

COLD CURRANT SAUCE is served with guinea hen, wild duck, or any game or fowl. Turn a tumbler of currant jelly into a bowl and add the juice and grated rind of one orange, juice of half a lemon, one-quarter cupful of finely shredded celery, with salt and paprika to taste, also a few grains of Cayenne. Beat well together and set away in a cold place until serving time.