

BOSTON BROWN BREAD.

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| 1 cup cornmeal, | 1 teaspoon salt, |
| 1 cup rye flour, or 2 cups | 1 heaping teaspoon soda, |
| graham flour (if you can't | $\frac{1}{2}$ cup dark molasses, |
| get rye flour), | 1 pint sour milk. |

Mix dry ingredients, wet soda and add to milk, stir this in smoothly. Steam 3 hours in tomato tins or lard buckets, then bake a few moments.

ANOTHER BROWN BREAD.

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| 3 cups cornmeal (the white if possible), | 1 cup cold sweet milk, |
| 2 cups boiling sweet milk, | $\frac{1}{2}$ teaspoon soda, or 3 tea- |
| 1 teacup molasses, | spoons baking powder dis- |
| 1 cup graham flour, | solved in cold milk. |

Stir boiling milk into cornmeal, when cold add molasses and graham flour and cold milk with baking powder or soda and a little salt.

BROWN OR WHITE YEAST BREAD.

It is better and less wasteful for a woman who can't acquire the knack of bread-making not to persist too long in the attempt, though it saves about one-third the cost of buying bread. Anyone who can make white bread, of course, will succeed in the war varieties. It is best to learn with superior white flour. The following is very good for those who only use a little bread, as it can be made and baked in one day:

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| 1½ quarts of warmed flour, | solved in 1 cup warm water, |
| 2 tablespoons lard, | 1 tablespoon salt, |
| 2 tablespoons sugar, | 1 pint well mashed potatoes, |
| 1 compressed yeast cake dis- | 1½ pint potato water. |

As early as possible in the morning, into 1½ pints lukewarm potato water and dissolved yeast, stir in enough white flour