

Plain Cake.

$\frac{1}{2}$ cup butter

1 " sugar

3 eggs (separated)

$1\frac{3}{4}$ cup cake flour.

$\frac{1}{2}$ tsp salt.

$\frac{1}{2}$ " flavoring.

2 tsp baking powder

$\frac{1}{2}$ cup milk

Mix as for any butter cake
folding in beaten egg whites lastly.
Bake in oven 350° for 20 mins

fat meal Bread

1 cup rolled oats
2 cups boiling water.
 $\frac{1}{4}$ cup molasses.
1 table spoon sugar.
1 " " shortening.
2 tea spoons salt.
About 4 cups of flour.

Pour boiling water over rolled oats
add shortening, salt, molasses & sugar.

Let cool & when lukewarm crumble fat
cake broken in particles. Stir well &
put in a buttered pan & rise. when
high knead well & shape into loaves.
Let rise & bake its size & take as usual.

Dr. T. L. S. receipt.

2 lbs Beef Suet-

2 lbs apples

2 lbs cranberries

2 lbs raisins

$\frac{1}{2}$ lb sweet-sugar

$\frac{1}{2}$ lb Citron

$\frac{1}{4}$ lb each candied lemon + orange peel

2 nutmegs

$\frac{1}{2}$ oz salt

$\frac{1}{2}$ oz ginger

$\frac{1}{2}$ oz allspice

$\frac{1}{2}$ oz cloves

juice + peel of two lemons.

$\frac{1}{4}$ pint brandy $\frac{1}{4}$ pint cherry.

Wm. Altord-Jessup.

Molasses Encofs

- $\frac{1}{2}$ Cup Sugar
- $\frac{2}{3}$ " Lard
- 1 " Molasses
- 1. Egg
- 1. Teaspoon Salt
- 1 " Cloves
- 1 " Cinnamon
- a little ginger
- 1 dessertspoon Soda
- 2 " cold water
- 1 " vinegar

How to make fairly
stiff for rolling out
method!

Beat off. Put in Sugar
• molasses, then
melted lard, then
vinegar & water
then dry ingredients.

White Cake

1/2 square butter	2 heaping tsp. b. powder
1 cup white sugar	1 cup (flour) milk
2 eggs	salt & flavouring
2 cups flour	

Cream butter and sugar light with spoon. Remove spoon, use a double egg beater for mixing. Into the creamed butter & sugar break the two eggs. Next add 1/2 cup flour, then milk, then 1 1/2 cup flour. Flavouring &

Salt: Then add baking powder in flour.
Beat well and bake in moderate
oven about 25 minutes.

Brown Bread

Set the Sponge, made with
one yeast cake & white flour,
in the afternoon, at night
add $\frac{1}{2}$ a cifter and a
half full of ~~white~~ ^{Graham} flour
 $\frac{1}{4}$ cup of salt. 1 cup of
molasses. Mix all with
warm water to a stiff
batter. let rise overnight.
put in the pans in the
morning. let rise a little
longer. Bake $1\frac{1}{2}$ hours.

Grape Fruit Marmalade

- 1 orange
 - 1 lemon
 - 1 grape fruit
- 8 cups water
4 lbs. sugar

Squeeze out the juices &
grind the skins, I remove
the tough inner skin of
the grape fruit —

Add the water and
let soak for 24 hours,
Boil an hour before
adding sugar —

G. H. Frost

Mrs. Nicholson

Mr. Tichster
Sydney.

Black Fruit-Cake

1/2 lb butter 1/2 lb Sugar
3/4 lb flour 1 Cup Molasses
6 eggs 1 tea spoon Soda
1/2 lb Raisins 1/2 lb
Citron Nutmeg Cinnamon
Cloves to taste

German Pound-Cake

1 1/4 lb flour, 1 lb fresh butter
1 lb Castor Sugar, 8 eggs
1/2 lb Raisins 1 Lemon
1/4 lb Citron.

Beat butter and Sugar to
a cream add sifted flour
by degrees then eggs one at a
time, beating all together. Bake

add raisins and
peel chopped, & grated
kind of lemon.
Bake two hours in a
Moderate oven.

Stover Cake

$\frac{1}{2}$ lb butter, 1 lb Sugar
1 lb flour, 6 eggs, 1 cup of
milk 3 tea spoons
Baking Powder (or Soda &
C. Paster) Vanilla and Lemon
Bake $1\frac{1}{2}$ hours in Moderate
Oven, rather a slow one
good with Almond Meringue
also sprinkled on top

Corn Meal Bread.

To about 2 lbs. of raised
dough add 2 cups of
boiled Corn meal,
1 Cup of molasses, a little
Salt. Mix well, put
in the pans to rise.

Bake about 1 1/2 hours.

Delicately Indian Receding

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Delicak Indian Nudding.

16, SOUTH STREET,
HALIFAX,
N.S.

1 quart of milk, 2 deeping
2 tablespoons of Indian Meal,
4 of sugar, 1 of butter, 3 eggs
1 teaspoon of salt. Boil the
milk in double boiler. Sprinkle
the meal into it stirring all the
while. Cook 12 minutes stirring
often. Beat together the eggs, salt,
sugar & $\frac{1}{2}$ teaspoon of
ginger. Stir the butter into the
meal & milk. Pour this gradually
on the egg mixture. Bake slowly
1 hour — Miss Parbo's Cook
book —

1 cup of Rice.

$\frac{3}{4}$ Cup of grated cheese

$\frac{1}{2}$ cups milk.

2 Tablespoons butter

Buttered bread crumbs.

Salt, pepper & cayenne

Boil rice twenty minutes in salted water, wash well in cold water & put it dry in oven on brown paper.

Butter a baking dish & put in a layer of rice.

Then dot with butter & sprinkle with Salt

pepper, cayenne & cheese. Pour on milk which should come $\frac{1}{2}$ way up the dish.

Cover with buttered crumbs & put in oven & bake till brown.