

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Summer: Salad and Sandwich Time



SPENCE

CALICO EGG SANDWICHES

- 4 hard-cooked eggs, coarsely chopped
- 3/4 cup diced, cooked ham
- 1/2 cup grated cheddar cheese
- 1/4 cup finely chopped celery
- 1/4 cup mayonnaise or salad dressing
- 2 tablespoons finely chopped onion

- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 large hard rolls, split and buttered

Combine all ingredients, mixing well; spoon on split hard rolls. Place on baking sheet and bake in a 400 degree oven until cheese starts to melt and edges of rolls are delicately browned, about 15 minutes. Makes 8 sandwiches.

DANISH EGG SALAD SANDWICH

- 6 hard-cooked eggs
- 1/2 cup finely chopped celery
- 1 tablespoon finely chopped onion

- 1/4 cup mayonnaise
- 1 tablespoon vinegar
- 1/4 teaspoon Tabasco
- 1 teaspoon salt
- 4 slices white or rye bread

Slice two hard-cooked eggs and reserve four center slices for garnish. Chop all eggs and put in bowl. Add celery and onion to eggs and toss lightly. Stir vinegar, Tabasco and salt into mayonnaise until well blended. Pour dressing over egg mixture and stir until moistened throughout. Spread each slice of bread with butter. Cover bread with leaf of lettuce. Scoop egg salad on top of lettuce, dividing it between the four sandwiches. Top each with a reserved egg slice and pimiento strips. Makes 4 servings.

NIPPY COTTAGE CHEESE 'N HAM SANDWICH

- 2 cups cottage cheese
- 6-8 anchovies, minced
- 2 tablespoons chopped parsley
- 2 tablespoons chopped chives
- 1 teaspoon poppy seed
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Rye bread
- Butter, softened
- Sliced cooked ham
- Sliced tomatoes

In a bowl combine cottage cheese, anchovies, parsley, chives, poppy seed, salt and pepper. Cover and chill. Makes about 2 cups.

To serve, butter bread; top with lettuce, ham, cottage cheese spread and a tomato slice.

HOT GERMAN MACARONI SALAD

- 1 can (8 oz.) button mushrooms

- 1/4 pound diced bacon
- 1/2 cup sugar
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup vinegar
- 1/2 cup mushroom liquid
- 7 ounces elbow macaroni, uncooked
- 1/2 cup chopped green onion
- 1/2 cup chopped celery
- 1/2 cup sliced radishes
- 2 tablespoons chopped parsley

Drain mushrooms; reserve liquid. Fry bacon with mushrooms until bacon is crisp. Do not drain. Add sugar, flour, salt and pepper to mushroom mixture. Stir to blend. Gradually stir in vinegar and mushroom liquid. Cook until thickened, stirring constantly. Keep hot.

Cook macaroni in boiling, salted water until tender, yet firm, about 7 to 8 minutes. Drain. Mix lightly but thoroughly with hot dressing, onion and celery. Garnish with radishes and parsley. Serve hot. Makes 6 servings.

CURRIED SHRIMP- ORANGE SALAD

- 4 oranges, peeled, cut into bite-size pieces (2 cups)
- 2 cups cooked, cleaned shrimp, small or medium size

- 1 cup sliced celery
- 1/2 cup coarsely chopped peanuts
- 1/2 cup mayonnaise
- 1 tablespoon lemon juice
- 1/2 teaspoon curry powder

Combine orange pieces, shrimp, celery and peanuts. Mix together mayonnaise, lemon juice and curry; add to shrimp mixture, tossing until well mixed. Chill for about 1 hour to blend flavors. Serve on crisp salad greens.

SUNNY GARDEN SALAD MOLD

- 1 (6-oz.) pkg. lemon flavored gelatin
- 2 cups boiling water
- 1 1/2 cups cold water
- 3 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon celery seed
- 1 cup cooked, cut green beans
- 1 cup small cauliflowerets
- 1/2 cup shredded carrot
- 1/2 cup sliced celery
- 1/4 cup sliced radishes
- 1/2 cup thinly sliced cucumber, cut in half
- 2 tablespoons sliced green onion
- 1 cup dairy sour cream
- 1 teaspoon horseradish

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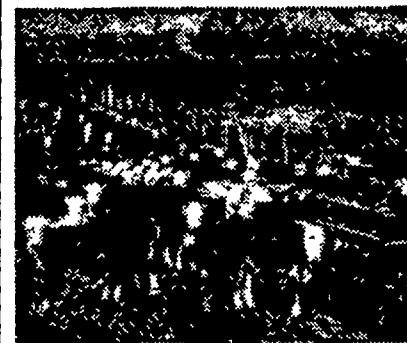
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