

A VERY unusual salad may be made with green tomatoes. Boil two and a half cupfuls of tomatoes, a tablespoonful of chopped celery, half a sliced onion, a bay leaf, salt and pepper and a couple of cloves for fifteen minutes, then put through a sieve. Dissolve a quarter of a package of gelatin in four tablespoonfuls of water and add to the tomato. Chill, cut into cubes and serve on lettuce with mayonnaise.