

Indian Bread.

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.

Brown Bread.

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.

Graham Bread With Raisins.

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

Johnny Cake.

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.

Graham Biscuits.

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.