

NUT MACARONIES.

MRS. WM. WAGNER.

Shell, chop and pound to a paste, 1 cup walnuts, measure after shelling. Beat to a stiff froth the whites of 2 eggs, and lightly mix in with them, 4 ounces of powdered sugar and the powder nuts. Drop on sheets of paper in tiny heaps, about size of quarter. Bake very gradually in a slack oven until they begin to color. While still warm, stick them together in pairs with a little white of egg. Any nuts may be used.

GINGER COOKIES.

MRS. FREEMAN.

1 cup sugar, 1 cup molasses, 1 cup butter, 1 egg, 1 tablespoon vinegar, 1 tablespoon ginger, 1 teaspoon soda dissolved in boiling water. Mix like cookie dough, rather soft.

CHOCOLATE COOKIES.

EMMA HOPP.

$\frac{1}{2}$ cup butter, 2 cups white sugar, 3 eggs, 1 cup grated chocolate, 3 teaspoons vanilla, 3 teaspoons baking powder, 3 cups flour. Take chocolate, sugar, flour and baking powder, mix well together, then stir in the wet mixture.

CHOCOLATE SNAPS.

MRS. H. RITTINGER.

Take the whites of 4 eggs and beat to a stiff froth, add a cake of grated chocolate, a cup of powdered sugar, $\frac{1}{2}$ cup of flour, 1 teaspoon of baking powder, and a few drops of vanilla. Drop $\frac{1}{2}$ teaspoon at a time into a buttered pan about 2 inches apart, and bake in a moderate oven.

GINGER SNAPS.

MRS. H. GRABER.

1 cup brown sugar, 1 cup butter or lard, 1 cup molasses, 1 egg, 1 teaspoon ginger, 1 teaspoon soda in a little sour milk, 1 teaspoon cinnamon, $\frac{3}{4}$ tablespoon pepper, a little nutmeg. Flour enough to stiffen. Bake in hot oven.