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, ½ 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, 2 tablespoonfuls of vinegar, 3 tablespoonfuls of milk, salt, pepper, French mustard.

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, 2 tablespoonfuls of vinegar.

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...