

Fig Sandwiches—Stem and chop very fine a sufficient number of figs. Add enough water to make of the consistency of marmalade, and simmer to a smooth paste. Flavor with a little lemon juice, and when cool spread on thin slices of buttered bread, and sprinkle thickly with finely chopped nuts.

Fruit Sandwiches—Cut equal quantities of fine fresh figs, raisins and blanched almonds very small. Moisten with orange juice and spread on white bread and butter.

Beef Sandwiches—To two parts of chopped lean, rare beef, add one part of finely minced celery, salt, pepper, and a little made mustard. Place on a lettuce leaf between thin slices of bread and butter.

Ginger and Orange Sandwiches—Soften Neufchatel cheese with a little butter or rich cream. Spread on white bread, cut in very thin slices, and cover with finely minced candied orange peel and preserved ginger. Place over another slice of bread. Candied lemon peel and preserved citron, finely minced, also make a delicious sandwich filling.

NOVELTIES IN TEA SERVING.

If you wish to vary the serving of your tea add three cloves to the lemon and sugar. Or a thin slice of apple added with sugar is delicious. In Sweden a piece of stick cinnamon is added by some to tea while it is steeping.