

# ... Salads For All Seasons ...

## PERFECTION SALAD

2 packages lime-flavored gelatin  
 1/2 cup sugar  
 1 teaspoon salt  
 1 1/2 cups boiling water  
 1 1/2 cups cold water  
 1/2 cup vinegar  
 2 tablespoons lemon juice  
 2 cups finely shredded cabbage  
 1 cup chopped celery  
 1/2 cup chopped green pepper

1/4 cup chopped pimento  
 Mix gelatin, sugar and salt. Add boiling water and stir till gelatin dissolves. Add cold water, vinegar and lemon juice; chill till partially set. Add vegetables; pour into six and one-half cup ring mold. Chill till firm.

Just before mealtime, unmold and garnish your salad with carrot flowers and ripe olive slices. For the carrot flowers, remember to crisp the carrot curls ahead in ice water; then it will take only seconds to arrange them with the olives. Be sure to place carrot curls seam side down. If desired, serve with a dish of mayonnaise.

Mrs. Lorna Woodhead,  
 510 Fairfield Avenue,  
 Greenfield Park,  
 Quebec.

## OLD-FASHIONED CABBAGE-RAISIN SALAD

1 small head of cabbage, finely shredded (about 4 cups)  
 1/2 cup seedless raisins  
 2 tablespoons sugar  
 1/2 teaspoon salt  
 4 tablespoon salad dressing  
 1 tablespoon vinegar  
 Combine cabbage, raisins, sugar and salt in a large bowl; let stand 1 hour to season and mellow flavors. Drain off any liquid. Mix salad dressing and vinegar in a cup; spoon into cabbage mixture; toss to mix well.

Mrs. Glenna Taylor,  
 309 Gells Road,  
 Richmond Hill.

## CENTENNIAL SPECIAL SALAD

12 ounce can crushed pineapple  
 1 package orange jelly powder (3 ounce size)  
 1/4 envelope plain gelatine  
 1/4 cup sugar  
 1 pint whipping cream  
 1/8 teaspoon salt  
 2 tablespoons orange juice  
 1 cup finely grated carrots  
 1/2 teaspoon vanilla  
 Drain pineapple and add water to juice to make one and one-half cups liquid. Heat until it boils.

Dissolve gelatine in small amount of water and add gelatine and jelly powder to liquid, stirring until dissolved.

Add sugar, salt and orange juice and chill until partially set. Stir in pineapple and carrots.

Whip cream until stiff, add vanilla and sugar to taste. Fold the whipped cream into the jelly mixture. Pour into jelly mould and chill until set. Decorate with cherries.  
 Mrs. Clara A. Klages,  
 446 South Taylor Mills Dr.,  
 Richmond Hill.

## PRIZE-WINNING MOLDED WALDORF SALAD

1 small package Jello (lemon)  
 1 cup boiling water  
 1 cup cold water  
 1 tablespoon vinegar  
 1/4 teaspoon salt  
 1/4 cup salad dressing  
 1/2 cups unpeeled diced apples  
 1 cup diced celery  
 Dissolve Jello in boiling water. Add cold water. Add Jello, vinegar and salt to salad dressing. Blend well. When partially set, stir in apples and celery. Pour into quart mold and chill until firm. Unmold.  
 Mr. Glenna Taylor,  
 309 Gells Road,  
 Richmond Hill.

## COLESLAW MOLD

1 package (3 ounce) lime jelly powder  
 1/2 teaspoon salt  
 1 cup boiling water  
 2 teaspoons vinegar  
 1/2 cup cold water  
 3 cups shredded cabbage  
 1/2 cup mayonnaise  
 1/2 cup sour cream  
 2 tablespoons diced pimento  
 1 tablespoon prepared mustard

1 tablespoon chopped parsley  
 1 teaspoon sugar  
 1 teaspoon grated onion or 1/4 teaspoon onion salt  
 Dissolve jelly powder and salt in boiling water. Add vinegar and cold water; mix well.

Stir in remaining ingredients thoroughly. Chill until slightly thickened. Pour into a four-cup mold.

Chill for several hours - until firm. Makes six to eight servings.

For a firmer mold, particularly in warm weather, add a little unflavored gelatin along with lime jelly powder.

Mrs. Doreen Cole,  
 100 Mill Street,  
 Richmond Hill.

## EGG SOUFFLE SALAD

1 small (3 ounce) pack lemon jello  
 1 cup hot water  
 1/2 cup cold water  
 2 tablespoons vinegar  
 1/2 cup salad dressing (Miracle Whip)  
 salt  
 pepper

Mix these ingredients together and cool in refrigerator until firm one inch from edge of bowl. Take out and whip until fluffy.

ADD  
 3 hard-cooked eggs diced  
 1/2 cup diced celery  
 1 tablespoon chopped green pepper  
 1 tablespoon chopped onion  
 1 tablespoon chopped pimento

Return to refrigerator and cool until firm. Serves eight to ten.

Mrs. Donald Cowden,  
 448 Marybay Crescent,  
 Richmond Hill.

## RAINBOW SALAD

1 cup coconut  
 1 cup pineapple, crushed or chunks  
 1 cup sour cream  
 1 cup rainbow miniature marshmallows  
 1 cup mandarin oranges  
 Mix ingredients together and allow to set for two to three hours in refrigerator.

This salad takes about five minutes preparation time, makes ten to 12 servings and will keep for days in refrigerator.

Mrs. Sandra Gamble,  
 60 Laverock Avenue,  
 Richmond Hill.

## CREAMY MOULDED SALAD

1 package (3 1/2 ounces) lime jelly powder  
 1 cup liquid  
 1 can (7 1/2 ounces) evaporated milk  
 1/4 teaspoon salt  
 1 cup cottage cheese  
 1/2 cup mayonnaise (Miracle Whip)  
 1/2 cup finely chopped celery  
 1/4 cup chopped walnuts  
 1/2 teaspoon grated lemon rind  
 1 can crushed pineapple (medium size can)

Make one cup of liquid by using two tablespoons of juice from the lemon, syrup drained from the pineapple and water.

Heat half the liquid to boiling and pour over jelly powder and stir until dissolved.

Stir in remaining liquid, salt and milk. Cool until partially set. Stir in remaining ingredients, pour into a mold and chill.

Mrs. Adelaide Fowler,  
 216 Essex Avenue,  
 Richmond Hill

## PARISIENNE SUMMER SALAD

(Perfect accompaniment with barbecued roast)  
 Line a salad bowl with shredded spinach. Place on top, in attractive design:  
 sliced cooked new potatoes  
 sliced tomatoes  
 peeled, sliced cucumber  
 Sprinkle the whole with chopped celery and let fall into rings on top of salad a large sliced Spanish or white Italian onion. Pour the following dressing over salad.

**Dressing**  
 (best if made day before)

Put all ingredients in a glass jar and shake thoroughly.

1 cup salad oil  
 6 tablespoons white vinegar  
 1/4 teaspoon freshly ground pepper  
 1/2 teaspoon salt  
 1/4 teaspoon dry mustard  
 1/8 teaspoon garlic powder or 1 clove garlic minced  
 1/4 teaspoon cayenne dash tobasco

Teresa Flood,  
 421 Centre St. E.,  
 Richmond Hill.

## TOMATO CHEESE SALAD

Mix together:  
 3 oz. cream cheese and 1 tablespoon cream

Soften:  
 1 tablespoon gelatine in 1/4 cup cold water  
 Heat to boiling 2/3 cup of condensed tomato soup. Dissolve soaked gelatine in hot soup, then blend in cheese mixture.

ADD:  
 1/2 cup salad dressing  
 6 tablespoons finely chopped celery  
 5 tablespoons shredded raw carrot  
 2 tablespoons finely chopped onion

Pour into salad mold and let set.

Mrs. H. R. Ludlow,  
 405 S. Fernleigh Circle,  
 Richmond Hill.

## LIME NUT CRUNCH SALAD

1 cup liquid  
 1 package (3 ounce size) lime jelly powder  
 1 can (7 1/2 ounces) evaporated milk  
 1 teaspoon salt  
 1 1/4 cups drained crushed pineapple  
 1 cup cottage cheese  
 1/2 cup chopped celery  
 1/4 cup chopped nuts  
 1/2 teaspoon grated lemon rind

2 tablespoons lemon juice  
 Combine lemon juice and pineapple juice to make up cup of liquid, adding water if necessary.

Heat half the liquid to boiling and pour over jelly powder, stirring until powder is dissolved.

Stir in remaining liquid, salt and evaporated milk. Cool until jelly is partially set; stir in remaining ingredients and chill until firm. Makes six to eight servings.

Mrs. Joyce Sandham,  
 630 Thorny Brae Drive,  
 Thornhill.

## CUCUMBER JELLY

1 package (3 ounce) lime Jello  
 1 cup boiling water  
 1 package soft cream cheese  
 3/4 cup chopped green onions  
 3/4 cup chopped cucumber  
 3/4 cup Miracle Whip salad dressing  
 1/2 teaspoon salt

Dissolve Jello in boiling water and cool until partially set, then beat until fluffy.

Fold in soft cream cheese, chopped onions and cucumber well drained. Add salad dressing and salt and blend thoroughly. Pour into mold and chill. Serves eight.  
 Mrs. Jessie Harrington,  
 149 Yonge Street South,  
 Richmond Hill.

## HOT GERMAN POTATO SALAD

6 baking potatoes (mealy)  
 1/3 cup vinegar  
 2 teaspoons salt  
 1/2 teaspoon pepper  
 1/2 - 1 pound bacon chopped  
 1 tablespoon sugar  
 3/4 cup green onions  
 1/3 cup hot water

Cook potatoes in salted boiling water. Peel and slice. Add salt, pepper and onions. Slice bacon very fine and cook 'till crisp, do not remove fat. Add vinegar and sugar and hot water to bacon, heat to boil, then pour over potatoes and toss. Potatoes should be good and moist. Let stand in very low oven (150 degrees) for 1/2 hour to season through.

Serve with large frankfurters or German sausage, rye bread and mustard.  
 Mrs. William Lazenby,  
 24 Knollside Drive,  
 Richmond Hill.

## REFRESHING CUCUMBER SALAD

1 package lime jello  
 3/4 cup boiling water  
 1/2 cup mayonnaise  
 1/2 cup sour cream  
 1/4 cup lemon juice  
 1/2 to 1 diced cucumber  
 Dissolve jello in water. Add lemon and place in fridge to partially set. Mix remaining ingredients and fold into jello. Set in small mould and chill to firm—about six hours.

Mrs. Elizabeth Harris,  
 84 Apricot Street,  
 Thornhill.

## CHICKEN CABBAGE SALAD

Combine:  
 2 cups cubed cooked chicken  
 2 cups shredded cabbage  
 1/2 cup chopped celery  
 1/2 cup chopped green pepper  
 1/4 cup chopped sweet cucumber pickle (or relish)  
 1/4 cup Miracle Whip salt and pepper to taste  
 Serve on lettuce and garnish with quartered tomatoes and hard cooked eggs.  
 Teresa Flood,  
 421 Centre St. E.,  
 Richmond Hill.

## TANGY FRENCH DRESSING

1 can (10 1/2 ounces) tomato soup  
 1 teaspoon salt  
 1/2 cup honey  
 1/4 cup lemon juice  
 1 teaspoon paprika  
 2 tablespoons prepared mustard  
 2 tablespoons vinegar  
 1 tablespoon grated onion  
 1 tablespoon Worcestershire sauce  
 3/4 cup salad oil  
 1 clove garlic

Beat all ingredients but oil and garlic until blended, then beat in oil gradually and add garlic. Makes one and one-half pints.

Mrs. Jessie Harrington,  
 149 Yonge Street South,  
 Richmond Hill.

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## AUTUMN HARVEST JELLIED SALAD

1 package (3 ounce size) orange jelly powder  
 1/2 cup boiling water  
 1 1/2 cups ginger ale  
 2/3 cup chopped apple  
 2/3 cup chopped celery  
 1/2 cup red grapes, halved and seeded  
 2 slices pineapple drained and cut up

Dissolve gelatine in boiling water. Stir in ginger ale slowly. Chill until partially set.

Stir in apple, celery, grapes and pineapple. Chill. Serves six.

Mrs. Barbara Pinkerton,  
 21 Kings Inn Trail,  
 Thornhill.

## Cheese Going Up!

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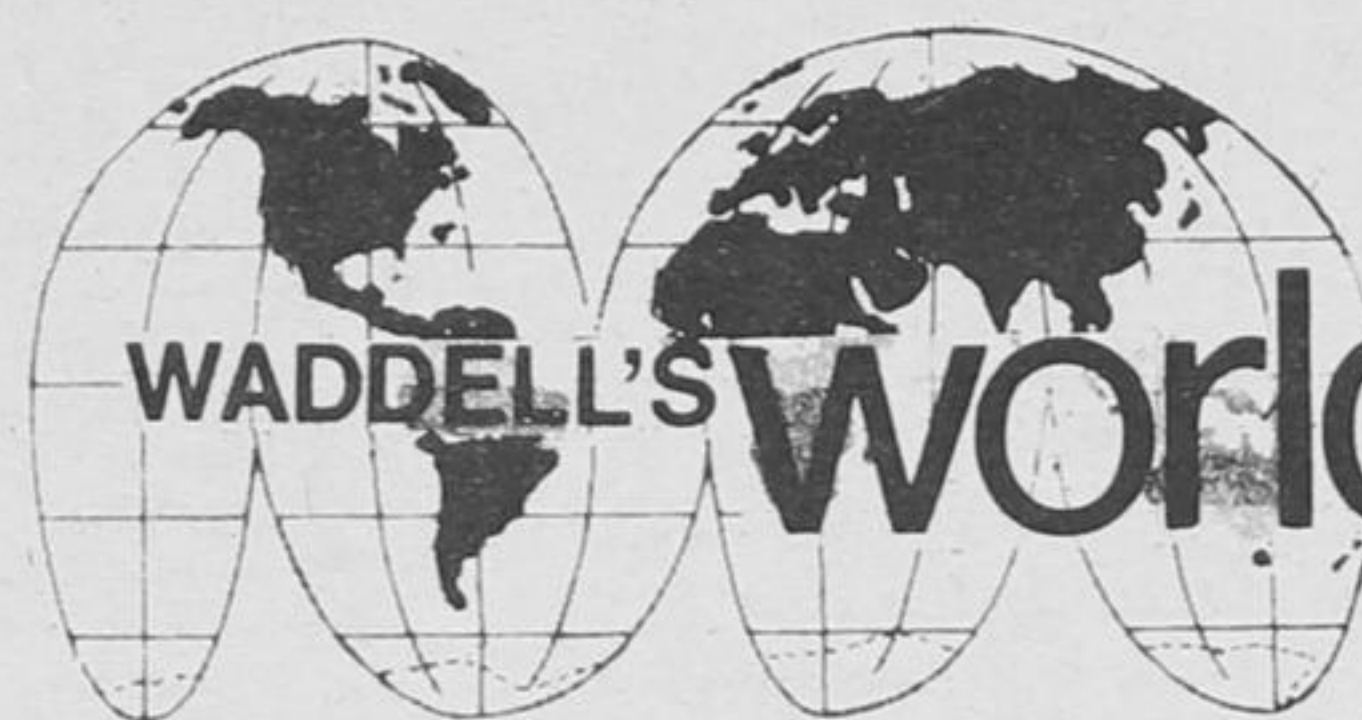


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