

JELLIED POTATO SALAD.—Dice cold boiled potatoes, salted in the boiling, to the amount of one quart; with a wooden fork toss through them two tablespoonfuls of chopped onion and one-eighth tablespoonful each of mustard and paprika, and fill small molds or cups which have been dipped in cold water. Prepare a pint of hot bouillon, add a tablespoonful of gelatin, stir until it is dissolved and pour over the potato cubes. Unmold on crisp lettuce leaves.