

PIES, TARTS. ETC.

Medium Puff Paste.

To every pound of flour take 8 ounces butter, 4 ounces lard, and not quite $\frac{1}{2}$ pint water. Mix the flour to a smooth paste with the water, then roll it out 3 times; the first time, covering the paste with butter; the second with lard; and the third, with butter; and it will be ready for use.

 An unequalled Blood Purifier—Dr. Channing's Sarsaparilla.

Helen's Tart Shells.

Take $\frac{3}{4}$ of a cupful of lard, 1 tablespoonful white sugar, 5 tablespoonfuls cold water, and the white of an egg well-beaten. Mould like pie crust, cut with tart-shell cutter, and bake.

Apple Tarts.

Cook soft 10 or 12 tart apples, rub them through a colander, add 3 well-beaten eggs, grated juice and rind of 1 or two lemons, butter the size an egg, $1\frac{1}{2}$ cups sugar. Mix well. Line tart pans with puff paste, and fill with the sauce. Bake quickly.

German Puffs.

Take $\frac{1}{2}$ pint of new milk, 2 ounces of flour, 2 eggs, 2 ounces melted butter, a little salt and butter. Beat the eggs well, then mix all the ingredients together, and put into little cups half full for baking. Bake 15 minutes in a hot oven.

CAKES.

In these, as in bread and pastry, good flour is requisite as well as good butter or Baking Powder or Flavoring extracts. Indeed, all the materials should be first-class. Always sift the baking powder with the flour, and rub the butter and sugar to a cream, adding the well-beaten yolks of the eggs to them, then the milk and flour by degrees, and lastly the whites beaten to a stiff froth. After these are added it should be beaten as little as possible.

Cookies.

One cup sugar, $\frac{3}{4}$ cup butter, 4 cups flour, $\frac{1}{2}$ cup sour milk, and a teaspoonful each of soda, Standard baking powder and caraway seed.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 3 tablespoonfuls sweet milk and 1 heaping teaspoonful Standard baking powder. Flavor with nutmeg. Use flour sufficient to make a soft dough. Mix expeditiously, roll thin, and bake in a quick oven.

Cocoanut Cookies.

One cup grated cocoanut, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 large teaspoonful Standard baking powder, $\frac{1}{2}$ teaspoonful Royal extract of vanilla, and flour enough to roll out.

Ginger Snaps.

Two cups molasses, 1 cup lard or butter, 2 teaspoonfuls soda dissolved in 2 tablespoonfuls hot water, and 1 teaspoonful each of ginger and cinnamon. Mix as soft as can be rolled, and bake in a hot oven.

Two cups molasses, 2 cups brown sugar, 1 cup butter and lard together, 4 cups flour, 2 tablespoonfuls ginger, 1 tablespoonful each of cloves, cinnamon and allspice, $\frac{1}{2}$ a nutmeg, and 1 teaspoonful soda dissolved in hot water. Do not crowd them in the pans, and bake in a moderate oven.

Vanilla Cookies.

One cup sugar, $\frac{3}{4}$ cup butter, 2 eggs, 3 teaspoonfuls Standard baking powder and 1 of Royal extract vanilla, and 1 tablespoonful milk; add flour enough to roll out.

 For general debility try Campbell's Tonic Elixir.

Soft Molasses Cake.

One cup butter, 1 pint molasses, 1 pint flour, $\frac{1}{2}$ pint milk, 2 eggs, 1 tablespoonful ginger, 2 teaspoonfuls soda; flour enough to make not quite as stiff as cup cake. Bake in moderate oven.