

### Tuna Salad

Belle Hechtman Lowsley

1 pkg. lemon Jello	1 cup tuna
1 cup boiling water	1 small jar stuffed olives, sliced
1/2 cup mayonnaise	2 eggs, hardboiled and sliced
1 cup celery, chopped	

Dissolve Jello in water. Add mayonnaise. Fold in remaining ingredients. Chill. Serves 8.

### Luncheon Salad

Mary E. Carroll

1 cup shrimp, chopped	2 T lemon juice
1 pkg. lemon Jello	1/4 tsp. salt
1 cup water, boiling	Sliced stuffed olives
1 cup canned tomato soup	1 cup celery, chopped
	1 cup canned peas

Dissolve Jello in water. Add tomato soup. Add lemon juice. Cool. When starting to set, add balance of ingredients. Chill until firm and serve.

### Ribbon Salad

Mrs. R. C. Sims

For the 2 red layers of this 3 layer salad, dissolve 1 pkg. of cherry flavored gelatine in 1 cup boiling water. Add 1 cup cold water. Drain a #2 can of fruit cocktail and add the fruit to the gelatine. Pour half of this mixture into an 8 x 4 x 3 loaf pan and chill until firm. Keep the other half where it won't harden.

For the white middle layer: Mix 1 envelope of unflavored gelatine with 1/4 cup cold water. Let stand a few minutes. Heat 1 cup syrup from the fruit cocktail, and add the softened gelatine. Cool. Then stir in 1 small package cream cheese and 1 cup mayonnaise. Pour over the first layer. Chill until firm. Then pour the rest of the red gelatine over it and chill. At serving time turn out, slice and place on lettuce. Enough for 8.

## Cranberry Salad

Mae Hughes

3 cups cranberries ground	2 cups celery, chopped
3 cups sugar	2 cups apples, chopped
3 pkgs. raspberry Jello	2 oranges and rind, ground
3 cups hot water	1 medium can crushed pineapple

Mix berries and sugar. Let stand overnight. Prepare Jello and water. Add celery, orange, apple and pineapple. Add cranberry mixture. Pour into mold and chill in refrigerator until firm.

## Salad

Bess J. Allen

1 pkg. lime Jello	1/4 tsp. salt
1 1/2 cups water ( 1 cup hot)	1/2 cup celery, diced
1 T vinegar	1 can peaches, sliced
1/2 cup mayonnaise	3 T sweet pickle relish

Add to Jello, the water, vinegar, salt and mayonnaise. Blend well. Pour into freezing tray. When firm about one inch from edge, turn into bowl and whip. Fold in celery, relish and peaches. Let stand in refrigerator until firm. Place on lettuce leaves just before serving.

## Frozen Fruit Salad

Laura Frost

1 pkg. cream cheese	1/2 cup maraschino cherries, cut
1/2 cup cooked salad dressing	1/2 cup green pepper, shredded
1 cup shredded pine- apple, drained	1/2 cup nuts
	1 cup whipped cream

Mash the cheese and blend in dressing. Add rest of ingredients. Fold in whipped cream. Pour into mold or refrigerator tray. Freeze about 2 hours.

## Avocado Salad

Mrs. Ben B. Stark

1 pkg. lime Jello  
1/2 cup hot water  
1/4 cup lemon juice  
1 #1 can pineapple,  
crushed

Pinch of salt  
1 avocado, small  
Cherries or cubed  
pineapple  
1/2 cup mayonnaise  
1/2 cup cream, whipped

Dissolve the Jello in hot water. Add lemon juice and juice from the crushed pineapple. Add a pinch of salt. When the Jello begins to set, fold in the pineapple pulp and avocado, cubed. Then fold in mayonnaise and whipped cream. Place cherries or cubed pineapple, or both, in bottom of ring mold or individual molds. Pour in the salad and let set in refrigerator.

## Cherry Salad

Mrs. Charles Havens

1/3 cup lemon juice  
1 #2 1/2 can Bing cherries  
1 pkg. orange Jello

1/3 bottle stuffed green  
olives, drained  
3/4 cup chopped nuts

Heat 1 3/4 cups liquid from cherries to dissolve Jello. Cool a bit and add drained cherries and lemon juice with remaining ingredients. Chill.

## Green Salad

Mrs. J. J. Pickford

1 1/2 cups sugar  
1 can pineapple  
1 envelope gelatine,  
unflavored

1/3 cup vinegar  
6 sweet pickles  
1/2 cup chopped nuts  
2/3 cup water

Pour juice from pineapple over gelatine. While gelatine is soaking, cook the sugar and vinegar with water until the mixture reaches a hard boil, about two minutes. Pour over the gelatine mixture and cool. Add diced pineapple, chopped pickles and nuts. Diced celery may be added if desired. Pour into salad molds and chill until firm.

### Reception Salad

Ruth Anderson

1 pkg. lemon Jello	1 large can crushed
1/2 cup pineapple juice	pineapple
1 cup cream, whipped	1/2 cup chopped celery
2 small pkgs. cream cheese	1/2 cup chopped walnuts

Heat 1/2 cup pineapple juice and pour over Jello. Cool. Mix pineapple, cream cheese, celery and nuts and add to Jello mixture. Fold in whipped cream. Chill.

### Tomato Soup Salad

Mrs. Fred Merrill

2 pkgs. plain gelatine	1/2 tsp. salt
1 cup tomato soup	1/2 cup celery, chopped
6 oz. pkg. cream cheese	fine
1/2 cup lemon juice	1/2 cup cucumber, chopped
1/4 cup chopped onion	1/4 cup green pepper, chopped

Dissolve gelatine in 1/4 cup water. Heat tomato soup in double boiler until it starts to bubble. Add gelatine and let cool. Stir in cream cheese and beat until fluffy. Add lemon juice, salt, celery, cucumber, onion and green pepper. Place in individual molds or one large mold. Serve with salad dressing. Other vegetables may be added if desired.

### Tangy Aspic Salad

Pauline Wight

1 pkg. lemon Jello	2 grated carrots
1 cup hot water	1/2 cup chopped celery
1 small can tomato sauce	Sliced radishes
2 T tomato catsup	2 green onions, chopped
Dash of garlic salt	Small jar stuffed olives, sliced.

Mix together Jello, hot water, tomato sauce, tomato catsup and garlic salt. Cool until firm enough to hold vegetables. Add carrots, celery, onions and olives. Pour into mold and chill until firm.

### Tomato Aspic

Amelia Yuliis

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|--------------------------|-----------------|
| 1 pkg. lemon Jello       | 1/2 tsp. salt   |
| 1 cup hot water          | 1 T lemon juice |
| 1 8 oz. can tomato sauce | 2 T vinegar     |

You may add chopped celery and green pepper.

### Beet Salad

Mrs. Ben B. Stark

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|--------------------|---------------------|
| 1 pkg. lemon Jello | 1 tsp. horseradish  |
| 1 cup hot water    | 1 tsp. ground onion |
| 1 cup cold water   | 1 T vinegar         |
| 2 cups diced beets | Pinch of salt       |
| 1 cup diced celery |                     |

Dissolve Jello in hot water. Add cold water. Pour into glass dish and add the balance of the ingredients. Cool.

### Cheese Delight

Mrs. C. V. Powers

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|-------------------------------|---|
| 1 1/2 T gelatine              | 2 T grated onion                            |
| 1 cup cold water              | 1 cup fresh cucumbers,<br>chopped or sliced |
| 1 can tomato soup             | 1/2 cup mayonnaise                          |
| 2 small pkgs. cream<br>cheese | 2 T chopped green pepper                    |
|                               | 1 cup chopped celery                        |

Dissolve gelatine in cold water. Heat soup in double boiler. Add gelatine mixture. Mix cream cheese and mayonnaise. Add to above mixture, a little at a time, blending until dissolved. Cool. Fold in remaining ingredients. Pour into lightly greased mold. Chill until firm. Serves 6 to 8.

### Cabbage - Peanut Salad

Mrs. S. A. Allen

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|----------------------------|----------------------------------|
| 2 parts chopped cabbage    | 1 part salted peanuts,<br>broken |
| 1 part soda cracker crumbs |                                  |
- Mix with a thin, tart, boiled salad dressing.

## Lima Bean Salad

Emma Pitts

2 cups lima beans  
2 tsp. pimento, minced

4 hard-boiled eggs  
4 tomatoes, peeled  
1/2 cup French dressing

Mix all. Add dressing. Arrange on lettuce and surround with sections of tomato and egg.

## French Dressing

Mrs. Fred Snowden

3/4 tsp. salt  
1/8 tsp. pepper,  
freshly ground  
1 tsp. sugar

1 tsp. mustard  
1 T tarragon vinegar  
2 T cider or wine vinegar  
1/2 cup olive oil, or  
3/4 cup salad oil

Combine ingredients and shake well.

## Fruit Salad Dressing

Nora B. Kern

1 T flour  
1 T butter  
Pinch of salt  
1 egg

1/2 cup lemon juice  
1/2 cup water  
6 marshmallows

Mix flour, butter, salt, and add egg. Add lemon juice, water. Cook in double boiler until thick. Add marshmallows. Beat.

## French Dressing

Mrs. Wade Gardner

3/4 cup sugar  
1/2 cup vinegar  
1 tsp. mustard  
1 cup salad oil

1/2 tsp. celery seed  
1 T cornstarch  
Salt  
Paprika  
2 T grated onion

Mix the sugar, vinegar, mustard, seasonings, celery seed and cornstarch. Cook and cool. Stir in salad oil and onion.

### Creamy Roquefort Dressing

Helen Giller

5 oz. jar Roquefort  
or Blue Cheese Spread  
1/2 to 2/3 cup wine  
vinegar

6 T mayonnaise  
1/4 tsp. garlic salt  
1 tsp. celery seed  
2 tsp. sugar  
1/2 tsp. paprika

Put cheese in a bowl. Add vinegar gradually and mix until well blended. Stir in mayonnaise and seasonings. Mix.

### French Dressing

Helen Giller

1 1/2 cups sugar  
8 to 12 oz. bottle  
catsup  
1 pint Mazola oil  
2 tsp. salt

2 tsp. paprika  
1 1/2 cups cider or  
wine vinegar  
2 cloves garlic  
1 large onion, grated

Put all ingredients in large jar and shake well.

### Green Salad Garlic Dressing

Lorraine Havins

1 cup of oil  
3 T wine vinegar  
1 tsp. dry mustard

1 T catsup  
Few drops soy sauce  
Garlic, sugar, salt and  
pepper to taste

Rub garlic in salad bowl, add mustard, sugar, salt, soy sauce and pepper with catsup. Then add oil, blend well. Add vinegar and mix. If too sour add more sugar and oil.

### Salad Dressing

Mrs. Wade Gardner

1 cup sugar  
1 tsp. mustard  
1 scant T salt  
1 tsp. paprika

1 cup vinegar  
8 egg yolks  
1 cup butter or margarine  
1 cup cream

Cook sugar, mustard, salt and paprika in double boiler

until thick, beating constantly. Add vinegar slowly while beating. Add egg yolks, butter and cream. This is a good way to use egg yolks when making angel food cake. Very thick and needs thinning.

Claire's Dressing

Charlotte McNamara

3/4 cup mayonnaise	1/4 cup tomato catsup
1/2 cup red wine tarragon vinegar	1/4 tsp. dried tarragon
Salt	Garlic powder
	Pepper

Combine the above ingredients and beat well with electric beater.

Fruit Salad Honey Dressing

Pauline Wight

2/3 cup sugar	1 tsp. dry mustard
1 tsp. paprika	1/4 tsp. salt
1 tsp. celery seed	1/3 cup honey
5 T vinegar	1 T lemon juice
1 tsp. grated onion	1 cup salad oil

Mix dry ingredients, add honey, vinegar, lemon juice and onion. Pour oil slowly into mixture, beating constantly with rotary or electric beater. Makes 2 cups.

Avocado Sauce

Pauline Wight

4 T melted butter, or margarine	2 T vinegar
2 T sugar	2 T catsup
	1 T Worcestershire sauce
	1 tsp. salt

Cook over low heat and serve piping hot on ripe avocado salad.