

BOILED FILLING—Not quite a cup of sugar, not quite 1-2 cup of water, boil until waxy; white of 1 egg beaten very stiff, add syrup and beat all time.—Mrs. Francis Stone Lindley.

ORANGE MARMALADE—12 sweet oranges, 4 bitter oranges, 3 lemons, 10 lbs. sugar. Cut rind of oranges and lemons in very small pieces, put juice and rind in one dish. Put skin, seeds and pulp in another dish and add 1 pint of water only. In other dish add 1 1-2 pints water to every pint of juice and rind. Let this stand over night, in the morning strain contents of dish with seeds etc., and add juice to other dish. Put all on to boil until rinds become soft then add sugar, boil together 20 minutes. Bottle while hot.—Mrs. J. S. Caldwell.

NUT LOAF—1 egg (beaten) 1 cup sugar, 1 cup sweet milk, 2 1-2 cups flour, 1 small teaspoon salt, 1 cup walnuts, 2 teaspoons baking powder. Let rise 1-2 hour; bake 3-4 hour.—Mrs. G. N. Bennett.

ORANGE MARMALADE—1 doz. oranges, 3 lemons, 8 lbs. white sugar. Slice oranges very thin and take out all seeds. To each orange allow 1-2 pint water and let stand 1 1-2 days. Then boil together three hours, then add sugar and boil another hour.—Mrs. Graham.

ORANGE MARMALADE—Three bitter oranges, six sweet oranges, three lemons, ten cups water, ten cups sugar. Slice oranges and lemons, remove seeds and soak twenty-four hours in the water, boil one hour or until it jellies. Put into tumblers and cover.—Mrs. James Coulter.

FILLING FOR CREAM PUFFS—Yolks of 2 eggs, 1 cup sugar, lump of butter size of a walnut, juice of 1 lemon.

CHOCOLATE FILLING—1 cup milk, 2 squares chocolate bitter, butter size of walnut, 1 teaspoon corn starch. Boil until it thickens.—Mrs. J. A. Nicolson.

NOODLES—2 eggs very light add a pinch of salt and about two table-spoons of milk, firm enough to make very stiff and roll out very thin set where it can dry, then roll up and cut in stirps about 1-2 inch wide and put in a kettle of boiling water that hasbeen salted to taste, cook about 15 minutes, drain the water off and serve with drawn butter.
—Mrs. P. A. Nicolson.

ALMOND ICING—Whites of four eggs, one pound of icing sugar, one pound of almonds, blanched and pounded with rose water to moisten.
—Mrs. C. E. Conlin.

ANGEL FOOD—9 eggs, whites only, beaten to a stiff froth, 1 level teaspoon cream of tartar sifted 3 times, 1 1-4 cups white sugar (confectioners' sugar, not pulverized sugar, preferable) sifted 5 times, 1 cup flour sifted 5 times and beaten in very carefully, vanilla. Bake 40 or 45 minutes without disturbing, in a moderate oven.

RUSSIAN ROCKS—One and a half cups brown sugar, one cup butter, three eggs, one and a half cups raisins, one and a half cups walnuts chopped fine, two tablespoons soda dissolved in it, two and a half cups flour or more of necessary to make batter very stiff, drop with a spoon on a greased baking tin.—Mrs. Brookbank.

TO KEEP FOOD HOT—Instead of putting food into the oven to keep hot for late comers, try covering it closely with a tin or plate, and setting it over a saucepan of hot water. This plan will keep the food hot and at the same time prevent it from drying.—Mrs. Jessie C. Galloway.

TO PREVENT CHEESE DRYING—When cheese is cut it frequently becomes very dry and loses flavor. This may be prevented by placing in a cool place spreading a thin film of butter over the cut surface and covering it with a cloth dipped in vinegar.—Mrs. Jessie C. Galloway.