

MISCELLANEOUS.

CANDIED PEEL.—Put the peel of lemons and oranges into cold water with a pinch of salt, leave 24 hrs., then change to clean water; let stand another 24 hrs.; drain well; next day make a rich syrup of sugar and water; simmer peel in syrup until soft; do not boil.
Mrs Knight

ORANGE MARMALADE.—6 oranges, 3 lemons; put through chopper; to every pound of pulp add 3 pints water; let stand 24 hrs.; boil until tender; let stand 24 hrs. to every pound; add pound of sugar; boil one hour.
Mrs Sharpe

PUNCH.—3 doz. lemons, 1 doz. oranges, 1 can shredded pineapple, 3 lb. white sugar, 5 qts. water, 1 qt. grape juice; strain through cloth; serve ice cold.
Mrs Lipsett

POTATO PANCAKES.—1 c. cold mashed potatoes, 1 egg, pepper, salt to taste, $\frac{1}{2}$ c. milk, 1 c. flour, 1 tsp. baking powder; fry in usual manner; serve with butter.
Mrs F. W. Andrew

YORKSHIRE PUDDING.—6 large spoons flour, 3 eggs, salt spoon salt, milk to make like soft custard; put in shallow pan with beef dripping.

Mrs E. N. Rowley

