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

MARION HARLAND'S RECEIPTS.

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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 teaspoon-
ful 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.