

### STEAMED GRAHAM BREAD

Take two eggs, small cup molasses, one cup sweet milk, two cups Graham flour, one cup white flour, pinch of salt, one teaspoonful of Cow Brand Baking Soda, butter size of an egg; steam three hours.

### EGG BREAD

Two eggs well beaten, two cups sour milk, one smooth teaspoonful of Cow Brand Baking Soda, one small handful of corn meal; lard size of small egg melted and added to batter; a little salt. Bake in hot oven.

### INDIAN LOAF

Two cups corn meal, two cups flour, one cup sweet milk, one cup sour milk, one half cup molasses, one teaspoonful Cow Brand Baking Soda, one pinch salt.

### BROWN BREAD

Take one cup of molasses, one cup of sour milk (and a little over), two teaspoonfuls of Cow Brand Baking Soda, half cup of sweet milk (good measure), salt, a tablespoonful of sugar, one cup of corn meal, two cups of flour; steam three hours.

### SELF-RAISING OR PREPARED FLOUR

One quart flour sifted, one teaspoonful Cow Brand Baking Soda, two teaspoonfuls cream tartar, one saltspoonful salt.

## BISCUITS, MUFFINS, ROLLS AND GEMS

### THE GREAT COW BRAND SODA BISCUITS

One teaspoonful salt, one teaspoonful Cow Brand Baking Soda, two cups buttermilk, lard twice the size of an egg. Use enough sifted flour to make a smooth dough. Roll half an inch thick and bake in hot oven.

### SODA CRACKERS

One pound flour, two ounces lard, one-half teaspoonful of Cow Brand Baking Soda, one-eighth cake of yeast, pinch of salt, one teaspoonful of sugar, one-half teaspoonful of Malt Ext. 120°. Water sufficient to make dough.

### DELICIOUS TEA BISCUIT

Take one quart of sifted flour, one teaspoonful of salt and one teaspoonful of Cow Brand Baking Soda; sift thoroughly together; then rub in a heaping tablespoonful of lard or butter, and add sufficient sour milk or buttermilk to make a soft dough—just stiff enough to handle with the floured hand. Roll out the dough, and cut out the biscuit. Put into hot pans and bake immediately.

### INSIST UPON HAVING COW BRAND BAKING SODA