

DATE LOAF.—One cup white sugar, 1 egg, 1½ cups sweet milk, 3 rounded teaspoons Magic Baking Powder, 1½ cups chopped dates, 1 cup chopped walnuts, ½ teaspoon salt, 4 cups flour. Make into loaf and bake from one to one and a half hours in a very slow oven. If the loaf stands for fifteen minutes before being put into oven it is improved. Original recipe calls for 2 eggs.

DATE LOAF.—One cup of brown sugar, 1 pinch of salt, 2 cups of sour milk, 1 teaspoon Magic Soda, 1 lb. of chopped dates, 3 cups of graham flour, 1 teaspoon of nutmeg or mixed spices. Mix brown sugar, salt, spice, and add the sour milk in which soda has been dissolved; then add graham flour and floured dates; beat well. Bake in a loaf pan for about one hour in a moderate oven. Serve with butter. Original recipe calls for 1 egg.

FRUIT BROWN BREAD.—Four cups graham flour, ½ cup molasses, ½ cup brown sugar, 1 cup chopped dates or raisins, 1½ cups sour milk, 1 teaspoon Magic Soda. This makes a dainty loaf if baked in 3 round empty Magic Baking Powder tins, 1 lb. size.

BAKING POWDER BISCUITS.—Two cups of flour, 4 teaspoons Magic Baking Powder, 4 tablespoons margarine, ½ cup of milk, ¼ teaspoon of salt. Mix and sift dry ingredients, chop butter into flour with case knife, moisten to a soft dough with milk, turn on to floured board, toss and roll out, cut into biscuits with a biscuit cutter and bake on a well greased tin in a hot oven about twenty-five or thirty minutes.

OAT BISCUITS.—One cup rolled oats, 1 cup milk, ½ teaspoon salt, 2 tablespoons lard or shortening, 1½ cups flour, 3 teaspoons sugar, 3 rounded teaspoons Magic Baking Powder. Pour milk over oats and let stand ten minutes. Sift flour, baking powder and salt together. Mix fat in with finger tips or knife, then add oats, milk and sugar. Mix quickly; put on floured board, roll and cut out like biscuits. Brush on top with milk and bake fifteen minutes in hot oven. This makes from 7 to 9 biscuits, and they are lovely.