

**JOHNNIE CAKE**

- |                              |                               |
|------------------------------|-------------------------------|
| 1 egg                        | $\frac{1}{2}$ cup sugar       |
| $1\frac{1}{2}$ cup sour milk | 1 teaspoon soda               |
| 1 teaspoon baking powder     | $1\frac{1}{2}$ cups corn meal |
| 1 cup flour                  | Butter, size of an egg        |

Bake in quick oven.

**GINGER BREAD**

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|---------------------------------|-------------------------------|
| $\frac{1}{2}$ cup sugar         | $\frac{1}{2}$ cup lard        |
| 1 cup molasses                  | $\frac{1}{2}$ teaspoon ginger |
| $\frac{1}{2}$ teaspoon cinnamon | Pinch of salt                 |

Warm till melted, then cool and add:

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|---|---------------------------|
| 1 egg   | $2\frac{1}{2}$ cups flour |
| 1 teaspoon soda in 2 teaspoons<br>boiling water | 1 cup sour milk           |
|   | Bake slowly               |

Mrs. F. A. McAllister

**RUSSIAN BREAD**

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|----------------------------------|--------------------------|
| $4\frac{1}{2}$ cups flour        | 1 cake compressed yeast  |
| $1\frac{1}{4}$ cups scalded milk | $\frac{1}{2}$ cup sugar  |
| $1\frac{1}{2}$ cups raisins      | $\frac{1}{4}$ cup butter |
| 2 eggs                           | 1 teaspoon salt          |
| Cinnamon to taste                |                          |

Dissolve yeast in scalded milk, cool to 80 degrees, add  $1\frac{1}{2}$  cups flour and mix until smooth; let stand until light and puffy. Add eggs, sugar, butter, raisins, salt and remainder of flour and cinnamon. Mix to a stiff dough and knead thoroughly. Let stand until double in volume. Divide into 2 equal parts for loaves. Cut each loaf into 3 equal parts. Roll the parts into strips about 12 inches long and tapering to a point at each end. Press ends together and braid. Place on the buttered baking sheet, cover and allow to stand until light. Bake from  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hour. When cool ice with icing made by mixing a few drops of hot water with powdered sugar, flavor with vanilla.

Mrs. F. M. Curtis

**GERMAN COFFEE BREAD**

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|------------------------------------|----------------------------|
| $1\frac{1}{2}$ quarts bread sponge | $1\frac{1}{2}$ cups sugar  |
| $\frac{1}{2}$ cup butter           | 1 cup cream, sweet or sour |
| $\frac{1}{2}$ cup raisins          | 1 teaspoon salt            |
| 1 tablespoon lemon extract         |                            |

If sour cream is used add a little soda. Stir into the sponge flour, eggs, raisins and salt, kneading until a little thinner than bread dough. Let rise until light, then roll out to a thickness of  $1\frac{1}{2}$  inches, let rise again. When ready for the oven cover cake with  $\frac{1}{2}$  cup butter and 1 egg well beaten together, flavor with lemon. Sprinkle with sugar and lemon and bake till brown in a quick oven.

Mrs. Wallace Zwiener

**CURRENT LOAF**

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|-----------------------------|-----------------------------|
| 3 cups white flour          | 2 cups graham flour         |
| $\frac{1}{2}$ teaspoon salt | 2 teaspoons soda, dry       |
| 2 cups currants             | 2 cups raisins              |
| 2 cups nuts                 | 2 tablespoons white sugar   |
| 2 cups sour milk            | Butter, the size of a lemon |

Add sour milk last, bake in a moderate oven.

Mrs. B. A. Dumper

**BAKING POWDER BISCUITS**

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|---------------------------|----------------------|
| 1 tablespoon lard         | 2 cups flour         |
| 2 teaspoons baking powder | 1 cup milk, or water |

Blend ingredients with silver fork and drop from spoon.

Mrs. L. D. Benedict