
BREAD AND BISCUITS

SCONES.

1 lb. flour, 1 teaspoonful of soda, 2 teaspoonsful of cream of tartar, 2 teaspoonsful of butter, mix into a dough with milk, roll out and cut into squares, bake in a quick oven, or over the fire as preferred. The butter may be omitted.—C. C. SHARPE.

LEMON BISCUIT.

One cup lard, four eggs, one pint sweet milk, five cents worth oil of lemon, five cents worth ammonia, $2\frac{1}{2}$ cups sugar; bring milk to boil, dissolve ammonia in it, let cool and add the beaten lard, eggs, sugar and oil of lemon. Mix very stiff, cut in squares and bake in a very hot oven.—MRS. J. C. COOK

LEMON BISCUITS.

1 cup lard, $2\frac{1}{2}$ cups white sugar, 1 pint sweet milk, 2 eggs, 5c. worth oil of lemon, 5c. worth carbonate ammonia, a little salt, mix stiff, roll out thin and mark with a fork. First mix lard and sugar, put in the lemon and salt, dissolve ammonia in milk, last stir in the egg with flour quickly.—MRS. W. J. STEWART.

LEMON BISCUITS.

One cup lard, $2\frac{1}{2}$ cups white sugar, one pint sweet milk, 2 eggs, 5c. worth of oil of lemon, 5c. worth carbonate ammonia, a little salt and mix stiff, roll out thin and mark with a fork, first mix lard and sugar, then put in salt and lemon, dissolve ammonia in the milk, lastly put in the eggs with the flour, mix quickly and well.—MRS. LEWIS JOHNS.

MUFFINS.

1 tablespoonful of butter, 1 egg, 1 tablespoonful of sugar, 2 teaspoonsful of baking powder, half cup of milk, small half spoon of soda, flour enough to make a batter. Bake in a moderate oven.—MRS. A. L. KENNEDY.

POTATO YEAST.

Seven large potatoes, boil and strain into four tablespoonsful of flour, a handful of salt, soak two yeast cakes, then add with them two tablespoonsful of sugar, one of ginger. Use two cupsful of yeast to a baking of bread; set in the morning.