other end; in this way the greatest thickness, will be in the centre. Divide the fourth piece of dough into three and braid in the same way. Pinch the ends, lay the smaller braid on the larger one, and place the loaf on a greased pan. When very light bake in a mederate oven. Let stand until partly cooled, then pull the 'strips apart, lay them on a shallow pan and place in a cool oven until they are golden brown all over and rather dry. Serve with cheese in a salad course or for luncheon or for tea.

Pineapple Fritters.-Make a batter with half a pint of milk, two eggs and sufficient flour to make it the consistency of thick cream. Cut off as many thin slices of pineapple as you require and dip them into the batter. With a large spoon take up a slice of the pineapple with enough batter to cover it. Drop this into a frying pan of boiling lard. When nicely crisp, take up and place on kitchen paper. When drained from all fat, pile on a hot dish and sift a little cruehed sugar over the fritters.

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