

## "Two different Pineapple Salads:"



Good with veal, chicken or duck—pineapple wedges in shredded lettuce with *Clove Dressing*— $\frac{1}{2}$  cup oil; 2 tablespoons vinegar; 1 teaspoon paprika; 1 teaspoon powdered sugar;  $\frac{1}{2}$  teaspoon Colman's Mustard; 2 teaspoons salt; dash cayenne;  $\frac{1}{8}$  teaspoon French's Ground Cloves. Place all ingredients in a bottle or cruet, chill, shake vigorously just before serving.



Dessert Salad of pineapple, marshmallows and pecans with *Golden Dressing*—1 cup canned pineapple juice; yolks of 2 eggs;  $\frac{1}{4}$  cup sugar; 2 tablespoons flour; 2 level teaspoons Colman's Mustard; 2 tablespoons lemon juice; 1 cup whipped cream. Heat the pineapple juice and add the sugar, flour and mustard which have been mixed together. Cook in double boiler until thick. Add to the beaten egg yolks and lemon juice. Return to double boiler and cook 3 minutes more. When cool, add 1 cup of whipped cream.