

BOILED ICING.

MRS. G. BERGMANN.

1 cup sugar, $\frac{1}{3}$ cup of boiling water, 1 teaspoon vanilla white of 1 egg. Mix sugar and water, stir until it boils. Boil without stirring till it hairs and drops from tip of spoon. Beat gradually into it the egg white, add flavoring and beat until thick enough to spread.

LEMON CUSTARD.


MRS. B. MCCLYMONT.

3 lemons, 3 eggs, $\frac{1}{4}$ pound butter, 1 pound white sugar. Boil altogether.

CHERRY SAUCE.

MRS. H. D. MCKELLAR.

Take 2 dozen cherries, cook them soft with a little sugar and a glass of claret, when the cherries are tender, press through sieve and chill



**CHEW
WHITE'S
YUCATAN
GUM.**

YOU'LL LIKE IT.