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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 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 dream 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 1/2 cup white vinegar
1/2 tsp. pepper
1/3 cup salad oil

Let marinate a few hours before serving.

Mrs. Jerome Watzke

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)


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 Schultz

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 Miracle 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 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

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

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 whipped cream/Cool Whip
1 cup tiny marshmallows
2 Tbsp. chopped nuts

Rosina Karls

CHICKEN APPLE SALAD
4 cups cold cooked diced chicken
2 cups diced apples
1 cup diced celery
1 cup chopped nuts
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 1/2 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.)
1 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
(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


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


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


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

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. Cyril Haag

FROZEN PEPPERMINT SALAD
Combine 1- 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 Kuhnly

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 - 1/2 can drained pineapple
2 diced bananas
1 cup marshmallow bits (optional)

Pour in pan and chill.

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

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

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

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.
dream whip. Makes a big batch.

Mrs. Richard Schmitz
(via Shirley Fehrman, former
Waukaunee 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

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.

Lorraine French

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 Tbsp. 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.

Lori Haag

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
1/2 cup cooking oil
2 Tbsp. vinegar
1 tsp. sugar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1/2 tsp. salt
dash pepper

Mrs. Mary Dorn
Mrs. Helen Dorn
Mrs. Elizabeth Dorn

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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 Byrne

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.

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-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 overnite.

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 Kruchten

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

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 WALDFORD 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.

Mary 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 SPINCH SALAD
2# fresh spinach (take off stems)
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 toweling 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 pkg. 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 refrigerator over night.

Virginia Adler

SAUERKRAUT SALAD
2 cans sauerkraut
1 cup celery, chopped
1 cup onion, chopped
pimento 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. Hellmann's mayonnaise
1 tsp. salt
Add to drained ingredients. Toss carefully. Refrigerate 2-3 hours. Serve on a lettuce leaf.

Sera Statz

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. Bernardine 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 remaining 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
Juliane 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 marshmallows and stir until dissolved. Stir in strawberries. 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 strawberry 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.

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.

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

Mrs. Clarence Lovick

UNDER-THE-SEA SALAD
1 pkg. lemon Jell-o
1 pkg. 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.

Frau Sparby

BEST EVER POTATO SALAD DRESSING
1/2 cup sugar
3 tsp. salt
1/2 cup water
2 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

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 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 be served 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

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 tsp. paprika
3/4 cup vinegar
1 small onion (diced)
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 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. Wildenberg

Joan Vos

Beverly Roelke

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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 Dohn

MARLENE'S RASPBERRY DRESSING
1/2 cup olive oil
2 cloves garlic
1 cup raspberries
1/2 tsp. peppercorns
1/2 tsp. salt or (dash garlic salt)
1/2 cup lemon juice
1/4 cup cider vinegar
1 tsp. 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

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

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

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

ONION SALAD DRESSING
1/2 cup catsup
1 tsp. dry mustard
1 tsp. celery seed
1 tsp. salt
2 tsp. grated onion

Mrs. Vincent Adler

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 Hohlestein

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

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

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
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 Craba

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 "RECEIPT" 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. Build a fire in back yard to heat kettle of rain water.
2. Set tubs so smoke won't blow in eyes if wind is pert.
3. Shave on hole cake rope in bilin water.
4. Sor things, make three piles, 1 pile white. 1 pile culford. 1 pile work britches and rags.
5. Stir flour in cold water to smooth then thin down withbilin water.
6. Rub dirty spots on board, scrub harda, thenbile. Rub culford, 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.
11. Scrub porch with hot soapy water.
12. Turn tubs upside down.
13. Go put on clean dress - smooth
14. Hair with side combs - brew cup of tee - set and rest and rock a spell and count blessins.

Ariel Nolan