

CORN FRITTERS.—Half pint flour; one gill milk; half can sweet corn; one tablespoon butter; one egg; one teaspoon sugar; one teaspoon salt; lard for frying. Make a smooth paste with the flour and milk. Add the salt, pepper, sugar and corn to this, and beat vigorously for three minutes. Now add the butter melted, and beat three minutes. Beat the white of an egg to a stiff froth; add the yolk to it and beat half a minute longer. Stir this into the batter. Have the lard about three inches deep in the kettle, and so hot that blue smoke rises from the centre. Drop the mixture into this in scant tablespoonfuls and cook for about three minutes. Drain and serve at once.

RICE FRITTERS.—One or more cups of cold boiled rice; half pint milk; two or three eggs; flour to make a stiff batter, with a heaping teaspoon HALL'S BAKING POWDER. Fry in lard. Hominy may be similarly prepared. Eat with butter, syrup or jam.

FRUIT FRITTERS.—Almost any kind of fine fruit may be served in the form of fritters. Apples, bananas, pears oranges, peaches, etc., are all suitable for this form of *entree*. Apples should be pared, cored and cut into round slices about half an inch thick. They may be seasoned with a little lemon juice and nutmeg, if these flavors be liked. Bananas should be cut into round slices about an inch thick, or they may be cut in halves and split. Pears may be cut in quarters, while oranges may be divided into sections or cut in slices, care being taken to remove the seeds. For six people use half pint flour, one gill milk, two teaspoonfuls sugar, half teaspoonful salt, two tablespoonfuls melted butter and two eggs. Beat the yolks of the eggs light, and add the milk to them. Pour this on the flour, and beat until smooth. Now add the salt, sugar and butter, and beat vigorously for five minutes. Set the mixture away in a cool place until it is time to use it. Prepare six large tart apples, or as many pears, peaches, bananas or oranges. Have lard about three inches deep in the kettle. It should be very hot. Beat the white of the eggs to a stiff froth and stir into the batter. Dip the slices of fruit into this batter, coating them thoroughly. Lift the fruit by passing a fork under it, and drop into the hot fat. Cook for three minutes; then drain on brown paper for half a minute. Arrange on a hot dish, sprinkle with powdered sugar, and serve immediately.

FRIED APPLES.—Peel and cut into eighths, taking out the seeds and cores carefully from each piece; heat some lard in a frying-pan, coat the apples lightly with flour and fry to a pale brown; drain off