

## WAR TIME COOKERY

**WAR BREAD.**—1 cup war flour, 2 cups graham flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon Magic Baking Soda,  $\frac{1}{4}$  cup molasses, 1 cup sour milk. Mix flour, salt and Magic Baking Soda; add molasses and milk. Stir well, and bake in a moderate oven for thirty minutes. This will make a medium sized loaf. If desired, currants, raisins or nuts may be added.

**CORN BREAD.**—Two heaping cups corn meal,  $2\frac{1}{2}$  cups sweet milk, 1 tablespoon lard, 1 cup flour, 1 teaspoon salt,  $\frac{1}{4}$  cup sugar, 2 heaping teaspoons Magic Baking Powder. Bake in moderate oven. Sour milk may be used in this recipe instead of sweet, but use a full teaspoon Magic Soda with it in place of baking powder. Original recipe calls for 2 eggs.

**GRAHAM BREAD.**—One and a half cups graham flour,  $\frac{1}{2}$  cup white flour, 2 teaspoons brown sugar, 2 level teaspoons Magic Baking Powder,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon shortening. Water enough to make a moist dough; do not roll; put into loaf pan and bake in moderate oven 35 or 40 minutes. This makes one loaf.

**RYE NUT BREAD.**—One cup rye flour, 1 cup standard flour, 4 teaspoons Magic Baking Powder, 1 teaspoon salt and 4 tablespoons of Klim sifted together; add 1 cup chopped walnuts, mix with  $1\frac{1}{2}$  cups water, knead on the board, put in an ordinary loaf tin and bake 45 minutes in moderate oven. Original recipe calls for 2 eggs.

**PEANUT BUTTER BREAD.**—Two-third cup peanuts or peanut butter,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  cups standard flour,  $\frac{1}{2}$  cup rye flour, 4 teaspoons Magic Baking Powder, 1 teaspoon salt, 1 cup milk, 2 teaspoons dripping. Put peanuts through food chopper, or use peanut butter; blend with sugar until well mixed. Add dry ingredients, mixed and sifted, milk, and dripping melted. Mix thoroughly, put in greased bread pan, and bake in moderate oven thirty to forty minutes. Original recipe calls for 2 eggs.