

## Oatmeal Cookies

1 cup flour, 1 cup brown sugar,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{2}$  teaspoon salt, 3 cups oatmeal,  $\frac{1}{2}$  cup butter or lard.

Mix with a little sour milk or hot water.

—M. McDONALD

## Sugar Cookies

3 eggs, 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon soda, dissolved in a little boiling water; nutmeg; flour to roll.

Sprinkle with sugar and rollpin over lightly; cut into shape with a cutter; bake in a hot oven. —MRS. MILTON

## English Ginger Biscuits

$\frac{3}{4}$  lb. flour,  $\frac{1}{2}$  oz. ground ginger, 1 pinch salt, 1 teaspoon baking powder,  $\frac{1}{4}$  lb. black syrup (molasses),  $\frac{1}{4}$  lb. brown sugar,  $\frac{1}{4}$  lb. butter.

Put molasses, sugar and butter on stove to melt; one well beaten egg; put the egg into the flour which has the baking powder sifted into it; then pour in the melted mixture hot; when well mixed take small pieces and roll in the hands buttered; press between hands and place on floured pan. Bake in moderate oven. —MRS. TIMMS

## Currant Shingles

$1\frac{1}{4}$  lbs. flour, 1 lb. fresh butter; make into puff paste. Boil 2 lbs. currants for five minutes, put into strainer and wash. Divide paste into two equal parts and roll *very* thin. Press water out of currants by hand and sprinkle over paste. Dust with sugar and then with a little flour. Place on upper crust and roll lightly into currants. Mark in diamonds with a knife. Brush over with milk and then sprinkle with granulated sugar.

Bake in hot oven until brown.

—MRS. J. W. COCKLE

## Candy

2 cups white sugar,  $\frac{1}{2}$  cup boiling water, 1 tablespoon vinegar.

Boil without stirring, until brittle (about twenty minutes). Try by dropping a little into a cup of cold water. Pour into well-buttered pie-tin, adding, while pouring, chopped nuts, or raisins, or any desired flavouring. The candy may be different kind each time. —MISS E. MURPHY