

**RAISIN COOKIES.**—2 eggs,  $1\frac{1}{2}$  cups sugar, 1 cup shortening,  $\frac{1}{2}$  cup sweet cream, 1 cup raisins seeded and chopped, 2 teaspoons baking powder, a little nutmeg and flour enough to make a soft dough.—MAGGIE CRYDERMAN, Thamesville, Ont.

**SOFT COOKIES.**—1 heaping cup butter,  $1\frac{1}{2}$  cups sugar, 2 eggs, 3 tablespoons sour milk, a small teaspoon soda and as little flour as will roll them. Flavor them with vanilla or lemon.—CLARE TANSEY, Acton's Corners, Ont.

2.—2 cups brown sugar, 1 cup butter, 2 eggs, 1 cup sour cream, 1 teaspoon soda, just enough flour to roll. Bake quickly.—MRS. N. GRIFFIN, R.M.D. 1, Oshawa, Ont.

**SOUR MILK COOKIES.**—3 cups sugar, 2 eggs, 1 cup sour milk, 1 cup shortening, 2 teaspoons vanilla, 2 teaspoons baking powder, 1 teaspoon soda, flour to make a stiff dough. Mix up the night before and next day roll out and bake.—MRS. FRANK FULSON, Selkirk, Ont.

**SPICE COOKIES.**—4 cups flour, 1 cup lard or dripping rubbed well together, add  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup molasses, 1 cup currants, 1 teaspoon soda; mix with buttermilk or sour milk till stiff enough to roll  $\frac{1}{4}$  inch. Cut as desired and bake in a moderate oven till a dark brown.

**GINGER SNAPS.**—Boil 1 cup brown sugar, 1 cup molasses, 1 cup lard, for a few minutes, then stir in 1 teaspoon soda, 3 teaspoons ginger, enough flour to make a stiff dough; roll out thin and cut as desired. Bake in a moderate oven till a dark brown.—MRS. WM. GORDON, Jarratt, Ont.

**SUGAR COOKIES.**—1 cup sugar,  $\frac{1}{2}$  cup lard or butter,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  teaspoon soda, just enough flour to roll; bake quickly. Add any flavoring you wish. No eggs are required.—MRS. ENOCH GODFREY, Centre Napan, Northumberland Co., N.B.