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FANCY
SALADS
of the
BIG
HOTELS



INDEX ON
PAGES 74, 75 AND 76

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F O R E W O R D



ART is not confined to the painting of beautiful pictures, nor the composing of musical classics. There is art, as well as subtle psychology in preparing for the delectation of one's guests a new dish, a creation as perfect as a pearl or a polished jewel.

The experienced chef or caterer realizes the importance of this: that it will bring to him the patronage of the most desirable members of society—that having sampled the delights of his cuisine, they will regard it as their own discovery, and proudly display it to their friends. As for the hostess—she knows that the charm of her home or public entertainments are greatly enhanced by the serving of rare and palatable viands.

Good salads are perhaps the most essential part of a luncheon, dinner

or supper party—and they are most difficult to concoct unless one knows exactly what kind is suitable to accompany certain foods, and just how to go about preparing it. The subject is well worth consideration—whether one be an expert or an amateur menu-maker.

“Fancy Salads of the Big Hotels” presents authoritative, practical knowledge, gained through the experience of the author, Mr. Henri Kegler, for many years associated with the largest hotels of London, Paris, Brussels, Berlin, Naples, New York and Boston.

The salad recipes in this book are favorites of discriminating diners everywhere.





HENRI KEGLER



SUPREME OF FRUIT AMERICAN

The Preparation of Salads



NO dinner is complete without a salad. A salad should always be served with the roast at dinner, and is also desirable with cold meats, game, poultry, and galantine. With fish, cucumber salad is generally served.

Supreme of fruit or fruit cocktails and stuffed tomatoes are always served as the first course or hors d'oeuvre, especially in the summer, and are also nice for afternoon tea parties. Several salads such as Coronation Pear, or those with cheese, should be served as a special course.

All lettuce or romaine should be cleaned, outside leaves removed, and only the firm heart left. After having the lettuce or romaine washed and chilled in the ice cold water, it is best to put same in a dry cloth and shake out well. When dry take

the heart of lettuce or romaine, cut in half and on each half put the fruits selected alternatively.



When salads are mixed in a salad bowl, never crush the leaves; they should be nice and crisp.

To skin tomatoes, make an incision around the stem and dip in boiling water, whereupon the skin can be easily removed.

An essential point in the making of all salads is to select only the very best materials and have them served cold.



FANCY SALADS *of the* BIG HOTELS



See Page 67 *et seq.* for descriptions of
Salad Dressings

Aiglon Lettuce, tomato, French string
beans, truffle, French dressing—
Cut lettuce en chiffonade, toma-
toes in quarters, and French string beans and
truffle en Julienne. Mix in salad bowl with French
dressing and serve on leaves of lettuce.



Albert Romaine, escarole, chicory, bacon,
fines herbes, French dressing.—Se-
lect firm leaves of romaine, chicory
and escarole and cut them into half lengths.
Sprinkle with chopped bacon and fines herbes.
French dressing.



Alexander Lettuce, grapefruit, orange,
cream cheese, walnuts, French
dressing.—Remove center of
a heart of lettuce and fill with grapefruit and
orange cut in dice. Top with ball of cream cheese
and chopped walnuts. French dressing.

Aurora Barbe du Capucine, beet, orange feticus, French dressing.—Use equal parts of barbe du Capucine and orange feticus. Add a few slices of beet. French dressing.



Arcadien Romaine, grapefruit, orange, maraschino cherries, French dressing.—Place sliced grapefruit and orange in alternate layers on half a heart of romaine and garnish with maraschino cherries. French dressing.



Alexandria Romaine, grapefruit, celery, walnuts, red pepper, mayonnaise.—On half a heart of romaine place slices of grapefruit and top with celery cut en Julienne. Garnish with chopped walnuts and red pepper. Mayonnaise dressing.



Amilique Lettuce, crab meat, asparagus tips, egg, pimento, mayonnaise.—Place lettuce cut en Julienne on lettuce leaves, add layer of crab meat, a few asparagus tips, and several slices of hard boiled egg. Cover all with mayonnaise and sprinkle with chopped pimento.



AMERICAN

American Escarole, chicory, potatoes, tomatoes, celery, French dressing. Cut tomatoes and potatoes in slices, celery en Julienne, and mix with escarole and chicory in salad bowl. French dressing.



Aida Romaine, grapefruit, orange, walnuts, green pepper, French dressing.—Take half a heart of romaine. Lay on alternate slices of grapefruit and oranges. Sprinkle chopped walnuts and chopped green peppers on top. French dressing.



Alice Lettuce, pineapple, grapefruit, walnuts, French dressing.—Slice grapefruit and pineapple and place on half a heart of lettuce in alternate layers. Garnish with chopped walnuts. French dressing.

Alma Romaine, grapefruit, orange, alligator pear, pimento, French dressing.—Place slices of grapefruit, alligator pear and orange alternately on half a heart of romaine. Garnish with pimento cut en Julienne. French dressing.



Artichoke Bottom a l'Italienne

Artichoke bottom, lettuce, pimolives, anchovies, mayonnaise.—Place boiled or canned artichoke bottom on leaf of lettuce and garnish with anchovies and pimolives. Mayonnaise dressing.



Apple Surprise Apple, celery, Angeli-qua, egg, mayonnaise.—Fill hollowed raw apple with apple and celery cut in dice and mixed with mayonnaise. Cover with mayonnaise and garnish with angeliqua and chopped egg.



Apple Surprise a la Ritz Lettuce, apple, horse-radish, red and green peppers, whipped cream.—Bake apple, being careful not to bake it too well. Hollow and place on leaves of lettuce. Fill with apple and red and green peppers, cut in small dice and mixed with whipped cream and horseradish. Garnish with red pepper cut en Julienne.



ALLIGATOR PEAR (Half)

Alligator Pear (Half) Alligator pear
French dress-
ing.—Cut alli-
gator pear in half lengthwise, remove pit, clean
with spoon, and serve half of pear on plate with
chopped ice. French dressing.



Alligator Pear Lettuce, alligator pear,
French dressing.—
Scoop out the pulp
(meat) of half an alligator pear and place upon
lettuce leaves. French dressing.



Artichoke Whole Artichoke, mayon-
naise.—Boil arti-
choke and serve
whole when cold with side dish of mayonnaise or
vinaigrette dressing.

Brunswick Celery, truffle, Brunswick dressing.—Cut celery and truffle en Julienne and mix with Brunswick dressing.



Bizon Lettuce, orange, cherry tomatoes, French dressing.—Pick out leaves in center of a whole heart of lettuce and fill same with orange cut in quarters. Garnish with cherry tomatoes. Add French dressing.



Brisbane Lettuce, celery, apple, muscat grapes, mayonnaise.—Cut apple and celery en Julienne. Garnish with muscat grapes, skinned and with seeds removed. Serve on leaves of lettuce. Mayonnaise dressing.



Belle Vue Apple, celery, hot house grapes, lettuce, mayonnaise.—Cut celery and apple en Julienne and mix with mayonnaise. Serve on lettuce leaf, garnished with hot house grapes, skinned and with seeds removed.



ANDALOUSE

Andalouse Lettuce, rice, tomato, red pepper, mushrooms, French dressing.—Place two slices of tomato on leaves of lettuce and top with timbale of cold boiled rice. Garnish with red pepper and mushrooms cut en Julienne. French dressing.



Botanique Chicory, plum tomato, red and black cherries, French dressing.—Place heart of chicory, cut in small pieces, on chicory with a few whole plum tomatoes. Garnish with red and black cherries. French dressing.



Bombay Lettuce, mango, rice, red and green peppers, Indian dressing.—Slice mango and mix with cold boiled rice. Serve on leaves of lettuce and garnish with chopped red and green peppers. Indian dressing.

Brazilien Lettuce, alligator pear, pineapple, banana, French dressing.—
Take half an alligator pear, scoop out pulp and line shell with lettuce leaves. Fill with alligator pear, pineapple and banana, cut in dice, and mixed with French dressing.



Bermuda Lettuce, potato, tomato, Bermuda onion, egg, French dressing.—Slice potato, tomato, Bermuda onion, and hard boiled egg and mix with French dressing in salad bowl. Serve on leaves of lettuce.



Belvedere Chicory, escarole, apple, beet, chili sauce, mayonnaise.—Cut chicory and escarole in half lengths and apple and beet in slices. Mix a little chili sauce with mayonnaise and pour over all in salad bowl.



Belle Fleur Heart of lettuce, grapefruit, apple, truffle, parsley, French dressing.—Place slices of grapefruit and apple alternately on half a heart of lettuce and garnish with minced truffle and chopped parsley. Add French dressing.



ALBION

Albion Romaine, celery, red and green peppers, mayonnaise.—Cut celery en Julienne and place on leaves of romaine. Garnish with red peppers en Julienne. Mayonnaise dressing.



Bolivia Escarole, celery, pineapple, lettuce, watercress, fines herbes, French dressing.—This salad is best prepared in a salad bowl. Cut escarole, celery and pineapple en Julienne and after mixing place upon several firm leaves of lettuce. Add chopped watercress, fines herbes and French dressing.



Casino Chicory, alligator pear, grapefruit, orange, red and green peppers, French dressing.—Place slices of grapefruit, alligator pear, and orange alternately on hearts of chicory. Garnish with red and green peppers cut en Julienne, and placed crosswise.

Condado Hearts of palm, grapefruit, orange, French dressing.—Place slices of grapefruit and orange on hearts of palm cut in half. French dressing.



Cuban Alligator pear, grapefruit, celery, French dressing.—Cut alligator pear in half lengthwise and scoop out the pulp of one half. Fill shell with alligator pear and grapefruit cut in dice. Top with shredded celery. French dressing.



Comtesse Romaine, chicory, artichoke bottom, cucumber, tomato, French dressing.—Cut romaine and chicory into one-inch strips, slice artichoke bottom and cucumbers, quarter tomatoes, and mix in salad bowl with French dressing.



Casanova Lettuce, knob celery, egg, tarragon, green olives, mayonnaise.—Cut knob celery in slices, and place on leaves of lettuce. Add hard boiled egg cut en Julienne. Sprinkle with chopped tarragon leaves. Garnish with green olives after seeds are removed. Mayonnaise.



ADELAIDE

Adelaide Lettuce, watercress, asparagus tips, mushrooms, French dressing.—Place bouquets of watercress on leaves of lettuce, add a few asparagus tips, and top with boiled or grilled mushrooms cut en Julienne. French dressing.



Celery a L'Anglais Celery, beets, French dressing.—Cut celery en Julienne and beets in slices. Mix in salad bowl with French dressing.



Celery en Baton Celery, cream and Roquefort cheese, chives, paprika.—Mix cream and Roquefort cheese, add pinch of chopped chives, and use as filling for branch of celery. Sprinkle with paprika.

Caprice Lettuce, tomato, pineapple, French dressing.—On heart of lettuce place slice of pineapple and slice of tomato, one above the other. French dressing.

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Chatelaine Romaine, watercress, asparagus tips, beet, French dressing.—On leaves of romaine place small bouquets of watercress, asparagus tips, and sliced beet. French dressing.

∴

Charlotte Endive, orange, grapefruit, red pepper, French dressing.—Slice parts of orange and grapefruit and serve on heart of endive. Garnish with red pepper cut en Julienne. French dressing.

∴

Cupid Lettuce, grapefruit, alligator pear, red and green peppers, watercress, Chili sauce, French dressing.—Arrange slices of grapefruit and alligator pear alternately on hearts of lettuce. Garnish with red and green peppers, cut en Julienne, and topped with sprinkling of chopped watercress. Mix small amount of Chili sauce with French dressing.



ALGERIENNE

Algerienne Romaine, tomato, celery, Nicoise dressing.—Cut tomato in quarters and celery en Julienne and place on half a heart of romaine. Nicoise dressing.



Cucumber Japanese Lettuce, cucumber, sweet pepper, sour cream dressing.—Cut cucumber lengthwise in ribbons. Mix with sweet pepper cut en Julienne. Serve on leaves of lettuce with sour cream dressing.



Cucumber Allemande Lettuce, cucumber French dressing.—Cut cucumber in thin slices, sprinkle well with salt, place in soup plate and set on ice for about twenty minutes. When ready to be served place in dry cloth and squeeze out water. Serve on leaves of lettuce with French dressing, using extra quantity of vinegar.

Club Celery, apple, red and green peppers, mayonnaise.—Cut celery and apple en Julienne and mix with mayonnaise, then garnish with red and green peppers cut en Julienne.



Coboury Lettuce, celery, apple, pineapple, red peppers, mayonnaise.—Mix equal portions of celery, apple, and pineapple, cut en Julienne, with mayonnaise. Garnish with red peppers, cut en Julienne, and serve on lettuce leaves.



Carciofine Lettuce, carciofine, pearl onions, French dressing.—Place three or four carciofine on leaves of lettuce. Add a few pearl onions and French dressing.



Clover Club Lettuce, pineapple, apple, paprika, mayonnaise.—Cut pineapple and apple en Julienne. Mix with mayonnaise and serve on lettuce leaves with sprinkling of paprika.



ALLEMANDE

Allemande Lettuce, cauliflower, Brussels sprouts, knob celery, potato, French dressing.—Boil cauliflower, potato and Brussels sprouts. Cut knob celery and potato in small slices. Break up cauliflower into small bouquets. Add Brussels sprouts and mix well with French dressing in salad bowl. Serve on leaves of lettuce.



Creole Lettuce, tomatoes, rice, red and green peppers, Indian dressing.—
Take a few leaves of lettuce and place a timbale of cold boiled rice in center with a border of quartered tomatoes. Garnish with red and green peppers cut en Julienne. Indian dressing.



Chiffonade Romaine, lettuce, tomatoes, watercress, chiffonade dressing.—This salad is best prepared in a salad bowl. Select a few firm leaves of romaine and lettuce. Cut tomatoes in quarters and add small bouquets of watercress. Chiffonade dressing.

Cordon Rouge Lettuce, knob celery, beet, paprika, French dressing.—Cut knob celery and beet in slices. Mix with French dressing and serve on leaves of lettuce. Add a touch of paprika.



David Lettuce, cucumber, red and green peppers, mayonnaise.—Slice cucumber and serve on leaves of lettuce, garnished with red and green peppers cut en Julienne. Mayonnaise.



Duchesse Lettuce, tomato, asparagus tips, truffle, French dressing.—Skin and hollow raw tomato and fill with asparagus tips. Serve on leaves of lettuce and garnish with chopped truffle. French dressing.



Delmonico Lettuce, alligator pear, grapefruit, orange, red pepper, truffle, French dressing.—Cut slice of alligator pear into shape of horseshoe and place upon half hearts of lettuce. Slice grapefruit and orange and lay slices alternately in center of horseshoe. Garnish with red pepper cut en Julienne and placed crosswise on orange and grapefruit. Dot alligator pear with truffles cut in dice. French dressing.



BON TON

Bon Ton Heart of lettuce, tomato, asparagus tips, French dressing.—Slice tomato and place on half a heart of lettuce. Add asparagus tips. French dressing.



Daisy Endive, orange, beet, pickled walnuts, French dressing.—On an endive, cut in half lengths, place slices of orange and beet, cut en Julienne, and chopped pickled walnuts. French dressing.



Diana Lettuce, pear, pineapple, orange, strawberries, Coronation pear dressing.—Peel and hollow pear and fill with pineapple, strawberries and orange cut in small dice. Serve on leaves of lettuce. Coronation pear dressing.

Dyer Lettuce, chicory, tomato, watercress, Pierette dressing.—Cut tomato in quarters, and serve with bouquets of watercress on leaves of lettuce and chicory. Pierette dressing.



Delice Romaine, alligator pear, celery, French dressing.—Place slices of alligator pear on hearts of romaine and top with celery cut en Julienne. French dressing.



Eleanor Lettuce, cantaloupe, orange, alligator pear, French dressing.—Cut cantaloupe, orange and alligator pear in dice and use as filling for hollowed heart of lettuce. Garnish with cantaloupe and alligator pear cut in small balls. French dressing.



Espagnole Lettuce, tomato, Spanish onions, celery, red and green peppers, pimolives, French dressing.—Cut tomato in quarters and celery in dice; slice red and green peppers and onions and mix all with pimolives and French dressing in salad bowl.



BIARRITZ

Biarritz Lettuce, celery, red pepper, French dressing.—Cut celery en Julienne and place upon lettuce leaves. Garnish with red pepper cut en Julienne and placed crosswise over celery. French dressing.



Eva Romaine, artichoke bottom, asparagus tips, truffle, French dressing.—On half a heart of romaine place slices of artichoke bottom, a few asparagus tips, and chopped truffle. French dressing.



Egg a la Printaniere Lettuce, egg, filet of anchovies, green asparagus tips, radishes, tomato, tarragon, chervil, truffle, mayonnaise.—This salad is best prepared in a salad bowl. Boil and shred egg, slice radishes and tomato, chop tarragon, chervil, and truffle and mix with filet of anchovies, green asparagus tips, and mayonnaise. Serve on leaves of lettuce.

Evelyn Lettuce, artichoke bottom, asparagus tips, ham, mushrooms, Remoulade dressing.—Place whole artichoke bottom on leaves of lettuce. Add a few asparagus tips and garnish with ham and mushrooms cut en Julienne.



Emeraldo Lettuce, cucumber, asparagus tips, paprika, French dressing.—Remove center of a heart of lettuce and fill with sliced cucumber and asparagus tips. Add French dressing with paprika.



Egyptienne Lettuce, rice, corn, egg, red pepper, filet of anchovies, Indian dressing.—Boil corn, rice, and egg. Remove corn from ear and mix in equal parts with rice. Add chopped red pepper. Garnish with filet of anchovies and serve on leaves of lettuce. Indian dressing.



Frou Frou Chicory, escarole, celery, beet, egg, French dressing.—Spread white of hard boiled egg, celery and beet, cut en Julienne, over escarole and chicory. French dressing.



BLACKSTONE

Blackstone Lettuce, pineapple, cream cheese, grapes, Coronation pear dressing.—Place two slices of canned pineapple on a firm leaf of lettuce and top with three balls of cream cheese. Garnish with skinned grapes with seeds removed. Coronation pear dressing.



Favorite Lettuce, alligator pear, celery, pimento, ripe olives, French dressing.—Slice alligator pear and place on leaves of lettuce. Add celery cut en Julienne and a few ripe olives. Garnish with chopped pimento. French dressing.



Fantasia Orange, endive, pear, apple, celery, pineapple, maraschino cherries, mayonnaise a la Chantilly.—Hollow orange and fill with endive, pear, apple, orange, celery and pineapple cut in dice and mixed with mayonnaise a la Chantilly. Top with maraschino cherries.

Fleurette Romaine, orange, French dressing.—Cut orange in slices and serve on firm heart of romaine with French dressing.



Freeport Lettuce, tomato, cucumber, shrimps, mayonnaise.—Cut tomato, cucumber and shrimps in dice and serve on leaves of lettuce with mayonnaise.



Fleur de Lis Lettuce, celery, cucumber, cherry tomatoes, French dressing.—Cut cucumber in slices and celery in dice and mix with cherry tomatoes in salad bowl with French dressing. Serve on leaves of lettuce.



Fin de Siecle Lettuce, green asparagus tips, celery, artichoke bottom, egg, truffle, beet, Nicoise dressing.—Slice hard boiled egg and truffle, cut celery and artichoke bottom in dice, and mix with chopped beet, green asparagus tips, and Nicoise dressing in salad bowl. Serve on leaves of lettuce.



BARRETT

Barrett Tomato, celery, pineapple, watercress, chopped nuts, mayonnaise.—Cut pineapple and celery in dice. Mix with mayonnaise and place in hollowed tomato. Garnish with chopped nuts and bouquet of watercress.



Florence Lettuce, cucumber, red pepper, French dressing.—Slice cucumber, cut red pepper en Julienne, mix with French dressing and serve on leaves of lettuce.



Frivole Lettuce, celery, tomato, horse radish, red pepper, French dressing.—Slice tomato, grate horse radish, cut celery en Julienne, and mix in salad bowl with French dressing. Garnish with chopped red pepper.

Fedora Lettuce, orange, apple, mayonnaise.—Cut orange and apple in slices and place on half a heart of lettuce in alternate layers. Mayonnaise.



Flora Romaine, celery, plums, mayonnaise.—Skin plums, remove stones, and cut in quarters. Mix with celery cut en Julienne and serve on leaves of romaine with mayonnaise dressing.



Florentine Lettuce, spinach, celery, Chiffonade dressing.—Boil spinach and cut it and celery en Julienne. Place on leaves of lettuce. Chiffonade dressing.



Franciscan Lettuce, dried figs, cream cheese, sweet cream, whipped cream, mayonnaise.—Fill dried figs with cream cheese softened with sweet cream and serve on leaves of lettuce with mayonnaise and whipped cream, mixed.



BOHEME

Bohème Lettuce, string beans, cauliflower, celery, green pepper, French dressing.—Cut celery in dice and green pepper en Julienne and mix with string beans, bouquets of cauliflower, and French dressing in salad bowl. Serve on leaves of lettuce.



Fancy Romaine, peaches, sour cream dressing.—Slice fresh peaches and serve on half a heart of romaine with sour cream dressing.



Gaulois Lettuce, watercress, asparagus tips, mushrooms, chili sauce, mayonnaise.—Place watercress in small bouquets on leaves of lettuce and add asparagus tips and mushrooms en Julienne. Mayonnaise mixed with chili sauce.

Gipsy Endive, celery, beet, French dressing.—Cut celery and beet en Julienne and serve on whole leaves of endive with French dressing.



Georgian Lettuce, celery, cherry tomatoes, walnuts, French dressing.—Cut celery in dice, mix with cherry tomatoes, and serve on hearts of lettuce. Garnish with chopped walnuts. French dressing.



Geraldine Lettuce, grapefruit, orange, maraschino cherries, whipped cream.—Remove the pulp from half a grapefruit and fill with orange and grapefruit cut in small cubes. Garnish with maraschino cherries. Cover with whipped cream.



Gadsky Romaine, alligator pear, apple, grapes, pimento, French dressing.—Slice alligator pear and apple and place on half a heart of romaine. Garnish with chopped pimento and skinned grapes with seeds removed. French dressing.



BEACH CLUB

Beach Club Grapefruit, celery, maraschino cherries, French dressing.—Remove meat from half a grapefruit and fill shell with grapefruit, and celery cut in dice. Garnish with maraschino cherries. French dressing.



Gould Lettuce, celery, apple, red pepper, grapes, mayonnaise.—Cut celery and apples en Julienne and serve on leaves of lettuce. Garnish with red pepper cut en Julienne and skinned grapes with seeds removed. Mayonnaise dressing.



Gwendoline Lettuce, chicory, celery, apple, red and green peppers, tarragon vinegar, mayonnaise.—Cut celery and apple en Julienne and chicory in half lengths. Mix in salad bowl with chopped red and green peppers, mayonnaise, and a dash of tarragon vinegar. Serve on leaves of lettuce.

Garcia Banana, celery, apple, pimento mayonnaise.—On plate of celery, cut in half lengths, place apple and banana, cut en Julienne. Garnish with chopped pimento. Mayonnaise dressing.



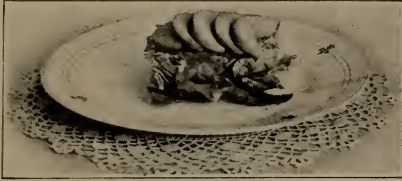
Helena Lettuce, tomato, celery, French dressing.—Cut tomato and celery en Julienne and use as filling for hollowed heart of lettuce. French dressing.



Hortoise Lettuce, black radishes, red spring radishes, cucumber, pimento, chives, tarragon, mustard, French dressing.—Peel cucumber and cut cucumber and red and black radishes in small slices. Cut pimento en Julienne. Chop chives and tarragon. Mix in salad bowl with French dressing and a little mustard, and serve on leaves of lettuce.



Hongroise Romaine, endive, red and green peppers, paprika, French dressing.—Cut red and green peppers en Julienne and serve upon leaves of romaine and endive with French dressing, adding a touch of paprika.



CUMBERLAND

Cumberland Lettuce, pears, Cumberland dressing.—Slice pears and serve on half a heart of lettuce with Cumberland dressing.



Harding Romaine, pineapple, celery, apple, maraschino cherries, mayonnaise.—Cut celery, pineapple, and apple en Julienne and mix with mayonnaise. Place on firm leaves of romaine. Garnish with maraschino cherries and sprinkle with paprika.



Hindustan Lettuce, celery, green pepper, grapes, Indian dressing.—Cut celery and green pepper en Julienne and serve upon leaves of lettuce. Garnish with skinned Concord grapes with seeds removed. Indian dressing.

Hird Endive, orange, Pierette dressing.—
Cut orange in small slices and serve
on half hearts of endive with Pierette
dressing.



Hawaiian Lettuce, heart of palm, pine-
apple, mayonnaise.—Cut heart
of palm and Hawaiian pine-
apple in dice and serve on leaves of lettuce.
Mayonnaise dressing.



Havanaise Alligator pear, lime, powder-
ed sugar.—Cut meat from al-
ligator pear and mash, adding
one tablespoon of powdered sugar and juice of
lime. Serve in fruit dish.



Irma Lettuce, cucumber, string beans, as-
paragus tips, cauliflower, radishes.
French dressing.—Slice cucumber and
radishes and mix with string beans, asparagus
tips, cauliflower and French dressing in salad
bowl. Serve on leaves of lettuce.



COUPE OF STRAWBERRIES

Coupe of Strawberries Strawber-
ries, pow-
d e r e d
sugar, maraschino or wild cherry syrup.—Mix
strawberries with maraschino, or wild cherry syrup
and powdered sugar and serve in coupe glass.



Japanese Persimmon Endive, let-
tuce, persim-
mon, grape-
fruit, red pepper, Chutney sauce, sour cream
dressing.—Hollow large raw persimmon and fill
with endive and grapefruit cut in dice. Garnish
with red pepper cut en Julienne and crossed.
Serve on leaves of lettuce with sour cream dress-
ing and a touch of Chutney sauce.

Isabella Romaine, orange, black cherries, French dressing.—Slice orange and serve on half heart of romaine with French dressing. Garnish with whole black cherries with seeds removed.



Imperial Romaine, asparagus tips, anchovies, truffles, French dressing.—Serve asparagus tips on a few leaves of romaine with filet of anchovies. Garnish with truffle en Julienne. French dressing.



Japanese Romaine, orange, red pepper, French dressing.—Slice orange and serve on half a heart of romaine. Garnish with red pepper cut en Julienne. French dressing.



Jockey Club Romaine, knob celery, truffle, artichoke bottom, mayonnaise.—Cut knob celery, artichoke bottom and truffle en Julienne and mix with mayonnaise. Serve on leaves of romaine.



CAROLINA

Carolina Endive, grapefruit, banana, red pepper, French dressing.—Over whole branches of endive place slices of grapefruit. Garnish with sliced banana and chopped red pepper. French dressing.



Kentucky Lettuce, green pepper, grapefruit, apple, walnuts, mayonnaise.—Hollow half of a green pepper and fill with grapefruit and apple cut in dice and mixed with mayonnaise. Garnish with chopped walnuts.



Louisiana Lettuce, tomato, potato, okras, green pepper, egg, French dressing.—Boil potato, egg and okras. Cut potato in small slices, and tomato in quarters and chop egg and green pepper. Mix well in salad bowl with French dressing and serve on leaves of lettuce.

Lilly Lettuce, cream cheese, Bar le duc jelly, French dressing.—Roll cream cheese into small balls and serve on hearts of lettuce with red Bar le duc. French dressing.



Lansdale Lettuce, celery, cherry tomatoes, paprika, French dressing.—Remove center from firm head of lettuce and fill with celery cut en Julienne. Garnish with cherry tomatoes. French dressing with paprika.



Lorenzo Romaine, lettuce, watercress, pear, Pierette dressing.—Slice pear and mix with leaves of romaine, lettuce and watercress in salad bowl with Pierette dressing.



Lorenzo Sherry Lettuce, escarole, watercress, romaine, knob celery, pear, egg, Chili sauce, Pierette dressing.—Cut knob celery in slices and chop hard boiled egg. Mix in salad bowl with leaves of lettuce, escarole, watercress, and romaine and Pierette dressing. In serving, pyramid leaves of lettuce, escarole, watercress, and romaine, and top with celery, pear and egg.



CORONATION PEAR

Coronation Pear

Lettuce, pear, cream cheese, red bar-le-duc, Coronation pear dressing.—Peel raw pear and hollow bottom portion so that it will retain its shape. Stuff with cream cheese. Top pear with red bar-le-duc. Serve on lettuce leaves. Coronation pear dressing.



Lorraine

Endive, spring onions, beet, egg, Nicoise dressing.—Boil and slice beet and serve on leaves of endive with spring onions. Garnish with hard-boiled egg, chopped fine. Nicoise dressing.



Louise

Lettuce, celery, apple, orange, muscat grapes, maraschino cherry, French dressing.—Remove center from heart of lettuce and fill with apple and celery cut in dice. Top with a few small slices of orange and garnish with skinned muscat grapes with seeds removed. Place one maraschino cherry in center. French dressing.

Loulou Asparagus tips, artichoke bottom, tomato, mayonnaise.—Place slice of tomato on artichoke bottom and add a few asparagus tips. Mayonnaise dressing.



Lorette Celery, feticus, beet, French dressing.—Boil and slice beet and serve on leaves of feticus. Garnish with celery cut en Julienne. French dressing.



Liegeoise Endive, cucumber, red pepper, French dressing.—Cut endive into half lengths, cucumbers in slices, and garnish with chopped red pepper. French dressing.



Marron a L'Espagnole Spanish chestnut, pear, apple maraschino cherries, whipped cream.—On large preserved Spanish chestnut, place slices of pear and apple, and garnish with maraschino cherries. Add whipped cream.



DIXIE

Dixie Lettuce, corn, tomato, red pepper, mayonnaise.—Boil corn and cut from cob. Cut tomato in quarters. Place corn on leaves of lettuce in center, with border of tomato. Garnish with red pepper cut en Julienne. Mayonnaise dressing.



Marrienne Lettuce, celery, smoked beef tongue, red pepper, Remoulade dressing.—Cut celery, smoked beef tongue and red pepper en Julienne and serve on leaves of lettuce with Remoulade dressing.



Mellon Lettuce, pineapple, grapefruit, orange, celery, walnuts, paprika, sour cream dressing.—Place slice of canned pineapple on leaves of lettuce and top with slices of grapefruit and orange in alternate layers. Sprinkle with celery cut en Julienne and chopped walnuts. Add sour cream dressing with touch of paprika.

Mikado Romaine, Japanese persimmon, celery, pimento, mayonnaise.—
Cut Japanese persimmon in quarters and serve on leaves of romaine with celery cut en Julienne. Garnish with chopped pimento. Mayonnaise dressing.



Monte Carlo Lettuce, lobster, potato, truffle, egg, mayonnaise.—
Cut hard boiled egg, truffle, potato, and lobster in dice and mix well with mayonnaise. Serve on leaves of lettuce.



Marie Stuart Lettuce, celery, truffle, egg, French dressing.—Cut celery and truffle en Julienne and hard boiled egg in quarters. Mix with French dressing and serve on leaves of lettuce.



Merry Widow Romaine, alligator pear, pear, red and green peppers, French dressing.—On half a heart of romaine place slices of alligator pear and pear in alternate layers. Garnish with red and green peppers cut en Julienne. French dressing.



DELLA

Della Endive, pear, Pierette dressing.—
Place slices of pear on heart of en-
dive, split lengthwise, and serve with
Pierette dressing.



Mirabeau Lettuce, potato, shrimps, oys-
ters, truffle, mayonnaise.—
Boil potato, shrimps and oys-
ters. Slice potato and mix with shrimps, oysters
and mayonnaise in salad bowl. Garnish with
chopped truffle and serve on leaves of lettuce.



Mignonette Lettuce, knob celery, arti-
choke bottom, peas, potato,
asparagus tips, mayonnaise
and French dressing, mixed.—Mince potato and
knob celery and mix with new peas and asparagus
tips in salad bowl. Place on artichoke bottom and
serve on leaves of lettuce, with mayonnaise and
French dressing, mixed.

Manon Watercress, potato, beet,, chives, mayonnaise.—Slice potato and beet, mix with chives and watercress in salad bowl with mayonnaise.



Marie Lettuce, asparagus, celery, pickled walnuts, French dressing.—Cut asparagus and celery en Julienne and mix with sliced pickled walnuts and French dressing. Serve on leaves of lettuce.



Murat Lettuce, carrots, beets, artichoke bottom, potato, lobster, tomato, mayonnaise.—Cut carrots, beets, artichoke bottom, potato, lobster, and tomato in dice. Mix with mayonnaise in salad bowl and serve on leaves of lettuce.



Mexican Romaine, lettuce, asparagus tips, beet, onion, green peppers, French dressing.—Cut romaine and lettuce into one-inch strips, slice beet and onion and mix with asparagus tips in salad bowl with French dressing.



DOLLY

Dolly Romaine, endive, beet, pear, paprika, mayonnaise.—On a few fine leaves of romaine, place branches of endive and top with alternate slices of pear and beet. Add a touch of paprika and mayonnaise.



Mercedes Lettuce, celery, beet, truffle, mayonnaise.—Cut lettuce, celery, beet, and truffle en Julienne and mix in salad bowl with mayonnaise. Serve on leaf of lettuce.



Macedoine Lettuce, white beans, knob celery, potato, string beans, beet, parsley, French dressing.—Cut knob celery, beet, and potato in slices and mix in salad bowl with white and string beans, chopped parsley and French dressing. Serve on leaves of lettuce.

Marquise Lettuce, tomato, pearl onions, celery, mayonnaise.—Hollow raw tomato and fill with celery cut in dice and pearl onions. Serve on leaves of lettuce with Mayonnaise dressing.



Minerva Banana, truffle, artichoke bottom, mayonnaise.—Slice banana and truffle and place on artichoke bottom. Serve on lettuce leaf. Mayonnaise dressing.



Moderne Lettuce, artichoke bottom, grapefruit, red pepper, mayonnaise.—Cut grapefruit in small slices and place on artichoke bottom. Serve on leaves of lettuce. Garnish with red pepper cut en Julienne. Mayonnaise dressing.



Mylady Lettuce, pineapple, grapefruit, apple, maraschino cherries, mayonnaise a la Chantilly.—Serve slice of fresh pineapple on leaf of lettuce with border of sliced grapefruit and apple in squares. Garnish with maraschino cherries. Mayonnaise a la Chantilly.



ETNA

Etna Alligator pear, celery, apple, red pepper, mayonnaise.—Remove meat from half an alligator pear and fill with celery, alligator pear and apple cut in dice and mixed with mayonnaise. Garnish with chopped red pepper.



Marshall Pear, apple, pineapple, grapes, paprika, mayonnaise a la Chantilly.—Cut pear, apple, and pineapple en Julienne. Mix in salad bowl with mayonnaise a la Chantilly. Garnish with skinned grapes with seeds removed. Sprinkle with paprika.



Mignon Artichoke bottom, lobster, queen olives, mayonnaise.—Boil artichoke bottom and lobster. Cut lobster in dice and serve on whole artichoke bottom. Garnish with minced queen olives. Mayonnaise dressing.

Nicoise Lettuce, tomato, potato, string beans, Queen olives, anchovies, Nicoise dressing.—Slice potato and Queen olives, cut tomato in quarters, mix with string beans and Nicoise dressing in salad bowl, and serve on leaves of lettuce. Garnish with filet of anchovies.



Porto Rico Heart of palm, leaf of romaine, grapefruit, French dressing.—On half a heart of romaine, place alternately slices of heart of palm and grapefruit. Add French dressing.



Principe Lettuce, tomato, celery, apple, orange, green pepper, mayonnaise.—Cut celery, apple, and orange in dice, mix with mayonnaise, and use as filler for hollowed raw tomato. Serve on leaf of lettuce and garnish with chopped green pepper.



Port Au Prince Pineapple, grapefruit, apple, mayonnaise.—Hollow half of raw apple and fill with pineapple and grapefruit cut in dice. Serve on slice of pineapple with mayonnaise dressing.



EXCELSIOR

Excelsior Apple, celery, pineapple, mayonnaise.—Scoop out raw apple and fill with celery and pineapple cut in dice and mixed with mayonnaise, then cover all with mayonnaise.



Polo Club Lettuce, asparagus tips, artichoke bottom, mayonnaise.—Cut artichoke bottom in quarters, mix with asparagus tips and mayonnaise, and serve on leaf of lettuce.



Princesse Lettuce, artichoke bottom, new peas, carrots, asparagus tips, paprika, smoked beef tongue, mayonnaise.—Cut carrots and smoked beef tongue en Julienne, mix with asparagus tips, new peas, and mayonnaise, place on whole artichoke bottom, and serve on leaf of lettuce. Cover with mayonnaise, adding touch of paprika.



FRUIT COCKTAIL

Fruit Cocktail Pineapple, apple, orange, grapefruit, berries in season, maraschino cherry, maraschino cherry syrup.—Cut fresh pineapple and apple in small dice, mix with berries in season, and serve in cocktail glass. Top with small slices of grapefruit and orange and maraschino cherry. Add maraschino cherry syrup.



Tomato a la Russe Lettuce, tomato, egg, caviar.—Peel and hollow raw tomato, stuff with chopped hard boiled egg and caviar. Serve on leaf of lettuce.



Tomato New Orleans Lettuce, tomato, lobster, celery, mayonnaise.—Peel and hollow raw tomato and stuff with lobster and celery cut in small dice and mixed with mayonnaise. Serve on leaf of lettuce.



FLORIDA

Florida Lettuce, banana, grapefruit, celery, mayonnaise.—Cut grapefruit, celery and banana in small squares, mix with mayonnaise, and use as filler for banana skin. Place upon lettuce leaves and cover with mayonnaise.



Seville Lettuce, tomato, green pepper, French dressing.—Slice tomato and serve on leaves of lettuce. Garnish with green pepper cut en Julienne. French dressing.



Saratoga Romaine, grapefruit, banana, maraschino cherries, green pepper, French dressing.—Slice grapefruit and serve on half a heart of romaine. Decorate with slices of banana, topped with half of maraschino cherry. Cut green pepper in dice and sprinkle over all. French dressing.



EMMA

Emma Lettuce, cucumber, tomato, French dressing.—Cut cucumber and tomato in slices and serve on leaves of lettuce. French dressing.



Prince Lettuce, cucumber, truffle, Remoulade dressing.—Slice cucumber and truffle and mix in salad bowl with remoulade dressing. Serve on leaf of lettuce.



Robert Romaine, tomato, egg, green pepper, ripe olives, pimento, French dressing.—Place two slices of tomato on half a heart of romaine, and on top place two rings of green pepper. Lay a slice of hard boiled egg in each of the rings and decorate with diamond shaped dice of pimento. Serve a few ripe olives on the side. French dressing.



FRUIT SALAD

Fruit Salad Apple, pineapple, berries, orange, grapefruit, maraschino cherries, French dressing.—
Cut apple and pineapple in dice and mix with berries in season. Serve in glass salad bowl. Top with slices of orange and grapefruit. Garnish with maraschino cherries. French dressing.



Victoria Romaine, celery, apple, carrots, mayonnaise.—Cut apple, celery and carrots en Julienne. Place upon leaves of romaine. Mayonnaise dressing.



Viennoise Endive, lettuce, chicory, egg, French dressing.—Cut lettuce en Julienne and chicory in half lengths and place on endive, garnished with chopped hard boiled egg. French dressing.



FLAMANDE

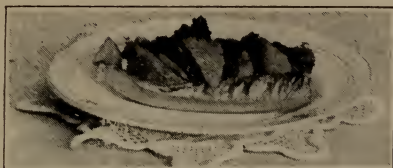
Flamande Endive, beets, French dressing.—
Slice beets and serve on heart
of endive cut lengthwise into
halves. French dressing.



Waldorf Lettuce, celery, apple, walnuts,
mayonnaise.—Cut celery and ap-
ple in dice, mix with mayonnaise
and serve on leaf of lettuce. Garnish with chopped
walnuts. Mayonnaise dressing.



West India Alligator pear, grapefruit,
red and green peppers,
French dressing. — Hollow
half of alligator pear and fill with grapefruit and
alligator pear cut in dice. Garnish with red and
green peppers cut en Julienne. French dressing.



KUROKI

Kuroki Romaine, orange, grapefruit, apple, sweet peppers, French dressing.—Slice grapefruit, apple and orange and serve on half a heart of romaine in alternate layers. Garnish with chopped sweet peppers. French dressing.



Printemps Romaine, escarole, tomato, asparagus tips, French dressing.—Cut escarole in half lengths and quarter tomato. Mix with asparagus tips and French dressing and serve on leaf of romaine.



Pear Salon Pear, Roquefort cheese, cream, paprika, French dressing.—Select firm, juicy pear and, after hollowing, stuff with Roquefort cheese, mixed with cream and paprika. French dressing.



VANDERBILT

Vanderbilt Romaine, grapefruit, pear, orange, banana, maraschino cherries, French dressing.—Place slices of orange, pear and grapefruit alternately on half a heart of romaine. Garnish with slices of banana topped with maraschino cherries. French dressing.



Peruvian Lettuce, King tangerine, banana, pineapple, mayonnaise.—Hollow half of King tangerine and fill with pineapple, bananas, and tangerine cut in dice. Serve on leaves of lettuce with mayonnaise.



Pineapple Surprise Keller

Pineapple, celery, walnuts, mayonnaise a la Chantilly, paprika.—Cut whole pineapple lengthwise so that one portion is larger than other. Hollow larger portion and fill with pineapple and celery cut in dice and mixed with mayonnaise a la Chantilly and a touch of paprika. Garnish with chopped walnuts. Use other half of pineapple as cover.



GENEVA

Geneva Romaine, beet, egg, French dressing.
—Cut beet and hard boiled egg in large slices and place alternately on heart of romaine. French dressing.

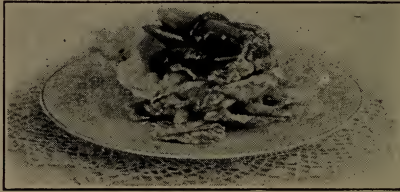


Royal Romaine, watercress, tomato, celery, French dressing.—Place two thick slices of tomato on half a heart of romaine, add bouquets of watercress, and sprinkle with celery cut en Julienne. French dressing.



Supreme of Fruit American

Apple, pineapple, orange, grapefruit, maraschino cherries, berries in season, maraschino cherry syrup.—Fill supreme glass with apple and fresh pineapple, cut in small dice, and berries in season. Top with slices of grapefruit and orange and maraschino cherry. Add maraschino cherry syrup.



MARIE LOUISE

Marie Louise Lettuce, asparagus, tomato, French dressing.—Cut tomato in quarters and asparagus en Julienne and serve on leaves of lettuce with French dressing.



Rejane Orange, artichoke bottom, green olives, pimento, mayonnaise.—Hollow half an orange and fill with artichoke bottom and orange cut in dice. Garnish with green olives and chopped pimento. Mayonnaise dressing.



Supreme Fraisettes Strawberries, cantaloupe, maraschino cherries, maraschino cherry syrup.—Cut cantaloupe into small balls, mix with strawberries in equal parts, and serve in supreme glass with maraschino cherry syrup. Garnish with maraschino cherries cut in half.



PROSKEY

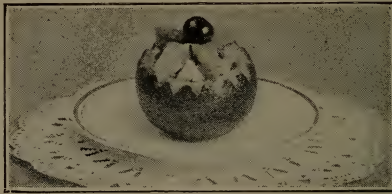
Proskey Pineapple, apple, celery, red pepper, cherries, mayonnaise.—Hollow half of raw apple, peeled. Stuff with celery and apple cut in small dice. Place on slice of pineapple. Garnish with red pepper and maraschino cherries. Mayonnaise dressing.



Tomato Surprise Lettuce, tomato, celery, egg, mayonnaise.—Peel and hollow raw tomato and stuff with celery and hard boiled egg cut in small dice and mixed with mayonnaise. Serve on leaf of lettuce.



Tomato Bonvin Lettuce, chicken, celery, tomato, mayonnaise.—Peel and hollow raw tomato and stuff with chicken and celery cut in small dice and mixed with mayonnaise. Serve on leaf of lettuce.



POMMES MEDICI

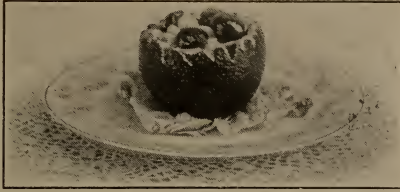
Pommes Medici Apple, pineapple, celery, maraschino cherries, mayonnaise a la Chantilly.—Hollow raw apple and stuff with pineapple, apple and celery cut in dice. Garnish with maraschino cherries. Mayonnaise a la Chantilly dressing.



Tomato a la Maryland Lettuce, tomato, crabmeat, Thousand Island dressing.—Peel and hollow raw tomato and stuff with crabmeat. Serve on leaf of lettuce with Thousand Island dressing.



Tomato a la Ritz Lettuce, tomato, horse radish sauce, red pepper, whipped cream.—Parboil, skin and hollow tomato, stuff with horse radish sauce and whipped cream, mixed. Garnish with red pepper cut in dice and serve on leaf of lettuce.



APPLE CARDINAL

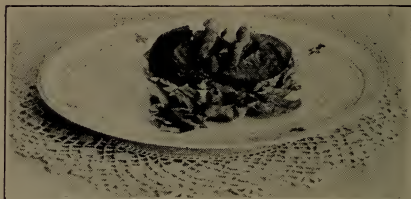
Apple Cardinal Apple, celery, red pepper, maraschino cherries, Coronation pear dressing.—Hollow apple and stuff with celery, apple and red pepper cut in dice, and mixed with Coronation pear dressing. Garnish with maraschino cherries.



Tomato Bonfre Lettuce, tomato, celery, apple, anchovies, Russian dressing. — Hollow raw tomato and stuff with chopped celery, apple, and anchovies. Serve on leaves of lettuce with Russian dressing.



Tropical Comfort Grapefruit, orange, pineapple, banana, maraschino cherries, muscatel grapes, maraschino syrup, whipped cream.—Cut grapefruit, orange and pineapple in small cubes and mix with muscatel grapes, skinned and with seeds removed. Serve in glass salad bowl and garnish with sliced banana and maraschino cherries. Add maraschino syrup and whipped cream.



BEATRICE

Beatrice Lettuce, string beans, beets, French dressing—Boil string beans and beets and serve beans on leaves of lettuce garnished with slices of beet. French dressing.



Turquoise Escarole, celery, pineapple, pimento, mayonnaise.—Cut escarole, celery, pineapple, and pimento en Julienne, mix with mayonnaise. Garnish with chopped pimento.



Touraine Romaine, asparagus tips, grapefruit, cantaloupe, French dressing.—Cut grapefruit and cantaloupe into small slices, mix with asparagus tips and French dressing and serve on leaves of romaine.

Salad Dressings



ALAD dressings should be cold, therefore chilled plates should be used in the preparation and serving. They should be mixed in a deep plate, placed upon a bowl of chopped ice, in order to insure their being ice cold.

Three parts of olive oil to one part of vinegar, with a pinch of salt and pepper, is the foundation for French dressing—the standard dressing. All other dressings are made by mixing other ingredients with French dressing, such as mustard, spices, herbs, paprika, etc.

The recipes for salad dressings given in this book are for one portion.



Bavarian Dressing Salt, pepper, German mustard, powdered sugar, vinegar and olive oil.—Mix pinch of salt, pepper, German mustard and powdered sugar with tablespoon of vinegar and three of olive oil.



Brunswick Dressing Egg, mustard, salt, pepper, olive oil, tarragon vinegar, and chives.—Take a pinch of English mustard, salt and pepper and the yolk of a hard boiled egg. Dissolve with tablespoon of tarragon vinegar and three tablespoons of olive oil. Add a pinch of chopped chives and stir until creamy. This dressing is particularly good on green salads.



Cumberland Dressing Currant jelly, salt, pepper, vinegar and olive oil.—To a teaspoon of currant jelly, add tablespoon of vinegar, a pinch of salt and pepper, and three tablespoons of olive oil.

Coronation Pear Dressing

Cream
cheese,
lemon

juice, red Bar-le-duc, sweet cream, salt, pepper and paprika—Mix cube of cream cheese with three tablespoons of sweet cream. Add pinch of salt, pepper, and paprika, teaspoon of red Bar-le-duc, and juice of quarter of a lemon.



Chiffonade Dressing

Beet, green
pepper, egg,
chives, salt

and pepper.—Mix equal portions of chopped beet, green pepper, white and yolk of egg, with pinch of chopped chives and French dressing.



French Dressing

Salt, pepper, vinegar
and olive oil—dis-
solve pinch of salt

and pepper in a tablespoon of vinegar, add three tablespoons of olive oil, mixing thoroughly. This dressing is good on any kind of salad.

Indian Dressing Curry powder, salt, pepper, egg, olive oil and vinegar—

To a teaspoon of chopped hard boiled egg, add a pinch of curry powder, salt and pepper, a tablespoon of vinegar, and three of olive oil.



Lemon Dressing Lemon, salt, pepper, and olive oil—

To tablespoon of lemon juice, add three of olive oil and pinch of salt and pepper. This is an ideal dressing for all fruit salads.



Mayonnaise Dressing Olive oil, vinegar, egg,

English mustard, salt, and Cayenne pepper—Place yolk of raw egg and pinch of salt, Cayenne pepper, and English mustard in soup plate. Dissolve with few drops of water. Add olive oil, pouring over slowly, while stirring. When a proper thickness is obtained a few drops of vinegar should be added.



Mayonnaise au Citron Dressing Mayonnaise, lemon, paprika, salt and pepper

—To tablespoon of lemon juice, add three of mayonnaise, and pinch of salt, pepper, and paprika.

Nicoise Dressing Egg, French mustard, green olives, chives, parsley,

French dressing—Mash yolk of hard boiled egg with a mustard spoon of French mustard, add a pinch of chopped chives, green olives and parsley. Mix with French dressing.



Norwegian Dressing Egg, English mustard, salt, anchovie

paste, pepper, chives, vinegar, and olive oil—Mix half a yolk of hard boiled egg with half a yolk of raw egg, add a pinch of English mustard, anchovie paste, salt, pepper, and chives, one tablespoon of vinegar and three of olive oil.



Oriental Dressing Tarragon vinegar, olive oil, salt, pepper, T o b a s c o

and Chutney sauce—to a teaspoon of Chutney sauce add a pinch of salt and pepper, one tablespoon of tarragon vinegar, three tablespoons of olive oil, and a dash of tobasco sauce. Mix well.



Parfait D'Amour Dressing

Whipped cream, lemon and orange juice, maraschino syrup—To a teacup full of whipped cream, add teaspoon each of lemon and orange juice and maraschino syrup, mixing well. This dressing is very fine for fruit salads.

Pierette Dressing

Watercress, Chili sauce, salt, pepper, vinegar, and olive oil—Mix half tablespoon of chopped watercress with two of Chili sauce, one of vinegar, and three of olive oil. Add pinch of salt and pepper.



Remoulade Dressing

Mayonnaise, chives, fines herbes, salt, pepper, and small capers—Mix three tablespoons of mayonnaise with teaspoon of small capers, fines herbes and chives, mixed.



Roquefort Cheese Dressing

Roquefort cheese, salt, pepper, paprika and sweet cream—Break Roquefort cheese into small pieces and mash fine. Add pinch of salt, pepper, and paprika, a tablespoon of vinegar, three of olive oil, and one of sweet cream.



Russian Dressing

Mayonnaise, Chili sauce, celery, green and red peppers—Add two tablespoons of mayonnaise to one of Chili sauce and mix with small equal portions of chopped celery, green and red peppers. A half teaspoon of caviar may be added if desired for flavor.

Thousand Island Dressing

Mayonnaise, tomato catsup, whipped cream, celery, green and red peppers—Mix two table-
spoons of mayonnaise, one each of tomato catsup
and whipped cream, with small equal portions of
chopped celery and green and red peppers.



Vinaigrette Dressing

V i n e g a r ,
olive oil, salt,
pepper, capers,
beet, egg, fines herbes.—To two tablespoons of
vinegar, add one of olive oil, a pinch of salt,
pepper and fines herbes, half a teaspoon each
of chopped beet and capers, and a teaspoon of
chopped egg, white and yolk mixed.



Whipped Cream Cumberland Dressing

Currant jelly, whipped cream, salt, pepper, pa-
prika, and lemon juice—Mix teaspoon of cur-
rant jelly with three tablespoons of whipped
cream. Add a pinch of salt, pepper, and paprika,
and a little lemon juice.

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