

## Menu Memo for Summer Says Salads Necessary

Summertime, of course, is the season when salads take top billing, and whether they be the main dish, which they very often are, or merely a part of a menu, the salad's important.

Vital, too, is the necessity for variation in the salad fare. Here we are hinting at some ideas to make your salad different from yesterday and the day before.

A large summer avocado cut into halves and filled with a seafood salad makes an elegant luncheon salad for two. Serve on lettuce and garnish the salad with whole ripe olives and sliced dill pickles.

A pretty salad is sure to tempt summer appetites. Take a firm peeled tomato and make 4 or 5 cuts in the tomato, slicing it about 3/4ths of the way down. Spread sections apart and insert an avocado crescent in each cut. Serve with a mayonnaise chive dressing.

**Old Standby**  
Potato salad is the number one summer salad. We like to make it with husky chunks of ripe olives and cottage cheese as the special ingredients to toss lightly with the usual cooked diced potatoes, sliced celery, diced pimiento and chopped dill pickles. Dress it with mayonnaise well seasoned with mustard and vinegar.

This cool molded salad is a favorite for warm weather. Dissolve a package of lime flavored gela-

tin in 1 cup hot water. Then add 3/4 cup cold water and chill. When partially set, fold in 1 cup each large curd cottage cheese and well drained canned fruit cocktail, and 1/2 cup each chopped salted almonds and mayonnaise. Turn into mold and chill until firm.

Mashed or diced avocado is particularly delicious in a molded salad. Its delicate, rich flavor rounds out the flavors of other fruit, vegetables, meats, fish and eggs. Look for the thick skinned summer avocados in your markets now.

**Toss-Up**  
An excellent salad is made with a half pound can salmon, 2 cups finely shredded cabbage, 1/2 cup ripe olives cut into chunks and 1/2 cup mayonnaise. Toss ingredients together lightly.

Serve this fluffy mayonnaise dressing with fruit salads. Beat 1 egg white until stiff and fold into 1 cup mayonnaise. Stir in 1/2 cup slivered toasted almonds.

Give an old fashioned favorite a new taste treat by tossing it with a honey and lemon dressing. Use 1/4 cup honey and 2 tablespoons lemon juice, mixing thoroughly.

Help yourself salads look especially beautiful and have such wonderful appetite appeal when you choose a combination of foods like quartered tomatoes, sliced cucumbers, shiny ripe olives, dewy fresh watercress, green onions and radishes. Pass

## Watermelon Pickle Recipe Takes Lime

There's always a demand for watermelon pickles about this season of the year. Here is one with a new flavor—lime.

### WATERMELON RIND PICKLE

2 quarts prepared rind  
2 quarts lime juice (1 teaspoon lime juice to 1 quart water)  
4-6 cups sugar  
1 quart water  
1 quart vinegar  
1 tablespoon whole allspice  
1 tablespoon whole cloves  
1 stick cinnamon  
1 tablespoon ginger root  
Trim green skin and pink flesh from rind. Cut in small pieces, a half inch or smaller. Soak in lime water for four hours. Drain and rinse thoroughly. Boil in clear water for one hour. Boil vinegar, sugar, water and spices together. Add rind. Cook until tender and translucent. Add a jar of maraschino cherries, if desired. Pack pickles in hot jars and seal at once. Makes about 3 pints.

a bowl of Roquefort cheese dressing.

This attractive salad mold tastes extra good on a warm day. Dissolve a package of lemon flavored gelatin according to package directions and stir in 1 teaspoon each of salt and vinegar. When partially set stir in 1 cup well drained canned peach slices, 1/2 cup each sliced radishes and diced cucumber and 2 thinly sliced green onions. Chill until firm.

## Special Pie Has Berries, Prunes

So, you say, anyone can make a "plain" pie, but "I want one that's different." Well, take a look at this.

### STRAWBERRY PRUNE PIE

1 package strawberry-flavored gelatine  
3/4 cup granulated sugar  
1 1/4 cups boiling water  
1 1/4 cups cooked prunes  
1/2 cup crushed strawberries  
1/2 cup whipping cream  
1 (9-inch) crumb shell  
Dissolve gelatine and sugar in boiling water. Pit prunes and press through sieve to make 1 cup pureed fruit. Blend prune puree and crushed strawberries with gelatine mixture. Cool until the mixture thickens slightly. Fold in stiffly whipped cream. Turn into crumb shell and chill until firm. Garnish with additional whipped cream, whole prunes and strawberries as desired. Serves six to eight.

**RE-HEATED**  
Any cooked corn on the cob left over? Cut the kernels from the cobs with a sharp knife and heat with butter, salt, pepper and minced green pepper.

**ENOUGH WATER**  
To cook young tender greens cut from the tops of beets, put the leaves in a covered pan without water and steam about 10 minutes. If you have just washed the leaves there will be enough water clinging to them to make steam.



Quick tricks with ice cream are very much in fashion these midsummer days, and here are three very good ideas. All depend upon fresh fruit or fresh-made jam or preserves for their effectiveness. At the left we have ice cream slices served between lady fingers and topped with cherry preserves. Right-hand dessert is a scoop of ice cream surrounded by a cupcake cut in thirds, and topped with fresh sweetened blackberries. At the top ice cream centers a sponge cake ring (which you can get at the grocer's) and is topped with raspberry sauce.

**IN THE CRUST**  
Deep-dish chicken pie gets new and interesting flavor if you add curry powder to the pastry topping. Use a quarter teaspoon of the curry to a single-crust pastry recipe.

**TOP TIP**  
You can keep a thick skin from forming on the top of cooked puddings if you sprinkle a thin layer of sugar over the top while the pudding is still hot.

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