

Rose Salad.

2 medium whole tomatoes

Pearl onions.

Lettuce or cress

French dressing

For this Mrs. Spratt does not peel the tomatoes, as they keep in shape better in their skins. After arranging the bed of green—she likes cress best when she can find it—she scrubs each tomato clean, cuts out the blossom end, then cuts the tomato in half almost to the bottom.

Holding it in shape, she cuts across again to make quarters, and still holding it, cuts twice again, so that it is in eight sections. Then she places the tomato in the center of the green salad and opens it out into the rose. In the center she puts some of the tiny pearl onions that come bottled—no larger than the smallest peas. French dressing completes this attractive salad.