

Brown Cake, (Layer). (Mrs. G. E. Patterson)

Yolks of three eggs, one cup brown sugar, one-half cup molassas, one-quarter cup butter, one-half cup sour milk, cinnamon and nutmeg to taste, one-half teaspoon of soda, two and one-half cups of flour. Filling: One square sweet chocolate, one cup boiling water, three-quarters cup sugar, one tablespoon of butter, one tablespoon of cornstarch, one teaspoon vanilla. Boil chocolate, water, sugar and butter till smooth, then add corn starch and cook until thick. Icing: Grate one-half cup of chocolate, one cup sugar, one-half cup sweet milk, a little butter. Boil till thick.

Mocha Icing. (Mrs. Aleck Clark)

One and one-half cups of icing sugar, three teaspoonsful of cocoa, one-quarter cup of butter, two tablespoonsful of hot coffee. Blend all together

Orangeade. (Mrs. A. K. Savan)

Four Oranges (juice and rind), four pounds white sugar, two ounces citric and dissolved in three pints of boiling water. Let stand a day and night before sealing.

Jelly Desert.

Make a mould of some favorite jelly, stramberry or pineapple being especially nice. When set cut in cubes about half an inch square. Beat the white of an egg stiff, adding a tablespoonful of granulated sugar. Cut some fruit corresponding to the jelly in small pieces and stir then with the white of egg into the jelly very lightly. Serve on a shallow glass dish and garnish with whole fruit or halved slices.

Ambrosia. (Mrs. McGill)

Two cups strawberries, one cup diced pineapple, three cups sugar. Boil fifteen or twenty minutes, seal in jelly glasses with egg paper.

Divinity Fudge. (Miss Blanche Knight)

Two cups of brown sugar, one-half cup boiling water one-half cup golden Syrup. Boil until it strings, take off half and beat it into the whites of two eggs well beaten and beat until quite stiff. Let the other half boil until it hardens in water, then pour with the other half, add nuts and vanilla and beat until stiff.

Uncooked Chili Sauce. (Mrs. J. Dobbin)

Chop one dozen ripe tomatoes, three large onions, head of celery, let drain over night, then add one cup grated horse radish, one-half cup white mustard seed, one cup sugar, desert spoonful of salt, teaspoon white pepper, quarter teaspoon red pepper, add enough good vinegar to make right, constantly mix throughout put up airtight. We are using some made ten months ago, it is quite as good as when made.

Sweet Pickle. (Mrs. Walter Knight)

One peck green tomatoes sliced, one dozen onions, one-half pint salt, one ounce allspice, one ounce cloves, one ounce mustard one-quarter pound brown sugar, two tablespoons pepper, three red peppers, or enough to taste. Cover all with vinegar and boil two hours.

Cream Salad Dressing.

Six eggs well beaten, one-half teacup melted butter, one teacup cream, one teacup vinegar, one tablespoon salt, one tablespoon mustard, one tablespoon sugar, one-half teaspoon white pepper. Mix