

MACAROONS.

MRS. F. M. ZARNKE.

1 lb. almonds, 1 lb. sugar + 1 tablespoon
 1/2 pound of butter, 2 cups sugar, 1 cup cocoanut, 2 teaspoons
 hartshorn, 4 large eggs, 5 cups flour. Mix well.

BRAN DROPS.

MRS. REITZ.

4 tablespoons brown sugar, 4 tablespoons butter and lard
 (mixed), 2 eggs, 2 cups sour milk, 4 cups flour, 2 cups bran, 2
 teaspoons soda, 1 pinch salt.

LITTLE CAKES FOR TEA.

MRS. HELEN KRUG ARNOTT.

1 cup granulated sugar, 3 eggs, 2/3 cup of strong coffee, 1
 tablespoon ground cinnamon, 1 small teaspoon ground cloves,
 1 cup seeded raisins, 1/2 cup currants, 2 1/4 cups sifted flour,
 2 heaping teaspoons baking powder. Mix butter and sugar to
 a cream, add yolks of eggs and beat well, next spices, the coffee,
 the flour and beaten whites alternately, reserving a little of the
 flour to mix with the fruit, which is added last of all. Bake in
 patty tins.

FRUIT KISSES.

ADDIE M. WEAVER.

The whites of 4 eggs, beat to a stiff froth, 2 cups of white
 sugar, 1/2 pound dates, 1/2 pound walnuts cut fine, a little vanilla.
 Bake in a moderate oven, put on bottom of pan and grease it.

DATE CAKES.

MRS. H. RATHMAN.

Take stone out of date and put almond in place, make a
 nice cookie dough, cut in narrow strips and wrap around the date,
 leaving both ends of date projecting, then bake.

SCHROA BRETTLEN.

EMMA HOPP.

1 pound of white sugar, 1/2 pound butter, 1/4 pound chopped
 almonds, 1 cup water, 1 spoon cinnamon, 1 tablespoon rose water.
 Freeze the dough then work it. Roll out and bake.