

LAP COOKIES.

MRS. P. UTTLEY.

1 quart syrup, 1 pint sweet milk, 1 pound sugar, 1 cup butter, $\frac{1}{2}$ pound almonds, orange, lemon and citron peelings, 1 tablespoon soda, 1 tablespoon cream of tartar, minced and spiced to taste. Boil milk, sugar and syrup together, then add 4 pounds of flour.

PEPPER NUTS

MRS. H. RATIMAN.

Beat $\frac{1}{2}$ pound white sugar, with 1 whole egg and 2 yolks, and $\frac{1}{2}$ teaspoon soda for $\frac{1}{4}$ of an hour, then add 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ pound flour, and as much peeling as desired, roll out about $\frac{1}{4}$ of an inch thick and cut in small round cakes.

PEPPER NUTS.

MRS. A. GRABER.

1 egg, 1 cup sugar, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon soda dissolved in a little milk. Flour enough to roll between your hands into small balls like marbles. Bake in a quick oven.

LEMON BISCUIT.

MRS. H. GRABER.

2 cups white sugar, 2 eggs, $1\frac{1}{2}$ cups lard, 3 cents worth hartshorn, 5 cents worth oil of lemon, 1 cup sweet milk, 1 pinch salt. Flour enough to stiffen.

WHITE COOKIES.

MRS. H. D. MCKELLAR.

4 eggs, 1 cup butter, 1 cup lard, $5\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoon of soda dissolved in 1 tablespoon of boiling water. Roll out thin, spread sugar on dough, cut and bake in quick oven.

YORK STATE COOKIES.

MISS ALICE EBY.

4 eggs, 1 cup butter and lard, 1 teaspoon soda, 2 teaspoons cream of tartar, 2 cups sugar, flour to roll.