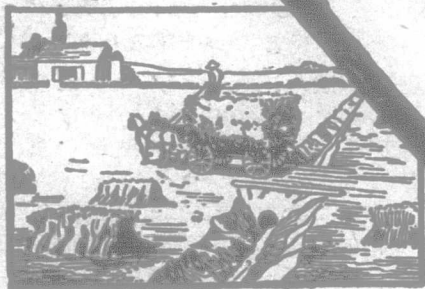


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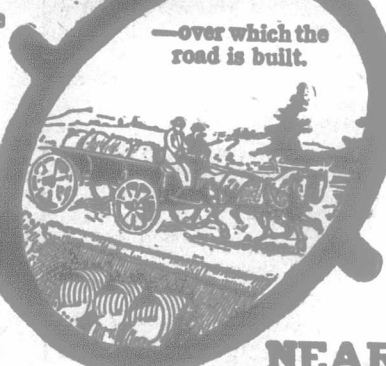
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WRITE NEAREST BRANCH FOR CULVERT BOOK 25c

You will find, from time to time, many excellent recipes for cakes in these columns. In the meantime, here is the very best layer-cake recipe that I know. It has appeared before in the Ingle Nook.

Beat together 1 cup butter and 2 cups sugar. Next beat in 3 well-beaten eggs, then 1 cup sweet milk, and, last of all, 3 cups (level) of flour with which have been sifted 2 rounded teaspoons baking powder or 1 teaspoon cream of tartar and 1/4 teaspoon soda. This may be baked in square tins in two layers.

Split each cake in two and put together with plain custard flavored with vanilla, with orange, or banana custard, jelly, or custard mixed with shredded cocoanut. Cover the top with icing of any kind, or with whipped cream sweetened and flavored.

Another variation may be secured by dividing the batter in two parts and mixing, with one part, melted chocolate or cocoa. The finished cake then consists of two layers, one white, the other brown, and may be covered with chocolate or cocoa icing.

If preferred, the batter may be baked in one thick layer, but mixed with chopped nuts to make a "nut" cake.

If you wish to have a very fine-grained cake, be sure to cream the butter well before you add the sugar, and use cream of tartar and soda.

Never have the oven too hot when you put a cake into it, as, if so, the cake will harden over the top and refuse to rise as it should.

When pouring layer-cake batter into the pans, always even it well over the top,

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making the batter slightly thicker at the sides than in the center.

A fruit cake bakes much better if the pan is set inside a second pan partly filled with boiling water.

There are many ways for making bread, some requiring "perpetual" yeast, others yeast cake. Here are two in which Royal yeast cake (I suppose any other would do) are called for.

(1) Soak the yeast cake 1/2 hour in 1 pint lukewarm water, then stir in enough flour to make a batter, cover, and set in a warm (not hot) place to rise. Do this rather early in the afternoon. When light, add 1 quart warm water, or scalded milk and water, if you want to have the bread more nutritious, and flour enough to make a batter. Beat all briskly for 15 minutes, and set again in a warm place over night. In the morning, add salt, and mix in flour to form a dough. Knead well on a board, and let rise again, then mould into loaves. Let rise, and bake in a moderate oven from 1/2 to 1 hour. In cold weather, have all your flour warm, and add the salt in the morning. In hot weather, add the salt to the sponge at night, as it retards fermentation somewhat, and will help to prevent the bread from souring. A gentle, even warmth, is necessary to make good bread. Chilling will make it heavy and soggy; too much heat will make it sour, because of over-fermentation.

Another: (Highly recommended).—Into 2 quarts sifted flour rub one large tablespoonful of lard, the same of fine sugar, and a scanty spoonful of salt. Blend half a cake of yeast with a little warm water, and add more warm water, enough to make the flour into a stiff batter. Cover, and let rise over night. In the morning, work in flour enough to mould up, using as little as possible, just enough to have it free from the hands, then knead until the dough is very smooth. Bread dough requires very thorough kneading. Allow it to rise in a warm place until light, then divide into two loaves, handling, as little and as lightly as possible, and put in baking pans. Let rise again until quite light, in a warm place, then, with a knife, score the top of the loaves to prevent cracking, and bake one hour in a moderate oven. If more bread is required, double the quantities.

CROCHETED HUG-ME-TIGHT.

Dear Junia,—like so many others, I come for help. I would like to get the pattern for a crocheted "hug-me-tight," laced with ribbon under the arms. Thanking you in advance.

P. Q. MRS. M. R.

The very thing you want appeared in our issue of October 5th, 1911. If you have not that number of the paper, probably some of your neighbors have it. If not, kindly let me know. As a rule, we do not care to repeat so soon.

Midwinter Cookery.

Meat and suet dishes may be indulged in during cold weather more than at any other time of the year. Fat, you must understand, is a heat-producer.

Brisket is one of the cheaper cuts of beef, yet it may be made into a very appetizing dish, as follows: Into a saucepan put 4 slices of bacon, and on top lay 3 lbs. brisket. Put in along with the meat 2 carrots, 1 onion, herbs to season, then cover with cold water. Cover the stewpan closely, and let come slowly to the boil, and then simmer (not boil) for 4 hours. Before serving, take out a little of the liquid and thicken for gravy, adding caramel (burnt sugar) to brown. Add this to the rest. Garnish the meat with the carrots cut into slices, and serve at once. For a small family, reduce the quantities for this dish. Keep in mind that "a stew boiled is a stew spoiled." The secret of delicious stews is slow and steady cooking. Done in this way, the cheapest pieces of meat are quite as appetizing and nutritious as the dearer ones.

Bacon, a fine heat-producer, should be used even more than it is during cold weather. Owing to its peculiar granular formation, it is quite digestible, and can be eaten by those who cannot touch pork in any other form. It may be broiled nicely as follows: Put the slices