

Vanilla wafers
 1 egg 1 cup shortening 1/2 cup salt 1 cup 11. sugar
 1 tbs Baking powder 2 level tbs lemon soda in 1/2 cup
 hot water 4 table spoons vanilla salt 4 cup flour
 make with date filling

HAZEL KISSES.

MRS. SCHERER.

1 cup pulverized sugar, 1 1/2 pounds hazelnuts, whites of 3 eggs, beaten to a stiff froth, stir in sugar, then nuts, dry and roll the nuts like flour.

LADY FINGERS.

MARGERY C. GROFF.

3 eggs, 1 cup sugar, 1/2 cup butter, beaten to a cream, 4 tablespoons milk, 1 tablespoon baking powder, enough flour to stir stiff with a spoon, flavor with lemon or vanilla. Flour your moulding board, take a little piece of dough, roll with your hands as large as your finger, cut off in 4 inch lengths and put closely on buttered tines. Bake in a quick oven.

ALMOND FINGERS.

ADDIE. M. WEAVER.

1 pound almonds, 1 pound icing sugar, whites of 4 eggs, 5-cent vanilla stick, pound the almonds fine enough to go through a sieve. Beat eggs to a stiff froth and add sugar before adding the almonds. Put aside 1/2 cup of icing, then add grated vanilla, sprinkle the bake board with flour, roll out dough, then spread the remaining icing on dough, cut in strips size of finger.

MANDEL SCHNITTEN.

ANNIE KNEEL.

4 eggs (whites only), beaten very light, to this add 1 pound sugar. Mix well, take out 1/4 of this mixture and set aside. To 3/4 add 1 pound almonds, grated, small piece of vanilla bean. Roll 1/4 inch thick, spread with the icing and cut in strips. Bake slowly.

VANILLA STICKS.

MRS. H. A. GERMANN.

1 pound icing sugar, whites of 5 eggs stiff, beat together, put sugar in. Put 1/2 cup of this aside for icing, add 1 pound chopped almonds, 15 cents worth of vanilla beans, cut them fine, put it on butter paper, roll it out, cut in sticks. After it is iced, bake in slow oven.