

SALADS

"Oh! green and glorious! Oh! herbaceous meat
I would tempt the dying Anchorite to eat:
Back to the world he'd turn his fleeting soul
And plunge his fingers in the salad bowl."

SALAD DRESSING FOR CABBAGE.

One egg, $\frac{1}{2}$ teacup vinegar, 1 teaspoon mustard, pinch salt, 1 teaspoon flour, small piece butter, heat until it becomes thick like cream.

BEAN AND ONION SALAD.

Peel and slice very fine five medium sized onions, cover with cold water, let stand for a few moments, then press them tightly with the hands to remove strong taste, drain thoroughly. Place in salad bowl 3 cups cold baked beans, mix with onions 2 level teaspoons salt, $\frac{1}{2}$ teaspoon pepper, 2 tablespoons olive oil, 1 teaspoon sugar, 2-3 cup vinegar. Mix lightly but thoroughly with fork and spoon. Garnish with olives, 2 hard boiled eggs sliced, and crisp lettuce.

CHICKEN SALAD.

Cook three chickens until tender, chop, not very fine, add twice the quantity of mixed cabbage and celery chopped fine, slice 6 hard boiled eggs, season to taste, mix.

DRESSING. Two pints vinegar, butter size of an egg, when boiling hot stir 3 well-beaten eggs, 3 tablespoons mustard, 1 teaspoon pepper, 2 tablespoons sugar, 1 teaspoon salt. Cook until thick, pour over chicken and cool.

SALADS.**CHICKEN SALAD.**

Sixteen hard boiled eggs, 3 tablespoons salt, 3 tablespoons white mustard seed, 3 tablespoons black pepper, 3 tablespoons sugar, 3 tablespoons celery seed, $\frac{3}{4}$ gallon cabbage, $\frac{3}{4}$ gallon turkey or chicken, 4 cups vinegar, $\frac{1}{2}$ cup melted butter or 1 cup fat fowl is boiled in. This is extra good.

EGG SALAD.

One dozen hard boiled eggs. Dressing—Two eggs well beaten, 1 heaping tablespoon sugar, 1 tablespoon flour, salt and pepper, 1 teaspoon mustard, 1 scant cup vinegar; cook in double boiler. When ready to serve, thin the dressing with either sweet or sour cream. Arrange in salad dish, first a layer of the sliced eggs then the dressing ending with the eggs.

NUT SALAD.

Chop together 4 apples, 1 bunch celery, add $\frac{1}{2}$ pound English walnuts and mix with salad dressing; serve on lettuce leaves.

NUT SALAD.

One pound English walnuts, 1 quart chopped apples, 1 quart celery, 1 pound grapes.

DRESSING. Yolk of 12 eggs, 4 tablespoons sugar, 1 cup vinegar, 1 level teaspoon mustard, butter size of an egg, 1 teaspoon salt, pinch cayenne. This will serve 30 people.

POTATO SALAD.

Ten cold boiled potatoes, 4 hard boiled eggs, 1 onion, 1 teacup sour cream, pepper and salt to taste, 4 tablespoons vinegar. Chop onion fine, mix well with chopped potatoes then chop whites of two eggs and mix with potatoes and onion, take the yolks of two

eggs, pulverize and stir into cream. Stir all together, then put in a dish and smooth. Slice the remaining two eggs and place over top.

CREAM DRESSING FOR COLD SLAW.

Two tablespoons whipped sweet cream, 2 tablespoons of sugar, 4 tablespoons of vinegar. Beat well and pour over cabbage, previously cut very fine and seasoned with salt and pepper.

SALAD DRESSING.

Two-thirds cup vinegar, $\frac{1}{2}$ cup sugar, 2 raw eggs, beaten, 2 teaspoons salt, 1 of mustard, 1 teaspoon of butter. Cook until like cream.

MUSTARD DRESSING.

One cup vinegar, 1 tablespoon mustard, 1 tablespoon corn starch, 2 tablespoons sugar, 1 egg. Put vinegar and sugar on stove and let come to a boil. Beat egg, corn starch and mustard together, then stir in vinegar and sugar.

SALMON SALAD.

One can salmon, remove all bones and skin, chop fine. One cup finely chopped celery (cabbage will do) 1 cup chopped English walnuts or hickorynuts, 2 hard boiled eggs, chopped. Mix together then add dressing.

DRESSING. Two eggs well beaten, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, pepper, 1 teaspoon mustard, $\frac{3}{4}$ cup vinegar; cook in double boiler. Two or three pickles sliced fine adds to the salad.

VEAL SALAD.

Two pounds cold veal cut small, 1 head celery and almost as much cabbage as veal, 1 pound nuts (mixed) and two potatoes. Pour over this any salad dressing.

MAYONNAISE DRESSING WITHOUT OIL.

Mix the yolks of 3 eggs and a teaspoon of salt, 1 tablespoon of butter, a dash of pepper and $\frac{1}{2}$ cup of vinegar. Set over the fire and stir constantly until it thickens; after cool add to it $\frac{1}{2}$ cup of whipped cream and juice of half a lemon.

POTATO SALAD.

One egg beaten well, $\frac{1}{2}$ cup each of sugar, vinegar and hot water and butter; onions to taste and 1 quart of mashed potatoes.

BEEF SALAD.

Take 5 medium-sized beets, cook until tender, when cold chop fine, add a bunch of celery sliced thin, pour over salad dressing.

DUTCH CHEESE SALAD.

One pint good dutch cheese, $\frac{1}{4}$ pound English walnuts chopped fine, mix well and if not moist enough add a little whipped cream. Make into small balls and place walnut meats on top. Serve on lettuce leaf, with salad dressing.

SALMON SALAD.

Drain oil from salmon, remove bones and skin. Line salad dish with fresh, crisp lettuce leaves. Put salmon in dish, pour over 2 or 3 tablespoons of lemon juice or vinegar. Cover thickly with dressing when ready to serve.

PEA SALAD.

Drain the juice off 1 can peas, to these add 1 pound English walnuts and mix with any desired mayonnaise dressing. Serve on lettuce leaves.

CORN SALAD.

Twelve good-sized ears sweet corn, 1 head cabbage, 3 green peppers, 2 cups sugar, 2 teaspoons salt, 1 cup water; boil 15 minutes. Add 2-3 cup flour, 2 table-spoons mustard, $\frac{1}{2}$ gallon good vinegar, 1 teaspoon tumeric. Let all come to a boil, can and seal. The tumeric may be omitted if not liked.

CABBAGE SALAD.

One pint of good vinegar, 4 well beaten eggs, $\frac{1}{2}$ cup butter, put them on the fire and stir constantly until the mixture begins to thicken, then add 1 table-spoon mustard, 2 of salt, 1 of black pepper. Chop 1 head of cabbage very fine, with 1 bunch of celery and soak in salt water for two hours, drain and pour the dressing over it and mix. It will keep all winter in a cool place, if kept well covered. By mixing lobster or chicken with it you will have a nice salad.

LETTUCE SALAD.

Wash and dry nice lettuce leaves, pour over a salad dressing, garnish with slices of hard-boiled egg.

HOT SLAW.

One-half pint vinegar, butter the size of an egg, 1 egg, 2 teaspoons each of mustard, salt and pepper. Boil the vinegar; take it from the stove, stir in all the ingredients quickly and pour over finely chopped cabbage. Cover closely and serve while hot.

CABBAGE SALAD.

Cabbage chopped fine as for slaw, put a cup of vinegar in a stew pan and let come to a boil, take 1 tablespoon of flour, 3 eggs, 1 teaspoon mustard, butter the size of an egg, sweeten a little, salt, and pepper to taste, put in the vinegar and boil until thick. Pour over the cabbage when cold.

OYSTER SALAD.

Drain liquor off one can cove oysters, 1 cup vinegar to liquor, heat, pour over oysters cut in pieces, one cup celery cut in one-third inch pieces, or one cup chopped cabbage, 2 teacups rolled crackers, 4 beaten eggs; 1 teaspoon salt, 1 teaspoon mustard, 1 tablespoon butter, 2 teaspoons celery seed, if cabbage is used. Let stand several hours.

EGG SALAD.

Cook ten eggs hard, when cold slice, sprinkle on salt and pepper, pour over dressing.

DRESSING. Butter size of an egg, yolk of two eggs, 2 tablespoons sugar, 3 tablespoons cream, 5 tablespoons vinegar, 1 teaspoon mustard. Boil until thick.

POTATO SALAD.

Ten medium sized potatoes, 4 hard boiled eggs, 1 onion chopped fine.

DRESSING. Two eggs well beaten, $\frac{1}{2}$ cup vinegar, 1 tablespoon sugar, salt to taste, butter the size of an egg, $\frac{1}{2}$ cup sweet cream, a little pepper, mix and boil, pour over potatoes.

CABBAGE SALAD.

One dish of cabbage chopped fine, season with salt and pepper. For the dressing, 3 eggs, 2 teaspoons sugar, 1 teacup vinegar, 1 teacup sweet cream, butter size of walnut. Put vinegar in a saucepan and boil, stir in the well beaten eggs, cream and sugar. When the mixture is like custard pour it boiling hot over the cabbage, stirring slowly with a fork. This is good hot for dinner, or cold for supper.

ASPARAGUS SALAD.

After having scraped and washed asparagus, boil soft in salt water, drain off water, add pepper, salt,

and strong cider vinegar, then cool. Before serving arrange asparagus so that heads will lie in center of dish; mix the vinegar in which it was put after removing from fire with good olive oil or melted butter, and pour over the asparagus.

MAYONNAISE DRESSING.

Two teaspoons mustard and 6 of sugar, 1 teaspoon of boiling water poured on the sugar and mustard to make a paste, 4 eggs, 2 cups of vinegar; cook all together and when done put in butter the size of a walnut; when cold add sweet cream.

LOBSTER SALAD.

Put a large lobster over the fire in boiling water slightly salted; boil rapidly for about twenty minutes; when done it will be of a bright red color, and should be removed, as if boiled too long it will be tough. When cold crack the claws, after first disjointing, twist off the head (which is used in garnishing), split the body in two lengthwise, pick out the meat in bits not too fine, saving the coral separate; cut up a large head of lettuce slightly, and place on a dish over which lay the lobster, putting the coral around the outside. For dressing take the yolks of 3 eggs, beat well, add four tablespoons salad oil, dropping it in very slowly, beating all the time; then add a little salt, cayenne pepper, half a teaspoon mixed mustard, and two tablespoons vinegar. Pour this over the lobster just before sending to the table.

COMBINATION SALAD.

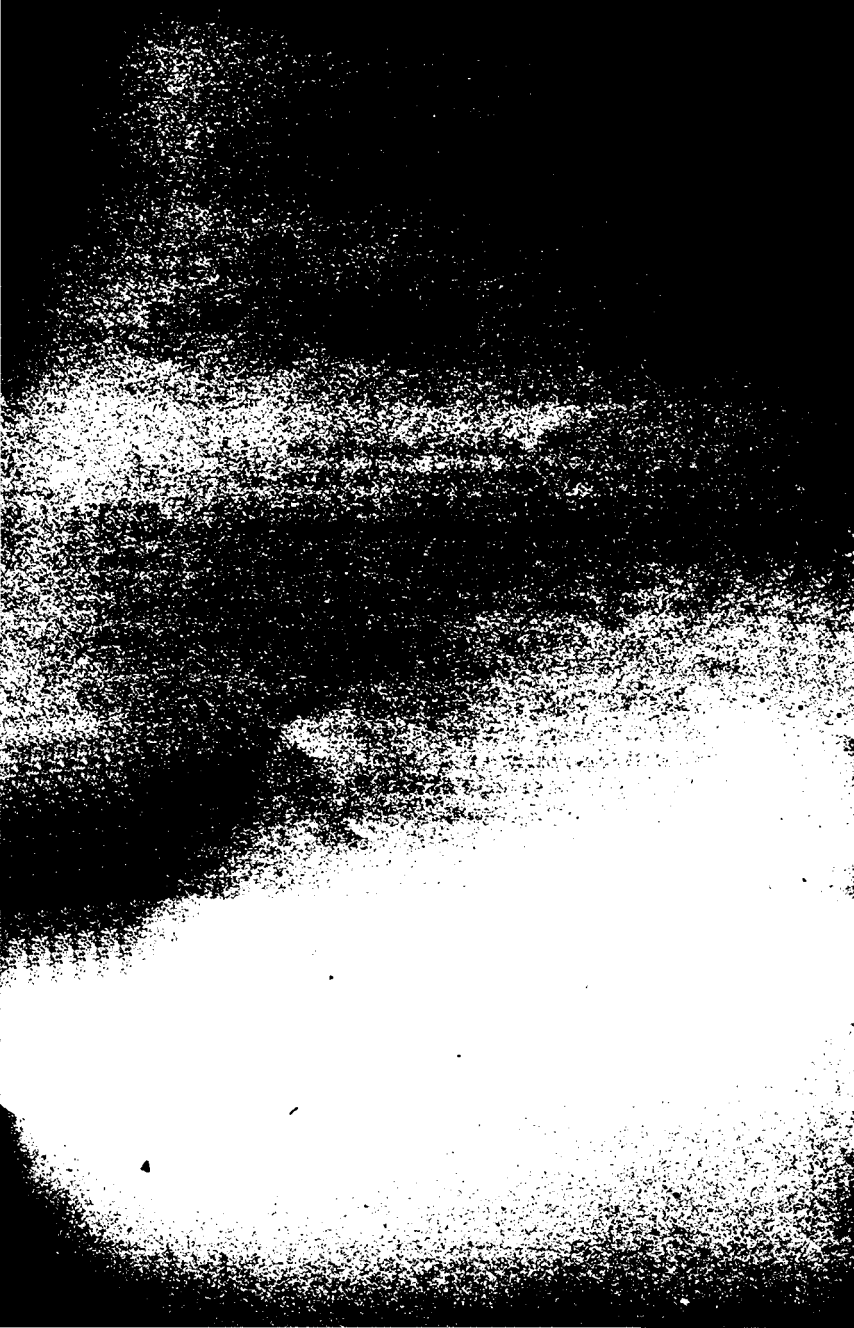
One cup walnuts, 1 stalk celery, 3 large apples and 1 teaspoon salt.

DRESSING. One-half cup vinegar, $\frac{1}{2}$ cup of sugar, 1 egg, butter size of a walnut, mix dressing before putting on the stove, cook until thick, let cool then mix in the salad.

TWENTIETH CENTURY SALAD.

Use crisp, white lettuce leaves, sliced red pepper and chopped olives, with a few slices of cucumber. Pour over it mayonnaise dressing.





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