

STRAWBERRY PIE.—Bake a plain crust as for custard. Mash a basket of strawberries ; sweeten to taste ; fill the pie ; cover with a meringue made from three egg whites ; three tablespoons powdered sugar and half teaspoon lemon ; brown in a moderate oven. Serve when cold.

MOCK CHERRY PIE.—One cup cranberries ; one cup of sugar ; half cup seedless raisins ; one tablespoon flour ; one teaspoon vanilla ; half cup boiling water. Mix sugar, flour, berries and raisins ; add water and vanilla. Fill a lined pie-plate. Cover with pastry ; cut in thin strips and bake 20 to 30 minutes in a quick oven. Serve cold. Very good the second day.

APPLE PIES.—When apples are getting dry, scarce and tasteless in the spring, we put into each pie a tablespoon of tamarind jelly which is prepared to eat with meats by stewing the tamarinds in a little water, straining, adding an equal bulk of sugar and boiling until quite thick. The pies require a little more sugar, but their flavor is much improved. If you have no jelly, stew the apples and flavor with lemon juice and nutmeg.

BERRY PIES.—If blueberries are not sweetened until they are taken from the can, the pies will have a much fresher, more natural taste.

CUSTARD PIE.—Fill a good sized deep plate with a custard made of three well-beaten eggs ; two cups milk ; half cup sugar ; a little salt and cinnamon. Bake in a quick oven until a knife comes out clear.

CREAM PIE.—Roll out two crusts a little thicker than for ordinary pies ; place on a rather flat plate with a sprinkling of flour between ; bake and split open with a thin knife as soon as taken from the oven. For filling for two large pies, put in a double boiler two cups of milk ; when hot stir in two heaping teaspoons flour ; wet in a little cold milk ; two eggs ; half cup sugar and a little salt. Boil until thick ; remove from the fire ; add lemon or vanilla flavoring, and put between the crusts.

Cakes, Etc

BLACK FRUIT CAKE (Extra Nice).—One pound each butter, sugar, flour and citron, one and one-half pounds of figs, two pounds blanched almonds, five pounds currants ; four pounds raisins, twelve eggs, one lemon, one orange (or two if small), one teacup of best brandy, one cup best port wine, and one tablespoon each of ground cinnamon and