PEPPER OMELETTE. Beat the volks of three eggs very light, add a teaspoonful of flour, half a teaspoonful of salt, three tablespoonfuls of cold water, a speck of pepper, and a tablespoonful each of minced red and green sweet pepper. Lastly fold in the stiffly beaten whites and cook as any omelette. Fold, slip onto a hot platter, surround with a little hot tomato sauce, and sprinkle

with a bit more of the minced peppers.

Serve with hot corn cakes.