

stove. Put in the nuts, spices and candied fruit. Stir in as much flour as can be done with a spoon. Set away to cool, then mix in the soda, (don't make the dough too stiff). Cover up and let stand over night, then work in flour enough to make stiff dough. Bake when you get ready. It is well to let it stand a few days, as it will not stick so badly. Roll out a little thicker than a common cookie, cut in any shape you like.

This recipe originated in Germany, is old and tried, and the cake will keep a year or more.—Mrs. E. Smith.

Honey-Drop Cakes—One cup honey, one-half cup sugar, one-half cup butter or lard, one-half cup sour milk, one egg; one-half tablespoonful soda, four cups sifted flour.

Honey Short-Cake—Three cups flour, two teaspoonfuls baking powder, one teaspoonful salt, one-half cup shortening, one and one-half cups sweet milk. Roll quickly, and bake in hot oven. When done split the cake and spread the lower half thinly with butter, and the upper half with one-half pound of the best flavored honey. (Candied honey is preferred. If too hard to spread well it should be slightly warmed or creamed with a knife). Let it stand a few minutes, and the honey will melt gradually, and the flavor will permeate all through the cake. To be eaten with milk.

Honey Tea-Cake—One cup honey, one-half cup sour cream, two eggs, one-half cup butter, two cups flour, scant one-half teaspoonful soda, one tablespoonful cream of tartar. Bake thirty minutes in a moderate oven.—Miss M. Chandler.

Honey Ginger-Snaps—One pint honey, three-quarter pound butter, two teaspoonfuls ginger. Boil together a few minutes, and when nearly cold put in flour until it is stiff. Roll out thin, and bake quickly.

Honey Fruit-Cake—One and one-half cups honey, two-thirds cup butter, one-half cup sweet milk, two eggs well

beaten, three cups flour, two teaspoonfuls baking powder, two cups raisins, one teaspoonful each of cloves and cinnamon.

Honey Pop-Corn Balls—Take one pint extracted honey; put it into an iron frying-pan, and boil until very thick, then stir in freshly popped corn, and when cool mould into balls. These will specially delight the children.

Honey Caramels—One cup extracted honey of best flavor, one cup granulated sugar, three tablespoonfuls sweet cream or milk. Boil to "soft crack," or until it hardens when dropped into cold water, but not too brittle—just so it will form into a soft ball when taken in the fingers. Pour into a greased dish, stirring in a teaspoonful extract of vanilla just before taking off. Let it be one-half or three-quarter inch deep in the dish; and as it cools cut in squares and rap each square in paraffine paper, such as grocers wrap butter in. To make chocolate caramels, add to the foregoing one tablespoonful melted chocolate, just before taking off the stove, stirring it in well. For chocolate caramels it is not so important that the honey be of best quality.—C. C. Miller.

Honey Apple-Butter—One gallon good cooking apples, one quart honey, one quart honey vinegar, one heaping teaspoonful of ground cinnamon. Cook several hours, stirring often to prevent burning. If the vinegar is very strong, use part water.—Mrs. R. C. Aikin.

Honey and Tar Cough Cure—Put one tablespoonful liquid tar into a shallow tin dish and place it in boiling water until the tar is hot. To this add a pint of extracted honey and stir well for half an hour, adding to it a level teaspoonful pulverized borax. Keep well corked in a bottle. Dose, teaspoonful every one, two, or three hours, according to severity of cough.

Summer Honey Drink—One spoonful fruit juice and one spoonful honey in one-half glass water; stir in as much

soda as will lie on then stir in half as and drink at once.

Honey Vinegar—Honey made by using one a of honey to one ga water. Store in a ba It should be kept in a an opening in the v air to circulate freely, to come to perfection the end of the year it use. Its keeping qual and the best pickles can There is, perhaps no using with vegetable a

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