

ASPIC JELLY WITH EGG SALAD—3 cups stewed tomato, fresh or canned; 1 onion; 3 stalks celery; 1 bay leaf; 1 clove; $\frac{1}{4}$ green pepper pod; 1 tablespoon sugar; 1 teaspoon Colman's Mustard; 1 teaspoon salt; $\frac{1}{2}$ box gelatin; $\frac{1}{2}$ cup cold water: Cook tomato with the seasonings and strain over the gelatin which has been soaked in cold water. Place half of a boiled egg cut-side down in each of half a dozen moulds. Cover with jelly. Let cool and serve on lettuce leaves with mayonnaise.