

Food Forum

Dorothy Johnson

SALAD DAYS

IN A SEASON green and plentiful as this one, why be satisfied with a simple chunk of head lettuce and a spoonful of dressing? For really good salads, use all the greens--pale endive to dark, nippy watercress--toss them with fabulous dressings made with wine, herbs, spices, various types of cheese, anchovies, olives (and such), and your salads will not be only good, but simply great.

DILLED CUCUMBERS IN SOUR CREAM

2 medium cucumbers, 1 cup dairy sour cream, 1/2 tsp. dried dill weed, 2 tsp. lemon juice, 3/4 tsp. salt, Boston lettuce leaves.

TOSSED SPINACH SALAD

1 can (8-3/4) pineapple tidbits, 2 cups Boston lettuce, torn into bite size bits, 1/2 lb. fresh spinach leaves, also torn into bite size pieces, 1 cup sliced carrots, 3 crisp bacon slices crushed.

DRESSING: 1/3 cup salad oil, 2 tbs. vinegar (cider), 1 tsp. worcestershire sauce, 1/2 tsp. dried thyme leaves, 1/2 tsp. salt, dash pepper. PROCEDURE: (1) Drain pineapple, reserving 3 tbs. liquid, set pineapple aside. (2) Make dressing--in jar, with tight-fitting lid, combine reserve liquid with rest of dressing ingredients. (3) Shake vigorously to combine and refrigerate for 1 hour. (4) Just before serving, in salad bowl, toss pineapple with lettuce, spinach and carrots. (5) Shake dressing, pour over salad--sprinkle bacon on top.

CREAMY FRUIT SALAD

The dressing is made first. Combine 3 beaten egg yolks, 2 tbs. sugar, 2 tbs. white wine vinegar, 2 tbs. pineapple syrup, 1 tbs. butter or margerine and pinch of salt in top of double boiler. Cook over hot water until thick, stirring constantly. Cool thoroughly.

Now, stir in (2 cups each) tiny marshmallows, well-drained pineapple chunks, seedless grapes, and 2 oranges (peeled and cut in pieces). Fold in 1/2 cup heavy cream whipped; 1/2 cup dairy sour cream, and 2 tbs. Chablis wine.

Spoon into glass bowl and chill 24 hours in refrigerator so flavors blend to perfection. Just before serving, decorate salad with orange sections, whole strawberries and melon balls.

CRAB SALAD REMOULADE

4 green peppers, 2 hard cooked eggs, 1/2 tsp. dry mustard, 2 tbs. finely chopped parsley, 1 tsp. grated onion, 2 tsp. anchovy paste, few drops worcestershire sauce, 1/2 cup diced celery, 4 stuffed olives sliced, 1/2 to 3/4 cup mayonnaise, salt, pepper, and 1 pound cooked fresh or canned crab meat.

(1) Cut about 1 inch off the top of peppers--remove seeds, cut thin slices from bottoms so they will stand. (2) Chill until very crisp in ice water. (3) Peel and chop eggs. (4) Mix eggs with mustard, parsley, onion, anchovy paste, worcestershire sauce, celery, olives and mayonnaise. (5) Add salt and pepper to taste. (6) Pick over crab meat to remove bony parts. (7) Add dressing and mix. (8) Drain pepper cups and dry thoroughly. (9) Fill with salad, sprinkle with paprika and serve on beds of watercress.

SEASIDE MACARONI SALAD

8 ounces elbow macaroni, 1 tbs. prepared horseradish, 2 cans (6-1/2 oz) crab meat, drained, boned and flaked; 2 cups shredded lettuce, 1 cup mayonnaise, 2 tbs. prepared mustard, 1/4 cup sliced scallions, 1 tsp. pepper, 2 hard cooked eggs cut into wedges.

(1) Cook macaroni according to package directions. (2) Drain, rinse with cold water and drain again. (3) Combine macaroni, crab meat, lettuce, mayonnaise, mustard, horseradish, scallions, salt and pepper. (4) Toss well and chill. Garnish with eggs.

TOSSED BEET SALAD--with HORSERADISH DRESSING

Salad--1 medium head romaine, 1 Belgium endive (optional), 1 can (1 lb.) shoestring beets, chilled and well drained; 2 hard cooked eggs, coarsely chopped.

Dressing--1/4 cup red wine vinegar, 1/3 cup salad oil, 2-1/2 tbs. prepared horseradish,

RALLYQUE FOR THE "GOV"



HAPPY WITNESSES to the fact that Governor Sawyer's recent Rallyque evoked a smashing turn out as reported are (from left) Ilene Brookman, Gwen Weekes, Betty Sawyer, Nevada's First Lady, Sarah Hughes, and Mrs. Teddy Horne.



FLANKING Governor Sawyer is (left) Earl Wynn, recently assigned to the post of Executive Secretary of Nevada's Equal Rights for Citizens Commission, and Joe Neal.



CONGENIAL group posing here are Dottie West, Thelma Ray, Curley Price, Democratic County Chairman, Clarence Ray, Mrs. Whitey Robbins, and Doctor Charles West.



VOICE Managing Editor, John West, (2nd from right) is on the job (note newspapers under his arm) as he pauses for a picture with (from left) Bill Morris, Ray Blankes, Mrs. Blankes, and Chuck Harris of the All American Boys Club.

REGISTER TO VOTE

1/2 tsp. celery salt, dash pepper. (1) Make dressing: In jar, with tight-fitting lid, combine all ingredients; Shake well to combine. (2) Make salad: Tear Romaine and Endive into bite-size pieces; Toss with rest of ingredients. (3) Add dressing to salad; toss again to combine well.

COLE SLAW WITH GRAPES

6 cups shredded white cabbage, 1 tbs. vinegar, 3/4 cup cooked salad dressing, 1 tbs. finely chopped parsley, 3/4 cup dairy sour cream, 1-1/2 cup seedless green grapes, 1 tbs. sugar, salt, pepper.

(1) Crisp cabbage for about an hour with ice cubes. (2) Mix together the salad dressing and sour cream. (3) Stir in sugar, vinegar and parsley. (4) Chill well to blend flavors. (5) To assemble salad, drain cabbage well and pat dry between paper towels. Pour dressing over cabbage. (6) Add grapes and mix well. Season to taste.

Register to Vote Now!

Father's Day
Sunday June 19



2 FOR 3.00

THE TRIMMER

by **ARROW** in

Decton® Perma-Iron™

The modern profile undershort that's born ironed... and stays ironed

You'll look trimmer and feel trimmer in this luxurious permanently ironed fabric of 65% Dacron* polyester and 35% cotton. The seam is on the side of these shorts for a neat, trim appearance and, there's no excess bulk to bunch up and bind a man of action. *Do Not R.T.M.

