

Hermits.

- $\frac{1}{2}$ cup butter. $\frac{2}{3}$ cup sugar.
1 egg.
 $\frac{1}{2}$ cup raisins, stoned and cut in
small pieces.
2 tablespoonsful milk.
 $1\frac{3}{4}$ cups flour.
2 teaspoonsful Magic Baking
Powder.
 $\frac{1}{2}$ teaspoonful cinnamon.
 $\frac{1}{4}$ teaspoonful each of cloves, mace,
and nutmeg.

Cream the butter, add sugar gradually, then raisins, egg well beaten, and milk. Mix and sift dry ingredients and add to first mixture. Roll mixture a little thicker than for vanilla wafers.

Ginger Snaps.

Half cup lard, half cup butter, one large cup brown sugar, one cup water, one tablespoonful extract ginger, one teaspoonful each extract cinnamon and cloves, one quart flour, one and a half teaspoonsful Magic Baking Powder. Rub to a smooth paste lard, butter and sugar, then rub it into the flour and baking powder sifted together, mix into a firm dough with the water and extracts. Roll out the dough thin on a floured board, cut out with a round biscuit cutter, and bake on a greased pan in a hot steady oven eight minutes.

To clean tinware, try dry flour applied with a newspaper.

Add a pinch of cream of tartar to the whites of eggs when they are half beaten. This keeps them from falling before being used.

A cupful of cold cooked oatmeal is a good addition to beef or tomato soup.