

## BROWN-EYED SUSAN SALAD.

Separate oranges into sections, allowing half of a large fruit to a person. Cut figs into dice, mix with an equal quantity of chopped celery and moisten lightly with French dressing, made with lemon juice. Marinate the orange carpels with dressing, cut in half, then put them on individual plates, arranging them like brown-eyed Susan petals on flat lettuce leaves (or lettuce may be omitted). Form the centers of the fig mixture, and garnish the salad with tips of celery.