

## Narcissus.

Stew twenty-five apricots until tender in little water. Press through a sieve into large basin. Add to the fruit one cupful of white sugar, one-half pint of whipped cream, and one tablespoonful of cornstarch or gelatin dissolved in one gill of boiling water. Fold in the whipped cream the last thing. Scald six individual molds, pour a little lemon jelly into each one, turning so that the interiors will be well coated. Fill with the apricot cream and stand in a cool place until firm. With a sharp knife cut some marshmallows, into thin slices, and with scissors cut the slices into shapes resembling petals of narcissus. When ready to serve turn the molds out on to separate plates and form the petals into flower shapes, one on each mold. For stamens use tiny yellow candies or finely cut apricots.