

The Project Gutenberg eBook of Florida Salads, by Frances Barber Harris

This ebook is for the use of anyone anywhere in the United States and most other parts of the world at no cost and with almost no restrictions whatsoever. You may copy it, give it away or re-use it under the terms of the Project Gutenberg License included with this ebook or online at www.gutenberg.org. If you are not located in the United States, you'll have to check the laws of the country where you are located before using this eBook.

Title: Florida Salads

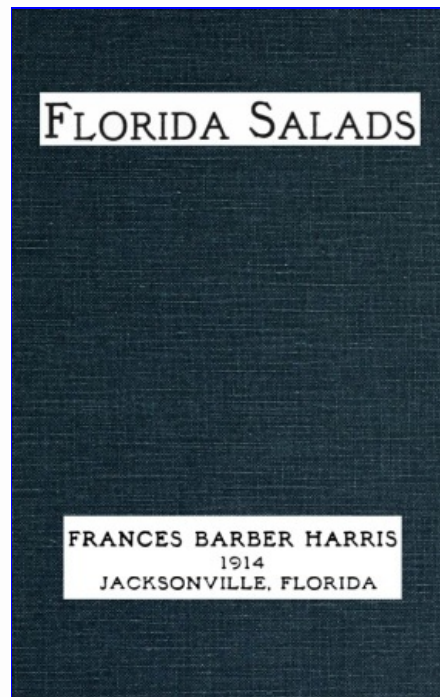
Author: Frances Barber Harris

Release date: August 28, 2015 [EBook #49803]
Most recently updated: January 25, 2021

Language: English

Credits: Produced by WebRover, Chris Curnow, Chuck Greif and the Online Distributed Proofreading Team at <http://www.pgdp.net>
(This file was produced from images generously made available by The Internet Archive)

*** START OF THE PROJECT GUTENBERG EBOOK FLORIDA SALADS ***



Contents:

[Preface.](#)
[Important Pointers.](#)
[Salad Dressings.](#)
[Dinner Salads.](#)
[Luncheon Salads.](#)
[Bridge Salads.](#)
[Salad Sandwiches.](#)
[Index.](#)
[Recipes. \(Eight lined pages for writing notes and personal recipes follow the index in the original. One is included as an image and may be printed.\)](#)

(etext transcriber's note)

FLORIDA SALADS

"Nothing lovelier can be
found in woman, than to
study household good."
—Milton.

FRANCES BARBER HARRIS
1914
JACKSONVILLE, FLORIDA

Preface.

If the writer can impress upon the readers of this little salad book the importance of eating salads, the writing of it will not be in vain.

The addition of a pretty salad to a menu not only gives a refined, attractive appearance to the table, but is appetizing, and, I might say, almost a necessity in this climate, speaking from a health standpoint. Fruits and vegetables contain a large amount of the necessary salts required by the system, and as for olive oil, the many benefits derived from the use of pure olive oil are so great that it is considered by good authority a positive beautifier. We all know that celery and onions are soothing to the nerves.

This is not a very comprehensive work, but a collection of a few practical, palatable recipes, combined, proportioned and tested by the author. It is especially written with the hope that it will be of some assistance to young housekeepers in making their meals attractive and dainty. With a few exceptions, the materials used in these salads are produced in Florida.

In making salads there is a field for a great deal of originality. With a little taste and painstaking care, most attractive, and at the same time wholesome dishes may be originated.

Important Pointers.

Of course only the freshest and best materials are reckoned in these recipes. It is a mistake to think the mixing will hide the quality.

Lettuce, endive, celery, and all salad greens should be most carefully washed, crisped one hour in ice water, put into a cheese cloth bag and kept near the ice until needed; or, shake gently, put into a covered stone jar and set in cool place. Cover jar with cloth before putting on the top. All salad materials should be thoroughly cold and salads kept cold until served.

Pecans can be cracked easily and meats gotten out whole if they are scalded and left in the hot water a few moments; crack lengthwise. Scald nut meats to blanch.

Do not be afraid to use red pepper in salads. It is wholesome and often prevents them from being indigestible.

Salads should not be mixed any longer before serving than absolutely necessary.

Onions should be sliced and soaked at least one hour in ice water before using for salads. They are milder and not so apt to disagree with one. Cucumbers should be sliced thinly and crisped in ice water one hour before eating. It makes them more wholesome.

Let the hands come in contact with salads as little as possible. Use fork and spoon for mixing dressings and tossing salads together. When convenient make French dressing and mix salad at the table.

A small lump of ice put into French dressing while being made keeps it cool and makes it milder.

A tiny pinch of sugar improves most salads.

The secret of making mayonnaise that will not curdle is in using perfectly fresh eggs and cold, pure olive oil. Care and judgment is also needed; materials differ and have to be used accordingly. Stir in one direction.

It is best not to use silver or metal utensil in making dressing or in mixing salads. The writer uses an orange wood fork and spoon. The wood is hard and does not discolor.

A heavy white porcelain bowl holding about one quart is a convenient size in which to mix mayonnaise.

Squeeze lemon and strain juice before beginning mayonnaise.

When mayonnaise loosens or begins to curdle, put in a pinch of corn starch, or if it separates after making, put an egg yolk into a fresh bowl and gradually stir mayonnaise into it.

The writer never uses cream in combination with salad dressings, from the fact that lemon juice and vinegar curdle cream. The desired quantity of the following is a good substitute: one teacupful of fresh, rich, sweet milk thickened with one teaspoonful of corn starch cooked in a double boiler; when it begins to thicken add one teaspoonful of butter. When it is the consistency

of thick cream, remove from fire, beat well and put near ice until needed. It will be referred to in these recipes as Cream Substitute.

When canned meats are used for salads, the can should be opened at least half hour before using, meat placed in a porcelain, glass or china bowl and thoroughly aerated.

Lettuce is so succulent and easy to bruise that breaking or pulling it to pieces with the fingers is a more delicate way than cutting with a knife.

Salads should never be sour but so delicately blended that no seasoning predominates.

"Distrust the condiment that bites too soon."

A little claret added to Plain Mayonnaise is very nice for fruit salads.

Before making sandwiches, bread may be peeled, or all crust taken off with a very sharp knife.

Slightly melt butter before spreading on bread for sandwiches.

It is best to spread butter on end of loaf before slicing for sandwiches. Use very sharp knife for cutting bread.

An ordinary tea cup, level full, rounded table spoon and tea spoon are used for measuring these recipes.

Salad Dressings.

COOKED YELLOW SALAD DRESSING.

Three tablespoonfuls of vinegar, one scant teaspoonful of salt, one half teaspoonful mustard, one teaspoonful sugar, white and red pepper to make rather hot; cook in double boiler and when hot add one half teacup of butter. When butter is melted stir in yolks of three well beaten eggs and continue to stir until mixture is the consistency of thick cream. Take from fire, beat well and put on ice. When thoroughly chilled, fold in the well beaten white of an egg.

COOKED WHITE SALAD DRESSING.

One cup of fresh, rich, sweet milk. Thicken with one teaspoonful of corn starch and cook in a double boiler. When it begins to thicken add one tablespoonful of butter, stirring until as thick as heavy cream. Remove from fire and add one half teaspoonful of salt, two tablespoonfuls of tarragon vinegar, white pepper to taste and beat until smooth. When cold fold in one egg white, well beaten.

LEMON DRESSING.

One-half teaspoonful of salt well sprinkled with white pepper, three tablespoonfuls of olive oil and the juice of half a lemon beaten alternately until thick.

FRENCH DRESSING.

One teaspoonful of salt, tabasco or cayenne and black pepper to taste; one half cup of cold olive oil, one and one-half tablespoonfuls of vinegar. Stir oil and vinegar alternately into salt and pepper with an orange wood fork until thick. Serve at once.

Instead of olive oil, bacon grease is sometimes used. It is then called German dressing instead of French dressing.

NUT DRESSING.

Pound into a smooth paste pecan meats and mix with French dressing, or mix peanut butter with French dressing. Nice to serve over plain lettuce.

MAYONNAISE, PLAIN.

Put yolks of two eggs and one teaspoonful of salt into a cold bowl and stir until smooth with an orange wood fork; gradually add cold olive oil and lemon juice alternately until one and one-half cups of oil and the juice of one small lemon have been used. Season with Tabasco to taste. This makes a stiff mayonnaise. Lightly fold into it one egg white beaten dry. If a milder dressing is preferred, mix the above with equal part of cream substitute. This recipe can be doubled or halved.

MAYONNAISE No. 1.

Two yolks, one-half teaspoonful salt, dash of mustard, sprinkling of white pepper, a pinch of sugar and six drops of Tabasco. Stir smoothly and add, a few drops at a time, cold olive oil until it

is thick and cakes on the spoon. Thin with lemon juice and add oil and lemon juice alternately until one and one-half cups of oil and juice of one small lemon have been used. A few drops of vinegar may also be added. Cooking oil is used by some in place of olive oil.

MAYONNAISE No. 2.

Yolks of two hard boiled eggs, one raw yolk, a quarter of a teaspoonful of mustard, one teaspoonful of salt, cayenne to taste, juice of half a lemon, a tablespoonful of vinegar and two cups of olive oil. Work the oil and seasoning gradually into the cold yolks as in plain mayonnaise. This dressing can be increased in quantity by adding cream substitute.

GREEN MAYONNAISE.

Soak strips of sweet, green peppers in slightly salted ice water two hours. Drain, chop finely with a sharp knife and fold into mayonnaise.

RED MAYONNAISE.

Cut pimentoes into fine pieces and fold into mayonnaise.

DEEP YELLOW MAYONNAISE.

Mash one teaspoonful of butter into the yolks of two hard boiled eggs while warm, and when cold stir into the plain mayonnaise.

ROQUEFORT DRESSING.

French dressing with Roquefort cheese mashed smoothly into it.

LEMON JELLY.

One package of gelatine soaked in one cup of cold water; add one-half cup of lemon juice, tablespoonful of sugar and two and half cups of boiling water. Cook a few seconds. Clarify with whites of two eggs.

Dinner Salads.

LETTUCE HEART SALAD No. 1.

Leaves of small lettuce hearts slightly pulled apart, thoroughly washed and soaked in ice water one hour. Drain, dip in French dressing and sprinkle with finely shredded celery mixed with chopped pimentoes. Serve with or without mayonnaise, one to each person.

LETTUCE HEART SALAD No. 2.

Lettuce hearts prepared as above and sprinkled with finely chopped nut meats instead of celery and pimentoes. Serve with mayonnaise.

LETTUCE SALAD.

Select the white inner leaves of a cabbage head lettuce. Serve a few leaves on a plate dressed with Roquefort dressing.

ENDIVE SALAD.

Pick well bleached endive apart, wash well and crisp one-half hour in ice water. Shake and marinate in French dressing.

MALAGA SALAD.

With a sharp knife slit one side of large Malaga grapes, take out the seed and fill with blanched pecan meats. For each plate, put two leaves of romaine side by side pinched together, and a row of grapes in each leaf resembling peas in a pod. Put one-half teaspoonful of Green Mayonnaise on the ends of each leaf.

TOMATO CUPS.

Large, firm, cold tomatoes peeled with a thin bladed sharp knife; scoop out the centers and fill with chopped celery and nuts mixed with mayonnaise. Serve on lettuce leaves.

AVOCADO PEAR SALAD.

Cut pears in half lengthwise and remove seed; sprinkle with salt, pepper and lemon or lime juice and eat with a spoon. One-half to each person.

ROMAINE SALAD.

Wash romaine lettuce well, crisp in ice water, dress with French dressing mixed with finely chopped pimientos. Dress at table.

BELL PEPPER SALAD.

Finely shred large, sweet bell peppers and soak one hour in ice water; drain and chop fine. Prepare endive in same manner and mix together with French dressing to which a little Worcestershire and Tabasco sauce have been added. Put a thin slice of a large firm tomato on each plate and a tablespoonful of salad on each slice. This is rather a hot salad and a little suffices. It is also good with deviled crabs for a Luncheon or Bridge.

ASPARAGUS SALAD.

Cooked asparagus chilled, a few stalks put on lettuce leaves, sprinkled with chopped nuts and served with mayonnaise.

STRING BEAN SALAD.

Cold string beans which have been cooked in the old fashioned Southern way with bacon, mixed with chopped tomatoes, onions, and cucumbers and dressed with a French dressing. Add a little Tabasco and Worcestershire sauce to dressing. Serve on lettuce leaves or a tablespoonful on salad plate with curled round radish on side. Of course the onions and cucumbers must be soaked in ice water and drained before adding to salad.

GREEN PEA SALAD.

Boil peas in salted water and drain. Boil mushrooms in salted water, chop and drain. Mix peas and mushrooms together with French dressing. Scoop the center out of firm tomatoes, fill with the mixture and put on lettuce leaves. Sprinkle a few peas around the tomatoes and put a spoonful of Red Mayonnaise on top.

CELERY STICK SALAD No. 1.

Wash celery well with a brush, crisp in ice water and dry. Select well grooved stalks, remove strings or threads, cut in uniform lengths and fill grooves with cold tomato jelly, just before it hardens. Serve two stalks on two romaine lettuce leaves with a teaspoonful of mayonnaise on side of plate. Eat with fingers, dipping celery ends in dressing.

CELERY STICK SALAD No. 2.

Prepare celery as in recipe for Celery Stick Salad No. 1. Fill grooves with cream cheese mashed with pimento. Serve in same way.

CELERY SALAD.

Chop crisp celery and mix with blanched, broken pecan meats. Put two romaine lettuce leaves on each plate, and in the middle, along the length of each leaf put a little row of the mixture, with a small stream of mayonnaise on top.

TOMATO JELLY.

Mash fresh tomatoes through a sieve, enough to make pint and half. Dissolve one package of gelatine, add to tomatoes, season with cloves, salt, celery seed and white pepper. Boil a few seconds, remove from fire, strain, and when cold set near ice.

CUCUMBER SALAD.

Two long glass house cucumbers and one medium white onion sliced thinly and soaked in ice water. Drain well and lightly mix with two cold, firm tomatoes cut with a sharp knife into small pieces. Add a little Worcestershire sauce and a pinch of sugar to a plain French dressing and pour over salad and serve on lettuce leaves.

CAULIFLOWER SALAD.

Boil cauliflower in salted water until tender and drain. Put a spray of it on a lettuce leaf with a few blocks of hard boiled egg. Dress with a spoonful of mayonnaise dressing.

SPINACH SALAD.

Boil spinach until tender. Salt and pepper while cooking. When done, mash fine, drain, and season with butter. Mince cucumber pickle, add to spinach and mould in individual moulds. Turn out on a bed of cress, put grated hard boiled eggs around the base and Green Mayonnaise on top.

RADISH SALAD.

Peel firm young radishes, cut in small pieces, and soak in ice water one-half hour. Drain and mix with broken blanched pecan meats. Serve on lettuce with Mayonnaise No. 2. Garnish with round red radishes sliced in the shape of roses.

CABBAGE SALAD.

The half of one small, hard, white cabbage shredded finely, mixed with one small, white onion chopped and all soaked in ice water two hours. Drain well and mix with half the amount of finely shredded celery; dust with cayenne, sprinkle with a pinch of sugar and dress with French dressing containing a dash of Worcestershire sauce. Serve in a nest of endive and put a few small blocks of red beet which have been dressed with vinegar, on top.

STRAWBERRY SALAD.

Slice strawberries. Add half the quantity of thinly sliced kumquats and sprinkle lightly with sugar. Dress with a very little lemon dressing and put in small cup shaped leaves of white lettuce. Garnish with a large strawberry, with cap and stem.

MAMMEE-SAPOTA SALAD.

Cut in half, remove seed and dress with lemon dressing, adding a few drops of the juice of sour sops. Serve on lettuce leaf and eat with a spoon. This is a very pretty dish.

FLORIDA SALAD.

Peel grapefruit, oranges, and tangerines; divide into lobes, remove white skin and seed, and put on lettuce leaves. Cut a pineapple into small square blocks and pile a little on top of each plate of salad. Around the salad put slices of banana with a little lemon juice squeezed over. Serve with mayonnaise.

Luncheon Salads.

AVOCADO PEAR SALAD.

Cut the meat of an avocado pear in strips, lengthwise, then cut into square blocks. Mix carefully, without mashing, with cold hard boiled eggs, cut up. If the pears are not too large, fill hulls with the salad and place on lettuce or serve on lettuce without the hulls. Dress with Mayonnaise No. 2.

OYSTER SALAD.

One pint of small, fresh oysters. Strain the liquor and rinse the oysters in ice water; put oysters back in liquor and scald until well curled. Drain and chill. Mix with equal quantity of diced celery, one small cucumber pickle chopped fine, a sprinkling of cayenne, and one cupful of chopped mushrooms. Serve on lettuce with Green Mayonnaise.

TUNA SALAD.

Mix equal quantity of tuna and chopped celery. Slice midget cucumber pickles in lengthwise, small strips, mix with the fish and celery and sprinkle with cayenne. Serve on lettuce leaves and dress with Mayonnaise No. 2. This salad is also nice for bridge parties. The tuna fish is often called the "Chicken of the sea."

TURKEY SALAD.

Put a thin slice of tender turkey on a lettuce leaf. Mince celery and truffles, mix with mayonnaise and put a little mound of it on each piece of turkey and top with a Salmiring. (Rings cut from seeded olives.)

CHICKEN ASPIC SALAD.

Cover a four pound fat chicken with boiling water, season with salt and black pepper, and simmer until tender. Remove chicken. Season liquor with a finely chopped small onion, a few cloves, a dash of cayenne and boil down to about one pint and a half. Soak one box of gelatine in a cup of cold water with one tablespoonful of lemon juice added. Pour into chicken stock and boil a few seconds. Remove from the fire and strain, then clarify with the whites of two eggs. Dice the cold chicken and add half the quantity of celery cut fine. Just before the gelatine begins to set, put a little in the bottom of individual cups, add chicken and celery and finish the top with more gelatine. Put cups near ice until ready to serve. Turn out of cups—using a thin bladed warm knife—on lettuce leaves, and with a paper tube squeeze a little ring of stiff mayonnaise around the base of salad. Put an olive and two maraschino cherries on top of each.

SARDINE EGGS.

Hard boiled eggs split lengthwise in halves and a teaspoonful of sardine mayonnaise on top, served on lettuce leaves.

Sardine Mayonnaise: plain mayonnaise with boned sardines mashed into it. Make pretty hot with tabasco and add finely chopped cucumber pickles.

EGG LILIES.

Carefully cut the white of hard boiled eggs down lengthwise to form petals. At the base of each petal put a drop of Deep Yellow Mayonnaise and on top of the yolk, in center, make a tiny indentation and fill with Green Mayonnaise.

These are pretty to serve on a helped plate containing cold boiled ham and sandwiches.

Put a few nasturtium leaves around the lilies.

CHICKEN SALAD.

Salt and pepper one four pound fat chicken and simmer in water enough to cover until perfectly tender. When done, remove chicken, and if there is too much liquor boil down until there is just about enough in which to jelly the chicken. With the kitchen scissors, cut the chicken into half inch pieces and leave in liquor over night on ice. Just before serving, mix jellied chicken with equal quantity of diced, crisp celery and two teacupsful of broken pecan meats. Turn all into a large mixing bowl, add one-half teacup of plain French dressing and with salad fork and spoon lightly toss together. Serve with mayonnaise on lettuce leaves and garnish with slices of cold, hard boiled eggs and Salmirings.

Veal is often combined with half the amount of chicken in making this salad. Cover veal with water, season with salt and pepper and simmer until done. Cut in small pieces and mix with chicken, half veal and half chicken.

SALMON SALAD.

Bone and drain one medium sized can of the best salmon and sprinkle lightly with cayenne. Dice an equal quantity of crisp celery, add a few capers to French dressing and toss all together with fork and spoon. Serve on lettuce leaves. Grate the whites and yolks of hard boiled eggs separately, sprinkle a little grated white on top of each serving and the grated yolks in a ring around the base. Put a teaspoonful of Green Mayonnaise on top.

CRAB SALAD.

Flake freshly boiled crab meat, sprinkle with cayenne and chill. Before putting into refrigerator, cool and put into a closely covered dish, as the odor of fish is disagreeable in a refrigerator. Chop celery, mix with crab meat, add a squeeze of lemon juice, a sprinkling of salt and serve in shells with mayonnaise on top, or serve on lettuce leaves and garnish with thin slices

of cucumbers that have been marinated in French dressing.

SHRIMP SALAD.

Boil and peel fresh shrimps and soak in ice water half hour, drain and sprinkle with cayenne. Chill shrimp and mix with equal quantity of crisp celery, a little lemon juice and a sprinkling of salt. Serve in halves of large green, bell peppers, cut lengthwise. Put Green Mayonnaise on top and serve on lettuce leaves.

KIPPERED HERRING SALAD.

Flake kippered herring and take out bones. Boil small new Irish potatoes, in jackets, peel and slice. Slice pickled pearl onions. Gently mix all together. Dress with French dressing and garnish with sliced pimolas.

LOBSTER SALAD.

Flake the meat of freshly boiled lobster and chill; add chopped celery and hard boiled eggs cut into blocks. Season with French dressing to which a few drops of sherry have been added. Serve in a nest of endive with mayonnaise.

ROAST BEEF SALAD.

One cupful of cold, roast beef and one cupful of cold Irish potatoes cut into half inch pieces. Chop one small, white onion and two firm tomatoes, drain and add to beef and potatoes. Season with red pepper, a little horseradish, Worcestershire sauce, and French dressing and serve on small white cabbage leaves.

POTATO SALAD.

Boil Irish potatoes in skins, peel and cut in small blocks. Mix with half the amount of chopped celery and one fourth the amount of broken pecans, blanched. Season with Mayonnaise No. 2. Carefully put on lettuce leaves, without mashing the potato, and garnish with slices of hard boiled eggs and a little minced pimento.

POTATO ROSE SALAD.

Two cups of hot Irish potato, yolks of two hard boiled eggs, two tablespoonfuls of butter and a little onion juice mashed through a potato masher. When cold, add one cup of finely minced celery, season with French dressing and shape into roses with a pastry tube or form the petals with a teaspoon on a lettuce leaf. In the center of each rose put a drop of Green Mayonnaise. On the side of the plate put a little ball of cream cheese mixed with pimentoes and mashed between two halves of English walnut meats.

PINEAPPLE SALAD.

Cut the top from a nice, Smooth Cayenne pineapple and scoop out the inside. Cut pineapple and celery into small pieces, mix with nuts and mayonnaise and fill the pineapple case. Chill, and put on a pretty salad dish in a bed of lettuce leaves.

CUCUMBER BOATS.

Cut six, fresh, green cucumbers lengthwise in half, carefully remove inside and put boats—cut side—on ice until ready to serve. Cut the inside into small slices, cut four firm tomatoes into small pieces and one small white onion finely chopped. Drain well and just before serving, toss together with a French dressing. Fill boats and put on romaine leaves. Fine to serve on the same plate with deviled crab at a morning bridge party.

CHEESE AND NUT SALAD.

Mash American cream cheese with pimentoes and peanut butter. Form into balls and press between halves of blanched English walnut meats. Serve on lettuce leaf with mayonnaise.

GRAPEFRUIT SALAD.

Cut fruit in half, remove inside carefully, and take white skin from sections. Lightly mix with Malaga grapes stuffed with nuts; squeeze a little orange juice over salad; refill hulls and serve on

lettuce with mayonnaise.

SALAD IN GRAPEFRUIT HULLS.

Halve grapefruit crossways, scoop out contents and notch edges of hulls. Line the hulls with lettuce and fill with chicken salad; garnish with maraschino cherries and Salmirings. Serve in a bed of endive with mayonnaise. Put meat of grapefruit in refrigerator and serve next morning for breakfast in glasses.

ORANGE SALAD.

Orange and grapefruit lobes, mixed with blanched English walnut meats on lettuce with mayonnaise.

TANGERINE SALAD.

Peel tangerines, divide the lobes and carefully remove seed. Sprinkle with ground pecans and serve on lettuce with mayonnaise.

BANANA SALAD.

Cut lengthwise a firm, perfect banana and remove inside carefully forming a boat shaped case. Slice ripe strawberries, mix with the sliced banana meat and sprinkle with a little sugar. Pour Lemon Dressing over and carefully fill banana cases without mashing fruit. Place cases on strawberry leaves. This is dainty served with grated cheese toasted on crackers, and hot Russian tea.

SALAD IN APPLE CASES.

Select large, bright, red apples. Slice a piece from the top and carefully remove the inside without cutting the case. Mop the edge of cases with lemon juice and put near the ice until ready to serve. Stuff white cherries with nuts to fill the cases, put mayonnaise on top and serve on lettuce leaves with a row of little square blocks of the apples around the cases. Apple meat must be dipped in lemon water as soon as apples are cut to prevent its turning dark.

ORANGE BASKETS.

With a sharp, small knife, carefully cut large oranges in the shape of baskets with handles, and remove inside. Tie sprays of orange blossoms, or any small white flowers on handles with green baby ribbon. Fill baskets with chicken salad, put mayonnaise with a maraschino cherry on top of each and serve on sprays of orange leaves.

KUMQUAT SALAD.

Split kumquats lengthways in half and mix with equal quantities of red salad cherries. Put a little lemon jelly in cups, fill nearly full with fruit and cover with jelly just before it begins to harden. Set on ice over night. Turn out on lettuce leaves and dress with mayonnaise mixed with ground, white pecan meats.

LOQUAT SALAD.

Wash and slice loquats and kumquats thinly, then mix with sliced cold boiled chestnuts and serve on lettuce with mayonnaise.

LEMON AND TOMATO SALAD.

Lemon jelly and tomato jelly moulded in square moulds. When cold and firm slice into squares; put lemon square on lettuce leaf and tomato square on top with a spoonful of Deep Yellow Mayonnaise in center. On the side of the plate put a slice of the following: mash Red Mayonnaise with cream cheese smoothly, stuff sweet bell peppers with it firmly and put near ice until ready to serve. Slice with sharp knife in thin round slices.

MANGO SALAD.

Wash mangoes, slice in long thin slices and serve on lettuce leaves with Lemon Dressing and a few drops of sour sops. Select the mangoes that are not stringy.

COCOANUT SALAD.

Cut large selected oranges in half, carefully get the meat out and mix with freshly grated cocoanut. Put back into the orange hulls and dress each with a teaspoonful of mayonnaise mixed with Cream Substitute. Put a maraschino cherry on top and serve on nasturtium leaves and flowers.

TOMATO JELLY SALAD.

Mould tomato jelly in individual cups and put on ice. When ready to serve turn out on lettuce leaves with Green Mayonnaise and capers on top. This can be varied by putting nuts and chopped celery in jelly just before it congeals.

GUAVA SALAD.

Select large, lemon guavas, cut off tops and scoop out seed. Dip hulls in lemon water to prevent turning dark. Mix sliced truffles with broken pecan meats, fill hulls and put mayonnaise mixed with Cream Substitute on top. Serve on lettuce leaves.

Bridge Salads.

LETTUCE AND MAYONNAISE.

Mix finely minced capers and cucumber pickles with mayonnaise and add a suspicion of mustard and grated horseradish. Select small white cup shaped lettuce leaves and put a teaspoonful of the dressing on each leaf. This is nice to serve with hot fried scallops, one leaf on each plate.

GRAPEFRUIT AND PINEAPPLE SALAD.

Begin at the stem end of grapefruit and cut the peel nearly half way in six deep points. Curl the points back towards the outside of the fruit. Scoop out the meat, remove all seeds and white skin and mix with equal amount of shredded pineapple. Color the inside of the grapefruit case a cherry red with a tablet, dissolved in water, that comes with gelatine. In the bottom of case put a folded lettuce leaf—otherwise it would be too large—and fill with the fruit mixture.

Top with a spoonful of mayonnaise and a few maraschino cherries. Serve on lettuce. This is attractive.

TOMATO LILY.

Select large firm tomatoes of uniform size, with a sharp small knife carefully slice the thin outer skin, separate from the meat, into six petal shaped sections and curl them back from the tomato. Then slice or split the meat of the tomato into two rows of petals, making three rows in all. Bend or curl the petals carefully back away from the center or round ball of seeds. In the center of tomato or seed ball make a hole and fill with mayonnaise with a drop of Green Mayonnaise on top. Place on lettuce leaf. This is a little trouble, but is a dainty, pretty way to serve tomatoes. It is very necessary to have fresh firm tomatoes and a knife with a small sharp blade.

GRAPEFRUIT JELLY.

Dissolve one package of gelatine in one cup of warm water, add three cups of strained grapefruit juice and one tablespoonful of sugar. Let come to a boil, remove from fire and put into a square porcelain mould.

Dissolve one package of gelatine in one cup of boiling water, add three cups of claret with one tablespoonful of sugar. Mould in a square porcelain mould. Put a square of grapefruit jelly on top of a square of claret jelly and a few red salad cherries stuffed with nuts on top. Serve with Nut Dressing on large lettuce leaves.

GOLDEN-ROD SALAD.

Tear lettuce leaves into uneven sprays, stripping the stems about two inches. Dip in French dressing, gently shake and put on pretty salad plates, one spray on each plate. First cover the sprays with ground pecans or peanuts and then with grated egg yolks. By the side of the salad put a ring of the whites of the eggs with a spoonful of deep Yellow Mayonnaise in them. Serve browned almonds with this. To brown almonds: blanch them and brown in smoking hot olive oil and butter. Drain and sprinkle lightly with salt.

SALMON SALAD.

Flake salmon, mix with English walnuts, blanched, chopped celery and mayonnaise, mixed with a little chopped chow chow. Serve in lengthwise halves of large green peppers on lettuce.

SAPODILLO SALAD.

Cut fruit in half, remove seed, dress with Lemon Dressing and eat with a spoon. Serve on lettuce leaves.

CABBAGE PALMETTO SALAD.

Get the tender, white buds from tops of cabbage palmettoes, cut in inch pieces and soak in ice water one hour. Drain, sprinkle with cayenne and mix with equal quantity of diced celery. Serve with Cooked Dressing and a few pearl onions.

PORCUPINE SALAD.

Peel six long firm ripe pears, cut lengthwise in halves and core. Cover with water, add one tablespoonful of sugar and one of lemon juice; simmer until tender but still firm. When ice cold, stick the outer side of each piece full of almond bristles, made by splitting blanched almonds and cutting lengthwise into narrow pieces. In the large end of each half of pear put two tiny round eyes cut from maraschino cherries and in the small end stick a small curved piece of conserved citron for the tail. Serve on lettuce leaf, one to each person. On side of plate put a spoonful of mayonnaise with two pistachio nuts in it. Canned pears may also be used for this salad.

BIRD'S NEST SALAD.

Select large apples, peel and cut lengthwise into shoe strings, or small as can be cut not to break, letting the pieces fall into a pan of lemon water. On a white lettuce leaf make a nest or pen of apple shreds and fill with white cherries stuffed with nuts. Dress with a spoonful of Red Mayonnaise on top. The apples should stay in lemon water about five minutes and then put on a cloth to drain before using.

BANANA SALAD.

Peel bananas and slice in round thin slices; squeeze a little lemon juice over them and mix with equal quantity of blanched English walnuts. Serve on white lettuce leaves with mayonnaise.

SARDINES IN LEMON JELLY.

Put one small sardine in the bottom of each individual mould or cup and fill half full of lemon jelly. Just before it hardens put a slice of firm cold tomato on each and put by the ice. When firm turn out of moulds on lettuce leaves, tomato slice down; the sardine moulded in the bottom will become the top of the salad. Put a ring of boned and flaked sardines around salad and serve with mayonnaise.

Salad Sandwiches.

CHICKEN SALAD SANDWICHES.

Slightly mash chicken salad with a potato masher, mix with mayonnaise and spread between small squares of white bread.

CAVIAR SANDWICHES.

Mix caviar with Lemon Dressing (minus the salt), spread between buttered slices of white bread dotted with small flakes of lettuce.

ANCHOVY SANDWICHES.

Mince truffles and olives finely, mash with anchovies and spread on slice of white bread; butter another slice and put sandwich together with a leaf of lettuce dipped in French dressing.

PIMENTO SANDWICHES.

Peel a Pullman loaf of white bread and slice in medium slices. Spread the top of one slice with Red Mayonnaise mixed with mashed tomato, the lower side of the next slice with slightly melted butter, the top of the same slice with the Red Mayonnaise mixture and so on until you have four slices, the top slice to be spread with butter only on the under side. Of course this leaves nothing on the outside of either the top or bottom slice. Stack four slices, gently press together and wrap in oil paper until needed. Slice crossways and carefully lay on sandwich plate.

PEPPER SANDWICHES.

Follow the same directions given for pimento sandwiches using Green Mayonnaise instead of Red.

YELLOW MAYONNAISE SANDWICHES.

Make in the same way as the two preceding recipes using Deep Yellow Mayonnaise mixed with finely ground nuts. The three kinds of sandwiches served together on a large tray look very attractive.

SARDINE SANDWICHES.

Bone sardines, mash, sprinkle with paprika, mix with Lemon Dressing and spread on slices of white bread. Tear lettuce into small pieces with the fingers, dot it over the slices and cover with a buttered slice of bread; press together slightly and cut into any desired shape.

PEARL ONION SANDWICHES.

Butter white bread, cover with minced pearl onion pickles, then a lettuce leaf, spread with mayonnaise and top with a plain slice of bread. Slightly press together, trim, and cut in any desired shape.

ONION SANDWICHES.

Prepare white onions by directions in Pointers, mince finely and mix with French dressing. Put between slices of buttered bread, cut from a Pullman loaf. Cut each sandwich into three slices, making narrow, long sandwiches. These are also nice made in the same way, using salt and pepper instead of French dressing.

PEANUT SANDWICHES.

Mix peanut butter with mayonnaise, spread on thin slices of white bread, dot over with small pieces of endive and cover with a piece of buttered bread. Roll, and wrap separately in oil paper. When served unwrap and slip each sandwich into a green pepper ring. Select small, long green peppers and cut into rings.

SALMON SANDWICHES.

Sprinkle finely minced salmon with cayenne, mixed with chopped celery and olives. Add mayonnaise and spread on white bread with lettuce leaf between.

HAM SALAD SANDWICHES.

Mix potato salad with a little mayonnaise and chow chow pickle chopped finely; mash all together and spread on thin slices of cold boiled ham. Butter a thin slice of white bread, lay the slice of ham on it, cover with a lettuce leaf, trim and roll. Wrap each separately in oil paper until ready to serve, unwrap and tie with white baby ribbon. These have to be made very carefully. Slice the ham very thin and mash the salad smoothly, using very little.

BEEF SALAD SANDWICHES.

Make by recipe for ham salad sandwiches, spreading thin slices of cold roast beef with tomatoes mashed with Green Mayonnaise instead of potato salad.

Index.

Cooked White Salad Dressing,	9
Cooked Yellow Salad Dressing,	9
Deep Yellow Mayonnaise,	11
French Dressing,	10
Green Mayonnaise,	11
Lemon Dressing,	9
Lemon Jelly,	12
Mayonnaise No. 1,	10
Mayonnaise No. 2,	11
Mayonnaise Plain,	10
Nut Dressing,	10
Red Mayonnaise,	11
Roquefort Dressing,	12

DINNER SALADS.

Asparagus Salad,	15
Avocado Pear Salad,	14
Bell Pepper Salad,	14
Cabbage Salad,	17
Cauliflower Salad,	17
Celery Salad,	16
Celery Stick Salad No. 1,	15
Celery Stick Salad No. 2,	16
Cucumber Salad,	16
Endive Salad,	13
Florida Salad,	18
Green Pea Salad,	15
Lettuce Heart Salad No. 1,	13
Lettuce Heart Salad No. 2,	13
Lettuce Salad,	13
Malaga Salad,	13
Mammee-Sapota Salad,	18
Radish Salad,	17
Romaine Salad,	14
Spinach Salad,	17
Strawberry Salad,	18
String Bean Salad,	15
Tomato Cups,	14
Tomato Jelly,	16

LUNCHEON SALADS.

Avocado Pear Salad,	19
Banana Salad,	26
Cheese and Nut Salad,	25
Chicken Aspic Salad,	20
Chicken Salad,	21
Cocoanut Salad,	28
Crab Salad,	22
Cucumber Boats,	24
Egg Lilies,	21
Grapefruit Salad,	25
Guava Salad,	28
Kippered Herring Salad,	23
Kumquat Salad,	27
Lemon and Tomato Salad,	27
Lobster Salad,	23
Loquat Salad,	27
Mango Salad,	27
Orange Baskets,	26
Orange Salad,	25
Oyster Salad,	19
Pineapple Salad,	24
Potato Rose Salad,	24
Potato Salad,	23
Roast Beef Salad,	23
Salad in Apple Cases,	26
Salad in Grapefruit Hulls,	25
Salmon Salad,	22
Sardine Eggs,	20

Updated editions will replace the previous one—the old editions will be renamed.

Creating the works from print editions not protected by U.S. copyright law means that no one owns a United States copyright in these works, so the Foundation (and you!) can copy and distribute it in the United States without permission and without paying copyright royalties. Special rules, set forth in the General Terms of Use part of this license, apply to copying and distributing Project Gutenberg™ electronic works to protect the PROJECT GUTENBERG™ concept and trademark. Project Gutenberg is a registered trademark, and may not be used if you charge for an eBook, except by following the terms of the trademark license, including paying royalties for use of the Project Gutenberg trademark. If you do not charge anything for copies of this eBook, complying with the trademark license is very easy. You may use this eBook for nearly any purpose such as creation of derivative works, reports, performances and research. Project Gutenberg eBooks may be modified and printed and given away—you may do practically ANYTHING in the United States with eBooks not protected by U.S. copyright law. Redistribution is subject to the trademark license, especially commercial redistribution.

START: FULL LICENSE
THE FULL PROJECT GUTENBERG LICENSE
PLEASE READ THIS BEFORE YOU DISTRIBUTE OR USE THIS WORK

To protect the Project Gutenberg™ mission of promoting the free distribution of electronic works, by using or distributing this work (or any other work associated in any way with the phrase “Project Gutenberg”), you agree to comply with all the terms of the Full Project Gutenberg™ License available with this file or online at www.gutenberg.org/license.

Section 1. General Terms of Use and Redistributing Project Gutenberg™ electronic works

1.A. By reading or using any part of this Project Gutenberg™ electronic work, you indicate that you have read, understand, agree to and accept all the terms of this license and intellectual property (trademark/copyright) agreement. If you do not agree to abide by all the terms of this agreement, you must cease using and return or destroy all copies of Project Gutenberg™ electronic works in your possession. If you paid a fee for obtaining a copy of or access to a Project Gutenberg™ electronic work and you do not agree to be bound by the terms of this agreement, you may obtain a refund from the person or entity to whom you paid the fee as set forth in paragraph 1.E.8.

1.B. “Project Gutenberg” is a registered trademark. It may only be used on or associated in any way with an electronic work by people who agree to be bound by the terms of this agreement. There are a few things that you can do with most Project Gutenberg™ electronic works even without complying with the full terms of this agreement. See paragraph 1.C below. There are a lot of things you can do with Project Gutenberg™ electronic works if you follow the terms of this agreement and help preserve free future access to Project Gutenberg™ electronic works. See paragraph 1.E below.

1.C. The Project Gutenberg Literary Archive Foundation (“the Foundation” or PGLAF), owns a compilation copyright in the collection of Project Gutenberg™ electronic works. Nearly all the individual works in the collection are in the public domain in the United States. If an individual work is unprotected by copyright law in the United States and you are located in the United States, we do not claim a right to prevent you from copying, distributing, performing, displaying or creating derivative works based on the work as long as all references to Project Gutenberg are removed. Of course, we hope that you will support the Project Gutenberg™ mission of promoting free access to electronic works by freely sharing Project Gutenberg™ works in compliance with the terms of this agreement for keeping the Project Gutenberg™ name associated with the work. You can easily comply with the terms of this agreement by keeping this work in the same format with its attached full Project Gutenberg™ License when you share it without charge with others.

1.D. The copyright laws of the place where you are located also govern what you can do with this work. Copyright laws in most countries are in a constant state of change. If you are outside the United States, check the laws of your country in addition to the terms of this agreement before downloading, copying, displaying, performing, distributing or creating derivative works based on this work or any other Project Gutenberg™ work. The Foundation makes no representations concerning the copyright status of any work in any country other than the United States.

1.E. Unless you have removed all references to Project Gutenberg:

1.E.1. The following sentence, with active links to, or other immediate access to, the full

Project Gutenberg™ License must appear prominently whenever any copy of a Project Gutenberg™ work (any work on which the phrase “Project Gutenberg” appears, or with which the phrase “Project Gutenberg” is associated) is accessed, displayed, performed, viewed, copied or distributed:

This eBook is for the use of anyone anywhere in the United States and most other parts of the world at no cost and with almost no restrictions whatsoever. You may copy it, give it away or re-use it under the terms of the Project Gutenberg License included with this eBook or online at www.gutenberg.org. If you are not located in the United States, you will have to check the laws of the country where you are located before using this eBook.

1.E.2. If an individual Project Gutenberg™ electronic work is derived from texts not protected by U.S. copyright law (does not contain a notice indicating that it is posted with permission of the copyright holder), the work can be copied and distributed to anyone in the United States without paying any fees or charges. If you are redistributing or providing access to a work with the phrase “Project Gutenberg” associated with or appearing on the work, you must comply either with the requirements of paragraphs 1.E.1 through 1.E.7 or obtain permission for the use of the work and the Project Gutenberg™ trademark as set forth in paragraphs 1.E.8 or 1.E.9.

1.E.3. If an individual Project Gutenberg™ electronic work is posted with the permission of the copyright holder, your use and distribution must comply with both paragraphs 1.E.1 through 1.E.7 and any additional terms imposed by the copyright holder. Additional terms will be linked to the Project Gutenberg™ License for all works posted with the permission of the copyright holder found at the beginning of this work.

1.E.4. Do not unlink or detach or remove the full Project Gutenberg™ License terms from this work, or any files containing a part of this work or any other work associated with Project Gutenberg™.

1.E.5. Do not copy, display, perform, distribute or redistribute this electronic work, or any part of this electronic work, without prominently displaying the sentence set forth in paragraph 1.E.1 with active links or immediate access to the full terms of the Project Gutenberg™ License.

1.E.6. You may convert to and distribute this work in any binary, compressed, marked up, nonproprietary or proprietary form, including any word processing or hypertext form. However, if you provide access to or distribute copies of a Project Gutenberg™ work in a format other than “Plain Vanilla ASCII” or other format used in the official version posted on the official Project Gutenberg™ website (www.gutenberg.org), you must, at no additional cost, fee or expense to the user, provide a copy, a means of exporting a copy, or a means of obtaining a copy upon request, of the work in its original “Plain Vanilla ASCII” or other form. Any alternate format must include the full Project Gutenberg™ License as specified in paragraph 1.E.1.

1.E.7. Do not charge a fee for access to, viewing, displaying, performing, copying or distributing any Project Gutenberg™ works unless you comply with paragraph 1.E.8 or 1.E.9.

1.E.8. You may charge a reasonable fee for copies of or providing access to or distributing Project Gutenberg™ electronic works provided that:

- You pay a royalty fee of 20% of the gross profits you derive from the use of Project Gutenberg™ works calculated using the method you already use to calculate your applicable taxes. The fee is owed to the owner of the Project Gutenberg™ trademark, but he has agreed to donate royalties under this paragraph to the Project Gutenberg Literary Archive Foundation. Royalty payments must be paid within 60 days following each date on which you prepare (or are legally required to prepare) your periodic tax returns. Royalty payments should be clearly marked as such and sent to the Project Gutenberg Literary Archive Foundation at the address specified in Section 4, “Information about donations to the Project Gutenberg Literary Archive Foundation.”
- You provide a full refund of any money paid by a user who notifies you in writing (or by e-mail) within 30 days of receipt that s/he does not agree to the terms of the full Project Gutenberg™ License. You must require such a user to return or destroy all copies of the works possessed in a physical medium and discontinue all use of and all access to other copies of Project Gutenberg™ works.
- You provide, in accordance with paragraph 1.F.3, a full refund of any money paid for a work or a replacement copy, if a defect in the electronic work is discovered and reported to you within 90 days of receipt of the work.
- You comply with all other terms of this agreement for free distribution of Project Gutenberg™ works.

1.E.9. If you wish to charge a fee or distribute a Project Gutenberg™ electronic work or group of works on different terms than are set forth in this agreement, you must obtain

permission in writing from the Project Gutenberg Literary Archive Foundation, the manager of the Project Gutenberg™ trademark. Contact the Foundation as set forth in Section 3 below.

1.F.

1.F.1. Project Gutenberg volunteers and employees expend considerable effort to identify, do copyright research on, transcribe and proofread works not protected by U.S. copyright law in creating the Project Gutenberg™ collection. Despite these efforts, Project Gutenberg™ electronic works, and the medium on which they may be stored, may contain “Defects,” such as, but not limited to, incomplete, inaccurate or corrupt data, transcription errors, a copyright or other intellectual property infringement, a defective or damaged disk or other medium, a computer virus, or computer codes that damage or cannot be read by your equipment.

1.F.2. LIMITED WARRANTY, DISCLAIMER OF DAMAGES - Except for the “Right of Replacement or Refund” described in paragraph 1.F.3, the Project Gutenberg Literary Archive Foundation, the owner of the Project Gutenberg™ trademark, and any other party distributing a Project Gutenberg™ electronic work under this agreement, disclaim all liability to you for damages, costs and expenses, including legal fees. YOU AGREE THAT YOU HAVE NO REMEDIES FOR NEGLIGENCE, STRICT LIABILITY, BREACH OF WARRANTY OR BREACH OF CONTRACT EXCEPT THOSE PROVIDED IN PARAGRAPH 1.F.3. YOU AGREE THAT THE FOUNDATION, THE TRADEMARK OWNER, AND ANY DISTRIBUTOR UNDER THIS AGREEMENT WILL NOT BE LIABLE TO YOU FOR ACTUAL, DIRECT, INDIRECT, CONSEQUENTIAL, PUNITIVE OR INCIDENTAL DAMAGES EVEN IF YOU GIVE NOTICE OF THE POSSIBILITY OF SUCH DAMAGE.

1.F.3. LIMITED RIGHT OF REPLACEMENT OR REFUND - If you discover a defect in this electronic work within 90 days of receiving it, you can receive a refund of the money (if any) you paid for it by sending a written explanation to the person you received the work from. If you received the work on a physical medium, you must return the medium with your written explanation. The person or entity that provided you with the defective work may elect to provide a replacement copy in lieu of a refund. If you received the work electronically, the person or entity providing it to you may choose to give you a second opportunity to receive the work electronically in lieu of a refund. If the second copy is also defective, you may demand a refund in writing without further opportunities to fix the problem.

1.F.4. Except for the limited right of replacement or refund set forth in paragraph 1.F.3, this work is provided to you ‘AS-IS’, WITH NO OTHER WARRANTIES OF ANY KIND, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PURPOSE.

1.F.5. Some states do not allow disclaimers of certain implied warranties or the exclusion or limitation of certain types of damages. If any disclaimer or limitation set forth in this agreement violates the law of the state applicable to this agreement, the agreement shall be interpreted to make the maximum disclaimer or limitation permitted by the applicable state law. The invalidity or unenforceability of any provision of this agreement shall not void the remaining provisions.

1.F.6. INDEMNITY - You agree to indemnify and hold the Foundation, the trademark owner, any agent or employee of the Foundation, anyone providing copies of Project Gutenberg™ electronic works in accordance with this agreement, and any volunteers associated with the production, promotion and distribution of Project Gutenberg™ electronic works, harmless from all liability, costs and expenses, including legal fees, that arise directly or indirectly from any of the following which you do or cause to occur: (a) distribution of this or any Project Gutenberg™ work, (b) alteration, modification, or additions or deletions to any Project Gutenberg™ work, and (c) any Defect you cause.

Section 2. Information about the Mission of Project Gutenberg™

Project Gutenberg™ is synonymous with the free distribution of electronic works in formats readable by the widest variety of computers including obsolete, old, middle-aged and new computers. It exists because of the efforts of hundreds of volunteers and donations from people in all walks of life.

Volunteers and financial support to provide volunteers with the assistance they need are critical to reaching Project Gutenberg™’s goals and ensuring that the Project Gutenberg™ collection will remain freely available for generations to come. In 2001, the Project Gutenberg Literary Archive Foundation was created to provide a secure and permanent future for Project Gutenberg™ and future generations. To learn more about the Project Gutenberg Literary Archive Foundation and how your efforts and donations can help, see Sections 3 and 4 and the Foundation information page at www.gutenberg.org.

Section 3. Information about the Project Gutenberg Literary Archive Foundation

The Project Gutenberg Literary Archive Foundation is a non-profit 501(c)(3) educational corporation organized under the laws of the state of Mississippi and granted tax exempt status by the Internal Revenue Service. The Foundation's EIN or federal tax identification number is 64-6221541. Contributions to the Project Gutenberg Literary Archive Foundation are tax deductible to the full extent permitted by U.S. federal laws and your state's laws.

The Foundation's business office is located at 809 North 1500 West, Salt Lake City, UT 84116, (801) 596-1887. Email contact links and up to date contact information can be found at the Foundation's website and official page at www.gutenberg.org/contact

Section 4. Information about Donations to the Project Gutenberg Literary Archive Foundation

Project Gutenberg™ depends upon and cannot survive without widespread public support and donations to carry out its mission of increasing the number of public domain and licensed works that can be freely distributed in machine-readable form accessible by the widest array of equipment including outdated equipment. Many small donations (\$1 to \$5,000) are particularly important to maintaining tax exempt status with the IRS.

The Foundation is committed to complying with the laws regulating charities and charitable donations in all 50 states of the United States. Compliance requirements are not uniform and it takes a considerable effort, much paperwork and many fees to meet and keep up with these requirements. We do not solicit donations in locations where we have not received written confirmation of compliance. To SEND DONATIONS or determine the status of compliance for any particular state visit www.gutenberg.org/donate.

While we cannot and do not solicit contributions from states where we have not met the solicitation requirements, we know of no prohibition against accepting unsolicited donations from donors in such states who approach us with offers to donate.

International donations are gratefully accepted, but we cannot make any statements concerning tax treatment of donations received from outside the United States. U.S. laws alone swamp our small staff.

Please check the Project Gutenberg web pages for current donation methods and addresses. Donations are accepted in a number of other ways including checks, online payments and credit card donations. To donate, please visit: www.gutenberg.org/donate

Section 5. General Information About Project Gutenberg™ electronic works

Professor Michael S. Hart was the originator of the Project Gutenberg™ concept of a library of electronic works that could be freely shared with anyone. For forty years, he produced and distributed Project Gutenberg™ eBooks with only a loose network of volunteer support.

Project Gutenberg™ eBooks are often created from several printed editions, all of which are confirmed as not protected by copyright in the U.S. unless a copyright notice is included. Thus, we do not necessarily keep eBooks in compliance with any particular paper edition.

Most people start at our website which has the main PG search facility: www.gutenberg.org.

This website includes information about Project Gutenberg™, including how to make donations to the Project Gutenberg Literary Archive Foundation, how to help produce our new eBooks, and how to subscribe to our email newsletter to hear about new eBooks.