

A Rose Salad

First, wash and dry the white leaves of a good head lettuce. Cut nicely washed celery into one inch strips. Shave these bits into thin layers and put into cold water and after an hour the celery will have curled nicely. Put whole red tomatoes into boiling water for four minutes. Take out of water and from under side cut out a half inch square. Remove all the pulp of the square except one-sixteenth of an inch near the skin. After cooking fill the square with the dressing given above. From the stem to the under part of the tomato cut skin in rose leaf shape and crinkle back. Arrange each salad dish with garnishing of lettuce leaves, then a circle of the curled celery, then the tomato. On top of the tomato sprinkle a teaspoonful of blanched pecan nuts, chopped almost to a powder, to represent the pollen of the rose.

A Lily Salad

Arrange nicely selected lettuce leaves in little piles so that there will be three sizes of leaves in a pile. Roll each pile into the shape of a cornucopia with the largest leaf on the bottom. Tie the ends of each cornucopia and place in a cool place over night. To serve five people boil one egg evenly and hard and cool thoroughly. Slice into rings and remove yellow. Chop yellow part fine and season to taste, and chop small beets, which have not been cooked too long, fine also. When ready to serve place egg ring around the base of each cornucopia on the outside. Put chopped beets into the cornucopia, then the seasoned yellow of egg. To be served with French dressing.

A Bird Salad

Boil as many eggs as you have guests to serve. Boil hard, peel, and put into cold water. Shave small new cabbage into mere strings. Arrange cabbage about one inch thick in each salad dish.

With a darning needle and a heavy white linen thread draw through the egg. Hold the egg lengthwise. Cut into five strips from the top of the egg half way to the bottom. Be careful not to scar the yellow. Loop back the white part so as to let half of the yellow stand alone. Remove thread. Season to taste and serve with French or Japanese dressing.

A Chrysanthemum Salad

Prepare small lettuce leaves for each salad. Boil one egg for each dish, stirring often so that each egg will be evenly boiled. Put the eggs under water and peel. Do not allow white to harden. Cut the white to the yellow in strips from the top to the bottom, leaving a space as large as a penny at each end uncut. Place eggs in tea towel that has been dampened in warm water. When ready to serve take each egg between thumb and forefinger, still keeping the warm tea towel around it, and press together. Serve with French or Japanese dressing.

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Japanese Salad Dressing

Yolks of two eggs, one teaspoonful of lemon juice, one pinch of salt; beat together, adding oil every two minutes; paprika to taste; thin with whipped cream.