

LEMON FILLING FOR TARTS.

Grate two whole lemons, add two cups of white sugar, three well beaten eggs, piece of butter half the size of an egg, mix thoroughly. Let it boil, stirring constantly.—MRS. A. A. SMITH.

EGG TART.

Two eggs, $1\frac{1}{2}$ cups sugar (brown) $\frac{1}{2}$ cup butter $1\frac{1}{2}$ cups currants, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ lemon peel. Make rich pie crust and bake in a long bread pan with upper and lower crust.—MRS. McDUGALL.

RHUBARB PIE.

One cup chopped rhubarb, yolks of two eggs, 1 cup of sugar, 2 table spoons of flour, use whites for frosting.—MRS. MAINPRIZE.

LEMON PIE.

One cup of sugar, yolks of three eggs stirred to a cream, add table-spoon of flour; grated rind and juice of two lemons; one coffee cup of milk, bake with under crust. Make a meringue of whites of the eggs and three table spoonsful of sugar, spread over the top of pie, set in the oven and brown slightly.—MRS. McARTHUR.

LEMON PIES.

Bake crust first, filling juice of three lemons, 2 cups of sugar, yolks of 4 eggs, 2 cups cold water, 2 table spoonsful corn starch (dissolved in the water) boil together.

MOUNTAIN DEW PUDDING.

Three crackers rolled, 1 pint of milk, yolks of 2 eggs and a small piece of butter. Bake $\frac{1}{2}$ an hour then take the whites of the eggs, beat until stiff, add 1 cup pulverized sugar (or granulated) and put on top. Bake 15 minutes longer.

SALADS, PICKLES AND SAUCES

MINT SAUCE TO SERVE WITH ROAST LAMB.

The mint should be young and fresh gathered, pick leaves from the stalks and mince them very fine, four dessert spoonful of chopped mint, 2 dessert spoonful of sugar, $\frac{1}{4}$ pint of vinegar.

TO PICKLE RIPE CUCUMBERS.

Cut cucumbers in pieces of 2 inches in length and one inch in thickness, boil in salt and water until tender. 1 quart vinegar, $\frac{1}{2}$ lb. of brown sugar, 1 table spoonful each of cloves, cinnamon, allspice and ginger, $\frac{1}{2}$ nut-