

FIFTY SALADS

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649200641

Fifty salads by Thomas J. Murrey

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THOMAS J. MURREY

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NEW YORK
WHITE, STOKES, & ALLEN
PUBLISHERS

6/3/23

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TO THE
AMERICAN

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REMARKS ON SALADS.

Of the many varieties of food daily consumed, none are more important than a salad, rightly compounded. And there is nothing more exasperating than an inferior one. The salad is the Prince of the Menu, and although a dinner be perfect in every other detail except the salad, the affair will be voted a failure if that be poor. It is therefore necessary for those contemplating dinner-giving, to personally overlook the preparation of the salad if they wish favorable criticism.

To become a perfect salad-maker, do not attempt too much at first ; practise on plain salads and plain dressings before you try combination salads, fancy dressings, and elaborate garnishings, and you will soon become proficient in the art. Do not prepare plain salads until the moment they are wanted at table. Should they be mixed long before