

stantly as you pour; add to the icing 1 c. chopped raisins, 1 c. nut meats, 5 figs cut in fine strips.

Mrs Parker Smellie

WHITE FRUIT CAKE.—1 lb. butter, 1 lb. sugar, 1 lb. currants, 1 lb. sultanas, 6 oz. mixed peel, 2 oz. ground almonds, $\frac{1}{2}$ tsp. ground nutmeg, 2 tsp. baking powder, 10 eggs $\frac{1}{2}$ c. brandy; this makes 2 cakes; bake $1\frac{1}{2}$ hrs.

Mrs J. Corner

WAR CAKE.—1 c. cold water, 1 c. white sugar, 1c. raisins, $\frac{3}{4}$ c. lard or butter, $\frac{1}{2}$ tsp. salt, 1 tsp. cloves, 1 tsp. cinamon, 1 tsp. nutmeg; boil 5 mins., cool to lukewarm; add 2 cs. sifted flour, 1 tsp. soda; beat well; bake 1 hr. 15 mins.

Mrs J. Corner

CANADA WAR CAKE.—2 cs. hot water, 2 cs. brown sugar, 1 pck. seeded raisins, 2 tblsp. lard, 1 tsp. cinamon, 1 tsp. cloves, 1 sp. salt; boil all together for 5 mins. after mixture begins to bubble; when cold add 2 cs. flour, 1 tsp. soda dissolved in 1 tsp. hot water; bake in moderate oven for 2 hrs.

COCOANUT MACAROONS.—1 egg, 1 tblsp. melted butter, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ c. sugar, 1 c. rolled oats, 4 tblsp. shredded cocoanut; bake in moderate oven.

Mary Ledingham

