

whites in last of all.—Icing—2 cups icing sugar, 1 tablespoon melted butter, $\frac{1}{4}$ cup cream or milk, $\frac{1}{4}$ cup grated chocolate, melt chocolate on back of stove, stir into other mixture last of all. Flavor with vanilla, chopped or whole walnuts on top improves it.

Mrs. Bain

DEVILS CAKE

Beat to a cream $\frac{1}{2}$ cup butter, and 1 cup granulated sugar, add 3 eggs beaten light, $\frac{3}{8}$ cup cocoa, dissolve cocoa in half cup boiling coffee, half cup walnuts chopped fine, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour, $1\frac{1}{4}$ teaspoons vanilla. Mame Kennedy

ANGEL CAKE

Whites 11 eggs, 1 large cup sugar sifted 4 times, $1\frac{1}{4}$ cups flour sifted 4 times, 1 small teaspoon cream of tartar, half teaspoon vanilla. Bake about 30 minutes. Mame Kennedy.

LEMON COOKIES

2 eggs, 1 cup sugar, $1\frac{1}{2}$ cups butter, $1\frac{1}{2}$ teaspoons baking powder, grated rind of 1 lemon, 1 teaspoon of the juice, flour enough to roll.

Blanche Richardson

BOSTON COOKIES

1 cup butter, $1\frac{1}{2}$ cups brown sugar, 3 eggs, 1 teaspoonful soda (level), $1\frac{1}{2}$ tablespoons hot water, 1-2 teaspoon salt (scant) $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ lb chopped walnuts, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ teaspoonful cinnamon. Cream butter and sugar, gradually add eggs well beaten, then half the flour sifted and mixed with salt and cinnamon, then add nuts, fruit and rest of very stiff and hard to stir.

Osborne Gallagher

flour. Drop on buttered tins with $\frac{1}{2}$ teaspoon. The mixture will be

CURRENT COOKIES

1 cupful butter, 2 eggs, $1\frac{1}{2}$ cupfuls sugar, 3 cupfuls flour, $\frac{1}{2}$ cupful hot water with 1 teaspoon soda dissolved in it, 1 cup currants, flavor with nutmeg, drop on well buttered tin and bake in moderate oven.

DOUGHNUTS

1 qt flour, 4 tablespoons melted butter, $1\frac{1}{2}$ cups sugar, 3 teaspoons baking powder, 2 eggs, $\frac{1}{2}$ pint sweet milk and a little salt. How to mix: Stir eggs, butter and sugar together, then the milk and lastly the flour with the baking powder. Flavor to taste.