

MISCELLANEOUS

“Happiness for man—the hungry sinner—
Since Eve ate apples—depends on dinner.—Byron.

Cheese Straws.

½ cup grated cheese, 1 cup flour, pinch of salt, ½ cup either butter or lard rubbed into flour and cheese. Water enough to mix as for pie crust. Roll thin, cut in strips. Bake in quick oven.—Mrs. L. D. Wallace.

Marmalade.

1 orange, 1 lemon, 1 grapefruit. Cut fine; add 3 cups of water to each cup of pulp. Let stand 24 hours. Cook until tender, then add an equal measure of sugar. Boil.—Mrs Ed. McKenna.

Carrot Marmalade.

1 doz. large carrots grated or put through chopper. As many cups sugar as cups of carrots after grated. Juice of four lemons, and rind of 2. Stand over night, then boil till clear (about 1 hour).—Mrs. Raymond.

Prune Dessert.

2 cups of prune juice, 3 scant tablespoons corn starch, crack stones, remove nuts, and chop. Stir well with mixture. Mould. Serve with whipped cream.—Mrs. G. Armstrong.