

CORN CAKE No. 2.

Scant cup of Indian meal, heaping cup of flour, one-half cup of sugar, little salt, one heaping tea-spoon of cream tartar well mixed, one cup of sweet milk, one-half tea-spoonful of soda dissolved in the milk, small piece of shortening, three table-spoonfuls of milk added last.

NAPOLEON'S CORN CAKE.

One egg, one-half of a cup of Indian meal, one cup of flour, one cup of sour milk, one tea-spoonful of soda, three spoonfuls of sugar.

ENGLISH TEA CAKES.

Eight and one-half cups of flour, into which rub one-half cup of butter and one-half cup of lard, add one pint of warm milk, two eggs, two table-spoons of yeast and salt, make in morning; at four p.m., mould into cakes larger than biscuits, raise till half an hour before tea, when baked split and butter, cut into halves or quarters according to size. They are made in this form to avoid crust. Size of coffee saucers the best.

GRAHAM GEMS.

One pint of sour milk, one tea-spoonful of soda, one tea-spoonful of salt, two parts of Graham meal, one part flour, sufficient to make a stiff batter; beat thoroughly, and bake in roll pans.

BISCUITS.

One quart of flour; mix with it one tea-spoonful of soda and two of cream tartar, mix in thoroughly a small table-spoonful of lard, mix lightly with cold milk as soft as you can roll out. Bake quick. Eat hot.

BROWN BREAD, No. 1.

One cup of rye meal, one cup of flour, two cups of Indian meal, one cup of molasses, one tea-spoonful of soda, one tea-spoonful of salt. Mix with one pint of sweet milk, and steam four hours.