

taking out the seeds ; put over them a cup of white sugar. Let a pint of milk get boiling hot by setting in boiling water ; add the yolks of three eggs well beaten, one tablespoon corn starch. Stir all the time, and as soon as thickened pour over the fruit. Beat the whites to a stiff froth ; add a teaspoon of sugar and spread it on for frosting ; set in oven to harden.

ORANGE PIE—Beat the yolks of three eggs with a cupful of sugar, and when light add a tablespoonful of butter. Stir in the pulp and juice of two oranges, the grated rind of half of one, and a cupful of milk. Bake in a deep pie dish lined with pastry. When done cover with a meringue of the three whites of eggs beaten with three tablespoonfuls of sugar : brown slightly, cool and serve.—E. A. G.

CHERRY SAUCE—Cream one-third of a cupful of butter with one cupful of sugar : add one-half teacupful of cherry juice, and beat well. The juice can be strained from cherries which have been stoned and sugared an hour beforehand. Serve very cold. An excellent addition to almost any plain pudding.

LIGHT DESERT—One quart of boiling water, three heaping teaspoons corn starch, a pinch of salt, one heaping coffee cup of sugar, juice of two lemons, whites of three eggs beaten to a stiff froth, put in last. Beat all together with an egg-beater, and put into a mould. Eat with whipped cream flavored with vanilla.—T. S.

CARROT PUDDING—One cup currants, one cup raisins, one cup suet, one cup flour, one cup sugar, one cup carrots and one cup of raw potatoes grated. Spice to suit. Boil or steam two hours. Very good.—MRS. GALLOWAY.

FRUIT DESSERT—Yolks of two eggs, half cupful of powdered sugar, quarter teaspoonful salt, juice of one lemon, three bananas, two oranges. Whip the yolks until they are thick and light-colored, then add (beating gradually) the sifted powdered sugar and salt, bearing until sugar is dissolved ; add the lemon juice and beat again, peel and thinly slice the bananas, peel the oranges close to the pulp, slice them across in thin