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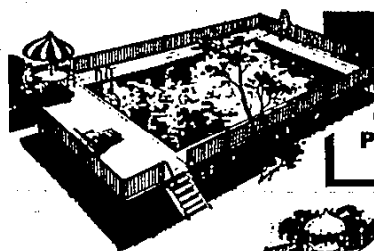
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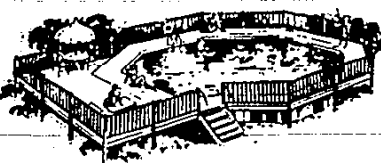
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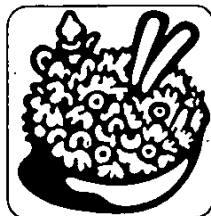
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SALADS



SPICY ORANGE SALAD

An unusual molded salad for
warm weather eating.

1 cup water
1 stick cinnamon
8 whole cloves
1 package (3 oz.) orange-flavored
gelatin

$\frac{3}{4}$ cup (6 oz. can) frozen orange
juice concentrate, thawed and undiluted

1 tablespoon lemon juice
1 can (11 oz.) mandarin oranges,
drained

In saucepan, combine water, cin-
namon and cloves; bring to a boil.
Reduce heat; simmer 10 minutes.
Remove spices. Add dry gelatin; stir
until dissolved. Add orange juice
concentrate and lemon juice; mix
well. Chill until slightly thickened,
about 1 hour. Fold in mandarin or-
anges. Pour into oiled 3-cup mold.
square pan or serving bowl. Chill
until firm, at least 4 hours.

4 to 6 Servings

EVERYONE'S FAVORITE

POTATO SALAD

1 cup water
 $\frac{1}{4}$ cup freshly squeezed
lemon juice
 $\frac{1}{2}$ teaspoon salt

1 pound (carton or plastic bag)
frozen Southern style hash
brown potatoes

$\frac{3}{4}$ cup mayonnaise
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onion
2 hard-cooked eggs, chopped
1 teaspoon celery seed

1 teaspoon grated lemon peel
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper
 $1\frac{1}{4}$ cups boiling water
1 package (3 oz.)
lemon flavor gelatin
2 tablespoons cold water
 $\frac{1}{2}$ cucumber, unpeeled
and thinly sliced

Add frozen potatoes; cover and sim-
mer 5 to 8 minutes or until potatoes
are fork-tender. Drain. Mix potatoes
with mayonnaise, celery, onion,
eggs, celery seed, lemon peel, salt
and pepper. Cover and chill 2 hours.

Meanwhile, pour boiling water
over gelatin in a large bowl; stir until
gelatin is dissolved. Measure out $\frac{3}{4}$
cup dissolved gelatin and stir in cold
water. Pour into bottom of $6\frac{1}{4}$ -cup
ring mold; refrigerate until firm. Chill
remaining gelatin in bowl until con-
sistency of unbeaten egg white; then
whip until soft peaks form.

Fold in potato salad: Arrange cu-
cumber slices over gelatin in mold.
Carefully spoon potato-gelatin mix-
ture into mold. Refrigerate until set.

To unmold: Loosen gelatin
around edges with tip of sharp knife.
Place inverted serving plate over
mold. Hold plate and mold together
and turn over; shake gently to re-
lease and lift off mold. Surround
with salad green. Fill center with
cherry tomatoes, if desired. Yield:
Six to eight servings.

In a medium saucepan, heat wa-
ter, lemon juice and salt to boiling.