

## EXCELLENT BREAD WITHOUT YEAST.

Scald about two handfuls of Indian-meal, into which put a teaspoonful of salt, and as much cold water as will reduce the mixture of meal to blood-heat; then stir in wheaten flour till it is as thick as hasty-pudding, and set it before the fire to rise. In about half an hour it generally begins to thin and look watery on the top. Sprinkle in a little more flour, and mind and keep the pot turned from time to time, taking care not to let it be too near the fire, or it will bake at the sides before it is risen. In about four hours it will rise and ferment, as if you had set it with hop-yeast; when it is light enough, mix in as much flour as will make it into a soft dough: grease a pan, put in your loaf, and let it rise, covering it up warm, and turning it so that the heat affects it equally; in less than an hour it will be ready for the oven: bake as soon as it is risen. Some bake in a Dutch-oven before the fire.—*From Mrs. Child's Frugal Housewife.*

## EXCELLENT HOT TEA-CAKES.

One quart of fine flour: two ounces of butter: two teaspoonfuls of cream of tartar, mixed dry through the flour: one teaspoonful of salaratus or soda: moisten the latter in milk or water till dissolved: mix with sweet milk or cold water.

These cakes to be rolled, and cut out with a tumbler, about an inch in thickness, served hot and buttered.

## SHORTS OR CANAILLE.

This is the common name given to the inferior flour which is separated in bolting, at the mill, from the bran and fine flour, and is seldom used as a mixture in bread. This is not economical management: for mixed with fine flour, it makes sweet good bread; and many a loaf made from it I have seen, when other flour was scarce. The bread is closer in texture, and does not rise as light as brown bread with a mixture of bran in it; but still it is by no means to be despised. As unleavened cakes, it is perhaps more agreeable than raised bread. The Irish call these coarse cakes by the odd name of "fudge."

## BROWN CAKES.

Mingle a handful of fine flour, with as much of the coarse shorts as will make a baking of cakes for tea, say about three pints of the coarse, to half a pint of the fine: a little fine flour must also be used in kneading on the board, and rubbing the dough from your hands.—Rub a good bit of shortening into your dry flour, as if you were going to make short cakes: dissolve a teaspoonful of salaratus or soda, in a cup of hot water; add this to as much buttermilk, or sour milk, as will mix the flour into a light dough: do not omit salt, and do not knead the mass too stiff; only stiff enough to enable you to roll it out about an inch thick; cut into round or square cakes, and bake in a quick oven.