

Buttered Toast—Dip slices of toast in hot water, a little salted, spread with butter and serve while hot. It is also nice prepared with an egg on each slice. The eggs should be cooked by bre'king in boiling salted water, and letting them remain until they are sufficiently hardened to remove.

Dutch Toast—This is an old-fashioned dish—nice for using broken bits of stale bread. Crumble the bread fine and place in a frying pan, in which a generous slice of butter has been melted. Add salt, pepper and sage if liked—it needs to be seasoned quite highly—and a small quantity of boiling water. Cover closely, so the steam will soften the bread. Stir well several times, and it is ready to serve.

Graham Gems—Two cups of buttermilk, one cup of wheat flour, two cups of Graham flour, one teaspoon of saleratus, a pinch of salt. Bake in cup tins.

Fritters—Three eggs, the whites and yolks beaten separately, three coffee-cupfuls of flour and two of sour milk or buttermilk, one teaspoonful each of soda and salt. Dissolve soda in the milk, stir in the egg yolks, then the sifted flour and salt, lastly the egg whites beaten stiff. Have a kettle of boiling fat ready, drop the batter in by spoonfuls, and cook the fritter to a light brown.

Rusks—Sift thoroughly together a quart of flour, two heaping teaspoonfuls of baking powder and one of salt. Stir to a cream half a teacupful of butter with one teacupful of sugar, and add the beaten yolks of three eggs. Stir the flour well with sufficient water to make it as thick as bread dough, then mix well with it the butter, sugar and eggs. Form with the hands into little balls or cakes; rub the tops with sugar and water and sift a little dry sugar over. Bake at once.

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Breakfast Gems—One cup of sweet milk, one and one-half cups of flour, one egg, one teaspoonful of salt, one teaspoonful of baking powder; beat together five minutes; bake in hot gem pans in a hot oven about fifteen minutes.

Buttermilk Biscuits—To three cupfuls of buttermilk add one of butter, one teaspoonful of cream of tartar, half a teaspoonful of soda, a dessert spoonful of salt, and sufficient flour to make a dough just stiff enough to admit of being rolled out into biscuits.

Rolls—Rub one-half teaspoonful of lard into one quart of flour; make a well in the middle, put in one-half cup of baker's yeast—or one cup of home-made—two teaspoonfuls of sugar, one-half pint of cold boiled milk. Do not stir it, and let it stand over night; in the morning knead it well; after dinner knead it again, cut it out, and put in pans, and let it rise until tea time. Bake in a quick oven.

Muffins—One pint of bread sponge, one pint of sweet milk, two eggs, one-half cup of butter, a pinch of salt; let the mixture rise three hours, and bake it in muffin rings.

Corn Rolls—Eight heaping tablespoonfuls of corn meal, two tablespoonfuls of sugar, one teaspoonful of salt, one quart of boiling milk; stir all together, and let it stand until it is cool. Add six eggs well beaten, and bake in gem pans, or well buttered cups.

Buckwheat Cakes—Mix thoroughly together one quart of buckwheat flour, one teaspoonful of salt, three teaspoonfuls of baking powder, one gill of corn meal, three tablespoonfuls of molasses, and sufficient milk or water to make a thin batter. If preferred, half a pint of wheat flour and one and one-half pints