

ALMOND KISSES.

MRS. CHARLES DELION.

1 cup butter, 2 cups white sugar, 4 cups flour, 3 eggs, 2 teaspoons baking powder, roll and then cut them with knife and put sliced almonds on top.

ALMOND MACAROONS.

MRS. A. W. MERNER.

Take 1 pound almonds chopped fine, (do not remove the skin), 1 pound powdered sugar, 1 ounce (scant) cinnamon. Mix all into the beaten whites of 5 eggs. Bake in slow oven.

LADY FINGERS.

MRS. KING.

1 cup white sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{4}$ cup sweet milk, 1 pint flour (or 3 cups), 2 teaspoons baking powder, 1 teaspoon vanilla. Beat butter, sugar and egg together until light. Add the milk, then the baking powder in the flour. Roll out with the hands, cut in strips and bake in a quick oven. Put a sprinkle of sugar on each finger, before baking.

OATMEAL MACAROONS.

MRS. T. E. MCLELAN.

1 tablespoon butter, 1 cup granulated sugar, 2 eggs, 2 cups rolled oats, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{4}$ cup flour to mix baking powder in. Drop with teaspoon into well-buttered pans and bake in a moderate oven. Chopped almonds are an improvement.

GERMAN RINGS.

MRS. L. MERRICK.

6 cups sifted flour, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon salt, 1 egg, $1\frac{1}{2}$ cups rich sour milk. Mix flour, butter, sugar, salt, baking powder and soda together, add well beaten eggs and milk to dry ingredients. Cut in rings and fry in hot lard.