



**JANET  
MCKENZIE  
HILL**

**SALADS,  
SANDWICHES  
AND CHAFING-  
DISH DAINTRIES**

**Janet McKenzie Hill**

# **Salads, Sandwiches and Chafing-Dish Dainties**

**With Fifty Illustrations of Original Dishes**

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By George H. Ellwanger

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NO OTHER FOOD PRODUCT HAS A LIKE RECORD

Walter Baker & Co.'s

Cocoa and Chocolate

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WALTER BAKER & CO

LIMITED

The Crowning Features

JUNKET TABLETS

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P. O. Box 2507 Little Falls, N. Y.

Pure Olive Oil

1 Gallon Cans. 5 Gallon Cans.

VEUVE CHAFFARD

Pure Olive Oil

IN HONEST BOTTLES.

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## **SALADS.**

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*"Though my stomach was sharp, I could  
scarce help regretting*

*To spoil such a delicate picture by eating."*

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## **INTRODUCTION.**

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At their savory dinner set

Herbs and other country messes,

Which the neat-handed Phyllis dresses.

*—Milton.*

Our taste for salads—and in their simplest form who is not fond of salads?—is an inheritance from classic times and Eastern lands. In the hot climates of the Orient, cucumbers and melons were classed among earth's choicest productions; and a resort ever grateful in the heat of the day was "a lodge in a garden of cucumbers."