

SCONS.

MRS. W. H. BOULLEE, NEW HAMBURG.

3 cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, good teaspoon of salt, 2 teaspoons cream of tartar, 1 teaspoon soda, sweet milk to moisten, cut in squares and bake 20 minutes with a good strong fire, when done beat the yoke of one egg with 2 tablespoons sugar and feather across the top.

CORN MEAL MUFFINS.

MRS. ED. HOLLINGER.

1 egg, cup sugar, $\frac{1}{2}$ cup butter and lard mixed, 1 cup sweet milk, 3 teaspoons baking powder, bake in muffin rings.

BUTTER MILK MUFFINS.

MRS. NICK. SWARTZ.

1 quart of butter milk, 2 eggs, 1 teaspoon of soda dissolved in warm water, 1 teaspoon of salt and flour sufficient to make a good batter. Beat the eggs well, stir them into the milk, then add the flour and salt, lastly the soda. Bake in a quick oven.

CORN BREAD.

WINNIE MURRAY.

1 egg, three quarter cup of brown sugar, 1 cup sour milk or butter milk, 1 teaspoon of soda, 1 cup of corn meal, piece of butter size of walnut, 1 cup of flour. Mix sugar and eggs, add milk and soda, butter and lastly corn meal and flour. Bake in a hot oven.

MUFFINS.

HILDA RUMPEL.

1 $\frac{1}{2}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, $\frac{2}{3}$ cup milk, 1 egg, 2 tablespoons melted fat. Sift the dry ingredients into a bowl, stir in the milk and beat well, add the melted fat and egg well beaten and again beat thoroughly. Bake in buttered gem pans in a hot oven for 15 minutes. Level measurements are used.