

restore it to its  
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#### of Honey.

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so-called honey  
valueless, for when  
put together and  
re 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 Lrown 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 immedi-  
ately 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:poonful  
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 clabbered  
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 teaspoo:ful  
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 tablespoo-  
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 teaspoo-  
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