

*2 cup sugar 1/2 cup shortening 1/2 cup warm water 1 cup soda
1 cup salt 3 cup rolled oats 1 cup coconut 1 egg 1 cup flour
flour enough to stiffen dough*

COOKIES.

OAT-MEAL COOKIES.

MRS. J. LANG.

1 cup brown sugar, 1 cup of lard and butter mixed, 2 eggs,
3 cups oatmeal, 3 cups flour, 3 teaspoons soda.

APPLE FRITTERS.

MRS. LOUISA GUENZLER.

Make a batter with 1 cup sweet milk, 1 teaspoon sugar, 2
eggs, whites and yolks beaten separately, 2 cups of flour, 1 tea-
spoon baking powder, mixed with flour, chop some good tart
apples, mix in the batter and fry in hot lard. Serve with maple
syrup.

FRUIT FRITTERS.

MRS. E. F. SEAGRAM, WATERLOO.

2 eggs, 2 tablespoons milk, 1 teaspoon sugar, 2 tablespoons
flour, dash of salt, use either pineapple, banana, oranges or apples.
Cook in hot lard to a nice brown. Serve very hot and sprinkle
with pulverized sugar.

Sherry Sauce to serve with fruit fritters. 4 lumps of sugar, 2
eggs, 2 tablespoons cooking sherry, cook over a moderate heat,
stirring with fork until its foams.

FRITTER BATTER.

MRS. H. D. MCKELLAR.

3/4 cup flour, 1 teaspoon powdered sugar, 1/2 teaspoon of salt.
Beat 1 egg without separating white from yolk, add 1/2 cup of
milk and very gradually beat the liquid into dry ingredients.
When about 1/2 the milk has been used, beat the mixture thorough-
ly. Then continue adding milk. Let batter stand an hour or
more before using.

DAINTY CRULLERS.

MRS. HELEN KRUG ARNOTT.

4 tablespoons melted butter and lard, 2 eggs, 1 cup milk,
1 teaspoon cream of tartar, 1 heaping teaspoon baking powder,
flour to make a soft dough, flour with the grated rind of an orange,
salt to suit taste. Fry evenly and they never fail.