

For Farm Women . . .

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SHRIMP PINEAPPLE SALAD

1 cup coked shrimp
1 cup cubed pineapple
1 cup diced celery
Salt and paprika
French Dressing
Romaine
Mayonnaise
Combine shrimp, pineapple, celery, seasoning and marinate with French Dressing. Chill. Serve on a crisp leaf of Romaine.

FRUIT SALAD

2 cups crushed pineapple
Juice of one lemon
1 cup sugar
1 heaping cup grated American cheese
½ pint whipped cream
1 envelope plain gelatin
¼ cup water
Heat pineapple, lemon juice and sugar. Add gelatin, softened in water. Cool till mixture begins to thicken. Add cheese and whipped cream. Pour into mold and chill. Serve with following dressing.
½ cup cream, whipped stiff
¼ cup mayonnaise
2 tablespoons chopped green pepper
2 tablespoons chopped celery

1 cup chopped green onion mixture. Serves 10-12.

MOLDED NIPPY SALAD

1 3-ounce package lime jello
1¼ cups hot water
1 cup well drained crushed pineapple
2 tablespoons horseradish
½ cup mayonnaise
1 cup cotage cheese
Dissolve gelatin in hot water
Chill until partially set Stir in remaining ingredients Chill until firm. Unmold on crisp lettuce

NAPOLEON SALAD

2 heads lettuce, one separated in leaves and one sliced
6 tomatoes, peeled and quartered
1 cucumber, sliced
3 sticks celery, cut coarsely
12 green onions, sliced
4 hard cooked eggs, quartered
3 cups hot, freshly cooked green peas
6 slices bacon diced and browned. Bacon and fat cooked with one-fourth cup vinegar and one-fourth cup water
Cover large platter with lettuce leaves. Arrange lettuce slices, cucumber, tomatoes, onions, celery, eggs around platter leaving center for peas. Chill. Just before serving pour hot peas in center. Cover peas with hot bacon vinegar

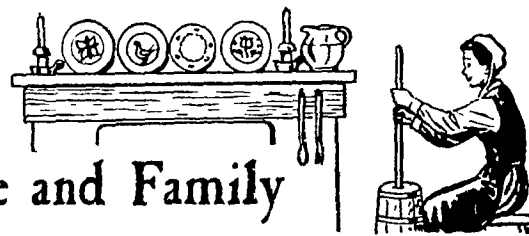
FROZEN CRANBERRY SALAD

1 16 ounce can cranberry sauce
3 tablespoons lemon juice
1 cup whipping cream, whipped
¼ cup mayonnaise
¼ cup powdered sugar
1 cup chopped nuts
Crush canberry sauce with fork
Add lemon juice Pour into paper cups or refrigerator tray Combine remaining ingredients and spread over cranberry mixture, freeze firm. Unmold on crisp lettuce Serves 8 to 10. If made in paper cups tear the cup off the salad and serve.

24 HOUR FRUIT SALAD

Cook in double boiler until thick
2 egg yolks
¼ cup sugar
¼ cup cream
Juice of two lemons
½ teaspoon salt
Chill and add
6 slices canned pineapple, diced
2 cups pited canned white cherries
½ pound seedless grapes, fresh or canned
1 cup almonds, blanched and shredded
½ pound marshmallows, cut in

For the Farm Wife and Family



pieces
1 cup whipped cream
Chill 24 hours and serve on lettuce with mayonnaise or as dessert with whipping cream.

ORANGE SALAD

1 package orange jello
1½ cups water
½ cup mayonnaise
Orange segments — two or more oranges
2 slices pineapple, crushed.
2 bananas, mashed
Combine ingredients, mold and serve with mayonnaise.

ROQUEFORT DRESSING

4 small cloves garlic, cut fine (more or less)
½ cup lemon juice (or part vinegar if you prefer)
1 cup salad or olive oil
Salt and pepper
2 eggs boiled 1 minute (a little longer if cold)

½ pound roquefort cheese
Crumble cheese, add other ingredients and beat thoroughly. Good on any tossed salad, but particularly so on torn lettuce tossed with either avocado cubes and onion rings or avocado and grapefruit sections

LIME CHEESE SALAD

1 package lime jello
1 cup hot water
1 cup cottage cheese
1 cup evaporated milk, chilled
1 small can crushed pineapple
½ cup chopped nuts
½ cup mayonnaise
¼ teaspoon salt
Combine jello and water — let cool Then add balance of ingredients Mold and chill. A few drops of lemon juice may be added.

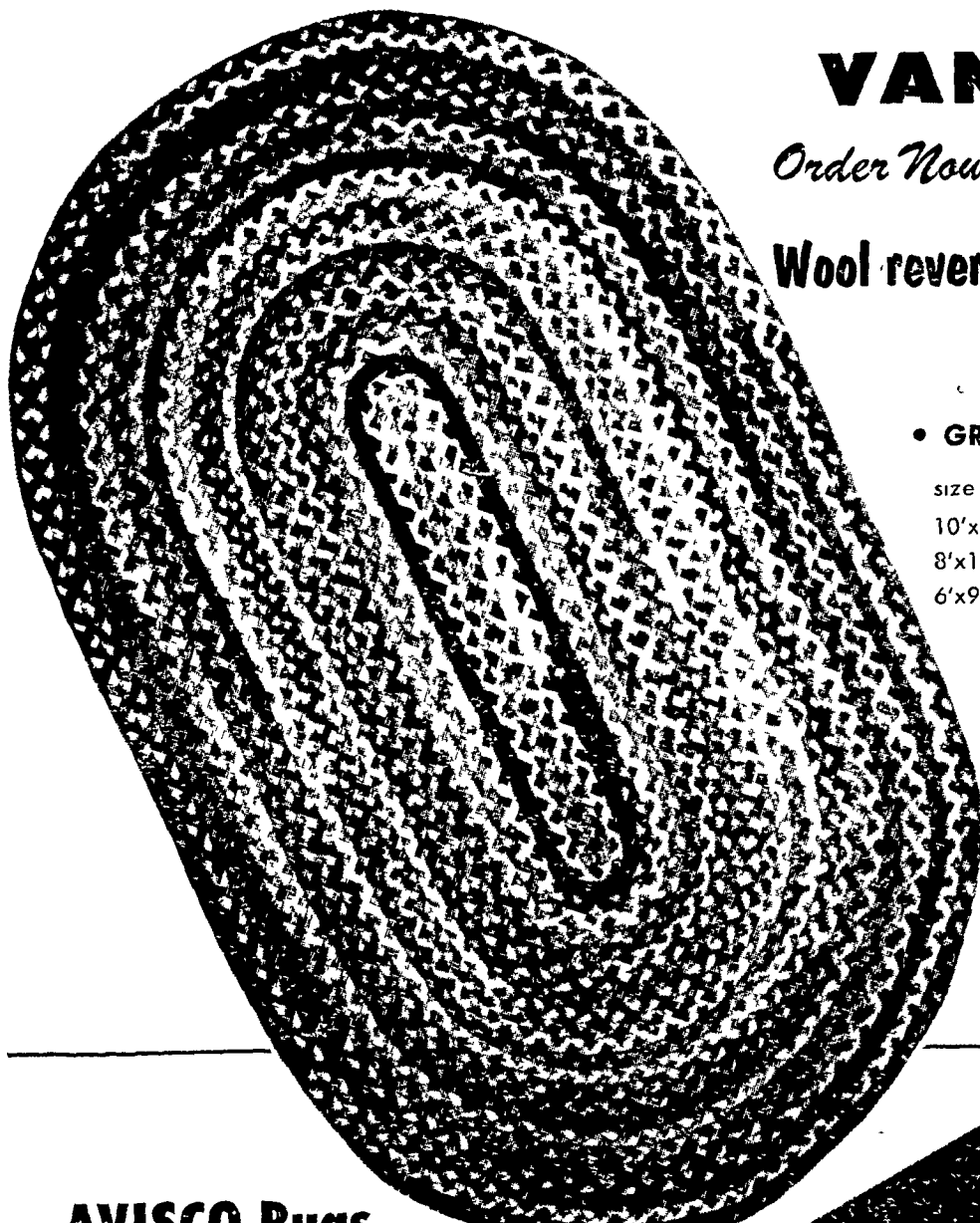
HOME FREEZER SURVEY

That a home freezer has many advantages for families who buy food in large quantity to freeze was the general opinion of homemakers recently queried in a survey.

Owners of home freezers were asked about advantages or problems with this appliance All mentioned at least one advantage, and most said they had no problems or complaints. The advantages mentioned most often were 1) Convenience of having a variety of food on hand; (2) money saved; (3) time saved, especially shopping time The fact that so many of

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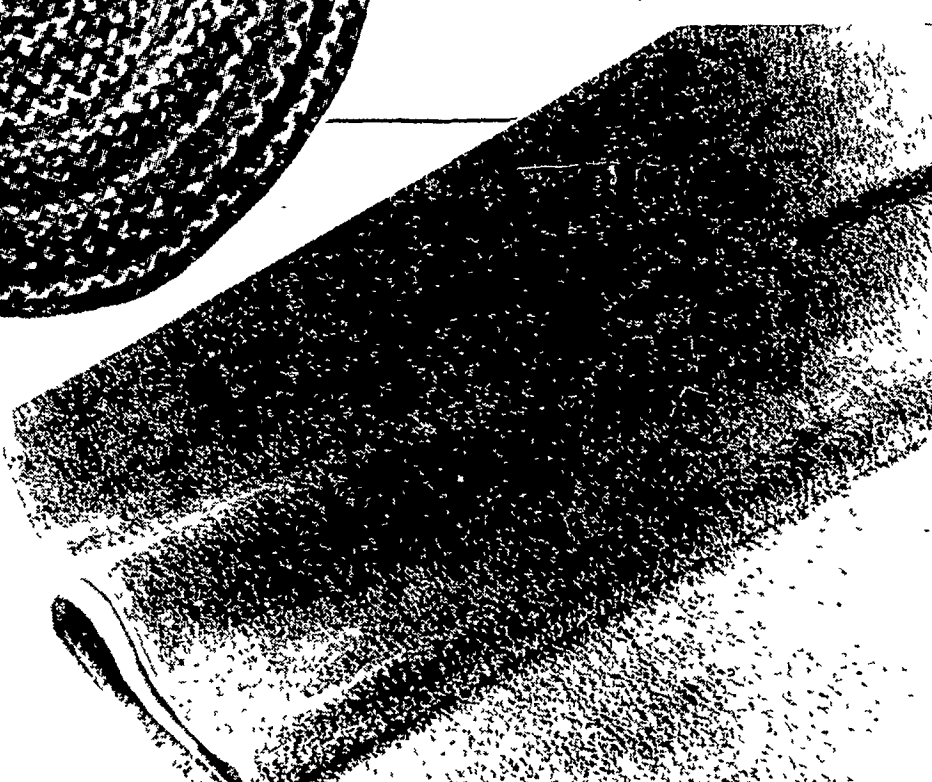
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