

RAISED PARKER HOUSE ROLLS.

MRS. GARLAND, PORT ARTHUR, ONT.

Scald a quart fresh milk, add $\frac{1}{4}$ pound butter, when luke warm. Add one tablespoon salt, 1 tablespoon sugar, 1 royal yeast cake, flour enough to make a soft dough. Mix this the night before, let rise all night, in the morning roll out about 1 inch thick, then cut in squares, wash with milk and fold over, put in greased tins, let rise another $\frac{1}{2}$ hour, then bake from 15 to 20 minutes, when removed from oven, rub a little butter over them.

WHOLE WHEAT MUFFINS.

MRS. W. H. BOULLEE, NEW HAMBURG.

1 $\frac{1}{2}$ cup of whole wheat flour, $\frac{1}{2}$ cup of common flour, $\frac{1}{4}$ cup sugar, 1 cup of milk, 3 teaspoons baking powder, 2 tablespoons of butter, $\frac{1}{2}$ teaspoon salt, 1 egg. Mix all the dry ingredients together, mix butter in with tips of fingers, beat the egg, then add egg and milk, bake in hot oven about 20 or 25 minutes.

TEA BISCUITS.

MRS. WILDFANG.

2 tablespoons granulated sugar, 4 cups of flour, 4 teaspoons cream of tartar, 2 teaspoons soda, 2 tablespoons butter and lard, rub butter and lard into flour, also sift soda and cream of tartar into flour, put in milk and knead as little as possible.

HOT BISCUIT.

MRS. M. ROOS.

1 quart sifted flour, 1 teaspoon salt, 2 teaspoons of baking powder, a good tablespoon butter, sweet milk enough to mix, cut out and wet each cake with a little milk on top, and bake in a hot oven (very good).

TEA BISCUITS.

MRS. CRESSMAN.

1 quart flour, 3 teaspoons baking powder sifted well into the flour, rub a tablespoon butter into the flour, mix with sweet milk or water to make a soft dough, so it can be rolled on a well floured board. Roll about an inch thick and cut into squares. Bake immediately in a quick oven 15 minutes.