

### **Graham Bread.**

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Mix 2 cups of Graham with 2 cups of white flour, 1 teaspoon of salt. Add half a cup of molasses, 2 cups of sour milk with 1 teaspoon soda. Bake one hour in a pan 9 x 5 inches. This is also good when baked in gem pans.—Mrs. Robinson.

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### **Graham Loaf.**

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1 cup sour milk, 1 teaspoon soda,  $\frac{1}{2}$  cup molasses, 1 teaspoon salt, 1 cup white flour. Enough Graham flour to thicken. Steam one hour.—Mrs. Hulburt.

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### **Oatmeal Bread.**

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2 cups of oatmeal. Pour on 2 cups boiling water; add 1 teaspoon salt, less than a tablespoon lard,  $\frac{3}{4}$  cup of maple sugar or 1 cup molasses. Let stand 2 hours. Add  $\frac{1}{2}$  yeast cake. Let rise over night. Knead in the morning and put in tins.—Mrs. Learned.

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### **Oatmeal Bread.**

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1 cup oatmeal, 2 cups boiling water, 1 heaping teaspoon salt 1 tablespoon shortening, scant  $\frac{1}{2}$  cup molasses. Scald together and let cool until lukewarm. Then add  $\frac{1}{2}$  yeast cake dissolved in a little warm water and 1 quart of white bread flour. Knead up at night. In the morning, knead into two loaves. Let rise and bake.—Mrs. Robertson.

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### **Graham Bread.**

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$\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  cups sweet milk, 1 cup white flour, 2 cups Graham, 1 egg,  $\frac{1}{2}$  teaspoon salt 2 teaspoons soda, 1 teaspoon cream tartar. Bake half an hour.—Mrs. Ed. Parmelee.