

LADY FINGERS.

One-half pound pulverized sugar and yolks of six eggs, well stirred; add one-fourth pound flour, whites of six eggs, well beaten. Bake in lady finger tins, or squeeze through a bag of paper in strips two or three inches long. These are nice placed together after baking, with frosting or chocolate icing.

FRUIT JUMBLES.

One cup butter, two cups sugar, three and one-half cups flour, one-half cup milk, three eggs, one-half nutmeg, grated; three teaspoons Dunn's baking powder, one cup currants. Bake in a broad shallow tin, and cut in squares while warm.

ECLAIRS A'LA CREME.

Three-fourths pound flour, one pint water, ten eggs, one-half cup butter. Put the water on the fire in a stew-pan with the butter; as soon as it boils stir in the sifted flour; stir well until it leaves the bottom and sides of the pan, when taken from the fire then add the eggs one at a time. Put the batter in a bag of paper and press out in the shape of fingers on a greased tin. When cold fill with cream.

Cream.

One and one-half pints of milk, two cups sugar, yolks of five eggs, one tablespoon butter, three large tablespoons corn starch and two teaspoons extract vanilla. They are very nice frosted with chocolate.

SCOTCH-SHORT BREAD.

Four pounds flour, two and one-half pounds butter, one and one-fourth pounds sugar, one wine glass rose water, one-half pound caraway comfits, one-half pound citron. Rub the butter and sugar to a cream, add the rose water, then the flour; roll out to rather less than one-half an inch in thickness, and strew the comfits and citron on the top; pass the rolling pin over them, and then cut into squares and diamonds with a paste jigger. Good for three months.

BREAD CAKE.

Two coffee cups bread dough, two teacups sugar, two eggs, one teacup butter, two teaspoons essence lemon, one nutmeg, teaspoon each cloves, cinnamon and allspice, wine glass brandy, coffee cup raisins. Let rise before baking.

COFFEE CAKE.

One cup brown sugar, one cup molasses, one cup butter, one cup strained coffee, wine glass brandy, one pound raisins, one