

## Russian Salad for Supper or Luncheon

**C**OVER half a box of gelatine with half a pint of cold water and soak for half an hour. Then add a pint of boiling water, the juice of two lemons, a teaspoonful of salt and a dash of red pepper. Stand aside to cool, but do not let it congeal. Dip a round pan into cold water, put on the bottom a layer of cooked peas, then some blocks of cold potato, then a couple of hard-boiled eggs, sliced or chopped, then a layer of cold meat if you have any, or chopped nuts. Sprinkle this with salt and pepper and—if you have them—a few capers. On top put another layer of peas and then sufficient sardines to cover. Pour over the cold jelly and stand it aside over night.

This, with mayonnaise dressing, whole-wheat bread and butter and fruit, will make an exceedingly nice summer supper or luncheon.