

of eggs and flour together; add the whites beaten stiff. Bake in quick oven, in gem irons.

GEMS.

One pint warm water, one teaspoon salt, Graham flour enough to make stiff batter. Have your irons and oven both hot.

GRAHAM PUFFS.

One quart of Graham flour, one pint of milk, one pint of water, two eggs, a little salt. Bake in cups or gem pans.

HUCKLEBERRY CAKE.

One cup of sugar, one cup of milk, two and one-half cups of flour, one egg, butter the size of an egg, two teaspoons of baking powder, one and one-half cups of huckleberries. To be eaten hot, with butter. This makes a very delicate tea rush by leaving out the huckleberries, and using only half a cup of sugar.

SHORT CAKE.

Three teaspoons Dunn & Co.'s baking powder, sifted with one and one-half pints flour; three tablespoons butter, rub into the flour; one-half cup sugar; teaspoon salt; one egg, beaten with one pint milk. Bake in jelly tins. Spread with butter, and put berries between layers.

DEMOCRATS.

One-half cup of sugar, one-quarter cup butter, one cup sweet milk, one pint flour, three eggs, two and one-half teaspoons baking powder. Bake in cups for tea.

RICE GRIDDLE CAKES.

For a small quantity, say one quart bowl full, take one egg, two-thirds of rice (cooked) to one-third flour; one teaspoon soda, two teaspoons cream tartar, or three teaspoons baking powder; sweet milk enough to make it the right consistency.

WHEAT CAKES.

One pint sour milk, teaspoon soda, a little salt, two eggs, flour to make a thin batter.

WAFFLES.

If you want your waffles for tea, take one quart warm milk after dinner; put in two eggs, beaten; a small piece of butter; a small cup of yeast. Mix with flour a little thicker than wheat pancakes. Set by warm stove and they will be light for tea. Bake in waffle irons, greased.

EGG TOAST.

For six persons, take two eggs, one-half cup milk, flour enough to make a good stiff batter. Cut old bread in thin slices; dip into the batter, and fry brown in butter. Serve hot.