

Have them stiff enough not to stick to board. I put currants in part of the dough.—MRS. L. B. MYERS, Lynn Valley, Ont.

2.—2 cups lard, 2 cups buttermilk, 2 eggs,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons baking powder, 3 cups sugar; flour to roll.—MRS. B. L. MILLER, Kent Bridge, Ont

3.—1 cup granulated sugar, 1 cup sour cream, 1 teaspoon cream tartar, 1 teaspoon soda, 1 tablespoon butter and salt and nutmeg; flour to mix and roll.—MRS. EARL CEFELL, Glenwood, Ont.

**VANILLA COOKIES.**—4 eggs, 1 cup butter, 2 cups granulated sugar, 2 cups flour,  $\frac{1}{2}$  teaspoon soda, 1 of cream tartar, teaspoon vanilla.—MRS. JOHN S. SMOKE, Mount Nemo, Ont.

### SUGGESTIONS.

In making cake it is desirable that the materials be of the finest quality. Sweet, fresh butter, eggs and good flour are the first essentials. The process of putting together being also an important feature, it would be well to observe the following directions: Never allow the butter to oil, but soften it by putting in a warm place before you commence preparations for your cake; then put it into an earthen dish (tin, if not new, will discolor your cake as you stir it), beat the sugar and butter to a cream; add the yolks of the eggs and flour. Spices and liquors may be added after the yolks of the eggs are put in and fruit should be put in with the flour. The oven should be hot for small cakes.—MRS. THOS. SMITH, Jamestown, Ont.

In cases of emergency for the Young Housewife, if too far from the store and want moulds for your Christmas cake, get some cardboard; shape it any size you like, set them on pie plates—they answer the purpose. Tomato or salmon cans make pretty moulds for small loaves of bread for tea; cut in pretty round rings.—MRS. GRACE GOULTER, Shanty Bay P.O., Ont