

LEMON BISCUITS—Two eggs, two cups white sugar, two cups lard, two cups sweet milk, two teaspoons salt, five cents worth baking ammonia soaked in the milk over night, five cents worth oil of lemon, flour enough to make a soft dough. Roll thin and bake in a hot oven.—Mrs. C. (E. Conlin).

LEMON FOAM—Two cups boiling water, one cup sugar, two tablespoons corn starch, juice of one or two lemons, whites of two eggs. Place water and sugar in a double boiler and boil a couple of minutes, add corn starch dissolved in a little water, stir until thick, remove from the stove and add juice of the lemons. Place in a dish to cool. When cool add the beaten whites of eggs. Set aside till quite firm, usually a couple of hours. Make a custard of the yolks of eggs and a pint of milk to use with the foam.—Mrs. Wm. Miller.

FRIED TOMATOES—Wipe firm tomatoes and cut into thick slices. Dip each slice into beaten egg and then into cracker crumbs. Fry to a light brown in butter. Have ready a thick white sauce with a little chopped parsley in it. Arrange slices on hot platter and pour sauce around them.—Mrs. D. M. Geddes.

BAKED CORN—Put one can of corn into baking dish, set on stove and when hot add 2 tablespoons butter, 1 teaspoon sugar, salt and pepper to taste, and 3 well beaten eggs. Bake in oven until slightly browned.—Mrs. D. M. Geddes.

POTATOES AND CHEESE FOR SUPPER—Slice cold boiled potatoes and put a layer in well buttered baking dish. Cover generously with grated cheese, sprinkle with pepper, salt and celery salt. Repeat layers until dish is full, then pour over it one cup milk or cream and bake half hour. The top layer should be cheese.—Mrs. D. M. Geddes.

SCALLOPED ONIONS—Boil until tender in salted water 1 pint of onions cut in pieces. Drain and put half in a well buttered baking dish; cover with $\frac{1}{2}$ cupful of bread crumbs mixed with grated cheese and dot with pieces of butter on top. Pour over it a cupful of milk and bake in oven for 15 minutes until nicely browned.—Mrs. D. M. Geddes.

ALMOND ICING—2 cups icing sugar, 1 cup brown sugar, yolks of 2 eggs, mix sugar and eggs, put through a meat chopper about 3 times 1-2 pounds of blanched almonds. Beat all together well, flavor with a few drops of rose water.—M. King.

DATE LOAF—13-4 cups Graham flour, 13-4 cups white flour, 1-2 cup brown sugar, 1 egg, 1 large tablespoon butter, 3 teaspoons baking powder, 1 cup sweet milk, 1 cup chopped dates. Rub all together like pie paste and wet with milk. Bake in a loaf.—M. King.

TRILBYS—2 cups Graham flour or rolled oats, 1 cup brown sugar (scant) 2 tablespoons molasses, 1-2 cup sour milk, 1 heaping cup shortening 1 teaspoon soda. White flour enough to make rather stiff, pinch of salt, 1-2 teaspoon cinnamon, 1-2 teaspoon cloves, roll quite thin.—M. King.

BOILED ICING—Put 1 cup sugar and six tablespoons water on fire and let boil till it threads. Have the white of one egg beaten stiff and slowly form syrup into beaten egg, stirring well, when it is getting fairly thick add good 1-2 teaspoon vanilla, or for chocolate icing dissolve 1-2 tablespoons cocoa in as little hot water as possible and add same as vanilla.—Mr. G. N. Bennett.

APPLE TRIFLE—6 apples sliced, stew to a pulp, beat fine and sweeten well. Add juice of one lemon and a part of the grated yellow rind, beat the whites of 2 eggs to a stiff froth and whip in with the apples. The lemon can be omitted.