

## GRAHAM BAKING-POWDER NUT BREAD

3 cups Graham flour	1 teaspoon salt	2 $\frac{3}{4}$ cups milk
1 cup white flour	1 $\frac{1}{2}$ tablespoons baking-	1 cup nut meats
$\frac{1}{2}$ cup sugar	powder	

Mix and sift dry ingredients; add liquids and nut meats. Mix thoroughly, put into greased bread pan, let stand 25 minutes. Bake about 50 minutes or until done.

## BUCKWHEAT NUT BREAD

2 cups buckwheat flour	1 tablespoon baking-	$\frac{1}{2}$ cup nut meats
2 cups white flour	powder	1 $\frac{1}{2}$ cups milk and $\frac{3}{4}$ cup
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon soda	molasses

Mix and sift dry ingredients, add the nuts and liquids. Beat thoroughly. Pour mixture into well-greased bread pan, let stand 20 minutes, then bake about 45 minutes. Raisins, dates or candied orange or lemon peel may be added.

## RICE BREAD

$\frac{1}{2}$ cup cold boiled rice	1 tablespoon baking-powder	1 egg, well beaten
1 cup cornmeal	$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup milk
1 cup wheat flour	2 tablespoons syrup	1 tablespoon melted fat

Measure, mix and sift the dry ingredients. Add the rice, egg, milk and fat. Beat thoroughly. Pour into shallow, greased pan, and bake in a moderate oven.

## PEANUT BREAD

1 cup rye flour	$\frac{1}{2}$ cup sugar	1 $\frac{1}{2}$ cups milk
3 cups flour	2 $\frac{3}{4}$ tablespoons baking-	1 well-beaten egg
1 teaspoon salt	powder	1 cup chopped peanuts

Measure, mix and sift the dry ingredients. Add the milk and eggs mixed and the peanuts. Beat mixture thoroughly and turn into 2 well-greased bread pans. Bake 45 minutes in a moderately hot oven.

## CURRANT BREAD

1 $\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon salt	1 egg, well beaten
$\frac{3}{4}$ cup cornmeal	1 tablespoon sugar	1 cup currants, dredged
1 tablespoon baking-powder	1 cup milk	with flour

Measure, mix and sift dry ingredients. Add the milk mixed with egg and the currants. Beat mixture thoroughly. Turn mixture into a well-greased bread tin, cover and let stand 20 minutes. Bake in a moderately hot oven 30 minutes.

## STEAMED BREADS

## GENERAL DIRECTIONS FOR STEAMING BREADS

A mold, a tin pail, such as a lard pail; or a can, such as a baking-powder can, with a tightly-fitting cover may be used.

Grease the inside of the mold thoroughly. The greased molds should be filled  $\frac{3}{4}$  full. The molds should be covered with well-greased paper and the covers adjusted securely and tied down with a string. The molds should be placed on a rest or several layers of soft paper in a large kettle, containing enough boiling water to reach half way to the top of the mold.