

Orange Custard Pie.—Into one cup of granulated sugar stir two table-spoons of pastry flour and a pinch of salt, mix well, add grated rind and juice of one orange and juice of one lemon, with well-beaten yolks of two eggs, then add one cup of milk, and then whites of two eggs which have been beaten stiff and dry. Use one crust and bake in rather slow oven. When cut it will be noticed that a delicate cake has formed on top.