



SALAD IN STYLE—Mrs. Leilah Andres, left, and Mrs. Kenneth Wolfe, right, furnish "makings" for Jr. Women's 10,000 Club representative Mrs. Viola Peak, in El Centro Lettuce Festival Salad Recipe Contest.

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**LIB
McANDREWS'
SALAD
DRESSING**

- 1 cup sugar
- 1 cup Mazola oil
- ¼ cup cider vinegar
- ½ cup Taragon vinegar
- ¼ cup chili sauce
- 1 Tbsp. salt
- 1 tsp. dry mustard
- 1 good-sized onion—grated
- 1 tsp. whole celery seed

Chill and Shake.



OPTIMIST SALAD DRESSING

Represented by:

Mr. Harold Thurber and Mr. Frank Cooper



- 1½ cups salad oil
- ½ cup vinegar
- 1 oz. anchovy paste (approx. ½ tube)
- 2 tsp. salt
- ½ tsp. black pepper
- ½ cup Roquefort or Bleu cheese, crumbled
- 6 slices kosher salami, very thin, cut into slivers
- 1 Clove garlic, cut in half
- ½ tsp. Hungarian paprika

Place garlic and spices in a mixing bowl or jar. Add oil, then vinegar. Stir to dissolve spices. Add anchovy paste and whip mixture with fork to blend well. Add cheese and salami. Store in refrigerator, removing garlic after first day.

In tossing salad, prepare all greens and toss after adding enough dressing which has been stirred or shaken to mix all ingredients.

Additional cheese and salami may be spooned out of container over top of salad after tossing.



**IMPERIAL VALLEY
SALAD**

by

Mrs. Viola Peak



- 1 garlic clove, peeled
- 1 head lettuce, washed, drained
- 1 C. sour cream
- 2 Tbsp. salad oil
- ½ C. Roquefort (or bleu) cheese, crumbled
- 2 Tbsp. lemon juice
- ½ tsp. tabasco
- ½ tsp. salt
- Garlic salt-pepper, freshly ground Romaine leaves

Rub salad bowl with clove of garlic. Break lettuce into bowl. In small bowl mix sour cream, oil, lemon juice, tabasco and salt; mix well. Just before serving season lettuce with garlic salt and fresh ground pepper, toss well with dressing. Line bowl with Romaine leaves

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CHIP'S SALAD DRESSING

by

Ignis Arden Club
of El Centro

Represented by:

Mrs. Dolores Slovak

- 1 cup salad oil
- ¼ cup vinegar
- 1 6 oz. package of Bleu Chip Cheese
- ½ pt. sour cream
- 1 clove garlic (mashed)
- Salt to taste
- Few slices of hard salami for garnishing

Mix vinegar and bleu chip cheese together in small bowl until well blended then put in quart jar, add oil, sour cream and garlic. Cap tightly and shake well. Serve over fresh crisp lettuce, garnish with thin strips of hard salami. This salad dressing will keep in the refrigerator for a week or more. (Serve only on lettuce).

Imperial Printers El Centro

FOURTH ANNUAL

El Centro

LETTUCE FESTIVAL

Prize Winning
Salad Recipes



JUDGES: left to right, Miss Annabel Post, Home Economist, Sunset Magazine; Miss Barbara Tellus, Consumer Service, Western Growers Association; Mrs. Mary Lou Shively, Home Economist, Imperial Irrigation District; Mrs. Jan Deane, Home Economist, Southern California Gas Co.

To honor Imperial Valley's multi-million dollar lettuce crop, a festival is held each year in El Centro, California.

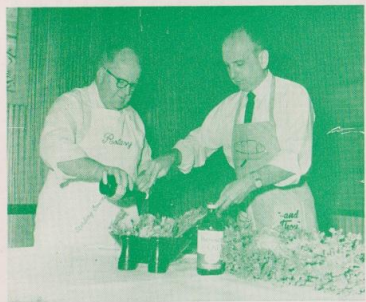
Imperial Valley's lettuce ranks first in flavor, texture and vitamins. To make best use of these tasty, exquisite winning recipes we recommend the best in lettuce—IMPERIAL VALLEY LETTUCE.

We hope you enjoy these salads, and if you desire additional copies of these recipes, they may be had by writing to the . . .

**EL CENTRO
CHAMBER OF COMMERCE**
El Centro, California

El Centro, California . . . Lettuce Festival Salad Contest Winners and Finalists

FIRST PLACE:



Rotary Club of El Centro

Represented by:

Dr. Sterling A. Gowman and Carlos Worrall

BARBARA WORTH SALAD DRESSING

- 1 large clove garlic
- 2 tsps. salt
- 1 cup olive oil (salad oil may be used)
- ½ cup Regina wine vinegar
- ½ cup heavy cream
- 1 Tbsp. sesame seeds; pepper to taste.

Use lots of fresh ground black pepper, better still, use red pepper if you like things hot. Dice garlic on chopping board and sprinkle with salt. Work salt and garlic together with flat blade of table knife until garlic is completely blended with salt. Combine garlic salt with the remaining ingredients and stir well, or shake well in a jar. Allow dressing to ripen for several hours before serving. Stir, or shake well just before serving.

SECOND PLACE:



Mrs. Vernon Beilby

FASCINATION SALAD

- 8 slices bacon (cut in ½ in. pieces)
- ¼ cup green onion (slice onion & some of green tops)
- 2 hard cooked eggs (slice)
- 1 head lettuce

Dressing

- ¼ cup bacon drippings
- 3 Tbsp. vinegar or lemon juice
- 1 tsp. sugar ½ tsp. dry mustard
- ½ tsp. Paprika ½ tsp. salt
- dash of pepper

Fry bacon, drain and measure drippings for dressing.

Break lettuce into bite size pieces in salad bowl. Add onion and drained bacon.

Mix dressing ingredients in frying pan over low heat until well mixed.

Pour over greens, tossing lightly. **SERVE IMMEDIATELY!**

THIRD PLACE:



Sr. Women's Ten Thousand Club
of El Centro

Represented by:

Mrs. Jane Golden

ROQUEFORT SALAD DRESSING

Crush with fork 4 medium size garlic cloves into 4 tablespoons of pure olive oil. Work this into 4 ounces of Roquefort cheese, making a paste. Then measure—

- 1 cup Wesson oil
- ¼ cup wine vinegar
- ⅓ cup lemon juice
- ¼ cup cider vinegar
- 1 tsp. salt
- 1 tsp. Paprika
- ½ tsp. coarse ground pepper

Use electric mixer, and blend thoroughly. Add the Roquefort paste and mix again. Place in covered jar and keep in the refrigerator. Serve on cold, torn crispy lettuce. Croutons may be folded into the salad if desired. Do not add the dressing until ready to serve.

FOURTH PLACE:



Venture Club of El Centro

Represented by:

Miss Rosanna Odermatt
Miss Dorothy Grady
Miss Stella Tsimicles

BLEU CHEESE SALAD DRESSING

- 6 oz. Bleu Cheese
- 1 cup oil
- ¼ cup vinegar
- ½ pint sour cream
- 1 tsp. Maggi seasoning salt to taste
- 1 clove garlic

Mix together and let set in refrigerator for 2 hours.