

Graham Bread.

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.

Graham Loaf.

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.

Oatmeal Bread.

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.

Oatmeal Bread.

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.

Graham Bread.

$\frac{1}{2}$ 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.