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SELECTED RECIPES.

Cream Cake.—To 2 eggs well beaten add one pint of cream and beat again. Then add $\frac{1}{2}$ pint of sugar, 2 teaspoons baking powder, salt and flavoring to taste, flour to stiffen. (Sent by Naomi.)

Ham and Egg Loaf.—Chop remains of cold boiled ham, add crushed crackers and from three to six eggs, well beaten, according to the amount of your meat. Bake in small tin, and when cold it can be sliced.

Minced Dates and Nuts.—One and a half pounds of dates, $\frac{1}{2}$ lb. shelled walnuts. Stone the dates and put through mincer with the shelled walnuts, mix well and press together in pots; delicious eaten with bread and butter.

Carrot Jam.—To 2 lbs. of carrots, cooked and pressed through a colander add 1 lb. sugar, (or more if desired sweeter) the grated rind and juice of 2 lemons. Cook slowly until the proper consistency and put away in tumblers.

Fig or Date Whip.—One pound of dates or figs, half pound of English walnuts, half cup of water, or enough to stew the dates, quarter cup of sugar. Boil 15 minutes. Remove from fire and add whites of three eggs beaten stiff; stir well; add flavoring and bake in moderate oven 15 minutes. Serve cold with whipped cream. The dates should be stoned and chopped and meat nuts added after the dates are stewed.

Scripture Cake.—Take $\frac{1}{2}$ cups of I. Kings 4: 22; $\frac{1}{2}$ cups of Judges 5: 25 (last clause); 2 cups Jeremiah 6: 20; 2 cups I. Samuel 30: 12; 2 cups Numbers 22: 8; 2 tablespoonfuls I. Samuel 14: 25; 6 fresh Jeremiah 17: 11; $\frac{1}{2}$ cups of Judges 4: 19 (last clause); a pinch of Leviticus 2: 13; season to taste with II. Chronicles 9: 9; 2 teaspoons Amos 4: 5, (baking-powder.) (Sent by Naomi.)

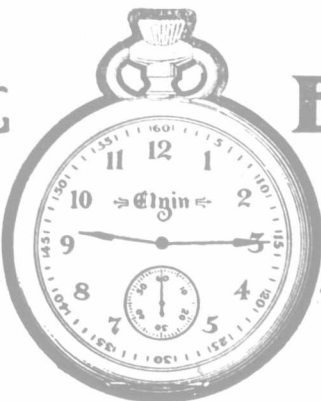
Peanut Drop Cookies.—Two tablespoonfuls butter creamed with one half cup water, one egg, two tablespoonfuls milk, one cup of flour, one half teaspoon cream of tartar, one quarter teaspoon soda, three-quarters cup of chopped peanuts (walnuts or pecans may be used instead). Drop from teaspoon on buttered pan, far enough to prevent running together.

Eggs a la Creme.—Hard boil six eggs; slice them thin in rings in the bottom of a large baking dish; place a layer of breadcrumbs, then one of eggs. Cover with bits of butter and season with pepper and salt. Continue to blend these ingredients until the dish is full, always have sufficient crumbs to cover the eggs; over the whole pour half a pint of sweet cream or thick white sauce. Brown nicely in a moderately heated oven and serve hot.

French Pie.—Butter a pie tin and fill with sliced apples. Spread the apples with sugar and nutmeg and pour over them a batter made of the following ingredients: Yolks of two eggs, one-half cup of sugar, one table spoon butter, one cup of flour, a teaspoon baking powder and one-fourth a cup of sweet milk. Bake until the apples are soft; turn upon a plate with apples on top. Make a frosting of the whites of two eggs thickened with confectioner's sugar. Spread the apples with this; return to the oven and brown. Serve hot.

Fig Layer Cake.—Cream half a cup of butter; gradually beat into it a cup of sugar, then the unbeaten yolks of three eggs. Sift together one cup and three quarters of flour, and four level teaspoons of baking powder; add the flour and baking powder to the first mixture, alternately, with half a cup of milk. Lastly add the whites of three eggs beaten dry. Bake the mixture in two layer cake pans in a rather quick oven. Put the layers together with this fig filling. —Cook one-fourth of a pound of bag figs in boiling water, until the skin is tender and the water about evaporated. Chop the figs fine, first discarding the stems. Return the figs to the saucepan of liquid, add one or two tablespoons of sugar, and let cook a few moments, when it will be ready to use. (From Boston Cooking School Magazine.)

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