

## Picturesque Salad.

DEAR FORUM: I think this recipe will be liked by the hostesses looking for something new for buffet suppers and luncheons.

### DUCKLINGS ON A POND:

1 package lemon flavored gelatine.

1 pint boiling water.

Green coloring.

3 cups seedless grapes.

3 peaches.

3 packages cream cheese.

$\frac{1}{2}$  orange (peel only).

6 almonds.

Raisins.

1 cup mayonnaise.

Bunch of watercress.

Dissolve the gelatine in boiling water, add a few drops of green coloring and let it cool slightly.

When it begins to thicken pour a thin layer in a round mold with a tube center. On this arrange the seedless green grapes. These are the pebbles on the shore. Over this pour a layer of gelatine and put it in the icebox to set. Keep the remainder of the gelatine soft by setting its container in a pan of hot water. When

the gelatine over the grapes has set, arrange a layer of halved peeled peaches over it and pour on top the remainder of the gelatine. The peaches represent rocks. Put the mold in the icebox to chill thoroughly.

Mold the cream cheese into the form of ducks, using one-half cake for each one. Into each side press an almond, to represent a wing, and cut tiny pieces of raisin for eyes, and orange peel for the nose. Set these in the icebox to chill.

When about ready to serve, unmold the jelly on a bed of watercress. Scoop out half an orange and fill the orange cup with mayonnaise. Place this in the center of the mold