

Caramel Cream Pie. (Mrs. Hare)

One good tablespoonful of butter, one-half cup of brown sugar; put into a sauce pan and brown over the fire. Add one and one-half cups of boiling milk or water, pinch of salt, one and one-half tablespoonfuls of corn starch. After it is cooked add one teaspoonful of vanilla and beat well before putting into the crust which has been already baked. Beat whites of two eggs and put on top; brown slightly in oven.

Pineapple Sponge. (Mrs. J. H. Carson)

One cupful pineapple (shredded), one cupful sugar, one cupful water, one cupful whipped cream, one ounce gelatine; boil pineapple sugar and water 15 minutes, add gelatine, dissolved in boiling water; stir well and set in a cool place. When the jelly begins to stiffen, whip in the cream and beat for 10 minutes. Pour in mould and set on ice.

Eggs with cream. (Mrs. F. Liddle)

Six eggs, one tablespoon butter, one tablespoon flour, one cup milk, salt and pepper to taste. Boil eggs twenty minutes, remove shells, then cut them in halves, crosswise, cut a slice of the bottom to make them stand. Put butter in frying pan, add flour, stir until smooth, add milk and continue stirring till mixture thickens, add salt and pepper, stand eggs on hot platter, pour sauce over, garnish with parsley. Serve hot.

Johnny Cake. (Mrs. C. Colbeck)

One desert spoon butter, one egg, one-half cup sugar, beaten well; one cup sweet milk, one cup corn meal; two teaspoons baking powder mixed with sufficient flour to make a batter that will level in the pan in about two minutes.

Scrambled Tomatoes and Eggs. (Mrs. G. E. Patterson)

Put one tablespoon of butter in a saucepan and when melted add one cupful of thick canned tomatoes, a pinch of salt and an onion chopped fine. Stir together and when it begins to boil add four eggs. Stir till eggs are cooked and serve with toast.

Rice Cakes. (Mrs. W. M. Longworthy)

Take cold boiled rice, add an egg well beaten, one egg for two cups of rice. Roll in flour and fry in butter or dripping. To be eaten with syrup.

Johnny Cake. (Miss Teasie Carrothers)

Two eggs, one cup sugar, two cups sour milk, one and one-half teaspoons shortening, three teaspoons soda, two cups of flour. Mix soda and flour and add cornmeal to make a thick batter. Bake in a large pan.

Scotch Buns. (L. G.)

Two cups flour, one egg beaten in cup and fill up with milk, one tablespoon butter, one tablespoon sugar one teaspoon soda, two teaspoons cream tartar, salt. Bake in gem pans, sprinkle a few currants and sugar on top before baking.

Date Loaf. (Mrs. F. Liddle)

Two cups sour milk, one teaspoon salt, one teaspoon soda, one cup brown sugar, three cups graham flour, one and one-half cups chopped dates.