

YEAST AND BREAD.

Brown Bread.

Three cups of corn meal, 2 cups of rye flour, 3 cups of sour milk, 1 cup of N. O. molasses, 1 cup of raisins, 2 even teaspoonfuls salt, 3 even teaspoonfuls soda. Sift the meal and flour together; mix the molasses, sour milk, salt and soda—the soda dissolved in a little warm water—and, while the mixture is effervescing, pour it into the flour, beating with a wooden spoon until smooth. Grease a pudding boiler, and pour in the batter, a little at a time—adding the raisins in layers—until the mould is filled to within about two inches of the top. Cover closely, place in a kettle of boiling water, and cook 4 or 5 hours.

 Headache vanishes before Wyeth's Menthol Pencils.

Breakfast Corn Bread.

Two eggs, $\frac{1}{2}$ cupful each of sweet milk and sour, $\frac{1}{2}$ teaspoonful each of salt and saleratus; corn-meal enough to make a thin batter. Beat the eggs very light, add the salt and sweet milk; stir saleratus into the sour milk, and add it to the rest; put in the corn-meal a little at a time. The batter should be quite as thin as for batter cakes. Beat it hard for a few minutes, then pour into a well-buttered tin, and bake in a quick oven. When done, remove from the pan, cut in squares, and serve.

Milk Sponge Bread.

Put into a pitcher or jar a pint of boiling water, a teaspoonful of sugar, $\frac{1}{2}$ teaspoonful each of soda and salt. When cool enough to bear your hand in it, add flour to make a thick batter. Beat it well, and put the vessel in water as hot as can be used without scalding the mixture. Keep up a uniform temperature till the "rising" or "emptyings" are light. If set in the morning early, they will doubtless be ready before noon to make a sponge. Add a quart of warm milk, and the flour as for other bread. When this sponge is very light, make into loaves, and let them rise again, but care should be taken not to let them rise too long, or the bread will be dry and tasteless.

Rye Bread.

Put 2 quarts of rye flour into a stone jar; stir into it 1 cup of yeast, 2 teaspoonfuls of salt, and enough water to moisten well. Let it rise over night in a warm place. In the morning stir it down well; do not add more flour, but put into well-buttered pans; as soon as light, bake in a slow oven.

Graham Bread.

To 1 pint of the bread sponge take 1 pint of milk (water will do), add a little salt, soda and sugar. Stir in sufficient graham flour to make a batter just stiff enough to drop from the spoon. Fill a pint can a little over half full, let it rise until three-fourths full, then place in a kettle of boiling water, and let it steam about an hour, according to size of can, etc.

Excellent Corn Bread.

To 3 cups corn-meal—the yellow is preferable—take $3\frac{1}{2}$ cups wheat flour, 1 cup molasses, 1 quart thick milk, 1 teaspoonful soda, and 2 teaspoonfuls of salt. Mix quickly, pour into a basin, and steam 2 hours; then bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

 Perfection at last—"The Standard Baking Powder."

Rusk.

Take 4 cups bread dough, 1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs. Work these well into the dough, adding flour as needed; let it rise; mould into biscuits, and let them rise again. Currants and spices may be added if desired. Brush the top with a little sweetened milk, and bake to a delicate brown.

Two quarts of flour, 1 cup pressed yeast. Make using only half of the yeast in tepid milk. Let it rise again. Then use a biscuit cutter, and bake in a quick oven.

 "Bearings"

One pint of milk, enough to make a thick batter, and knead it again (to make it light), put them in a pan, and bake quick.

Rub into 2 quarts of flour it up with just enough yeast. It should be worked right after the dough is made. After the dough is right, if you break it with a sharp knife, the dough will break off the top and press it with your finger, making an indentation; put it in a pan, and bake brown in the center.

One quart flour, 1 cup spoonful lard, 1 cup cold water, 1 cup cold milk, 1 cup Flour the board, fold one half, and without touching, let it rise 15 minutes.

Take 2 cups of beaten separate the white of the egg, and batter, set the

Take 1 pint of hop yeast, and before baking use water also.

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Take 3 cups of cup sugar, and enough milk