

Rye Biscuits

- (1) Use $\frac{1}{2}$ white flour and $\frac{1}{2}$ rye meal.
- (2) Use $\frac{2}{3}$ white flour and $\frac{1}{3}$ rye flour.
- (3) Use $\frac{2}{3}$ Graham or whole wheat flour and $\frac{1}{3}$ rye flour.

Bran Biscuits

Use $\frac{1}{2}$ white flour and $\frac{1}{2}$ bran.

Barley Biscuits

Use $\frac{1}{2}$ barley flour and $\frac{1}{2}$ white flour.

NOTE :— Sour milk and soda may replace sweet milk and baking powder.

Use $\frac{1}{2}$ tsp. soda to 1 cup thick sour milk.

MISCELLANEOUS



Bran Oatmeal Cookies

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|--------------------------------|------------------------------|
| $1\frac{1}{2}$ cups bran | 1 cup melted shortening |
| 2 cups rolled oats | 1 tsp. salt |
| 2 cups entire wheat flour | $\frac{1}{2}$ tsp. soda |
| $1\frac{1}{4}$ cup brown sugar | 1 tsp. cinnamon |
| 2 tblsp. molasses | $\frac{1}{2}$ tsp. allspice |
| 2 eggs | $\frac{1}{4}$ nutmeg |
| $\frac{1}{4}$ tsp. cloves | 1 cup raisins |
| | $\frac{1}{2}$ cup sweet milk |

Mix flour, bran, oats, salt, spices and sugar. Stir in raisins and add soda dissolved in milk, then stir in melted shortening ; add well beaten eggs and molasses. Drop on well greased pans and bake in moderately hot oven. This will make about 90 cookies.