

the egg, being careful not to burn. Frost the cake and st
cocoanut over the top.

JELLY CAKE.

One-half cup butter, two cups sugar, one cup sweet milk, th
and one-half cup flour, and three tablespoons baking powder, f
eggs. Flavor with lemon or vanilla. Bake in jelly tins.

GERMAN CAKE.

One cup sugar, two tablespoons butter, one cup flour, four e
one teaspoon Dunn's baking powder. Bake in two layers.

Filling.

Whites of five eggs, fifteen tablespoons sugar; add gra
cocoanut. Spread between and on top of layers.

ORANGE CAKE.

Two cups sugar, one cup butter, one cup sweet milk, three c
flour, five eggs (yolks of two and whites of five); three teasp
baking powder, two oranges (grated peel and juice of one). B
in four layers.

Filling.

Whites of three eggs, juice of one orange, fifteen tablespo
of sugar. Beat together, spread between layers and outside of ca
Pare and pull in small pieces two oranges; put on top of cake.

WHITE MOUNTAIN CAKE.

One cup sugar, one-half cup butter, one-half cup sweet m
one-half cup corn starch, one cup flour, whites of six eggs, a li
vanilla, two teaspoons baking powder. Bake in layers.

Frosting for above.

Whites of five eggs, twenty tablespoons sifted sugar bea
very light; a little vanilla. Spread between layers and outside
cake.

PICKLE, CANNED FRUIT, &

CUCUMBER PICKLES.

Six hundred cucumbers.

Make a brine that will bear up an egg, heat it boiling h
pour it over the cucumbers; let them stand twenty-four hours
make a cold brine and let it stand forty-eight hours. Take
cucumbers and wipe the black specks from each one, then t
sufficient quantity of vinegar to cover them, and add a small l
of alum; put the cucumbers in the brass kettle with the vine
cold, heat them slowly, turning them from the bottom sev
times; let them stand twenty-four hours; afterwards take th