

add yolks well beaten, rind and juice, and flour, last-ly beaten whites; bake one hr. Mrs E. C. Graham

FRIED DROP COOKIES.— $1\frac{1}{2}$ c. flour, $\frac{1}{2}$ c. sugar, $2\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ c. milk, $\frac{1}{4}$ tsp. salt, 1 egg, 1 tsp. melted butter; beat egg until light, add milk, dry ingredients, sifted and melted butter; drop by spoonfuls in hot deep fat, fry until light brown.

Mrs R. E. White

MOCHA ICING.—1 c. icing sugar, butter size of an egg, 2 tsp. cocoa, 1 tsp. vanilla, 2 tblsp. coffee; cream butter and sugar well, then add cocoa, vanilla, and boiling coffee; beat well. Mrs F. W. Andrew

CHOCOLATE CREAM ICING.—White of 1 egg beaten stiff, 1 tblsp. cold water, mix in icing sugar to stiffen, 1 tsp. vanilla; melt two squares chocolate and pour over the white part. Miss Mason

LEMON BUTTER.—1 egg, 1 c. sugar, 1 lemon juice and rind; cook in double boiler ten 10 min.; add butter size of egg. Grace Logie

SPONGE CAKE.—1 c. sugar, 1 c. flour, 3 eggs, 6 tblsp. boiling water, 1 tsp. flavoring, 1 tsp. baking powder; beat whites until stiff, add sugar gradually, yolks of eggs, boiling water, flour, baking powder, flavoring; beat well between each ingredient.

Mrs W. H. Hayes

CAKE FILLING.—1 egg, $\frac{1}{2}$ c. walnuts, $\frac{3}{4}$ c. milk, 1 small dstp corn starch, 1 c. brown sugar, 1 tsp. vanilla; boil and let cool; stir often to prevent burning.

Mrs A. W. Golding

WHITE COOKIES.—2 cs. flour, 1 c. sugar, 2 eggs, $\frac{1}{2}$ c. sour milk, 1 c. butter, 1 tsp. soda; flavor with nutmeg.

Mrs F. W. Andrew

JELLY ROLL.— $\frac{3}{4}$ c. sugar, 3 eggs, 1 c. flour, 1 tsp. cream of tartar, $\frac{1}{2}$ tsp. soda, 3 tblsp. boiling water, pinch salt.

Mrs C. N. Borton

CAKE ICING.—3 cs. sugar dissolved in 1 c. boiling water; cook till it threads, then pour it in a fine stream on the whites of 3 eggs beaten stiff; beat con-