

**ECONOMICAL DOUGHNUTS.**

MRS. J. LANG.

1 cup sugar, 1 cup sour milk, a little salt,  $\frac{1}{2}$  teaspoon soda, 3 tablespoons melted lard. Mix soft dough.

**SHAVINGS.**

MRS. J. E. SEAGRAM.

2 eggs, well beaten, 1 cup of milk, 2 cups of flour. Butter the size of an egg. The mixture is made like pie paste. Bake in hot lard.

**FRIED CAKES.**

MRS. A. M. SNYDER.

2 cups sugar, 2 cups of sweet milk, 3 eggs, 2 tablespoons lard, 6 teaspoons baking powder, salt and nutmeg to taste. Fry in hot lard.

**SHAVINGS.**

MRS. H. RATHMAN.

$\frac{1}{2}$  pound flour, yolks of 6 eggs, 4 tablespoons sour cream, a little salt. Mix well and roll thin, cut in strips and bake in hot lard, powder with pulverized sugar.

**WIENER GIFFEL.**

EDA DREHER.

$\frac{3}{4}$  pounds flour sifted several times,  $\frac{1}{2}$  pound sifted sugar, 7 ounces of butter, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 eggs and 3 yolks of eggs, grated peel of 1 lemon, work sugar and flour together, add butter and continue kneading, like for biscuit, then add spices and eggs, roll out, cut in squares about  $1\frac{1}{2}$  square inch, drop a little jelly in centre and gather the 4 corners into centre. Bake in quick oven.

**QUAKERETTES.**

MRS. H. RITTINGER.

$\frac{3}{4}$  cup butter, 1 cup sugar, 2 eggs, 1 tablespoon cinnamon, 1 scant teaspoon baking soda, dissolved in a tablespoon of hot water, 2 cups of quaker oats, 1 cup flour, and 1 cup chopped and seeded raisins. Drop in buttered pans and bake.