



# Recipe from the Cheyenne Botanic Gardens

From Community Gardeners Bob & MaryJo Day  
From MaryJo's Mother about 40 years ago.

## HARVEY HOUSE SLAW

1 head green or red cabbage slivered  
1 large green bell pepper slivered  
2 medium onions slivered  
1 cup sugar  
1 tsp dry mustard  
2 tsp sugar  
1 tsp celery seed  
1 tbs salt  
1 cup white or cider vinegar  
3/4 cup salad or olive oil

In a large bowl make layers of cabbage, green peppers,  
and onions. Sprinkle the cup of sugar over the top.

In a saucepan combine mustard, 2 tsp sugar,  
celery seed, salt, vinegar and oil. Mix well and bring to a full boil  
while stirring. Pour over slaw while stirring. Cover and refrigerate for at least  
4 hours. Toss well before serving. (note the slaw is best after  
sitting several days)