

BREAKFAST AND TEA CAKES. (Continued.) BAKING-POWDER.

Sixteen ounces corn starch, eight of himix thoroughly.

BAKING-POWDER. Eight ounces flour, eight of English bicarbonate of soda, seven of tartaric acid; inix thoroughly by passing several times through a sieve.

BAKING-POWDER. Two parts pure cream of tartar, one part of bicarbonate of soda, one part corn starch; mix well.

BREAKFAST-CAKE. Two table-spoons sugar, two of butter, two eggs, one cup milk, one (scant) quart flour, one tea-spoon soda, two of cream tartar; bake twenty minutes in a quick oven. CINNAMON CAKE.

When yeast bread is ready to knead from the sponge, knead and roll out three-fourths of an inch thick, put thin slices of butter on the top, sprinkle with cinnamon, and then with sugar; let rise well and bake.

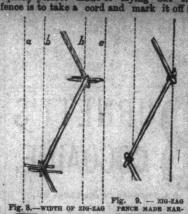
Break one egg into a cup and fill with sweet milk; mix with it half cup yeast, half cup butter, one cup sugar, enough flour to make a soft dough; flavour with ttmeg. Let rise till very light, then ould into biscuit with a few currants, Let rise a second time in pan; bake, and when nearly done, glaze with a little molasses and milk. Use the same cup, no matter about the size, for each measure. BUTTERED TOAST.

Although toast is commonly used, few know how to prepare it nicely. Take bread not too fresh, cut thin and evenly, trim off the crust-edges for the cram-jar; first warm each side of the bread, then present the first side again to the fire until it takes on a rich, even, brown colour; treat the other side in the same way; butter and serve immediately. The coals should be bright and hot. Toast properly made is very digestible, because all the moisture is extracted, and the bread has become pure farina of wheat, but when it is exposed to arina of wheat, but when it is exposed to hot fire and the outside charred, the inside remains as moist as ever. Butter ap-plied to it while warm does not penetrate, out floats on the surface in the form of ancid oil. Or, beat one cup of butter and three table-spoons flour to a cream, pour over this one and a half pints boiling water; place over a kettle of boiling water for ten minutes, dip it into the toast, and serve

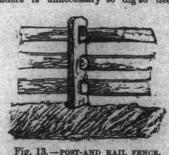
Or, dip each slice of toast in boiling water (slightly salted), spread with butter, cover and keep hot. BREAKFAST-TOAST.

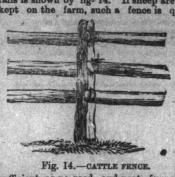
Add to one-half pint of sweet milk, two table spoons sugar, a little salt and a well-beaten egg; dip in this slices of bread (if dry, let it soak a minute), and fry on a buttered griddle until it is a light brown each side. This is a good way to use

Beat up three eggs well, add a pint of sweet milk and a pinch of salt; cut slices an inch thick from a loaf of baker's bread, remove crust, dip slices into the eggs and milk, fry like doughnuts in very hot lard or drippings till a delicate brown, butter and sprinkle with pewdered sugar, and serve bot











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