Informality Predominates the Sunday Night Lunch

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For uncooked food, salads and sandwiches are best. Sometimes the salad may be made the day before. Of such are:

**Crab Salad**

- 1 quart cranberries
- 2 cups boiling water
- 2 cups sugar
- 2½ tablespoons granulated gelatine
- 1 cup cold water
- 1-3 cup chopped walnut meats

Mix Mayonnaise or boiled dressing

1 cup diced celery.

Cook the berries and water twenty minutes. Rub through a sieve, stir in sugar and cook five minutes. Add the gelatine dissolved in the cold water for five minutes. Just before it begins to set, pour into a mold rinsed in cold water. Allow it to set, keeping the remainder warm. Over the first half sprinkle celery and nut meats. Pour the remainder of the gelatin over and allow to set. Cut into slices and serve on leaves of lettuce with a garnish of dressing and a few extra nut meats.

**Ginger Ale Salad** may also be prepared the day before:

- 3-4 diced pineapple
- 3-4 cup chopped grapefruit pulp
- 1-3 cup blanched shredded almonds
- 1-4 cup seeded malaga grapes
- 2-1 cup ginger ale

Add a spoonful of salt, a teaspoonful of sugar, few grains of paprika and a small amount of pepper if desired. To this the oil is added very slowly, boiling the entire time that a good emulsion be formed. A fruit juice dressing may be served on fruit salads. It is made by beating two egg yolks, adding two tablespoons flour, one-fourth cup sugar, one-half teaspoon salt and one-fourth cup each of pineapple juice, orange juice, cherry or any other kind of juice. Cook in a double boiler until thick and creamy and before serving add a cup of whipped cream.

With salad, dainty sandwiches—lettuce, olive, nut, date or orange marmalade—tea or chocolate and some little frosted cakes or fruit cake or chocolate cookies are sufficient.

Heated and buttered cinnamon or other spice rolls make a good meal with nothing further necessary. Denver sandwiches are made by grinding up cooked ham and cooking with eggs into a sort of omelet. Toast bread on one side and place the omelet between two slices on the untoasted side. On top shread lettuce and add dressing if desired.

Club sandwiches are made from toasted bread, bacon, lettuce, sliced tomatoes or olives. On the first slice of toast put bacon, cover with a slice of toast containing sliced tomatoes on top of which is toast with lettuce and salad dressing or olives and dressing with a few nuts sprinkled on. Top the whole with a slice of buttered toast.

Egg-olive sandwiches are made by cooking chopped, stuffed olives with eggs in an omelet form. The most satisfactory results are obtained if each sandwich is prepared individually. Cook one egg and a tablespoonful of chopped olives with a little butter and place between buttered slices of bread.

But—after all, regardless of the food and service, it is the atmosphere that counts. A cheerful, friendly atmosphere and a hospitable one.