

YEAST MUFFINS.

One pint of sweet milk; in it put a piece of butter size of an egg and a little salt, warm until the butter melts. Then put in half a tea-cup of yeast. Flour to make a stiff batter. Beat in two eggs while mixing batter. Raise four or five hours.

WINNIE'S MUFFINS.

Two cups of milk, two cups of flour, three eggs, two tea-spoons of cream tartar, one tea-spoonful of soda. Butter size of half an egg. Bake in iron roll-pans heated.

OMELET.

Warm a piece of butter the size of an egg in one cup of sweet milk; yolks of six eggs, beaten with two table-spoonfuls of flour. Beat whites to stiff froth, stir together, a little salt, put a little butter in the spider, when hot fry them, when done fold each in the middle.

OMELET No. 2.

Two cups milk, two table-spoonfuls of flour, stir it in while milk boiling, small piece butter, three eggs, stir them in milk, put in pie-plate and bake twenty minutes.

STRAWBERRY SHORT CAKE.

Make a crust like cream tartar biscuit, of one quart of flour with two tea-spoonfuls of cream tartar well rubbed in. One table-spoonful of butter, one tea-spoonful of soda, mix with milk enough to make a stiff dough. Bake quickly in a Washington pie plate; split open and butter each half; put in the berries well sweetened and mashed; rub a little melted butter over the top and sprinkle with fine sugar. This may be baked in two cakes, or *one* quite thick.

CORN CAKE No. 1.

Two cups of corn meal, one cup of flour, half cup of molasses, small piece of butter, two tea-spoonfuls of cream tartar, one of soda, one egg, sufficient milk or water to make a batter. Bake in a quick oven.