

and enough flour to make a soft dough. Roll and cut in circles.—MRS. J. J. WARD, Ashburn, Ont.

OATMEAL COOKIES.—2 cups oatmeal, 2 cups flour, 1 cup white sugar, 1 teaspoon salt, 1 teaspoon soda, 1 cup butter and lard, $\frac{1}{2}$ cup sour milk. Put all in pan but sour milk and soda, mix well, then add milk and soda; roll out thin. Have 1 pound of dates cooked with 1 cup sugar, put a few dates in centre of cake, then place another thin rolled cake on top of dates, press down the top cake good around edges, then bake.—MRS. L. H. LIPSIT, Straffordville, Ont.

2.—1 cup lard and butter mixed, 1 cup brown sugar, 2 eggs, 7 teaspoons sour cream, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, 2 cups flour, a little salt, 1 cup chopped raisins, $\frac{1}{2}$ cup chopped nuts. Do not bake too quickly.—MISS ETHEL JONES, Glasgow P.O., Ont.

3.—1 cup white sugar, 1 cup shortening, 1 cup hot water, $\frac{1}{2}$ teaspoon soda in the water, a good pinch salt, oatmeal enough to make a soft dough, and flour to stiffen enough to roll very thin.—MRS. H. COULSON, Milton, Man.

4.—3 cups oatmeal, 3 cups flour, 2 cups brown sugar, 3 eggs, 1 teaspoon soda, $\frac{3}{4}$ cup butter and lard. Take the yolk of 1 egg well beaten and wet the top of each cookie before baking.—MRS. ERVIN SNYDER, Box 135, Baden, Ont.

5.—3 cups oatmeal, 2 cups flour, 2 cups sugar, $1\frac{1}{2}$ cups shortening, $\frac{1}{2}$ teaspoon ground cloves, 1 teaspoon soda dissolved in a little cold water, $\frac{1}{2}$ cup boiling water, flour enough to roll out.—MRS. ARTHUR NEIDROWER, Simcoe, Ont.

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6.—3 cups rolled oats, 2 cups flour, 2 cups brown sugar, 1 cup shortening, butter or lard, $\frac{1}{2}$ teacup boiling water with a small teaspoon soda. Mix the rolled oats, flour and sugar first, then rub in the lard, and wet with the water with a little salt; roll out thin and bake in a quick oven.—MRS. J. R. SHANKS, Wheatland, Man.

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