

Keep the water boiling all the time during the steaming. Add more boiling water if necessary.

Cover the kettle during the steaming, and be careful not to jar it while cooking.

BOSTON BROWN BREAD

1 cup rye meal	1 teaspoon salt	$\frac{3}{4}$ cup molasses
1 cup cornmeal	$\frac{3}{4}$ tablespoon soda	2 cups sour milk
1 cup Graham flour		

Measure, mix and sift dry ingredients. Add the liquids and beat thoroughly. Pour mixture into well-greased steamer mold. Cover closely and steam about 4 hours. Raisins may be added to the mixture.

STEAMED OATMEAL BREAD

1 $\frac{1}{2}$ cups rolled oats	2 tablespoons baking-powder	1 $\frac{1}{2}$ cups milk
1 $\frac{1}{2}$ cups cornmeal	$\frac{1}{2}$ teaspoon soda	1 egg
1 $\frac{1}{2}$ teaspoons salt	3 tablespoons molasses	2 tablespoons melted fat

Measure, mix and sift the first 5 ingredients. Add the other ingredients and mix thoroughly. Turn mixture into well-greased mold and steam 2 hours.