

The American crackers are sold in many of the stores at 7½d. a pound, but they can be home-made almost as well.

Those who have a stone or brick oven, can make their biscuits much finer and crisper, besides giving them the real biscuit flavour, by putting them into the oven after the bread, pie, &c. have been baked, and leaving them for some hours on the oven floor, while any warmth remains. Thus they are twice baked, and will keep for weeks and months. Bread of any kind does not mould, as in the damper climate of Britain; even in very hot weather, bread, cakes and other flour-food will keep uninjured for many days. I have rarely seen mouldy bread or cake, during twenty years' sojourn in Canada. Next to biscuits there is nothing better than rusks: some call them "tops and bottoms," others "twice-baked cakes."

R U S K S .

Half-a-pound of butter or lard (butter is best), or half the quantity of each, dissolved in a pint of hot milk, six eggs well beaten, a little salt, as much yeast as will raise these ingredients; add as much flour as will stiffen into a very thick batter; cover warm, and when risen, stiffen just enough to admit of rolling lightly, about an inch in thickness: cut out with a tumbler or small round cutter: set to rise a few minutes; bake, but not *overbake*, cut them in two pieces, or, if very thick, make three slices with a sharp knife: return to the oven, and bake till each piece is crisp. Some lay on the top of a stove, turning them twice or thrice.

HARD RUSKS.

Dissolve half a pound of butter or lard (the latter will do), in *boiling* water, with a little salt: mix with a spoon as much flour as you can stir into the water and lard smoothly: as the mixture will be scalding-hot, you must wait till it cools down low enough to admit of your hand, working in a tea-cup not quite full of yeast; then knead the mass thoroughly, and cover it down near the fire till it rises.—When light, roll out, and cut into thin cakes, not quite an inch thick; bake and split them; return to the oven, and when dry, lay them out to cool; when cold, put by in a bag or canister for use. These rusks are as sweet as if sugar had been mixed with the flour. They will keep for weeks, and are excellent grated down for pap or panada for the sick, or a gruel made by boiling them, adding a teaspoonful or two of new milk, and seasoning with spice, for a sick person, where bread, however good, would be rejected.