

CARROT FRITTERS.—Beat to a pulp two small carrots which have been scraped and boiled until soft. Add three eggs, whites and yolks together, a tablespoonful of flour, sugar to slightly sweeten, and a tablespoonful of cream. Mix well, then fry in spoonfuls in boiling fat, and when done either serve plain, or squeeze on a little orange juice and sprinkle lightly with powdered sugar. These fritters are excellent with roast mutton.