

TO BOIL A HAM—Put it on to boil in plenty of cold water, simmer very slowly until quite tender, allowing from 20 to 25 minutes to the lb, according to the thickness of the ham. Skim well while the ham is simmering. If the ham is to be eaten cold allow it to remain in the water in which it was cooked until it is cold, this makes the ham more mellow and juicy. When the ham is taken out of the water the skin must be removed and the ham covered with raspings or it can be glazed when cold.—Mrs. Jessie C. Galloway.

POACHED EGGS—Poach eggs in one half cup fresh milk. Then pour milk over eggs on slice of toast. Better than when poached in water.—Mrs. French.

LINIMENT—(white) Liquid 1-2 turpentine and 1-2 vinegar (any amount wanted) generally 1-4 pint of each to 1 egg beaten, then shake together.—Mrs. Francis Stone Lindley.

SNAPPY GINGER SNAPS—1 cupful molasses, 1 cup sugar, 1 cup lard or other shortening. Put on stove to boil; add 1 teaspoon ginger and a heaping teaspoon soda dissolved in a tablespoon of vinegar. Stir well, remove from fire, let cool, add flour sufficient to make stiff dough.—Mrs. Jas. Crawford.

SCOTCH SCONES—1 coffee cup flour, 1-4 teaspoon of salt, 1-3 teaspoon of cream tartar, 1-2 teaspoon of soda, 1 teaspoon of sugar. Mix all the dry ingredients together and then stir in enough buttermilk to make a soft dough. Turn this out on a well floured board and roll lightly to about 1 quarter inch in thickness, cut this in 8, pie fashion, and put on a hot griddle, bake on one side until brown then turn over and brown the other side.—Mrs. Jessie C. Galloway.

HERMIT OR ROCKS—One pound dates, one cup chopped walnuts, two eggs, one teaspoonful cinnamon, three quarters of a cup brown sugar, one half cup butter, one and half cup of flour, one teaspoonful soda in one tablespoonful of hot water. Drop in buttered tins.—Mrs. M. Nabseth.

COCOANUT ROCK—2 eggs, 1 cup sugar, 3-4 cup butter, 1 teaspoon vanilla, 1-2 teaspoon cream tartar, 1-3 teaspoon soda, 3 cups flour.—Mrs. French.

DOUGHNUTS—2 eggs, 1 cup white sugar, 1-2 cup butter, a little nutmeg, 1 cup sweet milk, 1 teaspoon soda, 2 cream of tartar, dissolved in milk, pinch of salt.—M. King.

LEMON PIE—Juice of 1 lemon, yolk of 2 eggs, 1 cup white sugar, 1 cup boiling water, butter size of a walnut, 1 tablespoon corn starch. Beat whites of eggs for top.—M. King.

CHEESE STRAWS—1-4 pound flour, 1-4 pound butter, 1-4 pound grated cheese. Mix flour and grated cheese and red pepper together, then some of the butter. Mix with cold water, roll out crust and rest of butter, cut in strips and bake in quick oven.

CORNISH BUNS—3 cups flour, 2-3 cup sugar, 1-2 cup lard or butter, 1 cup currants, 2 teaspoons baking powder, 1 egg. Beat the egg in a cup and fill up with sweet milk. Mix and drop on buttered tins.—Mrs. D. M. Geddes.

PRUNE WHIP—One-half cup sugar, one-half tablespoon lemon juice, one-third pound prunes whites of five eggs. Have prunes washed and picked over. Soak several hours in cold water then cook in same water until soft. Then take stones out and rub through a strainer. Add sugar and cook five minutes. The mixture should be as thick as marmalade. After whites of eggs are beaten stiffly gradually add prune mixture. When cold add lemon juice. Put in a pudding dish and bake in a slow oven twenty minutes. Best served cold with boiled custard.—Mrs. W. Miller.