. Spread this paste thickly between slices of buttered brown or white bread.

Or cut bread in one-fourth inch slices, spread one-half with the mixture, and cut with a round cutter having the same diameter as a doughnut cutter. Cut the remaining pieces with a doughnut cutter, and place these over the spread pieces.

BAKING-POWDER BISCUIT SANDWICHES

Baking-powder biscuits	$\frac{1}{2}$ teaspoonful	French mustard
$\frac{1}{2}$ pint (1 cup) chopped cooked chicken		Salt and pepper to taste
3 hard-cooked eggs	2	tablespoonfuls tarragon
4	tablespoonfuls	grated vinegar
cheese		Salad oil
		Butter

Cut the baking-powder biscuits in three layers and butter them. Pound the chicken with the eggs, add the cheese, seasonings, vinegar, and sufficient oil to moisten. Rub through a wire sieve and spread on the layers; put the slices together and serve on a folded napkin.

BANANA SANDWICHES

2 bananas	Lettuce leaves
$\frac{1}{2}$ pint (1 cup) chopped English walnut meats	$\frac{1}{4}$ teaspoonful sugar
Mayonnaise dressing	Bread
	Parsley

Mash the bananas, stir in the nuts and sugar. Spread mayonnaise and then the banana filling on thin slices of bread. Place lettuce leaves between the slices, and serve garnished with parsley.

BEEF SANDWICHES

Thinly cut cooked beef	Salt and pepper to taste
Curry butter	Parsley or watercress
Skinned and sliced tomatoes	Bread

To make the curry butter: Beat one-half cupful of sweet butter to a cream, add a tablespoonful of curry powder, one-half teaspoonful of lemon-juice, and salt to taste.

Cut some slices of bread and spread with curry butter, cover with the beef, add some slices of tomato, seasoned with salt and pepper, cover with another piece of bread spread with curry butter, and press together. Serve garnished with parsley or watercress.

BEEF-HEART SANDWICHES

1 cooked beef heart	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ pint (1 cup) stock or water	$\frac{1}{4}$ teaspoonful pepper
1 teaspoonful meat extract	$\frac{1}{2}$ tablespoonful chopped parsley
$\frac{1}{2}$ oz. (1 tablespoonful) butter	Hot toast
1 teaspoonful mustard	

Chop the heart, then place it in a pan with the butter, water, parsley, extract, and seasonings. When hot and thoroughly mixed, serve between thin slices of hot buttered toast.

BEEF-LOAF SANDWICHES

Beef loaf	Worcestershire sauce
Buttered bread	Parsley or watercress

Put a thin slice of a cooked beef loaf between thin slices of buttered bread. Press the slices together and

cut into triangles. Serve decorated with watercress or parsley.

If liked, a few drops of Worcestershire sauce may be sprinkled over the slices of beef loaf.

BROWN BREAD CHEESE SANDWICHES

Brown bread	4 tablespoonfuls cream
Chopped English walnut meats	Salt and pepper 1 teaspoonful vinegar
Chopped celery or cucumber	Lettuce leaves or watercress
½ lb. cheese	Paprika
2 ozs. (4 tablespoonfuls) sweet butter	

Rub the cheese through a sieve, put it into a basin with the butter, cream, vinegar, salt and pepper to taste, and mix until smooth. Cut some brown bread into thin slices and spread it about one-fourth of an inch thick with the cheese mixture. Sprinkle this with a little paprika, and on it put a sprinkling of finely chopped walnut meats, and some very finely chopped celery or cucumber. Cover this with another slice of bread that has also some of the cheese cream spread on it, and cut out the sandwiches with a plain or fancy cutter.

Garnish each sandwich with a little of the cheese cream, using a bag with a small star tube for the purpose. Serve on a dish on a fancy paper, garnished with tiny lettuce leaves or watercress.

CARMEN SANDWICHES

4 slices cold boiled ham	Cream cheese
8 slices buttered bread	Mayonnaise dressing
4 skinned and sliced tomatoes	Lettuce leaves
	Green onions
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) chopped English walnut meats	

Trim the crusts from the slices of bread, and on four slices place a slice of boiled ham and spread over with mayonnaise dressing. Over these put the remaining slices of bread, buttered sides up, and on these spread the cheese; then place thinly sliced tomatoes on the top. Cover generously with mayonnaise dressing, sprinkle over with the nuts, and serve on crisp lettuce leaves garnished with the green onions.

CHEESE AND CAVIAR SANDWICHES

Buttered bread	Caviar
Cream cheese	Black pepper
Cream	

Butter some thin slices of white bread; soften some cream cheese with cream until it will spread easily; spread this on the buttered bread, and on this spread a little caviar. Spread both sides of the sandwich with butter and cheese, but only one side with caviar. Season with pepper. Trim the crusts from the slices and cut them into dainty shapes with cutters.

Another Caviar Sandwich.—Mix one-half can of caviar with one teaspoonful of onion-juice and one teaspoonful of lemon-juice. Spread between thin rounds of buttered bread or crackers.

Or, add chopped nut meats or chopped olives to caviar, mix with a little sherry wine, and use as a filling for sandwiches.

CHEESE AND JELLY SANDWICHES

Cream cheese	Blanched and chopped pistachio nuts
Currant jelly	Buttered bread

Stamp out thin slices of white bread with a cutter. Butter and spread half of these with cream cheese and currant jelly mixed to a pink cream. On the top place a second round of bread buttered and sprinkled with the chopped nuts.

Another Cheese Recipe.—Chop some canned pineapple fine and drain off the juice. Spread bread thinly with cream cheese, sprinkle with the chopped pineapple, and press together. Cut in thin, slender strips.

A delicious sandwich filling may be made by mixing orange marmalade, finely chopped pecan-nut meats, and cream cheese. Spread this mixture between slices of buttered whole-wheat bread and cut in long narrow sandwiches.

CHEESE AND PEANUT BUTTER SANDWICHES

$\frac{1}{2}$ pint (1 cup) peanut butter Salt and pepper to taste
 $\frac{1}{2}$ pint (1 cup) cream cheese $\frac{1}{2}$ tablespoonful orange-juice
 1 oz. (2 tablespoonfuls) butter Brown bread

Cream the butter, add the peanut butter, cheese, and seasonings, and spread on small rounds of thinly cut brown bread. Serve on a dainty sandwich tray.

Another Method.—Chop tender and crisp radishes fine; chill on the ice; then mix with them grated American cheese and whipped cream. Spread between dainty rounds of buttered bread.

Or mix peeled and chopped cucumbers with grated Parmesan cheese and a little red pepper, and spread between thin slices of either white or brown buttered bread. Cut into triangles.

CHEESE AND PICKLE SANDWICHES

1 lb. moist cheese Salt and paprika to taste
 $\frac{1}{2}$ pint (1 cup) sour pickles Brown or white bread
 1 lb. (2 cups) butter

Put the cheese and pickles through a food-chopper and season to taste with salt and paprika. Cream the butter and combine gradually with the cheese mixture. Chill and spread evenly on thin slices of bread and press together.

CHEESE CANAPÉS

$\frac{1}{4}$ lb. cheese	Salt and red pepper to taste
8 rounds bread	1 teaspoonful made mustard
1 oz. (2 tablespoonfuls) butter	2 teaspoonfuls sherry wine

Cut rounds of stale or toasted bread; fry the rounds a golden color in hot fat. Cut the cheese into small pieces and pound it to a paste with the butter; then add the seasonings and the sherry wine. When mixed, spread on the croûtes of bread; place in the oven until hot through and serve immediately.

CHESTNUT SANDWICHES

$\frac{1}{2}$ pint (1 cup) boiled chestnuts	Salt and pepper to taste
1 gill ($\frac{1}{2}$ cup) cream	1 teaspoonful lemon-juice
$\frac{1}{2}$ oz. (1 tablespoonful) butter	Buttered bread or cake

Put the chestnuts through a food-chopper. Melt the butter in a saucepan, add the chestnuts, stir for a minute, then add the cream and seasonings and cook until slightly browned. Cool and use between thin pieces of buttered bread or cake.

CHICKEN LIVER AND BACON SANDWICHES

Chicken livers	Crisped bacon
Salt	Buttered bread
Pepper	Parsley

Cook and cool the required amount of chicken-livers; mash them to a paste, season to taste with salt and pepper, and spread over thin slices of buttered bread. Cover with shreds of crisped bacon and place other slices of bread on the top. Cut into rounds, ovals, triangles, or fingers, and serve garnished with parsley.

CHICKEN AND PIMIENTO SANDWICHES

1 boiled chicken	3 tablespoonfuls vinegar
1 can pimientos (canned red peppers)	1 tablespoonful Worcestershire sauce
3 small pickles	Buttered bread
6 hard-cooked eggs	

Drain the pimientos and put them through a food-chopper with the meat of the chicken, pickles, and eggs. Moisten with the oil from the pimientos, then add the vinegar and sauce. Mix and spread on thinly sliced buttered bread and cut in diamond-shaped pieces. Sufficient for four dozen sandwiches.

CHICKEN AND CRANBERRY SANDWICHES

Buttered white bread	$\frac{1}{2}$ tablespoonful chopped
$\frac{1}{2}$ pint (1 cup) chopped cooked chicken	gherkins
1 tablespoonful chopped celery	1 glass cranberry jelly
	2 tablespoonfuls orange-juice

Whip up the jelly with a silver fork, add the celery,

gherkins, chicken, and the orange-juice. Mix and spread on slices of buttered bread and cut into shapes. Serve in a sandwich paper holder decorated with chopped pickles.

CHICKEN AND HAM SANDWICHES

Puff pastry	1 hard-cooked egg, chopped
$\frac{1}{2}$ pint (1 cup) diced cooked chicken	3 tablespoonfuls thick cream
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) diced cooked ham	2 raw egg-yolks
	Salt and pepper to taste

Mix the chicken, ham, egg, cream, raw yolks, and seasonings together, and beat them with a wooden spoon.

Roll out the pastry rather thin, and spread thickly with the mixture; cover over with pastry, brush over with a little beaten egg, mark out with a knife in any shape, and bake for fifteen minutes in a hot oven. Cut in shapes, and serve either hot or cold.

CHOCOLATE SANDWICHES

1 lb. (2 cups) sugar	2 tablespoonfuls grated chocolate
$\frac{1}{2}$ pint (1 cup) milk	
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	$\frac{1}{2}$ oz. (1 tablespoonful) butter
2 tablespoonfuls corn syrup	Pinch cream of tartar
	1 teaspoonful vanilla extract
	Bread or cake

Put into a saucepan the sugar, flour, milk, syrup

and cream of tartar, stir constantly, and when it boils, add the chocolate and butter. Boil until a soft ball is formed when dropped into cold water, or until it registers 240° F., by candy thermometer. Remove from the fire, add the extract, and beat until creamy. Spread between thin rounds of cake or bread.

Another Method.—Melt two squares of chocolate over boiling water, add two tablespoonfuls of butter, one cupful of powdered sugar and three cupfuls of cream, and cook for five minutes. Add two-thirds cupful of blanched and chopped nut meats and one teaspoonful of vanilla extract. Cool before spreading between thin slices of buttered bread or cake.

CLUB SANDWICHES

Breast cold roast turkey or chicken	Mayonnaise dressing Toasted sliced white bread
Broiled bacon or ham	Parsley
Crisp white lettuce leaf	Butter
Dill pickles or sliced tomato	

Trim crust from large square slices of bread and toast a delicate brown; then butter them. Insert a layer of bacon, one of thinly sliced dill pickle or tomato, and one of cold fowl. Cover with a lettuce leaf spread with mayonnaise, add top slice of toast, trim neatly, and cut diagonally into triangles. Garnish with parsley and serve immediately on hot plates.

These sandwiches, to be at their best, should be made and served in the shortest possible time.

In a club sandwich, which in itself is a very fair luncheon, the chicken should be thin, the bacon very crisp, the lettuce fresh, and the mayonnaise and butter plentiful.

To *make a cold club sandwich* use moderately thin cut bread in place of the toast, and cold sliced ham substituted for the crisped bacon. The chicken, lettuce, and dressing remain the same.

Origin of the Club Sandwich.—It will not surprise any who knows how frequently most excellent things are born of necessity to know that the club sandwich originated through accident.

A man, we are told, arrived at his home one night after the family and servants had retired, and being hungry, sought the pantry and the ice chest in search of something to eat. There were remnants of many things in the source of supplies, but no one thing that seemed to be present in sufficient abundance to satisfy his appetite. The man wanted, anyway, some toast. So he toasted a couple of slices of bread. Then he looked for butter, and incidentally something to accompany the toast as a relish. Besides the butter he found mayonnaise, two or three slices of cold broiled bacon, and some pieces of cold chicken. These he put together on a slice of the toast, and found, in a tomato, a complement for all the ingredients at hand. Then he capped his composition with the second slice of toast, ate, and was happy.

The name "club" was given to it through its adop-

tion by a club of which the originator was a member. To his friends, also members of the club, he spoke of the sandwich, and they had one made, then and there, at the club, as an experiment, and referred to it afterward as the "club sandwich." As such, its name went out to other clubs, restaurants, and individuals, and as such it has remained. At least, this is the story as it is generally told.

COLLEGE HILL SANDWICHES

8 tablespoonfuls peanut butter	$\frac{1}{4}$ lb. (1 cup) seeded raisins, chopped
4 tablespoonfuls lemon-juice	Sugar
$\frac{1}{4}$ lb. (1 cup) chopped pecan nut meats	Cream
	Buttered bread or crackers

Beat the peanut butter with the lemon-juice, add the nuts and raisins, sugar to taste, and enough cream to moisten. Mix well and spread between buttered bread or crackers.

CRAB MEAT SANDWICHES

1 oz. (2 tablespoonfuls) butter	$\frac{1}{8}$ teaspoonful baking soda
2 tablespoonfuls chopped pimientoes (canned red peppers)	$\frac{1}{2}$ lb. (2 cups) diced cheese
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	1 egg
1 gill ($\frac{1}{2}$ cup) cream	$\frac{1}{2}$ pint (1 cup) cooked crab meat
1 $\frac{1}{2}$ gills ($\frac{3}{4}$ cup) stewed tomatoes	1 teaspoonful salt
	$\frac{1}{2}$ teaspoonful pepper
	$\frac{1}{2}$ teaspoonful mustard
	Toasted bread

Melt the butter, add pimientos, and cook for three minutes, stirring constantly. Add flour and stir until blended; then stir in the cream and strained tomatoes, to which has been added the soda. Now add the cheese, and when melted, the egg slightly beaten, seasonings, and crab meat. When heated, spread between slices of buttered toasted bread. Cut into desired shapes and serve.

Chopped green pepper may be substituted for the pimiento, and canned tuna fish or canned crab meat for the cooked crab meat.

CURRIED EGG AND OYSTER SANDWICHES

½ pint (1 cup) chopped hard-cooked eggs	Curry powder to taste 1 teaspoonful onion-juice
½ pint (1 cup) cooked oysters	Cream
Salt to taste	Buttered bread

Chop the slightly cooked oysters with the eggs, add seasonings to taste, and moisten with cream. Spread between thin squares of buttered bread.

CUCUMBER AND LETTUCE SANDWICHES

½ pint (1 cup) boiled dressing	Vinegar and onion-juice to taste
1 gill (½ cup) whipped cream	Salt, pepper, and paprika to taste
Crisp lettuce leaves	Buttered whole-wheat bread
Peeled and sliced cucumbers	Ground nut meats

Mix the whipped cream with the boiled dressing and spread on slices of whole-wheat bread. Sprinkle over with a layer of ground nut meats, and on one slice lay two or three thinly sliced pieces of cucumber seasoned with vinegar, onion-juice, salt, pepper, and paprika. On the other slice of the sandwich place one or two lettuce leaves and press the slices lightly together.

The nuts may be omitted.

Another Method.—Delicious sandwiches may be made by dipping thin slices of cucumber in well-seasoned French dressing or boiled dressing, and placing, with a sprinkling of finely chopped fresh mint, between thin slices of white bread spread with sweet butter. Cut into star shapes.

DAISY SANDWICHES

Bread	Butter
Grated cheese	Lettuce leaves
Eggs	Salt and pepper to taste

Allow one slice of light bread, three-fourths of an inch thick, and an egg to each person. Cut the bread in rounds, spread with butter, and brown lightly. Cool and spread with grated cheese. Beat up the whites of the eggs, season with salt, pile them on the top of the rounds, make a depression in the top of each white, and fill with the unbroken yolks of eggs.

Sprinkle with pepper and bake in a hot oven until the whites are slightly browned. Serve on lettuce leaves.

DATE AND NUT SANDWICHES

6 ozs. (1½ cups) nut meats	Lemon-juice
6 ozs. (1½ cups) stoned dates	Thick cream
Butter	Whole-wheat bread

Put the nuts and dates through a food-chopper, add lemon-juice to taste, and enough cream to make it of a consistency to spread. Butter a thin slice of bread, then spread with the filling, and finish with an un-buttered slice. Cut into fingers.

DEVILED HAM SANDWICHES

Buttered bread	½ pint (1 cup) milk
Deviled ham	Paprika to taste
2 eggs	Hot melted butter

Spread thin slices of bread with butter and upon half of the buttered slices spread some deviled ham. Finish with the other slices of buttered bread and cut in halves.

Beat up the eggs, add the milk and paprika to taste. Soak the sandwiches in this mixture until they are saturated, then cook in hot butter until browned, first on one side and then on the other. Serve hot.

Grated cheese may be used in place of the deviled ham.

Another Method.—Beat the yolks of three eggs in a small saucepan, add one tablespoonful of flour mixed with one teaspoonful of mustard, one teaspoonful of salt, three tablespoonfuls of sugar; mix well, then add one teacupful of vinegar, and stir and cook until it boils. Cool and mix with a can of deviled ham and spread on crackers.

DUTCH SANDWICHES

Smoked ham sausage	Sliced gherkins
White or brown bread	Butter
French mustard	

Cut very thinly the required number of slices of smoked ham sausage. Butter some thinly cut slices of brown or white bread, spread over each a little mustard, and then add a layer of thinly sliced gherkins. Lay the slices of sausage between each two slices of buttered bread, and trim and cut into the desired shapes.

EGG AND LETTUCE SANDWICHES

4 hard-cooked eggs	2 tablespoonfuls chopped celery
Crisp lettuce leaves	
Mayonnaise dressing	4 drops onion-juice
	Buttered bread

Chop the eggs, add the celery, onion-juice, and enough mayonnaise dressing to make the mixture

spread nicely, and place with a lettuce leaf between buttered bread.

FIG SANDWICHES

$\frac{1}{2}$ lb. (2 cups) chopped figs	$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) butter
1 gill ($\frac{1}{2}$ cup) water	Bread
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) sugar	

Put the figs through a food-chopper, add the sugar and water, and cook until thick. Cool, add the butter, and mix well. Spread between thin slices of bread. If liked, one-half cupful of chopped nut meats may be added.

Another Method.—Put three-fourths cupful of water into a saucepan with one and one-half cupfuls of light brown sugar, and one teaspoonful of butter, and boil to a thick syrup; then take from the fire and add one-half pound of chopped figs, one-half pound of chopped cocoanut, and one-half cupful of chopped English walnut meats.

Chill, and use with bread or crackers.

Or soak eight figs in hot water for two minutes, then drain and dry them, slice them in halves lengthwise, fill with chopped English walnut meats, and serve between crackers.

FRENCH SANDWICHES

1 pint (2 cups) frogs' legs	Lettuce leaves
Mayonnaise dressing	French bread

Boil the frogs' legs until tender in slightly salted boiling water; then drain and chop the meat and mix it with mayonnaise dressing; spread between lettuce leaves and lay on thin slices of buttered French bread.

GAME SANDWICHES

Cold cooked game	Salt, pepper, and Paprika to
2 ozs. (4 tablespoonfuls)	taste
butter	Watercress or parsley
2 tablespoonfuls whipped	3 hard-cooked egg-yolks
cream	Buttered bread

Take away all skin, bone, and gristle from cold cooked game and chop it, making one cupful. Put this with the egg-yolks, butter, and seasonings into a basin and pound well; then add the cream and mix thoroughly. Spread between slices of buttered bread, press lightly together, cut into rounds or any shape desired. Garnish with watercress or sprigs of parsley.

GINGER AND NUT SANDWICHES

$\frac{1}{2}$ pint (1 cup) chopped	$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) chopped
preserved ginger	candied orange-peel
$\frac{1}{2}$ pint (1 cup) chopped nut	Vinegar
meats	Buttered whole-wheat bread

Mix the ginger, nuts, and peel together; add a few drops of vinegar and enough of the preserved ginger syrup to bind the mixture. Spread between thin

slices of buttered whole-wheat bread. Cut into fancy shapes and serve at afternoon tea.

Another Method.—Put two cupfuls of preserved ginger through a food-chopper with one-half cupful of preserved cherries; add the strained juice of one orange and two tablespoonfuls of whipped cream; spread between very thin slices of buttered bread, cut in circles or squares, decorate with halves of cherries, and serve with tea or chocolate.

GINGERBREAD SANDWICHES

Gingerbread
Butter

Honey

Cut very thin slices from a flat cake of gingerbread. Butter each slice and spread with honey alternately; place two together, spread side uppermost, and then cover with a plain slice. Press these triple sandwiches gently together, cut in halves or quarters, and serve for afternoon tea.

HAM CANAPÉS

$\frac{1}{4}$ lb. (1 cup) chopped
cooked ham
1 gill ($\frac{1}{2}$ cup) cream
Chutney

1 oz. ($\frac{1}{4}$ cup) grated Parmesan cheese
Red pepper to taste
Bread

Cut some bread in rounds and fry these to a golden color in hot fat. Pound the ham and mix it with the

cream; then spread thickly on the croûtes of bread; over that put a layer of chutney, then a layer of cheese which has been seasoned with a little red pepper. Place in the oven to brown the cheese and serve at once.

HAM RUSK SANDWICHES

Rusks	1 tablespoonful chopped parsley
Boiled ham	1
1 skinned tomato	Salt and paprika to taste
1 bell pepper	Boiled or mayonnaise dressing
10 stuffed olives	ing

Put some boiled ham through a food-chopper; measure two cupfuls, and add the tomato, pepper, olives chopped fine, parsley, seasonings, and enough boiled or mayonnaise dressing to make a paste. Cut some rusks in halves and spread with the filling.

HARWICH SANDWICHES

¼ lb. (1 cup) cooked ham	Boiled dressing
2 sweet pickles	1 teaspoonful chopped parsley
2 hard-cooked eggs	Buttered bread
½ can pimientos (red peppers)	

Put the ham, pickles, eggs, and pimientos through a food-chopper; add the parsley and mix with sufficient dressing to moisten. Spread between thin slices of buttered bread and cut into triangles.

HIGH-SCHOOL SANDWICHES

Chopped English walnut meats	$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) sugar
Buttered bread	$\frac{1}{2}$ teaspoonful salt
Crisp lettuce leaves	1 tablespoonful flour
1 lemon	3 tablespoonfuls vinegar
4 egg-yolks	$\frac{1}{2}$ oz. (1 tablespoonful) butter
	$\frac{1}{2}$ pint (1 cup) water

Strain the juice of lemon into a saucepan; add yolks of eggs mixed with the sugar, salt, flour, vinegar, butter, and water. Stir and cook until thick, then cool and add as many walnut meats as desired. Spread this dressing over a crisp lettuce leaf and place between thin slices of buttered bread.

The whites of eggs may be used for cake or meringue.

HORSERADISH AND TOMATO SANDWICHES

$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) grated horseradish	Salt
Skinned, sliced tomatoes	White bread
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) mayonnaise dressing	Butter
	Parsley

Sprinkle the tomato slices with salt. Spread thin slices of buttered bread with the horseradish and the mayonnaise mixed together; put the slices of tomato between, cut into fancy shapes, and serve garnished with parsley.

JELLIED CHICKEN SANDWICHES

1 boiled chicken	$\frac{1}{2}$ pint (1 cup) cream
2 stalks celery	$\frac{1}{2}$ tablespoonful lemon-juice
1 teaspoonful grated onion	Salt, pepper, and paprika to taste
2 tablespoonfuls powdered gelatine	Buttered brown or white bread
1 gill ($\frac{1}{4}$ cup) hot water	

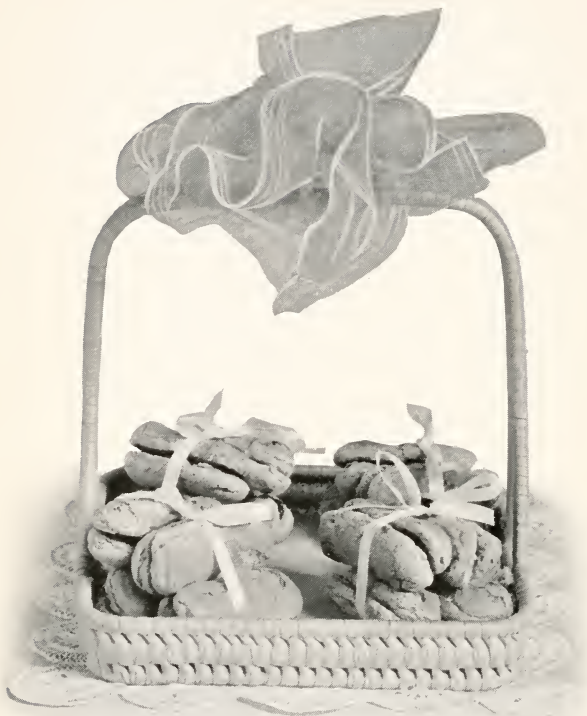
Put the meat of the chicken and celery through a food-chopper, then add the onion, seasonings, cream, and the gelatine dissolved in the water. Turn into a wet, shallow dish and set on ice for two hours. Cut into thin slices and place between buttered slices of brown or white bread. If liked, a little grated horse-radish may be added.

JELLIED TOMATO SANDWICHES

1 can tomatoes	Tabasco sauce to taste
1 oz. (3 tablespoonfuls) powdered gelatine	2 chopped pimientos (canned red peppers)
2 tablespoonfuls vinegar	2 tablespoonfuls chopped nut meats
1 teaspoonful sugar	2 tablespoonfuls chopped celery
$\frac{1}{2}$ teaspoonful salt	Lettuce leaves
$\frac{1}{4}$ teaspoonful pepper	Mayonnaise dressing
$\frac{1}{2}$ teaspoonful celery salt	Buttered bread
1 teaspoonful Worcester-shire sauce	

Boil and strain the tomatoes, add the gelatine and seasonings. When cool, add pimientos, nut meats,





LADY MARY SANDWICHES

and celery. Spread when cold on buttered slices of bread, add a lettuce leaf dipped in mayonnaise dressing, and top with a slice of buttered bread. Cut into squares and serve on a sandwich tray.

LADY MARY SANDWICHES

Stoned and chopped dates	Lemon-juice
Chopped pecan nut meats	Lady-fingers
Honey	

Mix equal quantities of dates and pecan nut meats, and moisten with honey and lemon-juice to taste. Spread between lady-fingers and serve tied in small bundles. These sandwiches are delicious with hot chocolate.

Another Method.—Spread apricot or strawberry jam between the lady-fingers. Decorate the tops with whipped and sweetened cream and candied rose leaves.

LEMON-BUTTER SANDWICHES

White cake	1 oz. (2 tablespoonfuls) butter
4 lemons	3 eggs
1 lb. (2 cups) sugar	

Put the grated rind of one of the lemons, with the strained juice of the four lemons, sugar, and butter into a saucepan and stir and cook for five minutes. Take from the fire and add the eggs well beaten. Return

to the fire and cook for three minutes longer, stirring all the time. Be careful the mixture does not burn. Cool and spread between dainty pieces of white cake.

Or spread slices of bread with the mixture, cover, cut into fingers or any other shape preferred, and arrange daintily on a silver plate with an ornamental paper.

LENTEN SANDWICHES

1 chopped pickled beet	Mayonnaise dressing
3 small chopped pickles	Lettuce leaves
1 tablespoonful chopped capers	2 chopped hard-cooked eggs
$\frac{1}{2}$ tablespoonful chopped parsley	12 thin slices bread

Put one cupful of mayonnaise dressing into a basin, add the eggs, parsley, capers, pickles, and beet. Spread a thin layer of this mixture over each slice of bread; dip some tender lettuce leaves into mayonnaise, lay them over six slices of the bread, and cover them with the other six. Trim the sandwiches all round, then cut into triangles and serve.

LETTUCE SANDWICHES

Lettuce leaves	Salt, pepper, and paprika to taste
3 onions	Vinegar
3 tomatoes	Buttered brown bread
3 hard-cooked eggs	

Rub the tomatoes through a sieve. Chop the

onions very fine. Mash the eggs, and add enough vinegar to make a smooth paste; then mix with the tomato and onion, and season all with salt, pepper, and paprika. Cut slices of brown bread and butter them. Lay a crisp lettuce leaf on each buttered piece; spread the above mixture over them equally, and cover with another piece of buttered brown bread. Serve on a plate covered with lettuce leaves.

LIEDERKRANZ CHEESE SANDWICHES

1 Liederkranz cheese Small buttered muffins
12 stoned, chopped olives

With a sharp knife cut in halves the required number of small thin muffins; butter each half, and spread over a thin layer of Liederkranz cheese. Sprinkle over with the olives and sandwich muffins together.

LIVER AND CHESTNUT SANDWICHES

$\frac{1}{2}$ lb. (2 cups) boiled liver 1 pint (2 cups) shelled chest-
 $\frac{1}{2}$ oz. (1 tablespoonful) nuts
butter 1 gill ($\frac{1}{2}$ cup) stock
Salt and pepper to taste Buttered bread

Boil the chestnuts until soft, then blanch them and mash to a fine paste. Add the livers, chopped fine, the butter, seasonings, and stock. Heat and mix thoroughly, then set away to cool. Spread between thin slices of buttered bread. Cut into neat squares and serve.

LOBSTER SANDWICHES

Slices bread	Chopped parsley
Sweet butter	Capers
Salt and paprika	Liquid aspic jelly
Hard-cooked egg-yolk	Lettuce or watercress
Pounded cooked lobster	

Spread some thinly cut slices of bread with sweet butter, sprinkle this with a little salt and paprika, and on this sprinkle some hard-cooked yolk of egg which has been rubbed through a wire sieve.

Have some more buttered bread spread with the lobster, and sprinkled with chopped parsley and capers. Close the slices together, the last mentioned on the top, then cut out with a round cutter about two inches in diameter. Brush over the top side of the rounds with a little liquid aspic jelly and sprinkle with chopped parsley.

Place the lettuce or watercress in the center of a dish, and arrange the sandwiches round the salad. Potted lobster may be used.

Another Method.—Remove meat from a boiled lobster and slice into small pieces. Cut bread thin, remove crusts, and butter. Mix the lobster with mayonnaise dressing and spread thinly between two slices of bread. Cut into oblong pieces.

MAPLE SANDWICHES

½ pint (1 cup) maple syrup	1 gill (½ cup) diced pineapple
1 gill (½ cup) stoned chopped dates	1 tablespoonful crushed maple sugar
1 gill (½ cup) blanched, chopped almonds	Buttered bread

Put the maple syrup into a saucepan, add the dates, almonds and pineapple and cook gently for eight minutes. Take from the fire and add the maple sugar.

Cut the bread in long, thin slices, and remove the crusts. Spread with the mixture, and roll up, wrapping each in waxed paper. Let stand for a few hours, when the paper can be removed and they will keep the shape desired.

Another Method.—Mix one cupful of grated maple sugar with one cupful of blanched and chopped almonds and mix to a paste with whipped cream; spread on buttered white or Graham bread and cut into shapes. Decorate with chopped almonds, and serve around a mound of molded cream-cheese balls flecked with paprika.

MARMALADE AND NUT SANDWICHES

24 blanched and chopped almonds	1 pint (2 cups) orange or grapefruit marmalade
24 blanched and chopped English walnut meats	White or Graham bread

Mix the nuts with the marmalade and spread on thin slices of buttered white or Graham bread.

MARSHMALLOW SANDWICHES

Marshmallows Fingers buttered bread

Cut some marshmallows in halves and place them between small narrow fingers of buttered bread; then toast in a very hot oven, first on one side and then on the other.

MARZIPAN SANDWICHES

Buttered white or brown bread	Red currant jelly Angelica
Almond paste	1 egg-white
Glacé fruits	

Butter some thin slices of white or brown bread. Beat up the white of egg and with it thin some almond paste. Spread between the slices of bread. Decorate the top with the red currant jelly, putting it through a small bag and tube, small pieces of glacé fruits, and leaves of angelica. Cut into finger-shaped pieces.

MINT SANDWICHES

8 large sprigs mint	4 tablespoonfuls cold water
½ pint (1 cup) boiling water	1 oz. (3 tablespoonfuls)
1 pint (2 cups) whipped cream	powdered gelatine
	Bread

Chop the mint, put it into a saucepan with the boil-

ing water, and simmer for thirty minutes. Soak the gelatine in the cold water and add to mint, and after this dissolves, strain. When nearly cold, add the whipped cream and mix well. When cold, spread on bread.

Another Method.—To four tablespoonfuls of finely chopped mint add four tablespoonfuls of chopped parsley, four teaspoonfuls of chopped chives, paprika to taste, and enough mayonnaise dressing to mix. Spread upon thin slices of fine-grained white bread.

MOSAIC SANDWICH

1 cream cheese	1 chopped pimiento (canned
2½ tablespoonfuls peanut	red pepper)
butter	Salt and paprika to taste
	White and Graham bread

Mash the cheese and mix it with the peanut butter, pimiento, salt, and paprika to taste.

Cut three slices each of white and Graham bread, one-half inch thick. Spread a slice of the white bread with mixture and place a slice of Graham bread upon it. Spread this with mixture and place on it a slice of white bread. Repeat this process, beginning with the slice of Graham bread. Put both piles in a cold place under a light weight for one hour. Remove the weight, and cut each pile in three and one-half inch slices. Spread two of them with the prepared mixture, and put together in such a way that a white

block is alternately with a Graham one, making a checker appearance. Wrap in damp cheesecloth and again place under a light weight in a cool place. Remove the weight at serving time and cut in dice.

MUSHROOM AND LOBSTER SANDWICHES

1 can or (1 cup) cooked lobster meat	Salt and pepper to taste Tomato catchup to taste
½ pint (1 cup) mushrooms	Lemon-juice to taste
1 oz. (2 tablespoonfuls) butter	White bread 1 small onion
Stock	

Wash and dry the mushrooms and cut them into small pieces. Melt the butter in a saucepan, add the onion chopped and the mushrooms, cover with stock, and cook slowly until tender. Drain the mushrooms, add the lobster meat to them, and pound until smooth; add seasonings and enough of the liquor to moisten. Spread on thin buttered slices of white bread.

MY FAVORITE SANDWICHES

1 pint (2 cups) cold cooked halibut	1 tablespoonful lemon-juice Mayonnaise dressing
2 hard-cooked eggs	Radishes
2 tablespoonfuls chopped capers	Lightly buttered white bread

Shred the fish and chop the hard-cooked eggs. Mix these with the capers, add the lemon-juice, and



MY FAVORITE SANDWICHES



NANTUCKET SANDWICHES

moisten with mayonnaise dressing. Spread on slices of lightly buttered bread, cover with other slices, and cut into fancy shapes. Serve with the radishes.

NANTUCKET SANDWICHES

Graham and white bread	$\frac{1}{2}$ lb. seeded raisins
$\frac{1}{2}$ pint (1 cup) chopped nut meats	$\frac{3}{4}$ lb. of figs 12 marshmallows
2 lemons	1 oz. (2 tablespoonfuls) sugar
$\frac{1}{2}$ pound stoned dates	1 beaten egg white

Put the figs, dates, and raisins through a food-chopper, add the strained juice of the lemon, the sugar, nut meats, the marshmallows melted, and white of egg. Mix and spread on rounds of Graham and white bread.

NASTURTIUM SANDWICHES

Nasturtium flowers	Buttered bread, brown or
Salt and pepper to taste	white

Chop some nasturtium flowers, season with salt and a little pepper, spread on a slice of bread and butter very thinly cut, cover, and cut into any desired shape, and decorate the sandwiches with a few nasturtium blooms. Or flavor some butter with nasturtium leaves and blossoms, and with it spread a thin slice of moist bread. Press fresh nasturtium leaves and blossoms upon the butter, and place one piece of

bread upon the other. These sandwiches may be modified by combining thin slices of cucumber with the blossoms. The leaves also make a capital addition to ordinary chopped or sliced meat or egg sandwiches, and may be recommended to those in search of something new for afternoon teas or picnics.

NUT AND HONEY SANDWICHES

1 gill ($\frac{1}{2}$ cup) honey	$\frac{1}{2}$ lb. (1 cup) butter
3 ozs. ($\frac{3}{4}$ cup) chopped black walnut meats	Biscuits or crackers

Melt the butter, stir in the honey and the walnuts. Chill and spread between crackers or biscuits. To make honey sandwiches for afternoon tea cut thin slices of brown or entire wheat bread and spread quite thick with honey. Sprinkle with chopped preserved cherries or chopped preserved ginger, and press the slices together. Cut into fancy shapes and serve.

NUT CANAPÉS

$\frac{1}{4}$ lb. (1 cup) chopped nut meats	6 chopped sweet pickles
Mayonnaise dressing	Bread
	Pimientos (canned red peppers)

Mix the nut meats and the pickles with enough mayonnaise dressing to spread. Fry circles of bread

in hot fat and spread with the nut mixture. Garnish with stars of pimientos.

ONION SANDWICHES

Thinly sliced onions	1 tablespoonful sugar
2 beaten eggs	1 tablespoonful butter
1 gill ($\frac{1}{2}$ cup) milk	1 gill ($\frac{1}{2}$ cup) vinegar
1 tablespoonful salt	Bread
1 tablespoonful mustard	

Put the eggs in the upper pan of a double boiler, add the milk, salt, mustard, sugar, butter, and vinegar, and cook until as thick as boiled custard. Cool and spread on thin slices of bread. Put together with a layer of onions between.

Do not use large white onions or the yellow variety for making sandwiches.

OYSTER CANAPÉS

Oysters	Lemon-juice to taste
Caviar	Buttered brown bread
Sliced cucumbers	Parsley
Salt and pepper to taste	

Cut some rounds of buttered brown bread, and lay a thin slice of crisp cucumber on the top of each. Season some oysters with salt, pepper, and lemon-juice and place them on the top of the cucumber. Surround the oysters with caviar, garnish with sprigs of parsley, and serve.

OYSTER SANDWICHES

1 pint (2 cups) oysters	2 ozs. (4 tablespoonfuls)
1 gill ($\frac{1}{2}$ cup) cream	butter
2 egg-yolks	$\frac{1}{2}$ teaspoonful salt
2 tablespoonfuls cracker crumbs	$\frac{1}{4}$ teaspoonful pepper Buttered bread

Drain the oysters and chop them, put them into a saucepan, cover, and let steam for five minutes; then add butter, seasonings, beaten yolks of eggs, cracker-crumbs, and cream. Cook for two minutes, set aside to cool slightly, then spread between slices of white buttered bread, and serve at once.

Another Method.—Chop one pint of raw oysters very fine, season to taste with salt, pepper, and Tabasco, then lay on thinly buttered white bread with crisp lettuce leaves between.

PALO ALTO SANDWICHES

Buttered bread	$\frac{3}{4}$ teaspoonful sugar
1 $\frac{1}{2}$ ozs. (3 tablespoonfuls) butter	1 chopped medium-sized onion
2 tablespoonfuls French mustard	1 teaspoonful chopped capers 6 chopped sweet pickles
1 tablespoonful grated cheese	12 chopped stuffed olives

Cream the butter, add the mustard, cheese, sugar, onion, capers, pickles, and olives. Spread between very thin slices of buttered bread and cut in squares.

PARMA SANDWICHES

6 hard-cooked eggs	½ pint (1 cup) English wal-
½ pint (1 cup) stuffed	nut meats
olives	Mayonnaise or boiled dressing
	Buttered bread

Chop the eggs, nuts, and olives separately, then mix them together and moisten with the dressing. Spread between thin slices of buttered bread and cut into fancy shapes.

PATÉ DE FOIE GRAS SANDWICHES

Paté de foie gras (1 jar or tin)	Oil
Brown or white bread	Vinegar
Butter	Salt and pepper to taste
Cucumbers	Parsley

Cut some thin slices of buttered bread and stamp out rounds from them the size of the rounds of cucumber. Peel and slice the cucumbers and let them lie for a short time in a dressing made of salt, vinegar, oil, and pepper, then drain.

Spread one-half of the slices with paté de foie gras, lay on a slice of cucumber, place the other slice of bread on the top, and arrange in a ring in a dish, the sandwiches overlapping each other. Garnish with parsley.

Or spread paté de foie gras on lightly buttered bread,

cover with a layer of chopped watercress mixed with French dressing, place slices of bread on the top, and cut into finger-shaped pieces, and pile log-cabin fashion in a sandwich basket.

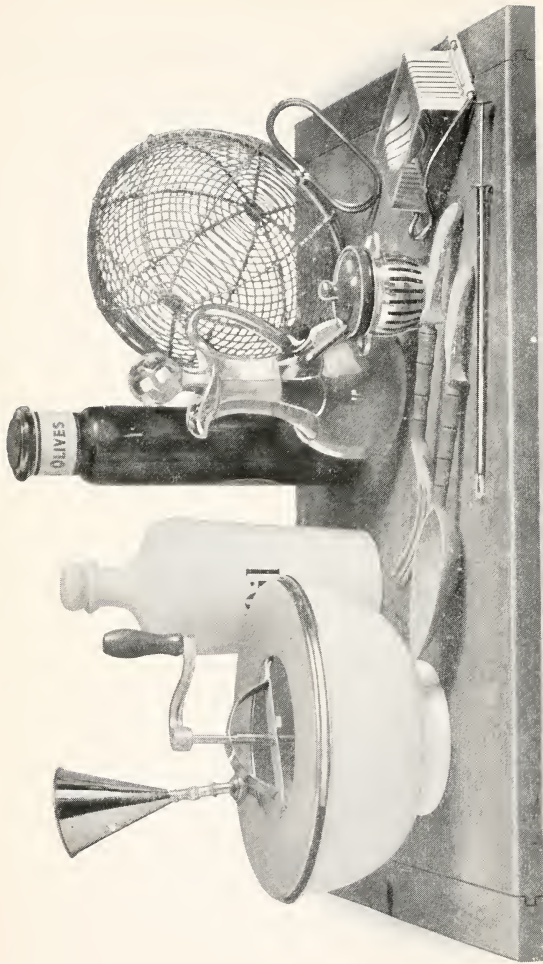
Paté de foie gras mixed with truffles is delicious and delicate.

PEANUT SANDWICHES

$\frac{1}{2}$ pint (1 cup) shelled and chopped peanuts	$\frac{1}{2}$ lemon
$\frac{1}{3}$ cupful vinegar	$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) sour cream
2 ozs. ($\frac{1}{4}$ cup) sugar	Lettuce leaves
$\frac{1}{4}$ teaspoonful salt	Buttered bread
$\frac{1}{8}$ teaspoonful pepper	1 egg

Put the vinegar into a small saucepan and bring to boiling-point. Beat up the egg and mix it with the sour cream, add the sugar, salt, and pepper, and put all into the hot vinegar. Stir until it boils, then remove from the fire and allow to cool before pouring it over the peanuts. Add enough strained lemon-juice to make the mixture tart. Spread between slices of buttered bread with a crisp lettuce leaf between.

Another Method.—Secure fresh roasted peanuts or buy them shelled, by the pound. Remove the inner hull and put them in the oven to brown nicely. Turn them out on a board and crush fine with a rolling-pin. Place them in a bowl and mix thoroughly with mayonnaise dressing. The cooked mayonnaise, without



UTENSILS FOR SALAD MAKING

oil, makes a delicious combination. Spread between slices of thin buttered bread and cut into cutlet shapes.

If liked, cream cheese may be added and the mixture spread between crackers.

PERSIAN SANDWICHES

$\frac{1}{2}$ lb. stoned dates	$\frac{1}{2}$ lb. preserved cherries
$\frac{1}{2}$ lb. figs	1 lemon
$\frac{1}{2}$ lb. English walnut meats	1 teaspoonful almond extract
$\frac{1}{2}$ lb. peanut butter	Unsweetened crackers

Put the figs, dates, and cherries through a food-chopper. Cut the nut meats into small pieces and add them, with the peanut butter, almond extract, and enough strained lemon-juice to make a paste soft enough to mold into flat wafers one-fourth of an inch thick.

Serve between saltines or any unsweetened cracker.

If liked, a little chopped preserved pineapple may be added to the above.

PICKLE SANDWICHES

4 chopped pickles	1 tablespoonful grated fresh
3 tablespoonfuls whipped cream	horseradish
Chopped cooked beef	8 tablespoonfuls mayonnaise or boiled dressing
	Buttered bread

Mix together the cream, mayonnaise, or boiled dressing, horseradish, and pickles. Spread buttered bread with this mixture, then with a thin layer of beef, and cover with more dressing and bread. Cut into shapes and serve for supper.

PINEAPPLE SANDWICHES

1 pineapple	2 ozs. ($\frac{1}{2}$ cup) chopped mara- schino cherries
Sugar	
2 ozs. ($\frac{1}{2}$ cup) chopped pre- served ginger	White mayonnaise dressing
	Bread

Peel and slice the pineapple, add sugar to taste, and allow to stand in a cool place for three hours. Then chop fine, add ginger, cherries, and mayonnaise to moisten, and spread between thin squares of bread.

PORK AND OLIVE SANDWICHES

2 boiled pork tenderloins	$\frac{1}{3}$ cupful vinegar
$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) stoned olives	1 teaspoonful mustard
2 eggs	Salt and pepper
$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) milk	Buttered bread
3 tablespoonfuls olive oil	Lettuce leaves

Put the well-cooked tenderloins and the olives through a food-chopper. Break the eggs into a small saucepan, stir in the mustard, add salt and pepper to taste, milk, oil, and vinegar, and stir and cook over a slow fire until the mixture comes to boiling-point.

Boil for two minutes and cool. Then add the pork and olives.

Butter slices of bread, then spread the mixture on thick, and put a crisp lettuce leaf between the slices.

POTTED BEEF SANDWICHES

1½ lbs. lean beef	Salt and red pepper
½ lb. (1 cup) butter	4 boned anchovies
Powdered cloves and mace	Few drops red color
Powdered allspice and nutmeg	Bread

Cut the beef into tiny pieces, put it into an earthenware jar with one-half of the butter. Cover the jar, set it in a pan of boiling water, and cook. When nearly ready, add cloves, mace, allspice, nutmeg, salt, and red pepper to taste; then continue to boil it until tender and let it get cold.

Wash and bone the anchovies and pound them with the meat, the remainder of the butter, and a few drops of red color. Press into small pots and cover with melted butter or suet.

This mixture is suitable for any emergency and may be used with rolls or bread.

RAISIN SANDWICHES

¼ lb. (1 cup) seeded raisins	2 ozs. (4 tablespoonfuls) sweet butter
¼ lb. (1 cup) chopped nut meats	Toasted crackers or brown bread
½ tablespoonful lemon-juice	A few boiled raisins

Wash, dry, and chop the raisins, add the nut meats, lemon-juice, and butter; mix to a paste and spread between toasted crackers or thin slices of brown bread. Decorate with boiled raisins.

Or mix equal quantities of chopped raisins and chopped pecan nut meats, add four tablespoonfuls of boiled or mayonnaise dressing and one teaspoonful of lemon-juice; when smooth, spread between slices of buttered bread. Cut in crescents or squares.

ROLLED SANDWICHES

1 long loaf bread	$\frac{1}{2}$ pint (1 cup) chopped
Softened butter	stuffed olives
1 pint (2 cups) cooked	$\frac{1}{4}$ lb. (1 cup) chopped Eng-
chopped ham	lish walnut meats
	Boiled dressing

Mix the ham, olives, and nuts with enough boiled dressing to moisten them. Use a loaf that is square at the ends and one day old. Remove the crusts from the loaf and with a very sharp knife cut it into even slices, one-eighth of an inch thick. Place these slices together in the original form, wrap them in a damp cloth, and let them stand for two hours. By that time they will be soft enough to roll without breaking. Spread each slice with the softened butter and the mixture, roll it, and then wrap it in a piece of waxed paper that is wide enough to go nearly twice around it and long enough to extend beyond the roll in a twist at each end. Keep on ice until wanted.

ROSE PETAL SANDWICHES

Rose petals	Bread
Sweet butter	

Put a layer of rose leaves in the bottom of a jar or covered dish, put in one-half cupful of fresh, unsalted butter wrapped in waxed paper, cover with a thick layer of rose leaves, cover closely, and leave in a cool place over night. The more fragrant the roses, the finer the flavoring imparted.

Cut the bread for these dainty sandwiches in thin strips or circles, spread each with the perfumed butter, and place several leaves from fresh roses between the slices, allowing the edges to show.

Rose-leaf conserve is delicious spread between slices of angel-cake.

Violets or clover blossoms may be used in place of the rose leaves.

RUSSIAN CAVIAR SANDWICHES

Slices bread	Chillies or pimientoes
Butter	Watercress
Russian caviar	Liquid aspic jelly
Aspic cream	Hard-cooked eggs
Lemon slices	

Take some slices of buttered bread, cut about one-eighth of an inch thick, and spread them with Russian caviar; arrange them in sandwich form, then stamp

them out into rounds with a plain round cutter about two inches in diameter. Mask the top side over thinly with aspic cream, on which place a very thinly cut slice of lemon; garnish with tiny strips of chillies, or pimientos, and mask again with liquid aspic jelly. Serve each sandwich on a layer of hard-cooked egg rubbed through a sieve, and decorate with a little piece of watercress.

SALMON SANDWICHES

1 can salmon	1 teaspoonful mustard
1 oz. (2 tablespoonfuls) butter	$\frac{1}{8}$ teaspoonful paprika
$\frac{1}{2}$ oz. (2 tablespoonfuls) flour	1 gill ($\frac{1}{2}$ cup) vinegar
2 teaspoonfuls sugar	$\frac{1}{2}$ pint (1 cup) milk or cream
1 teaspoonful salt	2 egg-yolks
	Buttered bread
	$\frac{1}{2}$ tablespoonful lemon-juice

Sprinkle the lemon-juice over the salmon. Melt the butter in a saucepan, stir in the flour, add the seasonings, milk or cream, and when smooth add the vinegar. Stir until thick and pour on the beaten yolks of eggs; return to the fire and cook for a few minutes. Do not curdle the eggs, add the salmon, and cool. Spread between slices of buttered bread and cut into square pieces.

One-half cupful of chopped peanuts may be added to the salmon mixture if liked.

SARDINE CANAPÉS

8 sardines	2 teaspoonfuls chopped parsley
2 tablespoonfuls lemon- juice	2 ozs. (4 tablespoonfuls) butter
$\frac{1}{2}$ teaspoonful Worcester- shire sauce	2 hard-cooked eggs
$\frac{1}{8}$ teaspoonful paprika	Capers or watercress
	Toast

Toast lightly oval-shaped slices of bread. Skin and bone the sardines, rub them to a paste, add the seasonings and the butter creamed. Spread this mixture on the canapés, garnish with a border of the egg-whites, finely chopped, and on the top scatter the yolks of eggs rubbed through a ricer, and a few capers or sprigs of watercress.

SARDINE AND ANCHOVY SANDWICHES

12 sardines	1 teaspoonful chopped parsley
6 anchovies	Salt and paprika to taste
4 ozs. ($\frac{1}{2}$ cup) butter	Buttered bread

Remove the skin and bones from the anchovies and sardines and pound them; add the butter, parsley, salt, and paprika, and mix well together; cut some thin white bread and butter it; spread freely with the sardine mixture, cover with a slice of buttered bread, trim off the crusts, and cut into fingers. Decorate with sprigs of parsley and serve on a sandwich tray.

A pleasing sandwich filling can be made by mashing twelve boned sardines with a cream cheese and a little of their own oil. Season with red pepper and finely chopped parsley.

Anchovies may be substituted for the sardines, and paprika and mint used for seasonings.

SARDINE AND TOMATO SANDWICHES

1 can sardines	Red pepper
2 ozs. (4 tablespoonfuls) butter	Buttered bread
Salt	Skinned tomatoes
	Lemon-juice

Skin and bone the sardines and pound them with the butter, seasoning to taste with salt and red pepper. Spread this mixture on thin rounds of buttered bread; cut the tomatoes the same size as rounds of bread, and place a slice between two pieces, first squeezing a little lemon-juice over them. Press the rounds firmly together.

Another Method.—Skin and bone one can of sardines. Beat up one egg, add one-fourth cupful of milk and one-fourth teaspoonful of salt. Dip twelve slices of French bread in the egg mixture, and fry quickly in plenty of smoking hot fat. Place a sardine between each two slices of the fried bread, garnish with a slice of hard-cooked egg and a sprig of parsley. Serve at once.

SAVORY CREAM SANDWICHES

1 gill ($\frac{1}{2}$ cup) whipped cream	Unbuttered bread
2 teaspoonfuls anchovy extract or shrimp paste	Salt and pepper to taste
1 teaspoonful finely chopped parsley	Beaten egg-white or liquid aspic jelly
	Paprika

Mix the cream with the anchovy extract, parsley, salt and pepper to taste. Spread on slices of unbuttered bread and cut into squares or triangles; brush the edges with beaten white of egg or liquid aspic jelly, and dust these with chopped parsley and paprika.

SHAD-ROE SANDWICH

4 ozs. ($\frac{1}{2}$ cup) butter	3 chopped olives
3 hard-cooked egg-yolks	Salt and paprika to taste
1 cooked shad roe	Bread
3 drops Tabasco sauce	

Pound the roe and rub it through a sieve with the hard-cooked yolks of eggs. Cream the butter, add all the other ingredients, then spread between slices of bread. Cut into shapes and dish up neatly on a sandwich tray.

Cooked cod's roe may be used in place of the shad roe.

Another Method.—Crush a pair of cooked shad roes with a silver fork and moisten with mayonnaise dressing flavored with tarragon vinegar. Spread one

slice of white bread lightly with mayonnaise dressing and cover with chopped watercress; spread the second slice with butter, and then with the shad-roë mixture, and press lightly together.

SHRIMP SANDWICHES

4 tablespoonfuls of picked shrimps	1½ teaspoonfuls anchovy paste
3 tablespoonfuls whipped cream	Buttered rolls
	Sprigs of parsley
	Paprika to taste

Chop the shrimps, mix them with the anchovy paste, paprika, and whipped cream. Spread this mixture between buttered rolls, and serve garnished with the parsley.

SPANISH SANDWICHES

3 pimientos (canned red peppers)	1 tablespoonful flour
¼ lb. cheese	1 tablespoonful sugar
2 hard-cooked eggs	3 tablespoonfuls vinegar
1 small onion	1 teaspoonful salt
1 beaten egg	⅛ teaspoonful red pepper
1 tablespoonful butter	Buttered bread
	Lettuce leaves

Put the pimientos, hard-cooked eggs, and cheese through a food-chopper, add the onion, chopped, and mix well.

Put the raw egg into the upper pan of a double boiler, stir in the sugar and flour, add the butter, salt, red pepper, and vinegar, and cook over hot water

until a paste is formed. Mix with the other ingredients and set aside to cool.

Serve on slices of buttered bread with lettuce leaves between.

STRAWBERRY SANDWICHES

10 or 12 strawberries	1 teaspoonful strawberry extract
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) butter	Fresh bread
$6\frac{1}{2}$ ozs. (1 cup) confectioners' sugar	

Cream the butter until soft; add the sugar, the strawberries mashed, and strawberry extract. Mix all well together and chill on ice. Cut the crusts from fresh bread slices, spread with the mixture, and wrap in a cloth for several hours. The bread can be rolled up after being spread with the mixture, or it can be cut into fancy shapes.

Another Method.—Cut some thin slices of bread. Spread one-half with whipped cream and sprinkle over with sugar. Slightly butter the remaining slices, and cover with sliced strawberries. Press the two slices together.

SUNDAY NIGHT CANAPÉS

1 finnan haddie	Brown breadcrumbs
2 tablespoonfuls cream	Fried croûtons
1 oz. (2 tablespoonfuls) sweet butter	1 teaspoonful lemon-juice
Grated Parmesan cheese	Salt and pepper to taste

Soak the haddie in milk and water for thirty minutes, then cook it, drain, and rub through a sieve. Melt the butter in a saucepan, add seasonings, cream, and sieved haddie. When hot, pile on fried croûtons, sprinkle with cheese mixed with a few breadcrumbs, return to the oven for a minute, and serve very hot.

TANGO SANDWICHES

Thin dry toast	2 boned anchovies
Anchovy purée	1 tablespoonful potted fish
Chopped parsley or chopped pistachio nuts	1 tablespoonful thick white sauce
4 hard-cooked egg-yolks	Salt and paprika to taste
2 ozs. (4 tablespoonfuls) sweet butter	Few drops red color

Pound the yolks of eggs with the butter, anchovies, and potted fish. Add the sauce, red color, and salt and paprika, and rub through a wire sieve. Have some very thin dry toast made, and, while hot, spread it with some of the above mixture. Lay two pieces of toast together to make a sandwich, cut them into neat squares or oblong shapes, spread the top sides lightly with anchovy purée, and on this put a good sprinkling of chopped parsley or pistachio nuts. These are excellent for afternoon tea.

To make the anchovy purée: Take eight large anchovies that have been boned and well washed in cold water; add to them two hard-cooked yolks of eggs,

four tablespoonfuls of sweet butter, paprika to taste, and a few drops of red color, and pound all together; rub through a wire sieve and use.

TONGUE CANAPÉS

Cooked tongue	Paprika
Buttered brown bread	Grated horseradish
1 peeled and sliced tomato	Tarragon vinegar
Whipped cream	

Cut some rounds of buttered brown bread. Place a thin slice of tomato on each canapé, and cover with a thin round of tongue. Whip up some cream, seasoning to taste with the vinegar and horseradish, and pile a little of this on each round of tongue. Sprinkle with paprika and serve on a lace-edged paper.

TONGUE SANDWICHES

$\frac{1}{2}$ pint (1 cup) chopped cooked tongue	1 hard-cooked egg-yolk
1 teaspoonful mustard	$\frac{1}{2}$ lemon
1 teaspoonful butter	Pinch grated nutmeg
$\frac{1}{4}$ teaspoonful paprika	Buttered bread

Mix the tongue with the yolk of egg, add the butter, strained lemon-juice, and the seasonings. Spread between thin slices of buttered bread and cut in triangles.

Another Method.—Put one-half pound each of cooked tongue and boiled ham through a food-

chopper, add salt, pepper, and grated nutmeg to taste. Stir in one-half cupful of melted butter, one tablespoonful of chopped olives, and a small bottle of pickles chopped fine. Cut the bread as thin as possible. Spread it with some of the meat mixture, cover with a layer of washed and drained cress, and place another slice of the bread on the top. Cut into small sandwiches.

TRICOLORED SANDWICHES

6 slices bread
Potted egg
Green butter

Deviled ham
Aspic jelly
Butter

Butter the slices of bread and make three sandwiches, one with potted egg, one with the deviled ham, and the other with the green butter. Now put a little softened butter on them and stick all three sandwiches together, press them lightly, trim off the crusts, and cut them into six pieces; dip each one into liquid aspic jelly that is just about to set, and put them in a cool place or in a refrigerator until required.

To make the potted egg: Hard-cook three eggs, allow them to get cold, pass the yolks through a sieve, beat them with a tablespoonful of butter, season to taste with salt and paprika.





CHICKEN AND CRANBERRY SANDWICHES



Courtesy of "The Ladies' Home Journal"

TUTTI-FRUTTI SANDWICHES

TUTTI FRUTTI SANDWICHES

1 lb. figs	½ lemon
½ pint (1 cup) seeded raisins	1 teaspoonful almond extract
½ pint (1 cup) stoned dates	Whipped cream
½ pint (1 cup) hot water	Angelica and candied violets
3 ozs. (¾ cup) chopped nut meats	Sweet wafers

Chop the figs, raisins, and dates, put them into a saucepan with the water, and cook slowly until thick. Take from the fire, add the nuts, the strained lemon-juice, and the almond extract. Cool and spread between wafers and decorate the top with whipped cream, candied violets, and strips of angelica.

VEGETABLE AND CHEESE SANDWICHES

1 Liederkranz cheese	Lettuce leaves
Radishes	Boiled dressing
Young onions	Bread

Cut the green tops from some young onions and some radishes and slice both very thinly lengthwise. Let them lie with some crisp lettuce leaves for one hour in ice water. Then drain and dry. Dip a leaf of lettuce into boiled dressing, and lay it on a slice of bread; over this place a layer of cheese, then a layer of radish, a layer of onions, some more cheese, then another leaf of lettuce dipped in dressing, and a slice of bread.

VIRGINIA SANDWICHES

½ pint (1 cup) shelled peanuts	Mayonnaise or boiled dressing
2 cans sardines	Buttered rye bread

Put the peanuts through a food-chopper and mix them thoroughly with the sardines, pounded to a paste; add sufficient dressing to hold together, and spread between slices of rye bread.

Cut in triangles and serve.

WALKER HOUSE SANDWICHES

6 green bell peppers	½ pint (1 cup) chopped
½ pint (1 cup) English walnut meats	cooked bacon
1 lettuce heart	Mayonnaise dressing
2 hard-cooked eggs	Bread

Chop the peppers, nuts, lettuce, and eggs; add the bacon and enough mayonnaise to bind the ingredients together. Spread this mixture on squares of bread, and cover with squares which have been spread with mayonnaise dressing. These sandwiches are delicious served with salad.

WELLINGTON SANDWICHES

½ lb. cooked beef, veal, or mutton	1 tablespoonful chopped nut meats
6 stoned olives	8 picked shrimps
4 boned anchovies	Parsley
1 tablespoonful capers	Lettuce or endive
2 hard-cooked eggs	Brown bread
1 tablespoonful butter	Salt and pepper to taste

Put the meat through a food-chopper with the olives, anchovies, nuts, and capers. Rub the yolks of eggs through a sieve, mix thoroughly with the butter, salt, and pepper, and add to meat mixture.

Spread on thin slices of buttered brown bread, cover one with another, press together and stamp them with a round cutter; sprinkle the surface of sandwiches with the chopped whites of eggs.

Dish them up in a circular row; put the salad in the center, and ornament with the shrimps and parsley.



SALAD RECIPES



SALAD RECIPES

*“Three several salads have I sacrificed, bedew'd with precious oil
and vinegar”*

Under the generic name of salad we include almost any kind of food seasoned with oil, vinegar, salt, pepper and various other condiments. There are six distinct classes: The herb or green salads. Vegetable salads. Fish salads. Meat salads. Poultry and game salads. Fruit salads.

In nearly all European languages the word is practically the same; it is *Salade* in French, *Insalada* in Italian, *Salat* in German, *Salate* in Russian, and *Ensalada* in Spanish. Etymologically salad is derived from the Latin *Sal* (salt), as in classic times it appears that this was the only condiment employed.

The salad is admittedly the poetry of comestibles, and has itself inspired its admirers like a muse. An Italian poet of the name of Molza is said to have written a poem having Salad for its subject, wherein he claimed that Adam in his unfallen state was the first concocter and consumer of salad; Cowper, translating Virgil, has a poem entitled “The Salad,” digni-

fying by that name the piquant dish described by the Latin poet; Sydney Smith's verses on a Winter Salad are familiar enough, especially the concluding couplet:

“Serenely full, the epicure may say,
‘Fate cannot harm me—I have dined to-day.’”

And a very excellent recipe it is that the witty canon gives. In its simplest form salad contributed to that banquet given by Madame du Barry to Louis Quinze, which induced the enraptured monarch to confer the *cordons bleu* on the cook, who, to the ever-enduring glory of her sex, was a woman. Learned men have not thought it beneath their dignity to study the salad. The French chemist Chaptal wrote on the subject; the German Schlegel compared the shredded vegetables to fleecy clouds; Jean Jacques Rousseau expressed the characteristic opinion that for salad to be enjoyed in perfection it should be prepared by a damsel of not less than fifteen or more than eighteen summers. Unfortunately, it would seem that the name of the sage is unknown to whom we owe the immortal aphorism that “for the proper mixing of a salad four individuals are essential—a miser for the vinegar, a spendthrift for the oil, a sage for the salt, and a maniac for the mixing.” And to these should be added, according to many profound authorities, sugar. Such, at any rate, we may gather was Gold-

smith's opinion, as evidenced by his couplet on Garrick:

“Our Garrick's a salad; for in him we see
Oil, vinegar, sugar, and saltness agree.”

At Roman feasts salad was an important item in the menu. It was eaten at the beginning of the dinner, for it was regarded as provocative to the appetite and an aid to digestion, and the same order of service obtained in the dinners of Plantagenet and Tudor days.

The Roman method of salad mixing would not commend itself to modern palates, as it included a variety of sauces and ingredients that we should find extremely distasteful.

Salad, no matter of what class, is liked by everybody. Its presence at any meal is welcome, and it is looked upon as a wholesome and refreshing food, and, at the same time, as a wonderful aid to digestion. When there is no inclination to eat, or when, as is commonly said, a person does not fancy his food, there is torpidity of the digestive function. With the sight of tempting food the work of the digestive organs is begun. The mouth waters, and even the gastric juice flows in response to a pleasant impression.

The salad, therefore, may fill a special and important gap in the dietary; and, when it is prepared with oil, as every good salad should be, it becomes an excellent and agreeable vehicle for conveying fat into the

body. No more excellent adjunct to the cold dish can be suggested. The oil modifies and "smooths" the peculiar flavors of the juices of the plant while the vinegar softens the tissues, renders them more digestible, and gives an agreeable piquancy to the whole.

Olive oil is a most valuable form of nourishment, in addition to being a medicament. As a nerve tonic oil is *par excellence*. Fats are part of the cure in nervous troubles, and certainly the most agreeable way of following this prescription is to indulge in salad dressed with a liberal supply of oil, accompanied by a niggardly one of vinegar.

Good olive oil may be recognized by its being bright, of a fine golden color and possessing a delicate taste of the fruit. If it be dark in color and have the least bad odor, it may be condemned at once. Oil obtained from unripe fruit has a greenish shade and a rough peppery taste; over-ripe olives yield a pale oil, deficient in flavor and liable to become rancid.

A salad is really good only when it is judiciously seasoned, and, as simple as this may seem, it requires skill and care. In the ingredients of a salad every plant should bear its part, without being overpowered by some herb of a stronger taste.

In salad making good ingredients are of the first importance, fresh green stuff, good oil and pure vinegar.

For a perfect dressing, wine vinegar, as being more

piquant, is to be preferred to malt; tarragon vinegar is also very acceptable.

We must remember that salad dressing has a far more important *raison d'être* than that of simply pleasing the palate, since in the first place it exercises a solvent action both upon the lettuce or other material tossed up in it, and upon any comestible with which it may be eaten; and in the second, possesses in itself a distinct dietetic value. For while the vinegar in its composition assists in the softening and renders more easy the digestion of the fibers of meat and vegetables, particularly when the latter are uncooked, as is so often the case in a salad, the acidity of this condiment, which might otherwise disagree with delicate persons, is neutralized by the oil or cream with which it is blended. These in their turn represent a great deal of nourishment, while if egg, either raw, or hard or soft cooked, be included among the ingredients of the dressing, it obviously adds appreciably to the aliment contained therein.

Then too, salt, of which there is usually a liberal allowance in these savory compounds, is a recognized aid to assimilation, even mustard and pepper in this connection acting as something more than mere seasoners.

Nearly all vegetables, meats, fish, and fruits may be served as salad. The essential thing is to have the salad cold, and, if green, to have the leaves dry and

crisp. If any water is left on the leaves, the dressing will not adhere to them, but will run to the bottom of the dish, and both the salad and the dressing will be poor.

Eggs make a welcome addition to a salad. They blend exceedingly well with the other ingredients, consort harmoniously with the oil, and impart a pleasing flavor to the whole.

Tomatoes and cucumbers too are useful adjuncts to the salad bowl though some discretion should be observed in blending. Tomatoes and beets for example do not go well together, and too much radish and watercress together is not advisable.

Cucumber may form part of a salad, though it is eaten to best advantage alone.

Onion in salad does not appeal to every palate, therefore, if put in a salad, there should be only a "suspicion" of it.

The best vegetable for salad making is the lettuce. Curly chicory, too, is a fine basis, also endive.

It is not necessary to have fresh and green things for all salads; the cold cooked vegetables are equally good—asparagus, potatoes, beans, beets, peas, cauliflower, Brussels sprouts, carrots, etc., or any of them mixed, together with slicings of olives; even bread-crumbs, when there has been nothing else at hand, have been known to make a very satisfying salad.

The remains of roast turkey, chicken, vegetables, veal and cooked fish may be utilized for salads.

Meat for any kind of salad should be cut into dice, and it should be marinated before being mixed with other parts of the salad. To make the marinade, take one part of oil and three parts of vinegar, with salt and pepper to taste; stir them into the meat and let it stand for two or three hours. Use only enough marinade to season the meat, and drain off any which has not been absorbed before combining the meat with the other parts of the salad.

The passion for fruit salads is very general. For one thing, the fruit is quite prepared for eating and there is no tiresome peeling and cutting beforehand. Another thing the dainty commingling of different species does not detract from the individual flavors, and lastly the dressing is a help to its digestion. Nothing but the best fruit in perfect condition should be allowed to enter the salad bowl.

The fruits, whole or sliced, according to their character, must be piled up in layers, the kinds being judiciously chosen, so that drier varieties alternate with the juicy ones, allowing their juice to percolate through the other fruits. In some cases this is all that is necessary to provide an excellent fruit salad, with the exception of fine sugar sprinkled on each layer, the whole being arranged in the dish in which it is to be served, and left in a cool place for some

hours beforehand, so that the juices and flavors may become thoroughly blended.

A sweet syrup is sometimes used for a fruit salad. A standing recipe is the favorite one of boiling, till thick and ropy, two cupfuls of fine, white sugar in two cupfuls of water. When the syrup is getting thick, it is ready. It is used half and half with any good wine spirits or fruit cordial, as wines and spirits are all products of fruit, and contain the natural elements of the salad. Any liqueur is also excellent.

Lemon juice helps every fruit salad. Strawberries with the addition of lemon juice are delicious. Oranges and strawberries blend excellently, but wherever there are strawberries, cherries should be excluded.

Pineapple should be used sparingly, where there are other fruits forming a part of a compound, as its strong flavor is apt to predominate and overpower that of other ingredients.

A selection of seasonable products, such as bananas, strawberries, raspberries, pineapples, cherries, peaches, grapes, and figs, used with discrimination is more than sufficient to produce a truly Arcadian dish.

Always mix the fruits lightly with a silver fork, and thoroughly chill before serving.

A fruit salad and a fruit cup are pretty much the same, differing principally in their place on the menu and in the method of serving. A fruit salad with sweet dressing may take the place of fruit in the des-

sert course. With French or mayonnaise dressing, it may be served as a first course at luncheon, or with the roast or game, though in the former case the French dressing is preferable.

Fruit salads with meats are becoming fashionable. Apples with anything rich in the way of meats have always been the cook's mainstay; now cherries as salad are being utilized with roast duck, gosling, or game dishes. Another salad to be served with cold boiled salmon or cold roast meat is one compounded of tomatoes and peaches.

Orange salad, made by slicing oranges and dressing them with olive oil and a dust of red pepper (with lemon juice if the oranges are sweet), is an excellent accompaniment to poultry or game.

No more welcome addition to the circle of salad fruits has been given than to the alligator pear, which fills a niche of its own and is happy in combination with various vegetables and other fruits.

The alligator pear is excellent prepared with salt, vinegar and oil, and may be served with lobster or other shell-fish. It should be eaten when the flesh cuts easily with a spoon, but has not begun to soften further, when it becomes rancid and unpalatable. It makes an excellent salad if mixed with grapefruit and with any of the ordinary salad dressings.

Dressings for fruit salads are sometimes of the plainest of French, occasionally varied by the generous

use of paprika for coloring and seasoning. A well made and simple mayonnaise dressing is delicious with most fruits, but an ideal dressing is the cream mayonnaise, in which either sour or sweet cream is substituted for the oil, or a small quantity of the whipped cream is added to the mayonnaise already made. Then there is the cream and olive oil dressing in which equal quantities of oil and cream are used, this being an excellent one to flavor with brandy or cordials, which quite disguise the oil.

SALAD ACCESSORIES

DATES STUFFED WITH CHEESE.—Put through a food chopper equal quantities of Neufchatel cheese and New York cheese, add salt, white pepper and finely chopped parsley to taste, and enough cream to mix smooth. Divide this mixture into washed and stoned dates, then roll in ground nut meats.

STUFFED FIGS.—Wash and dry whole figs, and make an incision in each. Work a cream cheese with a small wooden spoon, moisten with cream, add one tablespoonful of finely chopped nut meats and season with salt and red pepper. Stuff the figs with the cheese mixture, and arrange on a plate with green leaves.

CHEESE STRAWS.—Sieve one-half cupful of flour and a pinch of salt into a basin; rub in two tablespoonfuls of butter lightly with the fingers, add five tablespoonfuls of grated Parmesan cheese, two tablespoonfuls of

grated Cheddar cheese, red pepper to taste, the beaten yolk of one egg, and two teaspoonfuls of water. Turn the paste out on to a floured baking board; roll it out into a strip four inches wide and one-eighth of an inch thick and cut into strips. With two cutters, one smaller than the other, cut out some rings. Lay the straws and rings on a greased baking tin, and bake in a hot oven for about ten minutes or until they are a golden color. When they are ready, pass the straws through the rings, and serve on a hot dish.

The straws may be reheated.

CHEESE BISCUITS.—Sieve one-half cupful of flour into a basin with a pinch of salt and a pinch of red pepper; rub in two tablespoonfuls of butter lightly with the fingers, add six tablespoonfuls of grated cheese and make into a stiff paste with a little water or a beaten egg. Roll out on a floured board, cut into rounds with a cutter, brush them over with beaten egg, lay them on greased tins, and bake in a moderate oven until ready. When cooked let them get cold.

Beat the yolks of two eggs in a small pan: add five tablespoonfuls of milk, season to taste with salt and red pepper and stir over the fire until the mixture thickens. Take from the fire, add one tablespoonful of butter and four tablespoonfuls of grated cheese. Spread some of this mixture over half of the biscuits, place the others on the top and serve garnished with sprigs of parsley.

CHEESE FINGERS.—Take some puff pastry that has had only four rolls, sprinkling it generously with grated Parmesan cheese and rolling the cheese into it. Then roll it out into a strip five inches in width, and cut this strip across into finger-shaped pieces. Place these on a baking tin, brush them over with beaten egg, sprinkle over with grated cheese, and bake in a hot oven until nicely browned.

CHEESE PUFFS.—Put into a saucepan one-half cupful of water, add one tablespoonful of butter, salt and red pepper to taste and bring to the boil. Sieve one-half cupful of flour, and add it quickly, beating well until perfectly smooth and cooked. Take from the fire, add two eggs, one at a time, beat well, and then add eight tablespoonfuls of grated cheese. Turn out to cool, and drop by teaspoonfuls into plenty of smoking hot fat. Drain and serve sprinkled with cheese.

CLOVER VINEGAR.—Gather two quarts of clover blossoms, look over carefully, wash and shake dry. Pour nine quarts of boiling water over one quart of molasses; when cooled to lukewarm, add one yeast cake dissolved in a little warm water, and the clover blossoms. Allow to stand for one week, then strain and bottle.

SPICED VINEGAR FOR SALADS.—For each gallon of vinegar allow six cloves of garlic, six sliced onions, two grated horseradish roots, four ounces of bruised ginger roots, four ounces of mustard seeds, two ounces

each of black pepper and unground allspice. Put this mixture into a stone crock and simmer on the back of stove for ten hours, then strain and bottle for use.

This is especially good to flavor cauliflower, cabbage, cucumber and other vegetable salads.

BEET VINEGAR.—Beet vinegar is made by adding cold cooked sliced beets to good vinegar. It is easily made and it is ornamental for many purposes.

SHALLOT VINEGAR.—Shallot vinegar is made by adding three-fourths of a cupful of chopped shallots to two pints of white wine vinegar. Do not allow the shallots to remain in the vinegar for more than eight days, as they will make it too strong.

HORSERADISH VINEGAR.—Horseradish vinegar is always appetizing. Add three ounces of grated horseradish to one quart of vinegar, with a chopped clove of garlic and a pinch of red pepper. Pour into a bottle and seal. Strain when using.

HOW TO HARD BOIL EGGS

Put the eggs into cold water and bring to the boil, allow to cook for twenty minutes, and then place them in cold water. When cold remove the shells, and with a cutter or sharp knife cut into slices, rings, cubes, or quarters, or lengthwise.

HOW TO CLEAN CRESS

Cress is best prepared by washing quickly in cold water to which has been added a little salt and vinegar. Then dry well in a cloth or colander, or wire basket.

HOW TO BLANCH VEGETABLES

Blanching is done to extract some of their bitter substance or undesirable flavor or to partially soften. Place the vegetables in cold water, bring them quickly to boiling point, then drain and cool. Use as directed.

If it is necessary to blanch onions, parsley, tarragon or chervil it is best only to plunge them several times into boiling water.

HOW TO CLEAN LETTUCE, ETC.

Use only the best and tenderest lettuce. Cut off the roots and all coarse or discolored leaves and soak in cold water for a short time to get chilled. Then break off the leaves and shake in a dry cloth or wire basket to remove all moisture. Wrap in cheesecloth and lay in a cool place until required.

HOW TO FRINGE CELERY

Trim the roots and green stalk of a head of crisp celery. Wash it well. Cut the head into four even portions lengthwise and once across. Use a small,

sharp knife and slit each stick finely and evenly about eight times, but leave one-half inch at the bottom end uncut. As each is done, put it into a pan of ice water, containing a slice of lemon or a tablespoonful of vinegar, and leave it until well curled.

HOW TO CHOP PARSLEY

Wash some parsley and dry it well; remove all stalks, gather it up in the fingers in a bunch and cut it through several times. Then chop it fine with a large, sharp knife.

HOW TO PEEL TOMATOES

Cover some ripe tomatoes with boiling water and leave them for a few seconds. Lift them out of the water and the skin is easily taken off with a sharp knife. The color is not quite so bright as when unpeeled, but it renders them more convenient for eating.

Tomato tulips are easily made. Scoop out the centers of peeled tomatoes, and with a sharp knife cut the tomatoes in deep points and then fill with any salad mixed with mayonnaise.

MAYONNAISE DRESSINGS

Mayonnaise dressing is said to have been an invention of that noted *bon vivant*, the famous Maréchal Duc de Richelieu, but the true origin of the Mayonnaise,

Magnonaise, or Mahonnaise (according to different authorities upon its orthography), is still open to question. It is enough for the epicure of today to accept it as an altogether delightful culinary achievement, which has established itself upon its merits in the regards of two centuries of gastronomes.

No. 1.—Take one cupful of olive oil, the yolk of a raw egg, one tablespoonful of vinegar, one tablespoonful of lemon juice, one-half of a teaspoonful powdered sugar, one-fourth of a teaspoonful of salt, one-fourth of a teaspoonful of mustard and an eighth of a teaspoonful of red pepper. Mix the salt, red pepper, mustard, sugar, and yolk of egg. Beat with a wooden spoon until slightly thickened. Add a teaspoonful of lemon juice and vinegar, and when well blended with the other ingredients, add the oil gradually, beating constantly. When several teaspoonfuls of the oil have been added, a small egg beater may be substituted for the spoon, and the oil may be added faster. When the mixture becomes too thick to beat easily, add a little more lemon juice and vinegar. Then more oil, and so on, alternating until all the ingredients are used. If liked add more seasonings.

White mayonnaise is made with cream, lemon juice, and white of egg, instead of oil, vinegar and egg yolk; or it may also be made in the ordinary way, save that the vinegar is replaced by lemon juice, and at the last

stir in one-half cupful of whipped cream or a stiffly beaten white of egg is stirred in.

No. 2.—Few persons know that a perfect looking and perfect tasting stiff mayonnaise can be made without an egg. Place a teaspoonful of plain mustard, moistened with a few drops of cold water in a small bowl. Add oil, not necessarily drop by drop, but still rather slowly. Stir vigorously all the time. When it thickens too much to handle comfortably, thin with lemon juice or vinegar. A little tarragon vinegar is an excellent addition. After the mayonnaise is finished season according to taste and discretion. There is hardly any limit to the quantity of oil that may be used, but it must be borne in mind that it is the made mustard that holds the oil together.

It is better to make a large quantity of mayonnaise at once, using a dessertspoonful of mustard and as much oil as one can afford—enough for several meals. It keeps excellently in a covered jar in a cool place.

No. 3.—Yolk of one raw egg, yolks of two hard-cooked eggs, one-half teaspoonful of salt, red pepper, to taste, the strained juice of one lemon, and one-half cupful of olive oil.

Rub the hard-cooked yolks through a sieve, mash them with the raw yolk, season with salt and red pepper; then add the oil and the lemon juice. As the mixture thickens add alternately a little more lemon

juice and oil until the quantity desired is made. Whipped cream may be added at serving time.

When preparing a mayonnaise, always make the dressing as short a time before it is wanted as possible, for this sauce, however carefully made, has a tendency to rankness, which grows as it is exposed to the air. So if a mayonnaise has to wait, keep the sauce closely stoppered in a wide-mouthed but air-tight bottle, and only add it to the dish at the last moment; or if the meat, fish, etc., are to be coated with the mayonnaise, add to the latter, when making it, a cupful of not too acid aspic jelly to each half cupful of mayonnaise sauce and when this is set on whatever is to be masked with it, finish it with a good covering of plain aspic, to make it perfectly air-tight. When salad mayonnaise is to be used line a mold one-fourth inch thick with aspic, put the ready dressed salad into this, run another layer of aspic over the top of this, and it will then be air-tight and the sauce will not deteriorate, even if it waits until next day.

If mayonnaise dressing curdles, start again with a fresh yolk of egg, adding the curdled mixture slowly until all is used.

Or beat in one or two whites of eggs which will immediately restore the mayonnaise to its former smooth consistency.

No. 4.—Vinegar which has been used over pickled beets may be used for making a cooked mayonnaise.

It gives a beautiful rose color to the dressing and imparts a different flavor.

Vinegar left over from sliced cucumbers need not be thrown away; it can be used for making mayonnaise and will give the dressing a fine delicate flavor. Vinegar that has been used with sliced onions or tomatoes can be used in this way also.

No. 5.—Mix in a double boiler one tablespoonful of flour, one-half teaspoonful of salt, one-half teaspoonful of mustard, two tablespoonfuls of sugar and one egg, then add one cupful of sweet milk and two tablespoonfuls of butter; when the butter has melted, stir in one cupful of vinegar and continue to stir until it thickens, remove from the fire and beat well.

No. 6.—To one cupful of mayonnaise dressing, add four skinned and boned sardines which have been pounded with the yolks of three hard-cooked eggs and paprika to taste.

No. 7.—Boil one cupful of strained tomato juice, one teaspoonful of salt, one-half teaspoonful of paprika and two tablespoonfuls of peanut butter for five minutes, remove from the fire, stir in gradually one yolk of egg and one teaspoonful of lemon juice. Serve with tomato salad.

No. 8.—FOR RED MAYONNAISE DRESSING.—Cook one can of tomatoes until reduced to two tablespoonfuls, then strain. When cold, add to mayonnaise dressing until the desired tint has been obtained.

Or use cooked lobster coral. Pass the coral through a sieve, mix with the sauce, and season with a few grains of paprika.

No. 9.—FOR GREEN MAYONNAISE DRESSING.—Cook together two cupfuls of peas, two sprigs of parsley, one-fourth peck of spinach and three lettuce leaves for thirty minutes, then rub through a sieve. When cold, add to mayonnaise dressing until the desired tint is obtained.

No. 10.—FOR TOMATO MAYONNAISE.—Peel three tomatoes, cut in halves, and press out all the seeds, retaining only the solid, fleshy portion. Chop this fine and press through a sieve. Mash the hard-cooked yolks of two eggs, add the raw yolk of one egg, mix well, and then add slowly one-half cupful of olive oil. When thick and smooth, add the tomato, a little at a time, and stir in four drops of onion juice, salt and paprika to taste.

No. 11.—Put into a saucepan one cupful of water and one-half cupful of vinegar and allow to come to boiling point, then set aside to cool. Moisten one teaspoonful of mustard and one teaspoonful of corn-starch with four tablespoonfuls of cold water, add the yolk of one egg and mix together. Pour these ingredients into the vinegar and water, stirring all the time, and bring to a boil, stirring constantly.

Allow to cool, then add one-fourth teaspoonful of salt, one tablespoonful of sugar and one tablespoonful

of olive oil. If too thick, thin with a little cream. One tablespoonful of butter may be added in place of the oil and lemon juice instead of the vinegar.

No. 12.—FOR MAYONNAISE JELLY.—Melt one cupful of aspic jelly and when cool add to mayonnaise dressing and mix well together. Place on ice until required.

No. 13.—FOR BLACK MAYONNAISE.—Add chopped truffles or pickled walnuts to mayonnaise dressing.

FRENCH DRESSINGS

No. 1.—Measure out three parts of French olive oil to one part of lime juice. Have the oil and the juice as cold as possible, and drop the oil into the acid, beating well. Add salt and pepper to taste.

No. 2.—Put into a small bowl one-eighth of a teaspoonful each of black pepper and paprika, add one teaspoonful of salt and mix thoroughly. Then add four tablespoonfuls of olive oil and beat for a few minutes. Dilute with two tablespoonfuls of vinegar or lemon juice and stir rapidly until the mixture is slightly thickened. Mustard may be substituted for paprika; or, if preferred, a few drops of onion-juice may be used. Or the inside of the salad bowl may be rubbed with a slice of onion or a cut clove of garlic. Serve as soon as possible after mixing.

No. 3.—Put into a basin one cupful of olive oil, one-half cupful of vinegar, one-half teaspoonful of

salt, one-eighth teaspoonful of white pepper, one-eighth teaspoonful of paprika, one and one-half teaspoonfuls of brown sugar and one-half of a small onion chopped fine. Beat with egg-beater until smooth.

No. 4.—Mix in a basin one-half teaspoonful of salt, one saltspoonful of paprika, one-fourth teaspoonful of white pepper, add four tablespoonfuls of olive oil and blend well together; then add slowly three tablespoonfuls of vinegar, beating continuously until it is creamy. A few drops of tarragon vinegar improve lettuce and endive salad.

FRENCH MUSTARD

Mix together one-fourth cupful of flour, one-fourth cupful of sugar, five tablespoonfuls of mustard, one-half tablespoonful of turmeric powder, and one-fourth of a teaspoonful of salt. Pass through a sieve and mix to a smooth paste with cold vinegar; it will take about two-thirds of a cupful. Then gradually stir in one cupful of hot vinegar, and cook and stir over hot water till smooth and thick. Cover, and cook for ten minutes. Keep in a covered bottle.

Or steep three sliced onions in two cupfuls of vinegar for two days, then strain, and add to the vinegar one teaspoonful of pepper, one and one-half teaspoonfuls of salt, one tablespoonful of brown sugar, and enough dry mustard to make it into a thick, creamy

paste. Mix until smooth, then boil for twenty minutes. Cool and keep in a covered bottle.

ASPIC JELLY

1½ ozs. (4½ tablespoonfuls)	1 gill (½ cup) sherry wine
powdered gelatine	12 whole white peppers
1¾ pints (3½ cups) stock or	1 stalk celery
water	1 onion
1 lemon	1 small carrot
3 bay-leaves	1 sliced turnip
1 blade mace	2 egg whites
3 cloves	2 tablespoonfuls tarragon
1 teaspoonful salt	vinegar
4 tablespoonfuls vinegar	

Put the gelatine into a saucepan, add the stock or water, vegetables cleaned and cut in small pieces, whites of eggs slightly beaten, vinegars, seasonings, grated rind and juice of lemon; and beat over a gentle heat until boiling, and until a good froth rises. Allow to boil up as high as it will without boiling over, then draw the saucepan to one side of the fire, where the jelly will keep warm without simmering, and cover it with a plate or cloth. Allow it to stand for ten minutes, then strain through a hot jelly bag, and add the wine.

Aspic jelly is very much used in the decorating of cold dishes, and for the making of salads and cold entrées.

ASPIC CREAM

Add to one cupful of liquid aspic jelly, one-fourth cupful of whipped cream and one dessertspoonful of white vinegar, and strain before using.

BOILED SALAD DRESSINGS

No. 1.—Put one tablespoonful of dry mustard into the upper part of a double boiler, add one tablespoonful of sugar, salt and pepper to taste, one and one-half tablespoonfuls of melted butter, mix well, and add three beaten eggs, one-half cupful of milk, and one-half cupful of vinegar. Cook and stir until thick, and when cold, stir in one-half cupful of cream.

No. 2.—Scald one-half cupful of vinegar or lemon juice, let cool, and stir slowly into the beaten yolks of two eggs; add one-half teaspoonful each of curry powder and dry mustard and one-half tablespoonful of sugar. Thicken over the fire, stirring constantly to prevent lumping. Just before using, stir in one-half cupful of sweet or sour cream.

No. 3.—Mix one-half tablespoonful of dry mustard with one-half tablespoonful of salt, one tablespoonful of sugar and one tablespoonful of flour. Add yolks of two eggs slightly beaten, three tablespoonfuls of melted butter, three-fourths cupful of milk or cream and one-fourth cupful of vinegar. Cook in a double

boiler, stirring constantly until the mixture thickens. Strain and cool.

No. 4.—Cream two teaspoonfuls of butter with one teaspoonful of salt and two tablespoonfuls of mustard. Beat up a large egg and add it to the creamed mixture. Heat one-half cupful of vinegar and add it, then stand the bowl over boiling water and stir gently until the dressing thickens.

No. 5.—Beat one and one-half tablespoonfuls of flour, one-half cupful of butter, one teaspoonful of mustard, one teaspoonful of salt and one-half cupful of sugar together until very smooth and well blended, then add three well-beaten eggs, two cupfuls of boiling water and one cupful of vinegar, stirring slowly. Place over the fire and stir until it thickens and just comes to boiling point. Remove from the fire and beat until the mixture is creamy.

This dressing keeps well.

No. 6.—Boil one cupful of vinegar with one teaspoonful of butter, then add one-half cupful of sugar, one tablespoonful of flour, one teaspoonful of mustard, salt, pepper and paprika to taste and allow to boil, stirring all the time. Beat the yolks of two eggs with one-half cupful of buttermilk, add to the boiling mixture, and cook until it thickens.

This dressing is splendid for cabbage.

No. 7.—Put one-third cupful of vinegar into a saucepan, add one tablespoonful of cornstarch and stir until

smooth, then add four stiffly beaten whites of eggs and two tablespoonfuls of sugar creamed with one tablespoonful of butter, and cook over boiling water until the mixture thickens. Remove from the fire, add one-half teaspoonful of mustard, one-half teaspoonful of salt, a few grains of red pepper, a dust of paprika and the strained juice of one lemon. Allow to chill and use with nut salads.

No. 8.—Melt two cupfuls of butter, add one teaspoonful of salt, one-half teaspoonful of white pepper, and two teaspoonfuls of dry mustard. When well blended, add six eggs and beat until light; stir in two cupfuls of cream and one-half cupful of vinegar and bring to boiling point in a double boiler.

This makes about two quarts of dressing which keeps well in a cool place.

No. 9.—Beat one egg, add two teaspoonfuls of mustard, one-half teaspoonful of salt, four tablespoonfuls of sugar and one and one-half tablespoonfuls of flour; stir until smooth and no lumps of flour appear, then add one-half cupful of vinegar and one cupful of boiling water; allow to boil for five minutes, and add two tablespoonfuls of butter.

No. 10.—Mix together one tablespoonful of mustard, one tablespoonful of salt, two tablespoonfuls of flour, and four tablespoonfuls of sugar; then add the beaten yolks of four eggs, six tablespoonfuls of melted butter, one and one-half cupfuls of water and one-half

cupful of vinegar. Stir and cook until it thickens, but do not allow to boil. This dressing keeps for a long time.

No. 11.—Put one-half cupful of lemon juice into a small saucepan, add one tablespoonful of olive oil, one tablespoonful of sugar and one teaspoonful of salt and allow to heat.

Into another saucepan put one-half cupful of cream, and, when hot, add two well-beaten eggs; stir until it thickens, but do not allow to boil or it will curdle. Remove from the stove, and, when partially cool, beat the two sauces together. This is a splendid dressing for vegetable salads.

DRESSINGS FOR FRUIT SALADS

No. 1.—Take one-half cupful of white wine, one-half cupful of water, one-half cupful of fruit juice, (or syrup from canned fruit), one-fourth pound of lump sugar and the strained juice from one-half lemon.

Boil the fruit juice, sugar and water together until the syrup spins a thread. Then let it cool, add the wine and lemon juice. Pour over the fruit, and allow to stand for an hour or two before serving.

No. 2.—Two tablespoonfuls of butter, two tablespoonfuls of flour, one and three-fourths cupfuls of cream, one-fourth cupful of lemon juice, one-fourth cupful of sugar, yolks of two eggs, a pinch of salt and a pinch of powdered mace.

Blend the butter and flour in a saucepan over the fire, add the cream and cook and stir for eight minutes, add the lemon juice, and just before taking from the fire, stir in quickly the egg yolks, sugar, salt and mace. Chill before serving. This dressing is delicious with sliced apricots and cherries, or sliced pineapple, cherries and nuts.

No. 3.—Mix together the strained juice of two oranges, one tablespoonful of lemon juice, one-half cupful of sugar, one tablespoonful of cherry juice, the unbeaten white of one egg and one-half cupful of water mixed with one tablespoonful of sherry wine. Simmer slowly for fifteen minutes, then strain and chill.

Claret in which slices of lemon have been steeped, sweetened to taste, makes a good dressing, or one or two tablespoonfuls of brandy, wine or liqueur may be sprinkled well into the salad without admixture.

No. 4.—Put into a small saucepan two tablespoonfuls of almond paste, add one cupful of water, three tablespoonfuls of sugar and one-eighth teaspoonful of salt. Cook until thick, stirring all the time, remove from the stove and add two tablespoonfuls of lemon juice and two tablespoonfuls of melted butter or olive oil.

This, instead of French dressing, can be used for fruit salads.

No. 5.—Put into a small saucepan the strained

juice of half a lemon, add one-half cupful of pineapple juice, one teaspoonful of sugar and the beaten yolks of two eggs. Cook until it thickens and, when cold, thin with one cupful of thick cream just before serving on fruit salad.

No. 6.—Blend one tablespoonful of butter with one tablespoonful of flour in a saucepan over the fire, add one-half cupful of sugar and one cupful of milk and bring to boiling point. Now add one well-beaten egg and cook and stir for three minutes, then add two ripe bananas which have been mashed to a paste. Take from the fire at once and allow to cool. When cold fold in one cupful of whipped cream. Do not use this sauce on any salad which contains bananas.

CREOLE SALAD DRESSING

One-half cupful of olive oil, one-fourth teaspoonful of sugar, six tablespoonfuls of vinegar, one teaspoonful of salt, three tablespoonfuls of chopped green peppers, two and one-half tablespoonfuls of chopped red peppers, one tablespoonful of chopped parsley, one-half of a small onion, chopped, and one-fourth teaspoonful of paprika.

Put all these ingredients into a fruit jar and let them stand for one hour; then shake them for five minutes, in order to get them well mixed.

This dressing is delicious when used with cold boiled

potatoes, other vegetables, or lettuce, and is also good with cold meat.

ANCHOVY SALAD DRESSING

Mash one anchovy with a wooden spoon, add one tablespoonful of olive oil and one teaspoonful of French mustard, and when quite smooth add five more tablespoonfuls of oil, one tablespoonful of tarragon vinegar and one tablespoonful of malt vinegar. Stir until creamy.

ITALIAN DRESSING

Rub the mixing basin with a cut clove of garlic; add one-fourth teaspoonful of salt, two drops of Tabasco sauce, one teaspoonful of tomato catchup and stir until well mixed. Then add six tablespoonfuls of olive oil and one teaspoonful of tarragon vinegar or grape vinegar; beat thoroughly and pour over skinned and sliced tomatoes on lettuce leaves.

INDIAN SALAD DRESSING

Pound the yolks of three hard-cooked eggs or rub them through a sieve, add one-half teaspoonful of salt, and a teaspoonful each of curry paste and curry powder, and stir in gradually four tablespoonfuls of olive oil, continually stirring until the mixture is smooth. Then add slowly two tablespoonfuls of vinegar or lime juice. Beat until thoroughly mixed

and pour over grapefruit, orange pulp, or avocado pear; cut in dice on lettuce leaves.

GERMAN SALAD DRESSING

Put one chopped clove of garlic and two tablespoonfuls of chopped onion into one cupful of vinegar and cook until tender. Mix one cupful of sour cream with two tablespoonfuls of powdered sugar, one-fourth teaspoonful of white pepper, two teaspoonfuls each of salt and mustard, four tablespoonfuls of bacon fat and the cooked vinegar, garlic and onion.

This is excellent with potato salads, or salad composed of chopped celery, potatoes and apples.

PIQUANT DRESSING

Mix together one cupful of tomato catchup, add one tablespoonful of onion-sauce, three-fourths tablespoonful of Worcestershire sauce, three drops of Tabasco sauce, one tablespoonful of mushroom or walnut catchup, a dash of paprika and four tablespoonfuls of vinegar.

This dressing may be served with cold fish salads.

Lemon juice may be used in place of the vinegar.

RUSSIAN SALAD DRESSINGS

No. 1.—Gradually beat one-half cupful of olive oil into one cupful of mayonnaise dressing, add two table-

spoonfuls of finely chopped canned red peppers, one tablespoonful of finely chopped green pepper, one-half tablespoonful of grated onion, one tablespoonful of vinegar, salt and red pepper to taste and one-half cupful of chili sauce or tomato catchup.

No. 2.—Mix together one teaspoonful of tarragon vinegar, one-fourth teaspoonful of mustard, one-half teaspoonful of paprika, one-eighth teaspoonful of red pepper, one-fourth cupful of salad oil, one-fourth teaspoonful of salt, and one cupful of chili sauce; then beat in slowly one-half cupful of mayonnaise dressing.

THOUSAND ISLAND DRESSINGS

No. 1.—Mix one-half cupful of mayonnaise dressing with one-half cupful of whipped cream, add two tablespoonfuls of chopped pimientos, one tablespoonful of chopped green peppers, one chopped hard-cooked egg, one-half teaspoonful of chopped chives, one-half tablespoonful of tomato catchup and one-half tablespoonful of tarragon vinegar. Stir well together and serve with any green salad.

No. 2.—Rub one hard-cooked egg through a sieve, add two tablespoonfuls of finely chopped onion, two small cooked or canned beets, finely chopped, one-half cupful of mayonnaise dressing, one tablespoonful of sieved chili sauce and four tablespoonfuls of thick cream. Chill before using.

No. 3.—Put one-half cupful of olive oil into a jar, add the strained juice of half a lemon and half an orange, one tablespoonful of finely chopped parsley, one teaspoonful of onion-juice, six chopped olives, six chopped cooked chestnuts, one-fourth teaspoonful of salt, one-fourth teaspoonful of paprika, one teaspoonful of walnut or mushroom catchup, one teaspoonful of tarragon vinegar, a few drops of Tabasco sauce and one-fourth teaspoonful of mustard. Cover the jar and shake the mixture for eight minutes.

Serve with lettuce, endive, tomato and combination salads.

GOLDEN SALAD DRESSING

The yolk of one hard-cooked egg, one tablespoonful of finely ground peanuts, two tablespoonfuls of olive oil, one tablespoonful of water, the strained juice of one lemon, celery salt and salt to taste. Rub the yolk of egg through a sieve into a basin, stir in the peanuts, oil, water, lemon juice, and the seasonings. Beat until thick like cream and serve with asparagus salad.

HONEY SALAD DRESSING

Beat one egg with one and one-half tablespoonfuls of honey, add one-fourth teaspoonful of mustard, salt, pepper and paprika to taste; stir well together, then add one-half cupful of vinegar, and allow to come

to a boil, stirring all the time. Let cool and add one cupful of thick cream just before using.

A DRESSING THAT WILL KEEP IN BOTTLES

Rub the yolks of six hard-cooked eggs through a sieve and pound them well. Cream together two tablespoonfuls of powdered sugar and two tablespoonfuls of sweet butter, then add the eggs and mix well. Mix together two tablespoonfuls of salt, three tablespoonfuls of mustard, one-fourth of a teaspoonful of white pepper and a dash of red pepper. Mix one-third of a pint of the best olive oil into the egg mixture, and, when thoroughly blended, stir in the seasonings, then add one cupful of white wine vinegar and two tablespoonfuls of garlic vinegar. When thoroughly mixed, put into small, clean, dry bottles and seal.

VINAIGRETTE SAUCE

Put into a chilled basin one teaspoonful of salt, one chopped clove of garlic, one-fourth teaspoonful of paprika, one-half teaspoonful of mustard, one-eighth teaspoonful of red pepper, one tablespoonful each of chopped pickles or gherkins, green peppers, cooked beets, and tarragon, one-half tablespoonful each of chopped chives and chili pepper, one cupful of olive oil, two tablespoonfuls of vinegar and four tablespoonfuls of cider vinegar. Add a piece of ice and stir with

a silver fork until thick. Remove fork and serve immediately with lettuce or any green salad.

CHILI SAUCE

Cut eight red chili peppers in halves. Remove the seeds, then cover with boiling water and cook until tender. Drain and rub through a sieve, add two cupfuls of cooked tomato pulp, one-half teaspoonful of salt, one-fourth teaspoonful of paprika and one chopped onion or clove of garlic. Cook for thirty minutes, then strain and use.

ANOTHER METHOD.—Skin and chop twelve ripe tomatoes, put them into a saucepan, add three chopped onions, five chopped red peppers, two tablespoonfuls of salt, one-fourth cupful of sugar, two and one-half cupfuls of vinegar, one-half teaspoonful of powdered cinnamon and one-fourth teaspoonful of paprika and cook gently for one hour. Put into jars and seal for future use.

SPECIAL SALAD DRESSING.—Mix equal quantities of Chili Sauce and French Dressing or Mayonnaise Dressing.

ROQUEFORT CHEESE DRESSING

Mix one-fourth cupful of Roquefort cheese to a paste with one-third cupful of olive oil, add one-half teaspoonful of mustard, salt and pepper to taste and enough paprika to make it a creamy pink color, then

add one tablespoonful of vinegar and beat the dressing while slowly adding more olive oil until it is thin enough to serve. This dressing is suitable for lettuce, tomatoes and other green vegetable salads.

REMOULADE SAUCE

This is a form of French Salad Dressing. Boil three eggs hard, shell them at once, and plunge into cold water, leaving them for five minutes. Pound the yolks with a little salt and red pepper and a dessert-spoonful of mustard. Mix well, then add gradually three tablespoonfuls of olive oil, beating until it is of thick, creamy consistency; stir in the yolk of a raw egg, and then very gradually one tablespoonful of tarragon or any other flavored vinegar.

Other variations also are possible, with the sauce as the foundation, more or less oil and vinegar being used as preferred; a little parsley or chives or a few capers pounded together is recommended.

This sauce is equally good as a relish with cold meat.

ONION DRESSING

Put into a saucepan one-half teaspoonful of sugar, two tablespoonfuls of butter, one-half teaspoonful of salt, one-fourth teaspoonful of mustard, two tablespoonfuls of vinegar, two teaspoonfuls of onion-juice, and the yolk of one egg. Stir over boiling water until

the butter melts. Then add the stiffly beaten white of egg, mix thoroughly, and remove from the fire.

This onion dressing is good with potato salad.

TARTARE SAUCE

Three yolks of eggs, one cupful of olive oil, two tablespoonfuls of white vinegar, two tablespoonfuls of tarragon vinegar, two teaspoonfuls of made mustard, two teaspoonfuls of chopped gherkins, one teaspoonful of chopped chives, two teaspoonfuls of chopped chervil and one teaspoonful of chopped tarragon, salt and pepper to taste. Mix the salt, pepper and mustard together, stir in the yolks with a wooden spoon, add the oil drop by drop, stirring all the time. Then add the vinegars and add the chopped ingredients.

Tartare sauce is not only a delicious accompaniment to fish, but it is excellent for a quick rendering of salads, broiled or deviled chickens, ham, tongue, cold beef, kidneys, crabs, cauliflowers, etc. For a change instead of chopping the chervil, etc., run the chervil, chives, tarragon and gherkins through a food chopper.

CHIFFONADE DRESSING

Put two tablespoonfuls of chopped parsley into a basin, add two tablespoonfuls of chopped red peppers, one teaspoonful of finely chopped shallot, one teaspoonful of salt, one teaspoonful of black pepper, six

tablespoonfuls of olive oil, two tablespoonfuls of vinegar, and two hard-cooked eggs, the yolks and whites chopped separately. Put into a glass jar, cover, and keep in the ice box until serving time. Shake well before using on any green salad.

APPLE AND GINGER SALAD

8 red apples	$\frac{1}{4}$ lb. (1 cup) preserved ginger
2 diced bananas	$\frac{1}{4}$ lb. (1 cup) pecan nut meats
2 oranges	Lettuce leaves or watercress
2 ozs. ($\frac{1}{2}$ cup) preserved cherries	1 lemon
	Dressing

Select red apples and polish them. Cut a slice from the top of each and scoop out the pulp with a spoon. Sprinkle a little lemon-juice in each apple. Cut the apple pulp into small pieces, add the bananas, the pulp of the oranges, the cherries cut in quarters, the ginger cut in small pieces, and the nut meats broken in tiny bits. Mix with the following dressing and divide into the apple shells. Serve on watercress or lettuce leaves.

For the dressing: Beat the yolks of three eggs until light; add four tablespoonfuls of butter, one teaspoonful of salt, one teaspoonful of mustard, two teaspoonfuls of sugar, the strained juice of one lemon, two tablespoonfuls of vinegar, and one tablespoonful of the ginger syrup, and cook and stir over boiling water

until the mixture thickens. Take from the fire, and when cold add one cupful of whipped cream.

ARCADIAN SALAD

Sliced bananas	Shredded pineapple
Sliced oranges	Sliced pears
Sliced Brazilian nut meats	Grated cocoanut
Sliced peaches	Whipped and sweetened
Chopped dates	cream

Into a large salad dish put a layer of sliced bananas, a layer of oranges, a layer of nut meats, a layer of peaches, a layer of dates, then another layer of the nuts, a layer of pineapple, and a layer of pears. Sprinkle with the cocoanut, decorate with a few slices of nuts and small pieces of peaches, and serve with the cream.

ARTICHOKE SALAD

6 cooked or canned arti- choke bottoms	French dressing
1 green pepper	Peeled and sliced tomatoes
1 head celery	Chopped chives
1 garlic clove	2 hard-cooked eggs
	Salt and pepper to taste

Peel and crush the clove of garlic and add to the French dressing with the yolks of eggs rubbed through a sieve. Cut the artichoke bottoms, the celery and green pepper into fine strips, and mix them with the dressing. Turn into a flat salad dish, cover with

the sliced tomatoes, sprinkle with salt and pepper, and decorate with chopped chives.

Cold sliced boiled Jerusalem artichokes may be served with French dressing seasoned with garlic or onion.

Another Method.—Boil eight Globe artichokes; separate the “fonds” from the leaves, and cut them into small pieces. Place them in a salad bowl with an equal amount of cooked asparagus tips. Chop one-half cupful of salted almonds, pound with them the strained juice of two lemons, add salt and pepper to taste, and one-half pint of cream. Pour over the salad and serve.

Or cut four artichoke bottoms in two-inch lengths and mix with one-half pound of shredded endive. Toss in a French dressing seasoned highly with paprika, and serve garnished with slices of hard-cooked eggs and sliced olives.

ASPARAGUS SALAD

Asparagus	$\frac{1}{2}$ tablespoonful lemon-juice
Lettuce leaves	$\frac{1}{2}$ teaspoonful salt
Hard-cooked eggs	$\frac{1}{4}$ teaspoonful white pepper
Cheese wafers	$\frac{1}{2}$ teaspoonful grated onion
3 tablespoonfuls olive oil	$\frac{1}{2}$ teaspoonful grated horse-
1 tablespoonful vinegar	radish

Remove the tough ends of asparagus, and, after washing the stalks, cook them in boiling salted water

until tender; drain, and when cool, lay on a bed of crisp lettuce leaves and cover with the sauce. Garnish with the hard-cooked eggs cut in slices, and serve with cheese wafers. Mix the olive oil with the vinegar and lemon-juice; add the salt, pepper, onion, and horseradish; let stand for one hour, then strain out the onion and horseradish.

ASPARAGUS AND HAM SALAD

1 bundle cooked asparagus	Mayonnaise dressing
$\frac{1}{4}$ lb. cooked lean ham	Mashed potatoes
2 hard-cooked eggs	Radishes
1 cucumber	

Cut the ham, cucumber, and eggs into small strips. Remove the heads from the asparagus and cut the stalks into small lengths. Mix the eggs, ham, cucumber, and asparagus together and place them in a salad bowl and cover with mayonnaise dressing.

Put the potatoes into a forcing bag with large star tube and force them out around the edge of the dish. Then stick in the potatoes some tips of asparagus and slices of red radishes, sprinkle over with a little chopped ham, and serve very cold.

Another Method.—Mix the tender parts of some cooked asparagus with tartare sauce. Place in the salad dish and serve garnished with sprigs of cooked cauliflower and finely chopped green peppers.

AVOCADO AND GRAPEFRUIT SALAD

1 avocado pear	1 chopped shallot
½ pint (1 cupful) grapefruit pulp	1 teaspoonful salt
1 chopped green pepper	1 teaspoonful sugar
½ pint (1 cup) chopped crisp celery	3 tablespoonfuls vinegar
	6 tablespoonfuls olive oil

Peel the pear with a silver knife and cut it into dice. Put the pieces in a salad bowl, and mix with the grapefruit pulp and juice. Put the shallot into a small bowl, add the salt, sugar, vinegar and oil. Stir and mix well. Then add the pepper. Pour it over the pear and grapefruit, then mix and chill. At serving time, add the celery, mixing it in gently.

Another Method.—Peel and cut an avocado pear, and then toss lightly with some grapefruit pulp and a few skinned and seeded grapes, using two silver forks for the purpose. Chill the ingredients, and at serving time arrange on a bed of white, crisp lettuce leaves; then over all pour a fruit mayonnaise made as follows: Beat up two yolks of eggs with two tablespoonfuls of sifted sugar, add slowly two tablespoonfuls of lemon-juice, stirring all the time, then gradually add two tablespoonfuls of sherry wine. Beat thoroughly with an egg-beater. Serve very cold. Or put an avocado pear through a potato ricer, add onion-juice to taste, and fill into skinned tomato shells. Garnish with slices of hard-cooked egg and serve on lettuce nests with mayonnaise dressing.

BANANA AND DATE SALAD

Bananas	French dressing
Stoned and sliced dates	Crisp white lettuce leaves
Shredded celery	Cress or parsley
Broken pecan nut meats	

Take a strip from the top of each banana and dice the contents. Add to the banana equal quantities of dates, celery, and nut meats, and mix with French dressing made with lemon-juice. Fill the banana-skin boats with the salad and serve on lettuce leaves garnished with cress or parsley.

Or cut peeled bananas into four strips, chop some peanuts fine, and roll the bananas in the chopped nuts. When ready to serve, put a crisp lettuce leaf on a plate with one-half tablespoonful of green mayonnaise heaped on it. Lay a strip of banana on either side of the leaf and serve, passing a dish of mayonnaise dressing at the same time.

BEET AND ONION SALAD

1 large cooked Spanish onion	1 teaspoonful chopped parsley
1 large cooked beet	Salt and pepper to taste
1 teaspoonful chopped tarragon	4 tablespoonfuls olive oil
	2 tablespoonfuls vinegar

Slice the onion, add the beet chopped and the seasonings, oil, and vinegar. Mix well and serve with cold roast beef.

A little grated horseradish is an improvement to this salad if the flavor is liked.

BERMUDA SALAD

6 small sliced Bermuda onions	1 small cucumber
2 pints (4 cups) cooked string-beans	8 tablespoonfuls olive oil
1 bunch watercress	2 tablespoonfuls vinegar
1 lettuce	$\frac{1}{2}$ teaspoonful salt
1 bunch radishes	$\frac{1}{4}$ teaspoonful pepper
	French dressing

Cut the radishes into roses and dice the cucumber. Cut the beans lengthwise, cover them with a little French dressing, and leave them in a cool place for two hours. Beat up the oil and vinegar together and season with the salt and pepper.

Place the lettuce and cress in a salad dish, add the onions, surround with the beans; add the cucumber to the dressing and pour over the salad. Decorate with the radish roses and serve very cold.

BLUE BIRD SALAD

1 orange	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) olive oil
$\frac{1}{2}$ pint (1 cup) chopped pineapple	1 lemon
$\frac{1}{2}$ grapefruit	1 tablespoonful sugar
1 banana	1 teaspoonful salt
1 apple	$\frac{1}{2}$ teaspoonful paprika
$\frac{1}{2}$ pint (1 cup) white grapes	Crisp lettuce leaves
$\frac{1}{2}$ pint (1 cup) shredded celery	Boiled raisins
	Mayonnaise dressing



BLUE BIRD SALAD

Cut the grapes in half and remove the seeds; free the grapefruit and orange pulp from the containing membrane, and cut the apple and banana into dice. Mix the fruit with the celery.

Mix the sugar, salt, and paprika together; add one tablespoonful of the oil; stir well, then gradually add the rest of the oil, beating constantly. Now add the strained juice of the lemon, pour over the fruits, and allow to stand for one hour. Drain, arrange on crisp lettuce leaves, decorate with one-half cupful of boiled raisins, and serve with mayonnaise.

CABBAGE AND CELERY SALAD

1 cabbage	1 teaspoonful mustard
1 head crisp celery	2 egg-yolks
Salt and red pepper	4 tablespoonfuls cream
1 oz. (2 tablespoonfuls) butter	3 tablespoonfuls whipped cream
1 teaspoonful flour	1 tablespoonful sugar
1½ gills (¾ cup) cider vinegar	

Chop the cabbage and the celery, mix well, and sprinkle with one teaspoonful of salt. Blend the butter and flour together in the upper pan of a double boiler, add the mustard, sugar, vinegar, yolks of eggs, and the single cream. Cook, stirring constantly until smooth and thick. Season with red pepper, pour over the cabbage and celery, and stand away to cool. At serving time add the whipped cream.

Shredded red cabbage and finely cut celery seasoned with onion-juice and served with French dressing make an attractive salad.

Cabbage salad as an accompaniment to a fish course is sometimes served in cups of lemon, tomato, or cooked beets with a little mayonnaise dressing on the top.

Another Method.—Mix together two cupfuls of chopped cabbage, two chopped apples, and one-half cupful of chopped black walnut meats, and sprinkle over with a little salt. Cover with the following dressing: Mix together one-half tablespoonful each of salt and mustard, one tablespoonful of sugar, two tablespoonfuls of butter, one beaten egg, and one cupful of cream. Cook in a double boiler, adding one-third cupful of vinegar, and stir until it thickens, but do not allow to boil.

CABBAGE SALAD IN CABBAGE SHELL

1 cabbage	$\frac{1}{2}$ teaspoonful black pepper
4 cucumbers	$\frac{1}{4}$ teaspoonful paprika
5 onions	10 pimientoes (canned red
1 pint (2 cups) cooked beans	peppers)
1 bunch celery	Mayonnaise dressing
1 tablespoonful salt	Chopped parsley

Select a crisp head of cabbage, not too large. Remove the outer leaves, and take out the heart of the cabbage, leaving a thin shell. Chop the cabbage,

removed, very fine; add the seasonings and the beans. Chop the cucumbers, celery, pimientos, and onions, and add them to the cabbage. Mix with the mayonnaise dressing and turn into the cabbage shell. Decorate with chopped parsley and serve very cold.

CALF'S BRAIN SALAD

1 set calf's brains	3 stalks celery
½ pint (1 cup) chopped nut meats	Mayonnaise or boiled dressing
1 small bottle stuffed olives	Parsley

Scald the brains with boiling water to cleanse them. Boil them until tender in fresh, cold, salted water, being careful to remove from the water while yet firm. Cut in small pieces and mix with the nut meats, the olives cut in halves, and the celery cut in small pieces. Chill, and serve mixed with mayonnaise or boiled dressing, and garnish with sprigs of parsley.

CANTALOUPE SALAD

Cantaloupes	Lettuce leaves
French dressing	

Quarter the cantaloupes, remove the seeds and the outer rinds. Place a quarter on lettuce leaves on each salad plate, and serve with French dressing made with lime- or lemon-juice.

Another Method.—Cut the pulp of cantaloupes into

cubes, season lightly with salt and paprika, and serve on shredded endive with mayonnaise dressing to which whipped cream is added.

CASABA MELON SALAD

1 Casaba melon	White cream cheese
Seeded white grapes	French or mayonnaise dress-
Crisp lettuce leaves	ing

Cut a Casaba melon into balls with a potato cutter. Peel and seed an equal quantity of white grapes, mix them with the melon balls, and put into nests of lettuce leaves, then put the cheese through a ricer over each nest. Serve with French or mayonnaise dressing.

CARROT SALAD

1½ pints (3 cups) cooked diced carrots	1 egg
½ pint (1 cup) cooked as- paragus tips	1 tablespoonful butter
½ pint (1 cup) cooked green peas	1 teaspoonful salt
Watercress or lettuce	½ teaspoonful dry mustard
Chopped chives or parsley	2 tablespoonfuls sugar
	1½ gills (¾ cup) vinegar
	2 tablespoonfuls cream

Mix the carrots with the asparagus tips and a little chopped parsley and one-half of the dressing. At serving time serve the salad on the watercress or lettuce, decorate with the peas in little heaps, and pour over the remainder of the dressing.

For the dressing: Beat the butter and sugar to a cream in a small saucepan, add the egg beaten, salt, mustard, and vinegar, and stir over the fire until thick. Cool and add the cream.

CAULIFLOWER AND BEET SALAD

1 large cauliflower	Pickled beets
1 tablespoonful salt	Cream salad dressing

Wash the cauliflower and boil it for thirty minutes in boiling water in which the salt has been dissolved. Drain, and when cold, divide it into small branches. Arrange these in the center of a salad dish and garnish the edge with the beets cut in strips. Pour over cream salad dressing and serve at once.

Another Method.—Place a cold boiled cauliflower on ice until ready to serve; then break into branches and set on crisp lettuce leaves. Garnish with pimientos and cover with mayonnaise dressing.

CELERIAC SALAD

Some celeriac roots	2 tablespoonfuls tarragon
Chopped tarragon	vinegar
6 tablespoonfuls olive oil	Mustard, salt, and pepper to taste

Peel and wash the roots of celeriac, cut them in slices, and boil until quite tender in plenty of boiling salted water. Then drain and mix them with a dress-

ing made of the oil, vinegar, mustard, salt, and pepper. Sprinkle over with chopped tarragon, then chill and serve.

CHEESE SALAD

4 heads of lettuce	1 teaspoonful chopped parsley
½ cucumber	
6 spring onions	1 tablespoonful grated Parmesan cheese
Salt and paprika	Salad oil
2 egg-yolks	2 tablespoonfuls cream
2 tablespoonfuls tarragon vinegar	Cheese cubes for decoration

Cut the head of lettuce into quarters and slice the onions and cucumber. Put these in layers in a salad bowl, sprinkling a little salt and paprika between each layer. Mix the yolks of eggs smooth with the tarragon vinegar, add the chopped parsley, grated Parmesan cheese, cream, and enough salad oil to make a thin sauce. Pour this dressing over the salad and decorate with the cubes of cheese.

Another Method.—Cut into small pieces one-half pound of cheese and a green sweet pepper. Mix two tablespoonfuls of peanut butter with one cupful of mayonnaise dressing, and add the cheese and pepper. Chill and serve with toasted crackers.

CHERRY AND CREAM CHEESE SALAD

White or red canned cherries	Chopped English walnut meats
Cream cheese	Lettuce leaves or endive
	French dressing

Remove the stones from large canned red or white cherries and fill with a mixture of cream cheese and chopped nut meats. Serve on endive or crisp lettuce leaves with French dressing.

Another Method.—Stone one pint of ripe cherries, drain well, and mix with one peeled and diced cucumber and one-half cupful of blanched and chopped almonds. Arrange on lettuce leaves and serve covered with the following dressing: Mix four tablespoonfuls of cherry juice with two tablespoonfuls of lemon-juice, four tablespoonfuls of sugar, and two drops of almond extract. Serve very cold.

CHESTNUT AND CELERY SALAD

1 lb. chestnuts	Vinegar
1 head celery	Salt and pepper
1 crisp lettuce	1 onion
1 tomato, skinned	1 clove
Mayonnaise dressing	Herbs
Chopped parsley	Boiling stock
Oil	

Shell and slit the chestnuts, boil them for ten minutes in water, drain off the water, and peel them carefully; now put them in a stewpan, cover with boiling stock, add a small bouquet of herbs and the onion stuck with the clove, and boil until tender. When done, drain and let cool; wash the celery and trim it, then shred it fine; wash and shred the lettuce, cut

the chestnuts into slices and put them into a salad bowl with the celery, season with enough mayonnaise sauce to dress the salad, pile up rather high, and surround it with finely shredded lettuce to form a border; cut the tomato into slices, season with oil, vinegar, salt, and pepper, and place this in the center, or in groups around the chestnuts and celery; sprinkle with chopped parsley and serve.

Other nuts may be used in the same way.

CHICKEN SALAD NO. 1

1 cooked chicken	Chopped aspic jelly
Endive	Chopped parsley
Lettuce	Salt and paprika
6 hard-cooked eggs	Whipped cream sauce

To make the whipped cream sauce: Chop four hard-cooked eggs, rub them through a wire sieve into a basin, add two dessertspoonfuls of olive oil, two dessertspoonfuls of tarragon vinegar, salt, pepper, and mustard to taste; one-half tablespoonful of capers and one teaspoonful of chopped parsley; mix well with a wooden spoon, then add one cupful of whipped cream.

Take the best white part of the chicken and cut the meat into little squares, then place the pieces in a basin and mix well with the sauce. Line a salad bowl with pieces of endive and lettuce, then turn in the chicken mixture, cut the hard-cooked eggs in halves

and place them around the salad, place a tablespoonful of chopped aspic jelly between each egg, and sprinkle the eggs with salt and paprika to taste and a little chopped parsley.

CHICKEN SALAD NO. 2

1 cold cooked chicken	1 teaspoonful made mustard
Chopped celery	2 teaspoonfuls sugar
2 hard-cooked eggs	3 teaspoonfuls olive oil
1 raw egg	$\frac{1}{2}$ gill ($\frac{1}{2}$ teacup) vinegar
$\frac{1}{2}$ teaspoonful white pepper	Lettuce
	1 teaspoonful salt

Chop the white meat of a cold broiled or roasted chicken; add three-fourths of the same amount of celery, and set aside in a cool place. Rub the yolks of the hard-cooked eggs through a sieve, add the salt, pepper, sugar, mustard, and oil. Beat up the raw egg, beat it into the dressing, and gradually add the vinegar, whipping the dressing all the time. Sprinkle a little salt over the chicken and celery, add the dressing, and toss and mix with a silver fork. Serve in a lettuce-lined salad bowl, decorated with the whites of the hard-cooked eggs cut into rings or flowers.

One cupful of chopped English walnut meats makes a nice addition to chicken salad.

This salad is delicious served in green pepper cups, with nut sandwiches cut in long thin strips.

CHICORY SALAD

Chicory

Garlic or onion-juice

French dressing

Wash the chicory and put it into cold water for a few minutes; then drain well. Dress with French dressing seasoned with chopped garlic or onion-juice.

Or, if a heartier salad is desired, grate over the chicory some Roquefort cheese and mix one tablespoonful of chili sauce with the dressing before pouring over the salad.

CHIFFONADE SALAD

Lettuce or endive

1 grapefruit

 $\frac{1}{2}$ pint (1 cup) shredded
celery $\frac{1}{2}$ teaspoonful salt $\frac{1}{4}$ pint ($\frac{1}{2}$ cup) cooked
beans $\frac{1}{4}$ teaspoonful pepper $\frac{1}{4}$ pint ($\frac{1}{2}$ cup) cooked
beets, chopped $\frac{1}{4}$ teaspoonful onion-juice

1 chopped onion

1 tablespoonful vinegar

2 tablespoonfuls chopped
parsley

1 tablespoonful lemon-juice

1 chopped green pepper

1 chopped hard-cooked egg

2 skinned and chopped to-
matoes

1 teaspoonful chopped chives

1 teaspoonful chopped pi-
mientos

6 tablespoonfuls olive oil

Mix the shredded celery, beans, beets, onion, parsley, green pepper, tomatoes, and grapefruit pulp well together and arrange on lettuce or endive. Stir to-

gether the salt, pepper, onion-juice, vinegar, lemon-juice, egg, chives, pimientos, and gradually add the olive oil. When well blended, pour over the salad and serve.

COLE-SLAW

Cabbage	1 gill ($\frac{1}{2}$ cup) sugar
$\frac{1}{2}$ pint (1 cup) thick sour cream	$\frac{1}{2}$ teaspoonful salt
1 gill ($\frac{1}{2}$ cup) vinegar	$\frac{1}{8}$ teaspoonful white pepper

Chop fine one-fourth of a head of cabbage and divide into eight small salad dishes. Beat up the cream, add gradually and alternately the vinegar and sugar, and then add the salt and pepper. Put two tablespoonfuls of this dressing upon the top of each portion and set in a cool place for fifteen minutes before serving.

CORN, NUT, AND CELERY SALAD

1 pint (2 cups) cooked grated corn	$\frac{1}{2}$ pint (1 cup) chopped celery
	teaspoonful salt
$\frac{1}{2}$ pint (1 cup) chopped English walnut meats	$\frac{1}{2}$ teaspoonful pepper
	1 teaspoonful chopped onion

Salad Dressing

2 eggs	$\frac{1}{2}$ pint (1 cup) scalded milk
1 oz. (2 tablespoonfuls) butter	1 teaspoonful salt
	1 teaspoonful sugar
1 gill ($\frac{1}{2}$ cup) hot vinegar	1 teaspoonful mustard
	$\frac{1}{4}$ teaspoonful white pepper

For Salad.—Mix the corn with the nuts and the celery, and add the seasonings.

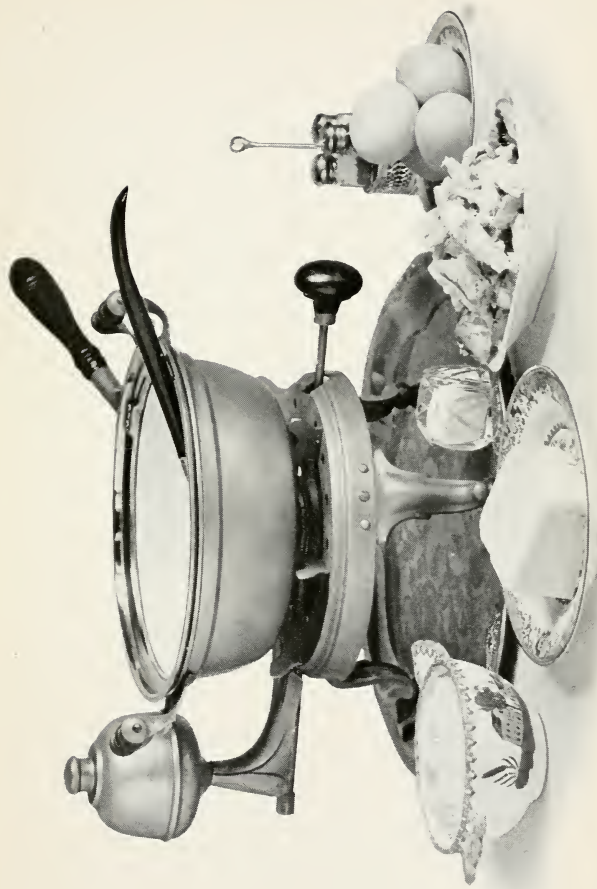
For Dressing.—Mix the seasonings with the beaten yolks of eggs and stir until smooth. Melt the butter in the vinegar and add it slowly to the eggs in the upper pan of a double boiler. Stir in the milk gradually and cook until thickened, but do not allow to boil. Let cool a little, then stir in the whites of eggs stiffly beaten. Thin with a little cream, either sweet or sour, when ready to use. Keep in a cool place and do not add the salad until thirty minutes before it is to be served.

CRAB-MEAT SALAD

1 quart (4 cups) crab meat	Salt and pepper to taste
1 pint (2 cups) shredded lettuce or celery	Mayonnaise dressing
2 tablespoonfuls olive oil	2 chopped hard-cooked eggs
4 tablespoonfuls vinegar	2 tablespoonfuls chopped parsley

Mix the crab meat with the lettuce or celery, olive oil, vinegar, and seasonings. Divide into salad dishes, decorate with the eggs and parsley, and serve with the mayonnaise dressing.

Another Method.—Mix together two cupfuls of crab meat, one-third cupful of cooked asparagus tips, one chopped pickled walnut, and two shredded lettuces; add salt, pepper, and paprika to taste, and mix with mayonnaise dressing. Put on a salad plate and



CRAB MEAT WITH EGGS



garnish with slices of hard-cooked egg and strips of green and red peppers.

CREAM CHEESE AND PIMIENTO SALAD

Cream cheese	Crisp lettuce leaves
Pimientos (canned red peppers)	French or mayonnaise dressing

Drain the pimientos, wipe and chop them, and add sufficient to cream cheese to give a decided flavor. Roll into balls the size of a walnut, and place four on lettuce leaves on individual plates. Pour over either French dressing or thin mayonnaise dressing.

This mixture is also excellent for sandwiches.

CREAM CHEESE AND PINEAPPLE SALAD

2 cream cheeses	1 orange
2 cans pineapple	$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) sugar
1 lettuce	

Boil the strained juice of the orange, sugar, and pineapple juice together for five minutes and chill. On a leaf of lettuce put one slice of pineapple. Put the cheese through a potato ricer, covering the pineapple, then pour over a little of the chilled syrup.

DANDELION SALAD

Dandelion leaves	Watercress
Crisp lettuce	Hard-cooked eggs
French dressing	

Wash and dry tender leaves of young dandelions, and mix them with double the quantity of shredded lettuce. Mix with the French dressing and serve decorated with watercress and chopped hard-cooked eggs.

Chopped spring onions or chopped chives are excellent with dandelions and French dressing.

DANDELION AND OYSTER SALAD

1 pint (2 cups) undeveloped dandelion buds	Salt Tabasco sauce
1 pint (2 cups) oysters	Lemon-juice
French dressing	Dandelion leaves

Mix the dandelion leaves with French dressing and line a salad bowl with them. Scald the oysters, drain, and sprinkle them with salt, Tabasco, and lemon-juice, and set them in a cool place for two hours. Drain them and cut them in halves or quarters, and mix them with the dandelion buds. Serve in the prepared salad bowl.

Cooked lobster, shrimps, or scallops may be substituted for the oysters.

EGG AND LOBSTER SALAD

Hard-cooked eggs	French dressing
1 boiled lobster	Cream cheese
Celery	Whipped cream
Cucumber	Strips of toast
Mayonnaise dressing	Salt and pepper
Crisp lettuce	

Cook a number of eggs according to persons, remove the shells, cut a small piece from the top and a slice from the bottom of each—the latter to make them stand; remove the yolks, fill the whites with lobster, celery, and cucumber, all cut fine, and mixed with the mayonnaise dressing. Serve one of these to each person upon individual salad plates of lettuce garnished with the yolks highly seasoned and made into tiny balls. Sprinkle over with French dressing, and serve with snowballs made of cream cheese and whipped cream, mashed smooth, and long strips of toast.

Canned lobster may be used.

ENDIVE SALAD

2 heads endive	2 tablespoonfuls honey
1 chopped shallot	2 tablespoonfuls vinegar
3 tablespoonfuls olive oil	Salt and pepper to taste

Remove the outer leaves of the endive; wash the inner ones; drain and dry and place in a salad bowl; then sprinkle over the olive oil mixed with the shallot. Let stand in a cool place until ready to serve, and just before sending to table pour over the salad the honey, vinegar, and seasonings mixed together.

If liked, finely shredded celery or sprigs of watercress may be mixed with this salad.

Another Method.—Cover the endive with ice water, drain, and shake dry, and serve with French dressing.

Garnish with chopped chives and chopped nuts, or with diced tomatoes and grated Parmesan cheese.

EXTRA-FINE SALAD

1 cooked chicken	1 lb. English walnut meats
1 bunch celery	6 sweet pickles
1 orange	1 can peas
1 can sliced pineapple	Salt, pepper, and paprika to
2½ dozen hard-cooked	taste
eggs	Boiled salad dressing
16 candied cherries	Crisp lettuce leaves

Chop the chicken, celery, orange, nut meats, eggs, pickles, and drained pineapple, then add the drained peas and seasonings. Mix with the boiled salad dressing and serve on lettuce leaves. Place the cherries on the top.

This recipe serves twenty-five persons.

FISH SALAD NO. 1

Sliced cucumbers	Mayonnaise dressing
Cold cooked lobster or salmon	

Take some scallop shells, allowing one for each person, and arrange some thinly sliced cucumber all around the shells by folding the slices in halves so as not to break; leave a small space in the center, then take a few neat pieces of salmon or lobster, or any preferred fish, and fill up this space. Cover with mayonnaise dressing, and serve on a silver dish.

Another Method.—Let cubes of cooked fish roe, mixed with paprika, oil, vinegar, salt, pepper, and lemon-juice, stand in a cool place until ready to serve. Drain and add an equal quantity of peeled and diced cucumber, also one tablespoonful of chopped parsley, and top with mayonnaise to which one-half cupful of whipped cream has been added. Serve on water-cress or lettuce.

FISH SALAD NO. 2

1 lettuce	Salt and pepper
1 endive	1 lb. cooked fish
1 cucumber	Mayonnaise dressing
1 cooked or canned beet	½ pint (1 cup) whipped cream
2 tablespoonfuls white vinegar	2 tablespoonfuls freshly grated horseradish
2 tablespoonfuls olive oil	2 tablespoonfuls chopped red or green peppers
1 teaspoonful mustard	

Pick the lettuce and endive into neat pieces, cut the cucumber and beet into dice and turn into a basin, add the vinegar, oil, mustard, salt, and pepper; mix well, and place in a salad bowl or silver dish; then make a hole in the center, place in the fish picked into neat pieces, and pour over mayonnaise dressing; mix well, add one-fourth teaspoonful of salt to the whipped cream, place this on top with a bag and tube, and decorate with the horseradish and peppers.

FROGS' LEGS SALAD

2 dozen large frogs' legs	3 ozs. ($\frac{3}{4}$ cup) blanched and shredded almonds
$\frac{1}{2}$ pint (1 cup) diced celery or cucumbers	A few pecan nut meats
2 tablespoonfuls chopped pimientoes (canned red peppers)	Nasturtium leaves and blossoms
	Mild mayonnaise or French dressing

Cook the frogs' legs in boiling salted water until tender, then remove the meat from the bones and cut it into cubes. Mix it with the celery or cucumber, the pimientoes, almonds, and pecan nut meats. Place in nests of nasturtium leaves, decorate with the blossoms, and serve with the dressing.

If liked, the salad may be served on watercress or lettuce, garnishing with sliced lemon and hard-cooked eggs.

FROZEN TOMATO SALAD

6 ripe tomatoes	$\frac{1}{2}$ teaspoonful sugar
2 tablespoonfuls powdered gelatine	2 tablespoonfuls lemon-juice
$\frac{1}{2}$ pint (1 cup) boiling water	Lettuce leaves
1 teaspoonful salt	Mayonnaise dressing
$\frac{1}{2}$ teaspoonful paprika	French dressing

Peel the tomatoes, then chop them and rub through a sieve. Add the gelatine dissolved in the boiling water and the seasonings. Beat until it begins to

thicken, then pour into a wet ring mold. Pack in equal parts of rock salt and crushed ice for four hours. Turn out and fill the center with lettuce dipped in French dressing and serve with mayonnaise dressing.

FROZEN CHEESE SALAD

1 lb. cheese	1 pint (2 cups) whipping cream
$\frac{1}{4}$ lb. pecan nut meats	
1 can pimientos (canned red peppers)	Salt and red pepper to taste
$\frac{1}{2}$ pint (1 cup) chopped cucumber pickles	Crisp lettuce leaves
	Mayonnaise dressing
	Salted wafers

Put the cheese and nuts through a food-chopper, add the pimientos cut in small strips, the pickles and seasonings, and fold in the whipped cream. Divide into round molds lined with paper, cover, and pack in ice and salt for three hours. Slice into rounds, place one on a lettuce leaf for each person, top with a spoonful of the mayonnaise dressing, and serve with the wafers.

FRUIT SALADS

Apples	Pineapple
Celery	Mayonnaise dressing
Bananas	Lemon jelly

No. 1.—Mix equal quantities of diced apples, bananas, celery, and pineapple with mayonnaise dressing. Serve in a scooped-out pineapple, decorated with

squares of lemon jelly. The pineapple may be sliced at the side and scooped out instead of cutting a slice from the top.

No. 2.—Drain twelve canned artichoke bottoms, marinate with French dressing, cover, and let stand in a cold place until thoroughly chilled. Pile up with grapefruit and orange pulp, which has also been drained and marinated. Arrange in nests of crisp lettuce leaves, pour over French dressing, and garnish with shredded Maraschino cherries.

No. 3.—Cut in dice twelve strawberries, one apple, one orange, one apricot, one banana, and four slices of canned pineapple. Mix with one-half cupful of sherry wine and set in a cool place for one hour. Serve on individual salad plates, covered with whipped and sweetened cream, and decorated with strips of French endive and halves of ripe strawberries.

No. 4.—Cut thirty marshmallows in small pieces, add one-fourth pound of broken pecan nut meats, one pound of white grapes, seeded and cut in halves, and one can of pineapple, drained and diced.

Mix the yolks of four eggs with one-half teaspoonful of salt, one-fourth of a teaspoonful of mustard, and the strained juice of one lemon. Bring to boiling-point and cool. Pour over the salad, then add two cupfuls of whipped cream. Allow to stand over night in a cool place and serve on crisp lettuce leaves.

No. 5.—Mix one cupful of grapefruit pulp with one

cupful of diced canned apricots and one cupful of seeded grapes. Beat the yolks of four eggs in the upper pan of a double boiler, add four tablespoonfuls of vinegar, one-fourth teaspoonful of mustard, and one-fourth cupful of butter; cook until thick, take from the fire, and add salt and pepper to taste. Add two tablespoonfuls of powdered gelatine dissolved in one-half cupful of boiling water; then cool and add one cupful of cream and the fruit. Pour into a mold, cover, and pack in ice and salt for three hours. Turn out and serve with mayonnaise dressing.

No. 6.—Wash three ripe persimmons, but do not skin, as their skins are nutritious and add to the taste, then slice in one-fourth inch slices, add three-fourths pound of seeded grapes cut in halves. Serve on lettuce hearts, with French dressing poured over. Decorate with chopped nut meats.

No. 7.—Cut up one box of marshmallows, add three diced bananas, one cupful of chopped English walnut meats, one can of grated pineapple, and three crackers rolled fine. Make a syrup of one-half cupful of sugar and one-half cupful of vinegar; when cool, add one-half cupful of whipped cream and pour over the salad.

No. 8.—Mix one-half cupful of blanched and chopped almonds with four medium-sized peeled and diced apples, two diced bananas, the pulp of two oranges, one cupful of stoned white cherries, one cupful of peeled and seeded grapes, and one-half cupful of

stoned and chopped dates. Beat up the yolks of two eggs in a small saucepan, add five tablespoonfuls of vinegar, two tablespoonfuls of water or fruit-juice, one tablespoonful of sugar, and one-fourth teaspoonful of salt. Cook slowly over hot water until thick, stirring constantly, but do not boil. Add one teaspoonful of butter, beat well, and set aside to cool. When cold, add the stiffly beaten whites of the eggs and one-third pint of double cream whipped very stiff. Fold the fruit into the dressing and serve on lettuce leaves or in orange or grapefruit shells.

No. 9.—Rub a salad bowl with lemon slices and sprinkle in some powdered sugar. Put in a layer of ripe raspberries, sprinkle with sugar, and so on until the dish is full. Over it pour a wineglassful of sherry wine and chill before serving. Or have liquid wine jelly, and just as it is about to harden pour over the raspberries.

No. 10.—Arrange a border of crisp white endive leaves around a salad dish. Mix together two sliced bananas, one cupful of fresh or preserved stoned cherries, the pulp of two grapefruit, and one cupful of pineapple cut into cubes. Mix one cupful of mayonnaise sauce with one cupful of whipped cream, season to taste with salt, pepper, paprika, and mushroom catchup, and serve with the salad.

No. 11.—Peel and chop three apples, dice enough pineapple to make one cupful, mix with one diced

banana and one cupful of orange- and lemon-juice mixed, then add one-half cupful of blanched and shredded almonds, and stand on ice. Beat the yolks of four eggs in a saucepan, add one cupful of vinegar, and cook until it thickens; add one tablespoonful of sugar, salt, pepper, and paprika to taste. When cold, add one cupful of whipped cream and pour over the fruit. Serve in orange or lemon shells, garnish with whipped cream and strips of angelica.

No. 12.—Dice four bananas, and sprinkle over with lemon-juice; add the unbroken sections of four mandarin oranges, a small shredded pineapple, and one cupful of seeded and skinned white grapes. Chill and serve with the following dressing: Put into a small saucepan one cupful of sugar and one-half cupful of water and boil for five minutes; then pour this syrup over the well-beaten yolks of three eggs, stirring all the time. Cook in the upper pan of a double boiler until it thickens, then chill and add the strained juice of two lemons.

Fruit salads may be served for the middle course of a dinner, or as a sweet, or as the principal dish of a simple luncheon. They should be served in dainty cups or glasses. A doily on the plate, with a flower or a fern leaf, completes the service.

FRUIT SALAD À LA RUSSE

Ripe strawberries	Powdered sugar
Raspberries or loganberries	Brandy
Red and white currants	Lemon jelly
Stoned cherries	Grapes
Oranges	Pastry fingers
Bananas	

Mix equal quantities of strawberries, raspberries, currants, grapes, and cherries, add two or three oranges diced, two or three bananas cut up small, and turn into a salad bowl. Sprinkle over with powdered sugar and brandy to taste. Whip up some liquid lemon jelly to a stiff froth, pile in rough heaps on the top of the fruit, and chill before serving.

Pass small pastry fingers with this salad.

GINGER-ALE SALAD

1½ ozs. (4½ tablespoonfuls)	2 tablespoonfuls lemon-juice
powdered gelatine	Lettuce leaves
6 ozs. (¾ cup) sugar	Mayonnaise or French dress-
1½ pints (3 cups) ginger ale	ing
½ pint (1 cup) water	Chopped nut meats

Mix the sugar and gelatine and dissolve them in the water over the fire; add the lemon-juice and ginger ale, divide into small wet molds, and set in a cool place to chill. Turn out on heart leaves of lettuce, sprinkle over with finely chopped nut meats, and serve with French or mayonnaise dressing.

If liked, the jelly may be poured into a flat, wet tin, and when firm, cut into squares.

GENEVA SALAD

Aspic or lemon jelly	Broken English walnut meats
Canned or cold cooked peas	Watercress
Green mayonnaise dressing	Cut lemons
Whipped cream	

Mold the jelly in small individual charlotte russe molds, and turn out at serving time on to individual salad plates. Fill with the peas and garnish with the watercress and fancy cut lemons, and serve with green mayonnaise dressing to which has been added a little whipped cream and walnut meats.

The jelly may be molded in cups, and the centers removed with a warm spoon.

GRAPEFRUIT SALAD

2 grapefruit	1 teaspoonful lemon-juice
2 apples	1 tablespoonful sugar
1 gill ($\frac{1}{2}$ cup) Maraschino liqueur	1 teaspoonful strawberry ex- tract
1 teaspoonful Kirschwasser	

Pare and divide the grapefruit into sections, removing all white skin and saving the juice. Dice the apples and mix them with the grapefruit sections and juice. Mix the Maraschino with the Kirschwasser,

add the lemon-juice, sugar, and strawberry extract. Pour over the fruit and serve in the grapefruit shells.

Another Method.—Prepare two grapefruit as above, mix with the pulp of two oranges, one-half cupful of shredded celery, and serve on endive or lettuce leaves with mayonnaise dressing made without mustard or with French dressing made with fruit-juice.

Or mix grapefruit pulp with French dressing, substituting one tablespoonful of sherry wine for vinegar; drain and place on lettuce leaf, and sprinkle with a little sugar. Decorate with shreds of almonds and chopped dates and put a generous spoonful of boiled dressing made with whipped cream on each plate. Lay around the base whole dates stuffed with equal quantities of Neufchâtel cheese and ordinary cheese, one tablespoonful of chopped parsley, salt, and white pepper to taste, and cream to moisten, then rolled in finely chopped nut meats.

GREENGAGE AND BANANA SALAD

½ pint (1 cup) diced greengages	1 tablespoonful sugar
½ pint (1 cup) diced bananas	1½ gills (¾ cup) vinegar
1 egg-yolk	1½ gills (¾ cup) thick cream
½ teaspoonful salt	1 teaspoonful corn-starch
⅛ teaspoonful paprika	1 tablespoonful milk
	White lettuce leaves

Mix the bananas and greengages and set them in a

cool place. Put the yolk of egg into a small saucepan, add the seasonings and sugar. Mix well, and add gradually the vinegar, cream, and the corn-starch moistened with the milk. Stir and cook slowly until as thick as custard. Chill and mix with the fruit. Serve at once on the lettuce leaves.

HERRING SALAD

3 pickled herrings	½ teaspoonful paprika
4 cold boiled potatoes	7 tablespoonfuls olive oil
2 tart apples	1 tablespoonful lemon-juice
1 tablespoonful celery seed	2 tablespoonfuls malt vinegar
1 tablespoonful tarragon vinegar	1 teaspoonful French mustard
1 teaspoonful salt	Watercress or endive

Skin and cut the herrings into small pieces; slice the potatoes and the apples, and mix them together with the celery seed and tarragon vinegar; set in a cool place until wanted. Put the salt and pepper into a bowl, add the oil, and stir and rub until the salt is dissolved; then add the lemon-juice and malt vinegar; mix well, and add the French mustard. Line a salad bowl with watercress or endive, place in the fish and vegetables, pour over the dressing, and serve.

Chopped hard-cooked eggs and cooked beets and small pickles may be added to this salad if liked.

HORSERADISH AND CELERY SALAD

½ oz. (1½ tablespoonfuls)	Few drops green color
powdered gelatine	½ pint (1 cup) finely chopped
1 pint (2 cups) boiling water	celery
2 lemons	1 gill (½ cup) chopped nut
4 ozs. (½ cup) sugar	meats
1 tablespoonful freshly	Lettuce leaves
grated horseradish	Mayonnaise dressing

Dissolve the gelatine in the water, add the strained juice of the lemons, the sugar, horseradish, and green color. Pour this over the celery and the nut meats and pour into a wet mold. Turn out when firm on to lettuce leaves and serve with mayonnaise dressing.

HOT SLAW

1 cabbage	¼ teaspoonful pepper
Salt	⅛ teaspoonful red pepper
Butter	½ teaspoonful mustard
4 tablespoonfuls milk	1 beaten egg
1 tablespoonful vinegar	1 gill (½ cup) boiling cream
1 teaspoonful sugar	

Shred the cabbage very fine, measure it, and put it into an enameled saucepan; to every two cupfuls of it allow one-half cupful of boiling water and a teaspoonful of salt and cook until perfectly tender.

Add the milk and one tablespoonful of butter, and continue to cook until the cabbage is dry; then serve

with the following sauce: Put the seasonings and vinegar into a pan, bring to boiling-point, add the egg, one teaspoonful of butter, and the boiling cream. Serve hot.

HOT VEGETABLE SALAD

$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) shredded cooked string-beans	1 teaspoonful vinegar
$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) cooked or canned peas	1 teaspoonful meat extract
$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) cooked whole young carrots	Salt and pepper to taste
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) cooked shredded salsify	2 sprigs parsley
1 boiled lettuce, shredded	1 bay-leaf
2 large tomatoes	$\frac{1}{2}$ pint (1 cup) stock or water
2 slices onion	1 teaspoonful chopped chut- ney
	$\frac{1}{2}$ teaspoonful Worcester- shire sauce

Slice the tomatoes into a saucepan, add onion, vinegar, meat extract, salt and pepper to taste, parsley, bay-leaf, and stock or water; boil for twelve minutes, strain, and add the Worcestershire sauce and the chutney, the peas, beans, and lettuce. Mix and pile high in the center of a hot dish; now arrange the carrots around the edge, points upward, with the pieces of salsify between; set in the oven to get smoking hot, and serve at once.

IMPERIAL SALAD

Melted aspic jelly	$\frac{1}{2}$ pint (1 cup) cooked
Watercress	string-beans
12 heads cooked asparagus	Mayonnaise dressing
2 cooked potatoes	1 hard-cooked egg
$\frac{1}{2}$ pint (1 cup) cooked green peas	

Line a plain, wet ring mold with aspic jelly, decorate with leaves of watercress, fill up with aspic jelly, put in a cool place until set, then turn out and decorate the outside base with the white of egg cut in small pieces.

Dice the potatoes and mix with them the heads of asparagus, peas, beans, and mayonnaise. Turn into the center of the aspic mold, and decorate with the yolk of egg rubbed through a sieve.

Canned asparagus may be used.

ITALIAN SALAD

2 cold boiled potatoes	Anchovies
1 cooked beet	Pickles or olives
Mixed cooked vegetables	Tartare sauce
Ham, fowl, or game	

Cut the potatoes and beet in slices one-half inch thick, cut them into neat round shapes with a cutter, and put them into a salad bowl with equal quantities of green peas, sprigs of cauliflower, asparagus tips, string-beans, diced celery, Brussels sprouts, beans or

lentils, according to what is in season; add to these a little shredded cooked ham, fowl, or game, anchovies, pickles, or olives, and mix with tartare sauce.

If liked, the salad bowl may be rubbed with a cut clove of garlic.

JELLIED BEET AND NUT SALAD

1 bunch boiled beets	$\frac{1}{2}$ oz. ($1\frac{1}{2}$ tablespoonfuls)
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) chopped nut meats	powdered gelatine
$\frac{1}{2}$ pint (1 cup) heavy may- onnaise dressing	$\frac{1}{2}$ pint (1 cup) hot water or stock
	Shredded lettuce or cabbage
	Boiled dressing

Chop the beets. Dissolve the gelatine in the water, then cool and mix with the mayonnaise dressing, beets, and nuts. Divide into wet individual molds and set away to firm. Turn out on the shredded lettuce or cabbage and serve with boiled salad dressing.

JELLIED CHICKEN AND RICE SALAD

1 oz. (3 tablespoonfuls) powdered gelatine	$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) cold boiled rice
3 cupfuls boiling water	$\frac{1}{2}$ pint (1 cup) diced cold cooked chicken
Salt and pepper to taste	Endive
Celery salt and paprika to taste	Mayonnaise dressing
2 tablespoonfuls chopped canned red peppers	1 gill ($\frac{1}{2}$ cup) chopped olives

Dissolve the gelatine in the water, add the red peppers and seasonings. Wet a square mold and

Salad Recipes

scatter over the bottom some of the olives, rice, and chicken; now pour over this a layer of the gelatine and set on ice to stiffen; keep the rest of the gelatine where it is warm enough to prevent its hardening. When the first layer is firm, repeat the process; then put in the refrigerator until ready to serve. Turn out and cut into small squares and serve on endive with mayonnaise dressing.

JELLIED FRUIT AND CELERY SALAD

Sour lemon jelly	Apples
Few drops red color	Oranges
Crisp lettuce leaves	Fresh or canned pineapple
Stiff mayonnaise dressing	Celery
Blanched English walnut meats	Whipped cream

Slice or shred the fruits and celery into small wet molds. Fill up with the lemon jelly colored red with red coloring and set away to firm. Turn out at serving time on the lettuce leaves, decorate with the walnut meats, and serve with stiff mayonnaise to which whipped cream has been added.

JELLIED HAM SALAD

$\frac{1}{2}$ pint (1 cup) chopped cooked ham	$\frac{1}{2}$ pint (1 cup) whipped cream
$\frac{1}{2}$ teaspoonful paprika	$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) stock
$\frac{1}{2}$ teaspoonful onion-juice	2 tablespoonfuls water
1 teaspoonful made mustard	Crisp lettuce leaves
1 tablespoonful powdered gelatine	Mayonnaise dressing

Soak the gelatine in the water, then dissolve it in the stock over the fire; strain over the ham, add the seasonings, and stir over chopped ice until it begins to thicken; then stir in the whipped cream. Pour into a wet ring mold. Turn out on to crisp lettuce leaves, fill the center with heart lettuce leaves, and cover these with mayonnaise dressing.

KUMQUAT SALAD

12 kumquats	1 banana
1 canned pear	Lettuce leaves
1 apple	French dressing
1 shredded red or green pepper	1 grapefruit

Cut up the kumquats, free them from skin and seeds, add the pear cut in dice, the apple cored, peeled, and cut in cubes, the pulp of the grapefruit, the pepper, and the banana peeled and cut into small pieces. Mix with French dressing and serve on the lettuce leaves.

Another Method.—Line a salad bowl with endive or lettuce hearts and arrange in it a layer of thinly sliced apple; sprinkle over a little lemon-juice, than a layer of thinly sliced kumquats, then a layer of skinned and seeded grapes, and sprinkle over with chopped pecan nut meats. Serve with boiled dressing to which one cupful of whipped cream has been added.

LETTUCE SALAD AND ROQUEFORT DRESSING

Lettuce hearts	3 tablespoonfuls vinegar
1 clove garlic	Olive oil
$\frac{1}{4}$ teaspoonful dry mustard	3 tablespoonfuls Roquefort
1 saltspoonful salt	cheese
1 saltspoonful paprika	2 hard-cooked eggs

Place the lettuce hearts in a salad bowl which has been rubbed over with the cut clove of garlic. Mix together the mustard, salt, paprika, vinegar, and beat in olive oil until thick; then gradually add the cheese and the hard-cooked yolks of eggs rubbed through a sieve.

Pour over the lettuce and serve garnished with the whites of eggs cut in rings.

LOBSTER SALAD NO. 1

1 cooked lobster	Shredded lettuce leaves
2 ozs. (4 tablespoonfuls) butter	Paprika
Fresh mushrooms	Lobster coral
1 lemon	Mayonnaise dressing
	Capers

Divide the meat of the lobster into small pieces. Melt the butter, add the lobster, and fry it for a few minutes with about one-half its quantity of mushrooms cut in quarters. Drain, cool, and arrange on the lettuce in a salad dish, season with lemon-juice

and paprika, and cover with a mayonnaise dressing. Decorate with capers and lobster coral.

Another Method.—Cut the meat of a cooked lobster into thin strips, then into dice. Season with two tablespoonfuls of vinegar, three tablespoonfuls of oil, and salt and pepper to taste. Add one tablespoonful of chopped olives and a chopped dill pickle. Mix with mayonnaise and serve on lettuce leaves, with a garnish of stiff mayonnaise and coral from the lobster.

LOBSTER SALAD NO. 2

1 cooked lobster	Anchovy fillets
Shredded lettuce	A medium-sized gherkin
Mayonnaise dressing	

Remove the flesh of the lobster from the shell and cut or break it into neat pieces. Brush over the shell while it is hot with salad oil, and wipe or brush it off again. Wash, dry, and shred the lettuce and put some of it into a salad dish; then some slices of the lobster, and coat them with mayonnaise dressing. Add more lettuce and lobster and dressing until all are used. Put the head end of the shell cut one-fourth of an inch from the eyes at one end of the salad and the tail at the other end. Make a latticework at one side with anchovy fillets, and place the gherkin cut like a fan at the other. Keep on ice until required.

MACARONI SALAD

$\frac{1}{2}$ pound (58 sticks) macaroni	1 teaspoonful sugar
$2\frac{1}{2}$ tablespoonfuls fresh grated horseradish	$\frac{1}{2}$ teaspoonful salt
	1 pint (2 cups) whipped cream
	Crisp lettuce leaves

Break the macaroni into small pieces, boil in plenty of boiling salted water until tender, then drain and cool. Mix the horseradish with the sugar, salt, and whipped cream; fold in the macaroni and serve heaped on the lettuce leaves.

Another Method.—Boil one package of macaroni, then rinse it with cold water and drain. Cut it into short lengths, place one-half of it in a jar of vinegar in which boiled beets have been pickled, and let it remain until colored a pretty pink.

Line a salad dish with crisp lettuce leaves and arrange the pink and white macaroni in alternate rings. Garnish with sprigs of parsley and tiny leaves of lettuce. Serve with boiled salad dressing.

Spaghetti may be used in the same way.

MACÉDOINE SALAD

Cooked string or French beans	Cooked green peas
Cooked asparagus tops	Cooked lima or haricot beans
Cooked carrots	Cooked cauliflower
Cooked turnips	Mayonnaise dressing
	Whipped cream



MACARONI SALAD



PARK LANE SALAD

The cauliflower should be broken into small pieces, and the carrots and turnips should be cut into dice-shaped pieces before cooking. Drain and dry all the vegetables, then mix them with a rich mayonnaise dressing to which some whipped cream has been added. Arrange all the vegetables carefully in a salad dish, and decorate with pieces of the various vegetables.

Prepared macédoine of vegetables, sold in bottles or tins, may be used for this salad; these require to be rinsed in water and drained before using.

Another Method.—Take a ring mold, butter it, and press into it three and one-half cupfuls of hot boiled rice, seasoned to taste with salt, pepper, and paprika and three tablespoonfuls of melted butter. When cold, turn out on to a salad dish and fill with a macédoine of vegetables mixed with French dressing. Decorate with strips of green and red peppers.

MINT SALAD

Shredded lettuce
Chopped mint

Chopped cooked lamb or
chicken
French dressing

Wash, dry, and shred some young lettuce and sprinkle it liberally with chopped mint. Cover with a layer of chopped cooked lamb or chicken and cover with French dressing. Garnish with sprigs of mint and serve.

Another Method.—Mix two cupfuls of diced cold

lamb with one cupful of cold sliced potatoes, season with salt and red pepper, and mix with mayonnaise dressing. Garnish with slices of hard-cooked eggs and mint jelly cut in squares.

MERRY WIDOW SALAD

Romaine lettuce	Cucumber peel
Grapefruit	Cream cheese
Oranges	Chopped green peppers
Pimientos (canned red peppers)	French dressing

Place three or four long stalks of crisp Romaine lettuce on individual salad plates, lay across sections of grapefruit and oranges; then place two strips of pimientos lengthwise on the oranges and grapefruit, and garnish with tiny spirals of green cucumber peel. Cover with French dressing, and on each plate place a ball of the cream cheese into which pieces of the green peppers have been creamed.

French or Belgian endive may be used in place of the Romaine.

NASTURTIUM SALADS

Nasturtium leaves and blossoms	Cream cheese
	French dressing

For this salad not only the blossoms, but the leaves and stems come into play. Arrange on a low glass dish a layer of spicy nasturtium leaves which

have been well washed in ice water and shaken until very dry. On each leaf place a blossom with its stem to the center. Have ready some cream cheese rolled up to form good-sized pistils and tuck them into the blossoms. Where the stems converge, put a few of the cheese pistils and dress with French dressing.

Another Method.—Pick a quantity of nasturtium blossoms and leaves, wash them well in cold water, and shake dry on a clean towel. Arrange them in a shallow bowl, the leaves and flowers forming a border. Arrange peeled and sliced tomatoes in the center, sprinkle over with a little salt and pepper, add a layer of cold sliced potatoes; sprinkle over a chopped onion and one tablespoonful of finely chopped parsley. Chill and serve with French dressing.

Or chop fine one cupful of celery; add two tablespoonfuls of finely chopped parsley and one tablespoonful of chopped chives. Mix with French dressing and stir in gently sixteen nasturtium blossoms. Serve this salad with crisp lettuce leaves and garnish with nasturtium blossoms and leaves.

NUT AND PRUNE SALAD

1 lb. large prunes	Crisp lettuce leaves
Chopped English walnut meats	Mayonnaise dressing

Wash, soak, and cook the prunes until tender. Drain, and when cold, pit and fill the cavities with

Salad Recipes

chopped nut meats. Serve four of these stuffed prunes in nests of lettuce and cover with mayonnaise dressing made with lemon-juice.

Another Method.—Pit some cold cooked prunes and cut each in four pieces lengthwise. Mix with half the quantity of broken nut meats and serve on lettuce leaves covered with whipped cream seasoned to taste with salt and paprika.

A little sherry wine may be added if liked.

NUT SALAD

½ pint (1 cup) chopped mixed nut meats	½ pint (1 cup) seeded grapes
	1 orange
½ pint (1 cup) shredded celery	Boiled dressing
	Whole nut meats
Lettuce leaves	

Mix the nut meats, celery, and grapes with the strained orange-juice. Serve on lettuce leaves, decorate with the whole nut meats and boiled dressing.

Or, mix one cupful each of chopped hickorynuts and almonds, two cupfuls of chopped celery, and one cupful of whipped cream with boiled salad dressing. Chill and serve.

OKRA SALAD

2 dozen cooked okra pods	2 green peppers cut in shreds
4 skinned and sliced tomatoes	Boiled rice
	Mayonnaise dressing
	Crisp lettuce leaves

Cut the okra pods into neat pieces, add the tomatoes and peppers. Arrange boiled rice in a border on a salad dish, put the okra in the center, and garnish with lettuce leaves mixed with mayonnaise dressing.

OLIVE AND CELERY SALAD

1 crisp head lettuce	1 teaspoonful mustard
1 bunch watercress	$\frac{1}{2}$ teaspoonful salt
1 green onion	2 teaspoonfuls sugar
1 pint (2 cups) chopped olives	2 tablespoonfuls vinegar
$\frac{1}{2}$ pint (1 cup) chopped celery	2 ozs. (4 tablespoonfuls) butter
2 skinned tomatoes	1 raw egg
3 hard-cooked eggs	4 tablespoonfuls cream

Cut the onion, lettuce, and watercress in fine pieces, add the olives, celery, the tomatoes cut in pieces, and one of the hard-cooked yolks of eggs rubbed through a sieve. Mix and put away to chill. Put the mustard, salt, and sugar into a double boiler, add the vinegar, butter, and egg well beaten, and cook and stir until thick. Cool, add the cream, and pour over the salad. Serve garnished with the hard-cooked eggs.

ORANGE AND TOMATO SALAD

3 peeled and sliced tomatoes	$\frac{1}{2}$ teaspoonful chopped tarragon
3 peeled and sliced oranges	
$\frac{1}{2}$ lemon, peeled and sliced	$\frac{1}{2}$ teaspoonful chopped chives
Salt and paprika to taste	4 tablespoonfuls olive oil
$\frac{1}{2}$ teaspoonful sugar	4 tablespoonfuls brandy

Mix the fruits, season with salt and paprika, add the sugar, tarragon, and chives. Mix the oil and the brandy together, add them to the salad, and mix well.

Grapefruit, if liked, may be substituted for the oranges.

Another Method.—Peel some oranges and tomatoes and slice them; then arrange alternately in a salad bowl. Mix equal quantities of orange-juice and tarragon vinegar with a little salad oil, and pour over the fruit. Decorate with chopped parsley and serve very cold.

OYSTER AND EGG SALAD

2 dozen oysters	1 tablespoonful tomato cat- chup
6 hard-cooked eggs	1 teaspoonful chili powder
4 tablespoonfuls vinegar	$\frac{1}{2}$ teaspoonful salt
1 tablespoonful melted butter	$\frac{1}{2}$ lemon
	Shredded celery and celery tops

Dry the oysters and place them on the ice. Rub the yolks of eggs through a sieve, add the butter, vinegar, catchup, salt, chili powder, and strained lemon-juice. Toss the oysters in the sauce and serve them on shredded celery garnished with celery tops.

The whites of eggs may be used in another salad or in sandwiches.

Another Method.—Parboil two cupfuls of oysters. Drain, cut into quarters, drain again, and cover with

French dressing. Serve on watercress in individual dishes with sauce tartare.

Or, if preferred, have a mayonnaise dressing and into it stir a little grated horseradish and two drops of Tabasco sauce.

OYSTER SALAD

1 can oysters	1 oz. (2 tablespoonfuls) sugar
1 pint (2 cups) cracker-crumbs	$\frac{3}{4}$ teaspoonful black pepper
1 gill ($\frac{1}{2}$ cup) vinegar	$\frac{1}{2}$ pint (1 cup) chopped celery
1 tablespoonful salt	5 hard-cooked eggs, chopped

Chop the oysters fine, and add the cracker-crumbs, salt, sugar, pepper, and vinegar. Mix well, and add the eggs, celery, and enough of the oyster liquor to make soft. Serve very cold.

Another Method.—Pour oysters and juice from one can into a salad dish, cut up the oysters, add enough rolled crackers to take up all the liquid, then add one bunch of celery, chopped, six chopped sweet pickles, three chopped hard-cooked eggs, and one-half cupful of chopped nut meats. Pour over thick mayonnaise dressing, and decorate with heart lettuce leaves.

PARK LANE SALAD

Apples	Chopped nut meats
Celery	Toasted crackers
Mayonnaise dressing	Cream cheese
Pimientos (canned red peppers)	

Cut some apples and celery in small cubes, mix equal quantities with nicely seasoned mayonnaise dressing. Serve in individual salad plates, decorated with strips of pimientos and chopped nuts. Hand cream cheese and toasted crackers with this salad.

PEA AND PICKLE SALAD

½ pint (1 cup) cooked peas	1 small onion
2 tablespoonfuls grated cheese	Mayonnaise dressing
6 sweet pickles	Crisp lettuce leaves

Chop the onion and the pickles, add the peas and cheese, moisten with the mayonnaise dressing, and serve on the lettuce leaves.

Another Method.—Mix a can of drained peas with one cupful of chopped peanuts and six chopped sweet pickles; moisten with mayonnaise dressing and serve on tender lettuce leaves.

PEA AND WALNUT SALAD

1 pint (2 cups) blanched English walnut meats	Salt to taste
1 pint (2 cups) cooked or canned peas	Crisp lettuce leaves
1 large green pepper	Boiled dressing
	Mint leaves

Chop the pepper fine and chop the nut meats, then mix them with the peas and add salt to taste. Ar-

range on crisp lettuce leaves on a salad dish, cover with the dressing, and garnish with the mint leaves.

Equal quantities of blanched and broken English walnut meats and stoned and quartered olives mixed with French dressing make a dainty salad when served in lettuce nests.

PEANUT AND CELERY SALAD

½ pint (1 cup) peanuts	12 pitted or stuffed olives
Olive oil	Mayonnaise dressing
1 pint (2 cups) fine cut celery	Lettuce leaves

Soak the peanuts from which the brown skins have been removed in sufficient olive oil to moisten for two hours. Slice the olives, add the celery and peanuts, mix with mayonnaise dressing, and serve on crisp lettuce leaves.

It is much easier to serve a salad if the lettuce leaves are put together in such a way as to form little cups or nests. Equal quantities of diced crisp celery and diced canned pineapple mixed with mayonnaise dressing make a delicious salad.

Another Method.—Pare, core, and chop slightly acid apples and mix with them one-half as much chopped white celery. Mix five tablespoonfuls of lemon-juice with one tablespoonful of peanut butter, and salt and red pepper to taste, and mix with the apples and celery. Chill and serve on lettuce leaves garnished with halves of roasted peanuts.

PEACH SALAD

1 can peaches	Salt, black pepper, and red
3 ripe bananas	pepper to taste
1 egg	Grated cheese
1 tablespoonful vinegar	Sugar to taste
	1 gill ($\frac{1}{2}$ cup) whipped cream

Drain the peaches and lay them on a salad dish. Beat up the egg in a small pan, add the vinegar, and cook until thick, stirring constantly. Add the seasonings, then cool and add the cream. Dice the bananas, mix them with the dressing, and divide into the hollows of the peaches. Cover with grated cheese and serve.

Another Method.—Place two eggs into the upper pan of a double boiler, add four tablespoonfuls of vinegar, one-fourth teaspoonful of mustard, one-fourth teaspoonful of salt, and one teaspoonful of sugar. Cook and stir until thick and then allow to cool. Add one cupful of whipped cream and one can of sliced pineapple cut into dice. Cover individual salad plates with shredded lettuce; on this lay half of one peach, and cover with the pineapple dressing. Sprinkle over with chopped nuts or chopped glacé cherries. Or fill canned peaches with cottage cheese, place on lettuce leaves, and cover with boiled salad dressing.

PEAR SALAD

Canned pears	Chopped preserved ginger
Chopped raisins	Whipped and sweetened
Chopped figs	cream
Chopped dates	Candied cherries
Chopped nuts	Ferns or grape leaves

Drain the pears and lay them on ferns or grape leaves on individual salad plates. Mix equal quantities of the raisins, figs, dates, nuts, and ginger, and heap into the pears. Top each one with whipped cream and a candied cherry.

Another Method.—Fill large canned Bartlett pears with a mixture of chopped celery and English walnut meats mixed with red mayonnaise dressing. Serve with cream cheese balls seasoned with paprika.

Or take quarters of canned pears and sprinkle over with orange-juice. Place balls of cream cheese seasoned with salt and paprika in the center of the pears. Place on lettuce or endive, and pour over the following dressing: Beat one-fourth cupful of olive oil with two teaspoonfuls of vinegar, one-half teaspoonful each of salt and mustard, one-half teaspoonful of paprika, a dust of red pepper, and one-half cupful of chili sauce, and when well blended, add one-half cupful of mayonnaise dressing very slowly. Decorate the salad with shreds of red peppers or stars of pimientos.

PIMIENTO SALAD

Pimientos (canned red peppers)	Mayonnaise dressing
Grapefruit	English walnut meats
Oranges	Lettuce

Cover individual salad plates with shredded lettuce leaves. Empty out the pimientos and wipe them off gently with a clean cloth. Stuff them with diced grapefruit and oranges mixed with mayonnaise dressing. Place them on the lettuce leaves and decorate with the walnut meats.

PINEAPPLE AND GRAPEFRUIT SALAD

Sliced pineapple	English walnut meats
Small grapefruit	French dressing
Strawberries	

Choose well-shaped grapefruit and cut in halves crosswise. Remove the hard piece of core and the seeds; with a teaspoon scoop out all the pulp, including the juice. Drop the shells into ice water. Take the sliced pineapple, invert a glass or cup over each portion, and, with a very sharp pointed knife cut all the way around. Put the slices to marinate in French dressing made with part lemon, grapefruit juice and olive oil. Set in a cold place for one hour. Mix the small pieces of pineapple and grapefruit together, when ready to use, with a few strawberries cut in

halves. Mix with the dressing and divide into the grapefruit shells, and lay on top the slice of pineapple, which has been cut in small pieces, but laid together again to make the slice complete. Sprinkle the top with nut meats cut fine, and in the center place the strawberries. Serve on plates covered with doilies.

Fruit salad or cream mayonnaise dressing may be used instead of French dressing.

Or place slices of pineapple on crisp lettuce leaves on individual salad plates, top with sections of grapefruit and oranges, cover with the following dressing and sprinkle over with blanched and chopped pistachio nuts. Beat six tablespoonfuls of olive oil with two tablespoonfuls of lemon-juice, one tablespoonful of sherry wine and one-fourth teaspoonful each of salt and paprika.

POTATO SALAD NO. 1

Boiled potatoes	1 Dutch herring
1 small onion	1 tablespoonful chopped
1 pickled beet	boiled ham
1 peeled and sliced cucumber	1 tablespoonful vinegar
4 sardines	1 pickled walnut

Peel small boiled potatoes while warm, slice very thin, and, for every two cupfuls of potatoes, add a chopped onion, diced pickled beet, cucumber, herring, sardines broken in small pieces, and the ham. Mix

together with the vinegar. Serve garnished with the pickled walnut cut in small pieces.

Another Method.—To two cupfuls of left-over mashed potatoes, add two and one-half tablespoonfuls of melted butter, two tablespoonfuls of chopped parsley, salt to taste, two teaspoonfuls of onion-juice, and two tablespoonfuls of vinegar. Mix and chill. Shape into balls, place on lettuce leaves, and serve with boiled salad dressing.

POTATO SALAD NO. 2

Boiled potatoes	French dressing
Onions	1 clove
Chopped parsley or chives	

Boil as many peeled potatoes as needed with an onion stuck with a clove. When tender, remove from the water and let cool, throwing the onion away. When cold, slice as thin as possible; also slice one small onion for every two potatoes. Mix carefully, sprinkle with a little chopped parsley or chives, chill, and when ready to serve pour over French dressing.

To make hot potato salad: Prepare the potatoes as above directed, then chop the onions and mix them with the potatoes. Cut four slices of bacon in dice and fry brown. Remove the meat and stir into the hot fat four tablespoonfuls of vinegar. Mix the bacon with the potato and onion, and pour over all the hot sauce. Serve hot.

German potatoes make excellent salads.

POTATO SALAD NO. 3

1 quart cold boiled potatoes	2 tablespoonfuls butter
2 tablespoonfuls capers	1 teaspoonful made mustard
2 tablespoonfuls chopped parsley	4 tablespoonfuls vinegar
1 slice onion	1 saltspoonful salt
Boiled beets	Pepper and paprika to taste
	Lettuce leaves

Rub the salad bowl with the onion, and into it put the potatoes that have been diced. Stir the capers and the parsley through the potatoes. Melt the butter, add the seasonings and vinegar, and heat to boiling-point. Pour over the potatoes while the sauce is hot, and set away to get cold. Arrange on lettuce leaves, sprinkling the beets, finely chopped, over the top.

QUEEN OF SALADS

½ can pimientoes (canned red peppers)	Cracker crumbs
Celery	2 yolks hard-cooked eggs
½ pint (1 cup) tiny cheese balls	Garlic
	French dressing
	Crisp lettuce leaves

Drain the peppers and dry them in a towel. Slice them in rings and add an equal quantity of celery cut fine. Make the cheese balls and roll them in the cracker-crumbs. Blend the oil from the peppers with the yolks of the eggs. Rub the salad bowl with a

cut clove of garlic, put in the peppers, celery, and cheese balls, and pour over the oil and egg mixture. Toss together with sufficient French dressing and a few crisp lettuce leaves.

RADISH SALAD

3 bunches radishes	Mayonnaise dressing
Crisp lettuce leaves	

Cut the stems from the radishes, wash carefully, and chop them into dice with the red skins left on. Mix with mayonnaise dressing and serve on the lettuce leaves.

Another Method.—Mix equal quantities of cleaned and sliced radishes and peeled and diced apples, marinate in French dressing, drain, and mix with boiled dressing. Serve on watercress or lettuce leaves. Sliced radishes blend nicely with chopped chives and French dressing.

RED KIDNEY BEAN SALAD

1 can red kidney beans	2½ teaspoonfuls made mustard
2 stalks sliced celery	Pinch of salt
5 sliced sweet pickles	1½ gills (¾ cup) cider vinegar
1 egg	2 teaspoonfuls Worcestershire sauce
2 teaspoonfuls sugar	

Drain the beans and mix them with the celery and the pickles. Beat up the egg, add the sugar, mustard, salt, vinegar, and Worcestershire sauce. Mix

the salad with this dressing and set in a cool place for three hours before serving.

ROMAINE SALAD

Crisp Romaine leaves	$\frac{1}{4}$ teaspoonful mustard
6 tablespoonfuls salad oil	$\frac{1}{4}$ teaspoonful salt
3 tablespoonfuls claret	$\frac{1}{4}$ teaspoonful sugar
vinegar	$\frac{1}{4}$ teaspoonful black pepper

Wash and dry the Romaine leaves and arrange them in a chilled salad bowl. Put the oil, vinegar, and seasonings into a bowl and mix them with a piece of ice. Pour this dressing over the Romaine a few minutes before it is to be served.

RUSSIAN ASPIC SALAD

1 pint (2 cups) aspic jelly	1 head celery
12 filleted anchovies	$\frac{1}{2}$ pint (1 cup) canned peas
1 can salmon	2 tablespoonfuls capers
$\frac{1}{2}$ can mushrooms	2 chopped gherkins
2 hard-cooked eggs	$\frac{1}{2}$ can caviar
1 cooked beet	Chopped cucumber or lettuce
1 boiled carrot	leaves
1 boiled potato	Mayonnaise dressing

Chop all the vegetables except the peas, put a mold into a basin of ice, and pour in a little of the aspic jelly; arrange the anchovies and vegetables in this with the gherkins and capers, then a layer of mushrooms, then one of the salmon, then the anchovies, vegetables, and fish as before. When the mold is

nearly full, pour over all the aspic, which should be cool, not hot, and put in a cool place over night. Turn out on to a salad dish and garnish with chopped cucumber or shredded lettuce leaves, the hard-cooked eggs cut in slices, and the caviar cut in small dice. Serve with mayonnaise dressing.

RUSSIAN SALAD

1 pint (2 cups) mixed cooked vegetables	2 gherkins
½ pint (1 cup) diced cooked ham and tongue	1 tablespoonful capers
1 gill (½ cup) cooked shrimps or prawns	Mayonnaise dressing
	Russian caviar
	Chopped aspic jelly

Place in a basin the vegetables, such as peas, beans, carrots, turnips, beets, and asparagus tips, add the ham and tongue, the gherkins cut in small pieces, the capers, and the shrimps or prawns. Mix all together with mayonnaise dressing and arrange in a pyramid on the center of a silver dish. Decorate with alternate layers of various vegetables, stamped out with a small cutter, the caviar in small pieces, and the chopped aspic jelly.

SALAD OF FRUITS GLACÉ

2 egg whites	Small bunches fruits
2 wineglassfuls water	Whipped cream
2 dessertspoonfuls confec- tioners' sugar	Pink or green color
Hot sifted granulated sugar	Fruit syrup
	Liqueur

Beat up the whites of eggs to a stiff froth, add the water and stir in the confectioners' sugar, and strain through a fine sieve into a basin. Have ready the fruits, such as bunches of red and white currants, small bunches of grapes, cherries, strawberries, slices of oranges, etc.; dip them into the icing, give them a gentle shake, and roll them carefully and thoroughly in plenty of hot sifted white sugar; place them upon a wire sieve in a warm oven to dry, when they will present a very dainty appearance. Arrange them in pyramid form in the center of a glass dish, surrounding them with a border of whipped and sweetened cream, colored pink or green, according to taste. Hand round with this salad a fruit syrup flavored with any liqueur preferred.

SALMON AND OYSTER SALAD

1 lb. cooked or canned salmon	Salad oil
12 oysters	Vinegar
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) picked shrimps	1 tablespoonful chopped tarragon
6 filleted anchovies	$\frac{1}{2}$ tablespoonful chopped chervil
2 hard-cooked eggs	Tomato salad dressing
1 cucumber	Pepper and salt
2 heads of lettuce	

To make the tomato salad dressing: Beat two raw yolks of eggs, add gradually one-half cupful of salad oil, salt and pepper to taste, one teaspoonful of French

mustard, one dessertspoonful of vinegar, the pulp from two large ripe tomatoes, and the strained juice of one lemon. Mix well. Cut the heads of lettuce into six pieces, and lay them on a plate; sprinkle them over with the tarragon and chervil and season to taste with oil, vinegar, salt, and pepper. Arrange this salad as a border on the serving dish.

Flake the salmon, add the oysters, shrimps, and the anchovies cut in small pieces. Place this mixture in the center of the pieces of lettuce, and pour over the dressing. Garnish around the edge of the salad with slices of the hard-cooked eggs and little bunches of diced-shaped pieces of the cucumber that have been seasoned with a little salt.

SALMON SALAD

1 can salmon	½ pint (1 cup) diced celery
1 diced apple	Crisp lettuce leaves
½ pint (1 cup) broken Eng- lish walnut meats	Mayonnaise dressing
2 chopped gherkins	Lemon-juice
	½ pint (1 cup) whipped cream

Free the salmon from oil, skin, and bones; pick the fish apart and add the apple, sprinkled with lemon-juice, walnut meats, chopped gherkins, and the celery. Arrange in a salad dish, garnish with lettuce leaves, and serve with mayonnaise to which has been added the cream.

Another Method.—Wash and dry two heads of let-

tuce. Dip the outer leaves in oil and vinegar and lay them in the salad bowl. On this lay a ring of pieces of cold boiled salmon, cover it with mayonnaise dressing; place the heart of the lettuce in the center, pour a little mayonnaise over it, and garnish with rings of hard-cooked eggs and slices of cooked beets.

SAN DIEGO SALAD

1 can sardines	4 cucumbers
2 apples	2 hard-cooked eggs
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) celery	Salt, pepper, and paprika to taste
2 ozs. ($\frac{1}{2}$ cup) pecan nut meats	Mayonnaise dressing
4 potatoes	Crisp lettuce leaves

Pare and core the apples and chop them with the celery, nut meats, eggs, and cucumbers. Boil the potatoes until done and mash fine with the sardines, then add seasonings and mix with mayonnaise dressing. Combine mixtures. Serve cold on lettuce leaves.

SARATOGA SALAD

1 pint (2 cups) chopped cooked ham	1 gill ($\frac{1}{2}$ cup) cream
$1\frac{1}{2}$ pints (3 cups) cottage cheese	Boiled dressing
4 ozs. (1 cup) nut meats	Lettuce leaves
	Cubes tomato jelly

Put the cheese and ham each through a meat-chopper; moisten the cheese with the cream, add the

ham and a little salt if necessary. Add enough boiled salad dressing to form into balls the size of a walnut. Roll in the finely chopped nut meats, and serve three balls on a lettuce leaf garnished with cubes of tomato jelly.

SCALLOP SALAD

1 pint (2 cups) scallops	Chopped chives
½ pint (1 cup) diced celery	Chopped gherkins
French or mayonnaise dressing	Chopped hard-cooked egg
Chopped olives	Watercress

Soak the scallops in salted water for one hour. Drain and boil for five minutes in slightly acidulated boiling water, then plunge in ice water. When cold, cut in thin slices, add the celery, and mix with the dressing.

Serve on watercress, garnishing with the olives, chives, gherkins, and egg mixed together.

The scallops may be mixed with shredded cabbage, shredded lettuce, chopped green peppers, or peeled and sliced cucumbers.

SHRIMP, CELERY, AND NUT SALAD

½ pint (1 cup) cooked or canned shrimps	½ teaspoonful salt
½ pint (1 cup) broken pecan nut meats	Paprika to taste
½ pint (1 cup) chopped celery	2 lemons
4 sliced hard-cooked eggs	3 tablespoonfuls olive oil
	Pickled beets
	Crisp lettuce leaves

Mix the shrimps with the nuts, celery, and salt. Rub the yolks of eggs through a sieve, add salt and paprika to taste, the oil, and the strained juice of the lemons. Beat for five minutes and pour over the salad on lettuce leaves. Garnish with the rings of hard-cooked eggs and slices of beets.

SPANISH ONION AND SARDINE SALAD

3 medium-sized Spanish onions	Mayonnaise dressing
Butter	Curry powder
Watercress	Hard-cooked eggs
6 sardines	Parsley and tarragon
	Salt and paprika to taste

Peel the onions, scoop a spoonful out of the center of each, and put in the hollow a generous teaspoonful of butter. Season with salt and paprika to taste, place in a buttered baking-pan, and bake in a moderate oven until they are brown. When cold, cut into quarters and place in a bed of watercress.

Skin and bone the sardines, cut them into halves, and lay them on the pieces of onion. Pour over some mayonnaise dressing to one cupful of which one teaspoonful of curry powder has been added. Garnish with the eggs cut in slices, and sprinkle over a mixture of chopped parsley and tarragon.

SPINACH SALAD

Cold boiled spinach	Lettuce leaves
Salt and pepper to taste	Hard-cooked eggs
Grated nutmeg to taste	Mayonnaise or French dressing

Chop the spinach, season with salt, pepper, and nutmeg and mold in small buttered cups. Turn out at serving time on lettuce leaves and garnish with hard-cooked eggs sliced, or with the yolks put through a ricer. Strips of canned red peppers may be used as a garnish if preferred. Serve with mayonnaise or French dressing.

Another Method.—Cook one-half peck of spinach; chop when cold, and add salt, pepper, and grated nutmeg to taste, five tablespoonfuls of olive oil, and then beat in three tablespoonfuls of vinegar. Mold the spinach in a ring on a salad dish, fill the center with slices of hard-cooked eggs, and surround with thin slices of cold boiled ham.

STRAWBERRY SALAD

1 pint (2 cups) ripe strawberries	1 teaspoonful white pepper
1 gill ($\frac{1}{2}$ cup) chopped nut meats	1 teaspoonful sugar
$\frac{1}{2}$ pint (1 cup) celery cubes	2 tablespoonfuls lemon- or other fruit-juice
$\frac{1}{2}$ teaspoonful salt	4 tablespoonfuls olive oil
1 saltspoonful paprika	Crisp lettuce

Arrange three of the inner leaves of head lettuce on each salad plate, sprinkle in a layer of nut meats, place a few strawberries in the center, add a layer of celery cubes, and cover with the following dressing. Mix the salt, peppers, and sugar with the lemon-juice, add gradually the oil. Beat well together and pour over the fruit. A little whipped cream may be added to the dressing before serving.

Or mash one pound of small strawberries with a silver fork, and sprinkle a little sugar over them; let them stand in a cool place for two hours, then add two cupfuls of sherry wine and rub all through a sieve. Pile large ripe strawberries pyramid fashion on a pretty glass dish, and sprinkle a little powdered cinnamon over them; then pour over the mashed mixture.

Or mix one quart of strawberries cut in halves with one-half pound of marshmallows cut in quarters and one-half cupful of blanched and chopped pistachio nuts, and serve on lettuce leaves with whipped cream dressing.

STRING-BEAN SALAD

2 quarts string-beans	4 tablespoonfuls olive oil
1 onion	$\frac{1}{2}$ teaspoonful made mustard
Shredded lettuce leaves	Paprika to taste
2 tablespoonfuls claret vinegar	1 small chopped green pepper

Put the beans and onion into plenty of boiling salted water and cook until tender. Discard the onion, drain the beans, and let them get quite cold. Mix the oil with the vinegar, add the mustard, paprika, and the pepper. Place the beans on the lettuce, pour the dressing over, and let stand on ice for one hour before serving.

STUFFED TOMATO SALAD

Medium-sized tomatoes	Oil and vinegar
Chopped cucumbers	Salt and black pepper
Chopped chives	Lettuce or watercress
Caviar	

Peel the tomatoes and take from the stem-end of each a round piece for a lid for later use. Scoop out the tomatoes, and to the pulp add some chopped cucumber, chopped chives, and caviar. Season to taste with oil, vinegar, salt, and black pepper. Chill, divide into the tomato shells, and serve in individual dishes on watercress or shredded lettuce.

Another Method.—Season skinned tomato shells with vinegar, salt, and paprika and drain them well. Cut two cupfuls of asparagus tips into small pieces, boil them in boiling salted water until tender, and drain. Add grated nutmeg, paprika, and red pepper to taste, and mix with tartare sauce. Divide into the prepared tomatoes and cover the surface with a little mayonnaise dressing. Garnish with sliced stuffed olives and serve.

Or fill the tomato shells with cooked or canned corn, mixed with chopped green or red peppers and seasoned with French dressing. Top with mayonnaise dressing and place in lettuce leaves. Chill before serving.

SWEETBREAD SALAD

1 pair cooked sweetbreads	4 tablespoonfuls chopped nut meats
$\frac{1}{2}$ pint (1 cup) chopped celery	Mayonnaise dressing
4 hard-cooked eggs	

Chop the eggs and shred the sweetbreads, mix them together with the celery, nuts, and mayonnaise dressing.

Another Method.—Mix one cupful of diced cooked sweetbreads with one cupful of cooked and drained peas and one cupful of shredded celery. Serve on lettuce leaves with mayonnaise dressing.

TOMATO JELLY SALAD

1 pint (2 cups) tomato juice	1 tablespoonful chopped parsley
$\frac{3}{4}$ oz. ($2\frac{1}{4}$ tablespoonfuls) powdered gelatine	1 tablespoonful vinegar
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) water	1 tablespoonful lemon-juice
$\frac{1}{4}$ teaspoonful celery seeds	$\frac{1}{2}$ pint ($\frac{1}{2}$ cup) cooked chopped meat
1 tablespoonful onion-juice	1 blade mace
2 bay-leaves	Mayonnaise dressing
3 cloves	$\frac{1}{2}$ pint (1 cup) whipped cream
1 teaspoonful salt	Lettuce leaves
$\frac{1}{4}$ teaspoonful paprika	
A few drops red color	

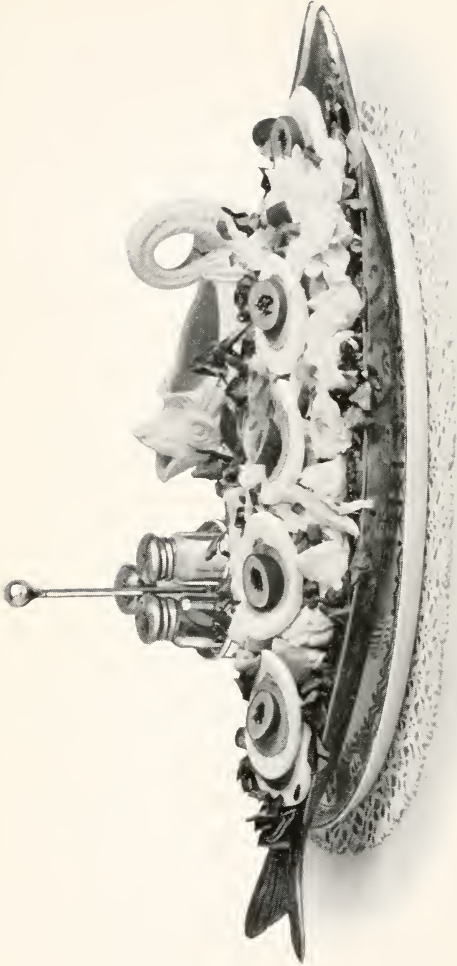
Put into a saucepan the tomato juice, gelatine, water, celery seeds, onion-juice, bay-leaves, cloves, mace, salt, and paprika, and bring to boiling-point; then strain. Add the parsley, red color, vinegar, lemon-juice, meat, and cream. Pour into a wet ring mold, and set away to firm. Turn out on a salad dish, fill the center with lettuce leaves, and serve with the mayonnaise dressing.

TONGUE SALAD

1 small boiled beef tongue	1 tablespoonful flour
Salt and pepper to taste	$\frac{1}{4}$ teaspoonful mustard
$\frac{1}{2}$ pint (1 cup) chopped celery or cabbage	1 beaten egg
3 chopped hard-cooked eggs	$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) vinegar
3 chopped cucumber pickles	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) water
2 tablespoonfuls sugar	1 gill ($\frac{1}{2}$ cup) sweet cream

Put the tongue through a food-chopper, add the celery, eggs, and pickles; add a little salt and pepper and set in a cool place. Mix the sugar and flour together in a small saucepan, add one teaspoonful of salt, one-eighth teaspoonful pepper, the mustard, egg, vinegar, and water. Cook and stir until it thickens. Cool, add the cream, and mix with the salad.

Another Method.—Mix two cupfuls of diced cooked tongue with one cupful of diced celery, add one cupful of chopped nut meats and a small can of chopped



TUNA FISH SALAD

pimientos. Mix with mayonnaise dressing and serve on crisp lettuce leaves.

TRIPLE SALAD

Pickled tripe	Chopped capers
Mayonnaise dressing	Chopped gherkins
Chopped parsley	Shredded lettuce leaves
Chopped olives	

Cut the required amount of pickled tripe into fine strips. Make a good mayonnaise dressing, and add to it chopped parsley, olives, capers, and gherkins to taste. Mix the tripe with the dressing and serve on lettuce leaves.

Another Method.—Mix diced cooked tripe with an equal quantity of finely cut celery, add one tablespoonful of capers, and mix with mayonnaise or French dressing. Serve on endive garnished with stoned olives or slices of hard-cooked eggs.

TUNA FISH SALAD

1 can Tuna fish	2 tablespoonfuls lemon-juice
Shredded lettuce	Mayonnaise dressing
Salt and red pepper to taste	1 tablespoonful capers
1 tablespoonful vinegar	1 hard-cooked egg
	2 or 3 stuffed olives

Line a salad dish with shredded lettuce. Break the fish into pieces and place it on the top of the lettuce. Mix the salt, red pepper, lemon-juice, and vinegar

together and pour over the fish. Chill, and when ready to serve, decorate with the capers, slices of hard-cooked egg, and the stuffed olives. Serve with mayonnaise dressing.

Another Method.—Flake one can of Tuna fish with a silver fork, add one and one-half cupful of diced celery and one-half cupful of broken English walnut meats, mix with mayonnaise—or boiled dressing. Serve on crisp lettuce leaves.

TURNIP SALAD

1 quart (4 cups) scraped turnips	1 egg white
1 oz. (2 tablespoonfuls) sugar	1 gill ($\frac{1}{2}$ cup) vinegar
2 tablespoonfuls cream	1 tablespoonful water
	1 tablespoonful cornstarch
	1 tablespoonful butter

Select medium-sized good turnips and peel and scrape them. Put the fluffy scraped turnip into a dish, and add the sugar, cream, and stiffly beaten white of egg. Mix the cornstarch with the water in a saucepan, add the vinegar and the butter, and stir constantly over the fire until it thickens; pour hot over the turnips and mix well. Leave in a cool place for two hours before serving.

UNIQUE SALAD

1 head celery	Mayonnaise dressing
2 endives	6 olives
14 English walnuts	6 anchovies

Chop the celery, cut the hearts of the endives into small pieces, add the walnuts peeled and broken into small pieces, mix with a good mayonnaise dressing, and serve garnished with the olives and the anchovies cut into fillets.

VEGETABLE SALAD IN RAMEQUINS

Cold cooked vegetables	Boned anchovies
Chopped parsley	Picked shrimps
Chopped shallot	Thick mayonnaise dressing
Vinegar and salad oil	Shredded celery
Skinned and sliced tomatoes	Red radishes
Salt, pepper, and sugar	Lettuce or endive

Take some cold cooked vegetables, such as potatoes, carrots, turnips, peas, beans, cauliflower, and Brussels sprouts; cut these all separately into little square pieces and put them into a basin, seasoning with a little salt, sugar, pepper, parsley, shallot, vinegar, and oil.

Have some ramequins or scallop shells, and in each arrange a tablespoonful of the prepared vegetables. Season the tomatoes with oil, vinegar, salt, and pepper, and arrange a slice on the top of each of the vegetables; put here and there around the vegetables one or two washed and boned anchovies, and a few of the shrimps, and form the whole into a dome shape.

Spread the mayonnaise dressing over the vegetables, and decorate with the celery and the radishes that

have been cut into roses. Serve the ramequins on a flat dish with a nice fresh salad in the center, allowing one to each person.

VICTORIA SALAD

Bananas	Grapes
Stoned cherries	Apples
Diced pineapple	Pears
Melon	Ginger cordial
Peaches	Sugar
Apricots	

Prepare the fruits and slice and dice them. Cover one pound of sugar with one pint of water and cook until the syrup is thick and ropy. Cool and flavor to taste with ginger cordial. Any other preferred cordial or liqueur may be used.

Mix the fruits in a salad bowl decorated with cherries, and serve with the flavored syrup.

WALDORF SALAD

Apples	Pimientos (canned red peppers)
Celery	
Mayonnaise dressing	Lettuce leaves
Curled celery	

Mix equal quantities of finely cut apples and celery, and moisten with mayonnaise dressing. Place in lettuce and garnish with curled celery and pimientos cut in strips or fancy shapes, or with hazelnuts and

Maraschino cherries cut in halves. An attractive way of serving this salad is to remove the tips from red or green polished apples, scoop out the pulp, leaving just enough adhering to the skin to keep the apples in shape. Refill the shells thus made with the salad, replace the tops and serve on crisp lettuce leaves.

Red apple shells are delicious filled with the following mixtures: Salted almonds mixed with peeled white grapes, cubes of pineapple, and mayonnaise dressing. Garnish the top with candied rose leaves and serve the apple cases on grape leaves.

Cold green peas, mixed with cut celery, and diced cold chicken and boiled dressing. Top with very thin slices of lemon and chopped parsley and garnish with radish roses.

WATERMELON SALAD

1 watermelon	1 gill ($\frac{1}{2}$ cup) olive oil
Spanish onions	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) vinegar
Salt, pepper, and paprika to taste	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) lemon-juice

Peel and slice the melon into a deep dish, add some thin slices of Spanish onions and the seasonings, and cover over with a plate or a small dish; let it stand in a cool place for thirty minutes. Pick out the pieces of onion, dress the melon with the oil, vinegar, and lemon-juice, dust with a little paprika, and serve.

Watermelon used alone makes an excellent salad with a mayonnaise used for its dressing. It should be cut into small squares, thoroughly chilled, acidulated with a little lemon-juice, then dressed with the mayonnaise, and served on lettuce leaves or not as one prefers.

The mayonnaise dressing should be made without mustard and have a little whipped cream added to it.

WESTERN SALAD

½ pint (1 cup) sliced olives	½ can pimientos (canned red peppers)
1 gill (½ cup) diced sour pickles	Mayonnaise dressing
½ pint (1 cup) small cubes stale bread	Lettuce leaves

Mix the olives with the pickles, bread, and the pimientos cut in small pieces. Chill, and add the mayonnaise dressing just before serving on the lettuce leaves.

YAMOSA SALAD

1 quart (4 cups) finely shaved cabbage	1 quart (4 cups) whipped cream
1 can sliced pineapple	4 ozs. (½ cup) sugar
4 ozs. (1 cup) blanched and chopped almonds	1 tablespoonful flour
1 pint (2 cups) marshmallows	2 egg-whites
3 tablespoonfuls vinegar	3 lemons

Cut the marshmallows in small pieces and mix them

with the almonds, dried and diced pineapple, and the cabbage which has stood in ice water for one hour, then been drained and dried.

Mix the sugar and flour in a small saucepan, add the whites of eggs beaten slightly, the strained juice of the lemons, and the vinegar, and stir over the fire until it thickens. Thin and cool with the pineapple juice. Mix with the salad ingredients and fold in the whipped cream.

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