


Halve hard-boiled eggs to make cups, cutting a slice from each end so they will stand. Remove the yolks and blend with a little thick salad dressing, salt, and pepper. Curry powder, onion juice, or other flavourings can be added as desired. Roll into small marbles, putting three in each half-egg. Decorate with parsley, and set on a bed of finely-shredded heart of cabbage, chopped parsley and chives, onion, or shallot. Garnish with curled celery, grated carrot, or beetroot.



WATER LILY SALAD: Choose large smooth tomatoes, one for each person, and remove skin and stalk. Slice into sections with a sharp knife towards stalk end to make petals. Leave tomato centres in and cover with finely-grated cheese to represent stamens. Slice cucumber and arrange on plates, setting the tomato "flowers" on these "leaves." Serve on small plates as an "extra" with cold meat.