

BREAD, IN SUMMER OR WINTER. In summer take three pints of cold or tepid water, four tablespoons of yeast, one tea-spoon of salt; stir in flour enough to make a thick sponge (rather thicker than griddle-cakes). Let stand until morning, then add more flour, mix stiff, and knead ten minutes. ten minutes; place in a pan, let rise until light, knead for another ten minutes; mold into flour loaves, and set to rise, but do not let it get too light; bake in a moder-ate oven one hour. If bread is mixed at six o'clock in the morning, the baking

ought to be done by ten o'clock.

In winter take one pint of buttermilk or clabbered milk; let it scald (not boil); nake a well in the center of the flour, into it turn the hot milk, add one teaspoon of salt, enough flour and water to make sufficient sponge, and one teacup of yeast; let stand until morning and then prepare the bread as in summer. This is m venient to make in winter, since a hot fire s needed to heat the milk.

Pour two quarts hot corn-meal mush. made as for eating, over two quarts flour, wheat or Graham); when cool, add one quart sponge, half cup molasses, one teaspoon of soda; mix well together; add more flour if needed, and knead thoroughly; mould into small loaves; let rise and bake in small dripping-pans, (a loaf in a pan) or pie-tins, in a moderate oven; when done,

For four small loaves boil four large potatoes; when done, pour eff the water, and when it cools add to it a yeast cake; mash the potato very fine, put through a sieve, pour boiling milk on as much flour as is needed, let stand until cool, add the ootato and yeast, a large tea-spoon of salt and one table-spoon of sugar; stir very stiff, adding flour as needed. Let stand in a warm place until light, dissolve one tea-spoon of soda in a little hot water, mix well through with the hands, mould into loaves, and let rise again. When sufficiently raised place in a moderately hot oven,

eeping up a steady fire. One tea-cup yeast, three pints warm water : make a thin sponge as tea-time, cover and let it remain two hours or until very light. By adding the water to the flour st and having the sponge quite warm, it is never necessary to put the sponge over hot water or in an oven to make it rise. Knead into a loaf before going to bed; in the morning mould into three loaves, spreading a little lard between as they are put in he pan. When light, bake one hour, having oven quite hot when the bread is put in, and very moderate when it is done.
(Bread made in this way is never sour or heavy.) To have fine, light biscuit, add shortening at night, and in the morning make into biscuit and bake for breakfast. By this recipe bread is baked before the we is cold from breakfast, and out of the

way for other baking.

To cool bread there should be a board for the purpose. An oaken board, covered with heavy white flannel, is the best ; over this is spread a fresh linen bread-cloth, and lay the bread on it right side up, with nothing over it except a very thin cover to keep off the flies. It should be placed immediately in the fresh air or wind to cool: when cool, place immediately in cooled in this way will have a s crust, and be filled with pure air.

MILK-YEAST BREAD. Put into a pail holding two quarts and a half, one pint of new milk, and one pint of boiling water; mix with this one table spoon of sugar, one of salt, and three pints of flour; beat well together, and cover tightly. Set pail into another pail or kettle, with water enough to come nearly to the top of it; to have the water of the right temperature, let half be boiling and half cold. Be very particular to set it where it will keep about the same temper-ature until risen. Beat the batter as often as once in every half hour until the last hour, when it must not be disturbed; it will rise in about five hours, and when risen enough the pail will be full. Put two the middle of it, dissolve a tea-spoon of soda in a little hot water, and when the batter is risen just enough, turn it into the middle of the flour, pouring the dissolved soda in with it; knead well and make into loaves. Set them where they will be warm, and let them rise fortyfive minutes; bake in a quick oven. will take nearly a pint of flour to knead the bread on the board. This bread makes

the nicest dry toast and sandwiches.

POOR-MAN'S BREAD. One pint buttermilk or sour milk, one level teaspoon soda, a pinch of salt, and flour enough to make as stiff as soda-biscuit dough; cut into three pieces, handle as little as possible, roll an inch thick, place in dripping-pan, bake twenty or thirty minutes in a hot oven, and when done, wrap in a bread cloth. Eat while warm, breaking open like a biscuit. Each cake will be about the size of a pie.

YEAST BREAD. Make a well in the middle of four quarts flour, into which turn one table-spoon sugar, one of salt, and one cup of yeast; then mix with one pint of milk which has been warmed by adding one pint of boil-ing water; add one table-spoon lard, knead well, and let rise over night; in the morning knead again, make loaves, let them rise one hour, and bake fifty minutes. Water can be used instead of the pint of milk, in which case use twice

BOSTON BROWN BREAD. One heaping coffee-cup each of corn, rye One heaping coffee-cup each of corn, rye and Graham meal. The rye meal should be as fine as the Graham, or rye flour may be used. Sift the three kinds together as closely as possible, and beat together thoroughly with two cups New Orleans or Porto Rico molasses, two cups sweet milk, one cup sour milk, one dessert-spoon soda, one tea-spoon salt; pour into a tin form, place in a kettle of cold water, put on and boil four hours. Put on to cook as soon as mixed. It may appear to be too thin, but it is not, as this recipe has never been known to fail. Serve warm, with Thanksgiving turkey. The bread should not quite fill the form, (or a tin pail with cover will answer) as it must have room to swell. answer,) as it must have room to swell. See that the water does not boil up to the top of the form; also take care it does not boil entirely away or stop boiling. To serve it, remove the lid and set it a few moments into the open oven to dry the top, and it will then turn out in perfect shape. The bread can be used as a pudding, and served with a sauce made of thick sour cream, well sweetened and seasoned with nutmeg; or it is good toasted the next day.

EASTERN BROWN BREAD. One pint each of rye or Graham and Indian meal, one cup molases, three-fourths cup sour milk, one and one-half tes-spoons soda, one and one-half pints cold water. Put on stove over cold water, steam four ours, and brown over in the oven.

Two and one-half cups sour milk and one-half cup molasses; into these put one-half cup molasses; into these put one-heaping tea-spoon soda, two cups corn meal, one cup Graham flour and one teaspoon salt. Use coffe-cups. Steam three hours—better steamed longer.

BOSTON CORN BREAD. One cup sweet milk, two cups sour milk, two-thirds cup of molasses, one cup flour, four cups corn meal, two tea-spoons soda; steam three hours, and brown a few min-

side and movable doors put up to keep out the rain and snow. These sheds are hauled to the pastures in summer for shelter. The sheep are fed in racks, nailed to trefence of the enclesure, and covered with a board with a strap hinge to prevent the hay from blowing away. The grain, as well as the hay, is fed out of doors, except in storms, when the grain is fed inside, as also the hay, occasionally. This plan I do not recommend where the climate will allow the sheep to roam at will over the fields, but in Maine, while the ground is

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