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HEALTH AND HOUSEHOLD HINTS.

German Pancakes.—Grate twelve raw pota-
toes into four beaten eggs. Stir well together.
Add a little salt and one cupful of sweet milk.
Eaten hot with sweet sauce these are fit for a
king.

Brooklyn Cookies.—Three even cups of
powdered sugar and one full cup of butter
mixed to a cream; add four eggs well beaten,
one level teaspoonful of soda dissolved in a
third of a cup of milk, and flour enough for
a stiff batter. Roll out thin, cut in rounds,
sprinkle with granulated sugar and bake.
Caraway seed can be added if liked.

Farmer's Fruit Cake.—Two cups of dried
apples, two cups of molasses, one cup of
butter, two eggs, one tablespoonful each of
cloves, cinnamon and nutmeg, three and a
half cups of flour, one teaspoonful of soda.
Soak the apples over night in cold water.
Drain and chop them to size of raisins, put
them in the molasses and simmer slowly two
hours. Add the other ingredients, mix well
and bake.

Potato Puffs.—Two cups mashed potatoes,
hot or cold, 2 eggs, 3 tablespoonfuls of cream,
a tablespoonful of butter, salt and pepper to
taste. Put the potatoes in a frying pan, add
the yolks of the eggs, cream and seasoning.
Stir over the fire until well mixed. If the
potatoes were used cold, stir until hot. Take
from the fire; add carefully the well-beaten
whites of the eggs. Heap on a greased bak-
ing dish or in gem pans. Bake in quick oven
until a nice brown.

Sunshine Cake.—Whites of 11 eggs, yolks
of 7, 1 1/2 cups of fine granulated sugar, sifted;
a teaspoonful of flour and a level teaspoonful of
cream of tartar sifted together three times.
Beat the whites to the stiffest froth; add the
yolks well beaten; whip in the sugar quickly
and lightly, using a wire spoon; add any
flavoring preferred; sift in the flour and mix
it in as lightly as possible: do not beat, but
turn it at once into an angels' food pan (un-
greased). Bake in a moderately hot oven for
from 40 to 45 minutes; remove from the
oven; turn upside down and allow the cake to
remain in the pan until perfectly cold.

Almond Cream Cake.—For this is required
two cupfuls of sugar, one-half cupful of butter,
three cupfuls of flour, one cupful of sweet
milk, three, teaspoonfuls of baking powder
(level full), the whites of six eggs, one
teaspoonful of vanilla. Sift the flour and
baking powder together; beat the whites of
the eggs to a stiff froth. Rub the
butter and sugar to a cream, add the vanilla;
then, alternating and beating between each
addition, the flour and milk; lastly the
whites of the eggs, stirring in, but not beat-
ing. This will make one very large cake, or
two small ones. Bake in layer, and, when
cold, spread with almond cream made as
follows:


Almond Cream.—Three eggs, beaten separ-
ately; to the yolks add one cupful of powder-
ed sugar, one-half pound of blanched almonds,
chopped fine, one cupful of thick, sour cream,
whipped to stiffen the whites of the egg, well
beaten. Vanilla to taste.

For Chocolate Cream Cake.—One fourth
cake (two squares) of good chocolate, one
half cupful of sweet milk and white sugar, the
yolk of one egg. Beat the yolk, add the
milk and sugar, then the chocolate scraped
fine; let it come slowly to the boiling point,
stirring constantly. When it thickens, set it
aside to cool. For the remainder of the cake,
take one and one-half cupfuls of sugar, one-
half cupful each of sweet milk and butter, two
eggs, two cupfuls of flour (good measure), one
level teaspoonful of soda, one teaspoonful of
vanilla. Beat the whites and yolks of the
eggs separately; dissolve the soda in the
milk; sift the flour. Rub the butter and
sugar together, add the yolks of the eggs, the
vanilla, then the chocolate mixture. Then,
alternately, the flour and the milk, a little at
each time, beating well between each addi-
tion. Stir in thoroughly, yet gently, the
beaten whites of the eggs. Bake in three or
four layers. Remove carefully from the oven,
as this cake is very light and delicate, and a
slight jar will cause it to fall. Do not take it
from the tins until cool; then spread with
this:

Cream Filling.—To two cupfuls of granu-
lated sugar, add ten large tablespoonfuls of
milk; boil until it "hairs" from the spoon.
Then add a piece of butter the size of an egg;
stir until cool; flavor with vanilla to taste.
If it seems too stiff as it cools, a very little
water may be added to thin it—no milk.
This filling, with butter omitted, makes a fine
frsting for either kinds of cake.

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