

Bake like jelly cake. DRESSING—Whites of two eggs, grate the rind of two oranges, add the juice and sugar to thicken; put this between cakes and set in oven for a minute.

BOILED FROSTING—One cup of sugar, moistened with six teaspoonfuls of water and boiled until it will hair as it drips from a spoon. Stir it slowly into the beaten white of one egg, beating rapidly. Beat until cool, and then spread on cake.—Mrs. P. Phillips.

WHITE FRUIT CAKE—A quarter of a pound of sugar, three ounces of butter, whites of four eggs, quarter of a box of cocoanut, quarter of a pound and two ounces of almond nuts sliced fine, quarter of a pound of citron peel chopped fine, one teaspoon of soda, two of cream of tartar. Flavor with rose water.—Mrs. FREEBORN, CLINTON.

DELICATE CAKE—Yolks of two eggs, white of one egg, butter the size of an egg, three-quarter cup of sugar, three-quarter cup of flour, three-quarter cup of corn starch, half a cup of milk, two teaspoons of baking powder.

COFFEE CAKE—Five cups of flour, one cup of butter, one cup of coffee, steeped and set aside till cold, one cup of raisins, one cup of molasses, one cup of sugar and a teaspoonful of soda. Excellent.—Miss MALOTT.

CINNAMON COOKIES—One cup of sour cream, one cup sugar, one tablespoon butter, one teaspoon of soda, one egg. Mix four tablespoons of white sugar and two tablespoons of cinnamon together. Dip out a spoonful of the paste and roll in this mixture. Bake on buttered tins, leaving a space between each one.—Miss MALOTT.