

FROSTING FOR DATE CAKE—One teacup of granulated sugar, nine teaspoons water. Boil until it threads. Pour over the white of an egg beaten stiff. Beat slightly and spread between layers and on top of cakes. Stone the dates, open and lay on top of cake.—MISS MALOTT.

WALNUT OR HICKORY NUT CAKE—Whites of four eggs, one cup of sugar, half cup of butter, one cup chopped raisins, one cup of chopped walnuts or hickory nuts, half cup of milk, two cups of flour, five cents' worth of lemon peel, two teaspoons vanilla. Beat the butter to a cream, add sugar and beat. Beat the eggs until they are stiff, add butter and sugar, then milk, etc.—MRS. A. D. BROWN.

WASHINGTON PIE—Three eggs, one cup of sugar, four tablespoons cold water, two cups of flour, two teaspoons baking powder. **FILLING**—Two cups of milk, two tablespoons corn starch, three-quarters of a cup of sugar, two eggs, butter the size of an egg, flavor to taste. Split each cake open and fill.—E. A. G

BRANDY SNAPS—One cup of brown sugar, one cup of molasses, three quarters of a cup of butter. Cloves and ginger to suit taste. Flour enough to make a stiff batter. Drop in a pan with a teaspoon, a good distance apart. Bake in a moderate oven and when cooled a little roll each one on a round stick.—MRS. J. DAVIS.

TEA CAKES—Half a cup of butter, half a cup of lard, one cup of granulated sugar, two eggs, three teaspoonfuls of baking powder, flour enough to roll, flavor with essence of lemon.—MRS COX.

DOUGHNUTS—Three eggs, one and a half cups of sugar, butter size of an egg, one cup of sour milk, nutmeg, one teaspoon of soda and two of cream of tartar. Fry in hot lard.—MRS. W. O. FRANKLIN.

SNOW CAKE—Half a cup of butter, one cup of sugar, one and a half cups of flour, half a cup of sweet milk, whites of four eggs, two teaspoons of baking powder, flavor with vanilla. Put whites of eggs in last and bake in one square tin.—MRS. FORD.

CREAM PUFFS—Put one cup of water and two tablespoonfuls of butter in a sauce pan to boil, add to it four tablespoonfuls of flour. Stir