# Unusual veggies make salads extra-special

Bored with the plain tossed lettuce salad? Well, check out the local Farmers Market and/or grocery stores and take a look at the variety of salad makings to create exotic the salad makings to create exotic salad makings making the salad seven better. Try mixing them with fruits, vegetables or meats for something really outstanding.

Arigula, known as rocket salad, as a refreshing mastard-like flavor. It is excellent when combined with sweet or bitter greens to give salad a spicy taste. Arigula grows in small clusters with dark green leaves with small but somewhat long stems. Break off the leaves and spirikle over a pepperoni salad for a taste treat.

Radicebio (Italian) is a relatively mewcomer to the market. It is a member of the chicory family and adds a midb bitterness to salads. Heads range from the size of a golf ball to a grapheriut. Look for bright revend leaves someon-holds with the salads. The salad is a salad in the salad salage. Traditionally it is served warm with a splash of vinegar and oil.

Oak leaf lettuce, named for its oak leaf shape; savulable to rishe excelled shape. treat.
Radicchio (Italian) is a relatively enewcemer to the market. It is a member of the chicory family and adds a mild bitterness to salads. Heads range from the size of a golf ted to dark marron heads with yetled leaves somewhat like a cabbage. Traditionally it is served warm with a splash of vinegar and oil.

Oak leaf lettuce, named for its oak leaf shape, is a valiable in ruby red

Oak leaf lettuce, named for its oak leaf shape, is available in ruby red and pale

and pale green. It has a sweet flavor so a light dressing would comple-ment it very nicely. These are best when mixed in a salad with a light dressing. Frilly edged greens and red-tipped leaves are delicate in tex-ture and flavor.

ENDIVE CAN BE Belgian, chi-

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#### **Lois Thieleke**

home economist, Cooperative Extension Service

green inner ones. Use the inner icaves in salads raw while the other icaves may be blanched, then server warm or cold. Escarole is also a member of this chicory family. The head has dark green outer leaves loosely packed and slightly furled, while the heart is tender and pale green. Chicory and escarole are high to Vitamin A and contain some potassium and fron.

Watercress is a member of the cabbage family and is used as garnish or ingredient in a salad. It has a definite peppery flavor. Choose

crisp tender leaves with uniform green color. Stand watercress in a glass of water covered with a plastic bag, By this method it should keep a week. In a plastic bag in the refrigerator, you will need to use it sooner. Don't forget the spinach for the saind. Spinach is available with curly leaves or flat, tender dark green ones. Most spinach is sandy and needs to be washed thoroughly. Do not soak spinach or you will lose nutrients.

Iceburg leituce is the largest-selling salad green in the United States

and the most popular cold vegetable, Iceburg's main virtues are that it costs less than many of the other types of greens, it's easy to shred and stays fresh longer. However, it is probably the least nutritious.

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OTHER TYPES of lettuce, romaine (Cos) has crisp oblong leaves pale yellow-green and very tender. Romaine goes well with many types of salada, especially the classic Ceasar salad.

Boston, buttercrunch and bibb lettuce come next in popularity, Boston or butter is moderate in size with fouried teaves. They are pale green, soft and delicate. Bibb is just smaller version of Boston, although the color is generally a little dark and it has a crunchler texture.

The combinations color and textures are almost endless when taking about salad "lizings." Popular

Italian plum tomatoes are yellow or red and are sweeter than the traditional tomatoes. Peppers are red, yellow, orange and purple, All taste similar to green peppers, but each has its own subtle sweetness. Enoit mushrooms are unique. They have a crisp texture and a mild flavor. These are the mushrooms that are rethered to the control of the control

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pound actually atters the way the body digests food when taken before meatitime it bonds with food and supposed by the body digest should be a sound to the digestive system. The formula is marketed in capsule form in the United States under the trade name Cal-Ban 3000. A firm located in Tampa, Florida has acculaive North American distribution tights to Cal-Ban 3000. A company to the control of the control of

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