

ng. Keep it at the mix. Put the milk on the stove to scald with the lard in it. ice its original bulk. Prepare the flour with salt, sugar and yeast. Then add the milk, may be stirred once not too hot. Knead thoroughly when mixed at night; in the morning sponge made of only but very slight kneading is necessary. Then roll out and cut of flour—adding a little large biscuit cutter. Spread a little butter on each roll and dough; mix well together. Let them rise very light, and then bake in quick light, mould into tins.

RUSK.

Four eggs, two cups sugar, one cup butter, one pint milk, three-fourths cup yeast. Beat eggs and sugar together, and mix quarts lukewarm soft with flour. Let them rise over night; mix again, and leave in warm light make into biscuit; put in tins, and rise again before loaves, and when baking.

When taken from the oven, rub the top with sugar and cream.

TEA RUSK.

Three cups of flour, one cup of milk, three-fourths cup of sugar, two heaping tablespoons of butter, melted; two eggs, three to a boil, pour on two spoons Dunn & Co.'s baking powder. wet; then put in ingredients; mould very light (which is the rye, Indian, salt and saleratus together; put in the molasses until entirely cold and mix with the milk. Steam four hours.

RYE BREAD.

One pint rye meal, one pint Indian meal, one cup molasses, one teaspoon saleratus, one teaspoon salt, two cups sour milk. Mix the rye, Indian, salt and saleratus together; put in the molasses until entirely cold and mix with the milk. Steam four hours.

BROWN BREAD.

One quart of sour milk, one-half cup of molasses, one-half cup sugar, two eggs, three tablespoons of melted butter, one teaspoon soda. Mix with brown flour as stiff as you can stir it with a spoon.

To make gems or puffs for breakfast, use a little less flour, and bake in muffin rings or gem pans.

BOSTON BROWN BREAD.

One and one-half pints of Indian meal, one and one-half pints of rye meal, one cup molasses, two table spoons vinegar, one teaspoon salt, two teaspoons saleratus, one quart luke-warm water. Boil or bake five hours.

GRAHAM BREAD

One bowl soft bread sponge, one-half cup brown sugar, three tablespoons butter, very little soda. Dissolve in warm water; stir in a thick batter with Graham flour; put in tins, and let it rise un-very light; then bake.

As a family medicine use Dr. Briggs' Life Pills.