

### **Indian Bread.**

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1½ cups of Graham flour, 1 cup of Indian meal, ½ tablespoon of soda, 1 teaspoon of salt.

Mix dry ingredients, then add one and two-third cups of sweet milk and ½ cup of molasses.—Mrs. Stevens.

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### **Brown Bread.**

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2 cups of sour milk or cream, 1 cup of molasses, 1 heaping teaspoon soda, 1 teaspoon salt, 2 cups corn meal, 1 cup Graham, 1 cup white flour.

Steam three hours; brown in oven.—Mrs. Symons.

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### **Graham Bread With Raisins.**

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1 cup molasses, 2 teaspoons soda. Beat together until creamy. 2 cups sweet milk, 4 cups Graham flour, 1 cup floured raisins.—Mrs. Jeakins.

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### **Johnny Cake.**

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1 cup milk, 1 cup corn meal, 1 cup white flour, 1 egg, 1 tablespoon sugar, 1½ tablespoons melted butter, 1½ teaspoons baking powder. Mrs. Geo. Codd.

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### **Graham Biscuits.**

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Mix 1 1-3 cups flour, 2-3 cups Graham flour, 2 teaspoons baking powder, ½ teaspoon salt.

Sift three times. Rub in 2-3 tablespoonfuls of dripping and add ¾ cup milk, very gradually. Toss on a floured baking board. Pat and roll to half-inch thickness. Cut with biscuit cutter. Bake in hot oven for fifteen minutes.—Mrs. Robert Neill.