
Devil's Food.

Cream 1 cup sugar, small $\frac{1}{2}$ cup butter with 1 cup sour milk. Beat 1 egg into mixture, then add following, which have been well sifted together: $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon (small) soda, 3 dessert spoons Frys cocoa. Bake in moderate oven 35 or 40 minutes.—Mrs. J. J. Ryan.

Sponge Cake.

Whites of 2 eggs, beaten stiff, $\frac{3}{4}$ cup sugar, yolks of 2 eggs beaten stiff. Beat half of sugar in whites, half in yolks, then beat all together; 1 cup pastry flour, after sifting twice, with 1 tablespoon baking powder and little salt, beat in little flour at a time into eggs, 3 tablespoons of boiling water, 1 spoonful at a time.—Mrs. Geo. Jones.

Delicate Layer Cake.

2 eggs, $1\frac{1}{2}$ cups sugar, 1 cup sweet milk, little over $\frac{1}{2}$ cup butter, 3 teaspoons baking powder. Beat well, using just enough pastry flour to make a light batter. Flavor to taste.—Mrs. J. J. Ryan.

Farmer's Fruit Cake.

2 cups of dried apples, chopped and soaked over night in cold water. Simmer in 2 cups of molasses for 2 hours. Add 1 egg and 1 cup butter. One teaspoon each of cloves, nutmeg, cinnamon and soda, $3\frac{1}{2}$ cups flour.—Mrs. F. H. Stone.

Mocha Frosting.

1 cup frosting sugar, butter size of a walnut; 2 tablespoons cold coffee, 1 teaspoon vanilla, 2 teaspoon cocoa.—Mrs. E. McKenna.