

restore it to its
Simply keep it
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60 degrees there

a color and ruin-
ber that honey
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of Honey.

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Even if the cake
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medicines, and is
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honey is far more
sugar.

so-called honey
valueless, for when
put together and
e result is simply
en below have been
e is guaranteed to
r-jumble recipe, for
y good, as is the
Maria Fraser.

ng Recipes.

quarts flour, three
t lard, three-quar-
half pint molasses,
onfuls Brown sugar,

one and a half level teaspoonfuls soda,
one level teaspoonful salt, one-third
pint of water, one-half teaspoonful ex-
tract vanilla.

Honey-Jumbles — Two quarts flour,
three tablespoonfuls melted lard, one
pint honey, one-quarter pint molasses,
one and a half level tablespoonfuls soda,
one level teaspoonful salt, one-quarter
pint water, one-half teaspoonful vanilla.

These Jumbles, and the Gems immediately
preceding, are from recipes used by
bakeries and confectioners on a large
scale, one firm in Wisconsin alone using
ten tons of honey annually in their man-
ufacture.

Honey-Cake or Cookies without sugar
or molasses—Two cups honey, one cup
butter, four eggs (mix well, one
cup buttermilk (mix) one good
quart of flour, one level tea-spoonful
soda or saleratus. If it is too thin, stir
in a little more flour. If too thin it will
fall. It does not want to be as thin as
sugar cake. I use very thick honey. Be
sure to use the same cup for measure.
Be sure to mix the honey, eggs and but-
ter well together. You can make it
richer if you like by using clabtered
cream instead of buttermilk. Bake in a
rather slow oven, as it burns very easily.
To make the cookies, use a little more
flour, so that they will roll out well
without sticking to the board. Any kind
of flavoring will do. I use ground
orange peel mixed soft. It makes a
very nice gingerbread.—Maria Fraser.

Aikin's Honey-Cookies—One teacupful
extracted honey, one pint sour cream,
scant teaspoonful soda, flavoring if de-
sired, flour to make a soft dough.

Soft Honey-Cake—One cup butter, two
cups honey, two eggs, one cup sour milk,
two teaspoonfuls soda, one tea-spoonful
ginger, one teaspoonful cinnamon, four
cups flour.—Chalon Fowls.

Ginger Honey-Cake—One cup honey,
one-half cup butter, or drippings, one
tablespoonful boiled cider, in half a cup

of hot water (or one-half cup of sour
milk will do instead.) Warm these in-
gredients together, and then add one
tablespoonful ginger and one table-spoon-
ful soda sifted in with flour enough to
make a soft batter. Bake in a flat pan.
—Chalon Fowls.

Fowls' Honey Fruit-Cake—One-half
cup butter, one-half cup honey, one-third
cup apple jelly or boiled cider, two eggs
well beaten, one teaspoonful soda, one
teaspoonful each of cinnamon, cloves and
nutmeg, one teacupful each of raisins
and dried currants. Warm the butter,
honey and apple jelly slightly, add the
beaten eggs, then the soda dissolved in
a little warm water; add spices and
flour enough to make a stiff batter, then
stir in the fruit and bake in a slow
oven. Keep in a covered jar several
weeks before using.

Fowls' Honey Layer-Cake—Two-thirds
cup butter, one cup honey, three eggs
beaten, one-half cup milk. Cream the
honey and butter together, then add the
eggs and milk. Then add two cups flour
containing one and one-half teaspoonfuls
baking powder previously stirred in.
Then stir in flour to make a stiff batter.
Bake in jelly tins. When the cakes are
cold, take finely flavored candied honey,
and after creaming it, spread between
layers.

Fowls' Honey-Cookies — Three tea-
spoonfuls soda dissolved in two cups
warm honey, one cup shortening, con-
taining salt, two teaspoonfuls ginger,
one cup hot water, flour sufficient to roll.

Honey Nut-Cakes—Eight cups sugar,
two cups honey, four cups milk or water,
one pound almonds, one pound English
walnuts, three cents' worth each of can-
died lemon and orange peel, five cents'
worth citron (the last three cut fine), two
large tablespoonfuls soda, two tea-spoon-
fuls cinnamon, two teaspoonfuls ground
cloves. Put the milk, sugar and honey
on the stove, to boil fifteen minutes;
skim off the scum, and take from the