

**QUICK BREAD.****SOUTHERN RICE BREAD.**

Beat 2 eggs without separating until very light, add a pint and a half of milk, mix, add 1 tablespoon of melted butter, 1 pint of white cornmeal, half a pint of cold boiled rice, a teaspoon of salt, and beat thoroughly for about 3 minutes, then add 2 teaspoons of baking powder and beat quickly until thoroughly mixed. Grease 3 jelly cake tins, turn in the mixture and bake in a quick oven for 30 minutes.

**BOSTON BROWN BREAD.**

MRS. L. W. SIMONDS.

$\frac{1}{2}$  cup rye,  $\frac{1}{2}$  cup Graham,  $\frac{1}{2}$  cup Indian,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup boiling water, 6 tablespoons sour milk, 1 teaspoon soda, 1 pinch of salt, steam from 3 to 4 hours.

**BOSTON BROWN BREAD.**

ATTIE MURRAY.

1 cup of Graham flour, 1 cup of rye flour, 1 cup of corn meal,  $\frac{3}{4}$  cup of molasses, 1 teaspoon of salt,  $\frac{3}{4}$  tablespoon of soda,  $1\frac{1}{4}$  cups sour milk. Mix flour, salt and soda in bowl. Add molasses and enough milk to make a soft drop batter. Beat rapidly for a few minutes. Then put into greased pans and steam 2 hours or bake in moderate oven 1 hour.

**BROWN BREAD.**

MRS. E. BRICKER.

1 cup sour milk or cream, 1 cup water,  $\frac{1}{2}$  cup brown sugar, 1 teaspoon soda dissolved in the milk, 1 teaspoon of salt, 1 cup white flour, 3 cups Graham flour, stir together, bake 1 hour in moderate oven.

**BROWN BREAD.**

MRS. HONSBERGER.

5 cups of Graham flour, 1 cup of light brown sugar, 2 tablespoons of melted lard, 1 teaspoon soda, 3 cups sour milk, pinch of salt, bake 1 hour in a slow oven.

Scald  
warm. A  
yeast cake  
night before  
inch thick  
put in gre  
to 20 min  
over them

$1\frac{1}{2}$  c  
 $\frac{1}{4}$  cup su  
spoons of  
ingredient  
egg, then  
minutes.

2 tab  
cream of  
rub butter  
into flour

1 qu  
powder,  
cut out a  
in a hot

1 qu  
the flour  
milk or v  
floured b  
Bake im