

STRAWBERRY SHORTCAKE.

One pint flour, $\frac{1}{2}$ cup butter and lard mixed, 1 egg, 2 teaspoonfuls baking powder, 1 tablespoonful sugar. Milk to mix as soft as drop cakes. Bake in two thin sheets, when done butter well, and put the crushed fruit well sugared between the sheets and on top. Serve hot.

BERRY CAKE.

Three eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 1 teaspoonful soda, $1\frac{1}{2}$ teaspoonfuls cream of tartar, 4 cups flour, then add two cups of berries which have been floured. Bake in a moderately hot oven.

DOUGHNUTS.

One cup milk, 1 cup sugar, 3 eggs, 3 heaping teaspoonfuls baking powder sifted in the flour, and a little salt and nutmeg. Add flour to make them as soft as you can well handle. Beat yolks and whites of eggs separately, add the whites of the eggs the last thing after the flour has been added. Haxall flour is preferable.

Mr. Joseph Bankson, a prominent insurance man of Bethany, Ill., says:—"I am over eighty years of age, and have found that there is no other medicine equal to Vinol to build up health and strength for elderly people."

BUNNS.

Three cups milk, 1 cup sugar, 1 cake compressed yeast dissolved in the milk, add flour enough to make a stiff batter, and rise over night. In the morning add $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup currants, 2 teaspoonfuls lemon. Rise again. When light, roll out and cut with a small biscuit cutter. Rise until very light, and bake in a quick oven. Brush over the tops with the white of egg well beaten, to which a little white sugar has been added.

GRIDDLE CAKES.

Three cups flour, 2 teaspoonfuls baking powder sifted into the flour, little salt, 2 eggs well beaten, add sufficient sweet milk to make a soft batter, cook at once on a well-greased griddle.

TIME TABLE FOR COOKING.

Raised Loaf Bread, 40 to 60 min.	Indian Pudding . . . 2 to 3 hours.
Graham Gems . . . 30 "	Bread or Rice Pudding, 1 hour.
Rolls . . . 15 to 20 "	Steamed Puddings, 1 to 3 hours.
Plain Cake . . . 30 to 40 "	Brown Bread . . . 3 "
Sponge Cake . . . 40 to 60 "	Pie Crust . . . 30 min.
Fruit Cake . . . 2 to 3 hours.	Custards . . . 15 to 20 "
Cookies . . . 10 to 15 min.	Potatoes . . . 30 to 45 "
Plum Pudding . . . 2 to 3 hours.	Baked Beans . . . 7 to 8 hours.