

HOT CHEESE BALLS.

Cheese balls to be served hot with salad are made by mixing one cupful of grated cheese, a half cupful of fine breadcrumbs, five drops of Worcester sauce and one egg well beaten.

Mix well together, roll into small balls, place in a wire frying-basket, and just before they are wanted plunge the basket into boiling lard. Allow them to remain until a light brown, and serve at once.