

Gingersnaps.

1 egg, 1 cup molasses, $\frac{1}{2}$ cup sugar, 1 teaspoon soda, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon salt. Heat molasses, flour to make stiff batter.—Mrs. Robinson.

Chocolate Nut Cookies.

1 tablespoonful grated chocolate, 1 cupful chopped nut meats, 1 cupful seeded and chopped raisins, 1 cupful sugar, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 1 egg, 1 teaspoon soda, 1 teaspoon cinnamon, 2 teaspoons cream of tartar, 1 teaspoon vanilla extract, 3 tablespoons butter.

Cream butter and sugar together, add the egg well beaten. Mix flour, soda, chocolate and cinnamon together, and add them alternately with the milk. Stir in raisins, nuts and vanilla. Drop in teaspoonfuls on buttered tins. Bake in moderate oven.—Mrs. Frs. Simard.

Doughnuts Without Eggs.

$\frac{3}{4}$ cup of sugar, 1 cup of milk, 2 tablespoons melted butter, 1 teaspoon soda, 2 teaspoons cream of tartar. A little nutmeg and flour enough to roll.—Mrs. J. A. Perras.

Molasses Cookies.

1 cup butter (or lard and butter), 1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup milk, 1 egg, 2 teaspoons soda, 4 teaspoons ginger, 4 cups flour. Make moderately stiff dough. Roll out, not too thin, and bake in moderate oven.—Mrs. Robert Neill.