

batter; add sugar, salt and yeast; then stir in more flour till quite stiff. In the morning add a small teaspoonful of soda, and flour enough to make the batter stiff as it can be stirred with a spoon; put it into pans, let it rise again, then bake in an evenly heated oven, not too fast at first. Keep it warm while it is rising, and smooth over the loaves with a spoon or knife dipped in water.

Breakfast and Tea Dishes

Buns—Dissolve half a cake of compressed yeast in a fourth of a cup of warm water, add a teacupful of tepid milk, one tablespoonful of sugar, one teaspoonful of salt, and a pint of flour. Make a batter of these ingredients, and set to rise. When light, add a well beaten egg, three tablespoonfuls of melted butter, half a teacupful of currants, half a teaspoonful of cinnamon, and flour to make a stiff dough. Knead until it is very fine and then set to rise again. When light, mould into small round biscuits, set close together in a shallow pan, and when they are very light brush over the top with a little white of egg mixed with sugar, or just simply sweetened water. Bake evenly in a moderate oven.

Breakfast Rolls—Two cups of flour, one cup of sweet milk, one cup of water, one-half teaspoonful of salt; bake twenty-five minutes in a hot oven.

Johnny Cake—One egg, two tablespoonfuls of brown sugar, one tablespoonful of shortening (lard or butter), one teacupful of sour milk, one teacupful of corn meal, one teacupful of wheat flour, one teaspoonful of salt, one-half teaspoonful of soda, one teaspoonful of baking powder.

A good stove should be, and every "JEWEL" is, artistic in design, a perfect operator, and very durable.

Johnny Cake—One quart of milk, four eggs, one quart of Indian meal, two tablespoonfuls of butter melted, one teaspoonful of soda, a little salt.

Johnny Cake—Two cups of sour milk, two cups of corn meal, one cup of flour, one egg, two tablespoons of sugar, a pinch of salt, two tablespoons of melted lard, two teaspoons of soda.

Corn Gems—On scant pint of meal, two tablespoonfuls of sugar, a teaspoonful of salt, and a generous pint of boiling milk; stir thoroughly and let stand until cool, then stir in three beaten eggs, and bake in buttered pans.

Toasted Crackers—Butter large, square soda crackers. Place on a tin and brown the upper side in the oven. They should be watched closely, as they brown more quickly than bread. Serve hot.

Breakfast Toast—Dip each slice of bread—untoasted—in sweet milk, then in a batter consisting of one beaten egg, one cup of sweet milk, one tablespoonful of flour, and a little pepper and salt. Fry to a light brown in butter, using a griddle or frying pan, and turning as one would griddle cakes.

Cream Toast—Bring to the boiling point a pint of rich sweet milk. Stir into it a teaspoonful of corn starch which has been beaten smooth in a little cold milk. Add a small lump of butter, pepper and salt. It is best not to add the salt until the milk has boiled, as it is liable to curdle otherwise. Dip the toasted bread in hot salted water, place in a deep dish, and pour the prepared cream over it.

Tomato Toast—Place a pint of fresh sliced or canned tomatoes in a granite kettle over the fire, adding a little water—less for canned than for fresh tomatoes. While they are simmering the bread should be toasted, buttered and placed on a deep platter. Lastly, turn into the tomatoes one pint of sweet cream. Let it come to the boiling point, pour over toast, and serve.