

FROZEN TOMATO SALAD

1 tablespoon gelatin	4 cups canned or stewed tomatoes
$\frac{1}{4}$ cup cold water	$\frac{1}{2}$ teaspoon salt
2 cloves	1 slice onion
$\frac{1}{4}$ teaspoon celery seed	Sprig of parsley
$\frac{1}{4}$ teaspoon peppercorns	Few grains cayenne
	$\frac{1}{2}$ pint heavy cream
	1 tablespoon vinegar

Soak gelatin in cold water. Cook to-

gether tomatoes, cloves, salt, celery seed, peppercorns, onion, parsley and cayenne, ten minutes. Add soaked gelatin and dissolve thoroughly. Cool slightly and add vinegar. Put in iceless refrigerator tray and freeze to a mush. Remove, fold in stiffly beaten cream and return to refrigerator trays. Freeze until firm. Cut in squares, serve on crisp lettuce with mayonnaise.