

## HOT CROSS BUNS.

Make a sponge of  $1\frac{1}{2}$  cups of milk, half a yeast cake dissolved in half a cup of warm water, and flour enough to make a thick batter, set in a warm place over night. In the morning add two large spoonfuls of butter melted,  $\frac{1}{2}$  cup of sugar, a saltspoon of salt, and as much cinnamon or grated nutmeg. Work in more flour until the dough can be handled, kneading it well. Cover and let rise in a warm corner for 5 hours longer, then roll out in a sheet half an inch thick and cut into rounds like biscuit, lay them on a buttered cooking pan and let rise half an hour. When they are baked to a light brown brush over with white of egg beaten up with fine sugar.—Mrs. J. T. Field.

## BREAD.

6 good sized potatoes pared, boiled and peeled. Then mash and pour water in which they have been boiled back over them, add flour to make soft batter and 1 yeast cake soaked in tepid water for 30 minutes, set in warm place to rise and about 9 add 3 dippers of warm water and add flour to make soft batter. Let rise over night, add sufficient flour to make a stiff dough, and one handful salt. Knead and let rise again after which knead and put into pans. Bake from 1 to  $1\frac{1}{4}$  hours.

FOR BUNS.—Take part of the dough, add 1 cup sugar, 1 cup lard and butter mixed, and 1 cup of currants.—Mary Niles.

## POTATO YEAST.

4 good sized potatoes pared and grated, 2 quarts of boiling water poured on 1 handful hops and then strained on the grated potato. Let set till milk warm. Put in 1 cup of yeast and add 2 quarts of boiling water. This makes 1 gallon. Add  $\frac{1}{2}$  cup salt and 1 cup sugar. Bottle and cork tight.—Mrs. M. E. Appleby.

## BREAD.

Two quarts of new milk just milk warm or 2 qts. milk warm water, 1 cup of yeast, add flour to mould, set in warm place to rise. Early in the morning break down and knead and set to rise again in pans. Bake 1 hour. This makes four 2 lb. loaves.—Mrs. M. E. Appleby.