

SCOTCH SHORT BREAD

1 cup castor sugar
 $3\frac{1}{2}$ cups flour

$1\frac{1}{2}$ pounds butter

Work thoroughly together, then form into two cakes about $\frac{1}{2}$ inch thick. Bake 1 hour in slow oven. When done sprinkle with castor sugar.

Mrs. M. Hastie

NUT BREAD

4 cups whole wheat flour
 1 teaspoon salt
 1 cup chopped walnuts

4 teaspoons baking powder
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup chopped dates

Stir up quite stiff with sweet milk and bake 1 hour in slow oven. Let rise 20 minutes before baking.

Mrs. A. M. Moline

STEAMED BROWN BREAD

1 cup molasses
 1 cup sour milk
 1 cup wheat flour
 $\frac{1}{2}$ teaspoon salt

1 cup sweet milk
 2 cups cornmeal
 $\frac{1}{2}$ teaspoon soda

Steam $2\frac{1}{2}$ hours.

Mrs. B. A. Dumper

SCOTCH SHORT BREAD

1 pound flour
 $\frac{1}{4}$ pound brown sugar

$\frac{1}{2}$ pound butter

Wash butter and sift flour, mix all together thoroughly, knead into cakes, prick with fork and bake in slow oven. When cooked sprinkle with white sugar.

Miss I. N. Campbell

DATE MUFFINS

1-3 cup butter or lard
 2 beaten eggs
 2 cups flour

1-3 cup sugar
 3 teaspoons baking powder
 $\frac{3}{4}$ cup chopped dates

Sift baking powder and flour together, add a little salt and nutmeg and lastly the chopped dates. Bake in well greased muffin pans.

GRAHAM GEMS

1 cup sour milk
 1-3 teaspoon salt
 1 egg

1 tablespoon sugar
 1 teaspoon soda
 1 level tablespoon butter

Mix with enough graham flour to make a batter to the consistency of cake batter. Bake in gem pans. This will make 1 dozen gems.

GRAHAM MUFFINS

1 teaspoon sugar
 Salt (pinch)
 1 cup graham flour
 1 teaspoon soda

1 tablespoon lard
 1 egg (beaten)
 1 cup sour milk

Mix all together and cook in muffin rings.

Mrs. A. H. Dahners

WHITE MUFFINS

1 cup milk
 1 teaspoon butter, melted
 $\frac{1}{4}$ teaspoon salt

1 egg
 1 teaspoon baking powder
 $1\frac{1}{2}$ cups flour

Bake quickly in hot gem tins.

Mrs. A. H. Dahners