

d water. In twenty
quart cider and one
juice of two lemons
l. Then strain into

re cup sugar, four
teaspoon saleratus.

butter, stirred to a
nd mix well; then
lved in a little oil
and one-half cups
one large loaf one

f cup boiling water,
alt, flour to roll out.

ne-half cup sweet
away seed. Mix
over the top and

up New Orleans
o small teaspoons
l the other ingre-
Roll thick, cut,

ar tablespoons of
ed butter. One
Mix as soft as

ablespoons sour
da,

RAISED DOUGHNUTS.

One pint sweet milk, one-half pint lard, one pint sugar, three eggs. Mix soft at night—using the milk, one-half the sugar and lard, and one-half pint of yeast. In the morning add the rest with the eggs, one nutmeg, two teaspoons whiskey, and a little soda. Knead well, and raise; when light, roll out thin, and after cutting let raise again before frying. One-half beef suet and one-half lard is better to fry them in than all lard.

DOUGHNUTS.

One and one-half coffee-cup sugar, one-half coffee-cup lard, one and one-half coffee-cup milk, three eggs, four teaspoons baking powder, one teaspoon salt, one nutmeg, flour enough to mix soft.

FRIED CAKES.

One cup of sugar, one cup of sweet milk, three tablespoons of butter, three tablespoons of Dunn & Co.'s baking powder, two eggs; one quart of flour.

CRULLERS.

One cup sour cream, one cup sugar, one egg, small teaspoon soda, a little salt; spice to taste. Mix soft. Fry in boiling lard.

COMFORTS.

One cup milk, one cup sugar, two eggs, a little salt, two and one-half cups of flour, three teaspoons baking powder. Mix thoroughly, and drop from a spoon into boiling lard; fry a light brown.

PEPPERNUTS.

One pound flour, one pound sugar, four eggs, one teaspoon cloves, one of cinnamon, one-half pound citron, one cup blanched almonds, one-half teaspoon black pepper, one-half teaspoon salt. Rub flour and sugar together; add the other ingredients. Roll out and cut in small square cakes. Bake a light brown.

ANGEL FOOD.

One gill flour, one and one-half gills sugar, the whites of eleven eggs, one teaspoon of cream tartar (just even full); one teaspoon of vanilla. Beat the eggs to a stiff froth, then add sugar after sifting twice; sift the flour five times and mix the cream tartar in it well; put a pan in the oven and set your tin on it, or it will bake too fast. Bake in a new tin, and do not rease. Time, one hour in a slow oven. A very nice and delicate cake.

Use extra strength rubber plasters made by the Daly Manufacturing Company, N. Y.