Mrs Greenkeeper's
 Own Corner

Most people like salads, but as the summer goes on they seem to become uninteresting, so here are some with a difference.

**Surprise Salad**

- 2 leaves of gelatine
- 2 tablespoonfuls of vinegar
- A pinch of salt, mustard, pepper, and sugar
- 3 tablespoonfuls of olive oil
- Tomatoes
- 1 pint of mayonnaise
- 1 small cauliflower
- 1 small tin of peas
- 1 lb. of diced potatoes

Mix the peas and cold diced potatoes with the mayonnaise. Melt the gelatine leaves and add them, put this mixture in a mould and leave in the refrigerator until set. In the meantime cook the cauliflower, leave to get cold. Turn the vegetable mould on to a large dish, arrange the cold cauliflower round the mould, season with French dressing made with the olive oil, vinegar, mustard, salt, pepper and sugar, garnish all round with very fine slices of tomato and serve chilled.

**Grape Salad**

A small bunch of grapes, 2 boiled potatoes, 1 pear, 1 orange, 2 apples, 1 lettuce, 1 tablespoonful of chopped nuts, a little chopped parsley and chives,

Peel and dice everything, mix well together, season with dressing made as follows. Beat the milk with salt, pepper, mustard and vinegar. Add a pinch of sugar and a sprinkling of chopped parsley and chives, serve chilled.

**Olive Salad**

- 1 hard boiled egg
- Green and black olives
- 1 garlic clove
- 1 lemon
- Endives
- Red pepper
- Salt, sugar
- 3 tablespoonfuls of olive oil
- 1 tomato

Choose tender endives, chop every leaf in two and immerse in cold water with the lemon juice. Crush the garlic clove, a red pepper, salt, and a pinch of sugar with two drops of olive oil, mix this well together, add peeled tomato. Mix vinegar with olive oil and mix well together again. Chop in some green and black olives. Drain the endives well, pour the sauce over, and garnish with hard boiled eggs. Serve very cold.

—Until November . . .

Ashdown, K. 12867
McHardy, W. 03332
Thubron, P. J. 05675
Wood, N. D. 08431
Wallace, R. M. 08132
Roberts, E. P. 15381
Carter, W. H. 09005
Boyle, H. F. J. 12157
Douglas, M. C. 18649
Tomlinson, G. D. 11316
Johnson, G. 04519
Godfrey, J. A. 03052

Phillips, A. N. 07883
Brocq, T. S. le 20564
Burns, J. R. 06164
Pook, G. J. 00242
Hopper, J. 09956
McNaughton, T. 22575
Dawson, W. 12069
Slocombe, D. 24057
Leslie, J. T. 01131
Hitchcock, J. 13091
Craik, D. C. 03633
Tomlinson, W. 11173
Richards, R. C. 20503
Smithers, W. D. 13061
Kivlehan, C. J. 15655
Connelly, I. 07341
Fidler, R. S. 00411
Smart, D. 00309
Blaze, P. M. 10402
Jones, D. 03313
Johnson, D. 22963
Huggett, B. 11586
Thomson, P. 07072
De Vicenzo, R. 14476