



The  
MAZOLA  
Salad  
Bowl

## FIRST, JUST A WORD...

For flavor—*salad* . . . because nothing tastes quite so good as a crisp, cool mixture of fresh greens, or fruits, or vegetables, surrounded with just the right dressing!

For health—*salad* . . . because it provides us with our "protective foods"—such a pleasant way to get the vitamins and minerals we need!

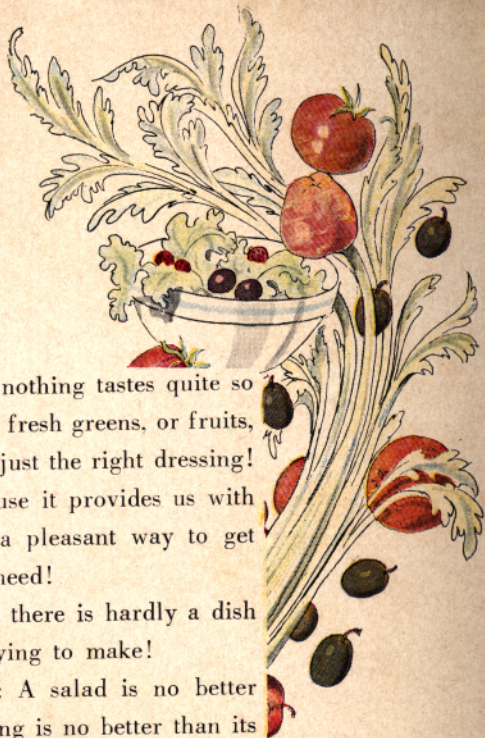
For fun—*salad* . . . because there is hardly a dish that is so simple, yet so satisfying to make!

But, saladmaker, remember: A salad is no better than its dressing. And a dressing is no better than its prime ingredient—the salad oil. Notice that each dressing specifies *Mazola*—the salad oil of character, made from the hearts of our native golden corn.

With *Mazola* you will find the delicious, full flavor you expect when you try these recipes. You will find that *Mazola* is economical, that it mixes easily, blends perfectly with the other ingredients and—most important—that it gives an elusive little "something" to your salad dressings.

We could not bring you all the salad recipes in the world, but we have brought you the favorite ones. We enjoyed collecting them, tasting them, taking their pictures. And we hope you will enjoy trying them all.

—CORN PRODUCTS REFINING COMPANY  
17 BATTERY PLACE, NEW YORK  
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### Salad Plate (Illustrated below)

6 medium tomatoes	6 tablespoons French dressing
Salt      Pepper	30 stalks cooked asparagus
1 1/4 cups canned tuna fish	6 lettuce leaves
1/2 cup diced cucumber	6 strips of pimiento
1 teaspoon lemon juice	12 deviled egg halves
3 tablespoons mayonnaise	

#### Stuffed and ripe olives

Cut a slice from stem end of tomatoes and remove pulp. Sprinkle with salt and pepper and invert tomato on plate to drain. Chop and drain tomato pulp, mix 1 cup of this with tuna fish, cucumber, lemon juice, and mayonnaise. Season with salt and pepper; chill. Pour the French dressing over the hot asparagus, and chill. Before serving, fill tomatoes with tuna-fish mixture; arrange on large round platter on lettuce leaves. Between the tomatoes arrange servings of asparagus and place a strip of pimiento on top. Around the edge of the platter arrange the deviled eggs; garnish with slices of stuffed olives and small wedges cut from ripe olives. This makes 6 servings.

—*Pictorial Review-Delineator*

### Grand Slam Salad

1 tablespoon granulated gelatin	1 cup shrimp, halved lengthwise
1/4 cup cold water	1/2 cup diced celery
1 1/4 cups tomato juice	1/4 cup blanched almonds, chopped
2 tablespoons vinegar	1 cup Lemon Mayonnaise
2 tablespoons lemon juice	1/4 cup whipped cream
Salt to taste	

Soften gelatin in cold water and dissolve over boiling water. Add tomato juice, vinegar, lemon juice and salt; chill until partially set, and add shrimp, celery, and almonds. Pour into ring mold, chill; unmold and serve on crisp lettuce. Fold whipped cream into Lemon Mayonnaise and serve with salad. Serves 8.

### Lemon Mayonnaise

1 egg	1 tablespoon sugar
1 cup Mazola	1/4 teaspoon salt
1 tablespoon prepared mustard	2 tablespoons lemon juice

Beat egg and Mazola in electric mixer using high speed. When stiff add remaining ingredients. Beat slowly until well blended. Makes about 1 1/2 cups.

—*Better Homes & Gardens*

