6-Lancaster Farming, Saturday, January 28, 1961



# The Art Of Salad Making

## by Mrs. Richard C. Spence

A main dish salad is a meal in itself-hearty and nutritious Such a salad is usually built around meat, fish, eggs, or cheese in combination with salad greens and a zesty dressing. However, a light main course salad may be just a generous serving of canned fruit topped with cottage cheese or sherbet. Menus featuring main dish salads may be planned for luncheon, supper, or dinner.

for a main dish salad goes companiment, dessert, and beverage

Because canned meats are salads, remember these tips. ed gelatin in 1 cup hot wa-For easy slicing of canned ter; add 1 cup gingerale meats, chill well, remove Chill until slightly thicken-

They're perfect for spur-of-They're perfect for spur-of-the moment meals too, since meansation and service are preparation and service are celery and sweet pickles; 2 so easy. A general pattern tablespoons chopped green for a main dish salad goes pepper, 1/2 teaspoon salt, 1 like this hot soup, the salad tablespoon lemon juice, and of your choice, a bread ac- 1/3 cup mayonnaise. Chill. 4 servings.

so often used for main dish solve 1 package lime-flavor-

'Arrange a generous serv-

PLATTER

ham, 11/2 teaspoons grated juice from pickles, 1 tea- greens are attractively serv. onion, 1/2 cup chopped celery, spoon salt, and 1/4 teaspoon ed from a large salad bowl ery, ¼ cup chopped green pepper. Add to macaroni Individual salads arranged pepper, and ¼ cup chopped mixture. Chill. 6 servings. sweet pickles. Pour mixture into a pint mold; chill until Salad on salad greens in the small salad for each person firm.

Unmold Mousse in the center of a ages over the top. Arrange small side plates or in little large serving plate; surround halves of deviled eggs a wooden or pottery bowls and with water cress. Arrange round the salad. slices of canned corned beef and pairs of Vienna sausage around the Mousse. Serve with iced pineapple juice.

TOMATO ASPIC WITH CABBAGE SLAW

(For an eight-inch ring mold of all salads. Sometimes an make three times this basic accompaniment salad is used tomato juice aspic recipe). to garnish a main course Soften 1 envelope unflavored serving platter; occasionally gelatin in 1/4 cup cold toma- it is served as a first course to juice Heat -34 cups toma- appetizer. All of these salto juice to a boil. Add 1 tea- ads are made in small to spoon grated onion, 1 tea- middle-sized portions, and spoon salt, & softened gela- keyed in flavor, color, and tin, stirring until the gelatin texture to the rest of the is dissolved. Pour into indi- menu. They are easily varied vidual molds and chill until by the dressing; topping or firm. 4 servings

MOLDED PEARS: Dis-Aspic Ring on a serving or supper menus. plate. Fill the center with been added

center of a large serving helps make an attractive Deviled Ham plate. "Spoke" Vienna saus- place setting. Arrange on

### ACCOMPANIMENT SALADS

salads. Accompaniment eaten with the main course, are probably the most pop-TOMATO JUICE ASPIC: ular and most often served garnish, thus may be adapt-Unmold a Tomato Juice ed to many luncheon, dinner,

salads Accompaniment cabbage slaw to which corn- may be served several ways. ed beef, cut in cubes, has Crisp tossed salads or canned Garnish with fruit or vegetable arrange

with 2 3-ounce cans deviled onnaise with 2 tablespoons ments garmsned with salad on greens on a single large Heap Vienna'd Macaroni platter may be passed. A place to the left of the dinner plate.

Bread sticks or appetizer crackers are especially good when the salad is served at the beginning of the meal Assorted breads, quick hot breads, or dinner rolls are eaten when the salad is served with the main course.

### ACCOMPANIMENT SALAD SUGGESTIONS

Pineapple slices topped with sliced and scored bananas and peanuts.

Peach halves topped with cottage sheese and chopped chives or onion

Pear halves put together with cream cheeze and topped with watercress.

Apricot halves topped with softened cream cheese and chopped dates.

Canned peas combined with sliced celery, cheese Turn to Page 7)



