

CANTALOUPE BALLS.

Take good-sized thoroughly ripe cantaloupes, cut off one side with an upward curving stroke, leaving as much of the melon in one piece as possible and still open enough to remove the seeds. With an instrument designed for cutting vegetables or potato balls, a teaspoon can be used, and cut the section into balls. Place them on ice to chill, and before serving dip in French dressing. These are equally good served as salad.