

TS.

ended In

purposes
ties of or-
kery more
self

most com-
pounds of
proper pro-

the flour.
milk stiff-
the dough

substitute
sults.

pure and
Use less
ry will be

must de-
of acidity.
rected for
and bake

seaded as
not rise

ve Cream
d, if your
Farter is



The use of *Dwight's Cow Brand Soda* is recommended in all receipts where Soda is to be used.

MARION HARLAND'S RECEIPTS.

[Copyright, 1931, by CHAS. S. BARNER'S SONS.]

Seventeen of the following Receipts marked ♦ are taken from "Common Sense," and "Book of Forty Puddings," compiled by MARION HARLAND, and are published by permission.

TO MAKE A DELICIOUS BISCUIT.

Take one quart of flour, one teaspoonful of salt and a small teaspoonful of Dwight's Cow Brand Soda; sift thoroughly together; then rub in a heaping teaspoonful of lard or butter and add sufficient *sour* milk or buttermilk to make a soft dough—just stiff enough to handle with the floured hand. Roll out the dough, and cut out the biscuits. Bake immediately.

HAVE THE OVEN AND PANS HOT BEFORE MIXING.

PUT THE DOUGH INTO THE OVEN SOON AS MIXED.