



CHEF'S SPECIAL DRESSING

If you have enjoyed our Individual Salad Bowl Service, we are happy to give you the recipe for the salad dressing, which is appropriate with any combination of vegetables desired. The recipe makes one pint.

1 small clove Garlic
1/2 cupful Cider vinegar
1/2 cupful Olive oil
1 cupful domestic salad oil
1/2 tablespoon salt

Preparations:

Remove the hard outside skin from clove of garlic. Chop the garlic fine and crush with salt, mixing thoroughly. When well blended, add the vinegar and oils, beating well with egg whip. When well beaten, strain the dressing through a small strainer to remove the larger pieces of garlic and store in refrigerator in glass bottle or jar.

Dressing should be thoroughly mixed before each use.

You may take this with you if desired.

Chef's Special Salad Bowl

\$2.50

CUP OF TODAY'S SOUP OR CHILLED JUICE

A COMBINATION OF CRISP HEARTS OF LETTUCE,
RIPE TOMATOES, RADISHES AND OTHER VEGETABLES,
SERVED THOROUGHLY CHILLED WITH SHREDDED
TENDER HAM AND CHICKEN, TOSSED TOGETHER
WITH THE CHEF'S OWN SPECIAL GARLIC
FLAVORED SALAD DRESSING.

BREAD AND BUTTER

OR

CRACKERS

DESSERT

COFFEE

TEA

MILK

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