

CHARLOTTE RUSSE—One-half box gelatine dissolved on the stove in one cup of milk, one pint cream (whipped), whites of two eggs beaten stiff; as gelatine cools mix with cream and eggs and flavor to taste and sweeten; have a dish already lined with cake joined together with white of egg, pour the cream into it and set on ice until ready for use.—F. S. C.

APPLE CUSTARD—One pint of apple sauce, one pint of sweet milk and three eggs. Flavor and sweeten to suit the taste. Bake with under crust.

GRAPE JELLY—Press the desired quantity of fine ripe grapes, thoroughly extracting the juice, and to each pound of juice add one pound of white sugar; boil half an hour, and you will have a fine jelly when cold.

Cakes and Cookies.

CHOCOLATE CAKE—One half cup of butter, one cup of sugar, three eggs, half cup of sweet milk, one cup of raisins, one cup of walnuts, one and one-half teaspoons of baking powder, one half teaspoon of vanilla, one teaspoon of lemon, flour to stiffen. Chocolate icing.—MRS. COX.

COCOANUT CAKE—Beat half pound butter to cream, add gradually one pound sifted flour, one pound white sugar, quarter of a pound of cocoanut, two teaspoons baking powder, four eggs, one cup milk, flavor to taste.—MRS. COX.

SILVER CAKE—Whites of four eggs, half cup of corn starch, one cup flour, half cup of butter, half cup of sweet milk, two and a half teaspoons of baking powder, one cup white sugar.—MRS. GALLOWAY.

DATE CAKE—One cup sugar, half cup butter, two eggs, two-thirds of a cup of sweet milk, two teaspoons baking powder, two and a-half cups of flour. Cream the butter and sugar, add beaten eggs, the milk and the flour in which the baking powder has been sifted. Take out one-third of this and stir in one-half teacup of chopped dates. Bake in three layers, one with dates and two plain.