

## COOKIES

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### F Cookies.

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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.

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### Oatmeal Cookies.

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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.

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### White Cookies.

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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.

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### Gingersnaps.

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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.