

Crabmeat Olympian Hiawatha



National
Railroad
Museum

A salad recipe from the Chicago, Milwaukee, St. Paul & Pacific Railroad.



In 1947, the Milwaukee Road renamed their top train to the Pacific Coast the *Olympian Hiawatha*. The train received new cars, services and improved on-board amenities. Among these was a new dining car design affording more room for passengers to relax while enjoying the food and incredible scenery. Traveling on the *Olympian Hiawatha* was a luxurious experience.



1 lb. fresh crabmeat, cooked
1 stalk celery, chopped fine
1 green onion, chopped fine
pinch, chervil, chopped fine
pinch, parsley, chopped fine
1 tsp. tarragon vinegar

Clean and pick over crabmeat to remove any bits of bone or shell. Place in mixing bowl with celery, onion, chervil, parsley, tarragon vinegar and mayonnaise. Sprinkle with a dash of curry powder. Mix

4 Tbsp. mayonnaise
dash, curry powder
2 cups lettuce, shredded
8 large pitted olives
4 dill pickles, cut in fantails
4 sprigs watercress

well. To serve, line a salad plate with a bed of lettuce. Place crab mixture in center. Decorate each serving with two large pitted olives, a dill pickle and watercress. Makes four servings.

