

**Creamed Cucumbers**—Peel the cucumbers and quarter lengthwise, remove the seeds if too large, and boil in well salted water until tender. Drain and dry on a cloth and cut the strips in two if too long. Mix in a hot stew pan two tablespoonfuls of butter and two of flour, when well blended and smooth, add gradually some hot milk, put in the cucumbers, having milk enough to cover them, add salt, pepper and nutmeg to taste, and let boil for a few minutes. Take from the fire and stir in the well beaten yolks of two eggs, and serve at once.