

Mit Loaf. (Mrs. T. W. Lewis)

One egg, one-half cup sugar, one cup of chopped walnuts, one and one-quarter cups milk, four teaspoons baking powder and four cups flour sifted four times, pinch salt. Measure flour after sifting. Place in warm place for forty minutes.

Tea Sweets. (Mrs. Gamble)

Two ounces butter, two eggs, one pound of sifted flour, one teaspoonful baking powder, a little salt; rub the butter into the flour, add baking powder and salt and eggs well beaten, roll out and cut into strips, plait three in short rolls, brush over with milk and bake in a sharp oven.

Potato Doughnuts. (Mrs. Rutherford)

One cup mashed potatoes warm, one large spoonful of butter, one cup of sugar, ginger, nutmeg and salt; one-half cup sweet milk flour enough to roll that has a large teaspoonful of baking powder sifted through it.

White Cake. (Mrs. Hannon)

One cupful of sugar, one-half cupful of butter, one cupful of milk, one cupful of flour, one-half cupful of cornstarch, two teaspoonfuls of baking powder, three eggs (whites only). Cook in moderate oven. A flavoring may be added if desired.

Boiled Sponge Cake. (Mrs. Earl Brockman)

One large cup sugar, moistened with a little water; boil until it strings, pour boiling syrup over whites of seven eggs beaten stiff, beat until cold then add yolks of seven eggs beaten light, cut and fold in one large cup flour and add flavoring. Bake in slow oven, fifty minutes.

Raspberry Cake. (Mrs. W. H. Allison)

Three eggs, whites and yolks beaten separately and whites folded in at very last. Three-fourths cup butter, three-fourths cup sugar, three-fourths cup raspberries, one teaspoon soda dissolved in hot water, one and one-half cups flour, one-half teaspoon nutmeg and one-half teaspoon cinnamon.

Mocho Cake. (Mrs. J. J. Davidson)

One cup of white sugar, two eggs (yolks and whites beaten separately) one-half cup butter, one-half cup sweet milk, one and one-half cups of flour, two teaspoonsful of baking powder. Icing for above: One-half cup butter, one-half cup milk, icing sugar to thicken. Spread rolled peanuts on icing which have been lightly browned in the oven.

Date Tarts. (Mrs. J. Brisbill)

Whites of four eggs, one and one-half cups of bar sugar, scant one-half pound of shelled walnuts, one-half pound dates, one teaspoon vanilla, (blanch almonds if you prefer them to walnuts), stone dates, put through chopper or chop fine together with nuts, beat the whites of eggs stiff, add sugar gradually beating all the time, flavor, then fold in lightly nuts and dates, turn into a shallow buttered pan and bake in a slow oven, remove from oven, and cut in squares while hot. Nice for afternoon tea.

Nut Loaf. (Mrs. S. Coxworth)

One cup sugar, one egg, one teaspoonful of salt, one and one-quarter cups milk, four teaspoonsful baking powder, one cup chopped walnuts, four cups flour. Let rise twenty minutes and bake slowly one and one-quarter hours in oblong tin.