



For the Farm Wife and Family

Summer Salads

By Mrs. Richard C. Spence

A gelatine salad is one of the easiest salads to make. And certainly one of the most versatile. Filled with chunks of ripe fruit it accompanies meat or fowl perfectly. Bursting with cubes of potato or slivers of cabbage it teams excellently with luncheon meats and cheese. Beaten with whipped cream it flows off as a mousse.

Though easily prepared this Twin Loaf Cheese Salad is an elegant main-dish salad for a ladies' lunch. In smaller size servings it makes a glamorous salad side-dish. Garnish this salad with ripe tomato slices topped with cucumber thins, fully radish roses, vivid ripe and pimiento-stuffed olives, carrot and celery sticks and white asparagus spears.

TWIN LOAF CHEESE SALAD

- 4 cups cottage cheese sieved
 - 1-1/2 cups dairy sour cream
 - 1/2 cup milk
 - 2 tablespoons (2 envelopes) unflavored gelatine
 - 1/2 cup cold water
 - 1 tablespoon onion juice
 - 2 teaspoons salt
 - 1 cup chopped celery
 - 1/2 cup chopped pimiento
 - 1/2 cup chopped sweet pickle
 - 1/2 cup chopped ripe olives
- Combine cottage cheese, sour cream and milk. In saucepan, sprinkle gelatine on water to soften. Place over low heat until gelatin is dissolved. Remove from heat, stir in onion juice and salt. Gradually add cottage cheese mixture. Mold in remaining ingredients. Pour into 2 5-cup molds. Chill

until firm. 12 servings.

ORANGE PINEAPPLE MOLD

- 1 can (9-ounces) crushed pineapple, drained
 - Juice from pineapple plus water to make 1 cup
 - 3-ounce package orange flavored gelatine
 - 1 cup evaporated milk
 - 2 tablespoons lemon juice
 - 1 cup shredded carrots
- Measure liquid from drained pineapple and add water to make 1 cup, bring to a boil. Pour boiling liquid over gelatine, stirring until gelatine is dissolved. Cool, then stir in evaporated milk and lemon juice. Chill until mixture begins to set, then fold in the drained pineapple and shredded carrots. Ladle into six 1/2-cup individual molds and chill until set, about 1-1/2 to 2 hours. Unmold on fresh crisp greens and serve.

GRAPE 'N BLUEBERRY DELIGHT MOLD

- 2 envelopes unflavored gelatine
 - 1/2 cup cold water
 - 1 6-ounce can frozen concentrate for Grape-Lemon Punch
 - 3 cans water
 - 1/8 teaspoon salt
 - 1 cup sour cream
 - 1 (No 303) can blueberries, drained
 - 1/2 cup sliced almonds
- Soften gelatine in cold water, dissolve over hot water.

Dilute punch with water or part fruit juice. Stir in gelatine and add salt. Combine 1-1/2 cups gelatine mixture with sour cream, blending well. Pour into 2-quart loaf pan and chill until firm. Add blueberries and nuts to remaining gelatine, chill until slightly thickened. Spoon over firm layer and chill for 2 hours. Unmold, slice and serve. Makes 8 to 10 servings.

CHEESE TOPPED FRUIT SALAD MOLD

- 2 envelopes unflavored gelatine
 - 1/2 cup cold water
 - 1 6-ounce can frozen concentrate for raspberry-lemon punch
 - 3 cans water
 - 1/8-teaspoon salt
 - 1 8-ounce package cream cheese
 - 1/4 cup milk
 - 1 cup sliced peaches, canned or fresh
 - 1 cup raspberries or mixed fruit, fresh, frozen or canned
 - 1/2 cup chopped nuts
- Soften gelatine in cold water, dissolve over hot water. Dilute punch with water, stir in gelatine. Soften cream cheese with fork and blend in milk, then 1 cup of gelatine mixture. Pour into 2-quart loaf pan and chill until firm. Add raspberries and nuts to remaining gelatine mixture and chill until slightly thickened. Spoon over firm layer. Chill for 2 hours. Unmold, slice and serve. Makes 8 to 10 servings.

PINEAPPLE-CUCUMBER LAYER SALAD

- Cucumber Layer:**
- 1 package lime-flavored gelatine
- 1 cup boiling water
- 1/4 cup lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/3 cup instant nonfat dry milk
- 1/4 cup dairy sour cream
- 1/4 cup chopped green pepper
- 1/4 cup chopped cucumber
- 1 teaspoon finely chopped onion

Pineapple Layer:

- 1 package lime-flavored gelatine
- 1 cup boiling water
- 1 cup 8-1/2-ounces undrained, crushed pineapple

For cucumber layer, dissolve gelatine in boiling water. Add lemon juice, salt, mustard and nonfat dry milk, stir well. The mixture will be granular in appearance. Chill until very firm. Beat gelatine mixture until light and fluffy — about 5 minutes. Fold in sour cream, add chopped vegetables, mix well. Turn into well oiled mold. Chill until firm enough to hold second layer. Meanwhile make pineapple layer by dissolving gelatine in boiling water. Add pineapple and cool. Add this to the cucumber layer and chill until firm. Serve with cottage cheese mounded in the center, garnish with salad greens.

MOLDED VEGETABLE SALAD

- 2 envelopes unflavored gelatine
 - 1/2 cup cold water
 - 2 cans (10-1/2-ounce) condensed cream of celery soup
 - 1 soup can milk
 - 1 package frozen mixed vegetables
 - 1/2 cup chopped green pepper
 - 1 tablespoon chopped onion
 - 1 teaspoon onion salt
- Soften gelatine in cold water. Mix condensed soup with milk. Heat. Add gelatine. Heat to boiling. Remove from heat and cool until slightly thickened. Stir in vegetables, pepper, onion and onion salt. Turn into lightly oiled 1-1/2-quart mold. Chill until set.

BLEU CHEESE MELON

- 1 cantaloupe
- 1 8-ounce package softened cream cheese
- 4 ounces Bleu cheese
- 1 cup chopped pecans

Peel cantaloupe. Cut off piece from one end and remove seeds. Mix softened cream cheese, Bleu cheese and pecans. Pack into melon. Chill thoroughly. Slice for serving. Makes enough filling for two small or one large cantaloupe.

TOWERING TOMATO SALAMI SALAD

- 1/2 cup finely cubed or sliced salami
 - 4 medium-sized tomatoes
 - 3 hard-cooked eggs
 - 1/2 teaspoon salt
 - 2 tablespoons pickle relish
- Cut off tops and scoop centers from tomatoes. (A grapefruit knife works well.) Chop tomato pulp and eggs. Combine with salami, salt, and pickle relish. Fill tomatoes. Chill. Serve on crisp lettuce and top with salad dressing.

CURRIED HAM AND TURKEY SALAD

- 2 cups cubed, cooked ham
 - 2 cups cubed, cooked turkey
 - 4 chopped, hard-cooked eggs
 - 2 chopped tomatoes
 - 1 cup mayonnaise
 - 2 tablespoons prepared mustard
 - 1 teaspoon curry powder
- Toss together ham, turkey, eggs, and tomatoes. Mix mayonnaise with mustard and curry powder. Spoon dressing over salad arranged on bed of lettuce. Makes 6 to 8 servings.

(Continued on Page 16)

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