

#### FROZEN SLAW

1 HEAD CABBAGE, SHREDDED  
1 TSP SALT

MIX AND LET STAND ONE HOUR. SQUEEZE OUT ANY LIQUID.

ADD 1 1/2 CUPS CHOPPED CELERY, 1/2 CUP CHOPPED GREEN PEPPERS, 1/4 CUP CHOPPED CARROTS.

BOIL TOGETHER 1 CUP WHITE VINEGAR, 1/2 CUP WATER, 1 CUP SUGAR (OR MORE), 1 TSP CELERY SEED AND 1 TSP MUSTARD SEED.

POUR OVER THE CABBAGE AND MIX WELL. PUT IN FREEZER CONTAINER OR KEEP IN ICE BOX.

#### PEP SALAD

1/2 CUP RAISINS  
2 CUPS DICED CELERY  
1 DICED APPLE  
1 GRATED CARROT  
SPRIGS OF FRESH PARSLEY, IF DESIRED

MIX TOGETHER WITH MAYONNAISE. THIS IS VERY GOOD.

#### CUCUMBER SALAD

PEEL CUCUMBER AND SLICE THINLY. ADD SALT, SUGAR AND PEPPER TO SUIT YOUR TASTE. ALSO ADD VINEGAR AND OIL. YOU MAY ADD THINLY SLICED ONION AND GREEN PEPPER OR CREAM. EVEN PARSLEY MAY BE ADDED. MIX AND KEEP IN THE ICE BOX TO CHILL.

#### ICE BOX CUCUMBER SALAD FROM AUNT MARY

5 LARGE CUCUMBERS, ALL THINLY SLICED  
1 LARGE ONION, FINELY CHOPPED  
2 LARGE GREEN AND RED PEPPERS, FINELY CHOPPED  
1 1/2 T SALT.

MIX AND LET ALL SET FOR 2 1/2 HOURS. DRAIN. MIX TOGETHER 2 CUPS SUGAR AND 1 CUP VINEGAR. STIR UNTIL IT DISSOLVES. PUT THE VEGETABLES IN JARS AND POUR BRINE OVER IT. SEAL. KEEP IN ICE BOX. VERY GOOD.