

RYE BREAD.

MRS. JAMES WESLEY, POUGHKEEPSIE, N.Y.

2 cups of scalded milk, 1 tablespoon of lard, 1 teaspoon of butter, a little sugar, salt to taste, 1 yeast cake dissolved in luke-warm water, 3 cups of flour, rye flour.

Mix flour, butter and lard, sugar and salt, milk, together, then yeast cake, beat thoroughly, cover and let rise until light. Add rye flour until dough is stiff enough to knead, knead thoroughly, let rise, shape in loaves, let rise again and bake.

WHOLE WHEAT BREAD.

O. M. K.

1 pint milk and warm water; dissolve cake of compressed yeast in warm water, add enough whole wheat flour to make sponge, 1 teaspoon salt, put in yeast and beaten well, let rise, mix in whole wheat flour and knead well; add $\frac{1}{2}$ pound nuts rolled in flour. Make into loaves, put in pan to lighten, bake 45 minutes to 1 hour.

GRAHAM BREAD.

M. O.

Stir 2 heaping teaspoons of baking powder in 3 cups of Graham flour, 1 cup white flour, add large teaspoon salt, $\frac{1}{2}$ cup sugar. Mix all thoroughly with milk or water to a stiff batter as can be stirred with spoon. If water is used a piece of butter size of walnut may be melted and stirred into batter. Bake immediately in hot oven in well greased pan.

RICE BREAD.

MAGGIE SEAMENS.

1 cup of cold soft boiled rice, $1\frac{1}{4}$ pints of warm milk, 2 tablespoons of melted butter, 2 eggs beaten light, 1 scant teaspoon of salt, 2 cups of sifted corn meal, 2 heaping teaspoons of baking powder.

BROWN BREAD.

MRS. C. A. KERN.

1 pint bread crumbs, 2 cups sour milk, 1 cup corn meal, 1 cup Graham flour, 1 cup white flour, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup molasses, 2 teaspoons soda, steam 4 hours.