

## Walnut Fritters.

Put a small cup of milk and one-half ounce of butter in a saucepan on the fire. When it boils add three ounces of dried and browned bread crumbs and a little dredging of flour. Let it cook until it no longer adheres to the pan, and remove from the fire. When it is cool add two eggs, beating until smooth, a large tablespoonful of shelled walnuts (previously run through the nut mill), seasoning, and a little grated onion juice. Mix well and shape into cakes about one-half inch thick on a floured board. Roll in flour or eggs and bread crumbs, and fry. Serve with walnut gravy, or found a dish of grilled tomatoes.