

**FRUIT-SALAD DRESSING.** Cook three egg yolks, one tablespoonful of sugar, a quarter teaspoonful of salt, a quarter teaspoonful of white pepper, juice of one lemon and two tablespoonfuls of butter in a double boiler until thick, stirring constantly. Cool somewhat over cold water while stirring and fold in three stiffly beaten egg whites. Served when cold, this is a good substitute for the more expensive whipped-cream mayonnaise dressing and is particularly nourishing and palatable if used with a combination of stewed prunes, sliced bananas and chopped nuts.