

BREADS

QUICK BREAD

Sift together one quart bread-flour with one heaping teaspoonful cream of tartar, one even teaspoonful **Cow Brand Baking Soda**, and a half teaspoonful salt. Mix in dry two tablespoonfuls of lard and last work all into a smooth dough with nearly a pint of milk. Let it stand a few minutes, then mould up into two loaves, place in tins, let stand for four or five minutes, and bake in a brisk oven. If it gets brown too quickly on top, place greased paper over the loaves.

RYE AND MEAL BREAD

Sift together two cups rye meal, one and a half cups Indian meal and one teaspoonful salt. In one cup water and a half cup buttermilk dissolve one even teaspoonful **Cow Brand Baking Soda**, add a small cup molasses. Stir in the meal a little at a time; beat all up lightly and add two tablespoonfuls melted butter. Pour at once into greased large tin, set into steamer and steam for three hours, then bake for about thirty minutes longer in oven to give it a good crust.

OLD HOMESTEAD MEAL BREAD

Sift together well three cups rye flour, two cups fine ground Indian meal, one teaspoonful salt. In one cup luke warm water dissolve one teaspoonful **Cow Brand Baking Soda**, add a small cup New Orleans molasses, and one cup buttermilk. Mix all into a batter, not too stiff. Bake in a round pan which should be set into a larger pan holding some boiling water. A richer loaf can be made by adding one or two eggs and a small piece of shortening.

BOSTON BROWN BREAD

Sift together two cups Indian meal, two cups Graham flour, one cup coarse rye flour, one cup wheat flour, two teaspoonfuls salt. Take one large cup molasses and two cups buttermilk. Add one and a half cups water, in which dissolve two small teaspoonfuls **Cow Brand Baking Soda**. Mix all into a soft dough (a little more water may have to be added). Pour into brown-bread moulds with covers, which must be well greased. Bake in a deep pan, into which has been poured hot water about one inch deep. Water should be all evaporated after two hours, then bake about one hour longer.

GRAHAM BREAD

One quart sour milk, two round teaspoonfuls of **Cow Brand Baking Soda**, two teaspoonfuls of salt, one cup of molasses, two tablespoonfuls of brown sugar, four coffee-cups of Graham flour, sifted, four coffee-cups of wheat flour sifted. Bake one hour in a slow oven.

INSIST UPON HAVING COW BRAND BAKING SODA