

water, to  
has been  
ake them  
d place in  
over and  
oven with  
hey must  
At the  
ars with a  
they are  
nd if the  
t to cover  
ent paper  
se

et apples.  
n of water  
en added.  
one peck  
mp sugar,  
ounce of  
one tea-  
ne of pep-  
he spices  
inegar for  
l boil till  
ripping the  
d simmer  
up, place  
with the

see that  
n pounds  
ut in per-  
ounds of  
e each of  
and a lit-  
ns in the  
re of sug-  
jar is full.  
o boiling  
Cover  
for two  
in the jar  
pickle is

n't mind  
or a cake  
ly spoil.  
nd work  
vo and a  
spoonfuls  
the flour-  
part of a  
four and  
two and  
of milk,  
hen fold  
eggs and  
his cake  
fin cake.  
too slow  
y hard to

kes for  
woman  
re note-  
nem is to  
d add to  
radually;  
and then  
or petti-  
baking  
poonful of  
Drop  
at a tea-  
a slow  
e out as  
a cook-  
to your  
ave the  
ng—that  
for no  
cipe as  
e pretty

Take a  
y must  
opping.  
e white  
eradish  
ar, two  
poonfuls  
poonful  
one of  
g cider  
onions  
nd boil  
rs will  
vinegar  
r, then



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