

**Johnny Cake.**—Sift together one cup and a quarter wheat flour, two cups Indian meal, two tablespoonfuls of sugar, one teaspoonful salt. Mix together with two cups of sour milk and one teaspoonful baking soda, dissolved in a little cold water. Add now to the batter three tablespoonfuls of soft butter and one to three eggs. Pour into well buttered tins and bake thirty minutes in a brisk oven.

**Bread.**—Sift together one quart bread-flour with one heaping teaspoonful cream of tartar, one even teaspoonful baking soda, and a half teaspoonful salt. Mix in dry two tablespoonfuls of lard and last work all into a smooth dough with nearly a pint of milk. Let it stand a few minutes, then mould up into two loaves, place in tins, let stand for four or five minutes, and bake in a brisk oven. If it gets brown too quickly on top, place greased paper over the loaves.

**Rye and Meal Bread.**—Sift together two cups rye meal, one and a half cups Indian meal and one teaspoonful salt. In one cup water and a half cup buttermilk dissolve one even teaspoonful baking soda, add a small cup molasses. Stir in the meal a little at a time; beat all up lightly and add two tablespoonfuls melted butter. Pour at once into greased large tin, set into steamer and steam for three hours, then bake for about thirty minutes longer in oven to give it a good crust.

**Graham Bread.**—One quart sour milk, two round teaspoonfuls of baking soda, two teaspoonfuls of salt, one cup of molasses, two tablespoonfuls of brown sugar, four coffee-cups of Graham flour, sifted, four coffee-cups of wheat flour sifted. Bake one hour in a slow oven.

**Brown Bread.**—Take one cup of molasses, one cup of sour milk (and a little over), two teaspoonfuls of baking soda, half cup of sweet milk (good

measure), salt, a tablespoonful of sugar, one cup of corn meal, two cups of flour; steam three hours.

**Egg Bread.**—Two eggs well beaten, two cups sour milk, one smooth teaspoonful of baking soda, one small handful of corn meal, lard size of small egg melted and added to batter; a little salt. Bake in hot oven.

**Self-Raising or Prepared Flour.**—One quart flour sifted, one teaspoonful of baking soda, two teaspoonfuls cream tartar, one saltspoonful salt.

**Oatmeal Gems.**—Two cups rolled oats, one and a half cups of sour milk. Mix and let stand over night. In the morning add one even teaspoonful of baking soda, a little salt, one egg beaten very light, one-quarter cup of sugar or molasses and one cup of flour. Bake in gem pans.

**Slap Jack.**—Scald two cups of yellow meal with a pint of boiling water, beaten to a smooth mash; thin with one quart of buttermilk in which is dissolved two teaspoonfuls of baking soda, beat all thoroughly; add a little salt, one or two eggs well beaten, and enough sifted flour to form batter. Have the griddle clean, smooth and hot. Cold cooked rice or hominy can be used instead of corn meal.

**The Oldtime Buckwheat Cake.**—Sift a quart of old-fashioned buckwheat flour with a cup of yellow Indian meal and a tablespoonful of salt. Add three cupfuls of hot water and one of milk. The hot water mixed with cold flour will make a mixture that is blood warm. Beat the batter vigorously and add to it a cupful of home-made yeast or an yeast cake dissolved in a cupful of lukewarm water. Set the batter where it will rise thoroughly over night, yet where it is not hot enough to sour; cover carefully. In the morning beat the batter again, grease the griddle and add to the batter a cupful of warm milk in which a heap-

(Continued on page 4)

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