

BROWN BREAD.—3 cs. oatmeal, 2 cs. cornmeal. Cook to consistency of thick porridge. Let cool, add  $\frac{3}{4}$  c. molasses, 1 yeast cake dissolved in warm water, salt. Let rise over night. In morning mix up very stiff with white flour and proceed in usual way.

Mrs J. E. Phinney

BAKING POWDER BISCUIT.—2 cs. flour,  $\frac{1}{2}$  tsp. salt, 2 tsp. baking powder, 2 tblsp. butter, 2 tblsp. lard, 1 scant cup milk. Bake 10 mins.

Mrs F. W. Andrew

EMERGENCY BISCUIT.—2 cs. flour, 2 tblsp. butter, 4 tsp. baking powder, 1 c. milk. Drop by spoonful  $\frac{1}{2}$  inch apart on buttered pan. Brush with milk. Bake in hot oven 8 mins.

Mrs R. E. White

PENNY MUFFINS.—2 cs. hot water, 2 tblsp. lard, 2 eggs well beaten,  $\frac{1}{2}$  c. sugar, 1 yeast cake, tsp. salt, as much flour as you can stir in. Let rise. Set at noon; poke down at night. In the morning make into small rolls with the fingers. Put into muffin tins, and when very light bake in a quick oven about 10 or 15 mins. If dough is kept cool, can be used for several days. The addition of raisins to this mixture makes 2 loaves of lovely Christmas bread.

Mrs R. M. Ross

BOSTON BROWN BREAD.— $1\frac{1}{2}$  cs. sweet milk,  $1\frac{1}{2}$  cs. sour milk, 2 cs. corn meal, 1 c. white flour, 1 c. Graham flour, 1 c. stoned raisins,  $\frac{1}{2}$  c. butter, 1 c. molasses (dark), 2 tsp. soda, 1 egg well beaten added last, tsp. salt. Boil one hour without stopping, then three hours longer—but the longer the better. Makes nearly 3 qt. size loaf.

Mrs R. M. Ross