

**Mimosa and Caesar Salads**

Here are two hearty salads your family will like:

- Mimosa Salad**  
 6 hard boiled eggs  
 2 cups finely diced cooked carrots  
 2 cups finely diced cooked beets  
 2 cups finely diced cooked green beans  
 2 cups finely diced cooked white turnips  
 6 small skinned tomatoes  
 3 heads lettuce  
 6 small gerkins  
 Wash the lettuce and cut into fine shreds. Mix with a little oil, vinegar, salt and pepper and nearly fill a large shallow salad bowl. Separate the hard boiled eggs and rub the yolk and the white separately through a coarse strainer.  
 Arrange the egg whites and yolks, carrot, beets, beans and turnips in the shape of a cart-wheel on top of the lettuce. Surround the outer circle with thin slices of tomato and on top of the tomatoes put round of gerkin. Put a small gerkin in the shape of a flower in the center cart-wheel and serve sauce separately. Serve with mayonnaise.
- Caesar Salad**  
 2 heads romaine lettuce  
 1 coddled egg  
 1/2 tablespoon salad oil  
 3 cloves garlic, crushed  
 1 teaspoon salt  
 6 slices bacon  
 2 hard-boiled eggs  
 1/2 teaspoon dry mustard  
 1 teaspoon lemon juice  
 1 cup croutons  
 3 tablespoons vinegar  
 1 small can anchovy fillets  
 Coarsely cracked pepper  
 1/2 cup Parmesan cheese  
 1/2 cup chopped parsley  
 Wash lettuce and dry thoroughly. Break into small pieces into salad bowl. Coddle egg by letting stand just 30 seconds in boiling water. Put egg, oil, vinegar, salt, pepper, mustard and lemon juice in a screw-top jar and shake well. Pour over lettuce and toss lightly. Add croutons, bacon (fried and sliced finely), hard-boiled eggs, cut in quarters, cheese and toss again. Top with anchovy fillets, cut into small pieces. Serve immediately, while croutons are still crisp.

**This Offering Known As 'Mayor's Salad'**

- The "Mayor's Avocado Salad" comes well recommended, and you'll know why when you taste it! A butter-ripe avocado is mashed and spiked with tabasco, onion and chili pepper, and served on juicy sliced tomatoes.
- Mayor's Salad**  
 1 medium-sized avocado  
 2 tablespoons finely minced onion  
 1 1/2 tablespoons lemon juice  
 1/2 teaspoon salt  
 Few drops Tabasco sauce  
 1 canned green chili pepper  
 Sliced tomatoes  
 Salad greens  
 Cut avocados into halves lengthwise and remove seed and skin. Mash fruit and blend with onion, lemon juice, salt, Tabasco sauce and chili cut into 1/2-inch squares. Serve on sliced tomatoes arranged on salad greens.

**Walnut and Honey Spread Tasty One**

- Perk up the small fry lazy appetites with this "Honey Walnut Spread." It's child's play to make—just whip the honey and butter, stir in walnuts and wait for the reaction. Good energy food for frisky children and frisky grown-ups too!
- Honey Walnut Spread**  
 1 cup walnuts  
 2 tablespoons butter or margarine  
 1/4 cup honey  
 1/4 teaspoon salt  
 Grind walnuts, using medium blade of food chopper. Cream butter and honey together. Blend in walnuts and salt.

**Ideal in Soup**

Hot, fragrantly rich French onion soup takes on new flavor appeal when it has cooked dry limas added to it instead of the traditional French bread. This makes the soup heartier and more nourishing, and an ideal beginning for a meal on a cold winter day.

**Chipped Beef Casserole**

Add chipped beef to macaroni for a quick casserole. Mince the chipped beef, then combine with cooked macaroni and a cheddar cheese sauce. Place the casserole in a moderate oven (350 deg. F.) and cook for 25 minutes.

A good trick while cooking with honey is to measure the shortening first; then the honey in the same cup. Then the honey will slide right out.

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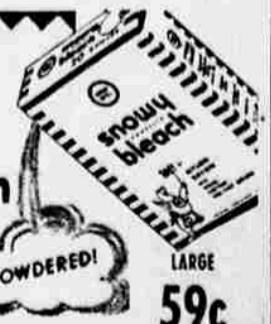
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