

WHITE BREAD

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| 1 cake Fleischmann's yeast | 2 tablespoons lard or butter, |
| 1 quart lukewarm water | melted |
| 2 tablespoonsful sugar | 3 quarts sifted flour |
| | 1 tablespoon salt |

Dissolve yeast and sugar in lukewarm water, add lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make dough that can be handled, and lastly the salt. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place, free from draft, until light, about 2 hours. Mould into loaves. Place in well greased bread pans, filling them half full. Cover and let rise 1 hour, or until double in bulk. Bake 40 to 50 minutes.

Mrs. B. A. Dumper

RICE GEMS

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| 1 pint boiled rice | 1 teacup flour |
| 1 tablespoon butter | Pinch salt |
| 2 well beaten eggs | Milk enough to form batter |

Pour into well greased gem pans or bake on a griddle.

I. N. Campbell

HOT BISCUITS

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| 2 cups flour | 1½ spoons baking powder |
| 1 teaspoon salt | 1 tablespoon butter |

Sift dry ingredients and work butter in quickly, add sweet milk enough to make soft dough and knead quickly and lightly. Bake in quick oven.

NUT BREAD

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| 4 cups whole wheat flour | 4 teaspoons baking powder |
| 1 teaspoon salt | ½ cup sugar |
| 1 cup chopped walnuts | ½ pound chopped dates |

Stir up with sweet milk quite stiff, let rise from 10 to 20 minutes, and bake 1 hour in slow oven.

BROWN BREAD

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| ½ cup white sugar | Pinch of salt |
| ½ cup molasses | 2 cups sour milk |
| 1 cup white flour | 2½ cups graham flour |
| ½ cup raisins | 2 small teaspoons soda |

Let rise 1 hour and bake 1 hour in 2 loaves.

NUT BREAD

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| ¾ cup sugar | 1 egg |
| 2 cups sifted flour | 4 teaspoons baking powder |
| 1 cup walnut meats | |

Let rise 30 minutes and bake 30 minutes.

Mrs. F. T. Campbell

JOHNNY CAKE

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| 1 cup corn meal | 1 egg |
| 2 teaspoons baking powder (sift-
ed together) | 1 cup flour |
| 1-3 cup sugar | 1 heaping tablespoon butter |
| | Pinch of salt |

Cream, sugar and butter, add 1 cup of milk alternated with flour. Bake in quick oven.

Mrs. F. T. Campbell