

S A L A D S &



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ALICE'S FRUIT SALAD

1/2 cup sugar
 2 Tbsp. cornstarch
 3/4 cup pineapple juice
 1 Tbsp. lemon juice
 1/3 cup orange juice
 20 oz. can pineapple chunks
 11 oz. can mandarin oranges
 2 medium apples, peeled and cut in cubes
 2 sliced bananas
 grapes, if desired

If you wish, add one cup whole small strawberries mixed in just before serving.

Drain pineapple, save 3/4 cup juice. Drain mandarin oranges. Combine sugar and cornstarch, in small saucepan, blend in pineapple juice, lemon juice and orange juice. Cook on medium heat, stir and boil for one minute until thick. Pour over fruit while hot. Refrigerate for 2 hours or overnight uncovered. Keeps 2 days uncovered.

Mary Ellen Adler

APPLE SALAD

1/2 cup sugar
 1 tsp. mustard flour (mix well)
 1 egg (beat)
 3 Tbsp. vinegar

Cook up to boiling. After cooking, add 1 Tbsp. butter. Let cool.

Add cut up apples, marshmallows, nuts, celery, bananas. Mix all together. If you prefer, you may add 1/2 envelope cream whip to dressing.

Marge Kalscheur

APPLE SAUCE SALAD

Take 1/2 cup red hots (cinnamon hearts) and dissolve in 3 cups boiling water. Add 2 small packages lemon Jell-o, then 1 1/2 cups strained applesauce.

Topping: (optional)

Beat 1 small package cream cheese with 2 Tbsp. cream and 1 Tbsp. mayonnaise.

Mrs. Leonard Meier

AUTUMN APPLE SALAD

1 can (20 oz.) crushed pineapple, undrained
 2/3 cup sugar
 1 pkg. (3 oz.) lemon flavored gelatin
 1 pkg. (8 oz.) cream cheese, softened
 1 cup diced unpeeled apples
 1/2 to 1 cup chopped nuts
 1 cup chopped celery
 1 cup whipped topping
 lettuce leaves

In a saucepan, combine pineapple and sugar; bring to a boil and boil for 3 min. Add gelatin; stir until dissolved. Add cream cheese; stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped topping. Pour into a 9 in. square baking pan. Chill until firm. Cut into squares and serve on lettuce leaves. Yield: 9-12 servings.

Beverly Roelke

BEAN SALAD

Drain:

1 can green beans
 1 can wax beans
 1 can kidney beans

Add: 1 medium onion, 1 green pepper (optional). Mix together and add:

3/4 cup sugar
 1/2 tsp. salt
 2/3 cup white vinegar
 1/2 tsp. pepper
 1/3 cup salad oil

Let marinate a few hours before serving.

Mrs. Herbert Becker

CEASAR SALAD

2 cloves garlic, peeled and quartered
 1/4 cup salad oil
 2 qts. romaine or broken head lettuce
 1/2 cup grated Parmesan cheese
 1/4 cup crumbled blue cheese
 1/2 tsp. salt
 1/3 cup salad oil

3 1/2 Tbsp. lemon juice
 1 Tbsp. worcestershire sauce
 2 cups bread cubes, toasted

Soak cut garlic in 1/4 cup salad oil. Put broken lettuce into large salad bowl. Add cheese, salt, pepper, 1/3 cup salad oil, unbeaten egg, lemon juice and worcestershire sauce and toss lightly. Remove garlic from oil and pour over bread cubes. Add to salad mixture and toss lightly. Serve immediately.

Yield: 8 servings.

Mrs. Mel Herbrand

BEAN SALAD

Drain:

1 can lima beans
 1 can green beans
 1 can kidney beans
 1 can yellow beans

Add: 1 cup celery, 1 small green pepper, 1 medium onion (all diced)

Add: 3/4 cup sugar, 4 tsp. salt, 1/2 tsp. pepper, 1/2 cup vinegar, 1/2 cup salad oil.

Mix together and let set while in refrigerator.

Mrs. Patrick Statz

BING CHERRY SALAD MOLD

1 pkg. cherry gelatin
 1 cup cherry juice plus water
 1 3 oz. pkg. cream cheese
 1 cup pineapple juice
 1 cup pecans (cut up)
 1 cup crushed pineapple (drained)
 1 cup canned bing cherries (pitted)

Dissolve gelatin in hot liquid. Add cream cheese. Beat with rotary egg beater to break up cheese. Chill until syrupy. Fold in pecans, cherries and pineapple. Chill until firm. 8 to 10 servings.

Mrs. Jerome Watzke

BLUEBERRY SALAD

1 #2 can blueberries
 1 cup sour cream
 2 pkg. raspberry Jell-o
 2 cups boiling water
 1 cup blueberry juice

Mix Jell-o in hot water and juices, let partially set and add fruit and sour cream. (Add water to blueberry juice to make a cup of juice.) Blend well.

Doris Schiltz

BROCCOLI SALAD

6 cups broccoli, stems and all (cut fine)
 3/4 cup red onion (chopped)
 1 cup salted sunflower seeds
 1/2 lb. bacon, brown, drain, crumble

Dressing:

1 cup mayonnaise
 1/2 cup sugar
 2 Tbsp. vinegar

Mix together and let sit 15-30 minutes to dissolve sugar. Combine with rest.

Lynette Byrnes

BROCCOLI SALAD

Add amounts you want of:
broccoli (uncooked)
red grapes
red onion
cashews
1 lb. cooked and diced bacon

Dressing:

Mix:

1 cup mayonnaise or Miricle Whip
1/4 cup sugar
2 Tbsp. vinegar

Stir together carefully.

Lois Roelke

BROCCOLI-CAULIFLOWER SALAD

1 head broccoli, chopped
1 head cauliflower, chopped
1/2 cup red onion
1 lb. bacon, fried and crumbled
1 lb. Swiss cheese (cubed) Add just before serving.

Dressing:

2 cups Miracle Whip
1 1/2 cups sugar
4 Tbsp. vinegar

Mix well and pour over chopped ingredients.
Make the day before.

Node Schmitz

CHEESE LIME MOLD SALAD

1 sm. pkg. lemon Jell-o
1 sm. pkg. lime Jell-o
juice of 1/2 lemon
1 pkg. cream cheese (small or large)
1/2 pt. whipping cream
1 can crushed pineapple
1/4 tsp. salt

Chill until set 1 pkg. lemon Jell-o, 2 cups hot water and juice of 1/2 lemon. Also chill until firm 1 pkg. lime Jell-o and 1 1/2 cups hot water. Whip lemon Jell-o until foamy. Fold in 1/2 pt. whipped cream, salt and cream cheese that has been put thru sieve. Add pineapple drained. Then fold in lime Jell-o, which has been broken up with fork. Put in mold and chill.

Diane Hildebrandt

CHEESE SALAD

yolks of 3 eggs
whites of 3 eggs
1 cup hot milk
1 rounded Tbsp. Knox gelatin
1 1/2 tsp. salt
paprika
1 cup grated cheese
1 cup whipped cream
1 sm. bottle stuffed olives

Add beaten yolks to cup of hot milk. Cook to thin custard. Cool and add gelatin, salt, paprika, cheese, when nearly set, add whipped cream, beaten whites and olives. Serve on slice of pineapple or lettuce leaf with mayonnaise. 1/2 grated onion may be added to the cheese mixture. Serves ten.

Mrs. David Haile

CHERRY COKE SALAD

2 pkgs. red cherry Jell-o
1 #2 1/2 can crushed pineapple
1 can black bing cherries quartered
2 regular bottles Coca-Cola

Dissolve Jell-o in hot pineapple and cherry juice. Add Coke after cooling. When it starts to set, stir in fruit. Serves 16-20.

Mrs. Robert Bernards

CHERRY SALAD SUPREME

1 (3 oz.) pkg. raspberry Jell-o
1 (21 oz.) can cherry pie filling
1 (3 oz.) pkg. lemon Jell-o
1 (3 oz.) pkg. cream cheese
1/3 cup mayonnaise
1 cup crushed pineapple
1/2 cup whipping cream/Cool Whip
1 cup tiny marshmallows
2 Tbsp. chopped nuts

Dissolve raspberry Jell-o in 1 cup boiling water. Stir in pie filling. Spread into 9x12 glass pan or Jell-o mold. Chill until partially set. Dissolve lemon gelatin in 1 cup boiling water. (Part of liquid may be pineapple juice.) Beat together cream cheese and mayonnaise. Gradually add lemon Jell-o. Stir in drained pineapple. Fold 1/2 cup whipped cream into lemon mixture with 1 cup marshmallows. Spread on top of cherry layer. Top with 2 Tbsp. chopped nuts. Chill. Serves 12.

Rosina Karls

CHICKEN APPLE SALAD

4 cups cold cooked diced chicken
2 cups diced apples
1 cup diced celery
1 cup chopped nutmeats
mayonnaise or boiled dressing

Combine chicken, apples, celery and nuts. Moisten with mayonnaise or boiled dressing. Mix lightly with 2 forks. Serve on crisp lettuce. 12 servings.

Mrs. John Legat

CHILLIT

1 lb. cranberries
1 lb. Tokay or green grapes-seeded and cut in half
2 cups water
2 cups sugar
2 env. unflavored gelatin
juice of 2 lemons
1 can mandarin oranges drained or sections of 3 oranges
1 large can pineapple chunks, well drained
Bring cranberries to boil in water. Boil covered 6 min. Add sugar and boil 1 minute longer. Press through a food mill or colander. Add gelatin, lemon juice, fruit and mix well. Chill it at least 48 hours. Serve well chilled. This will keep in a crock for a month or more.

Mrs. Patrick Statz

CHINESE CABBAGE

Prepare the dressing the night before.

4 Tbsp. sugar
1 cup oil
8 Tbsp. vinegar
1/2 tsp. salt
1/4 tsp. pepper
Mix and let stand.

Chop coarsely 1 sm. head of cabbage. Add 8 green onions, chopped; 2 pkg. Ramen noodles, broken; 4 Tbsp. sesame seeds; 1 cup slivered almonds, toasted. Add dressing just before serving.

Carol Statz



CHOW MEIN SALAD

4 cups shredded Chinese cabbage
 1 4 oz. can sliced mushrooms, drained
 1 Tbsp. chopped onion
 1/2 cup mayonnaise
 1 to 2 Tbsp. soy sauce
 3/4 cup chow mein noodles

In large bowl combine mayonnaise and soy sauce. Add cabbage, onion and mushrooms. Toss lightly. Just before serving add chow mein noodles. Serve immediately.

Mrs. James J. Ripp

COCONUT FRUIT SALAD

2 sm. cans mandarin oranges
 2 sm. cans grated or chunk pineapple
 2 (8 oz.) cartons cultured cream
 1 pkg. bite-size marshmallows (2 cups)
 1 pkg. flaked coconut (about 2 cups)

Drain oranges and pineapple. Combine all ingredients in a mixing bowl. Cover and place in refrigerator. Let stand 24 hours before serving.

Lilah Robson

CHRISTMAS SALAD (CRANBERRY)

1 lb. cranberries
 1 3/4 cups water

Boil 5 min. Beat with rotary egg-beater to break up cranberries. Add 2 small pkgs. (or one large) cherry Jell-o and 1 1/2 cups sugar.

Set this mixture in a pan of cold water to cool and heat occasionally until it begins to thicken.

Add:

1 cup red grapes (remove seeds and chop)
 1 cup chopped celery
 1 can pineapple including juice

Pour in glass cake pan and place in refrigerator. After it is firm (next day) spread topping evenly over it.

Topping:

1/2 pint cream
 1 sm. pkg. cream cheese
 1/2 pkg. small marshmallows

Place in bowl and put in refrigerator when the first part of salad is made. Beat topping the next day and place on Jell-o.

Joan Vos

COLD POTATO SALAD

5 or 6 large potatoes, boiled with skins on
 3 hard boiled eggs, chill both.
 1 large onion, chopped fine
 2 large dill pickles, chopped
 about 2 Tbsp. pickle juice (Go slow and taste.)

3 Tbsp. Miracle Whip
 1 Tbsp. mustard or less
 salt and pepper to taste

Make ahead — taste gets better as it stands.

Mrs. Robert Niesen

COMBINED BEAN SALAD

1 can green beans
 1 can yellow beans
 1 can kidney beans
 1 onion sliced in rings
 3/4 cup sugar
 1 tsp. salt
 1 tsp. pepper
 2/3 cup white vinegar
 1/3 cup salad oil

Open cans of beans, rinse, and drain. Combine sugar, salt, pepper, vinegar and oil. Mix together with fork until sugar is dissolved.

Pour over beans and onion rings. Put in refrigerator for 3 to 4 hours. Stir again. Refrigerate overnight.

Mrs. Florence Kuehn

COTTAGE CHEESE LIME JELLO

Put 17 large marshmallows in 1 cup hot water in top of double boiler, add 3 oz. lime Jell-o. Cool and add:

1 cup crushed pineapple (drained)
 1 cup cottage cheese
 1 cup walnuts
 1 1/2 cups whipped cream
 (I use Cool Whip.)

Mix well and cool. Makes a nice mold.

Mrs. Melvin Morgan

CRANBERRY FLUFF (24-HOUR SALAD)

2 cups raw cranberries, ground
 3 cups miniature marshmallows
 3/4 cup sugar
 2 cups diced unpared tart apples
 1/2 cup seedless green grapes
 1/2 cup broken walnuts
 1/4 tsp. salt
 1 cup heavy cream, whipped

Combine cranberries, marshmallows and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in whipped cream. Makes 8-10 large servings.
 (A nice salad for Christmas as the cranberries give it a lovely color.)

Mrs. Ralph Arnold

CRANBERRY SALAD

1 lb. cranberries
 2 cups sugar
 2 cups crushed pineapple, well drained
 1/2 pint whipping cream, whipped
 3/4 cup mini marshmallows

Grind cranberries. Add sugar and pineapple. Fold in cream and marshmallows. Make one day in advance. Stir before serving.

Betty L. Greiber

CRYSTAL SALAD

1 pkg. lime Jell-o
 1 1/4 cups hot water
 1/2 cup pineapple juice
 1/2 cup whipping cream - whipped
 1 Tbsp. salad dressing
 1/2 cup diced apples
 1/2 cup diced pineapple
 1/2 cup diced celery
 6 marshmallows, cut fine

Dissolve Jell-o in hot water adding pineapple juice. When it begins to jell, fold in whipped cream. Combine rest of ingredients and fold in Jell-o mixture. Chill. Serves 10.

Mrs. Ronald Paar

CRANBERRY MALLOW SALAD

2 cups (1/2 lb.) raw cranberries, ground
 4 cups (1/2 lb.) miniature marshmallows
 1/2 cup sugar
 1/2 cup chopped nuts, optional
 1/4 cup unpared, chopped apple, optional
 1 cup whipped cream, whipped
 1 8 oz. can drained, crushed pineapple

Add marshmallows, sugar and pineapple to ground cranberries. Chill overnight. Add apple and nuts. Fold in whipped cream. Chill. Serves 10-12.

*Mrs. Gilbert Meffert
 Betty L. Greiber*

CRANBERRY ORANGE MOLD SALAD

2 pkgs. lemon Jell-o
1 pkg. frozen cranberry orange relish
1 small can crushed pineapple
1/2 cup chopped nutmeats
Drain pineapple and add juice to Jell-o so it makes 4 cups of liquid. Add frozen relish and nutmeats. Chill until set. Serves 10.

Mrs. Arthur Kuehn

CRANBERRY SALAD

1 box raspberry Jell-o dissolved in
1 cup boiling water.
Add 1 pkg. frozen cranberry relish and
1 cup applesauce.
Mix this all together and let cool until firm.

Mrs. Marcel Schwab

CREAMED BEAN SALAD

1/2 cup sweet or sour cream
juice of 1/2 lemon
1/4 cup sugar
3 green onions or 1 med. dry onion
salt and pepper to taste
This is enough for 1 lb. of fresh beans or
1 can of canned beans. Cut canned beans
small. Boil the fresh beans in a little salt
water until tender.

Mrs. Dan Meyer

CREAM CHEESE SALAD

2 3-oz. pkg. cream cheese
1 cup powdered sugar
whip together and fold in:
1 big can crushed pineapple, drained
1 big Cool Whip
1 cup nuts
red and green cherries
Mix with cream cheese and powdered sugar.

Mary Kopp

CUCUMBER SALAD

Peel cucumbers and slice on a cabbage cutter.
Soak in cold water which has a little salt added
2 Tbsp. of sour cream (commercial)
1 Tbsp. Miracle Whip
1/2 Tbsp. sugar
few drops of vinegar
Drain cucumbers, slice a little onion in and
add mixture. Sprinkle with pepper. Enough
for 2 small slicers.

Mrs. Joe Kopp Jr.

EASY FRUIT SALAD

2 cans seedless green grapes (drained)
3 cans mandarin oranges (drained)
1 to 2 cups miniature marshmallows
1/2 cup finely chopped walnuts
1 med. can pineapple tidbits (drained)
1 carton sour cream (1/2 pt.)
Mix the day before. Add chopped maraschino
cherries for garnish before serving. Makes
about 12 servings.

Mrs. Frank Keegan

EASY FRUIT SALAD

1 lg. can fruit cocktail, drained (save juice)
1 pkg. instant vanilla pudding mix
Use cocktail juice in place of milk in pudding
mix and add a little unflavored gelatin. Serve.

Mrs. Cyril Haag

FROZEN CRANBERRY SALAD

1 can whole cranberry sauce
1/3 cup pecans
1 cup crushed drained pineapple
1 carton of sour cream
Mix all ingredients together. Put in freezer
day before it is to be served. Remove from
freezer a few minutes before serving.

Mrs. Richard Endres

FROZEN PEPPERMINT - SALAD

Combine 1- #2 can crushed pineapple; 1 pkg.
strawberry gelatin; 1/4 cup red cinnamon
candies, 1-10 oz. pkg. miniature marshmallows.
Mix well. Chill overnight. Next day beat
2 cups heavy cream. Fold whipped cream
and 1/4 cup crushed soft butter mints into
pineapple mixture. Chill until serving time
or may be frozen for several days. Makes
one very large salad or two smaller.
I especially use this around the Xmas holidays,
as it has a pretty pink appearance.

Mrs. Marshall Kubnly

FROSTED FRUIT SALAD

Dissolve:
1 box lemon gelatin (3 oz.)
1 box orange gelatin (3 oz.)
2 cups hot water
Add:
1 1/2 cups cold water
juice of 1 lemon

Chill until slightly thick, then add:

1 - #2 can drained pineapple
2 diced bananas
1 cup marshmallow bits (optional)
Pour in pan and chill.

Frosting:

Mix and cook until thick:
2 Tbsp. flour
1/2 cup sugar
1 egg, slightly beaten
1 cup pineapple juice

Add:

2 Tbsp. butter
Let stand until cool.

Add:

1 pkg. Dream Whip or other topping mix
prepared according to directions on package.
Spread on gelatin. Top with chopped nuts.

Mrs. Arloween Oyan

FROSTED SALAD

1 pkg. (6 oz.) lemon Jell-o
2 cups boiling water
2 cups clear carbonated beverage (50-50)
1 20-oz. crushed pineapple
1 cup miniature marshmallows
2 lg. bananas sliced
Whipped cream topping:
1/2 cup sugar
2 Tbsp. flour
1 cup pineapple juice
1 egg beaten
2 Tbsp. butter
1 cup cream whipped
1/4 cup shredded American cheese
3 Tbsp. grated Parmesan cheese
Dissolve Jell-o in boiling water. Stir in
carbonated beverage. Chill until partly set.
Drain pineapple saving juice for topping.
Fold pineapple, marshmallows and bananas
into Jell-o. Pour in 9x13 pan. Chill until
firm. Add topping. Chill overnight.

Topping instructions:

Mix sugar, flour, pineapple juice, and beaten
egg. Cook until thickened. Add butter. Cool
and fold into the whipped cream. Add
cheeses on top of whipped cream.

Cathy Dohm



FROZEN FRUIT SALAD

- 1 pkg. Jell-o (strawberry, lemon, or orange pineapple)
- dash of salt
- 1 cup boiling water
- 1 can fruit cocktail (1 lb. size)
- 1/4 cup lemon juice
- 1/3 cup mayonnaise
- 1 cup whipping cream or 2 cups sour cream
- 1 medium banana
- 1/4 cup chopped nuts

Dissolve Jell-o and salt in boiling water. Drain fruit and measure syrup. Add water to syrup to make 1/2 cup. Stir into gelatin with lemon juice. Blend in mayonnaise. Chill until thick. Whip cream, fold in drained fruit cocktail, banana and nuts. Fold into gelatin mixture. Pour into two freezer trays or a bread pan. Freeze until firm - 3 to 4 hours. Makes 8 servings.

Mrs. Charles Greiber

FRUIT SALAD

- 1 small box Jell-o
- 1 can (20 oz.) pineapple tidbits (drained)
- 1 can (20 oz.) fruit cocktail (drained)
- 1 large Cool Whip
- 1/2 cup maraschino cherries
- 1/2 cup nuts (optional)
- bananas sliced (optional)

Mix Jell-o as directed on box; let set in 9 x 12 cake pan until stiff. Cut Jell-o up and down and across with spatula and fold into large bowl. Combine other ingredients and stir in Cool Whip gently.

Mrs. Dave Statz

FROZEN FRUIT SALAD

- 2 No. 2 1/2 cans fruit cocktail
- 2 tsp. unflavored gelatin
- 4 Tbsp. lemon juice
- 2 3 oz. pkg. cream cheese
- 1/2 cup mayonnaise
- dash salt
- 1 cup whipping cream, chilled
- 1 cup sugar
- 1 cup chopped nuts

Drain fruit cocktail. Soften gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture, nuts and fruit cocktail. Pour in bread tin that has been

lined with wax paper. Freeze until firm approximately 6 hours. Turn out on platter, remove wax paper and cut in slices.

Note: Let salad stand at room temperature for a few minutes just before serving. The flavor and texture are so much better.

Mrs. Herbert Statz

FRUIT TAPIOCA SALAD

- 1 pkg. vanilla tapioca pudding
- 1 pkg. orange tapioca pudding
- 3 cups fruit juice

Cook these three ingredients until thick and cool, using the juices from the following fruits:

- 2 cans mandarin oranges
- 2 cans pineapple tidbits
- 1 large can fruit cocktail
- 1/2 jar maraschino cherries
- 2-4 bananas

Fold these fruits into the tapioca mixture and chill.

Mary Ann Fleiner

FRUIT SALAD

- 2 cans mandarin oranges, drained
- 2 cans green grapes, drained
- 1 can pineapple tidbits, drained
- 1 1/2 cups miniature marshmallows
- 1 carton sour cream

Mix ingredients and chill overnight.

Mrs. Phillip Breunig

GOLDEN SALAD

- 2 sm. cans mandarin oranges
- 2 lg. cans pineapple tidbits
- 1 pkg. vanilla pudding, regular
- 1 pkg. tapioca pudding, regular
- orange juice, banana, coconut (optional)

Drain fruit, save juices, add orange juice to fruit juices to equal 3 cups of liquid. Combine in saucepan with puddings. Bring to full boil stirring until thickened. Combine with fruit and chill. Before serving, add 2 to 4 bananas and coconut, if desired.

*The Indermuehle Family -
Julianne Indermuehle*

GREEN SALAD MOLD

- 2 3-oz. cream cheese (room temp.)
- 1 large box of lime Jell-o
- 2 cups hot water
- 1 pint whipping cream
- 2 cups crushed pineapple (drained) nuts (amount desired)

Dissolve Jell-o with water, fold in cream cheese, let set until firm. When set, beat in whipping cream and pineapple. Add nuts. Let set until ready to serve.

Mrs. Robert M. Ziegler

"GERMAN POTATO SALAD"

- 18 small potatoes
- 3 slices bacon-cut in cubes
- 1 rounded Tbsp. flour
- 1 Tbsp. butter
- 1/4 cup vinegar
- 3/4 cup water
- 1/4 cup sugar
- 1 Tbsp. salt
- 1/2 tsp. pepper
- 1 small onion

Cook potatoes until soft. Peel and slice. Add sliced onion. Fry bacon until golden brown. Remove from pan. To the bacon fat, add the butter and flour. Stir and add vinegar, water, sugar, salt and pepper. Let it come to a boil and pour over potatoes. Sprinkle bacon cubes on top of salad.

Lou Farber

GLAMOROUS FRUIT CUP OR DESSERT

Undiluted frozen limeade.
Fresh fruit, such as watermelon and cantaloupe balls, fresh pineapple wedges, fresh peach slices, and banana slices.
Pour the thawed undiluted frozen limeade concentrate over fruit in bowl. Let stand, covered, for a couple of hours in refrigerator. Spoon into chilled sherbet cups. Top with sprig of mint. Serve.

Mary Ann Bohne

GREEK SALAD

- 1 Tbsp. Mazola oil
 - 2 Tbsp. lemon juice
 - 1 Tbsp. sugar
 - salt & pepper
- (It takes a little more than other salads.)

Put this on 1/2 head lettuce, 2 tomatoes, 1/4 green pepper, 1/2 onion sliced lengthwise.

Mrs. Lornie Spahn

MACARONI FRUIT SALAD

1 pkg. (8 oz.) ring macaroni
(Boil and cool well.)
1 med. size can crushed pineapple
1 med. size can fruit cocktail
1 med. size can mandarin oranges
Drain juice from all three cans of fruit.
Combine it with 2 beaten eggs, 1 Tbsp. flour
and 1/2 cup sugar. Heat to boiling point
and add 1 box lemon Jell-o, and cool. Add
the macaroni, pineapple, fruit cocktail,
oranges, and 1 1/2 cup miniature marshmallows.
Add 1/2 pint whipped cream or 1 pkg.
cream whip. Makes a big batch.

*Mrs. Richard Schmitz
(via Shirley Fehrman, former
Waunakee school teacher)*

HAWAIIAN SALAD

1 carton sour cream
1 can mandarin oranges drained well
1 cup crushed pineapple, drained
1/2 cup coconut
1 cup miniature marshmallows
Mix well and chill. So easy.

Mrs. Kenneth Roessler

HERRING AND POTATO SALAD

4 medium sized cooked potatoes
1 cup pickled herring
1 medium sized onion
1 large dill pickle
1 Tbsp. pimento
salt and pepper to taste
Dice potatoes, herring, onion, dill pickle and
pimento. Toss together with 3/4 cup sour
cream that has been thinned with a little of
the herring juice. Chill before serving.

Ruth Barth

HOT POTATO SALAD

3 lb. potatoes - cooked and diced
1/2 lb. bacon (cut fine and browned)
4 Tbsp. flour
2 tsp. salt
3/4 cup vinegar
2 cups water
4 Tbsp. minced onion
Fry bacon, add flour, sugar, salt, vinegar,
water. Cook until thick. Add onion. Mix
well with potatoes. Bake in roaster for
1/2 hr. at 350°.

ITALIAN TORTELLINI SALAD

1 7-oz. pkg. cheese-filled spinach tortellini
8 oz. provolone cheese or mozzarella cheese,
cubed (2 cups)
1 sm. tomato, coarsely chopped
1/2 of a small green pepper, cut into
thin strips (1/4 cup)
1/2 cup sliced pitted ripe olives, drained
4 green onions, sliced (1/4 cup)
1/2 cup Italian salad dressing
1/4 cup grated parmesan cheese
Cook tortellini according to package
directions. Drain in colander. Place colander
in a large bowl of ice-cold water. Let stand
for 5 minutes. Drain well.

Transfer chilled tortellini to a serving bowl.
Add cubed provolone or mozzarella cheese,
tomato, pepper strips, olives, and green
onions. Pour dressing over tortellini mixture.
Toss gently to coat. Add Parmesan cheese
and toss lightly. Makes 5 or 6 servings.

Lori Haag

JO'S MACARONI SALAD

2 7-oz. pkg. macaroni cooked,
drained and cooled
2 cups diced tomatoes
1 cup chopped onions
2 cups chopped dill pickles
1 can #3 peas or cooked frozen peas
6-12 boiled eggs, sliced
1/4 cup green pepper
1 lb. American or cheddar cheese, cubed
Mix in a big container with mayonnaise and
Lawry's seasoning salt to cover mixture well.
Tuna or chicken cubed may be added if desired.

Jean Virnig

KIDNEY BEAN SALAD

2 cans kidney beans, drained and washed
1 cup finely chopped celery
1 medium onion
1 green pepper
3 Tbsp. mayonnaise
1-2 tsp. horseradish
Mix. Let set overnight.

Jean Virnig

LEMONADE SALAD

1 sm. (3 oz.) pkg. lemon Jell-o
1/3 cup sugar
1 cup boiling water
1 6-oz. can frozen lemonade, thawed
1 8-oz. container whipped topping
1 sm. can mandarin oranges
Blend gelatin and sugar and add boiling
water. Stir in thawed lemonade. Chill until
jelly-like. Fold in whipped topping. Place in
pretty bowl. Refrigerate at least 4 hours.
Drain oranges well and arrange nicely on
top of salad. Other fruits may be used for
topping. 6-8 servings.

Lorraine French

LIME PARTY SALAD

1 pkg. lemon Jell-o
1 pkg. lime Jell-o
2 cups hot water
1 cup cottage cheese
1 cup mayonnaise
1/2 cup nuts
1 No. 2 can crushed pineapple
1 large can evaporated milk
Dissolve Jell-o in hot water. Cool. Add other
ingredients, mixing well. This makes a very
attractive salad if one package of red Jell-o
is put on top after salad is set.

Mrs. Herbert Statz

LIME SALAD

Dissolve one package lime Jell-o in one cup
boiling water. Add one small can pineapple
(crushed). Chill until syrupy. Soften one 3 oz.
package cream cheese. Beat into chilled Jell-o
mixture. Fold in one cup whipped cream.

*Mrs. Joe Dorn
Mrs. Louis Theis*

MACARONI AND CHEESE SALAD

6 oz. shell macaroni (about 1 1/2 cups)
1 cup sliced celery
1 cup shredded carrots
1/4 cup chopped onion
1 can condensed cheddar cheese soup
1/4 cup cooking oil
2 Tbsp. vinegar
1 tsp. sugar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1/2 tsp. salt
dash pepper



Cook macaroni according to package directions; drain and cool. Combine macaroni, celery, carrot, and onion. In small mixer bowl, combine condensed cheese soup, oil, vinegar, sugar, mustard, Worcestershire sauce, salt, and pepper; beat till well blended. Spoon atop macaroni mixture; mix well. Chill several hours. Makes 4 to 6 servings,

Mrs. Robert Walter, Jr.

MACARONI SALAD

Cook 1 pkg. of Creamettes macaroni, let cool, put in refrigerator.

Cut up ingredients below:

8 slices American cheese, cut in little squares
1 red pepper
1 green pepper, all chopped fine
1 cup celery, chopped fine
1 cup chicken or turkey
1 can button shrimp

Dressing:

1 cup heavy cream
1 pt. salad dressing

Combine macaroni and dry ingredients and add the dressing.

Mrs. Robert Endres

MACARONI SALAD

1 7-oz. can tuna (ham or chicken)
1 7-oz. can sweet peas, drained
3/4 cup mild cheese, diced
2 Tbsp. minced green pepper
1 Tbsp. diced pimento
2 cups macaroni (cooked & cooled)

Mix:

1/2 cup mayonnaise
1/2 cup sour cream
1/2 tsp. celery seed
1/2 tsp. onion salt

Mix with above ingredients.

Mrs. Eleanor Kruchten

MICROWAVE FRUIT SALAD

1 sm. pkg. reg. vanilla pudding
1 lg. can chunk pineapple
(reserve 1 cup juice)
1 can mandarin oranges, drained
8 maraschino cherries, cut in half
2 med. bananas sliced

Whip pineapple juice and pudding. Put in microwave 2 1/2 to 3 1/2 min. High or until boils and becomes clear. Cool for 1/2 hour in refrig. Add drained fruit.

Lynette Byrnes

NAPPA CABBAGE SALAD

1 large head Nappa cabbage
1 cup shredded red cabbage
4 green onions
1 pkg. Ramen noodles (desired seasoning)
1/2 cup slivered almonds
2 Tbsp. olive oil
1 Tbsp. margarine
1/3 cup sunflower seeds

Chop first three ingredients and set aside. Heat olive oil and margarine in nonstick fry pan until margarine is melted. Brown Ramen noodles and almonds in oils. Drain. Add noodle seasoning and sunflower seeds and set aside.

Salad Dressing:

1/4 cup olive oil
1 1/2 Tbsp. soy sauce
1/4 cup white wine vinegar
1/4 cup sugar
1/4 tsp. salt

Blend with wire whisk all dressing ingredients.

Thoroughly mix cabbage, noodle mixture and dressing just before serving. Leftovers are great!

Margie Blau

A half a banana braced in the center of a pineapple slice was topped with a daub of mayonnaise and a maraschino cherry and labeled a "Candle Salad".

ORANGE PARTY SALAD

2 pkgs. orange gelatin
1 pkg. lemon gelatin
3 1/2 cups boiling water
1 can (20 oz.) crushed pineapple and juice
1 cup of cream (whipped)
1/2 cup of mayonnaise

Dissolve gelatin, in water. Add pineapple and chill till partially set. Fold in cream and mayonnaise. Chill in large bowl or individual molds or large flat pan if you want to cut in squares. This makes a large salad.

Mrs. Dick Marty

ORANGE-PINEAPPLE SALAD

1 pkg. unflavored gelatin
1/4 cup cold water
1 cup orange juice
1 cup crushed pineapple in its own juice
2 Tbsp. sugar or 3 pkgs. Equal
5 maraschino cherries, drained and halved
Sprinkle gelatin in water in 4 cup glass measuring cup. Let stand 3 minutes to soften. Microwave 30 seconds to dissolve gelatin. Add orange juice. Add pineapple including some of its own juice. Stir in sugar.
Arrange cherries in a design in Jell-o mold. Spoon some gelatin mixture on cherries and chill about 15 minutes until cherries are firmly held in place. Pour in remaining gelatin and chill until set.

Peg Faludi

OVERNITE MACARONI FRUIT SALAD

2 cups cooked shell macaroni, cooled.
While this is cooling, mix together:

1 cup sugar
2 Tbsp. cornstarch (in saucepan)
Add 2 well beaten eggs.
Add juice from a large can pineapple (tidbit or chunk pineapple).

Cook this until it custards (thickens). Cool and then thin with 1/2 pt. whipped cream. In large bowl, put macaroni, pineapple, 1 lb. miniature marshmallows, 3 oranges, cut up. Toss all together with the custard. Cover and place in refrigerator overnight.

P.S. Fruit cocktail or other fruits (green grapes, cherries, etc.) may be added if desired. Also bananas may be added just before serving.

Serves 12 - 18.

Mrs. Doris Krinke

PINEAPPLE SALAD

1 No. 2 can chunk pineapple
3 Tbsp. sugar
3 Tbsp. flour
2 eggs
1 Tbsp. butter

Drain juice from pineapple and add to sugar and flour mixture. Beat eggs. Add eggs and butter to juice. Cook until thickened. When cool, add pineapple, 1 cup miniature marshmallows, 1/2 cup chopped nuts and 3 bananas.

Dorothy Lange

PARADISE SALAD

1 pkg. lemon gelatin
1 1/2 cups boiling water
1 No. 2 can crushed pineapple (drained)
1 lb. fine grained cottage cheese
16 diced marshmallows
1/2 cup mayonnaise
1/2 pt. cream, whipped

Dissolve gelatin in hot water and cool (don't harden). Add pineapple, marshmallows, cottage cheese, mayonnaise, whipped cream to cooled Jell-o mixture. Sprinkle with a few chopped cherries. Place in refrigerator to chill. This makes enough to fill a 12 by 12 inch pan, 1 1/2 inches deep. Cut in squares and serve on lettuce.

Mrs. Robert Walter, Jr.

PINK SALAD

1 box strawberry Jell-o
1 cup hot water
1 small can crushed pineapple
1 cup miniature marshmallows
1/4 cup chopped nuts
1/2 pint whipping cream, whipped

Dissolve Jell-o with hot water, add pineapple and juice. When it starts to set, add marshmallows and nuts. Fold in whipped cream.

Martha Keller

POPPY SEED WALDORF SALAD

2 20-oz. cans chunk pineapple, drained
2 apples, 1 red, 1 green, diced
1 cup green grapes, sliced
3 kiwi, peeled and sliced
1/3 cup lemon yogurt
1 cup celery, sliced
1/4 cup poppy seed
1/2 cup mayonnaise
1 Tbsp. honey

In large bowl, gently toss together celery, pineapple, apples, grapes and kiwi. In small bowl, stir together poppyseed, mayonnaise, yogurt and honey. Fold gently onto fruit mixture. Cover and chill 2 to 24 hours. Makes 6-8 servings.

Emily Landphier

POTATO SALAD

8 cups sliced or diced cooked potatoes
1 cup Miracle Whip
3 Tbsp. sugar
1/3 cup milk
1 tsp. prepared mustard
1/4 tsp. salt
1 Tbsp. vinegar
3 hard boiled eggs
1/8 tsp. paprika

Sprinkle a little salt over the potatoes. Mix all other ingredients together and add to peeled potatoes. Mix well. Slice hard boiled eggs and put on top. Sprinkle lightly with paprika.

Bernadine Ballweg

QUICK FRUIT SALAD

1 large can of mixed fruit cocktail
1 1/2 cups small marshmallows
1 cup prepared sour cream
1/4 cup shredded coconut

Drain mixed fruit cocktail. Combine with remaining ingredients. Chill and serve.

Norene Streicher

ORANGE SALAD

1 pkg. lemon Jell-o - 3 oz.
1 pkg. orange Jell-o - 3 oz.
Dissolve in 3 cups hot water and add 1 - 6 oz. can frozen orange juice. When it begins to thicken, add 1 small can crushed pineapple and 1 can mandarin orange sections.

Mrs. Henry Acker

RASPBERRY JELL-O SALAD

2 sm. (3 oz.) pkgs. raspberry Jell-o
2 cups water to dissolve
8 oz. 7 Up or gingerale
1 (20 oz.) can crushed pineapple
1 (16 oz.) pkg. frozen raspberries
Make Jell-o. Add 7 Up, pineapple and raspberries. Chill until firm.

Marv and Jane Ripp

RASPBERRY MOLDED SALAD

1 small pkg. raspberry Jell-o
10 oz. pkg. frozen raspberries (drained)
1 3/4 cup liquid (pineapple, raspberry juice, and water)

Heat 1 cup liquid and mix with Jell-o. Add raspberries and remaining liquid. Pour into mold and chill.

2 3-oz. pkg. cream cheese
1 pkg. dream whip
1/2 cup powdered sugar
1/4 cup cold water
1 packet plain gelatin
1/2 cup nuts
1 can crushed pineapple (drained)

Mix water and gelatin. Prepare dream whip according to package directions. Add sugar, gelatin mixture, and cream cheese. Fold in nuts and crushed pineapple. Pour into mold and return to refrigerator to chill thoroughly.

Mrs. Nancy Vanderploeg

RAW SPINICH SALAD

2# fresh spinach (take off stems)
tear in pieces
4 hard cooked eggs (sliced)
1/2 cup finely chopped celery
1/3 cup finely chopped onions
1/2 cup cubed or grated cheddar cheese
1 tsp. salt
1/4 tsp. tabasco sauce
2 tsp. vinegar
1/2 cup mayonnaise
1 Tbsp. horseradish
1/2 cup chopped fried bacon pieces
2 tsp. sugar
1/2 to 1 tsp. celery seed
1 1/2 tsp. dry mustard

Mix all ingredients before pouring over the spinach pieces and toss. Croutons can be added on top.

Betty L. Greiber

QUICKIE FRUIT SALAD

Peel 3 apples and slice very fine. Sprinkle with sugar. Add 1 can crushed pineapple, juice too, some miniature marshmallows, and raisins if desired. 1/3 of this recipe is enough for four.

Mrs. Joe Kopp Jr.



ROMAINE LETTUCE SALAD

3 slices of toast
1/2 stick of butter
1 Tbsp. sesame seeds
romaine lettuce

Dressing:

2 Tbsp. salad oil
1 Tbsp. wine vinegar
1 tsp. accent
1/2 tsp. Lawry's seasoned salt

Cut toast into small cubes. Fry until crisp in 1/2 stick of butter and 1 Tbsp. sesame seeds. Let stand to cool.

Wash and cut lettuce to bite size. Dry between towel and place in refrigerator. Make dressing, toss all together, and serve.

Mrs. Ray Becker

SALAD

1 can string beans
(Drain well all canned vegetables.)
2 cans peas
1 small can asparagus (may be omitted)
6 radishes (sliced)
3 to 6 celery stalks (hearts)
1/2 head small cabbage
1 small onion (chopped)
1/4 lb. American cheese (diced)
5 carrots (boiled) or small can diced carrots
4 boiled eggs
1 cucumber (sliced or diced)
3 to 4 ripe tomatoes (quartered)

Dressing:

1 cup Miracle Whip
1 Tbsp. salt
1/4 cup vinegar
1 cup sugar

Mix just before serving. Makes a large bowl.

Mrs. Ronald Paar

RASPBERRY DELIGHT SALAD

1 pkg. raspberry Jell-o
1 cup hot water
1 cup vanilla ice cream
3 Tbsp. orange juice
1 9-oz can crushed pineapple
1 medium banana, sliced
1/2 cup chopped pecans

Dissolve Jell-o in hot water. Mix in ice cream and orange juice until blended. Chill until partially set. Add banana and nuts. Pour into 1 qt. mold and chill until set.

Mrs. Marilyn Meffert

24-HOUR SALAD

2 large cans fruit cocktail
1 pkg. small marshmallows
2 small pkgs. cream cheese
1/2 pt. whipping cream
Add 2 or 3 bananas the next day.

Mrs. Math Hellenbrand

SALAD FOR A CROWD

2 cans pineapple tidbits
2 cans pears
6 bananas
1 can peach pie filling
marshmallows (optional)
cherries (for color)
Drain canned fruit and cut into pieces. Add other ingredients. Fold in pie filling last. May be used immediately or if the bananas are left out refrigerate over night.

Virginia Adler

SAUERKRAUT SALAD

2 cans sauerkraut
1 cup celery, chopped
1 cup onion, chopped
pimiento for color and green pepper
as one wishes
1 1/2 cups sugar
1/2 cup vinegar
1/2 cup oil
Mix all together. Will keep in refrigerator a long time.

Mrs. Norbert Buechner

SAUERKRAUT SALAD

1 - No. 2 1/2 can sauerkraut washed and drained 5 times
1 cup diced celery
1 green pepper sliced in rings
1 large onion sliced in rings
Make a syrup of the following:
1 1/2 cups sugar
2/3 cup vinegar
Boil 2 minutes and cool slightly. Pour over vegetables and keep two weeks in refrigerator.

Mrs. Barb Dresen

SAUERKRAUT SALAD

1 large can kraut
1 cup shredded carrots
1 large diced onion
1 cup chopped celery
1 large diced green pepper
1 small jar pimento, cut fine
Drain kraut and cut through it several times. Mix all vegetables together. Bring to a boil the following hot sauce and pour over them:

1/2 cup vegetable oil
1/2 cup vinegar
1 cup sugar
Cover and store in refrigerator until needed.

Mary Ann Fleiner

SAUERKRAUT SALAD

1 lb. or 1 No. 2 1/2 can sauerkraut
1 med. onion, sliced very thin
1 med. green pepper, diced
2 Tbsp. diced pimentos
Drain kraut and squeeze out all juice. Mix above ingredients.
Dressing:
3/4 cup water
2/3 cup vinegar
1 1/4 cups sugar
Heat ingredients together until sugar is dissolved. Add 3/4 cup oil to above and pour dressing over kraut mixture. Let stand in refrigerator overnight. Will keep for a couple weeks.

Mrs. Robert Zellner

SAUERKRAUT SALAD

1 can sauerkraut drained
1 med. onion, chopped
celery, same as onion
1 small can stuffed olives sliced
1 green pepper chopped
Boil until clear 2/3 cup water and 2/3 cup sugar. Chill. Add to above ingredients and refrigerate for at least 12 hrs.

Mrs. Lois McMillen

SEAFOOD SALAD

1 can (6 1/2 oz.) crabmeat
2 cans (4 1/2 oz.) med. shrimp
1 can (8 oz.) sliced water chestnuts
1 can (4 1/2 oz.) sliced mushrooms

Drain all the above ingredients.

2 cups chopped celery
1 sm. onion chopped
1 pkg. (2 1/2 oz.) sliced almonds
4 hard cooked eggs, sliced
1 pt. Hellmanns mayonnaise
1 tsp. salt

Add to drained ingredients. Toss carefully.
Refrigerate 2-3 hours. Serve on a lettuce leaf.

Node Schmitz

7-LAYER SALAD

Layer bottom of 9x13 pan with lettuce. Dice
1 cup celery and 3/4 cup onion real small to
make next layer.

Mix together 2 cups mayonnaise and
enough milk to make a nice sauce and put
all of the sauce as next layer.

Make next layer of more lettuce.

Next layer: Bacos, 3/4 cup (optional but
very good)

Next layer: 1 can peas, drained.

Final layer: Sprinkle with grated cheese.

Mrs. Bernadine Ballweg

SHRIMP SALAD

2 cans shrimp drained
6 hard boiled eggs, cut up
2 cups tiny spaghetti, boiled & cooled
salt and pepper to taste
3 stalks celery, cut in small pieces
1/2 head lettuce, cut in small pieces
1/2 cup salad dressing, thinned with milk
1 medium onion chopped fine

Combine all ingredients and chill. Serve cold.

Mrs. Paul Meinholz

SPAGHETTI SALAD

1 lb. cooked spaghetti
1 large bottle Italian dressing (green label)
2 Tbsp. McCormick Salad Supreme seasoning
cucumbers, carrots, tomatoes, onions, green
peppers, and whatever. Parmesan cheese can
also be added.

Sera Statz

STRAWBERRY SOUR CREAM JELL-O MOLD

2 (3 oz.) pkg. strawberry flavored gelatin
2 cups boiling water
1 (16 oz.) pkg. frozen strawberries,
slightly thawed
1 (20 oz.) can crushed pineapple, drained
2 ripe bananas, mashed
8 oz. sour cream
1 cup chopped pecans (optional)

Add reserved pineapple juice and water to
measure 2 cups. Bring to a boil. Add to gelatin,
stir to dissolve. Stir in strawberries, pineapple
and bananas. Pour 1/2 mixture in a mold. Let
layer begin to jell but not quite set. Spread
sour cream over gelatin in mold. Add remain-
ing gelatin mixture and refrigerate until set.

Increase Jell-o to 3 boxes and boiling water
to 2 1/2 cups and this could be made in a
9x13 pan.

*Doris M. Ripp
Emily Landphier*

TAFFY APPLE SALAD

1 8-oz. crushed pineapple (not drained)
2 Tbsp. apple cider vinegar
1/2 cup sugar
1 egg beaten
1 Tbsp. flour
Cook all together till thick. Refrigerate
overnight.
4-6 apples peeled or unpeeled
1 cup cocktail peanuts (be generous)
1 med. (8 oz.) container Cool Whip

Mix 3/4 cup peanuts with apples and stir
into refrigerated ingredients. Sprinkle
remainder of peanuts on top.

Dorothy Scheer

TAPIOCA SALAD OR DESSERT

1 pkg. vanilla pudding
1 pkg. orange tapioca pudding
1 can chunk pineapple
2 cans Mandarin oranges
Drain the fruit and take the liquid which
should equal 3 cups. Then add to pudding
mixes, make like pudding, let cool, stir in
fruit. If desired, whipped cream can be
folded in.

*Mrs. Vincent A. Endres
Julianne Indermuehle*

SPRING TIME SALAD

1 pkg. strawberry Jell-o
1 cup hot water
1 cup miniature marshmallows
1 pkg (10 oz.) frozen strawberries
1 carton whipping cream
1 lb. fruit cocktail, drained

Dissolve Jell-o in hot water, add marshmal-
lows and stir until dissolved. Stir in straw-
berries. In large chilled bowl, whip cream and
fold in Jell-o mixture. Pour into mold and chill.

Mrs. James J. Ripp

SPINACH SALAD

1 lb. fresh spinach
1/2 lb. bacon
1/2 cup vinegar
1/2 cup sugar
1 egg
3 or 4 small green onions
1 hard-boiled egg
parmesan cheese

Soak spinach in cold water for several
hours. Clean off stems and tear in bite-size
pieces. Drain spinach and put between
paper toweling to absorb moisture.
Refrigerate several hours or overnight.

Dressing:

Fry 1/2 lb. bacon till crisp (diced). Drain on
paper toweling. Take 2 Tbsp. bacon grease
and add 1/2 cup sugar and 1/2 cup vinegar.
Let cool. Then add 1 beaten egg and cook
till thick in double boiler. Place spinach in
salad bowl, add green onions, crisp bacon
bits, and salad dressing. Mix well. On top
put white of egg, then grate yolk over that.
Lastly, add Parmesan cheese.

Mrs. Gerald Raemisch

STRAWBERRY - PINEAPPLE MOLDED SALAD

2 - 3 oz. pkg. strawberry Jell-o
2 - 10 oz. pkg. frozen strawberries
1 can (13 1/2 oz.) crushed pineapple
1 pt. sour cream

Drain pineapple and add enough water to
juice to make 2 cups of liquid. Heat to boiling
and dissolve Jell-o. Add strawberries (these
will thaw in the hot liquid), then pineapple.
Put half in a 2 qt. ring mold and refrigerate
until set. Spread the sour cream on this portion
and cover with the other half of the straw-
berry pineapple mixture (which should be
partially set up). When completely set, unmold
on lettuce leaves. Mayonnaise is optional.

Mrs. Patrick Statz



SPRINGTIME SALAD

- 1 pkg. lime gelatin
- 1 pkg. 3 oz. cream cheese
- 1 mashed banana
- 1 cup whipped cream
- 1 small can crushed pineapple
- 1/2 cup maraschino cherries
- 1/2 cup chopped nuts
- 10 cut up marshmallows

Prepare gelatin as directed. Chill until slightly thickened. Beat cream cheese and banana together and fold into gelatin. Fold in whipped cream, drained pineapple, nuts, and halved cherries and marshmallows. Pour into a 9x13 pan. Chill until firm.

Kay Jelen

SUNSHINE SALAD

- 1 small pkg lemon Jell-o dissolved in 1 cup boiling water.
- Cut up 12 large marshmallows and put into hot Jell-o, stir well. Add 2 stalks celery cut real fine and 1/2 of No. 2 can crushed pineapple and 3 carrots, grated, to cooled Jell-o mix.

Mix:

- 1/2 cup salad dressing
- 1/2 pt whipping cream whipped
- 1 cup cottage cheese
- Add nuts if desired.

Add this mixture to the Jell-o mixture and mix thoroughly. Place in your favorite Jell-o mold and chill several hours. Then unmold and serve on lettuce leaves. This may be fixed a day ahead of time.

Dolores Kernz

SWEETHEART SALAD

- 1 No. 2 can crushed pineapple
(Do not strain.)
- 1/2 cup sugar
- 2 Tbsp. lemon juice
- 2 Tbsp. maraschino cherry juice
- 1 1/2 Tbsp. Knox gelatin
- 6 oz. pkg. cream cheese
- 20 maraschino cherries cut fine
- 1/2 pt. whipping cream

Heat pineapple with sugar until dissolved. Add gelatin and stir until dissolved. Add lemon juice and cool. Soften cream cheese with cherry juice. Add cherries. Mix with pineapple base. Chill until slightly thickened. Whip cream and blend with above mixture.

Pour into mold or dish and refrigerate. This salad can be prepared ahead of time and frozen, but allow several hours to thaw.

Mrs. Selma Curran

TEXAS COLESLAW

- 1 medium cabbage, shredded
- 1 medium green pepper, finely chopped
- 1 large onion, finely chopped
- 1 carrot, grated
- 1/2 cup salad oil
- 1/2 cup vinegar
- 1/2 cup sugar
- 1 tsp. salt
- 1/2 tsp. dry mustard
- 2 Tbsp. chopped parsley
- 1/4 tsp. pepper

1. Day before, put cabbage, green pepper, onion and carrot in mixing bowl; toss lightly.
2. In another bowl combine remaining ingredients. Beat until smooth and blended.
3. Pour dressing over vegetables; toss lightly. Cover; refrigerate overnight. Serves 6.

Lou Farber

THREE BEAN SALAD

- 1 #2 can cut green beans
- 1 #2 can cut yellow beans
- 1 #2 can kidney beans
- 1/2 cup minced onion
- 1/2 cup green pepper

Drain juice from beans. Combine with dressing. Refrigerate several hours. Drain excess dressing off before serving.

Dressing:

- 1/2 cup salad oil
- 1/2 cup cider vinegar
- 3/4 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. pepper

Mix all ingredients well.

Erma Frederickson

TUNA-LIME RING

- 2 3-oz. pkg. lime gelatin
- 2 cups boiling water
- 2 cups cold water
- 1 cup dairy sour cream
- 2 7-oz. cans tuna, drained
- 1/2 cup chopped celery

- 1/4 cup chopped canned, pimento
- 1 Tbsp. dehydrated minced onion
- 3 Tbsp. vinegar
- cucumber slices
- parsley

Dissolve gelatin in boiling water. Add cold water, chill until slightly thickened. Beat in sour cream until smooth. Turn into an 8 inch ring mold. Chill until firm. Combine tuna, celery, pimento, onion, and vinegar.

Mix well. Unmold lime ring onto serving platter. Fill center with tuna mixture. Garnish with cucumber and parsley.
Yields: 6 servings.

Mrs. Clarence Lovick

UNDER-THE-SEA SALAD

- 1 pkg. lemon Jell-o
- 1 pkg. lime Jell-o
- 1 small can crushed pineapple
- 1/2 cup coconut
- 1/2 doz. quartered marshmallows
- 1/2 pt. dairy sour cream

Dissolve Jell-o and chill. When partly set, add other ingredients.

Mrs. Bernadette Diericks

TANGERINE SALAD

- 2 pkgs. orange Jell-o
- 2 cups boiling water
- 1 cup crushed pineapple, strained
- 1 cup mandarin oranges

Mix together.

Note: At end, add 1 pint orange sherbet.

Mrs. Keith Hohlstein

WATERGATE SALAD

- 20 oz. can crushed pineapple, juice too
 - 1 box (3 oz.) instant pistachio pudding
- Mix together and leave set a few minutes.

Add 9 oz. Cool Whip, softened, 1 cup marshmallows, nuts if desired.

Bernadine Ballweg

BASIC FRENCH DRESSING

- 1 tsp. sugar
- 3/4 tsp. salt
- 1/4 tsp. paprika
- dash black pepper
- 1/4 cup white cider or wine vinegar
or lemon juice
- 3/4 cup vegetable oil or olive oil

Measure sugar, salt, paprika, and black pepper into jar or salad cruet. Add vinegar and oil. Cover tightly. Shake vigorously to blend. Refrigerate over night. Makes 1 cup.

Fran Sparby

BEST EVER POTATO SALAD DRESSING

- 1/2 cup sugar
- 3 tsp. salt
- 1/2 cup water
- 1/2 cup vinegar
- 1 tsp. mustard
- 2 eggs separated

Mix together dry ingredients, add water then vinegar, mustard, and egg yolks, heat in double boiler over medium heat until thick. Remove from heat, cool slightly and fold in 2 stiffly beaten egg whites. Mix with your favorite potato salad ingredients, season to taste. Chill several hours.

Mrs. Louis Ziegler

BLUE CHEESE DRESSING

- 1/2 cup blue cheese
- 1 cup cultured sour cream
- 1 cup mayonnaise
- 1 small onion (minced)
- 1 tsp. garlic salt
- 1/8 tsp. pepper

Combine blue cheese, sour cream and mayonnaise. Add onion, garlic salt and pepper. Refrigerate a couple of hours. Yield: 2 1/2 cups dressing.

Donna Connor

CABBAGE SALAD DRESSING

- 1 cup sugar
- 1/2 cup vinegar
- 1/4 cup water

Boil ingredients and let cool. Add syrup as needed to Miracle Whip salad dressing. Remainder may be stored in refrigerator.

Beverly Roelke

COLE SLAW DRESSING

- 2 cups Wesson oil
- 1 cup vinegar
- 1 tsp. celery seed
- 1/2 tsp. dry mustard
- 1 sm. onion grated
- 2 cups sugar
- 1/2 tsp. salt

Blend together in blender. Refrigerate.

Betty L. Greiber

FRUIT SALAD DRESSING

- 1/2 cup sugar
- 3 egg yolks
- 1/4 tsp. salt
- Juice of 1 lemon and 1 orange (grated rind of each may be used in addition if so desired.)
- (Frozen orange juice and bottled lemon juice may also be used.)

1 Tbsp. butter (omit if used with cream)

Beat egg yolks, combine with rest of ingredients and boil over low heat, stirring constantly until thick. May be mixed with whipped cream, if desired. It can scorch easily.

Mrs. Ralph W. Arnold

CABBAGE SALAD DRESSING

- 1 cup sugar
- 2 tsp. dry mustard
- 2 tsp. salt
- 2 tsp. celery seed
- 1 cup cider vinegar
- 1 cup mazola oil
- 1 onion, grated

Put all together in a quart jar and shake well. Store in refrigerator. This will keep a long time.

Mrs. Ed Adler

CABBAGE SALAD DRESSING

- 1 cup vinegar
- 1 cup sugar
- 1/2 cup cooking oil (Wesson)
- 1 tsp. dry mustard
- 1 tsp. celery seed
- 1 tsp. salt
- 1 Tbsp. chopped onion (more if desired)

Mix in jar, shake well before pouring over shredded cabbage. If any dressing is left over, it can be stored in the refrigerator and kept for future use.

Joan Vos

FRENCH DRESSING

- 1 cup catsup
- 1 1/2 cups salad oil
- 3/4 cup sugar
- 1/4 cup vinegar
- juice of 1/2 lemon
- 1 tsp. salt
- 2 tsp. paprika
- 1 small onion (diced)

Combine all in blender or mixer. Serve. Makes about 4 cups.

Mrs. Alice Statz

FRENCH DRESSING

- 1 cup oil
- 2/3 cup catsup
- 1/2 cup vinegar
- 2/3 cup sugar
- 2 tsp. paprika
- 2 tsp. salt
- 1 grated onion

Shake well. Put in jar.

Mr. Henry Hensen, Jr.

FRENCH DRESSING

- 1/2 cup oil
- 1/4 cup sugar
- 1/4 tsp. dry mustard
- 1/2 tsp. salt
- 1/4 tsp. paprika
- 1 can tomato soup
- 1/2 cup vinegar
- 1 grated onion
- 1/4 tsp. Worcestershire sauce
- 1 clove garlic (minced)
- 1 tsp. horseradish
- dash of thyme, oregano, sage

Combine ingredients in a jar and refrigerate. Better when aged.

Norene Streicher

FRENCH DRESSING

Boil 1/2 cup sugar and juice of 1 lemon for 5 minutes, watch and stir.

Place in blender:

- 1 cup salad oil
- 1/2 cup catsup
- 1/2 cup vinegar
- 1/4 tsp. paprika
- 1 tsp. Worcestershire sauce
- 1 tsp. celery salt
- 1/2 tsp. salt

Pour lemon mixture in blender and mix all together.

Haskell M. Woldenberg



FRENCH SALAD DRESSING

2 1/4 cups salad oil
 1 1/2 cups catsup
 1 1/4 cups sugar
 1 1/2 cups vinegar
 1/2 large onion, chopped finely
 1 Tbsp. salt
 1 tsp. dry mustard
 1 tsp. black pepper

Mix all ingredients and shake well. Very good.

Cathy Hellenbrand

FRENCH DRESSING.

1 can tomato soup
 1/2 cup sugar
 3/4 cup vinegar
 1 1/2 tsp. salt
 1 tsp. dry mustard
 1/4 tsp. paprika
 2 tsp. steak sauce (Heinz)
 1 full cup Mazola oil

Put in glass jar and shake well.

Mrs. Joseph Dohm

FRENCH DRESSING

1/2 cup catsup 1/2 cup vinegar
 3/4 cup Mazola oil 1 tsp. paprika
 2/3 cup sugar 1 tsp. salt
 1/2 cup cold water 1 Tbsp. grated onion

Put ingredients in jar and shake well. Chill.

Mrs. James Buchanan

FRENCH DRESSING

3/4 cup sugar 1 tsp. dry mustard
 1 tsp. salt 1 tsp. paprika

Grind 1 medium onion, 1 large green pepper and 1 cup celery. Add to dry ingredients and mix in 1/2 cup Mazola oil, 3/4 cup vinegar and 1 can tomato soup. Add a little worcestershire sauce if desired. Beat well.

Mrs. Vincent Adler

GARDEN LETTUCE DRESSING

1/2 cup cream (or condensed milk)
 1 tsp. sugar
 2 tsp. vinegar
 1/4 tsp. salt
 1/4 tsp. pepper

Mrs. Richard Schmitz
Mrs. Regina Maly

LOW CALORIE DRESSING

2 cups catsup
 1/4 cup mineral oil
 1/2 cup vinegar
 3/4 tsp. salt or (dash garlic salt)
 3/4 tsp. paprika
 1/4 cup grated onion
 6 saccharin tablets

Mrs. Vernon Ripp

MARLENE'S RASPBERRY DRESSING

1/2 cup olive oil
 2 cloves garlic
 1 cup raspberries
 1/2 tsp. peppercorns
 1/2 tsp. sesame seeds
 1/2 cup lemon juice
 1/4 cup cider vinegar
 1 Tbsp. sugar
 1 1/2 cups water
 1/8 tsp. nutmeg

Smash garlic cloves and put all ingredients in quart size bottle, leave on counter for 24 hours, shake a few times during this time. Refrigerate and enjoy over your favorite lettuce salad. Shake before using.

Marlene M. Alexander

ONION SALAD DRESSING

3/4 cup sugar
 1 cup vinegar
 1 tsp. dry mustard
 1 tsp. celery seed
 1 tsp. salt
 2 tsp. grated onion

Put all of above ingredients in mixer bowl. Slowly beat in 2 cups salad oil. Serve on tossed greens. Store remainder in covered jar in refrigerator. Shake well before using.

ROYAL FRENCH DRESSING

1/2 cup sugar
 1/4 cup white vinegar
 1 Tbsp. lemon juice
 1 small onion, grated
 1 tsp. paprika
 1 Tbsp. catsup
 1 Tbsp. chili sauce
 1/2 cup Wesson or Mazola oil
 1 tsp. salt

Put in a small jar and shake well. Serve on head lettuce for salad. Store in refrigerator.

Mrs. George Schroeder

DIET FRENCH DRESSING

1/2 cup mineral oil
 1/2 cup vinegar
 1 bottle catsup
 1 tsp. salt
 2 saccharin tablets
 1 tsp. paprika
 2 Tbsp. Worcestershire sauce
 a little garlic

Put in jar. Shake well before serving. Keep in refrigerator.

Fay Cowling

RUSSIAN DRESSING

1/2 cup sugar
 1 tsp. salt
 1 tsp. celery seed
 1 tsp. mustard seed
 1 tsp. grated onion
 1/4 cup catsup

Mix with dry ingredients one cup salad oil. Add slowly beating with electric mixer. Add 1/4 cup vinegar.

Mrs. LaVerne Statz

SALAD DRESSING

1/2 cup sugar mixed in
 1 1/2 Tbsp. flour
 1 tsp. salt
 2/3 cup water
 1/3 cup vinegar
 2 eggs beaten
 1 Tbsp. butter

Note: Beat well while cooking.

Mrs. Keith Hohlstein

THOUSAND ISLAND DRESSING

1 cup basic or blended mayonnaise
 1/4 cup chili sauce
 2 Tbsp. stuffed green olives (minced)
 1 Tbsp. minced onion
 1 hard-cooked egg, chopped
 2 tsp. chopped parsley

Mix all ingredients together. Makes 2 cups.

Fran Sparby

ITALIAN DRESSING

2 Tbsp. lemon juice
2 Tbsp. vinegar
3/4 cup olive or salad oil
1 tsp. seasoned salt
1/4 tsp. pepper
1/4 tsp. garlic salt
1/2 tsp. steak sauce
1/2 tsp. paprika
1/2 tsp. sugar

Shake to mix and refrigerate. Makes 1 cup.

Mrs. Mel Herbrand

HONEY DRESSING

1 tsp. salt
1/2 cup honey
1/3 cup catsup
1/2 cup vinegar
1 1/2 cups salad oil

Add all ingredients together. Shake well, let stand. Can be stored in refrigerator.

Helen Stoiber

TOMATO SOUP DRESSING

1 can tomato soup
1/4 cup vinegar
1/2 cup sugar
1/2 cup salad oil
1 tsp. celery salt
1 tsp. dry mustard
1 Tbsp. Worcestershire sauce
1 tsp. paprika
1 onion, minced

Mrs. Robert Crahen

CROUTONS

8 cups of day-old dinner rolls cut into 3/4" cubes (or any desired size)
1 bottle "I Can't Believe It's Not Butter" spray

Lawry's Season Salt
garlic powder

Place bread cubes in single layer on cookie sheet. Spray with butter until coated. Season with a mixture of Lawry's Season Salt and garlic powder. Bake at 350° for about 5 minutes.

Joan Hamilton

ARCHIVAL ANECDOTES

Before attempting to build a fire in a cold stove, be sure that the fire box and ash-pits are clean and free from ashes and clinkers. Open damper and drafts, close the checks, (a door with slides that allows air to come above the burning wood and depress its combustion). Place slightly crumpled paper on grates, lay kindling loosely on paper, light from below after replacing lids on the stove. When fire is burning freely, close damper and drafts.

In case of a broken ink bottle upon a carpet, wash immediately with skim milk, using a clean cloth.

A carpet that has been deluged by kerosene from a broken lamp should be covered promptly with dry oatmeal. After a short period of time this can be swept off with no trace of oil remaining.

The Indians followed buffalo paths to salt licks, copied the raccoon in washing vegetables, imitated the beaver by placing greens in cool waters to make them crisp and, like the squirrel, stashed away nuts and other food for the long winter.

In these days of the shorter skirts, housewives' knees should be avoided. Keep an old rug for kneeling with your scrub pail and brush.

Remember to excite the good opinion of the eye is the first step in awakening the appetite.

•GRANDMA'S "RECIPT" FOR WASHING DIRTY CLOTHES

This is an authentic washday "receipt" in its original spelling as it was written out for a bride four generations ago.

1. bild a fire in back yard to heet kettle of rain water.
2. set tubs so smoke won't blow in eyes if wind is pert.
3. shave on hole cake sope in bilin water.
4. sor things, make three piles, 1 pile white. 1 pile cullord. 1 pile work britches and rags.
5. stur flour in cold water to smooth then thin down with bilin water.
6. rub dirty spots on board, scrub harda, thenbile. rub cullord, but don't bile - just rench and starch.
7. take white things out of kettle with broom stick handle then rench, blew and starch.
8. spred tee towels on grass.
9. hang old rags on fence.
10. pore rench water in flower bed.
11. scrub porch with hot soapy water.
12. turn tubs upside down.
13. go put on cleen dress - smooth
14. hair with side combs - brew cup of tee - set and rest and rock a spell and cout blessins.

Ariel Nolan