

## GOLDEN BALLS SALAD.

Small yellow tomatoes are peeled by first dipping them in boiling water in a wire frying basket, then immersing quickly in cold water, when the thin skin will peel off in one piece. Set the tomatoes away to chill, and a few minutes before serving arrange crisp leaves of bleached lettuce on individual dishes, with five or seven tomatoes piled up in a little pyramid with tiny sprigs of parsley between them. Pour over a French dressing, containing a little mustard.