Dark Chocolate Cake.

1 cup sugar, $\frac{1}{4}$ cup butter, yolk of 1 egg, $\frac{1}{2}$ cups flour, 4 table-spoons cocoa (dissolved), $\frac{1}{4}$ cup water, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 teaspoon vanilla.

FILLING FOR ABOVE.—½ cup sugar, ½ cup hot water, 2 table-spoons corn starch (dissolved). Add a little vanilla and small piece butter when thick enough to remove from stove.

Eggless Spice Cake.

1 cup sugar, 1 cup butter, 1 cup sour milk, 2 cups flour, 1 cup raisins, 1 teaspoon of soda, ½ teaspoon of cloves, 2 teaspoons cinnamon, dash of nutmeg.—Mrs. De Varennes.

Spice Cake.

½ cup sugar, ½ cup molasses, ½ cup sour milk, 1½ cups flour, yolks of 2 eggs, ½ teaspoon each of spices, 1 teaspoon soda dissolved in a little hot water. Bake in two layers, putting jelly between, and using whites for frosting with ½ cup sugar.—Mrs. J. H. Savage.

Marble Cake.

White Part.— $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 1 cup flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon lemon, little salt, whites of 2 eggs last thing.

Dark Part.—½ cup brown sugar, ½ cup butter, ½ cup sour milk, ½ cup molasses, 1 cup flour, ½ teaspoon soda, 1 teaspoon cloves, nutmeg, cinnamon, yolks of 2 eggs, little salt.—Mrs. Çorcoran.