

Choice Tomato Salad

TO a quart of fresh or canned tomatoes, add one onion, several stalks of celery, one-half bay leaf, and three whole cloves. Let simmer one-half hour, strain through a sieve fine enough to retain the seeds. Take one pint of the tomato and add to it one rounding tablespoonful of gelatine which has been soaked in a little cold water. Now add one tablespoonful each tarragon vinegar and lemon juice, one teaspoonful sugar, salt and paprika to taste. Set aside until it begins to congeal. Then add one-half cup each chopped olives and walnuts, one hard boiled egg chopped fine, and two-thirds of a cup of cream whipped stiff: stir all in lightly. Pour in a pound baking powder can and set on ice. When ready to serve, turn out. Cut in inch slices and place on individual plates. Now cut like you would a cake, leaving it in shape. Put a teaspoonful of thick mayonnaise, to which has been added a little green fruit coloring in the center. Place half a walnut on top and garnish with a ring of shredded lettuce.—Anna K. Jones, Los Angeles, Cal.