

Salads & Condiments



Apple Salad Cups
B.J.'s Salad,
California Slaw
Catsup
Cocktail Sauce
Dill Pickles,
Green Pea Salad

Harrison Potato Salad,
Mayonnaise
Orange Marmalade,
Potato Salad
Ranch Dressing
Rice Salad
Rhubarb Salad

Spinach Salad
Three Bean Salad,
Augmented
Tomatoes, Chili Sauce
Trudie's Salad
Wilted Lettuce Salad



*1987, Hidden Hills, CA - from left - Mari & Dean Stitt,
Virginia Leipper, Bryan Harrison.*

Trudie's Salad

Trudie Folwieler

- | | |
|-------------------------------|------------------------------|
| 1 8 oz. can crushed pineapple | 1 pkg raspberry jello |
| 1 can cranberry sauce | 1 cup boiling water |
| 1 pkg Knox gelatin | 1/2 cup nuts, chopped fine |
| 1/4 cup water | 1/2 cup celery, chopped fine |
| 1/4 cup fresh lemon juice | |

Dissolve gelatin (Knox) in 1/4 cup water. Heat cranberry sauce, break apart, add Knox, stir until gelatin is dissolved. Add pineapple and lemon juice. Set aside. Dissolve jello in 1 cup boiling water, cool, when thick, add cranberry mixture, chopped nuts, and celery. Pour into a suitable container. Chill till set.

Linora's Cranberry Sauce

Linora Meek

- | | |
|--------------------------------|------------------------|
| 1 12 oz. pkg fresh cranberries | 1 piece of orange peel |
| 1 1/2 cups sugar | |
| 1 cup cabernet sauvignon | |
| 1 cinnamon stick | |

In heavy pot put wine and sugar. Heat medium till it boils. Add rest of ingredients, put on high and bring to a boil. Put on low and stir occasionally for 10 minutes or until cranberries start to split. Remove from heat and remove cinnamon stick.

Salad dressing
cup light mineral oil
cup vinegar
cup water
cup catsup or chili sauce
teaspoon salt
" sugar
" horseradish
" mustard
" paprika
clove garlic
1/2 teaspoon worchestershire sauce

put in screw top jar
shake well and keep in refig.

Myrtle Leipper

Potato Salad

Mari Stitt

4 cups diced boiled potatoes	1/2 teaspoon pepper
1 cup cucumber slices, unpeeled olive slices	3 Tablespoons minced onion (I use red onion rings)
1 1/2 teaspoon salt	3 diced hard boiled eggs

Dressing:

1 1/2 cup sour cream	1 teaspoon wet mustard
1/2 cup mayonnaise	1/4 cup vinegar (or less depending on the vinegar)
3/4 teaspoon celery seed	

Mix 4 cup diced boiled potatoes, 1 cup unpeeled cucumber slices 3 Tablespoons minced onion (I use red onion rings), olive slices 1 1/2 teaspoon salt, 1/2 teaspoon pepper, 3 diced hard boiled eggs. Toss with dressing.

The lady who co-sponsored Camp Fire with me brought this to a picnic at the Yacht Club. It was a lot like her, cool, stylish, fresh - MLS

Harrison Potato Salad

Virginia Leipper

1 cup real mayonnaise	1 cup celery, chopped
2 Tablespoons vinegar	4 cups cubed, cooled potatoes (5 to 6 medium)
1 1/2 teaspoons salt	1/2 cup chopped onion
1 Tablespoon sugar	2 hard boiled eggs, chopped
1/4 teaspoon pepper	

Combine the first 5 ingredients. Stir in remaining ingredients. Cover, chill. Makes 5 cups.

Source: Best Food Mayonnaise

I sometimes add one or more of the following ingredients - black olives, chopped pickles, pickle relish, paprika, dry mustard, green onions or black pepper - DLF

B. J.'s Salad

B.J. Neighbours

- | | |
|---------------------------------|---|
| 1 container of cottage cheese | 1 can crushed pineapple, drained. |
| 1 small container of cool whip | 1 lemon - grate the peel & add (save pulp for something else) |
| 1 can Mandarin oranges, drained | |

Mix in order. Place in refrigerator till firm and ready to serve.

♥ *Housekeeping ought to be absorbed in girlhood, by easy lessons taken between algebra, music and painting.*

Frozen Cherry-Pineapple Salad

Mix together in a large bowl:

1 - 6 $\frac{1}{4}$ ounce package miniature marshmallows

1 cup canned crushed pineapple, drained

1 - 8 ounce jar well-drained maraschino cherries

Beat together until smooth and add to above:

1 - 3 ounce package cream cheese

2⁺ tablespoons mayonnaise

2 tablespoons maraschino cherry juice

Whip until stiff and fold into above

1 cup (half-pint) whipping cream (over)

$\frac{1}{3}$ cup sugar

Pour into refrigerator trays and freeze until

firm. Makes 8-10 servings.

Karen Grosse Smith

Green Pea Salad

Diane Leipper

1 cup green peas
1 cup cheese, cubed (mild or sharp, or longhorn)
1/2 cup celery, diced

Additional ingredients

sweet pickles, diced
pimento
paprika
pecans, chopped

I prefer fresh or frozen peas but you can use canned. Combine all ingredients and toss. Serve on lettuce leaves.

Source: Favorite Recipes of Home Economics Teachers

1/4 cup onion, diced (white or red)
1 or two hard cooked eggs, chopped
mayonnaise



Rice Salad

Diane Leipper

cooked rice
hard cooked eggs
celery, diced

Additional ingredients:

onion, chopped (green or red)
green pepper
sweet pickles, diced
pimento

mayonnaise

paprika
prepared or powdered mustard
black olives, chopped
tuna or cooked chicken, chopped

I usually use short grain brown rice. Combine all ingredients and toss. Chill.

Source: Favorite Recipes of Home Economics Teachers

** Mother (Virginia Leipper) found these in her recipe collection. They are written on cards which fold like tents so they stand up. I believe these may have come from Sally Edwards and she might have drawn the pictures. I have included these throughout the recipe book. - D.L.L.*

Three Bean Salad, Augmented

Diane Leipper

Use any combination of the following in equal portions

fresh green beans, wax beans, cici beans, lima beans,
dried red kidney beans, garbanzo beans, pinto beans, black eyed peas

Additional ingredients can include:

celery dill pickles, chopped
onion, chopped (green, red, or white pickle relish
onion) parsley
green pepper
pimentos

Use approximately 1/2 teaspoon of any of the following:

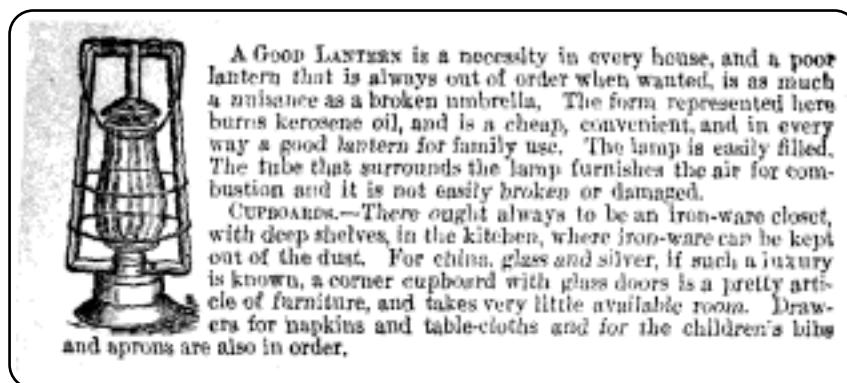
celery seed garlic salt
worcestershire sauce

Dressing

1/2 cup salad oil 3/4 cup sugar
1/2 cup vinegar (white, cider or red 1/2 teaspoon salt
wine) 1/2 teaspoon pepper

You can use canned beans but I prefer fresh green beans (steamed till just tender) and dried beans cooked the day before. Don't over cook dried beans. They work best when done but still firm. Mix all ingredients well and chill for at least 1 hour before serving.

Source: Favorite Recipes of Home Economics Teachers



Spinach Salad

Diane Leipper

- 4 cups raw spinach
- 1 cup green onion chopped
- 2 or 3 eggs, hard cooked, chopped
- 1/2 cup oil
- 3/4 cup sugar
- 1 teaspoon salt
- 1/2 cup vinegar (use white or red wine)
- 3 to 8 pieces of bacon, crisply fried and chopped

Wash spinach thoroughly, drain, dry well, and chop. Mix oil vinegar, sugar, and salt. Pour over spinach, onions and eggs. Mix well and refrigerate an hour before serving. Put bacon on right before serving. Can garnish with hard cooked egg.

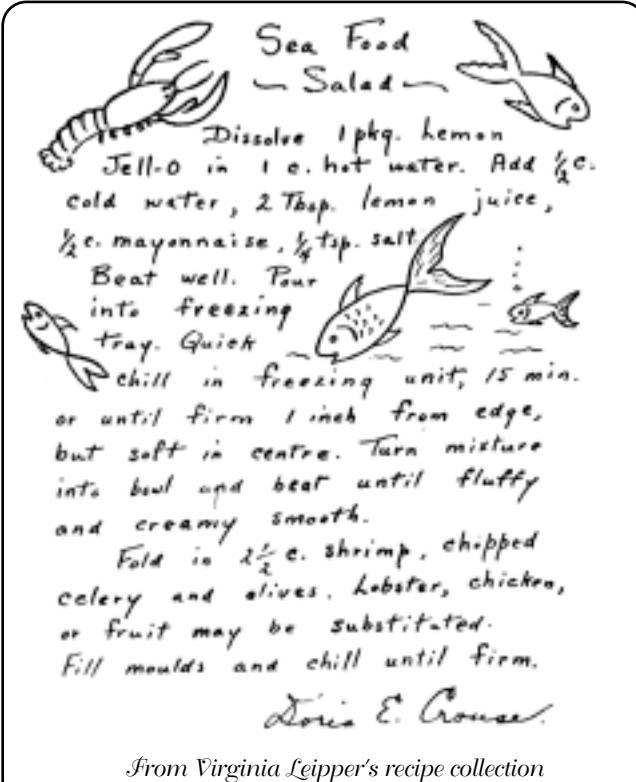
I find that I only need about 1/2 the dressing so I use half the amount of oil vinegar, sugar, and salt that is called for.

Source: *Favorite Recipes of Home Economics Teachers*

Note: amounts and choice of the ingredients in the Bean, Pea, and Rice salads are based on personal preference.

This book, Favorite Recipes of Home Economics Teachers is a collection of recipes submitted by various home economics teachers. There are usually several varieties of the same recipe. When I am looking for a specific recipe (like bean salad) I look at all of the recipes, get a general idea of the standard ingredients then combine those ingredients to suit me.

The salad recipes I have included in the Family Recipe book are combinations of several recipes from that book. - DLL



Sea Food Salad

Dissolve 1pkg. lemon
Jell-O in 1 c. hot water. Add 1/2 c.
cold water, 2 Tbsp. lemon juice,
1/2 c. mayonnaise, 1/4 tsp. salt
Beat well. Pour
into freezing
tray. Quick
chill in freezing unit, 15 min.
or until firm 1 inch from edge,
but soft in centre. Turn mixture
into bowl and beat until fluffy
and creamy smooth.
Fold in 2 1/2 c. shrimp, chopped
celery and olives. Lobster, chicken,
or fruit may be substituted.
Fill moulds and chill until firm.

Loria E. Crowe

From Virginia Leipper's recipe collection

I never could make Wilted Lettuce Salad as good as Mom Leipper and have forgotten how. It did start with diced bacon fried and then adding the greens. Sugar and vinegar were involved too. I'll try to make it to see how the ingredients are measured and added. - VJL

Wilted Lettuce Salad

Mrs. Albert Stuart

6 slices bacon	6 green onions, thinly sliced with some tops
1/4 to 1/3 cup cider vinegar	Salt and pepper to taste
1 teaspoon sugar	4 hard-cooked eggs, peeled and finely chopped
1 large head leaf lettuce, torn into bite-size pieces	

In a heavy skillet over moderate heat, cook bacon until crisp. Reserving drippings, remove bacon and drain on absorbent paper. Break into 1/2-inch pieces. Add vinegar and sugar to drippings. Stirring constantly, cook until bubbly hot. In a large serving bowl, place lettuce and onions. Pour hot vinegar mixture over vegetables. Add bacon pieces and toss lightly. Season to taste with salt and pepper. Sprinkle chopped egg over salad and serve immediately.

Source: Richmond Receipts by Jan Carlton

I found this recipe on the web. It seems to be a standard for this type of salad and was close to memories mother has of Grandma Leipper's recipe. - D.L.

Apple Salad Cups

Mary Gruenke

1 box lemon jello	1/2 cup chopped celery
2 cups cranberry juice	1/4 cup broken walnuts
1 cup unpared chopped apples	

Heat 1 cup cranberry juice, dissolve gelatin, add other cup of juice, put in refrigerator and let partially congeal. Add celery, nuts apples, pour into molds

Rhubarb Salad

Virginia Leipper

2 cups rhubarb	2 cups chopped raw apple
2 cups pineapple juice	1 cup pecans, chopped
2 pkgs strawberry jello	

Add pineapple juice to rhubarb and bring to a boil. Remove from stove and add Jello. Cool, add apple and nuts. Poor into mold and chill. Serve with cream cheese dressing made by thinning 1 small package cream cheese with 1/4 cup pineapple juice. Excellent with meat.

California Slaw

Myrtle Leipper

1 cup raisins, plumped	1 teaspoon dry mustard
3 cups cabbage (shredded)	1 Tablespoon sugar
1 1/2 cups red apples (chopped into small chunks)	3 Tablespoons lemon juice
1 Tablespoon minced onion	1 cup dressing (Mayonnaise)
1 teaspoon salt	

Ranch Dressing Mix

Diane L. Leipper

2 teaspoons instant minced onion	1/8 teaspoon garlic powder
1/2 teaspoon salt	1 Tablespoon parsley flakes

Mix with

1 cup mayonnaise	1 cup buttermilk or plain yogurt
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Mayonnaise

Dorothy Higgins

1 egg	2 Tablespoons vinegar
1/2 teaspoon salt	1 Tablespoon water
1/2 teaspoon dry mustard	1 cup oil
1/4 teaspoon paprika	

Mix all ingredients thoroughly.

Prickly Pear Jelly

3 cups juice, 1/2 cup lemon juice, 1 box sure-jell; bring to rolling boil; add 3 1/2 cups sugar; bring to rolling boil. For thin jelly, boil 3 minutes, for thick jelly, boil 5 minutes. Skin, pour into jars, seal.

To clean the fruit, cover bottom of small tub or something similar with fruit; put a novel on the hose and with the hard spray wash the fruit. The hard spray will wash off most of the spines. Drain off the water; I used a pressure cooker, but if you are going to do it yourself, maybe you'd better just use a large pot, cover with water and boil for 15 to 20 minutes until the fruit is soft; put in collander and with a potatoe washer mash the fruit real good and get as much juice as possible, which will be just about all; then put thru a cloth bag, the juice that is, and you will have beautiful clear red juice. Now you are ready to make the jelly. Hope I have made this clear. Work with just a small amount of fruit at a time, and watch your hands keep off. I shall be interested in hearing how you make out

*See you soon,
Lans,*

Dorothy Higgins

Aunt Dorothy

This recipe was in Myrtle Leipper's recipe box. I don't recognize the handwriting and I couldn't clearly read the name. - DLL

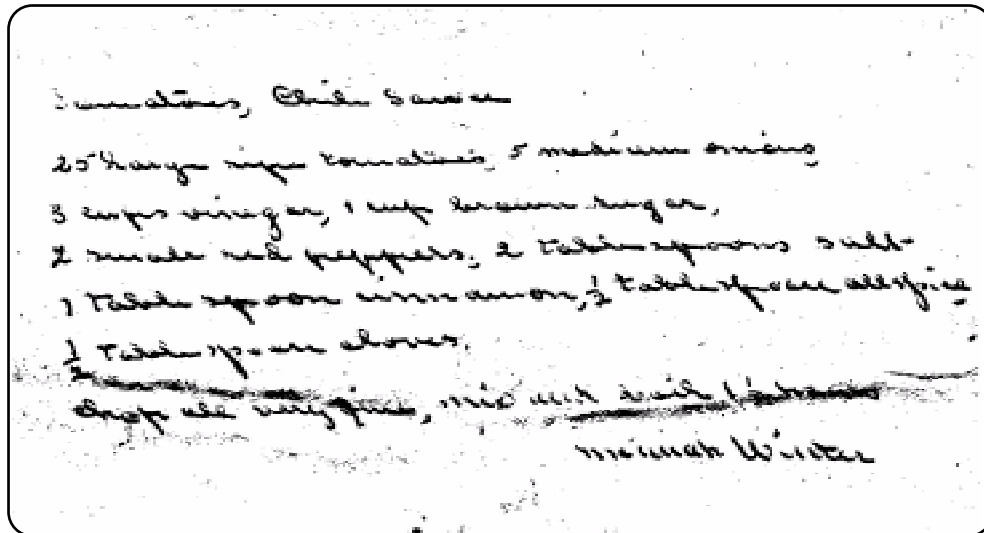
Tomatoes, Chili Sauce

M. Wiltar?

25 large rip tomatoes
5 medium onions
3 cups vinegar
1 cup brown sugar
2 small red peppers

2 Tablespoons salt
1 Tablespoon cinnamon
1/2 Tablespoon allspice
1/2 Tablespoon cloves

Chop all very fine mix and boil 1 1/2 hours



Catsup

Diane Leipper

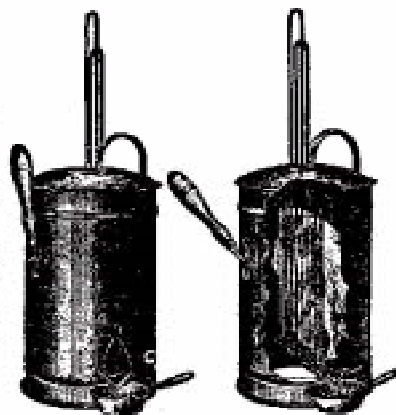
9 Lbs ripe tomatoes	1 teaspoon celery seed
4 medium yellow onions, chopped	1/2 teaspoon dry mustard
1 red bell pepper, seeded & chopped	1/8 - 1/4 teaspoon Cayenne
1 cup cider vinegar	4 Tablespoons brown sugar
1 teaspoon whole allspice	5 Tablespoons honey
1 teaspoon whole cloves	1 teaspoon salt
5 sticks cinnamon, broken	

Cut tomatoes in 1/4 and puree, then blend in blender in batches together with the chopped onion and red pepper. Strain through a course sieve to eliminate tomato skins. Pour into a large enameled pot. Cook mixture over low flame stirring often, until it has thickened considerably (as long as 1 hour).

Wrap allspice, cloves, cinnamon and celery seed in cheesecloth and put them in small pot with vinegar. Heat vinegar and bag of spice together for about 30 minutes then remove bag of spices.

Mix spiced vinegar into tomato puree and simmer on low heat for about 15 minutes, stirring occasionally. Add cayenne, brown sugar, honey, mix well. Simmer on low heat for 20 minutes or until thickened.

THE DOVER BROILER.—A good deal of ingenuity has been exhausted in various inventions for broiling meat easily and quickly, and leaving housewives no excuse for using the dyspepsia-producing, old-fashioned frying pan, and there are several good ones in the market. The latest candidate for favor hails from Boston, and is well represented in the engraving. The meat is placed between the bars of a reversible wire broiler, and set upright inside the tin or Russia iron case, the cover to which slides over the handles and keeps in all the heat. The case has no bottom, but is made in several sizes to fit the holes of the various sizes of stoves. The meat is thus subjected to great heat without danger of burning. A spout is arranged to catch all the juices as they flow, and carries them to a little pan provided for the purpose. Great care must be taken not to remove a cover or open the stove door while the broiling is going on, or the smoke will rush up into the broiler. With care to avoid this, not a particle of smoke reaches the meat.



L

Indian Relish

12 tomatoes
 8 onions
 6 peppers
 1/2 head cabbage
 1 bunch celery
 1/2 teaspoon turmeric
 1 tablespoon mustard
 1 " " " seed
 1 " " flour
 vinegar to cover - sugar & salt to taste

L

Grape Conserve

3 pts. ^{green} grapes cut & seeded
 8 cups sugar
 1/2 lb raisins cut
 1/2 " English walnuts
 2 oranges cut in discs & rind. Also.
 set stand over night & cool till thick.

L

Tomatoe Mince Meat

30 green tomatoes
 24 apples
 4 lb sugar
 1/2 " suet
 3 " raisins
 16 tablespoons vinegar
 nutmeg
 cinnamon
 allspice
 salt
 cook 1/2 hr.

These recipes were in
 Virginia Leipper's recipe
 box. Also saw them in
 Myrtle Leipper's recipes.
 Not sure who wrote
 them. - DFL

Cocktail Sauce

Jo Harrison

Good with clams, oysters, crabmeat, lobster, or shrimp	3 Tablespoons lemon juice
1/2 cup chili sauce	1/4 teaspoon salt
1/3 cup catchup	dash of pepper
1 teaspoon worter sauce (worcestershire Sauce)	few drops tabasco
	2 Tablespoons horseradish (optional)

Measure ingredients into glass jar. Cover and chill thoroughly. Makes 1 generous cup.

♥ *General Cleaning Suggestions*

On Monday, wash: Tuesday, iron: Wednesday, bake and scrub kitchen and pantry: Thursday, clean the silver-ware, examine pots and kettles, and look after the storeroom and cellar: Friday devote to general sweeping and dusting: Saturday, bake and scrub kitchen and pantry floors, and prepare for Sunday

Orange Marmalade

Maria Ashton

4 cups juice and rind (ground) of 2 oranges	1 1/2 lemon
1 grapefruit	

Place in large bowl. Add 10 cups water. Soak 24 hours. Add 12 cups sugar. Bring to a boil. Turn down heat and slow boil for 3 hours. Pour into jars.

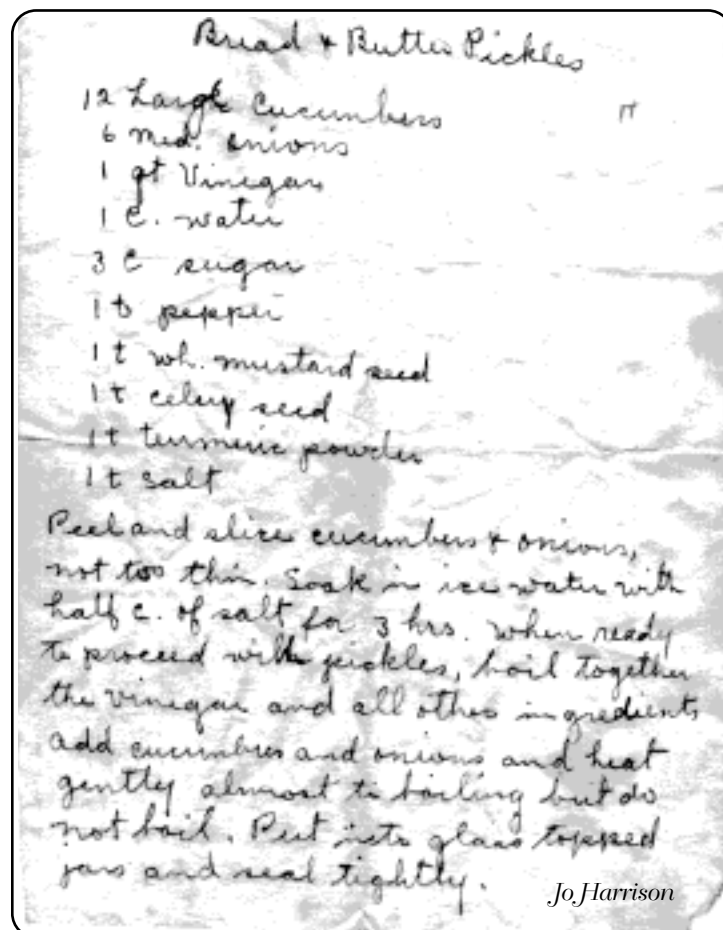
Dill Pickles

Myrtle Leipper

50 cucumbers	1 cup salt
mustard seed	2 cups vinegar
celery seed	1/2 teaspoon mustard seed
bay leaves	1/2 teaspoon celery seed
pickling spice	1 bay leaf
dill	1/2 teaspoon pickling spice
5 quarts water	1 large piece of dill in each (quart)

Bring water salt and vinegar to boiling point. Fill cucumber filled jars and seal.

In the original recipe, the ingredients were in one long list. I think Grandma Leipper meant for each jar to have the measured amounts of spices. - DLL





1960's - Galveston, Texas - Diane's fantasy cruise. The Leipper family went on a day cruise on a small ship out of Galveston. All day long they kept tubs (foreground center of picture) full of fresh boiled shrimp and you could eat as much as you wanted. There were also raw oysters, which Dad sampled, and other treats. I don't recognize any of the people in this picture.

Notes