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hand dipped in cold water, let it stand a short time, and bake five or six hours. If put in the oven late in the day let it remain all night. Graham may be used insted of rye, and baked as above. In the olden time it was placed in a kettle, allowed to rise, then placed on the hearth before the fire, with coals on the top of the lid, and baked.

RYE BREAD.

Make a sponge of one quart of warm water, one tea-cup yeast, thickened with rye flour; put in warm place to rise over night; scald one pint corn meal; when cool add it to sponge, and add rye flour till thich enough to knead, knead but little, let rise, mould into loaves, place in deep pie-tins or small pudding-pans, let rise and bake: or, thicken the sponge with rye flour, and proceed as above. Wheat sponge may be used instead of rye,

BREAKFAST AND TEA CAKES. To make biscuit, take a part of the dough left from bread-making when it is ready to mold into loaves, work in the lard and any other ingredients desired, such as and any other ingredients desired, such as butter, eggs, sugar, spice, etc., also using a little more flour; let rise once, then mix down and let rise again; turn out on the bread-board; knead a few minutes, roll, and cut out with a biscuit-cutter or mold with the hand. Place in a wel-greased dripping-pan, and when light bake in a quick oven from fifteen to twenty minutes. To make them a nice colour, wet the top with warm water just before placing in the oven. To glaze, brush lightly with milk and sugar, or the well-beaten yolk of an egg sweetened, and a little milk added.

Biscuit may be baked in eight minutes by making the oven as hot as can be without burning, and allowing it to cool off gradually as they bake; this makes them very light, but one has to watch closely to keep them from being scorched. Any kind of bread or pastry mixed with water requires a hotter fire than that mixed with milk.

Biscuit for tea at six must be moulded two hours before, which will give ample

place in the mixture. One tea-spoon soda and two of cream tartar, or three teaspoons baking-powder, to every three pints of flour, is about the right proportion. Bake in a quick oven as soon as make, and they rise more quickly if put into hot pans. Gems of all kinds require a hot oven, but the fire should be built sometime before they are put into the oven and allowed to go down by the time they are light, as the heat necessary to raise them will burn them in baking if kept up.

Soda and raised biscuit and bread or cake, when stale, can be made almost as nice as fresh by plunging for an instant into cold water, and them placing in a pan in the oven ten or fifteen minutes; thus treated they should be used immediately. Waffle-irons should be heated, then butered or greased with lard, and one side illed with batter, closed and laid on the ire or placed on the stove, and after a few inutes turned on the other side. They ke about twice as long to bake as gridle-cakes, and are delicious with a dressing of ground cinnamon. Muffins are bakd in muffin-rings. In eating them, do not cut but break them open.

The success of these recipes and all others

The success of these recipes and all other in this book in which soda and creatart are used, will depend on the purific these ingredients. Always buy the property in the property of these ingredients.