

COOKIES

F Cookies.

1 cup sugar, $\frac{1}{2}$ cup butter and lard mixed, 1 egg, $\frac{1}{2}$ cup milk, $3\frac{1}{2}$ cups of flour, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon salt.

FILLING.—1 cup raisins, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 2 teaspoons flour or corn starch. Cook until thick, spread between 2 cookies and bake.—Mrs. Maguire.

Oatmeal Cookies.

1 cup brown sugar, 1 cup flour, 2 cups oatmeal, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda dissolved in the water; add oatmeal last, roll very thin; sometimes more oatmeal or flour are needed to make proper thickness for rolling.—Mrs. Raymond.

White Cookies.

1 cup sugar, $\frac{1}{2}$ cup butter, 4 tablespoons milk, 2 eggs, 2 cups flour, flavoring. May require slightly more or less than 2 cups.—Mrs. Robinson.

Gingersnaps.

1 cup lard, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 tablespoon ginger, 1 teaspoon cloves and cinnamon, 1 teaspoon soda in $\frac{1}{2}$ cup warm water.