

## CHEESE FINGERS

**T**AKE some fine, richly-flavored cheese ; cut it in pieces about three inches long, and one inch wide ; season very lightly with salt and pepper, dip in salad oil, and leave to soak for half an hour ; then dip each piece, or finger, into a rich batter and drop it into boiling lard ; fry until a golden-brown has been acquired, then drain carefully, sprinkle with finely-grated cheese, and serve on a folded napkin, garnished with sprigs of fried parsley. Serve hot.