

WHOLE WHEAT GRIDDLE CAKES

$\frac{1}{2}$ cup whole wheat	$\frac{1}{2}$ teaspoon salt	$1\frac{1}{2}$ cups milk
$\frac{1}{2}$ cup flour	2 tablespoons sugar	1 tablespoon melted fat
1 tablespoon baking-powder	1 egg	

Measure, mix and sift the first 5 ingredients, add the milk, egg and melted fat; mix thoroughly and cook according to directions.

BUCKWHEAT AND RYE GRIDDLE CAKES

1 cup buckwheat	$1\frac{1}{2}$ teaspoons salt	1 egg
1 cup rye	2 cups milk	1 tablespoon melted fat
4 tablespoons baking-powder	2 tablespoons corn syrup	

Measure, mix and sift the first 4 ingredients; add the milk, egg and melted fat and corn syrup; mix thoroughly and cook according to directions.

VELVET GRIDDLE CAKES

$2\frac{1}{2}$ cups flour	$1\frac{1}{2}$ tablespoons sugar	1 tablespoon melted fat
$\frac{1}{2}$ teaspoon salt	2 beaten egg yolks	2 beaten egg whites
4 teaspoons baking-powder	2 cups milk	

Measure, mix and sift the first 4 ingredients; add the milk, egg yolks and fat, and mix thoroughly. Fold in the stiffly beaten whites and cook according to general directions.

CORNMEAL GRIDDLE CAKES

1 cup cornmeal or oatmeal mush	1 or 2 beaten eggs	$1\frac{1}{2}$ tablespoons baking- powder
2 cups milk	2 teaspoons salt	3 tablespoons melted fat
	2 tablespoons sugar	

Mix the first 5 ingredients; add the flour sifted with the baking-powder, then the fat; mix thoroughly and cook according to directions. Boiled rice, mashed white or sweet potatoes may be used in place of the cornmeal mush.

BREAD GRIDDLE CAKES

$1\frac{1}{2}$ cups stale bread crumbs	2 tablespoons fat	2 eggs
$1\frac{1}{2}$ cups scalded milk	$1\frac{1}{2}$ tablespoons baking- powder	$\frac{1}{2}$ cup flour
		$\frac{1}{2}$ teaspoon salt

Add milk and fat to crumbs and soak until crumbs are soft. Add eggs, well beaten; then flour, salt and baking-powder, mixed and sifted. Beat. Cook according to general directions.

RAISED BUCKWHEAT GRIDDLE CAKES

2 cups scalded milk	$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ teaspoon soda dissolved with 2 tablespoons lukewarm water
$\frac{1}{2}$ yeast cake, mixed with $\frac{1}{4}$ cup lukewarm water	2 cups buckwheat	
	1 tablespoon molasses	

Scald milk. Cool. When lukewarm, add the yeast cake mixture and buckwheat flour and salt. Beat mixture thoroughly. Cover and let rise overnight. In the morning add remaining ingredients. Beat; drop by spoonfuls onto well-greased griddle; cook on one side, and when puffed full of bubbles and cooked on edges, turn and cook on the other side. Serve with butter and syrup.