

orange, juice of 1 lemon. Pour into pan moistened with cold water. When done cut in squares and roll in powdered sugar.
Mildred Bain.

BAKED CORN

Take 1 can corn, cover with milk. Stir in 2 well beaten eggs, 1 tablespoon flour, 4 small tablespoons melted butter, 1 teaspoon sugar, salt and pepper to taste. Bake in a buttered dish half hour.
Mrs. Bain.

CHEESE RAMCKIN

Put one cup bread crumbs and one gill of milk on the fire to boil, stir and boil until smooth. Then put in four tablespoons grated cheese, a small piece butter and pepper and salt. Stir until cheese is dissolved, then remove from fire. Beat two eggs, yolks and whites separately. Stir yolks into mixture and then the whites of the eggs. Put in a pudding dish and bake fifteen or twenty minutes.
Mrs. J. H. Thomas.

MAYONNAISE DRESSING

1 desert spoon flour, 1 tablespoon sugar, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon salt, dash red pepper, 2 eggs. Mix all together, add three tablespoons vinegar and 4 tablespoons cream. Cook until thick.

MARMALADE

3 bitter oranges, 3 pints of water, 3 lbs. of sugar. Cut oranges across the grain and slice as thinly as possible. Soak for 48 hours in the water, boil $2\frac{1}{2}$ hours, add the sugar, let boil $\frac{1}{2}$ an hour or until it drops jelly off the spoon. Just before taking off add the juice of 1 lemon to every 3 oranges.

AMBER MARMALADE

Shave 1 orange, shave 1 lemon, shave 1 grape fruit very thin. Measure fruit and add three times quantity of water, let stand over night, next morning boil ten minutes only, stand another night and second morning add pint for pint of sugar. Boil until it jellies.
Mrs. A. Crawford.

ALMOND PASTE

2 lbs icing sugar, 2 eggs unbeaten, 2 tablespoons honey, 1 lb. shelled almonds, a little extract of almond. Blanche and chop the nuts very fine then pound them smooth. Sugar, then eggs and honey, nuts and extract of almond
A Friend.