

2.—2 eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 teaspoons cream tartar, 1 teaspoon soda, 6 tablespoons milk, flour enough to roll easy, 1 teaspoon vanilla.—MRS. A. A. McCLEAN, Lime Hill, N.S.

**TEA COOKIES.**—3 eggs, 1 cup butter, 1 cup sour cream, 2 cups sugar, half of each, 1 teaspoon soda, 1 quart flour. Bake in a hot oven.—MRS. MARCHMOUNT SMITH, care C. Baldwin, Scotland, Ont.

2.— $1\frac{1}{2}$  cups sugar, 1 cup butter, 1 teaspoon soda sifted with flour 3 times, 4 eggs, a little grated nutmeg, flour enough to handle nicely without sticking. Bake in quick oven.

**TEA CAKES OR COOKIES WITHOUT EGGS.**—1 cup thick sour cream, 1 cup sugar,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon soda, sifted into flour 3 times, a little grated nutmeg, or seasoning to taste (cocoanut sprinkled on top and rolled in just before cutting makes a nice change). Flour to handle nicely without sticking. Bake in a quick oven.—MRS. M. D. WOOD, Box 56, Springford, Ont.

**TOOTHsome COOKIES.**—3 eggs, 2 cups sugar, 1 cup butter, 12 tablespoons milk, 3 tablespoons baking powder, 2 quarts flour. Roll thin, bake quick to a light brown. This is very good, and keeps well.—MRS. E. F. CANIFF, Kent Bridge, Ont.

**WHEATLET COOKIES.**—2 cups wheatlets,  $2\frac{1}{2}$  cups flour, 2 teaspoons baking powder, 1 cup brown sugar,  $\frac{1}{2}$  cup lard and  $\frac{1}{2}$  cup butter; rub all together, then add  $\frac{1}{2}$  cup sweet milk. Mix into dough and roll out thin, bake. These are still better with dates between.—MRS. WILFRED HAMILTON, Brougham P.O., Ont.

**WHITE COOKIES.**—2 eggs,  $1\frac{1}{2}$  cups sugar, 1 heap-  
ing cup shortening,  $\frac{1}{2}$  cup sweet milk, 2 tablespoons  
vinegar, 1 teaspoon soda, 1 teaspoon baking powder;  
season to taste. Mix them up with a spoon, and stir  
all the flour you can in before taking on the board.

**WHITE SWAN YEAST CAKES** make light, white, sweet  
and health-giving bread