

flour. Set away again until light. About 3 p.m. take out on bread board and roll to half an inch thickness, and cut with small cookie cutter, butter lightly, and fold over and place them in tins to bake about an inch apart. Leave them in a moderately warm place until half an hour before wanted. Bake in a hot oven 15 minutes.—Mrs. A. L. Holden.

Parker House Rolls.

1 pint milk, 1 tablespoon butter, pinch salt, 2 tablespoons sugar. Scald milk and butter together and cool, add sugar and 1 compressed yeast cake, dissolved in a little of the milk. Knead to a soft loaf.

Set at eleven if you have tea at six. At three, roll out quite thin and cut; spread each with melted butter, fold over and set to rise.—Mrs. Wallace.

Buns Made With Royal Yeast and Water.

In the morning take 1 pint of bread batter. Add 1 tablespoon sugar, 1 tablespoon butter or lard. Add enough flour to knead. Cover and set in a warm place to rise. Knead again and let rise. Shape into small buns and place in a well greased tin. Let rise, and bake about 20 minutes in a moderate oven.—Mrs. Fred Stone.

Rolled Oats Bread.

Pour 2 cups of boiling water over 2 cups rolled oats. Add 2 tablespoonfuls Porto Rico molasses, 1 tablespoonful butter and 1 of salt. Let this mixture stand a few minutes until the oats have swelled a little, and the mixture is luke warm.

Then add half a compressed yeast cake dissolved in half a cup of luke warm water. Stir into this batter 3 cups of entire wheat (Graham) flour; beat well and add enough bread flour to kneading consistency. Set to rise over night. Next morning shape into loaves, place in greased pans, let rise again until nearly double in bulk. Bake in a moderate oven from an hour to an hour and a quarter, depending upon the size of the loaves.—Mrs. J. J. Ryan.