

NUT CAKES

Cream $\frac{1}{4}$ cup butter and 1 cup sugar, add yokes of 2 eggs beaten, 2 cups flour, 2 teaspoons baking powder, 1 tablespoon milk, whites of two eggs well beaten, a little salt, 1 2 teaspoon vanilla, 1 cup chopped nuts. Break off and drop on buttered pan. Bake in hot oven.

WALNUT WAFERS

1 cup brown sugar, 1 egg, 2 tablespoons flour, 3 tablespoons melted butter, 1 cup chopped walnuts. Drop on buttered tins. Bake in moderate oven

PUDDING

Coffee Charlotte Russe: Cook half cup sugar to a caramel, add half cup clear cold coffee and let simmer till caramel is dissolved; add half cup milk when scalded to it, the yolks of 2 eggs beaten and mixed with $\frac{1}{4}$ cup of sugar. When mixture thickens add $\frac{1}{4}$ package gelatine softened in $\frac{1}{4}$ cup coffee, stir this in water until it begins to set, then fold in two cups of cream. Put in mould to set. Turn out and serve with whipped cream.

COOKIES

3 eggs, 2 cups brown sugar, 1 qt flour, 1 1 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 teaspoons vanilla.

Mrs. R. H. Cotter.

BREAD

BROWN NUT BREAD

2 cups graham flour, 1 cup white flour, 1 teaspoon baking powder, 1 teaspoon salt, 1 cup milk, 1 cup maple syrup, 1 lb dates. Make into loaf and bake in moderate oven 45 min.

MUFFINS

2 tablespoon butter, 2 tablespoons sugar, 2 eggs. 1 cup sweet milk, 3 teaspoons baking powder, flour to make a stiff batter, drop in gem pans and bake about fifteen minutes.

Mrs J. H Thomas

NUT BREAD

1 egg, 1 cup brown sugar, $1\frac{1}{2}$ cups milk, 1 cup chopped walnuts, 1 small teaspoon salt, 4 teaspoons baking powder, 4 cups flour. Let stand on back of stove 20 minutes, then bake from $\frac{3}{4}$ to an hour. Mrs John E. Boles