

EASTER EGG SALAD IS ATTRACTIVE IN BOWL

Hard boil a half dozen eggs. Cook fresh red beets until tender. Slice them and pickle them in mild vinegar well season with salt, pepper, a dash of sugar and spice. Shell the eggs and immerse with the beets in the pickle liquid. Allow them to stand overnight and until wanted for dinner or luncheon next day. When removed the eggs will be beautifully tinted. Serve in a nest of crisp shredded lettuce and surround the eggs with creamy mayonnaise to which a spoonful of finely minced beet has been added.

This is a beautiful salad when arranged in a large bowl. The bowl should be well lined with the shredded lettuce, and the eggs placed in the center, nest fashion.