
SPANISH BUN.

One egg and yolks of two, three-quarter cup butter, two cups brown sugar, one cup sweet milk, two and one-half cups flour, two teaspoons cream of tartar, one teaspoon soda, one teaspoon mixed spices, one teaspoon cinnamon.

HAZEL NUT CAKES

One lb. shelled and chopped hazelnuts (two and one-half lbs. whole) one lb. white sugar; beaten whites of four eggs.

Mrs. Clark.

PICKLES AND RELISHES

MINCEMEAT

4 lbs lean cold boiled meat (8 lbs. raw), 9 lbs. apples, $\frac{1}{2}$ lb. suet, 3 lbs. raisins, 2 lbs. currants, 5 lbs. brown sugar, $\frac{1}{2}$ lb. citron, 3 teaspoons cloves, 10 teaspoons cinnamon, 5 teaspoons mace, 1 teaspoon pepper, 6 tablespoons salt, 1 pint maple syrup, 1 pint blackstrap, 1 quart grape juice and vinegar mixed weak, 2 lemons.—This is fine.

Mrs. Pocock.

ORANGE MARMALADE

1 dozen bitter oranges cut fine, add 9 pints cold water. Let stand twenty-four hours, then boil one hour, let stand another twenty-four hours, add 12 lbs. granulated sugar and boil one hour or until it jells.—Good.

Mrs. Pocock.