FEBRUARY 10, 1905.

MENU FOR SATURDAY.

BREAKFAST.
Oranges
Cereal and cream
Creamed fish
Fried potatoes
German toast Coffee

LUNCHEON.
Corn chowder and croutons
Cream cheese Cocoa
Fig pudding

DINNER.
Cream of celery soup
Beefsteak Boiled potatoes
String beans
Squash pie Coffee

GORHAM SILVER POLISH

Choice articles of silverware brought to us for repair are frequently found scratched and caked by the use of unsuitable polishes. Therefore we have been led to offer for general use this polish, which is entirely suited to the purpose.

GORHAM MFG. CO.

Gorham Silver Polish contains no acid or any injurious or poisonous ingredient of any kind, name or nature.

It is a fact that silverware polished with this preparation retains its brilliancy for an unusual length of time.

Gorham Silver Polish cleans at the same time that it polishes.

Its continued use gives the fine, clean finish of old English sterling silver, to which dust and dirt do not readily adhere.

It differs from other polishes in that it is good for, rather than injurious to, the hands, as it will be found upon washing them that no stain from the article cleaned will remain.

This polish is economical—it does not rub off the cake too freely, and there is no waste.

It is adapted for the cleaning of gold, silver, bronze and cut glass.

DIRECTIONS FOR USE.

To clean or polish a smooth surface dampen a soft cloth or sponge free from grit, rub upon the cake, then rub the article and rinse with hot or cold water Dry with chamois or cotton flannel.

To clean or polish engraved or repoussé work, use a stiff brush in place of cloth or sponge.

The polish will not adhere to the crevices in fine engraved or repoussé work after rinsing.

For cleaning a quantity of household silver, the use of a small wooden tub or ordinary dish pan partly filled with warm water will be found to be an economical and convenient method.

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Memorandum:—

Cooking of Salads.

By J. V. Rockrise.

C/o W. E. Case Esq. N. 196.

Genesee st. Auburn. N. Y. U.S.A.

Contains:—

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Straw Berry & Pineapple Salad.

(Sweet)

2 cups straw berries Cut in halves
2 " Shredded pine apple
place in alternate layers in glass salad dish
& pour the following dressing over them
2 wine glasses of Sherry & juice from fruit
juice of ½ an orange
" " " a lemon
2 teaspoonfuls of powdered sugar.
Let stand 15 minutes before
serving.

Water Melon Salad (Sweet)

Use only the reddest & sweetest part. Cut into
rather large pieces Place in salad bowl &
add the following dressing:- 1 tablespoon fulled
sugar, a very little nutmeg a pinch of cinnamon
& 1 generous glass of Sherry to 1 pt of fruit.
Let stand one hour before serving in glass dish

Salads.

Salads are made with any kind of fish and meat, combined with various green vegetables, or they may be made of single vegetable with a sauce. Several vegetables may be combined, and dressed with a simple sauce or a Mayonnaise sauce; or cooked vegetables may be served, alone or in combination, using a simple dressing or a Mayonnaise.

The important thing in salad-making are that the materials should be of the best quality, the green vegetables crisp and fresh, the meat or fish well seasoned and cold, the oil pure and sweet, and that in most cases dressing should be added at the last moment.

Cherry Salad.

2 cups or more Sour Cherries (pitted)
Stuff each one with a blanched filbert
Make nests of lettuce leaves placing 8 or 10
Cherries in each nest Serve with a good
Mayonnaise.

Sardine Salad.

1 Box large Sardines
2 or 3 heads of Boston lettuce
Lemon - French Dressing.
Wash & tear lettuce into shreds arrange in salad bowl
& place in ice chest. Drain all the oil from Sardines
into bowl add juice of half a lemon, dash of red pepper & 2 or
3 drops of onion juice - Split fish in two lengthwise
remove bone Then Sprinkle with grated lemon peel chopped
parsley & lemon juice Let stand 10 minutes then arrange
over top of lettuce. Rub the dressing well & then pour over
all Serve Very Cold.

There are many kind of salad dressing. The Mayonnais is the cream of all yet invented. Even people who dislike oil, as a rule, find this by far the most delicate dressing made. Some cooks think that a Mayonnais is ruined if there be mustard and sugar in it. Others condemn the use of cream. These are matters of taste, and individuals have a perfect right to exercise their own judgment in the matter. One cupful of whipped cream added to one pint of Mayonnaise will so tone the flavor of the oil that people who cannot eat a salad when made with the ordinary Mayonnaise will enjoy with it when this slight addition is made. Again, some persons use no acid but lemon

juice mixed with a Mäyonnaise.

It seems as if at least one-half of the salad-eating people in S.A. do not like the taste of oil.

If they choose to bolt it down with cream there is no law against it.

The simple French dressing which is used with so many vegetable* salads is, like the Mayonnaise, subject to modifications to suit various taste.

The proportion may be:—

6 tablespoonfuls of	oil.	Mix the oil, pepper
1 or 2 " " "	vinegar.	salt, and mustard
½ teaspoonfuls of	salt.	together; then
1 " "	pepper.	add the vinegar.

Mayonnaise Dressing

For One pint of dressing use:—

3 gills of ..... oil.
2 uncooked eggs of yolks. yolks.
1 teaspoonful ..... mashed.
½ " ..... salt.
2 tablespoonfuls of ..... lemon juice
2 " ..... vinegar.
1/10 teaspoonful ..... Cayenne.
4 table spoonfuls of thick sweet cream.

In order to succeed in making a mayonnaise dressing, it is necessary to have all the materials cold. Let the old stand in the refrigerator (cool room) for an hour or more before using it. Set a small smooth-bottomed bowl in a shallow dish. Put a few pieces of ice and a pint of cold water in the dish.

Pineapple & celery Salad.

1 Cup pineapple
½ " celery Cut in small pieces
1 tiple spoon green pepper (Chopped)
1 " " walnut meats (")
Mix with a good Mayonnaise.
Fill Orange or grape fruit cups
with mixture.

Put the dry ingredients and the yolks of the eggs in the bowl, & beat them with the Dover beater until the mixture is light and thick.

Now begin to add the oil, a few drops at a time. Each time the oil is added, beat until it is thoroughly blended with the other ingredients. As soon as the mixture becomes thick and ropy the oil may be added more freely. Beginning at this stage, the vinegar may be added, half a teaspoonful at a time. When the dressing get so thick that the beater will hardly turn, the oil may be added in larger quantities — about a table-spoonful at a time. As soon as all the vinegar has been added, begin to add the lemon juice in the same manner. When the dressing is

and smooth, whip the cream with a fork and stir it into the dressing.

Where the taste of oil is liked the cream may be omitted, the cream tones down the flavor of oil.

On the hand, when oil is not liked, less of it may be used, thick whipped cream being substituted.

For most tastes, however, the dressing as it is given will be found satisfactory.

Cream Dressing.

Use one pint of rich cream.
3 yolks of hard boiled eggs.
1 teaspoonful of sugar.
1 " " Salt
1/8 " " Cayenne.
1 " " Mustard.
2 Tablespoonful " Vinegar.

Rub the yolk of the eggs to a smooth paste. Gradually add to them the salt, sugar, vinegar, and mustard. Have the cream very cold, whip it until smooth and light. Use the Dover-beater or a whisk. Stir this, a spoonful at a time, into the eggs mixture. Use this dressing the same as Mayonnaise.

Cooked Salad Dressing.

2 ..... eggs.
3 tablespoonfuls of weak vinegar.
2 ..... of Oil.
1 teaspoonful ..... " Salt.
1/4 " " Pepper.
2 tablespoonfuls of mixed mustard.

Put the oil and vinegar into a small saucepan, and set this pan into another containing boiling water.

Beat the eggs well, and pour the hot oil and vinegar upon them, stirring all the while. Turn the mixture into the stew-pan, and set the pan in the boiling water once more. Stir the dressing until it begins to thicken, — say for about five minutes; then take it

from the fire, and add the salt, pepper, and mustard. If the dressing should not be smooth, rub it through a strainer; but if it has been stirred constantly, there will be no occasion for straining.

This dressing will keep for weeks. Butter may be substituted for oil, but it is not good.

Chicken Salad.

Free cold cooked chicken of skin, fat & bones, and cut it in cubes. Put one quart of the meat in a bowl with a marinade made by mixing with following:—

3 tablespoonfuls of vinegar.
1 " " oil
1 generous teaspoonful of salt.
½ teaspoonful of pepper.

Stir well, and place in the refrigerator for one or longer.

Cut in thin slices enough of white, tender part of ~~stalks~~ celery to make a generous pint. When

Wash this in cold water, and put it in the refrigerator with pieces of ice on top. At serving time remove the ice, and drain all the water from the celery.

Mix the celery with the chicken, and add half a pint of Mayonnaise dressing.

Arrange the salad in a bowl or on a flat dish. Make it with half a pint of Mayonnaise, and garnish with some of the blanched celery leaves.

Sweetbread Salad.

For six persons use a pair of large sweetbreads,

half a pint of celery sliced fine.
6. heart leaves of lettuce,
½ pint of Mayonnaise, one
1 table spoonful of ~~Vinegar~~ ~~salt~~.
½ " " of oil.
1 salt spoonful of salt.
⅓ " " of pepper.

Clean the sweet-breads and boil them in water for ~~one~~ 20 minutes; then cold them, and cut them into cubes. Add the vinegar, oil, salt, and pepper. Place the dish in the refrigerator for an hour. Prepare the lettuce & celery, & put them in the cool room to chill.

At serving time mix

the celery and sweetbread and add half the dressing. Arrange the nit leaves of lettuce in a flat dish. Divided the sweetbread mixture into six parts, & place it on the ~~sweet~~ lettuce leaves. Drop the remainder of the dressing in teaspoonfuls on sweetbreads. Serve it at once.

Lobster Salad

Cut into cubes enough boiled lobster to make a quart. Put it into a bowl, and mix with it a marinade made by mixing three table-spoonfuls of vinegar, one of oil, one teaspoonful of salt, and half teaspoonfuls of pepper. Put the bowl in the refrigerator for an hour or more.

Wash the heart leaves of four heads of lettuce. Place them in a dish, and sprinkle with cracked ice.

At serving-time stir half a pint of Mayonnaise into the lobster. Shake the ice and water from the lettuce. Place two leaves together in the form of a shell, and arrange them on a flat dish.

Put a tablespoonful lobster in each

shell, and teaspoonful of dressing on top of the cobsts.

Oyster Salad.

For a two-pound can or a solid quart of oysters use dressing made as follows: Beat well four eggs. Add to them a gill each of cream and vinegar, one teaspoonful mustard, one of celery seed, one of salt, one-fifth of a teaspoonful of Cayenne or Cayenne pepper, and two tablespoonful of butter.

Place in the double-boiler, and cook until as thick as soft custard. It will take about five or six minutes. The dressing must be stirred from the time it is put on the fire until it is taken off; and when that time comes, add two tablespoonfuls of powdered.

and sifted crackers.

Heat the oysters to the boiling-point in their own liquor. Drain them, and the dressing. Stir lightly, and set away in a cold place for an hour or more.

The cracker and celery seed may be omitted, and at serving-time a pint of celery, sliced thin, may be added.

Shrimp Salad.

For this salad there will be required a can of Shrimps, the heart of leaves of four lettuce (I mean small heads.) and a generous half-pint of Mayonnaise dressing.

Remove the shrimps from the can to a large bowl full of ice-water, and after rising them, drain off all the water. Place the shrimps in another bowl, and after sprinkling upon them a marinade made of a tablespoonful of oil, two of vinegar, half a teaspoonful of ~~salt~~ pepper, ¼ of a teaspoonful of celery. let them stand in the ice-chest for two hours.

Arrange the leaves of lettuce in the form of shell on the flat dish. Mix lastly the dressing with the shrimps, and put a spoonful of

mixture into each shell. Drop into each shell, also, a teaspoonful of the remaining dressing; and then serve the salad without delay.

The lettuce must, of course, be perfectly clean and crisp. If you cannot get the head lettuce, take the large larger leaves of cabbage lettuce, and arrange them around the border of the dish. Cut up the crisp white leaves, and spread them lightly in the centre of the dish. On this bed arrange the dressed shrimps, and drop little heart leaves, and teaspoonfuls of dressing here and there.

If you prefer, you may break the shrimps into two or three pieces as the first steps in the making the salad.

Vegetable Salads.

A salad can be made of any kind of cooked vegetables, but certain combinations are desirable. Peas, string and shell beans, asparagus, cauliflower, and young carrots all combine well, and potatoes, carrots, turnips, beets, parsnips, and cauliflower make another combination.

Any two of cooked vegetables may be used together. When a variety is used the dish is called "Salade Macédoine."

If possible, when combining vegetables have those which are of delicate flavor from the body of salad, using only small proportion of those which strong flavor. Remember that the herbs are sweet, and use them sparingly.

A vegetable salad may be made of a thing of beauty or an indistinct mixture and uninviting dish.

Each vegetable should be boiled and cut up separately, and all should be seasoned with salt and pepper. Use any kind of dressing; the French dressing, however, is especially fit. Sprinkle the prepared vegetables in thin layers in a salad bowl, and sprinkle each layer with the dressing; continuing the work until all the materials have been used. Let the dish stand an hour or more in the ice chest.

For each quart of the vegetables used three large tablespoonful of oil, one tablespoonful of vinegar, half a teaspoonful of salt, one-quarter

of a teaspoonful of pepper, and a teaspoonful onion juice. Mix the dressing thoroughly before using. The amount of which can be made with the ingredients mentioned above flavors the salad delicately; and if the dish be desired moist and highly seasoned, the quantity of dressing should be doubled.

French Vegetable Salad.

This dish is made by nearly all kind of cooked vegetables, string and Lima beans, peas, turnips, carrots, and cauliflower being the most desirable. All or only a part of those which have been mentioned may be used. The string beans should be cut into short pieces, and the carrots and turnips into cubes, while the cauliflower should be broken into little flowerets. The vegetables must be mixed lightly, and placed in refrigerator, to get thoroughly chilled. They should be cold when used for the salad. A quart will be ~~eno~~ enough for six persons.

To make the dressing, rub a slice of onion on the side and bottom of a bowl; then put it into the bowl a level teaspoonful of salt

and gradually beat in one tablespoonful of salad oil and two of vinegar. Mix this dressing thoroughly with the vegetables and serve.

Macédoine Salad

This is easily made, only a can of mixed vegetables, six tablespoonful of oil, two of vinegar, a teaspoonful of salt, and $\frac{1}{4}$ of teaspoonful of pepper being used.

Turned out the vegetables from the can into a strainer and after pouring cold water over them, shut pepper, and add to the vegetables, mixing

all very thoroughly. Or, instead of the can of vegetables, use a gill each of carrot, turnip, lima, beans, green peas, and cauliflower.

All except the peas should be cut into small, pretty shapes.

Potato Salad.

In no other salad is there such an opportunity for variety of combinations. The salad, though of course, to be served cold, is always better for being made of hot potatoes. New potatoes — and when these are not in season, German potatoes — are best. A ripe, mealy potatoes breaks into crumbs, and

spoils the appearance of the dish. Of course, it is not always convenient to obtain either new or German potatoes. In that case boil the potatoes a little less time than for most other purposes - say twenty-five minutes, instead of thirty.

Cold potatoes may be used. Here are two combinations, and the housekeeper may enlarge upon them to any extent she pleases.

Cut one quart of boiled potatoes into small cubes. Add to them one teaspoonful of chopped parsley, and a dressing made with three tablespoonful of vinegar, six of oil, three of hot water or stock, one level tablespoonful of salt.

one third teaspoonful of pepper, and one teaspoonful of onion juice. Mix this lightly with the potatoes, and set away in a cold place for an hour or more.

Sprinkle a teaspoonful of salt and a teaspoonful of onion juice over a quart of potato cubes, and add half pint of cream dressing. Let the dish stand for an hour or more in the cold place. At serving time arrange crisp leaves of lettuce on a flat dish. Put two tablespoonful of the salad in each leaf, and put a teaspoonful of fine-chopped cooked beet on the top of the potatoes.

Make a dressing, as the same

for Oyster salad, omitting the crackers, however. Mix with one quart of potatoes cubes one tablespoonful of capers, two of chopped cucumbes pickled, and one teaspoonful of salt. Now add the dressing, and teaspoonful onion juice. Let the salad stand until perfectly cold.

Olives, smoked herring, fine chopped cooked ham, or smoked salmon, may be combined with potatoes in a salad. Indeed, anything in the way of fish, meat or vegetable may be used. Care must be taken, that- such addition do not predominate.

Lettuce Salad.

Wash leaf by leaf the tender white leaves of two heads of lettuce, and put them into ice-chest for an hour or more. A short time before the salad is to be served cut an onion in halves, and rub the inside of a cup with it; then put a ¼ of a teaspoonful of salt, ⅛ of a teaspoonful of pepper, and four tablespoonful of live oil into the cup, and after stirring well, gradually add a tablespoonful and half of ~~vinegar~~ vinegar.

Lay the lettuce in a salad dish, and pour the dressing upon it.

The dressing answers for any salad of green ~~vegetables~~

cooked vegitables. The onion may be omitted.

Onion- and lettuce Salad.

Two heads of onions and a small Spanish onion must be taken, as well as six table-spoonfuls of olives, and one-eight of teaspoonful of pepper.

After mixing the salt and pepper with the oil, added the vinegar, and stir very thoroughly. Strip off and put aside the green leaves of lettuce; and after washing the heart leaves in cold water, drop them into a pan of ice water, to make them crisp. Peel the onion (it is well to keep it wet)

and with a sharp knife cut it into shavings. Shake the lettuce in a colander until it is free of water. Put the lettuce and onions into a salad bowl in alternate layers, sprinkling a little of the dressing upon each layer.

Serve the salad as soon as possible after it made. or if put it in ~~otes~~ other way, do not make it too early that it will stand a long time before being eaten.

The green leaves of lettuce, which were put away at the outset, may be boiled and mashed like spinach, and served as a cooked vegetable.

Aguacate Salad.

The aguacate or alligator pear, is found in foreign fruit stores. It is obtained from a west-Indian trees, is shaped somewhat like a pear, has a very thin rind, and an extremly hard seed-stone.

A good sized aguate weighs about two pounds and costs from fifteen to twenty cents. In New York there is a fruit store on Fulton street, near Fulton market where this fruit can be almost always had.

For a salad, use one good sized-aguacate, the tender white leaves from two heads of lettuce, a spanish onion, and half a pint of Mayonnaise dressing. Cut the onion into very thin

slices. Pare the Aguacate, and cut it into thin rings. Wash the lettuce, keeping it as crisp as possible. After putting two leaves together place a slice of onion upon them; over the onion lay two rings of the Aguacate; and in the centre of these rings put a heaping teaspoonful of mayonnaise dressing. Dispose of all the material in the manner, and after placing on a flat dish, serve at once.

The onion may be omitted if its flavour be disagreeable.

Spinach Salad.

To a pint of cold boild spinach that has been minced, add a dressing made of six table-spoonfuls of oil, two of vinegar, one level teaspoonful of salt, and one-fourth of a teaspoonful of pepper. Arrange the spinach neatly on a dish, and garnish with two hardboiled eggs.

The whites and yolks of eggs should be chopped separately with a plated knife (a steel blade would discolor the eggs) and be heaped in little mounds on the salad.

When it is planned ~~in little mounds on the salad~~ to have spinach for dinner, the vegetable may be washed, boiled, and chopped early in the day, and it will then be ready to warm with the butter &

and other ingredients at serving-time.

This plan will enable the making of a salad on the same day; or a part of the minced vegetable may be put aside for the next day.- Having the salad on a day when another dish of Spinach is not to be served hot. Spinach Salad sometime is served with roast beef, mutton or game.

Salsify in Salads.

Cold boiled salsify makes a pleasant salad when mixed with a French dressing or any other simple dressing. It is also nice when combined in a salad with other cooked vegetables like potatoes, carrots, beans, cauliflower &.

Peppers in Salad.

After draining some boiled peppers and cutting them into strips, place them in a small bowl, and add to each pint of the peppers a mixture made of the following-named ingredients: three table-spoonfuls of salad oil, one of vinegar, one-third of teaspoonful of salt, one-fifth of a teaspoonful of pepper, and a few drops of onion juice. This salad may be served with crackers as a course in a dinner, or be served with hot or cold meats.

Cabbage Salad.

Chop rather fine a cabbage of medium size, and let it stand for two or more hours in cold water enough to cover, seasoned with two tablespoonfuls of salt.

Beat four eggs well and add to them one pint of vinegar, half a cupful of butter, a scant tablespoonful ~~of butter~~ of pepper, and a heaping tablespoonful of mustard.

Place the bowl containing the mixture in a basin of boiling water, and stir until the mixture begins to thicken, — say for about eight minutes; then remove from the fire and add a teaspoonful of sugar. After draining all the water from the cabbage

pour the hot dressing over it; and as soon as the dish is cold, it is ready to serve.

It will keep a week and is especially nice with cold meat at luncheon or lunch.

Beet Salad.

Cut cold boiled beets into cubes, and moisten them with any kind of dressing. This is a handsome and very palatable.

Egg Salad.

After boiling half dozen eggs for twenty minutes plump them into

a cold water, and let them lie there for three minutes, then take off the shells, and cut the eggs in halves. Remove the yolks of eggs and mash them until light & fine. Add to them two tablespoonful of butter, one of vinegar, half a teaspoonful of salt, and a ¼ of a teaspoonful of pepper and heap the mixture in the halved whites. Serve on a flat dish with a garnish of lettuce or parsley

The yolks may be omitted with any kind of salad dressing in which case the seasonings described above should be omitted.

Orange Salad.

For twelve persons pare eight-
teen acid oranges, and slice
them very thin, cutting down
the sides instead of across.

Sprinkle half a cupful of
sugar, two tablespoonfuls of sherry
and one teaspoonful of mara-
chino over the fruit, and then
put it into the refrigerator for
an hour or more.

This is nice to serve just
before game, as it freshens
the palate for new dishes.

The wine and maraschino
may be omitted and juice
of lemon used instead.

Marguerite Salad.

Cut the ~~white~~ whites of 8 hard boiled eggs rings, and mix the yolks with half a pint of mayonnaise dressing. Arrange sixteen small crisp leaves of lettuce on a flat dish in a tasteful way having two leaves lie together in such a manner as to be round or almost round. Lay the rings of whites upon the leaves, & cumulate the ~~stalk~~ petals of a daisy, and heap the yolks in the centre.

If one possess a little originality, there is hardly a limit to the variety of salads that can be made during the summer.

Cheese Salad.

Use for this salad three hard boiled eggs, a cupful and a half of cheese, grated fine, one teaspoonful of mustard ½ of a teaspoonful of Cayenne, half a teaspoonful of salt, two table-spoonfuls of salad oil, two of vinegar and a cupful of cold chicken, chopped rather coarse.

Rub the yolks of eggs until smooth paste is formed. Gradually add the oil, stirring all the while with a fork; then add all the seasoning. Mix the cheese and chicken lightly with this dressing, and heap the mixture on a pretty dish.

Garnish with a few white of eggs, ~~cut~~ cut in circles, &

The Kind of Mrs. H. E. Case.

Salad.

Celery & Apples cut in dice, with a mayonnaise dressing.

Tomatoes filled with chopped sweet breads and celery, place them upon the fine lettuce, use Mayonnaise dressing.

Sauce for Asparagus.

Yolks of 2 eggs, pinch of pepper & salt, hold over fire just enough to warm, put fresh butter, size of an egg. in, then mixed, put in more and more very slowly until half of it has been mixed, add a whipped or thick cream. Slice of potatoes, beet, lobster, or fish all piled in up, with french dressing

with chopped sardines.

Oyster Salad.

One and a half pint of parboiled oysters, one pint of washed and chilled celery, sliced in thin rounds. When the oysters are cold, marinade them with a French dressing of three tablespoonful of oil, one tablespoonful of vinegar, and little salt & pepper. Stir in the celery and pour a mayonnaise dressing over it, heap on a salad dish with lettuce leaves, cut in shreds and sprinkled around it. These lettuce leaves are laid one above another, and cut with a sharp knife shreds of ¼ of inch wide.

The Serving of Wines and Cordials.

With Oysters.- (Sauterne) Amontillado Passara.
With Soup.- (Sherry) Chateau Rieussec, 1878.
" Fish (Rhine Wine) Schloss Vollrader 1892.
" Entrées: (Claret) Chateau Marbuzet, 1881.
" Roast:- Champagne.

Iced Punches and Sherbets.

With Game:-(Burgundy) Romanée Conti, 1874
" Cold dishes:- Champagne.
" Cold and Hot sweet Dishes: Champagne.
" Dessert or cheese: (Port wine) Duque verga
" Coffee:- Liquors.

Beet-Root Salad.

This may be made with slices of cold Beet-root arranged on a dish with ordinary salad dressing poured over them: or the slice of beet-root may be alternated with slices of hard boiled eggs. Over this last mixture pour a dressing consisting of oil and vinegar seasoned with some herbs & salad and garnished with a few pickled mushrooms, sweet onions & horse radish.

Bohemian Salad.

Wash and dry well some lettuces, cut them into shreds put them into a salad bowl with some slices of Beetroot on the top. Beat the two yolks of two eggs with a small quantity of onions, salt and mustard

When well beaten, and three tablespoonfuls of oil and one of vinegar, a little at one time beating well. Pour the dressing over the lettuce, and serve at once.

Red Cabbage & Celery Salad.

Procure a firm, close, red cabbage, trim off all outside of leaves, cut into four pieces, washing in a plenty of water, and drain, discard the leaves apart, removed the stalks and ribs, and cut the rest into shred. The heart & white sticks of two heads of celery should be cut into pieces; mix with the cabbage in a salad bowl, garnish the salad with young green tops of celery & serve with a dressing poured over it, which is prepared as if mayonnaise sauce.

Cauliflower Salad.

Boil one large cauliflower for half an hour in two quarts of boiling water to which one table-spoonful of salt has been added; when take it out to drain, and after it is cold divided it into small branches. Arrange these in the centre of a dish, and garnish the edge with a strip of pickled beet. Pour cream dressing or breakfast cupful of Mayonnaise dressing over the cauliflower, & arrange a slice of the pickled beet in the centre. Serve as quickly as possible after it is prepared.

Celery Salad.

Pare off the green stalks from two or three celery heads, trim the roots, and cut them into short shreds. Wash them thoroughly in a cold water, left them out with the hands, and drain in a cloth. When well drained place the celery in a salad bowl seasoned with one inch of salt, one-half of pinch of pepper, & one or two salad teaspoonfuls each of oil and vinegar. Mix well & serve.

Celery Salad & Mayonnaise dressing

Prepare the celery as for salad, and then it in a salad bowl, seasons with one half of pinch of salt & three tablespoonfuls of

Mayonnaise dressing. Stir well just prior to serving."

Chicory Salad.

Pare off the green leaves from two heads of white endive & cut away the roots; wash thoroughly, drain well on a napkin, place them in a salad bowl, seasoned with salt and pepper, diluted with two tablespoonful of vinegar & add a teaspoonful and a half of sweet oil. Mix thoroughly together & serve.

Chicken Salad.

Cut the fresh cold roasted fowl into thin slices; take one or two lettuce

trim off outside of leaves, wash the remainder thoroughly and dry on a cloth. Then cut stem or pull them into pieces with the fingers and put them into the salad bowl with the pieces of fowl. Skin & bone three anchovies, cut them into strips and lay them over the fowl & pieces; and used the Mayonnaise dressing. Serve it at once.

Cress salad

Mix together equal proportions of white wine, and vinegar and salad oil, season with a small quantity of moist sugar and a little salt, and turn into a salad bowl.

Throw in some sprigs of watercress, and ~~a little salt~~ on these stew lightly the leaves of young nasturtium, with sufficient garden-cress to fill the bowl. Toss this well, & turn it out into a large dish. Arrange a wreath of nasturtium leaves around the ~~edge~~ of the dish, allowing them to over-lap each other, then put an inner circle of the flowers and in that circle of sliced hard boiled eggs. Serve before the freshness of the salad has disappeared.

Eggs and Beet root salad.

Take some cooked beets & root peel, slice and put in a pan with a few tablespoonfuls of olives oil and toss them about over a brisk fire until hot.

In another pan poach some new laid eggs and trim them. Pile the slice of beet root in the centre of a hot dish, garnish around with the eggs, dredge them lightly with pepper, squeze the juice of a lemon over, and serve it at once.

This makes very good breakfast dish and takes but little time to prepare.

(peel = take skin off.)

poach = boil

Game Salad.

Take the required quantity and any chop separately beetroot carrots and whites of eggs of hard boiled. Rub the bottom of a salad-bowl with onion and pour over a little lemon juice. chop and pound some watercress. mix them with equal quantity of Butter and form into ~~a~~ small ~~ball~~ balls, repeat the operation with one tablespoonful of chopped carrot and two ounces of butter. Put some slices of cold cooked game at the bottom of a dish, decorate with the chopped vegitable, including good lettuce & other vegetable in season, pour pour over a tartar sauce

sprinkle over the chopped eggs, over this put a few slices of cooked beet-root, decorate the edge of dish with the ball of butter, pour round mayonnais dressing and serve.

Green Pea Salad.

Shell two breakfast cupfuls of pea, put them in a saucepan with a lump of butter the size of an egg and very little of water and boil until tender, stirring constantly. When done take them off the fire ~~water~~ and leave them until cold. Thoroughly wash and drain a nice lettuce, pull the leaves apart put them into a salad bowl, Chop some cold remains of roast lamb

or other cold meat, spread it over the top of the lettuce and pour the peas over. Prepare a plain salad dressing with oil vinegar and a few chopped tarragon and mint leaves, and season with pepper and salt. Pour the dressing over the salad and serve it.

Japanese Salad

Mince three or four medium-sized truffles very fine, also two large, cold boiled potatoes; put the whole into a basin, and season with one-half inch each of pepper and salt, and a little grated nutmeg; pour over one-half wineglassful of champagne; and allow to stand for two

hours; add eighteen or twenty shole
cooked mussels, one teaspoonful
of chopped chives, and same quantity
of chopped parsley. Mix all well
together, put the salad into a bowl,
decorating it with six small
white lettuce leaves, and six fillets
of anchovies, and serve.

Form of Invitation

Mr. and Mrs. Katayama Esq.

request the pleasure of

Mr. H. Saiki & and mrs.

company at dinner, on Monday,

December twenty-third, at

eight o'clock.

120 West 64th Street.

Dec: 1st 04.

H Saiki

Mr. & Mrs. H. Saiki

accept with pleasure

Mr & Mrs. J. Katayama's

kind invitation to dinner on

Monday, Dec: twenty-third,

at eight oclock.

196 Geneva st. Auburn.

Dec: 2nd 04.

or

Mr. and Mrs. H. Sayki accept
regret that they are unable to,
Mr. and Mrs. T. Katayama's
kind invitation to dinner on
Monday, December, twenty-third,
at eight o'clock.

or

Mr. and Mrs. H. Sayki.
regret that owing to a previous
engagement they are unable to accept
Mr. & Mrs. T. Katayama's
invitation to dinner on.
Monday, December, twenty-third
at eight o'clock.

My dear Mrs Sayki,

Will you and Mr Sayki dine with us informally on Thursday evening, December twenty-third, at eight o'clock?

Sincerely yours,

Signed by hostess.

address

date.

(7) = French dressing
(M) = Mayonnais "
(C) = Cream "

September.

Date	Name of the Salada		Date	Name of the Salad	
1st	Lettuce Salada	(7)	18th	Lobster Salada	
2nd	Oranges "	(7)	19th	Potatos "	
3rd	Beets "	(7)	20th	Onions "	
4th	Fruit "	(7)	21st	Tomattos "	
5th	Tomattos "	(7)	22nd	Eggs "	
6th	Celery "	(7)	23rd	Apples & Oranges	
7th	Oranges. "	(M)	24th	Cabbages "	
8th	Beets "	(M)	25th	Celery "	
9th	Chicken "	(M)	26th	Beets "	
10th	Tomattos "	(M)	27th	Lettuce "	
11th	Celery "	(M)	28th	Oranges "	
12th	Green peas "	(M)	29th	Tomattos "	
13th	Lettuce "		30th	Fruits "	
14th	Cheese "	(C)			
15th	Fruits "	(M)			
16th	French Vegitable	(7)			"
17th	Beets "				

October

Date	Name of the Salads	Date	Name of the Salades
1st	Oyster Salada.	18th	Eggs Salada
2nd	Lettuce Salada	19th	Fruit Salada
3rd	Beet Salada	20th	Apple Salada
4th	Walnut Salada.	21st	Celery Salada
5th	Eggs Salada.	22nd	Tomattos "
6th	Orange Salada	23rd	Lettuce "
7th	Tomattos "	24th	Oysters Salada
8th	Lettuce "	25th	Beets "
9th	Celery "	26th	Fruits "
10th	Lobsters "	27th	Cold-meat "
11th	Lettuce "	28th	Sweet Bread "
12th	Fruits "	29th	Green peas "
13th	Beets "	30th	Celery "
14th	Chicken "	31st	Lettuce "
15th	Lettuce "		
16th	Potatos "		
17th	Cheese Salada.		

November.

1st	Orange Salada.	19th	Oyster Salada.
2nd	Beet Salada	20th	Lettuce "
3rd	Tomattos "	21st	Eggs "
4th	Lettuce "	22nd	Celery "
5th	Apples "	23rd	Lobster "
6th	Chicken "	24th	Beet "
7th	Potatos "	25th	Apples "
8th	Cheese "	26th	Celery "
9th	Celery "	27th	Tomattos "
10th	Oysters "	28th	Onion & Lettuce "
11th	Lettuce "	29th	Lettuce "
12th	Walnut "	30th	Spinach "
13th	Green peas "		
14th	Tomattos "		
15th	Apples "		
16th	Cold meat "		
17th	Lettuce "		
18th	Fruit "		

For this month.
Salada will be served as mentioned
Sighs

December :—

1st	Lettuce Salada	19th	Fruit "
2nd	Oranges "	20th	Tomatto "
3rd	Celt— "	21st	Eggs "
4th	Fruit "	22nd	Apples "
5th	Tomatto "	23rd	Cabbages "
6th	Celery "	24th	Celery "
7th	Oranges "	25th	Beef "
8th	Beef— "	26th	Oranges "
9th	Chicken "	27th	Tomattoes "
10th	Tomatto "	28th	Oysters "
11th	Celery "	29th	Eggs "
12th	Green peas "	30th	Lettuce "
13th	Cheese "	31st	Oranges "
14th	Oranges "		
15th	French Vegitable		
16th	Lobster "		
17th	Potatos "		
18th	Oysters "		

Sarah's Cream Dressing.

To make this dressing.

Take half pint of rich cream, beat it. Add it one mixture which composed of one Tsp: of mustard, two Tsp: of sugar, one Tsp: of flour, two Tsp: of butter, one-third of ~~Cayenne~~ salt pepper, and one-eight Tsp: of Canny pepper. 3 Eggs Cook them together for five min— and then stir them up lightly, add them one quater of pint vinger, place it in a ice-box, until chilled.

Secondly to do. Take half pint of thick cream, whip it till thicken and keep it in a cool place.

Just before serve it mix them together use it like

Mayonnaise.

Banana Salad.

Peel and slice four bananas, do the same with three oranges, carefully removing the seeds and pare, cut & shred a small ~~pinapple~~ pineapple.

Mix the fruits lightly together, being carefully not to break it, place it in a salad bowl line with lettuce, and spoon over it a dressing made as follows; Beat the yorks of four eggs until quite thick and gradually one cupful of powder sugar, is all dissolved. Then add the strained juice of two lemons, and serve very cold

An excellen plain banana salad may be made by cutting the fruits in slice lenth it lightly in lettuce

and pour over it a plain French dressing.

Pineapple salad.

Peel, core & shred a small ripe pineapple; set on ice until thoroughly chilled; then mix with one cupful of finely-chopped Crisp white celery, and a sweet red pepper, cut into dice. Sprinkle over this a little French dressing and let stand a few minutes. Then mix with mayonnaise. and Whipped cream & garnish with nut meats. Serve on lettuce leaves.

Grah Fruit Salad.

Shred the grah fruit and pour over a ~~made~~ dressing & made

by one part of lemon juice to two parts of nut oil. "

Sweet Salad Dressing

Rub two rounded tablespoonfuls of almond butter smooth with two-third of a cupful of water; and two tablespoonful of sugar and ¼ of teasp: of salt; cook as sour dressing and add two teasp: of lemon juice. Let get very cold before using.

Sour Dressing.

This is exactly as for sweet dressing, only omitting the sugar. To make this dressing a pretty yellow, just as it is removed the fire pour it gradually over a well-beaten egg. Or another pretty colour may be had by using Strained stewed tomato

in a place of water. The cow dressing is generally preffered to the sweet.

Peach Salad.

Pare large sweet peaches. Cut a section from the top of each and carefully remove the stone; fill the cavity with mayonaise and serve in lettuce cups.

Apple Salad.

For this large apples, pare, core, & slice them, in the bottom of a glass dish put a layer of the apples, sprinkle them with powdered sugar, and a very little cinnamon and continue until all are used. Pour over them, fruit dressing no I.

or 2. sets in a cold place for an hour & serve.

Strawberry Salad.

For larg firm fruit must be used. Prepar a number of cups from well branched lettuce leaves, one to a person, and partly fill with the berries.

Sprinkle with a very little lemon juice, pour a tsp: of slightly thined Mayonnaise (made of lemon juice instead of vinegar) Garnish with strawberry ~~juice~~ leaves & a few perfect berries and serve it at once.

Creamed Cheese with Sprouts.

1 pot Club house Cheese
3 truffles (minced fine)
1 table spoon butter
1 dash pale
1 Cup Cream
1 teaspoon Worcester shire Sauce
salt & pepper
Melt cheese & butter add pale truffles,
cream this beat until smooth.
Spread on toast or hot crackers.
Serve hot.

Cream Cheese Balls.

1 Philadelphia Cream cheese
1 tsp Worcester shire Sauce, tablespoon chopped parsley
salt & pepper, 1 tablespoon olive oil
3 drops onion juice, mix well. Form into balls
Serve on lettuce leaves with a very little French Dressing

Deviled Cheese

1 Philadelphia Cream Cheese
1 Table spoon Worcestershire sauce
dash of paprika
1 Salt spoon Table Butter
1 tea spoon Tarragon Vinegar
1/4 tea spoon salt

mix thoroughly. Spread on hot crackers.

Creamed Cheese

1/2 a Philadelphia Cream Cheese
3 Table spoonfuls of Cream
1/4 lb Roquefort cheese (mashed fine)
salt & pepper to taste

Beat to smooth paste. press through potato ricer into centre of pretty plate garnish with sprig of parsley.

Waiting on table.

Immediately after people took their seats, serve Manhattan Cocktail or Martini Cocktail; and do not leave there glass when people dry it.

I. Serve greapfruit seasoned with sugar and wine, decorate with a cherry. With. (~~White wine~~)

II. serve shell oysters or Oysters cocktail. with .. White wine

III. serve soup with sherry.

Saso crakers and celry

IV. Fish serve with ... claret

V. Entony serve with . (~~sherry~~ claret).

VI. Meat serve with champine.

Saso vegitable

VII. Paco cigaritto or cigar

VIII. Game and salad. with chees
and crakers. wilt . . . . . .

XI Decert

X. Nuts or fruits

XI Coffee

XII. . . . .

XIII. Cigars.

Wine, claret, sherry must be warmed like
blood heat.

Hot spring slad.

Fruits salad (from South)

Take ~~two~~ one fine spanish onions, slice them. Seasoned them with one tea spoonful of sugar and ~~salt~~ salt, kep it for about two hours in a cool place.

Take one or two fine Boston lettuce place them in a slad bowl, put a cup made of an half orange filled it mayonaise sauce at the centre. round it with sliced oranges then cover it with chilled onions. Decorate it with finely pilled grecap fruit and resembling a crysanthemms.