

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, $\frac{1}{2}$ 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.



with Ann Mawson

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 . . .

Ashdown, K.	12867	Phillips, A. N.	07883	Richards, R. C.	20503
McHardy, W.	03332	Brocq, T. S. le	20564	Smithers, W. D.	13061
Thubron, P. J.	05675	Burns, J. R.	06164	Kivlehan, C. J.	15655
Wood, N. D.	08431	Pook, G. J.	00242	Connelly, I.	07341
Wallace, R. M.	08132	Hopper, J.	09956	Fidler, R. S.	00411
Roberts, E. P.	15381	McNaughton, T.	22575	Smart, D.	00309
Carter, W. H.	09005	Dawson, W.	12069	Blaze, P. M.	10402
Boyle, H. F. J.	12157	Slocombe, D.	24057	Jones, D.	03313
Douglas, M. C.	18649	Leslie, J. T.	01131	Johnson, D.	22963
Tomlinson, G. D.	11316	Hitchcock, J.	13091	Huggett, B.	11586
Johnson, G.	04519	Craik, D. C.	03633	Thomson, P.	07072
Godfrey, J. A.	03052	Tomlinson, W.	11173	De Vicenzo, R.	14476