

well and cook in a double boiler, stirring constantly. Add the vinegar, last, before cooking, stirring slowly while adding it. This will keep for months in a cool place.

Spiced Fruit. (Ella Neilly)

Seven pounds of fruit, three and one-half pounds of white sugar, one pint of vinegar, whole cloves and stick cinnamon to suit taste. Make the syrup of sugar, vinegar and spices. Add the fruit at once, cook until done.

Cake With Ginger Filling. (Mrs. T. A. McInnis)

One-half cup brown sugar, one tablespoon butter, one egg, one-half cup molasses, one half cup sour milk, one teaspoon soda, juice and grated rind of one-half lemon, one and one-half cups flour. Filling: One-half cup white sugar, one teaspoon ginger, one teaspoon butter, one cup boiling water. When boiling add one egg with tablespoon flour mixed smooth with a little water.

Doughnuts in Rhyme. (Mrs. H. Kollnick)

One cup sugar, one cup milk
Two eggs beaten fine as silk,
Salt and nutmeg, lemon 'll do,
Of baking powder teaspoons two;
Lightly stir the flour in,
Roll on pie board not too thin,
Cut in diamonds, twists or rings,
Drop with care the doughy things
Into fat that briskly swells
Evenly the spongy cells.
Watch with care the time for turning
Fry them brown, just short of burning,
Roll in sugar, serve when cool.
Price a quarter for this rule.

Washington Pie Cake. (Mrs. Petch)

Two heaping cups of flour, one cup of sugar, three eggs, three tablespoons of butter, two teaspoons of baking powder, two teaspoons of flavoring, one-half cup of milk. Rub butter dry in the flour and add sugar, eggs and milk, and other ingredients. Put baking powder in dry flour, mix soft (a little stiffer than a batter), add more milk if one-half cup is not enough.

Trilbys. (Mrs. A. M. Fraser)

One cup brown sugar, one cup butter or dripping, one teaspoon sode, one-half cup sour milk, two cups flour, two cups oatmeal rubbed fine, roll very thin and place together with following filling, one pound dates, one-half cup sugar, one cup water boil until soft, stirring often.

Raspberry Cake. (Mrs. Drummond)

One-half cup butter, three-quarters cup sugar, three eggs, one cup chopped raisins, one cup raspberries, one teaspoon soda and a little cream of tartar, one and three-quarters cups flour.

Cocoonut Macaroons. (Mrs. J. C. Argue)

Two and one-half cups rolled oats, one-cup sugar, two eggs beaten light, one-half teaspoon salt, one-half teaspoon vanilla, one teaspoon butter, one-half cup shredded cocoonut, drop in pan and bake 10 minutes in a slow oven. When done they are the size of a 50 cent piece.