



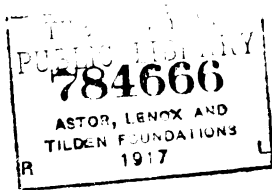
365
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Breads and Biscuits

A Bread or Biscuit for every day
in the year

Selected from
MARION HARLAND, MRS LIN-
COLN, GOOD HOUSEKEEPING,
TABLE TALK, AND OTHERS



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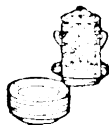
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JANUARY

1.—Corn Meal and Rice Griddle Cakes.

One-half cupful of corn meal, $\frac{1}{2}$ cupful of flour, 1 cupful of cold boiled rice, 2 teaspoonfuls of baking powder, 1 teaspoonful of salt, 2 eggs, 1 pint of rich milk. Sift together the dry ingredients and stir in the beaten yolks of the eggs mixed with the milk; add the whites of the eggs, beaten stiff, at the last.

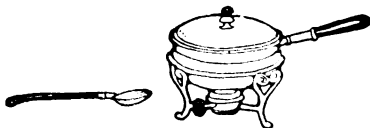


2.—German Horns.

Pour $\frac{1}{2}$ pint of scalded milk over 2 ounces of butter. When lukewarm, add 1 yeast cake dissolved in 2 tablespoonfuls of water. Now add $\frac{1}{2}$ tablespoonful of salt, 2 tablespoonfuls of sugar and sufficient flour to make a dough. Knead until soft and elastic, put back into bowl, cover and stand in a warm place, 75 degrees, for 2 hours. Then roll it in a sheet $\frac{1}{2}$ inch thick, cut into crescent-



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shaped biscuits and place them in a greased pan. Stand in a warm place for 1 hour. Put into a quick oven and bake carefully for 10 minutes. While they are baking beat 1 tablespoonful of sugar, the white of 1 egg and 1 tablespoonful of milk together. Have ready $\frac{1}{4}$ cupful of chopped almonds. Take the horns from the oven, brush them over with this mixture, dust them lightly with chopped almonds and return them to the oven for five minutes to brown.



3.—Corn Batter Bread No. 1.

Sift together 6 tablespoonfuls of flour, 6 of corn meal and a little salt; beat together 4 eggs and 1 cupful of milk; stir in the sifted flour and meal to make a soft batter and bake in small tins for breakfast. Yeast powder or soda may be used in this batter if desired. If so, sift the yeast into the flour or dissolve soda in the milk.



4.—Pancakes.

Sift 1 pint of flour with 2 teaspoonfuls of baking powder into a bowl; add



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$\frac{1}{2}$ teaspoonful of salt and 1 tablespoonful of butter. Rub the butter fine in the flour, add $\frac{1}{2}$ pint of water, 2 eggs and 2 tablespoonfuls of molasses; mix this into a smooth batter, drop by spoonfuls into a hot well-greased pan, and bake quickly.



5.—Charlotte Muffins.

One quart of flour, a little salt, 3 eggs, whites and yolks beaten separately, 3 cupfuls of milk; if sour, use 1 teaspoonful of soda. Beat well and bake in a quick oven.



6.—Brazilian Biscuits.

One cupful of flour, $\frac{1}{8}$ cupful of cold water, 1 tablespoonful of butter or lard, $\frac{1}{2}$ teaspoonful of baking powder, $\frac{1}{4}$ teaspoonful of salt. Sift into a bowl the flour, salt, and baking powder, rub in the butter and add the water, making a very stiff dough. Turn out on a bread board and beat for several minutes with the rolling-pin. This is for the purpose of making the biscuit very white. Roll out $\frac{1}{4}$ of an inch thick, cut with a small,



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fancy vegetable cutter, or into circles not over three-fourths of an inch in diameter. Prick the top of each cake with a fork, and bake in a quick oven from 8 to 10 minutes until daintily browned.



7.—Parker House Rolls.

Make a sponge of 2 cupfuls of scalded milk (cooled), 1 yeast cake, softened in $\frac{1}{2}$ cupful of lukewarm water, and about 2 cupfuls of flour. Beat well, cover, and set aside until light, then add 2 tablespoonfuls of sugar, 1 teaspoonful of salt, $\frac{1}{4}$ cupful of melted butter, and flour enough to knead. Knead for about 20 minutes; let it rise until doubled in bulk, then shape into balls; cover closely and, when light, press the handle of a small wooden spoon across the center of each biscuit without dividing it, brush the edge of $\frac{1}{2}$ with butter, and press together lightly, place in buttered pans and when light bake for about 20 minutes.



8.—Graham Bread No. 1.

For 1 loaf of Graham bread dissolve



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$\frac{1}{4}$ yeast cake in $\frac{1}{4}$ cupful of warm water (if preferred, $\frac{1}{3}$ cupful of soft yeast can be used instead), and when cool add 1 cupful of scalded milk, 1 tablespoonful of molasses, $\frac{1}{4}$ teaspoonful of salt and $\frac{1}{2}$ cupful of white flour; then thicken with sifted Graham flour to make a batter. Let the mass stand in a warm place until light; then stir in Graham flour to make it stiff; pour into a baking dish and when it is half raised, bake for 1 hour.



9.—Pancakes with Breadcrumbs.

Soak the breadcrumbs, then drain them. To 2 cupfuls of breadcrumbs add 1 cupful of flour or corn meal, 1 egg, and milk enough to make a thin batter. If the milk is sweet, add 1 teaspoonful of yeast powder; if sour, $\frac{1}{2}$ teaspoonful of soda dissolved in 1 tablespoonful of warm water.

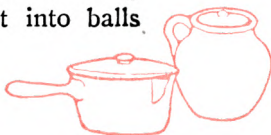


10.—Dinner Rolls.

Make the dough the same as for long breakfast rolls and shape it into balls.



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as large as a hen's egg. Place the balls on a floured board, flour a small rolling-pin and with it nearly divide each roll across the center; place in a baking-tin so that they will not touch each other, grease the division in the center, let them rise until light, and bake.



11.—Eastern Brown Bread.

Mix together 1 pint each of rye or Graham and Indian meal, 1 cupful of molasses, $\frac{3}{4}$ cupful of sour milk, $1\frac{1}{2}$ teaspoonfuls of soda and $1\frac{1}{2}$ pints of cold water. This bread is to be steamed, and, as all brown breads are better when put on to steam over cold water, put this bread also over cold water and when the water boils keep it boiling till the bread is sufficiently cooked, which will be about 4 hours; when steamed put it into the oven and brown it.



12.—Fried Rye Drop Cakes.

Mix together $\frac{3}{4}$ cupful of rye meal, $\frac{3}{4}$ cupful of wheat flour, $\frac{1}{2}$ teaspoon-



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ful of salt, 1 tablespoonful of sugar, and 2 teaspoonfuls of baking powder. Stir in $\frac{1}{2}$ cupful of milk and 1 egg beaten light. Beat thoroughly and drop by teaspoonfuls into deep hot fat. Cook until they turn over and brown.

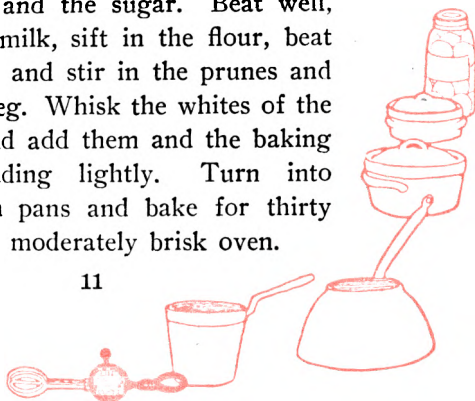


13.—Prune Gems.

One-half pound prunes, 2 eggs, $1\frac{1}{2}$ cupfuls flour, $\frac{3}{4}$ cupful milk, $\frac{1}{2}$ cupful sugar, $1\frac{1}{2}$ tablespoonfuls butter, 1 teaspoonful baking powder, $\frac{3}{4}$ teaspoonful grated nutmeg, $\frac{1}{2}$ teaspoonful salt. Soak the prunes for several hours, drain, take out the stones and cut the pulp into quarter-inch pieces. Separate the eggs, beat the yolks, add to them the salt, the butter, melted, and the sugar. Beat well, turn in the milk, sift in the flour, beat until smooth and stir in the prunes and grated nutmeg. Whisk the whites of the eggs stiff and add them and the baking powder, folding lightly. Turn into greased gem pans and bake for thirty minutes in a moderately brisk oven.



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14.—Quick Light Bread.

Add 6 teaspoonfuls of baking powder to 4 quarts of flour, sift twice; add sufficient water to make a dough; knead into 6 loaves, place in greased pans, brush with milk and bake in a moderate oven for an hour.



15.—Puff Biscuits.

To 4 cupfuls of flour add 4 teaspoonfuls of baking powder and a pinch of salt, and sift all together; beat 1 egg, add 1 cupful of sweet milk and 1 teaspoonful of sugar, and stir into the dough until it is thick enough to roll out; roll and cut as for biscuit, brush over with melted butter and bake in a hot oven.



16.—Egg Corn Bread.

Take 2 pints of corn meal, 3 cupfuls of buttermilk, 1 or 2 eggs, 1 teaspoonful of soda (scant), 1 teaspoonful of salt, 1 tablespoonful of lard; mix well, and bake quickly.



17.—Long Breakfast Rolls.

Mix together $3\frac{1}{2}$ cupfuls of sweet



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milk, 1 cupful of butter and lard mixed, 1 cupful of potato yeast, and flour enough to make into a dough. Set it to rise at night and in the morning add one beaten egg, knead thoroughly, and let it rise once more. Shape it into balls as large as a small egg, then roll each ball between the hands until three inches long, place them in even rows in buttered pans, set to rise, and when light bake.



18.—Dried Rusks.

Set a sponge with 1 pint of warm milk, $\frac{1}{2}$ cupful of butter, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ cake of compressed yeast, 1 teaspoonful of salt, stirring in flour until you have a thick batter. Early next morning add 2 well-beaten eggs, and flour enough to roll out the dough. Let this rise in the bread-bowl two hours. Roll into a sheet an inch thick, cut into round cakes and arrange in a baking pan two deep, laying one upon the other carefully. Let these stand for another half hour and bake. These are now very

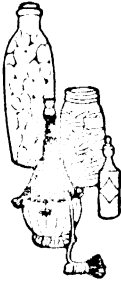


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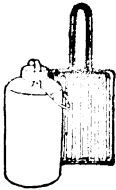
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nice for tea, but the rule for the many is to divide the twins, and piling them loosely in a pan, set them in the oven when the fire is declining for the night and leave them until morning. Then put them in a muslin bag and hang in the kitchen for two days. Put as many as you need in a deep dish, pour iced milk or water over them, let soak until soft, take them out, drain for a minute in a shallow plate, and serve with butter.



19.—Apple Johnny Cake.

This is an old-fashioned New England supper dish, but is equally attractive for breakfast or luncheon. Mix 1 pint of corn meal with a scant $\frac{1}{2}$ cupful of sugar, a pinch of salt, and 1 teaspoonful of cream of tartar. Dissolve $\frac{1}{2}$ teaspoonful of soda in a little milk, and stir it into the meal, with more milk, mixing thoroughly until a dough as thick as pancake batter is produced. Then add to the dough 3 thinly-sliced sour or sweet apples, and bake for 35 minutes if the apples are sour, or 50 if they are sweet.



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The oven should not be very hot. A wide pan should be used in baking, that the cake may be thin and be thoroughly cooked through. If the crust seems likely to become too thick, set the pan upon a trivet and cover the cake with brown paper.

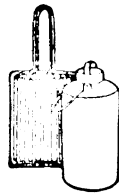
20.—Isabelle's Muffins.

Three pints of flour, 1 quart of milk, 2 eggs, 1 heaping teaspoonful of baking powder, and 1 tablespoonful of salt. Bake in rings in a hot oven.



21.—Sweet Milk Gems.

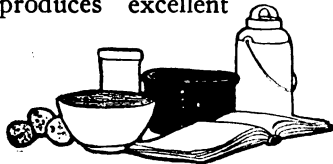
One well-beaten egg, to which add 1 pint of sweet milk, a pinch of salt, and Graham flour to make a dough that will drop from a spoon; heat and butter the gem pans, drop in the dough, and bake in a hot oven for twenty minutes.



22.—Lightning Yeast Bread.

(No Sponge.)

This is one of the easiest methods of bread-making and produces excellent



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bread. The work is all done the same day, as it is not necessary to start the sponge over night. For 2 loaves weighing a pound apiece, allow 1 pint of fresh yeast. Place 1 quart of flour in the bread pan, sprinkle over it a little salt, make a well in the center of the flour, and turn in the yeast. Mix until a ball is formed, adding more flour if needed; then turn the dough out upon the bread board and knead it 20 minutes. Return it to the pan, and when quite light and fully 3 times its original size, mold it into 2 loaves, filling the tins but half full of dough. When the bread has doubled its size, bake it 1 hour in a moderate oven. This is a small quantity, but it will be quite enough for a family of 5 when bread is baked twice a week.



23.—Date and Almond Gems.

Beat 2 eggs, whites and yolks separately, add the yolks to 2 cupfuls of sweet milk, then add 1 teaspoonful of salt, and 3 cupfuls of flour, then the whites of the eggs; sift in 1 teaspoonful



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of baking powder, add $\frac{1}{2}$ cupful each of finely chopped dates and almonds, beat well and bake in well-greased gem pans.

24.—Fried Rye Muffins.

One pint of sour milk, $\frac{1}{2}$ cupful of molasses, 1 saltspoonful of salt, 1 saltspoonful of cinnamon, 1 teaspoonful of soda, 2 eggs, and enough rye flour to make a batter. Drop from a spoon into hot fat, then cook until they will not stick to the fork when tried.



25.—Gluten Flour Popovers.

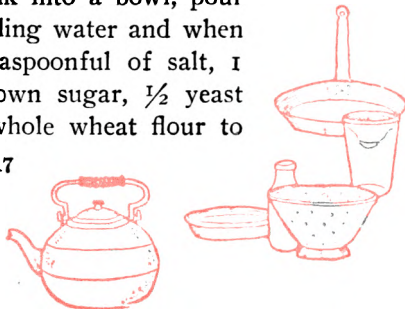
Mix in the usual way 1 egg, 1 cupful of milk, a pinch of salt, 1 cupful of gluten flour, and 1 teaspoonful of baking powder. Pour into gem pans and bake in a quick oven.



26.—Whole Wheat Bread.

Put 1 pint of milk into a bowl, pour into it 1 pint of boiling water and when lukewarm add 1 teaspoonful of salt, 1 tablespoonful of brown sugar, $\frac{1}{2}$ yeast cake, and enough whole wheat flour to

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make a stiff batter. Beat well, cover, and stand in a moderately warm place over night. Early in the morning, stir in enough whole wheat flour to make a stiff dough. Beat well and turn into greased pans. When very light, bake in a moderate oven three-quarters of an hour.



27.—Old-Fashioned Corn Bread.

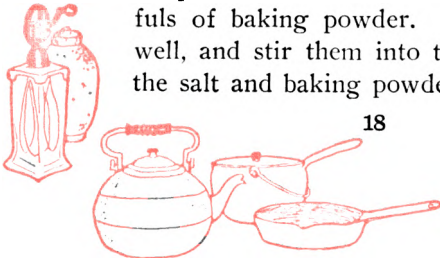
Sift together 1 cupful of yellow corn meal, 1 cupful of white flour, 4 teaspoonfuls of sugar (or 2 of molasses), 4 teaspoonfuls of baking powder, and a pinch of salt. Add 1 cupful of sweet milk to 1 well-beaten egg, stir it into the mixture, then add 1 tablespoonful of melted butter or fat and turn into a well-greased and heated pan; bake in a hot oven.



28.—Sweet Milk Griddle Cakes.

Use 1½ pints of milk, 2 eggs, flour to make a batter, ½ teaspoonful of salt, 1 teaspoonful of melted butter, 2 teaspoonfuls of baking powder. Beat the eggs well, and stir them into the milk. Add the salt and baking powder, and enough

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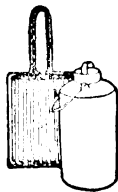
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flour to thicken, and, lastly, stir in the melted butter. Too much flour should not be used, if a light, thin cake is desired. It is wise to bake one cake first, to see if the batter is thick enough and the griddle sufficiently heated.



29.—Yeast Muffins.

Roll bread dough into round balls the size of an egg, lay buttered muffin rings in a buttered pan, put the balls in the rings, cover the rings with another pan, lay a weight on top of the pan, and set in a warm place to rise until light. Then place the pan, with cover, weights and all, in a moderate oven and bake thirty minutes. Care should be taken not to use too much dough in shaping these muffins.



30.—Buttermilk Johnny Cake.

Stir into 1 pint of buttermilk sufficient corn meal to make a thin batter; add 1 teaspoonful of salt and 1 egg, well beaten. Dissolve 1 level teaspoonful of soda in 2 tablespoonfuls of boiling water; stir this into the buttermilk and corn meal;



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mix well and pour into shallow greased pans. Bake in a moderate oven for forty minutes. Be sure to have the batter thin enough to pour easily, or it will be tough.



31.—Egg Biscuits.

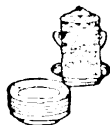
Sift together 1 quart of flour and 3 heaping teaspoonfuls of baking powder, rub into this a piece of butter the size of an egg, add 2 well-beaten eggs, 1 tablespoonful of sugar and 1 teaspoonful of salt. Mix quickly into a soft dough, using about 1 cupful of milk; roll out almost half an inch thick, cut into biscuits and bake at once.



FEBRUARY

1.—Italian Rolls.

Work $\frac{1}{4}$ pound of butter into 1 pound of bread dough and roll out about half an inch thick; cut into strips nearly one inch wide and eight long and sift over them fine corn meal; place apart on a buttered pan and when light bake in a quick oven.



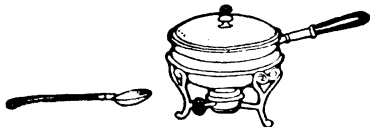
2.—Quick Sally Lunn.

Mix 1 cupful of sugar with $\frac{1}{2}$ cupful of butter; stir well together, then add 1 egg, 1 pint of sweet milk and enough flour to make a batter as stiff as for cake, 3 teaspoonfuls of baking powder to a small part of the flour. Bake quickly.



3.—Rye Drop Cakes.

These may be baked in small, buttered cups in the oven or in spoonfuls on a hot griddle. Mix as follows: Dissolve $\frac{1}{2}$ teaspoonful of soda in 1 pint of milk;



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add a little salt, 4 well-beaten eggs and enough rye flour to make a thin batter.



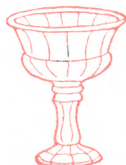
4.—Kuemmel Brod.

One cupful of scalded milk, $\frac{1}{2}$ cupful of butter, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ tablespoonful of salt, 1 yeast cake, $\frac{1}{2}$ cupful of lukewarm water, 2 tablespoonfuls of caraway seeds, about 4 cupfuls of rye flour; use wheat flour for kneading and knead for fully half an hour. When risen to twice its original size, shape into a long loaf and bake in a French pan. Nice for sandwiches for five o'clock tea.



5.—Nut Biscuits.

Put through a food cutter sufficient shelled nuts to measure 1 heaping cupful; almonds, English walnuts, or pine nuts, or a mixture of these may be used. Into 1 quart of flour stir $\frac{1}{2}$ teaspoonful of salt and 2 teaspoonfuls of baking powder; then rub in 2 tablespoonfuls of butter; add the nuts, and lightly mix to a soft dough with sweet milk. Turn out on a floured board, knead for a moment,



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and roll out two-thirds of an inch thick. Cut into round or square biscuits, place slightly apart on greased pans, brush the tops with milk, and bake in a hot oven.



6.—Whole Wheat Bread with Buttermilk.

To 2 cupfuls of scalded buttermilk add 1 teaspoonful of salt and $\frac{1}{4}$ cupful of molasses. When lukewarm, add 1 yeast cake dissolved in $\frac{1}{4}$ cupful of lukewarm water and $4\frac{1}{2}$ cupfuls of coarse whole wheat flour. Beat thoroughly, cover, and let rise. Beat again and turn into buttered pans, having the pans half full. Again let it rise and bake 45 minutes in a slow oven.



7.—Molly's Griddle Cakes.

One quart of milk, 2 cupfuls of stale bread crumbs, 1 good handful of flour, 1 tablespoonful of melted butter, 3 well-beaten eggs and 1 teaspoonful of salt. Care must be taken that this mixture does not stick to the griddle; properly baked, these cakes are very good.



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8.—Raised Parsnip Biscuits.

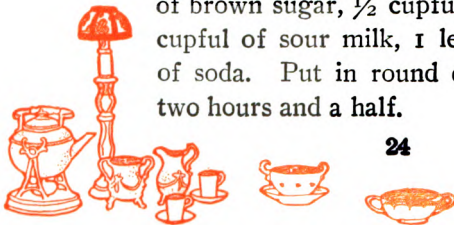


Pare and boil the parsnips until very tender; drain and rub through a sieve. Measure, and to each cupful of the parsnip pulp add 1 pint of scalded milk with 2 tablespoonfuls of butter dissolved in it, 1 teaspoonful of salt, $\frac{1}{2}$ yeast cake dissolved in a little warm water, and flour enough to make a drop batter. Beat well and stand aside until light. Then add flour to make a soft dough, knead well, and let rise a second time. When light, mold into biscuits, set close together, in greased pans, and when well risen, bake in a hot oven. When taken from the oven wash with a little milk and serve hot.



9.—Aunt Mary's Brown Bread.

Mix together 1 cupful of wheat flour, 1 cupful of Graham flour, $\frac{3}{4}$ cupful of corn meal, 1 cupful of raisins, $\frac{1}{2}$ cupful of brown sugar, $\frac{1}{2}$ cupful of molasses, 1 cupful of sour milk, 1 level teaspoonful of soda. Put in round cans and steam two hours and a half.



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10.—Bread Puffs.

Take light bread dough, roll out about half an inch thick, cut out with a biscuit cutter, drop into boiling lard, and turn over very quickly.

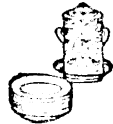


11.—Virginia Batter Bread.

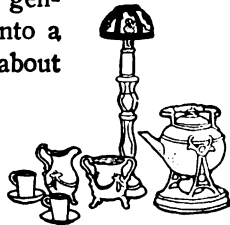
Stir 1 cupful of cooked rice and 1 cupful of corn meal into 1 quart of scalded milk and proceed as for plain batter bread.

12.—Baking Powder Biscuits.

Measure out 2 cupfuls of flour, 1 teaspoonful of salt, 4 teaspoonfuls of baking powder, 1 tablespoonful of sugar, $\frac{1}{4}$ cupful of shortening, and about 1 cupful of milk or milk and water. Sift together the dry ingredients; with a knife or the tips of the fingers work in the shortening, then add the milk, and mix with knife to a dough. Toss upon a board lightly dredged with flour; knead gently, then pat with the rolling-pin into a sheet, cut into rounds, and bake about fifteen minutes.



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13.—Light Buns.

Sift together 1 quart of flour and 1 teaspoonful of baking powder, work 2 ounces of butter into it and add 2 ounces of sugar and $\frac{1}{4}$ pound of currants, mixing well; add $\frac{1}{2}$ pint of sweet milk and 1 well-beaten egg; mix quickly, make into buns, and bake twenty minutes.



14.—Date Bread.

To 1 cupful of warm wheat mush add $\frac{1}{4}$ cupful of brown sugar, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of butter, and $\frac{1}{4}$ cake of compressed yeast dissolved in $\frac{1}{4}$ cupful of lukewarm water. Then add 1 cupful of walnut meats, cut into small pieces, $\frac{3}{4}$ cupful of dates, cut into pieces, and enough flour to make a dough that may be kneaded. When well kneaded, cover and let rise over night. In the morning, knead again, shape into loaves, and, when again nearly doubled in bulk, bake in a moderate oven.



15.—Buckwheat Cakes.

One quart of buckwheat flour, 4 table-



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spoonfuls of yeast or $\frac{1}{2}$ yeast cake, 1 teaspoonful of salt, 1 handful of corn meal, 2 tablespoonfuls of molasses. Let rise over night and bake on a well-greased, thoroughly heated griddle, adding milk as needed.



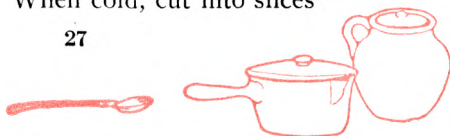
16.—Hominy Muffins.

Beat 2 cupfuls of cold boiled hominy until smooth; add 3 cupfuls of sour milk, $\frac{1}{2}$ cupful of melted butter, 2 teaspoonfuls of salt, and the same of sugar, mixing well; then add 3 well-beaten eggs, and mix again; dissolve 1 teaspoonful of soda in a little hot water, and add it to the mixture, and lastly add 1 large cupful of flour; mix well and bake quickly.



17.—Zwieback.

Two cupfuls of scalded and cooled milk, 1 yeast cake, $\frac{1}{2}$ cupful of lukewarm water, $\frac{3}{4}$ cupful of butter, $\frac{1}{2}$ cupful of sugar, 3 eggs, flour enough to make a soft dough. Mix as for bread. Shape into long, narrow loaves and bake about fifty minutes. When cold, cut into slices



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about half an inch thick and brown in the oven.



18.—Gluten Muffins.

Beat 1 egg without separating until light, and add to it 1 pint of milk. Stir in 2 cupfuls of gluten flour and $\frac{1}{2}$ teaspoonful of salt, beat hard for five minutes. Add 2 teaspoonfuls of baking powder, turn into buttered muffin pans and bake in a quick oven.



19.—Yeast Tea Rusks.

Warm $1\frac{1}{2}$ cupfuls of milk and melt in it $\frac{1}{2}$ cupful of butter. When cooled to blood heat, add 2 well-beaten eggs, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of brown mace, $\frac{1}{4}$ cupful of sugar, 1 cupful of yeast (or $\frac{1}{2}$ of a compressed cake) and sufficient flour to make a thick batter. Beat well and set in a warm place until light. Add flour to make a soft dough, knead for five minutes and set aside again until raised a second time. Mold into small biscuits, set close together in greased pans, and, when light, bake in a hot oven.



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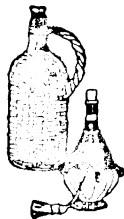
20.—Whole Wheat Gems.

For these use 2 eggs, $\frac{1}{2}$ pint of milk, 1 tablespoonful of melted butter, 1 teaspoonful of salt, $1\frac{1}{2}$ cupfuls of whole wheat flour, and 2 teaspoonfuls of baking powder. Mix the ingredients together the same as for gems, pour into heated pans, and bake for thirty minutes.



21.—Virginia Hominy Corn Bread.

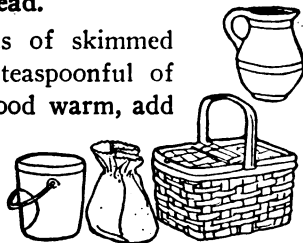
Add 2 teaspoonfuls of salt to 1 quart of boiling water, stir into it $\frac{1}{2}$ cupful of breakfast hominy and cook thirty minutes; then add 2 tablespoonfuls each of lard and butter, 3 well-beaten eggs, 1 cupful of milk, and 1 pint of corn meal into which has been sifted $1\frac{1}{2}$ teaspoonfuls of baking powder. Bake in a buttered pudding dish three-quarters of an hour. Send to the table in the dish in which it was baked.



22.—Twist Bread.

Scald and cool 3 pints of skimmed milk, dissolving in it 1 teaspoonful of lard or butter. When blood warm, add

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2 tablespoonfuls of salt and $\frac{1}{2}$ yeast cake dissolved in a little warm water. Stir in sufficient sifted flour to make a drop batter, and beat until smooth. Cover and set aside in a warm place until light. When the batter is very light, sift in as much more flour as may be needed to make a soft dough; take out on the board and knead until it is soft and velvety to the touch and does not readily adhere to the board. Return to the bowl, cover, and set aside as before until it has doubled in size. Divide into quarters, and each quarter into four portions. Roll out three of the small portions with the hands until they are nearly three times the length of the finished loaf. Placing them side by side on the board, and beginning in the center, braid loosely down to one end, grading it so that it will be widest in the center. Carefully turn upside down and finish the braid at the other end. In this way the loaf will have a more even shape than if started at one end. Divide the fourth small portion into thirds and make another smaller braid;



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brush the top of the large braid with water and lay the smaller braid on it. Make up the three other loaves in the same way. Lay well apart on flat, greased pans; let stand until almost doubled in size, then bake in a moderate oven.



23.—Sweet Rusks.

One pint of warm milk, $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, 2 eggs, 1 teaspoonful of salt, 2 teaspoonfuls of yeast, or $\frac{1}{3}$ of a yeast cake.

Make a sponge with the milk, yeast, and enough flour for a thin batter, and let it rise over night. In the morning, add the butter, eggs, and sugar, previously beaten up well together, the salt, and flour enough to make a soft dough. Mold with the hands into balls of uniform size, set close together in a pan, and let them rise until very light. After baking, wash the tops with a clean, soft cloth dipped in molasses and water.



24.—Quick Waffles.

One pint of milk, 3 eggs, beaten very

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light, 1 tablespoonful of melted butter, 1 teaspoonful of baking powder, 1 teaspoonful of salt, and 1 heaping pint of flour. Mix in the usual way and bake in hot waffle irons.



25.—North Carolina Dabs.

One pint of corn meal thoroughly scalded; while hot, rub into it 1 dessert-spoonful of butter; beat 2 eggs very light, and add them to the meal; stir in 1 wineglassful of milk and a little salt. Drop the mixture by spoonfuls upon a buttered tin sheet, and bake in a moderate oven.

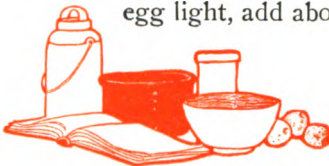
26.—Tomato Toast.

Prepare as for milk toast, only using $\frac{1}{2}$ cupful of tomato pulp in the sauce. Grated cheese may be added if liked.



27.—Whole Wheat and Rye Muffins.

Sift together 1 cupful of whole wheat flour, 1 cupful of rye meal, $\frac{1}{4}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, and 4 level teaspoonfuls of baking powder. Beat 1 egg light, add about 1 cupful of milk and

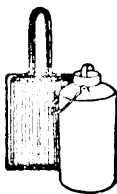
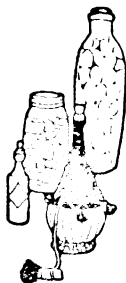


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stir into the dry ingredients; then add 3 tablespoonfuls of melted butter, and bake in hot gem pans about twenty-five minutes.

28.—Togus Bread.

One cupful of flour, 1 cupful of corn meal, 1 teaspoonful of soda, 1 teaspoonful of salt, 1 cupful of sweet milk, 1 cupful of sour milk, $\frac{1}{2}$ cupful of molasses. Boil for two hours and a half in a pudding mold.



MARCH



1.—Steamed Corn Bread.

Two cupfuls of corn meal, 1 cupful of flour, 2 tablespoonfuls of white sugar, $2\frac{1}{2}$ cupfuls of buttermilk, 1 teaspoonful of soda, 1 teaspoonful of salt, 1 heaping tablespoonful of lard, melted. Beat very well. Steam an hour and a half, then set it in the oven for ten minutes to brown.

2.—Swedish Rolls.



Two cupfuls of flour, $\frac{1}{2}$ teaspoonful of salt, 3 half teaspoonfuls of baking powder, 3 tablespoonfuls of butter, 1 egg, $\frac{3}{4}$ cupful of rich milk, 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ cupful of currants or sultanas.

Mix as cream scones, then roll into a rectangular sheet, one-fourth of an inch thick, and longer one way than the other. Spread the sheet with softened butter, then sprinkle with the sugar, cinnamon,



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and currants or raisins. Roll up as a jelly roll, having the roll long and thin rather than thick, and cut the roll into pieces nearly an inch in thickness. Bake on a buttered tin about eighteen minutes. Brush over with a little sugar dissolved in milk and return to the oven to brown.



3.—Milk Toast.

Cut four slices of bread half an inch thick; dip the edges of each slice into boiling salted water, arrange on the serving dish and pour over them 1 cupful of white sauce made with flour, butter and milk.

4.—Minute Biscuits.

One pint of sour milk or buttermilk, 1 teaspoonful of soda, 2 teaspoonfuls of melted butter, enough flour to make soft dough, just stiff enough to handle. Mix, roll, and cut out rapidly, with as little handling as may be, and bake in a quick oven.



5.—White Mountain Rolls.

Measure out 2 quarts of flour, $1\frac{1}{2}$

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pints of milk, 2 eggs (whites), 1 teaspoonful of salt, 3 tablespoonfuls of sugar, $\frac{1}{2}$ cupful of butter, and $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ a cake. Sift the flour into a bowl, and add to it the salt and sugar. Boil the milk, and while it is still hot, put in the butter to melt. When the milk is cooled to blood heat, add the beaten whites of the eggs and the yeast, and stir the mixture into the flour, beating vigorously with a spoon. Knead well for 20 minutes, and set the dough to rise over night. In the morning take pieces of dough the size of an egg, shape them into long rolls, and place them side by side in a shallow pan that has been well greased; when they have risen to a little more than double their original size, bake for half an hour. The rolls will brown quickly and should be covered with paper as soon as they begin to do so.



6.—Pounded Biscuits.

Rub into 1 quart of flour 1 tablespoonful of shortening (lard and butter). Mix $\frac{1}{2}$ pint of milk and $\frac{1}{2}$ pint of water



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and add it gradually to the flour, working until you have a stiff dough. Knead the dough until soft and then pound it until it is light and elastic; then roll it into a thick sheet, cut into biscuits, prick the tops with a fork, and bake in a moderate oven.



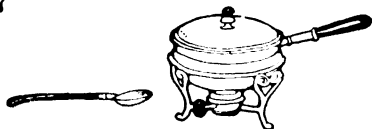
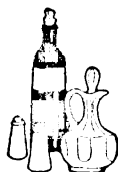
7.—Potato Scones.

Mash 8 boiled potatoes while they are hot and mix them with 2 ounces of sugar, and $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ pint of warm milk; beat well together, then mix with flour enough to make a soft dough, and set to rise. When light roll out into sheets half an inch thick, cut into squares, and bake.



8.—Gluten Gems.

Use 1 pint of gluten flour, 1 pint of milk, 1 egg, $\frac{1}{4}$ teaspoonful of salt, and 2 teaspoonfuls of baking powder. Mix the flour and salt; beat the egg, add the milk, and stir into the dry mixture. Add the baking powder, beat well, fill greased gem pans two-thirds full, and bake in a quick oven.



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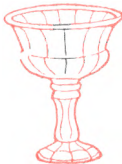
9.—One-Egg Muffins.

Sift $1\frac{1}{2}$ cupfuls of flour with 3 teaspoonfuls of baking powder, a pinch of salt, and $\frac{1}{2}$ tablespoonful of sugar. Beat 1 egg thoroughly and add to it $\frac{3}{4}$ cupful of milk; add gradually to the dry ingredients, and when the batter is mixed turn into it 1 heaping tablespoonful of melted butter. Beat well for three minutes and drop into hot, well-greased muffin pans.



10.—Novel Corn Gems.

Mix thoroughly, in the order mentioned, 2 cupfuls of sweet milk, 1 well-beaten egg, a pinch of salt, 1 tablespoonful of brown sugar, 1 tablespoonful of maple syrup, 2 tablespoonfuls of melted butter, 1 cupful of Indian meal, and 1 cupful of wheat flour sifted with 1 heaping teaspoonful of baking powder. When very light, stir in $\frac{1}{2}$ cupful of finely chopped dates. Have ready hot gem pans, fill each about three-quarters full, and bake thirty minutes in a moderate oven.



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11.—Potato Rolls.

Pare 4 large potatoes, boil until quite soft in a small saucepan of water, then mash them well in this water. Mix with 2 large cupfuls of flour, 3 tablespoonfuls of yeast or $\frac{1}{2}$ yeast cake, and a little salt; knead to a thick batter and then set to rise for about three hours. When light, knead in a little more flour and set in a warm place until morning. In the morning, add $\frac{1}{2}$ cupful of sugar and a little shortening, together with a little more flour, let rise for two hours, then make into rolls, let rise once more for an hour, and bake. When half baked, brush over with a little milk to keep the tops soft.



12.—Milk Scones.

Add $\frac{1}{2}$ teaspoonful of salt and 1 teaspoonful of baking powder to 1 pint of flour and sift them. Rub in 1 tablespoonful of butter and add gradually 1 cupful of milk. Dip a tablespoon into boiling water, then take off a tablespoonful of the dough and drop it into a greased



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pan, and continue thus until the pan is full. Bake in a quick oven.

13.—Twin Mountain Muffins.



Cream $\frac{1}{4}$ cupful of butter, add $\frac{1}{4}$ cupful of sugar, then alternately, in small quantities, 1 egg beaten into $\frac{3}{4}$ cupful of milk, and 4 teaspoonfuls of baking powder sifted into 2 cupfuls of flour. Bake in hot roll pans about twenty-five minutes.



14.—Egg Bread.

Beat $\frac{1}{2}$ cupful of cold boiled rice with 2 well-beaten eggs, add 1 tablespoonful of lard (melted), 1 teaspoonful of salt, 2 cupfuls of corn meal, and 1 pint of milk. Stir all together and beat well. Bake in shallow pans in a quick oven.

15.—Fried Pone.



Make as for corn meal pone, only cut the dough into slices and fry in hot pork fat.

16.—Griddle Cakes Without Eggs.

One quart of sour milk, 2 teaspoonfuls

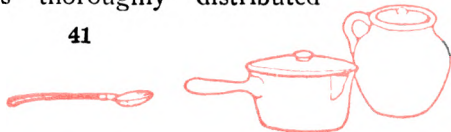


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of soda, 1 of salt, and flour enough to make a fairly thick batter. Stir until smooth and bake at once.

17.—White Bread.

Take $1\frac{1}{2}$ quarts of milk and scald it till the top is covered with a thin skin, by setting it over a good fire in a double boiler; then pour it out and let it cool, after adding 1 ounce of butter; now add 1 cake of compressed yeast dissolved in 1 cupful of lukewarm water. After it has cooled, add 1 tablespoonful of salt, and about $1\frac{1}{2}$ quarts of flour (or enough to make a good batter) and for 5 minutes beat energetically; then set it in a warm place to rise over night, covering it with a cloth. The next morning early, while it is still in the bowl, work in with the hand about 4 pints of flour (or enough to form a good dough); then take it out upon the bread-board and knead 15 or 20 minutes. Sufficient kneading is essential to the quality of the bread, so work in till the dough is soft and the gas thoroughly distributed



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through it. Then put it back in the bowl and set it in a warm place till it becomes quite light (about three hours probably). Shape into loaves, put into pans, and bake when risen, pricking with a fork to let out any gas within the loaf. Time to bake, fifty to sixty minutes.



18.—Fried Bread Dough.

When bread dough is ready for the oven, take small pieces and drop into boiling fat. Serve hot on a folded napkin.

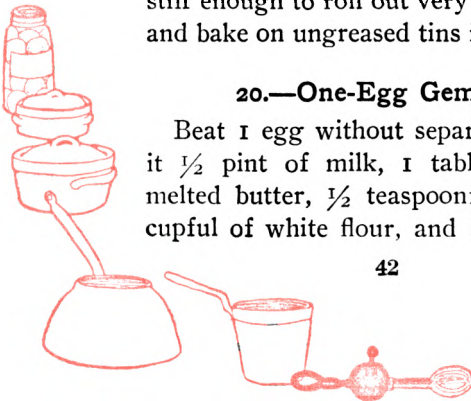


19.—Wheat Wafers.

One cupful of rich cream, $\frac{1}{4}$ cupful of sugar, 1 saltspoonful of salt, 2 cupfuls of fine wheat flour. Knead until stiff enough to roll out very thin, cut out, and bake on ungreased tins in a hot oven.

20.—One-Egg Gems.

Beat 1 egg without separating, add to it $\frac{1}{2}$ pint of milk, 1 tablespoonful of melted butter, $\frac{1}{2}$ teaspoonful of salt, 1 cupful of white flour, and 1 teaspoonful



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of baking powder ; beat thoroughly, and bake in a moderate oven twenty-five minutes.

21.—White Corn Bread.

Mix in the usual way 2 cupfuls of white corn meal, 1 cupful of white flour, 1 tablespoonful of baking powder, 1 teaspoonful of salt, 1 teaspoonful of sugar, and a piece of butter the size of an egg, using milk or water to make a soft dough. Bake in a loaf, or, if preferred, in shallow baking tins.

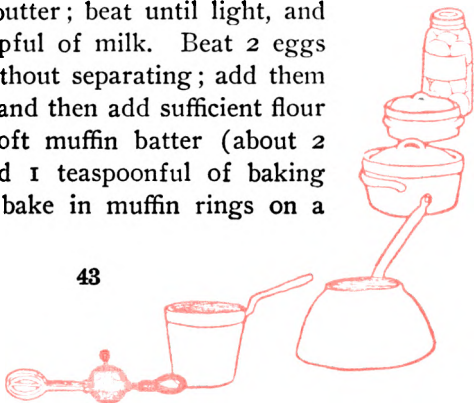


22.—Potato Muffins.

Boil 3 good-sized potatoes until tender, and mash them through a colander ; add 1 teaspoonful of salt, and 1 tablespoonful of butter ; beat until light, and stir in $\frac{1}{2}$ cupful of milk. Beat 2 eggs until light without separating ; add them to the batter and then add sufficient flour to make a soft muffin batter (about 2 cupfuls) ; add 1 teaspoonful of baking powder and bake in muffin rings on a hot griddle.



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23.—Hot Cross Buns.

Use the recipe for zwieback, and when the dough is ready for shaping, form it into balls; put these on a baking-sheet some distance apart, smooth side up; cover, and let them rise. When ready for the oven, score the buns in the form of a cross, and bake in a hot oven. When done brush the tops with the yolk of an egg diluted with $\frac{1}{4}$ cupful of milk in which $\frac{1}{4}$ tablespoonful of sugar has been dissolved; dust the cross with red sugar or cinnamon, and return to the oven for a few minutes.



24.—Hominy Gems.

Cook $\frac{1}{4}$ cupful of hominy in $\frac{1}{2}$ cupful of slightly salted boiling water. When the water is absorbed, pour 1 cupful of scalded milk over 1 cupful of corn meal. To the corn meal add 3 tablespoonfuls of sugar, 3 tablespoonfuls of butter, the cooked hominy, the yolks of 2 eggs, 3 tablespoonfuls of baking powder, and, lastly, the well-beaten whites of the two eggs. Bake in small gem pans.



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25.—Velvet Muffins.

Beat to a cream 2 tablespoonfuls of butter and 2 of sugar, then add 2 well-beaten eggs, 1 cupful of milk, and 1 scant quart of flour, with which 2 teaspoonfuls of baking powder and a pinch of salt have been sifted; beat the batter with a whisk until it is very light, and pour at once into muffin pans that have been heated very hot and well greased. Bake in a quick oven. The batter should be quite thick.



26.—Thin Corn Cakes.

Mix together in the order given 1 cupful of yellow corn meal, $\frac{1}{4}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, 1 cupful of flour, $\frac{1}{2}$ teaspoonful of soda, 1 egg, 1 cupful of sour milk, and 1 tablespoonful of melted butter. Pour very sparingly into shallow pans and bake quickly.

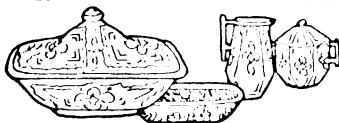


27.—Steamed Brown Bread.

One cupful each of corn meal, rye meal, and white flour, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{4}$ cupful of



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molasses, $1\frac{1}{2}$ cupfuls of sweet milk. Mix in the order given and steam two hours and a half.

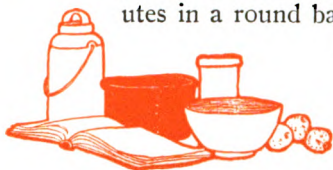


28.—Wheat Puffs.

One-third cupful of butter, $\frac{1}{2}$ cupful of sugar, 1 egg and the yolk of another, 1 cupful of milk, 3 cupfuls of flour, 4 teaspoonfuls of baking powder. Mix in the usual way, drop by spoonfuls into gem pans, and bake quickly.

29.—Ohio Corn Bread.

Rub to a cream 3 tablespoonfuls of butter and 3 tablespoonfuls of sugar; add 2 eggs and beat until the mixture is light. Then add $\frac{1}{4}$ teaspoonful of salt, 1 cupful of sweet milk, and mix thoroughly. Sift together 1 cupful of flour, 1 cupful of corn meal, and 3 teaspoonfuls of baking powder, and add to the mixture in small quantities, whipping until quite light. Bake twenty minutes in a round baking-pan.



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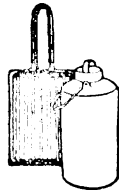
30.—Newport Waffles.

Mix a small lump of butter and a dessertspoonful of salt with 1 pint of hot Indian meal mush, and set the mixture aside to cool. Beat separately until very light the whites and yolks of 4 eggs, add them to the mush, and stir in gradually 1 quart of wheat flour; then add $\frac{1}{2}$ pint of buttermilk or sour cream in which has been dissolved $\frac{1}{2}$ teaspoonful of bicarbonate of soda; bring to the consistency of thin batter by adding sweet milk. The waffle-irons should be heating 1 hour before using; butter them thoroughly, pour only half full of the batter and bake quickly over a brisk fire.

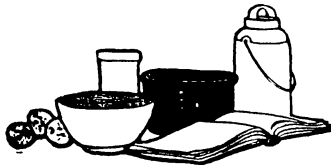


31.—French Pancakes.

Mix together 2 eggs, 2 ounces of butter, 2 ounces of sifted sugar, 2 ounces of flour, and $\frac{1}{2}$ pint of new milk. Bake on a hot griddle.



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APRIL



1.—Fried Corn Muffins.

One cupful of fine white corn meal, $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of sugar, 1 pint of boiling milk, 2 eggs, $\frac{1}{8}$ yeast cake, and flour enough to stiffen. Let it rise over night, and, when ready to fry, drop from a tablespoon into deep hot fat.

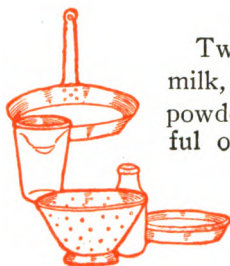


2.—Apple Griddle Cakes.

Put 1 cupful of finely chopped apple into 1 quart of any plain griddle cake batter. Stir well each time a spoonful is taken out of the bowl or the apples will go to the bottom. Bake in the usual way.

3.—Kornlet Griddle Cakes.

Two cupfuls of flour, 2 cupfuls of milk, 2 eggs, 3 teaspoonfuls of baking powder, 2 cupfuls of kornlet, $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of butter.



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Stir the milk and the beaten yolks of the eggs into the kornlet; add the flour sifted with the salt and baking powder, and, lastly, the whites of the eggs beaten dry. Bake on a griddle.



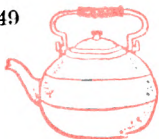
4.—Indian Puffs.

Scald 1 pint of milk and pour it over 1 pint of Indian meal; add 1 pint of cold milk, 3 eggs, with the whites and yolks beaten separately, and a little salt. Bake in heated gem pans.



5.—Rye Bread.

Sift 1 quart of rye flour into a bowl, add 1 teaspoonful of salt, and $\frac{1}{2}$ table-spoonful of lard. Dissolve 1 yeast cake in 1 cupful of lukewarm milk, add 1 teaspoonful of sugar, let it stand in a warm place until the yeast rises to the surface. Rub flour and lard together, make a hollow in the center, pour in the yeast, add 1 cupful of warm milk, or water, and mix this with a spoon into a thick batter, cover and set the sponge in a warm place to rise until double its



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original size; then add enough white flour to work it to a smooth, firm dough, turn it upon a floured board and knead and bake the same as other bread. The dough should be a little firmer than for wheat bread.



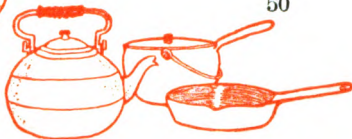
6.—Tea Rolls.

Scald 1 cupful of milk; when lukewarm, add 1 yeast cake and $1\frac{1}{2}$ cupfuls of flour. Beat well, cover, and let stand until light. Then add $\frac{1}{4}$ cupful of sugar, $1\frac{1}{2}$ teaspoonfuls of salt, 2 eggs, $\frac{3}{4}$ cupful of butter, and enough flour to knead. When light, shape into rolls and let rise again before baking.



7.—Quick Flannel Cakes.

One quart of flour, $\frac{1}{4}$ cupful of butter, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder, 3 eggs, $1\frac{1}{2}$ pints of milk. Rub the butter and flour together until smooth, then add the salt, beat the yolks of the eggs, add them to the milk; add this to the flour, and beat vigorously until smooth; add the whites



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of the eggs and the baking powder, and bake quickly on a hot griddle.

8.—Corn Muffins.

Use any good muffin receipt, adding to the batter 1 cupful of grated canned corn and a little more flour than usual. These make an excellent supper dish.



9.—Velvet Griddle Cakes.

One quart of sweet milk, 3 eggs, whites and yolks beaten separately and very stiff, 1 teaspoonful of salt, rice flour enough for the batter. Mix the yolks with the milk; then add the salt, and then the rice flour; lastly whip in the well-beaten whites. Bake on a hot griddle.



10.—Kentucky Corn Bread.

One egg, 1 pint of buttermilk, 1 tablespoonful of butter or lard, 1 small teaspoonful of soda, corn meal enough to make a thin batter. Beat all thoroughly, mixing in the soda after all the other ingredients are well blended; bake in a moderate oven.

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11.—Currant Loaf.

Half a peck of flour, $\frac{3}{4}$ pound of lard, $\frac{1}{2}$ pound of sugar, $\frac{1}{2}$ pound of orange peel, 1 ounce of caraway seeds, 1 packet of mixed spice, 1 nutmeg, 2 pounds of sultanas, 2 pounds of currants. The flour must be raised with yeast as for bread-making. Keep back a considerable lump of dough, before the fruit is worked in, for a paste to enclose the cake in for baking. Prick the outside paste with a fork and bake in a moderate oven until a clean skewer can be stuck in and withdrawn without the paste sticking to it.



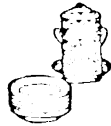
12.—Indian Meal Pancakes.

Dissolve in a little boiling water 1 teaspoonful of baking soda, adding 2 cupfuls of sour milk, 1 tablespoonful of melted butter, a dash of grated nutmeg and 1 saltspoonful of salt; then stir in equal parts of Indian meal and sifted Graham flour, mixing until of the proper consistency, and being sure the batter is free from lumps. Have the griddle very hot and grease it lightly with a



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small piece of salt pork, pouring the batter from a small pitcher in cakes of the desired size; when filled, push the griddle to the back of the range, as the cakes should cook slowly. Dip each cake when cooked in sweet honey and serve immediately piled on a hot platter.



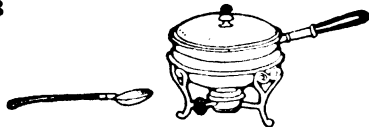
13.—Apple Gems.

Pare, core, and chop fine 4 tart apples. Add to them 1 well-beaten egg, 4 tablespoonfuls of molasses, and $\frac{1}{2}$ teaspoonful of soda dissolved in 2 teaspoonfuls of hot water. Then add $1\frac{1}{2}$ cupfuls each of fine corn meal and sifted flour, with as much sweet milk as may be necessary to make a thin batter; stir in 1 teaspoonful of baking powder, and turn quickly into greased gem pans. Bake in a moderate oven for about half an hour.



14.—Barley Bread.

Measure out $2\frac{1}{2}$ cupfuls of hot barley mush, 3 tablespoonfuls of sugar, 2 tablespoonfuls of butter, 1-3 yeast cake, $\frac{1}{2}$ cupful of lukewarm water, 1 teaspoonful



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of salt, and enough wheat flour to knead. Add the sugar, salt, and butter to the hot mush. When lukewarm, add the yeast cake, dissolved in the lukewarm water, and enough white flour to make a very stiff dough. Knead until elastic, and finish as any other bread. In order to be worked easily, such dough needs to be mixed much stiffer than that for ordinary bread.



15.—Johnny Cake.

Into 1 pint of corn meal and 1 teaspoonful of salt, stir enough boiling water to make a thick drop batter; thin to a thick pour batter with cold milk, add a handful of currants, drop by tablespoonfuls upon a hot buttered frying pan, and bake as griddle cakes.



16.—Fig Rolls.

Use the receipt for tea rolls given under April 6th, adding to the dough before kneading $\frac{1}{2}$ pound of finely chopped figs.



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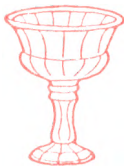
17.—Jane's Bread.

One and a half cupfuls of boiling water, $1\frac{1}{2}$ cupfuls of milk, $1\frac{1}{2}$ cupfuls of yeast, a piece of butter the size of an egg, a little salt and sugar. Beat these ingredients well together, adding the yeast last; knead in sufficient flour to make a soft dough, let it stand all night, and in the morning make it into three loaves. Let it rise two or three hours and bake in a moderate oven.



18.—Tea Gems.

Take 1 pint of flour, a scant $\frac{1}{2}$ cupful of sugar, 2 eggs, 1 teaspoonful of salt, 1 tablespoonful of melted butter, 2 teaspoonfuls of baking powder, milk to make a thick batter. Stir the powder, sugar, and salt into the flour, and sift all through a sieve. Add the melted butter and the well-beaten eggs, stir the mixture well, and add enough milk to make the batter the proper consistency. Bake twenty minutes in well-greased and heated gem pans.



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19.—Oatmeal Waffles.

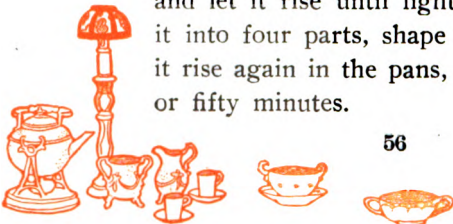


One pint of cold cooked oatmeal, 1 pint of milk, 3 eggs, $\frac{1}{2}$ pint of whole wheat flour, 2 teaspoonfuls of baking powder. Mix thoroughly, and cook like ordinary waffles.

20.—Milk Bread.



One pint of scalded and cooled milk, with 1 tablespoonful of butter melted in the hot milk, 1 tablespoonful of sugar, 1 teaspoonful of salt, $\frac{1}{2}$ cupful of yeast, 6 or 7 cupfuls of flour. Measure the milk after scalding and put it into the mixing bowl; add the butter, sugar and salt; when cool, add the yeast, then stir in the flour, adding it gradually after the first five cupfuls are in, that it may not be too stiff; use just enough to be able to knead it. Knead it well, cover, and let it rise until light. Then divide it into four parts, shape into loaves, let it rise again in the pans, and bake forty or fifty minutes.



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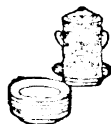
21.—Matilda's Muffins.

One quart of flour, 3 eggs, $\frac{1}{2}$ cupful of butter, 3 heaping teaspoonfuls of baking powder, and 1 quart of milk. Mix in the usual way and bake in muffin rings.



22.—Massachusetts Corn Bread.

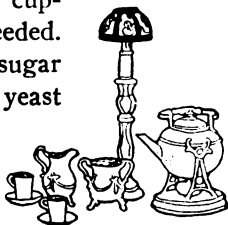
Stir 4 level tablespoonfuls of yellow corn meal into 1 pint of scalded milk, add $\frac{1}{2}$ teaspoonful of salt, and let it cook until it thickens a little. Add 1 teaspoonful of butter, 1 teaspoonful of sugar, and the well-beaten yolks of 3 eggs; lastly, add the whites, beaten stiff. Bake in a deep dish twenty-five minutes. Serve in the dish in which it was baked.



23.—Crumpets.

These require 1 cupful of milk, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of sugar, $\frac{1}{2}$ yeast cake or $\frac{1}{2}$ cup of yeast, $\frac{1}{4}$ cupful of melted butter, and flour as needed. Scald the milk and add to it the sugar and salt. When lukewarm, add the yeast

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and sufficient flour to make a rather stiff batter. Set in a warm place to rise for one-half hour, when the mixture should be light and spongy. Then stir in the melted butter. Have ready a heated griddle and a number of heated crumpet rings. The English crumpet rings are made of iron and are much larger than our muffin rings, being about 4 inches in diameter. Large muffin rings may be used. Grease them and lay them on the griddle. When hot, pour in sufficient batter to fill them to the depth of $\frac{1}{2}$ inch. Place them in a moderate heat, so they will rise slowly. When the upper side is full of bubbles and slightly dried, turn the crumpets, rings and all, baking lightly on both sides. When done they should be partly torn open, buttered well and set in the oven, or they may be toasted on either side and served hot. Care should be taken that the batter is not too thin, else it will escape from under the rings. The heat in the pan and the rings usually prevents this, however.



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24.—Dixie Biscuits.

Mix 1 teaspoonful of salt with 3 pints of flour. Put 2 tablespoonfuls of lard into 1 cupful of milk, heat, and, when the lard is melted, pour it upon 2 well-beaten eggs; then add the flour and 1 cupful of yeast (or 1 yeast cake dissolved in a little warm water). When well mixed, stand it in a warm place to rise for about five hours; then form it into biscuits, let them rise again, and bake.



25.—Currant Roll.

Make a rich biscuit dough, roll it out, and cover thickly with sugar and dried currants. Then roll it together and bake or steam.



26.—Delicious Waffles.

One quart of rich milk, 1 tablespoonful of butter, 3 eggs, 2 teaspoonfuls of baking powder, a pinch of salt, and flour enough to make a thin batter. Mix in the usual way and bake on very hot waffle irons. The waffles are very light and delicate.



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27.—Jackson Corn Bread.

Two eggs, well-beaten, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ cupful of butter, 1 cupful of buttermilk, 1 teaspoonful of soda, 1 cupful of white flour, and 3 cupfuls of corn meal. Bake in an iron skillet, well greased, before the fireplace or in the oven, but it is best to use the fireplace. Let it bake until it is a golden brown both top and bottom. When done, split open and spread with plenty of fresh dairy butter. It will take about twenty minutes to bake the bread.



28.—Sponge Bread.

Mix thoroughly and let stand till warm, 3 quarts of wheat flour, and 3 of boiling water; when lukewarm, add 12 tablespoonfuls of family yeast or 6 of brewers' yeast, set in a warm place, exclude the air from it, and leave it to rise. When light, work in flour enough to mold it and add a little salt. Let it rise again, then make into loaves and bake.



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29.—Vienna Rolls.

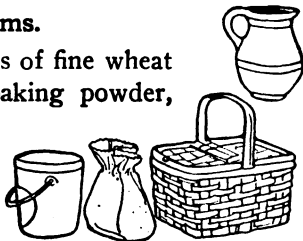
Warm, till soft, 1 tablespoonful of butter or lard, stirring it with a spoon. Now add to 1 quart of unsifted flour 2 heaping teaspoonfuls of baking powder; mix and sift them together into the bowl containing the butter. Take enough sweet milk (about $\frac{3}{4}$ pint) to make a dough the usual stiffness and put into it $\frac{1}{2}$ teaspoonful of salt; stir the salted milk into the flour with a spoon, turn the dough out upon the molding board, and knead until smooth; then roll it out $\frac{1}{2}$ inch thick and shape the rolls with a large, round cutter; fold each one over to form a half circle, wetting the dough a little between the folds to make them stick together; place on a buttered pan, not touching, wash over with milk to glaze them, and bake at once in a hot oven twenty minutes. They may stand half an hour before baking if desired.



30.—Wheat Gems.

Sift together $1\frac{1}{2}$ cupfuls of fine wheat flour, 1 teaspoonful of baking powder,

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and $\frac{1}{2}$ teaspoonful of salt. Beat 1 egg and add to it 1 cupful of milk; add these to the flour, and, lastly, add 1 teaspoonful of melted butter. Bake in gem pans.



MAY

1.—Tannerville Rye Bread.

One cupful of rye flour, 2 cupfuls of wheat flour, $\frac{3}{4}$ cupful of yeast, $\frac{3}{4}$ cupful of molasses, 1 teaspoonful of salt. Let it rise over night; put it into pans in the morning, let it rise again, and bake.



2.—Quick Biscuits.

One pint of flour, 1 heaping tablespoonful of shortening, 1 saltspoonful of salt, 2 heaping teaspoonfuls of baking powder, 1 cupful of milk. Beat well, and bake in a hot oven.



3.—Maryland Beaten Biscuits.

One quart of flour, $\frac{1}{4}$ cupful of lard, $\frac{1}{2}$ teaspoonful of salt, 1 cupful of cold water. Rub the lard and salt into the flour, and mix with the water until a stiff dough is formed. Knead ten minutes, then beat hard with a biscuit beater



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or heavy rolling pin, turning often until the dough begins to blister and looks light. Pull off small pieces and quickly form into biscuits. Arrange the biscuits some distance apart, prick them with a fork, and bake twenty minutes in a quick oven.



4.—Queen Muffins.

Set to rise over night 1 quart of milk, $\frac{3}{4}$ cupful of yeast, 2 tablespoonfuls of white sugar, 1 tablespoonful of lard or butter, 1 teaspoonful of salt, and flour enough to make a batter. In the morning, beat 4 eggs very light, stir them into the batter, and bake in muffin rings, in a quick oven, twenty minutes.

5.—Comfits.

One pint of milk, 1 teaspoonful of salt, about 3 cupfuls of flour, 4 ounces of butter, $\frac{1}{2}$ cake of compressed yeast. Scald the milk and let it stand until lukewarm. Then add butter (melted), salt, and flour, and beat vigorously. Let stand

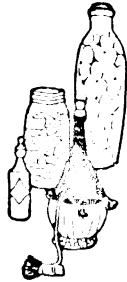


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until very light, put in rings, and let stand one hour before baking.

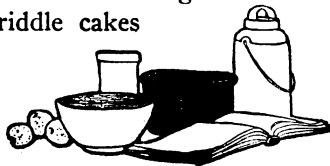
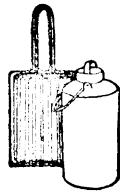
6.—Cream Toast with Cheese.

Sprinkle hot toasted bread with grated cheese and set in the oven until the cheese melts; pour over it hot cream or white sauce, and serve at once. A beaten egg may be added to the same if desired.



7.—Corn Meal Griddle Cakes.

Measure out $\frac{1}{2}$ pint of corn meal, $\frac{1}{2}$ pint of flour, 1 pint of boiling water, $1\frac{1}{2}$ cupfuls of sweet milk, 1 teaspoonful of baking powder, 1 teaspoonful of salt, and 2 eggs. Put the meal, sugar, and salt into a mixing bowl, and pour over them the boiling water. Beat thoroughly, and add the cold milk. When the mixture is quite cool, stir in the flour and baking powder, mixing well; lastly, add the eggs, well beaten. The cakes should be small, well browned, and thoroughly cooked, and they need a little longer baking than wheat griddle cakes



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8.—Spoon Bread.

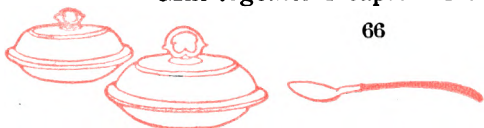
One pint of coarse white corn meal, 1 dessertspoonful of salt, lard the size of a walnut, 1 egg, white and yolk beaten separately, and milk enough to make a very soft batter—so soft that it will be smooth when still, but not soft enough to separate if left standing. Buttermilk is better than sweet milk, in which case use $\frac{1}{2}$ teaspoonful of soda. If you use sweet milk, use 2 teaspoonfuls of baking powder. Sift meal, put in salt and lard, and moisten with hot water, not boiling, as that would spoil it. Warm water will swell the meal and prevent that dryness corn bread often has. Add milk and egg, and last of all the baking powder. If soda and buttermilk are used, beat the soda into the buttermilk thoroughly before adding to the meal. Put the mixture into a granite baking dish, well greased, and very hot, and bake at once in a hot oven.



9.—Indian Bannocks.

Mix together 1 cupful of boiling milk,

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$\frac{1}{2}$ pint of corn meal, and 1 teaspoonful each of salt and sugar; when partially cooled, add 2 eggs, whites and yolks beaten separately, and bake in a very hot oven in shallow earthen dishes. Serve in the dishes in which they are baked.



10.—Adirondack Pancakes.

Enough flour is added to a quart of sour milk to make a rather thick batter. The secret of making these cakes good is that the batter is left to stand over night, instead of being finished at once. It may even stand to advantage for twenty-four hours. However, if it is mixed at night, the next morning 2 well-beaten eggs and salt are to be added, with $\frac{1}{2}$ teaspoonful of soda dissolved in a table-spoonful of warm water. Cook immediately.



11.—Cheap Brown Bread.

Add 1 tablespoonful of suet and 1 tablespoonful of molasses to 1 quart of boiling water. When the water is luke-



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warm, add $\frac{1}{2}$ pint of yeast, 1 cupful of corn meal, and enough Graham flour to make a soft dough; cover, and stand in a warm place over night. In the morning, add 1 tablespoonful of salt, and 1 cupful of wheat flour; mix, pour into greased bread pans, and, when very light, bake in a moderate oven for three-quarters of an hour. This makes four loaves.



12.—Alabama Corn Cake.

Sift 1 pint of corn meal and a pinch of salt into a dish, and pour enough hot water over it to make a thin batter, stirring all the time. Melt 5 level tablespoonfuls of fat and add to the batter; pour upon a well-greased griddle and brown, then turn, and brown the other side.



13.—Rye and Indian Meal Bread.

(For Dyspeptics.)

Scald $\frac{1}{2}$ pint of Indian meal with 1 cupful of boiling water; when lukewarm, mix in 1 pint of rye flour and 1 cupful

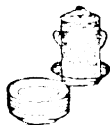


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of yeast; add a little salt and knead as for other bread. Bake two hours.

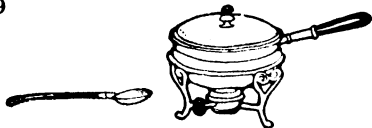
14.—Bavarian Rusks.

Take 2 cupfuls of milk, 1 cupful of sugar, 1 cupful of yeast, 1 cupful of butter, 2 eggs, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of salt, and flour as needed. At night scald the milk, and, while it is cooling, add the sugar and salt. When lukewarm, put in the yeast and enough flour to make a thick batter; then cover and set in a warm place. In the morning work the butter into the dough and add the eggs, well-beaten, and the soda, dissolved in a little warm water. Add flour enough to roll out, and, when rolled an inch thick, cut into round rusks with a biscuit cutter, place them in a buttered pan; when doubled in size brush over with sugar dissolved in milk, and bake thirty minutes in a moderate oven.



15.—Rolls—Plain.

One pint of warm milk, 1 egg, 1 teaspoonful each of sugar and salt, $\frac{1}{2}$ cup-



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ful of yeast, 2 tablespoonfuls of melted butter, and flour enough for a sponge. Let it rise until light; knead, let rise again, put into pans, and, when risen again, bake in a hot oven for fifteen minutes.



16.—Raised Corn Bread.

One pint of corn meal, 2 cupfuls of risen sponge (taken from wheat bread sponge), $\frac{1}{2}$ cupful of molasses or 4 tablespoonfuls of brown sugar, 1 teaspoonful of soda dissolved in hot water, 1 tablespoonful of lard, melted, and 1 cupful of flour. Set to rise, pour into pans, and bake one hour.



17.—Rice Waffles.

Use 1 cupful of cold boiled rice passed through a sieve, 1 cupful of flour, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of sugar, $1\frac{1}{2}$ teaspoonfuls of baking powder, 2 eggs, 1 heaping tablespoonful of butter, and sweet milk as needed. First rub the butter into the sugar; sift together flour, salt, and baking powder;



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add to the sugar and butter, then add the yolks and rice. Thin this with milk to the consistency of cake batter, and fold into it the beaten whites of the eggs. Have waffle irons hot and carefully greased, fill two-thirds full, close and turn when brown. Serve with maple syrup.



18.—Beauty Drop Bread.

Place 1 heaping cupful of corn meal in an earthen bowl and sprinkle it with $\frac{1}{2}$ teaspoonful of salt; then scald with 1 cupful of boiling water. Stand this aside until quite cold; then add enough hot water to reduce it to a soft, mushy state, soft enough to be dropped from a spoon upon buttered tins. Bake in a quick oven about half an hour.



19.—Brown Bread No. 1.

Measure out 1 pint of corn meal, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ yeast cake, $\frac{1}{2}$ cupful of molasses, $\frac{1}{2}$ teaspoonful of salt, 1 saltspoonful of soda, and 1 pint of rye meal. Place the corn meal in a mixing-



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bowl, and scald it with just enough boiling water to wet it. Let it stand ten minutes; then put in cold water enough to make a soft batter. When the batter is lukewarm, add the yeast and the molasses, the soda dissolved in a little cold water, the salt and the rye meal. Beat the mixture well, and let it rise overnight; or, if made in the morning, let it rise until it cracks open. Then stir it down, put it in a buttered and floured tin to rise again, and sprinkle flour over the top. Bake in a moderate oven for two hours. This receipt is very reliable.



20.—Crumpets—Sweet.

When 1 pint of raised dough has passed its second rising, work into it 3 tablespoonfuls of melted butter, then 3 eggs and $\frac{1}{2}$ cupful of white sugar, beaten together until very light. Bake in crumpet rings about twenty minutes.



21.—Crescents.

Make the dough as for Parker House rolls (see recipe for January 7th), only



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adding more flour to make it stiffer. When light, roll out into a sheet an eighth of an inch thick, and cut into strips about seven inches wide; cut these into sharp-pointed triangles, then, commencing at the base, roll them up, bringing the ends towards each other and keeping the points in the middle of the rolls to give the shape of a crescent. Place on baking tins, and, when light, brush them over with the yolk of an egg beaten up with 2 tablespoonfuls of milk, and place in the oven. When about half baked, brush again with the egg and milk and return to the oven to brown.

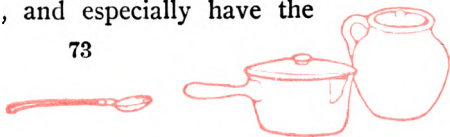


22.—Dainty Biscuits.

Take 1 generous pint of flour, add 2 teaspoonfuls of good baking powder, and 1 heaping teaspoonful of lard mixed in the flour dry, a bit of salt, and sweet milk sufficient to make a *soft* dough, which should be mixed with a knife or spoon, thereby insuring softness. Have the baking pan with lard in it where it will be warm, and especially have the



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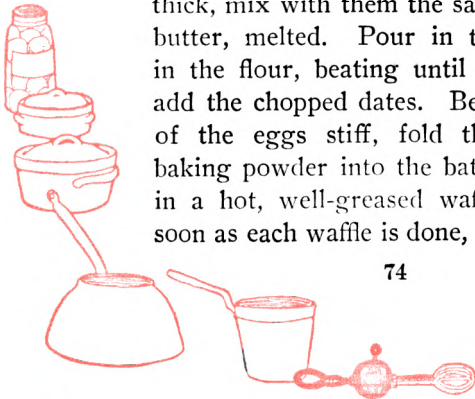


oven hot when you put the biscuit in, for that is the critical moment, as no amount of coaxing afterward will cause the biscuit to rise properly. It is more attractive to cut them small, and turn them over in the greased pan, as the bit of lard aids in browning the crust. This is a simple process, and by careful observance of details, soon becomes a valuable art in the family cooking.

23.—Date Waffles.



Use 2 eggs, 1 cupful of milk, 1 cupful of chopped dates, $1\frac{1}{2}$ cupfuls of flour, 1 tablespoonful of sugar, 1 tablespoonful of butter, 1 teaspoonful of baking powder, $\frac{1}{2}$ teaspoonful of salt. Separate the eggs, beat the yolks until thick, mix with them the salt, sugar, and butter, melted. Pour in the milk, sift in the flour, beating until smooth, then add the chopped dates. Beat the whites of the eggs stiff, fold them and the baking powder into the batter, and bake in a hot, well-greased waffle iron. As soon as each waffle is done, spread lightly



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with butter and sprinkle with lemon sugar, which is made by mixing $\frac{1}{2}$ cupful of pulverized sugar with the grated rind of a medium-sized lemon.

24.—Strawberry Johnny Cake.

Use recipe for Apple Johnny Cake given under January 19th, substituting sliced strawberries for the apples.



25.—Muffins without Eggs.

Dissolve 1 teaspoonful of soda in 1 quart of buttermilk; add a little salt and enough flour to make a stiff batter (2 or 3 tablespoonfuls of sour cream will make them richer). Bake in gem pans in a hot oven.



26.—Rocks.

Use $1\frac{1}{2}$ cupfuls of brown sugar, 1 cupful of molasses, 1 cupful of butter, 3 eggs, the whites and yolks beaten separately, 1 teaspoonful of soda dissolved in a little boiling water, $2\frac{3}{4}$ cupfuls of flour, a pinch of salt, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves,



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1 pound of nuts, chopped fine, and $\frac{3}{4}$ pound of seeded raisins. Mix well and drop a teaspoonful of the mixture into each muffin ring. Bake quickly.



27.—Raised Biscuits No. 1.

One quart of milk, $\frac{3}{4}$ cupful of lard or butter (half and half is a good rule), $\frac{3}{4}$ cupful of yeast or $\frac{3}{4}$ cake of compressed yeast, 2 tablespoonfuls of white sugar, 1 teaspoonful of salt, flour to make a soft dough. Mix at night, warming the milk slightly and melting the lard or butter. In the morning, roll out into a sheet three-quarters of an inch in thickness, cut into round cakes, set these closely together in a pan, let them rise for half an hour, and bake for twenty minutes.



These delightful biscuits are even better if the above ingredients be set with only half the quantity of flour, in the form of a thin sponge, and the rest of the flour be worked in five hours later. Let this rise five hours more, and proceed as already indicated.



May

28.—Rice Rolls.

Put $\frac{1}{2}$ pint of cold boiled rice into $\frac{1}{2}$ pint of milk, heat it in a double boiler, and when very hot press it through a sieve. Add salt, and, when lukewarm, add $\frac{1}{2}$ yeast cake dissolved in 2 table-spoonfuls of warm water, and $\frac{1}{2}$ pint of white flour; beat well, and stand in a warm place for two hours. Add 1 well-beaten egg and enough flour to make a dough. Knead about fifteen minutes. Form into small rolls, put them on a greased pan, cover, and stand aside in a warm place for an hour. Bake in a quick oven for fifteen minutes. Brush them over with milk or melted butter, and put them back in the oven for a minute to brown.



29.—Water Bread No. 1.

Soften 1 cake of yeast in $\frac{1}{2}$ cupful of lukewarm water, then stir into it enough flour to make a very stiff dough (nearly 2 cupfuls). Knead thoroughly, shaping into a ball. Make two cuts in the top about one-fourth inch deep, then



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place the paste in a small saucepan of tepid water, the cut side up. In a few minutes it will begin to swell and float on the top of the water. When quite light, remove with a skimmer to a bowl containing $\frac{1}{2}$ cupful of lukewarm water and a scant $\frac{1}{2}$ teaspoonful of salt. Stir in enough flour to make a dough stiff enough to knead (nearly 2 cupfuls), and let stand in a temperature of about 68 degrees Fahrenheit until light. Then shape into a loaf, and, when again light, bake.



30.—Waffles with Yeast.

Take 1 quart of flour, 3 eggs, 1 teaspoonful of salt, 2 tablespoonfuls of butter, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ cake of compressed yeast, and $1\frac{1}{2}$ pints of milk. Scald the milk and let it cool. Rub the butter into the flour, and add the salt, the cool milk, and the yeast. Beat the mixture well for three minutes, cover, and let stand in a warm place until light, over night if possible. In the morning, beat the whites and yolks of the eggs

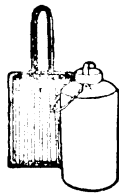


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separately, and add the yolks to the batter first, and then the whites, stirring well. Let the batter stand for fifteen minutes, and cook in a waffle iron.

31.—Potato Biscuits.

Eight potatoes of medium size mashed very fine, 4 tablespoonfuls of butter, melted, 2 cupfuls of milk, blood-warm, 2 tablespoonfuls of white sugar, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ cake of compressed yeast, and enough flour to make a thin batter. Stir all the above ingredients together except the butter, and let the sponge rise until light—four or five hours will do; then add the melted butter, with a little salt, and flour enough to make a soft dough. Set aside for four hours longer, roll out in a sheet three-quarters of an inch thick, cut into cakes, let these rise one hour, then bake.



JUNE



1.—Hominy Cakes.

Two cupfuls of cold boiled fine hominy, 1 cupful of flour, 1 quart of milk, 3 well-beaten eggs, 1 teaspoonful of salt. Mix thoroughly and bake at once.

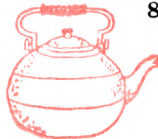
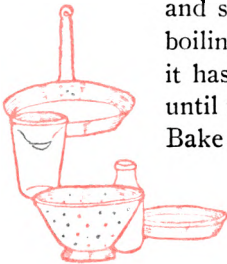
2.—Fig Muffins.

Use the recipe for Twin Mountain muffins, but add $\frac{1}{4}$ pound of finely chopped figs to the butter and sugar.



3.—Hoe Cakes.

The old colored cooks in the South used to make these to perfection, baking them on their hoes, whence the name. One pint of corn meal, $\frac{1}{2}$ teaspoonful of salt. Place the corn meal and salt in a bowl, and pour in sufficient boiling water to moisten the meal. After it has stood ten minutes, add cold water until the mixture will drop from a spoon. Bake the same as griddle cakes on a hot



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griddle or a hoe. When done, place a bit of butter on the top of each cake and serve.

4.—Egg Rolls No. 1.

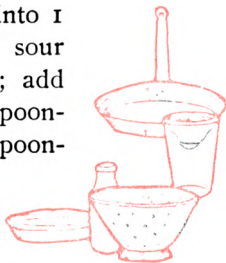
Add $\frac{1}{2}$ teaspoonful of salt and 2 teaspoonfuls of baking powder to 1 quart of flour and sift all together; rub in 1 tablespoonful of butter; beat 1 egg, add it to $1\frac{1}{2}$ cupfuls of milk, and add this to the flour. Turn it upon a board, roll into a sheet half an inch thick, and cut out with a large round cutter. Dip the handle of a knife into flour, press down in the center of each biscuit; brush with melted butter, fold over the layer, and press lightly together. Brush the tops with milk and bake in a quick oven for twenty minutes.



5.—Buttermilk Muffins.

Beat 2 eggs well and stir them into 1 quart of buttermilk or "loppered" sour milk, beating hard all the while; add flour to make good batter, 1 teaspoonful of salt, and, at the last, 1 teaspoon-

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ful of soda dissolved in hot water. Bake at once in a quick oven.

6.—Granulated Wheat Bread.

Mix 2 tablespoonfuls of sugar, 1 teaspoonful of salt, and 1 tablespoonful of drippings with 1 pint of hot milk; when cool, add $\frac{1}{2}$ cupful of house-made yeast (or $\frac{1}{2}$ yeast cake). Then stir in $1\frac{1}{2}$ cupfuls of white flour, and enough fine granulated wheat flour to make it as soft as can be handled. Mix it well, but do not knead it. Let it rise, and when light shape into four small loaves; put two in a pan, and, when well risen, bake in a moderate oven.



7.—Strawberry Shortbread.

Two scant quarts of flour, 2 tablespoonfuls of lard, 3 tablespoonfuls of butter, $2\frac{1}{2}$ cupfuls of sour milk, 2 well-beaten eggs, 1 teaspoonful of soda dissolved in hot water, and 1 teaspoonful of salt. Chop up the shortening in the salted flour, add the eggs and soda to the milk, and put all together, handling as



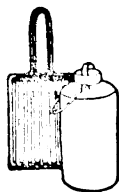
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little as possible. Roll out lightly and quickly into two sheets. Lay the one for the under crust in a well-greased baking-pan, strew it thickly with strawberries, dust with sugar, cover with the upper crust, and bake twenty-five minutes. To be eaten hot.



8.—Sweet Potato Biscuits.

Boil 6 good-sized sweet potatoes in their skins; drain and wipe dry with a towel, take off the skins, wash well, and add one tablespoonful of butter, 1 egg, and 1 pint of sweet milk. Beat in $\frac{1}{2}$ cupful of yeast, when cool; add just enough flour to make a stiff dough, let it rise, form into small biscuits, let them rise again, and bake a pale brown.



9.—Gluten Bread.

Dissolve $\frac{1}{4}$ cake of yeast in 2 tablespoonfuls of lukewarm water, add 1 quart of warm water, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of butter, and sufficient gluten flour to make a thin batter; add the well-beaten white of 1 egg, beat all



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well for a moment, cover, and set aside in a warm place to rise. When light, stir in sufficient of the gluten flour to make a soft dough, knead for a moment, and form at once into loaves. Let rise in the pans and when almost double in size bake in a moderate oven.



10.—Oatmeal Crackers—Sweet.

Three cupfuls of dry oatmeal, 2 cupfuls of wheat flour, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ cupful of melted butter, $\frac{1}{2}$ cupful of hot water, $\frac{1}{2}$ teaspoonful of soda, and a little salt. Roll very thin, sprinkle with sugar, and cut with a biscuit cutter.



11.—Strawberry Crumpets.

Set to rise 3 cupfuls of warm milk, $\frac{1}{2}$ cupful of yeast, a pinch of salt, and flour for a thin sponge. When light, beat in 2 tablespoonfuls of melted butter, with a *very* little flour, to prevent the butter from thinning the batter too much, and 1 saltspoonful of soda, dissolved in hot water. Half fill crumpet rings with the mixture, put a strawberry

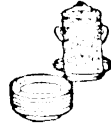


June

in the center of each, and let stand fifteen minutes before baking. This is an excellent, easy, and economical recipe.

12.—Hominy Dabs.

Boil 1 cupful of fine hominy in 1 quart of milk for two hours; while hot, add a little salt, 2 eggs, well beaten, and a piece of butter the size of an egg. Drop from a spoon on a tin sheet, and bake a light brown.



13.—French Rolls No. 1.

Take 1 pint of bread dough, work into it 1 large tablespoonful of butter or lard, and let it stand in a moderately cool place for four hours; knead it again, and let it stand three hours more; then form the dough into rolls by rolling it out very lightly and cutting the rolls out with a biscuit cutter, folding them not quite in the center. The third rising will take one hour; then bake for half an hour in a quick oven.



14.—Henriettas.

Three eggs, whites and yolks beaten



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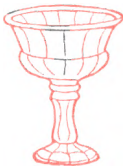
separately, $\frac{3}{4}$ cupful of cream or milk, 1 scant teaspoonful of baking powder, a pinch of salt, 1 tablespoonful of brandy, a pinch of cinnamon, and enough flour to make them roll out easily. Roll as thin as a wafer, cut into about two-inch squares, fry in boiling lard, and sprinkle with pulverized sugar.

15.—Raspberry Gems.



Use recipe for Prune Gems given under January 13th, substituting 1 large cupful of raspberries for the prunes and omitting the nutmeg.

16.—Brown Sugar Bread.



One tablespoonful of butter, 2 tablespoonfuls of brown sugar, 1 teaspoonful of salt, $\frac{1}{2}$ yeast cake, 1 pint of water, and about 2 quarts of flour. Put the butter, sugar, and salt in the mixing bowl, add $\frac{1}{2}$ cupful of boiling water to dissolve them; then add enough more lukewarm water to make a pint in all, the half yeast cake, and $3\frac{1}{2}$ cupfuls of flour. Give it a hard beating, cover, and let it



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rise over night. In the morning, add flour enough to knead. Knead half an hour, cover, and let rise until noon; then shape into loaves and bake.



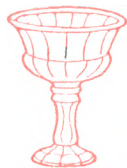
17.—Raised Waffles.

One quart of milk, 1 heaping quart of flour, 5 tablespoonfuls of yeast, 2 eggs, 1 tablespoonful of melted butter, 1 teaspoonful of salt. Omitting the eggs, butter, and part of the flour, mix the rest of the ingredients and set to rise over night. In the morning, add the eggs, butter, and balance of flour, and bake at once.



18.—Spider Corn Bread.

Sift together $\frac{3}{4}$ cupful of corn meal, $\frac{1}{4}$ cupful of white flour, 2 tablespoonfuls of sugar, $\frac{1}{2}$ teaspoonful of salt, and $\frac{1}{2}$ teaspoonful of soda; stir into this 1 egg, well beaten, and mix with $\frac{1}{2}$ cupful of sweet milk and $\frac{1}{2}$ cupful of thick sour milk. Melt 2 tablespoonfuls of butter in a small frying pan, turn in the mixture, and pour a second cupful of sweet



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milk over this without stirring. Bake about twenty-five minutes. When this corn cake is well made there will be a line of creamy custard within the cake.



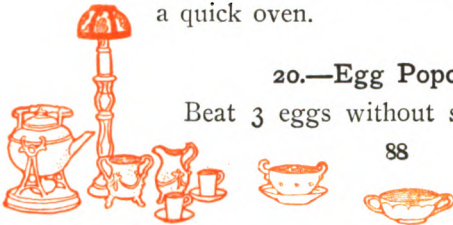
19.—Spanish Buns.

Make a sponge with 1 cupful of milk, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, and $\frac{1}{2}$ yeast cake dissolved in warm water, using sufficient flour to make a drop batter. Beat well, and set aside in a warm place, covered, to rise. When light, add $\frac{1}{2}$ cupful of melted butter, 4 eggs, well beaten, 1 teaspoonful each of powdered cinnamon and mace, and $\frac{1}{2}$ teaspoonful of cloves. Add flour to make a soft dough and knead until smooth. Let rise a second time, then roll out on a floured board, and cut into circles. Put close together in a greased pan, cover, and let stand until very light, then bake fifteen to eighteen minutes in a quick oven.



20.—Egg Popovers.

Beat 3 eggs without separating until



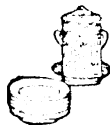
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light; add, alternately, sifted flour and milk, a little at a time, until 1 pint of each has been used; beat thoroughly with an egg-beater. Put $\frac{1}{4}$ teaspoonful of butter into each hot cup and fill them two-thirds full with the batter. Bake about half an hour in a hot oven.



21.—Alabama Johnny Cake.

Add 1 tablespoonful of butter to 1 pint of hot, well-cooked rice; when cold, stir in 2 beaten eggs and 1 pint of cornmeal; when mixed, spread $\frac{1}{2}$ inch thick on an oaken board and bake by tipping the board before the fire-place. When done on one side, turn it over and bake the other side.



22.—Rice Puffs.

Two tablespoonfuls of prepared flour beaten into the yolks of 2 eggs and 2 tablespoonfuls of granulated sugar; add boiled rice enough to make a batter that will drop from a spoon into boiling fat without going to pieces. Do not make them larger than a teaspoonful will make.

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If desired, add a flavoring of vanilla and dust with powdered sugar while still hot.



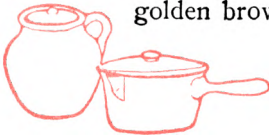
23.—Regina Buns.

Beat 1 egg until light, add 2 ounces of sugar, and beat well together; beat 2 ounces of butter to a cream, put into it $1\frac{1}{2}$ ounces of ground rice, $1\frac{1}{2}$ ounces of cleaned currants, and a few thin strips of candied orange peel; add the egg and sugar to this, and enough sifted flour to make a dough that can be easily handled; form into balls and bake half an hour in a quick oven.



24.—New England Bannocks.

Scald 8 heaping tablespoonfuls of corn meal by stirring in 2 cupfuls of boiling water, add 4 tablespoonfuls of flour, 1 saltspoonful of salt, $\frac{1}{4}$ teaspoonful of baking soda, 2 well-beaten eggs, and sufficient cold milk to form a thick batter. Beat for five minutes after the last ingredient is added and drop by the spoonful into hot fat, frying the bannocks to a golden brown. Serve with maple syrup.



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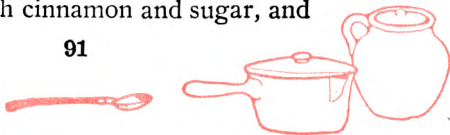
25.—Rice Bread.

Boil 1 pound of rice till tender in water or milk (milk is best) and mash it; then, with the hands, rub the rice into 4 pounds of flour, in the same manner that butter is rubbed in, mixing it thoroughly; add 3 teaspoonfuls of sugar, 1 tablespoonful of salt, and 1 cake of compressed yeast dissolved in 2 pints of lukewarm milk or water; have the dough soft to the touch, knead thoroughly, and let it rise; then knead again thoroughly, form into loaves, put into greased pans, let rise, and bake in a good oven. This is excellent, especially if made with milk.



26.—Spiced Currant Rolls.

Make a sponge of 1 pint of scalded milk, 1 cake of yeast dissolved in $\frac{1}{2}$ cupful of lukewarm water, and enough flour for the purpose. When light, add 3 well-beaten eggs, 1 teaspoonful of salt, $\frac{1}{2}$ cupful of sugar, and more flour. Mix well; when light, roll out into a sheet, spread with $\frac{1}{2}$ cupful of softened butter, dredge with cinnamon and sugar, and



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sprinkle with 1 cupful of dried currants; roll up like a jelly roll, cut into rounds, and set them on end, side by side, in a pan. When light, bake about half an hour. When baked, brush the tops with milk and sugar, and return to the oven to brown.

27.—Gluten Bread with Milk.



Three cupfuls of milk, 1 cake of compressed yeast, about 3 pints of gluten flour, 2 tablespoonfuls of melted butter, $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of sugar. Make a sponge (having the milk or water lukewarm) with the yeast and a pint of flour. When light, add the salt, butter, sugar, 1 egg, well-beaten, and enough gluten flour to be able to knead. Knead until smooth and elastic, shape into loaves, and bake about one hour.

28.—Egg Rolls No. 2.



Scald 1 pint of milk and stand aside until lukewarm; then add 3 ounces of butter or lard (cut into small bits), 1



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teaspoonful of salt, 1 teaspoonful of sugar, and sufficient flour to make a batter—about 1 quart; add $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ cake of compressed yeast dissolved in $\frac{1}{2}$ cupful of lukewarm water, beat well, cover, and stand in a warm place until very light—about four hours. Beat 3 eggs light, stir them into the sponge, and add enough flour to make a soft dough. Knead lightly for ten minutes, using as little flour as possible; form into rolls, and, when well risen again, bake.



29.—Newport Popovers.

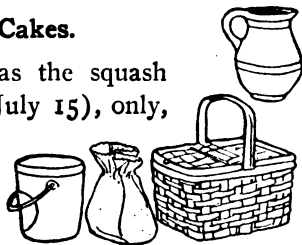
Sift together 3 cupfuls of flour and 1 teaspoonful of salt. Beat the yolks of 3 eggs until very light; add 1 pint of milk, and stir into the dry ingredients. Then beat in the whites of 3 eggs beaten dry. Bake in small tins in a hot oven.



30.—Pea Griddle Cakes.

Make these the same as the squash griddle cakes (given for July 15), only,

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instead of the squash, use 1 cupful of peas which have been boiled and mashed through a strainer.



JULY

1.—Brown Bread with Yeast.

Stir 1 pint of boiling water into 1 quart of Indian meal to scald it. When cold, add 1 pint of rye meal, 1 scant cupful of molasses, $\frac{1}{2}$ cupful of home-made yeast, and just enough warm water to mix it quite stiff. Turn it into iron bread pans and let it stand until light. Then bake in a hot oven half an hour. After this, cover and bake slowly for three hours in a moderate oven.



2.—Delicate Puffs.

Beat the whites of 4 eggs very light; add 1 pint of rich milk and beat again; then add slowly, beating all the while, 1 cupful of sifted flour, 1 scant cupful of powdered sugar, and the grated peel of $\frac{1}{2}$ orange. A few drops of the juice may be added. Bake in tiny pans in a



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quick oven; turn out, and roll in sugar. Serve for luncheon.

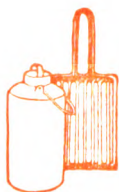
3.—Brownie Muffins.

Stir together 1 pint of milk, a small piece of butter, 1 tablespoonful of sugar, a pinch of salt, 1 egg, $\frac{1}{4}$ yeast cake, and flour enough to make a thick batter. Set this to rise over night, and in the morning bake in the tiny muffin rings or toy baking pans. These will please the children.



4.—Blackberry Muffins.

Use the recipe for Twin Mountain Muffins, and add 1 large cupful of well-floured blackberries to the mixture. A little additional flour should also be used, as the berries tend to make the batter thinner.



5.—Raised Batter Cakes.

Three cupfuls of white corn meal, 1 cupful of flour, 1 quart of milk, 4 tablespoonfuls of yeast or $\frac{1}{2}$ yeast cake, 1 teaspoonful of salt. Mix and let stand

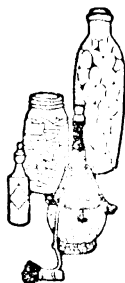


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over night. In the morning, add 1 tablespoonful of softened butter and 1 teaspoonful of soda dissolved in hot water. Bake on a hot well-greased griddle.

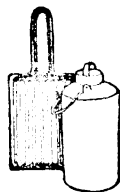
6.—Rich Waffles.

Use $1\frac{1}{2}$ cupfuls of flour, 2 teaspoonfuls of baking powder, $\frac{1}{4}$ teaspoonful of salt, 2 eggs, and 1 cupful of sweet thick cream. Add the beaten yolks with the cream to the dry ingredients; then the whites, beaten dry, and bake at once.



7.—Mush Muffins.

Two cupfuls of warm corn meal mush, 2 cupfuls of milk, 2 tablespoonfuls of sugar, 2 tablespoonfuls of melted butter, and sufficient flour to make a drop batter. Mix in order given, add $\frac{1}{2}$ yeast cake dissolved in a little lukewarm water, and beat five minutes. Stand in a warm place until light. Half fill your muffin rings, set on a well-greased griddle, and, when raised and brown on the under side, turn and brown on the other side.



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8.—Huckleberry Pancakes.

One quart of flour, 1 scant teaspoonful of salt, 3 teaspoonfuls of baking powder, $\frac{1}{2}$ cupful of sugar, 1 tablespoonful of butter, milk enough to moisten, 1 pint of berries well floured before adding. Drop by large spoonfuls upon well-buttered pans and bake for twenty minutes.



9.—Scotch Shortcake.

Three-fourths pound of flour, $\frac{1}{4}$ pound of rice flour, $\frac{1}{2}$ pound of butter, $\frac{1}{4}$ pound of sugar, a pinch of salt; roll out, cut into forms, and bake on buttered paper; while hot, sprinkle with sugar.

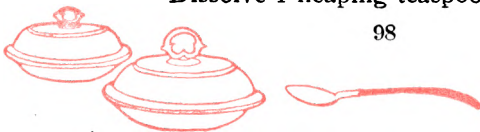


10.—Crumb Muffins.

Soak $\frac{2}{3}$ cupful of stale bread crumbs in 1 cupful of milk. When soft, add 3 well-beaten eggs, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of melted butter, enough flour to make a thick drop batter, and 2 teaspoonfuls of baking powder. Bake in a hot oven.

11.—Sour Milk Biscuits.

Dissolve 1 heaping teaspoonful of soda



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in a very little hot water. Chop 3 table-
spoonfuls of lard and butter into 1 pint
of flour, add about 1 pint of sour milk,
and then the soda. Roll rather thin, cut
out, and bake in a quick oven.

12.—Date Muffins.

Use the recipe for Twin Mountain
Muffins, but add $\frac{1}{4}$ pound of finely
chopped dates to the butter and sugar.



13.—Rich Brown Bread.

Mix well together 4 cupfuls of corn
meal, 2 cupfuls of Graham flour, 3 cup-
fuls of sweet milk, 2 cupfuls of sour
milk, 1 cupful of molasses, 1 teaspoonful
of salt, 2 heaping teaspoonfuls of soda ;
when well mixed, pour into a 3-quart
mold and steam steadily for two hours
and a half.



14.—Rice Batter Cakes.

Into $1\frac{1}{2}$ pints of milk put 1 cupful of
soft boiled rice, a piece of butter the size
of an egg, 1 teaspoonful of salt, 1 scanty
pint of Indian meal, 1 tablespoonful of



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flour, and 2 well-beaten eggs. Bake $\frac{1}{2}$ hour in shallow tins in a quick oven.



15.—Squash Griddle Cakes.

Into 1 cupful tender boiled squash (use dry, mealy squash) pour $\frac{1}{2}$ pint boiling milk; add 1 tablespoonful sugar, 2 teaspoonfuls butter, $\frac{1}{2}$ teaspoonful salt; let it cool and add 1 well-beaten egg, and 1 cupful flour into which 2 teaspoonfuls of baking powder have been sifted. If too thick, thin with milk; add more flour if too thin.



16.—French Rolls No. 2.

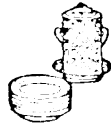
One pint of milk, 1 tablespoonful of butter, 1 tablespoonful of sugar, 1 teaspoonful of salt, $\frac{1}{2}$ yeast cake, flour enough to thicken. Place the butter and sugar in the milk and warm until the butter is melted. Add the salt, and, when lukewarm, add the yeast. Dissolve thoroughly, then stir in enough flour to make a dough. Knead well. Set in a warm place to rise three or four hours. Again knead and form into small rolls. Bake after they have risen for one hour.



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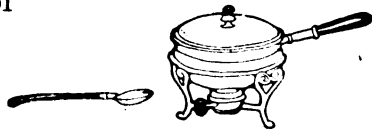
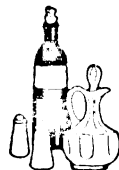
17.—Rich Corn Bread.

Beat 3 eggs without separating until very light, then add $1\frac{1}{2}$ pints of milk; mix, add 2 cupfuls of corn meal, 1 cupful of cold boiled rice, 1 large tablespoonful of melted butter, and 1 teaspoonful of salt; beat thoroughly; then add 2 heaping teaspoonfuls of baking powder. Mix lightly, turn into greased shallow pans and bake in a moderate oven.



18.—Buns No. 1.

Take 2 cupfuls of milk, 2 tablespoonfuls of sugar, 2 eggs, 2 saltspoonfuls of salt, 4 cupfuls of flour, and $\frac{1}{2}$ yeast cake. Scald the milk and, when cool, put in the yeast and salt. Beat the eggs well, add the sugar to them, and stir both into the yeast and milk. Lastly, stir in the flour, beat well, and set the sponge in a warm place to rise over night. In the morning, add flour to make a stiff dough, knead for fifteen minutes, and let rise again; when the dough is light, add $\frac{1}{2}$ cupful of butter, 1 cupful of currants, and 1 saltspoonful of cinnamon or nutmeg.



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Let the dough rise again until light; shape it into small round cakes, place these close together, and, when well risen, bake them twenty minutes. Glaze the buns with sugar and milk. These are good only when fresh.



19.—Fruit Griddle Cakes.

About $\frac{1}{2}$ pint of milk, 1 teaspoonful of sugar, a little salt, 2 eggs, 1 teaspoonful of baking powder, 1 pint of huckleberries, raspberries, or blackberries rolled in flour, and flour enough to make the batter. Butter them and serve hot.



20.—Bread Made with Mush.

Over 2 quarts of wheat or Graham flour pour 2 quarts of hot corn meal mush cooked as if for eating with milk; when cool, add 1 quart of bread sponge, 1 coffee-cupful of molasses, 1 teaspoonful of salt, and $\frac{1}{2}$ teaspoonful of soda; mix well, add more flour if needed, and knead thoroughly; mold into small loaves, let it rise, and bake in small dripping pans or pie tins in a moderate oven.



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When baked, rub the loaves over with butter, wrap each in a cloth, lay it on its side, and when cold put away in a jar or bread box. This bread keeps moist longer than all others.



21.—Emergency Muffins.

When milk is scarce, use 2 tablespoonfuls of vinegar and 1 teaspoonful of soda to 1 quart of water; add the dry ingredients, the same as for ordinary muffins, and bake as usual.

22.—English Hot Cross Buns.

To make the English hot cross buns, sift into a large bowl 1 full quart of flour, $\frac{1}{2}$ cupful of sugar, and $\frac{1}{2}$ teaspoonful of salt; dissolve $\frac{1}{4}$ cupful of butter in a generous $\frac{1}{2}$ pint of warm milk, and add to the dry ingredients, with the yolks of 2 beaten eggs; add $\frac{1}{2}$ yeast cake dissolved in a little water, $\frac{1}{2}$ nutmeg, grated, and the whites of 2 eggs, beaten stiff; this should make a very soft dough. Cover the bowl with a clean cloth, place it where it will keep warm, and let it rise over night. In the



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morning, take pieces of the dough the size of an egg, and, with a little flour, mold them into round cakes 1 inch in thickness. Place them on a buttered tin, leaving a little space between them. Cover the tin and set in a warm place for the buns to rise; they should be double their original size. With a sharp knife cut a cross in the center of each bun. Bake them in a moderate oven for about $\frac{1}{2}$ hour. When the buns are baked, brush the tops with a syrup made of sugar and water. A cupful of dried currants may be added to the dough if desired.



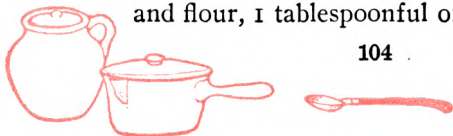
23.—Southern Sweet Biscuits.

Mix 1 quart of sweet milk, 1 cupful of butter or lard, 2 tablespoonfuls of white sugar, 1 full teaspoonful of salt, and flour enough to make a stiff dough; knead well, mold into small biscuits, and bake thoroughly.



24.—Southern Muffins.

Sift together 1 pint each of corn meal and flour, 1 tablespoonful of sugar, 1 tea-



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spoonful of salt, and 3 teaspoonfuls of baking powder; rub in, cold, 1 table-spoonful of lard or butter; add 2 beaten eggs and 1 pint of milk; mix to the consistency of cup-cake batter, pour into cold, well-greased muffin rings (two-thirds full) and bake in a hot oven 15 minutes.



25.—Water Bread No. 2.

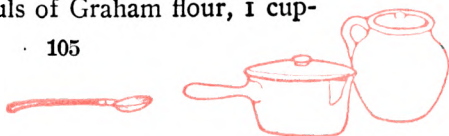
Mix together $1\frac{1}{2}$ quarts of bread flour and 1 teaspoonful of salt; rub in 1 teaspoonful of butter, until fine like meal. Soak 1 whole yeast cake in $\frac{1}{2}$ cupful of lukewarm water, and mix the liquid with the dry mixture; add enough flour to make it stiff enough to knead, and, when well kneaded, place in a bowl, cover well, and set it to rise for 3 hours; then cut it down, shape into loaves, place in buttered pans, let it rise again, and bake about fifty minutes.



26.—Graham Muffins with Blackberries.

Three cupfuls of Graham flour, 1 cup-

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ful of white flour, 1 quart of milk, $\frac{3}{4}$ cupful of yeast, 1 tablespoonful of lard or butter, 1 teaspoonful of salt, 2 tablespoonfuls of sugar. Set to rise over night; in the morning, add 1 cupful of well-floured blackberries, and bake in muffin rings twenty minutes in a quick oven. Eat hot.



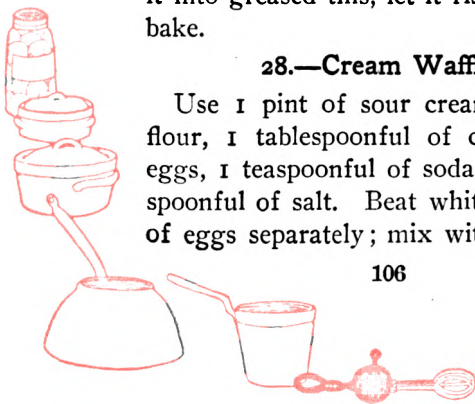
27.—Squash Bread.

Take 1 cupful of stewed and strained squash and mix into it 2 tablespoonfuls of sugar and 1 teaspoonful of salt; melt 1 tablespoonful of butter in $\frac{1}{2}$ cupful of scalded milk, and, when lukewarm, add $\frac{1}{2}$ cupful of yeast and flour enough to knead; knead a quarter of an hour, let it rise until light, knead again, put it into greased tins, let it rise again, and bake.



28.—Cream Waffles.

Use 1 pint of sour cream, 1 pint of flour, 1 tablespoonful of corn meal, 2 eggs, 1 teaspoonful of soda, and $\frac{1}{2}$ teaspoonful of salt. Beat whites and yolks of eggs separately; mix with the beaten



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yolks the cream, flour, corn meal, and salt; then the soda dissolved in a little sweet milk; finally add the whites of egg beaten to a stiff froth. Bake at once.

29.—English Muffins.

Scald 1 pint of milk and add 2 ounces of butter. When lukewarm, add 1 teaspoonful of salt and $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ cupful of lukewarm water; then add 3 cupfuls of flour, beating well as you add it; cover and let stand over night. In the morning, bake in greased muffin rings on a hot griddle, or they may be placed in a dripping pan and baked in the oven.



30.—Entire Wheat Bread with Yeast.

For 2 large loaves allow 2 quarts of flour, $1\frac{1}{2}$ pints of warm water, 1 tablespoonful of sugar, 1 tablespoonful of butter, $\frac{1}{2}$ tablespoonful of salt, $\frac{1}{2}$ cake of compressed yeast or $\frac{1}{2}$ cupful of home-made yeast. Measure the flour before sifting; then sift it into a bowl, setting aside 1 cupful to be used in knead-



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ing the bread later on. Add the sugar and salt to the flour, dissolve the yeast (if the compressed is used) in a little water, and pour it and the rest of the water into the bowl; lastly add the butter, slightly softened. Beat the dough vigorously with a spoon; and when it is smooth and light, sprinkle the board with some of the flour reserved, turn out the dough upon it, and knead it for 20 minutes. Return the dough to the bowl, let it rise until light, knead again, make up into loaves, and when well risen a second time bake in a slow oven. It requires much longer for entire wheat bread to rise and to bake than it does for ordinary white bread.



31.—Rice Pone.

To 2 cupfuls of boiled rice add 3 well-beaten eggs, 2 cupfuls of milk, 1 teaspoonful of salt, $\frac{3}{4}$ cupful of corn meal, and 3 tablespoonfuls of melted butter. Beat all well together and bake in a shallow, well-greased pan. The oven should be very hot.



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AUGUST

1.—Berry Muffins.

Use any good muffin recipe, making the batter a little stiffer than usual, and adding 1 cupful of well-floured berries just before pouring into the pans.



2.—Waffles with Sour Milk.

One and one-quarter cupfuls of flour, $\frac{1}{4}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of soda, 1 cupful of thick sour milk, 2 eggs, 3 tablespoonfuls of melted butter.

Sift together the flour, salt, and soda; add the yolks of the eggs, beaten and mixed with the sour milk, the melted butter, and, lastly, the whites of the eggs, beaten dry. Have both sides of the waffle-iron hot and well oiled, so that the waffles will bake quickly.



3.—Peach Johnny Cake.

Use recipe for Apple Johnny Cake given under January 19th, substituting thinly sliced peaches for the apples.



August

4.—Oatmeal Bread.

Boil 2 cupfuls of oatmeal as for porridge, add $\frac{1}{2}$ teaspoonful of salt, and, when cool, $\frac{1}{2}$ cupful of molasses, and $\frac{1}{2}$ yeast cake or $\frac{1}{2}$ cupful of yeast; stir in enough wheat flour to make as stiff as it can be stirred with a spoon; put it into two well-greased tin pans, and let stand in a warm place till very light; bake about $1\frac{1}{4}$ hours. Do not cut until the day after it is baked. This will make delicious thin slices; butter each slice before cutting it from the loaf, and then cut as thin as possible with a very sharp knife.



5.—Wafers.

Mix together 1 pound of flour, 2 tablespoonfuls of butter, and a little salt; add enough sweet milk to make a stiff dough; roll out very thin, cut into round cakes, and again roll these as thin as can be handled. Lift them carefully, lay in a pan, and bake very quickly.

These are extremely nice, especially for invalids. They should be hardly



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thicker than writing paper. Flour the baking pan instead of greasing.

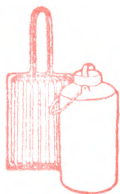
6.—Burnt Almond Bread.

With 1 pound of raised bread dough, mix 2 stiffly-beaten whites of eggs, $\frac{1}{4}$ cupful of butter, flour enough to make stiff; roll oblong, brush with butter, cover with ground burnt almonds, roll up, brush with sugar and milk, let rise, and then bake.



7.—Green Corn Patties.

For every cupful of grated green corn allow 1 egg, $\frac{1}{2}$ cupful of milk, and 1 cupful of flour; 1 teaspoonful of baking powder should be well mixed with the flour. Stir all together until well mixed, then bake in buttered patty-pans. This recipe can be doubled, if the family to be served requires it.



8.—Huckleberry Shortbread.

Two scant quarts of flour, 2 tablespoonfuls of lard, 3 tablespoonfuls of butter, $2\frac{1}{2}$ cupfuls of sour milk, 2 well-



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beaten eggs, 1 teaspoonful of soda dissolved in hot water, and 1 teaspoonful of salt. Chop up the shortening in the salted flour, add the eggs and soda to the milk, and put all together, handling as little as possible. Roll out lightly and quickly into two sheets. Lay the one for the undercrust in a well-greased baking-pan, strew it thickly with huckleberries, dust with sugar, cover with the upper crust, and bake twenty-five minutes. To be eaten hot.



9.—Buttermilk Bread No. 1.

One pint of buttermilk, heated to scalding; while hot, stir into it enough flour to make a tolerably thick batter; add $\frac{1}{2}$ gill of yeast, and let it rise five or six hours. If you set it over night, you need not add the yeast, but put in instead 1 tablespoonful of white sugar. In the morning, stir into the sponge 1 tablespoonful of soda dissolved in hot water, a little salt, and two tablespoonfuls of melted butter. Work in just enough flour to enable you to handle the dough



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comfortably; knead well, make into loaves, and let rise until light. This makes very white and wholesome bread.

10.—Cream Scones.

Two cupfuls of flour, 3 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ cupful of butter, 2 eggs, $\frac{1}{2}$ cupful of cream. Mix as for baking powder biscuits, adding the beaten eggs with the cream. Serve with chocolate for luncheon. A diamond shape is attractive for scones.



11.—Blueberry Tea Cake.

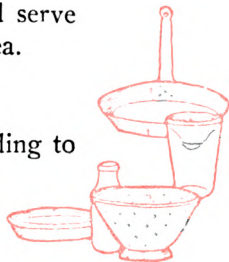
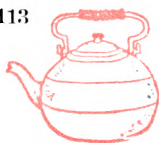
One-half cupful of softened butter, 1 cupful of sugar, $\frac{1}{2}$ cupful of thin cream, 2 eggs, beaten without separating, 2 cupfuls of flour, 1 teaspoonful of soda, 3 teaspoonfuls of cream of tartar, 1 cupful of blueberries. Mix as any batter cake. When baked, cut into squares and serve hot with butter for luncheon or tea.



12.—Green Corn Muffins.

Use any good muffin recipe, adding to

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the batter 1 cupful of grated green corn and a little more flour than usual. These make an excellent summer supper dish.



13.—Rice Griddle Cakes with Cream.

Two cupfuls of hot boiled rice, 2 cupfuls of flour, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, 1 cupful of cream, 2 eggs.

Stir the salt and cream into the hot rice; let cool, then add the yolks of the eggs, well beaten, the flour, sifted with the baking powder, and, lastly, the whites of the eggs, beaten until dry. Bake in the usual way.

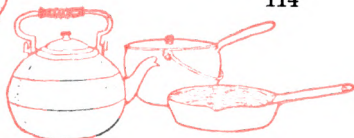


14.—Cheese Wafers.

Use the recipe for wafers given under August 5th, sprinkling the wafers sparingly with fine grated cheese before the second rolling.

15.—Buns No. 2.

Take 1 pint of bread dough, 1 egg, $\frac{1}{2}$ cupful of sugar, butter the size of an egg, $\frac{1}{2}$ cupful of dried currants, and $\frac{1}{2}$ nut-



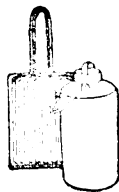
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meg grated. Mix the butter with the dough, working it in thoroughly; then add the sugar, spice, fruit, and egg. When all is well mixed, roll out the dough half an inch thick, cut it into round cakes with a biscuit cutter, place these in a well-buttered tin, and leave them in a warm place to rise. When double in size, put in to bake; and while hot brush the tops with molasses.



16.—Green Corn Gems.

Press the pulp from 3 ears of corn, scoring down the center of the grains; add to this 1 cupful of milk and 2 eggs, well beaten; add $\frac{1}{2}$ teaspoonful of salt and $1\frac{1}{2}$ cupfuls of flour. Bake in greased gem pans in a moderate oven twenty minutes.



17.—Sour Milk Johnny Cake.

To 1 pint of sour milk add 1 teaspoonful of soda, sifting it in and stirring until the milk foams; turn this into a dish containing 1 cupful of corn meal, 1 cupful of flour, and a pinch of salt, all



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sifted together. Add 1 tablespoonful of molasses, a little water, and, lastly, 1 tablespoonful of melted lard or drippings. Turn into greased, shallow pans and bake in a hot oven.



18.—French Bread No. 1.

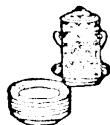
One cupful of lukewarm water, $\frac{3}{4}$ cake of compressed yeast, $\frac{1}{2}$ teaspoonful of salt, and about 4 cupfuls of flour. Soften the yeast in about half of the water, then stir into it enough flour to make a very stiff dough. Knead thoroughly, shaping it into a ball. Make two cuts on the top about one-fourth of an inch deep, then place the paste in a small saucepan of tepid water, the cut side up. In a few minutes the ball will begin to swell and float on the water. When quite light, remove with a skimmer to a bowl containing the rest of the water and the salt. Stir in enough flour to make a dough stiff enough to knead (nearly two cupfuls) and let it stand in a warm place until light. Then shape into a loaf and, when again light, bake.



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19.—Raised Squash Biscuits.

Use the recipe for Raised Parsnip Biscuits given for February 8th, substituting tender squash for the parsnips.



20.—Graham Muffins.

Mix together $1\frac{1}{2}$ cupfuls of sour milk, 1 egg, 1 teaspoonful of shortening, 3 teaspoonfuls of sugar, and stir in Graham flour enough to make a thin batter. Bake quickly.

21.—Cream Toast.

Prepare the bread as for milk toast, dust with salt, moisten with hot water, and pour over it $1\frac{1}{2}$ cupfuls of cream heated to the boiling point.



22.—Brown Bread No. 2.

Stir about 1 pint of boiling water into 1 quart of Indian meal; when lukewarm, add 1 pint of rye meal, 1 cupful of molasses, $\frac{1}{2}$ cupful of yeast, 1 teaspoonful of salt, and $\frac{1}{2}$ cupful of water; add more warm water if needed to make just stiff enough to mix with a spoon. Turn into an iron bread pan and let stand until



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light. Put into an oven hot enough for ordinary bread ; after half an hour, cover the pan, and bake very slowly for two or three hours.



23.—Popovers—Plain.

Sift together 1 cupful of flour and $\frac{1}{4}$ teaspoonful of salt ; gradually beat in 1 cupful of milk and 1 well-beaten egg. Beat for two minutes with an egg beater, pour into well-greased cups, heated very hot, and bake in a hot oven.



24.—Sour Milk Graham Gems.

The following quantities will make 1 dozen gems of medium size: 1 teacupful of sour milk, 1 egg, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of sugar, $1\frac{1}{2}$ tablespoonfuls of melted butter, Graham flour to thicken. Beat the egg until light, and add to it the milk, sugar, salt, and the soda dissolved in a little cold water. Stir well, adding Graham flour sufficient to make a batter so thick that it will not run off the spoon. Lastly add the melted butter, and



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stir well. Heat the gem pans, and oil them well, using a little butter placed in a clean cloth, and rubbing it over the pan when heated. Drop enough of the mixture into each space in the pan to a little more than half fill it, and bake 20 minutes in a hot oven.



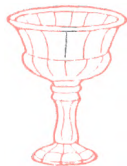
25.—Oatmeal Bread No. 2.

Three cupfuls of hot oatmeal mush, 3 tablespoonfuls of shortening, 1 teaspoonful of salt, $\frac{1}{4}$ cupful of sugar or molasses, 2 yeast cakes, $\frac{1}{2}$ cupful of lukewarm water, 4 cupfuls of white flour, and about 4 cupfuls of whole wheat flour. Add the shortening, salt, and sweetening to the mush; when cooled, add the yeast moistened in the lukewarm water, and the flour; mix very stiff with flour and knead until elastic. Finish as other bread.



26.—Rice Muffins.

One cupful of boiled rice, 2 eggs, 1 cupful of sweet milk, 5 tablespoonfuls of melted butter, 1 teaspoonful of sugar, a pinch of salt, 2 teaspoonfuls of baking



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powder, and flour enough for a soft batter which will drop from the spoon. Stir all the ingredients lightly together, and bake in hot buttered muffin rings.



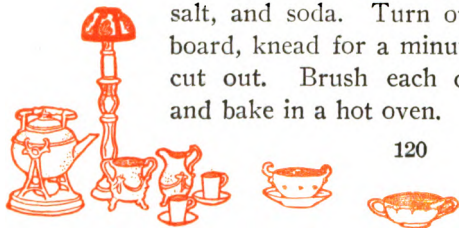
27.—Souffle Biscuits.

Put 4 ounces of rice flour into 1 quart of wheat flour, add a little salt, make it into a paste with $\frac{1}{2}$ pint of milk, knead it well, roll it as thin as paper, cut out with a tumbler, and bake brown.



28.—Buttermilk Biscuits.

Heat 1 pint of fresh buttermilk to the boiling point; stir in 1 pint of flour and 1 teaspoonful of sugar, sifted together, and beat briskly for several minutes, using a wire whisk. Cover and set in a warm place over night. In the morning, add 2 tablespoonfuls of butter, $\frac{1}{2}$ teaspoonful of soda, a pinch of salt, and enough flour to make a soft dough; sift the flour, salt, and soda. Turn out on the bread board, knead for a minute, then roll and cut out. Brush each one with butter and bake in a hot oven.



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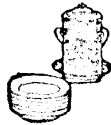
29.—Rice Gems.

To 1 cupful of cold boiled rice add 1 egg and mix thoroughly; add 1 cupful of flour and 1 teaspoonful of baking powder, sifted together, a pinch of salt, and 1 teaspoonful of sugar; moisten with 1 cupful of sweet milk to which has been added 1 well-beaten egg. Turn into hot, well-greased pans, and bake in a quick oven.



30.—Sally Lunn No. 1.

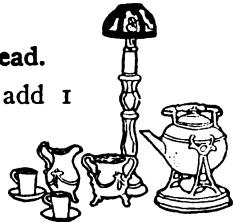
If desired for tea, start the sponge at eleven in the morning; for this use 1 cupful of scalded milk, 1 cupful of boiled water, $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ cupful of lukewarm water, and 3 cupfuls of flour. When light, at about one o'clock, add 4 well-beaten eggs, 1 cupful of butter and lard mixed, 1 teaspoonful of salt, and 1 quart of flour; beat well and turn into the pans in which it is to be baked. Let rise until light, then bake in a hot oven.



31.—Sarah's Whole Wheat Bread.

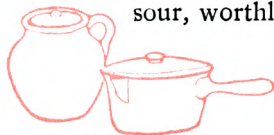
Scald 1 cupful of fresh milk; add 1

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heaping teaspoonful each of butter, sugar and salt. When butter is melted, add 1 cupful of cold water. When lukewarm, add 1 cupful of warm water in which is dissolved 1 compressed yeast cake. Stir in 3 cupfuls of good white bread flour; beat well, and set to rise, covered, in a warm place. Let rise from one to two hours till the sponge is full of bubbles. Then stir in sufficient whole wheat flour to make a dough that can be handled, and knead twenty minutes, using as little flour (entire wheat) as possible, as too much flour worked in makes heavy, tough bread. Let rise (from two to three hours in a warm place) and when light, mold lightly into loaves, and set to rise in three medium-sized greased bread tins. When light again, bake for about fifty minutes in a moderate oven. Started early in the morning, the baking can be accomplished by noon. If more convenient to set it at night, use only half a yeast cake, and after kneading, leave in a rather cool place, as too much rising will result in sour, worthless bread.



SEPTEMBER

1.—Oatmeal Biscuits.

Stir 1 cupful of uncooked oatmeal into 2 cupfuls of scalded milk, let it stand for 5 minutes, then add 3 tablespoonfuls of butter, 1 teaspoonful of salt, and $\frac{1}{2}$ cupful of sugar or molasses; when lukewarm, add 1 yeast cake dissolved in a little lukewarm water, then 2 cupfuls each of white and entire wheat flour; beat well and set to rise; when light, beat a second time and drop from a spoon into very small molds, half filling the molds. Bake in a hot oven after the dough has risen to the tops of the molds.



2.—Green Corn Griddle Cakes.

To every 2 cupfuls of light griddle cake batter, add $\frac{1}{2}$ cupful of grated green corn and a little additional flour. These cakes should be baked more slowly than ordinary griddle cakes in order that the corn may be thoroughly cooked.



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3.—Entire Wheat Muffins No. 1.

Measure out 1 small tablespoonful of butter, 1 tablespoonful of sugar, 1 egg, 1 cupful of entire wheat flour, 1 teaspoonful of baking powder, and $\frac{1}{2}$ cupful of sweet milk. Rub the butter and sugar together, add the well-beaten egg, milk and flour. Beat well, and bake in hot oven.



4.—Graham Wheatlets.

Use 1 pint of Graham flour, nearly 1 quart of boiling water or milk, and 1 teaspoonful of salt. Scald the flour, when you have salted it, and make into as soft dough as you can handle. Roll it an inch thick, cut into round cakes, lay upon a hot buttered tin or pan, and bake in the hottest oven you can get ready. Everything depends upon heat in the manufacture of these. Some cooks spread them on a hot tin and set them upon a red-hot stove. Properly scalded and cooked, they are light as puffs, and very good; otherwise they are flat and tough. Split and butter while hot.



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5.—Bread Gems.

Measure out 1 pint of stale bread crumbs, $1\frac{1}{2}$ cupfuls of sifted flour, 1 tablespoonful of melted butter, 1 pint of milk, 2 eggs, 2 teaspoonfuls of baking powder, and 1 teaspoonful of salt. Soak the crumbs in the milk for half an hour. Beat the whites and the yolks of the eggs separately; add the yolks to the bread and milk, then the melted butter and the salt, and mix all well together. Stir in the flour, beat until smooth, and stir in carefully the whites of the eggs and the baking powder. Bake thirty minutes in heated and oiled gem pans.



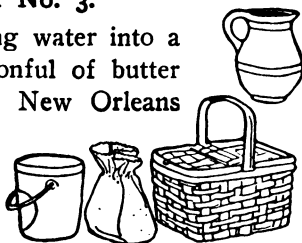
6.—Breakfast Puffs.

Use 1 cupful of milk, $1\frac{1}{2}$ cupfuls of flour, 2 eggs, and $\frac{1}{2}$ teaspoonful of salt; beat five minutes and bake quickly in heated gem pans.

7.—Brown Bread No. 3.

Pour 1 quart of boiling water into a pan and add 1 tablespoonful of butter and 2 tablespoonfuls of New Orleans

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molasses. Stir in slowly 1 cupful of sifted corn meal. When nearly cool, add 1 cupful of soft yeast and Graham flour enough to thicken well; cover and leave in a warm place over night. In the morning add $\frac{1}{2}$ teaspoonful of salt and enough wheat flour to stiffen (usually about 1 cupful); mix well and pour into greased pans. Cover until very light, then bake in a moderate oven from $1\frac{1}{4}$ to $1\frac{1}{2}$ hours.



8.—Oat Cakes.

The thin, hard oat cakes in general use in Scotland and occasionally seen in this country, are made as follows: To 1 cupful of oatmeal allow 1 cupful of boiling water, 1 tablespoonful of butter, and 1 teaspoonful of salt. Place the meal and salt in a bowl, and set the butter on the back of the range in a cup to melt. When the butter is melted, fill the cup with boiling water, and pour the liquid on the meal and salt. Beat well with a spoon, and then work the dough with the hands for 10 or 15 minutes, produc-



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ing a firm and rather tough dough. As the dough is hot, it is rather hard to handle ; but unless it is worked well with the hands while hot, it will not make good cakes. Divide the dough into 2 pieces, and make 2 thin cakes of it. This may be done in either of two ways: the first and better way is to press out the dough with the hands ; the other is to use a rolling-pin. Sprinkle the molding-board with dry meal, place the ball of dough upon it, and pat the dough until very thin, pressing down with the palm of the right hand, and using the left hand for pressing the edges to keep the cake round and smooth. The dough must be lifted frequently. When the cake is almost as thin as the blade of a knife, lift it carefully and place it on the outside of a broiler. Put something on the back part of the stove to raise the broiler 2 or 3 inches above the surface. Cook the cake slowly for about 1 hour, turning it when it has become slightly browned on one side. It must not be allowed to get very brown. Oat cakes may be baked



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on a griddle, but this method takes about as long as when a broiler is used. They will keep a long time, and are especially nice with cheese for luncheon. The meal should be rather fine. Canadian oatmeal, which may be procured from almost any grocer, makes delicious cakes.



9.—German Flannel Cakes.

Measure out $1\frac{1}{4}$ pints of milk, 1 tablespoonful of butter, 2 eggs, 3 cupfuls of flour, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ cake of compressed yeast, and 1 teaspoonful of salt. Scald the milk, add to it the butter, and let stand until lukewarm; then add the yeast or the cake dissolved in $\frac{1}{4}$ cupful of warm water, the salt, and the flour, and beat well. Cover and stand in a warm place until morning. In the morning, beat the eggs separately; add first the yolks and then the whites; beat well, let stand fifteen minutes, and bake on a hot griddle in greased muffin rings.



10.—Country Corn Bread.

Sift together 1 scant cupful of corn

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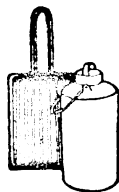
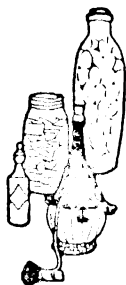
meal, $\frac{1}{3}$ cupful of flour, $\frac{1}{4}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, and $\frac{1}{2}$ teaspoonful of soda. Beat 1 egg light, add to it 1 cupful of thick sour cream, and stir into the dry ingredients. Bake in a shallow pan about twenty-five minutes. Cut into squares and serve.

11.—Cream Griddle Cakes.

One pint of cream and 1 pint of milk, slightly sour, 4 eggs, the whites and yolks beaten separately, 1 teaspoonful of soda dissolved in boiling water, 1 teaspoonful of salt, and flour enough for the batter; beat well and bake on a hot griddle.

12.—Snow Biscuits.

Scald 1 pint of milk; when cool, add $\frac{1}{2}$ cupful of butter and lard mixed, a scant $\frac{1}{2}$ cupful of white sugar, $\frac{1}{3}$ yeast cake dissolved in $\frac{1}{2}$ cupful of lukewarm water, 1 teaspoonful of salt, and flour enough to make a thin dough. Let it rise over night. Cut into long, narrow strips, butter and fold. Then set to rise again, and bake.



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13.—Rice Bread No. 2.

To 1 pint of flour add $\frac{1}{2}$ pint of cold boiled rice, 2 eggs, 1 tablespoonful of butter, and enough milk to make a stiff batter. Bake in a moderate oven for one-half hour. This is best baked in jelly-tins, as it rises very light.



14.—Oatmeal Crackers—Plain.

Mix 3 tablespoonfuls of oatmeal with a pinch of salt; form it into a dough with a little cold water and knead it with the hands for a few minutes. Turn the dough upon a pastry board sprinkled with meal, and flatten it as thin as possible, forming into round cakes, strewing a little meal over the top. Lift the cakes upon a hot griddle and let them remain there for about five minutes to harden, and then reduce the heat so that they will toast nicely. Turn from one side to the other till both sides are hard.



15.—Graham and Wheat Muffins.

One large tablespoonful of butter, and 1 tablespoonful of sugar (white or



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brown). Beat to a cream, add the yolk of 1 egg, 1 cupful of sweet milk, 1 cupful of Graham flour, 1 cupful of wheat flour, and 2 teaspoonfuls of baking powder. Then add the white of the egg beaten lightly with a pinch of salt. Bake in gem pans.

16.—Butter Crackers.

One quart of flour, 3 tablespoonfuls of butter, $\frac{1}{2}$ teaspoonful of soda dissolved in hot water, 1 saltspoonful of salt, 2 cupfuls of sweet milk. Rub the butter into the flour; add the salt, milk, and soda, mixing well. Work into a ball, lay upon a floured board, and beat with a rolling-pin half an hour, turning and shifting the mass often. Roll into an even sheet a quarter of an inch or less thick, prick deeply with a fork, and bake hard in a moderate oven. Hang the crackers up in a muslin bag in the kitchen for two days to dry.

7.—Breakfast Corn Bread.

Cream $\frac{1}{2}$ cupful of butter and 1 cupful of sugar; then add the yolks of 3



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eggs, well beaten, 2 cupfuls of milk, $1\frac{1}{2}$ cupfuls of corn meal, $1\frac{1}{2}$ cupfuls of white flour sifted with 4 teaspoonfuls of cream of tartar and 1 teaspoonful of soda; lastly, add the well-beaten whites of the eggs. Bake in a dripping pan about twenty-five minutes.



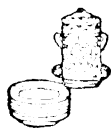
18.—Raisin Bread No. 1.

Dissolve 2 yeast cakes in 1 cupful of lukewarm milk; add 1 teaspoonful of sugar and set the cup in a warm place until the yeast rises to the surface. Sift 1 pint of flour into a bowl; add 1 teaspoonful of salt, 1 cupful of lukewarm milk, and the yeast. Mix into a smooth batter; cover, and set in a warm place to rise until very light (about an hour). In the meantime, stir 6 ounces of butter with 6 ounces of sugar to a cream, add 2 eggs and the grated rind of a lemon, mixing well; then add the sponge and enough flour to make a soft dough. Turn it upon a floured board, add $\frac{1}{3}$ cupful of raisins and 1 cupful of shredded citron; work it until it does not stick to the



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hands. Put it in a bowl and let it rise to double its size; then form it into a loaf, let it rise again, brush with milk, and bake an hour in a moderate oven.



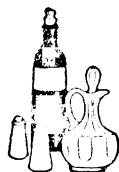
19.—Snowball Biscuits.

Sift together 4 cupfuls of flour, 4 teaspoonfuls of baking powder, and a pinch of salt; add 1 cupful of sweet milk and stir into the dough until thick; flour the hands and roll the dough into small balls. Bake in a hot oven.



20.—Butter Cakes.

Sift 4 teaspoonfuls of baking powder and a pinch of salt with 2 cupfuls of flour. Rub into it 2 tablespoonfuls of butter (or 1 of butter and 1 of lard); add, a little at a time, $\frac{3}{4}$ cupful of sweet milk. Roll out on a floured bread board, and cut with a biscuit cutter the same as for tea biscuits. Grease a griddle and, when hot, bake the cakes on it, rather slowly at first to cook the centers; when brown on one side, turn, and brown the other.



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21.—French Bread No. 2.

Into 1 pint of water put 4 hop flowers, heat and boil for five minutes. Weigh $\frac{1}{2}$ pound of potatoes and boil them without peeling; when done, peel and mash. Into a large bowl put $1\frac{1}{2}$ cupfuls of flour, pour over it 1 cupful of boiling water, and stir and beat until smooth; add to this the mashed potatoes and strained hop water, and beat until well mixed. Add 1 heaping teaspoonful of salt and 1 teaspoonful of sugar, and, when lukewarm, $\frac{1}{2}$ yeast cake dissolved in 2 tablespoonfuls of warm water. Set this in a pan of warm water, cover, and let stand until light. When very spongy, add flour to make a dough, take out on a floured board, and knead for fifteen minutes. Then dip the hands in warm water, lift up the dough, and throw it down on the board with considerable force; continue to do this for fifteen minutes, occasionally wetting the hands. If the preliminary kneading was well done it will not stick to the hands after the first minute or two. Return to the bowl



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and cover as before, until again light. Then divide into three or four loaves, kneading each into a ball, then rolling it so as to give tapering ends; flour a rolling-pin and gently press it lengthwise through the center so as to make a slight depression from end to end. Put it, furrowed side down, on a floured cloth and make up the other loaves in the same way. When all are done, cover with another floured cloth and let stand until light. Then place on flat pans, furrowed side up, and bake.



22.—Florida Pone.

Mix 1 tablespoonful of baking powder and 1 teaspoonful of salt into 2 cupfuls of white corn meal. Mix with sufficient water to make a thick batter, and beat in 1 tablespoonful of hot salt pork fat. Make in a thin cake, and bake until well browned.



23.—Graham Wafers.

Beat to a cream $\frac{1}{4}$ cupful of butter; add gradually 1 cupful of granulated



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sugar and the unbeaten white of 1 egg. Beat vigorously for ten minutes. Dissolve a level $\frac{1}{2}$ teaspoonful of baking soda in 8 tablespoonfuls of warm water, add this to the mixture and then stir in gradually 1 quart of Graham meal. Knead until smooth, roll out, a little at a time, into sheets as thin as wafers. Cut into squares with a sharp knife and bake in a slow oven until crisp.



24.—Cream Muffins.

Beat 6 eggs light—the yolks and whites separately; add 1 quart of sweet milk (half cream, if you can get it), a little salt, 1 tablespoonful of butter and the same of lard—melted together, and, lastly, 1 heaping quart of flour, stirring in lightly. Bake immediately in well-greased rings half-filled with the batter. Your oven should be hot, and the muffins sent to the table as soon as they are taken up.



25.—Slapjacks.

One cupful of sour milk, $\frac{1}{2}$ teaspoon-

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ful of soda, 1 saltspoonful of salt, 1 egg, $\frac{1}{2}$ cupful of fine granulated wheat, $\frac{1}{2}$ cupful of flour. Bake in large cakes and, when done, spread with butter, cinnamon, and sugar.

26.—Raisin Pinwheels.

Measure out 2 cupfuls of flour, 1 cupful of chopped seeded raisins, $\frac{1}{2}$ cupful of chopped walnut meats, $\frac{1}{2}$ cupful of milk, $\frac{1}{2}$ tablespoonful of butter or lard, $1\frac{1}{2}$ tablespoonfuls of sugar, 1 teaspoonful of baking powder, and $\frac{1}{2}$ teaspoonful of salt. Mix the raisins and nuts and set aside until needed. Sift the flour, salt, sugar, and baking powder into a bowl, rub in the butter or lard, and, when well blended, stir in the milk. Roll out into a thin sheet, longer than wide, sprinkle the raisins and nuts over it, and roll up compactly. Cut crosswise into slices about two inches wide, and place them cut side up, without crowding, into a baking pan. Put over the top $\frac{1}{4}$ cupful of sugar, 1 tablespoonful of butter, cut into bits, pour 1 cup-



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ful of boiling water around them, and bake in a brisk oven for about twenty minutes.



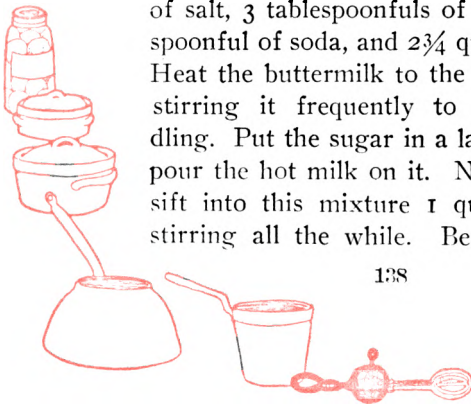
27.—Rice Biscuits.

Cream 1 cupful of butter; gradually add 1 cupful of sugar, then the beaten yolks of 2 eggs, $\frac{1}{2}$ pound each of rice flour and ordinary flour, and, lastly, the whites of the eggs, beaten dry. Drop the mixture from a spoon upon a buttered baking-sheet, and bake in a moderate oven from ten to fifteen minutes.



28.—Buttermilk Bread No. 2.

For three good-sized loaves use 1 quart of buttermilk, 1 generous tablespoonful of sugar, 1 level tablespoonful of salt, 3 tablespoonfuls of butter, 1 teaspoonful of soda, and $2\frac{3}{4}$ quarts of flour. Heat the buttermilk to the boiling point, stirring it frequently to prevent curdling. Put the sugar in a large bowl and pour the hot milk on it. Now gradually sift into this mixture 1 quart of flour, stirring all the while. Beat well; then



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cover and let it stand in a warm room over night, say from 9:30 p. m. to 6:30 a. m. In the morning dissolve the soda in 3 tablespoonfuls of water and add it to the batter together with the salt and melted butter. Beat thoroughly, then gradually beat in the remainder of the flour, reserving, however, $\frac{1}{2}$ cupful for kneading. Sprinkle the board with flour, and, turning the dough upon it, knead for 15 or 20 minutes. Divide into three parts and shape into loaves. Place in buttered pans and put into the oven immediately. Bake for one hour.



29.—Flannel Cakes—Raised.

Melt 2 heaping tablespoonfuls of butter in 1 pint of heated sweet milk; then add 1 pint of cold milk and the well-beaten yolks of 4 eggs (set the whites, unbeaten, in a cool place); also add 1 teaspoonful of salt, 4 tablespoonfuls of home-brewed yeast, and enough flour to form a stiff batter; put in a warm place and let it stand over night; in the morning, beat the whites of the eggs



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and stir them in, then bake at once. The batter must be made stiff enough at first; no flour must be added after it has risen or it will have to be set to rise again. These cakes made of equal quantities of flour and corn meal are excellent.



30.—Bread Sticks.

Make a sponge of 1 cupful of scalded milk, 1 yeast cake dissolved in $\frac{1}{4}$ cupful of lukewarm water, and enough flour to make of the proper consistency; when light, add 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of butter, and the well-beaten white of 1 egg; roll into small balls with the hands, then roll each on a board, still with the hands, until the shape of a pencil. Set them to rise, and, when light, bake in a hot oven.



OCTOBER

1.—Bath Buns.

For these the materials are: 1 quart of flour, 1 cupful of butter, 1 cupful of white sugar, 1 cupful of cream, 3 eggs, 1 lemon, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ yeast cake, caraway seeds. Grate the peel from the lemon and add it to the flour and sugar. Melt the butter, add it to the cream, then stir it into the flour mixture. Beat the eggs until light, and then add them and the yeast. Work all well together, then set in a warm place to rise. When light, make into buns of any size, placing a few caraway seeds on the top of each. Again set in a warm place to rise, and, when light, bake in a moderate oven.

2.—Rice and Corn Meal Griddle Cakes.

One cupful of cold boiled rice, $\frac{1}{2}$ cupful each of flour and corn meal, 2 well-



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beaten eggs, milk enough for a soft batter, 1 tablespoonful of melted butter, $\frac{1}{2}$ teaspoonful of soda dissolved in hot water, and 1 teaspoonful of salt. Beat well, and bake on a well-greased griddle.

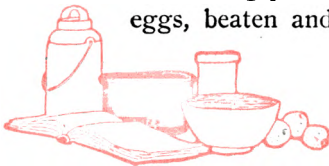


3.—Mrs. B.'s Buckwheat Cakes.

Pour 2 cupfuls of warm water over $\frac{1}{2}$ cupful of bread crumbs, adding 1 teaspoonful of salt; when well soaked, add buckwheat flour enough to make a thin batter, and, lastly, 1 cupful of home-made yeast or 1 yeast cake dissolved in a little warm water; let it rise over night. In the morning, bake on a well-greased griddle.

4.—Flannel Cakes with Baking Powder.

Measure out $2\frac{1}{2}$ cupfuls of flour, $\frac{1}{2}$ teaspoonful of salt, 4 teaspoonfuls of baking powder, 2 cupfuls of sweet milk, and 2 eggs. Sift together the flour, salt, and baking powder; add the yolks of the eggs, beaten and mixed with the sweet

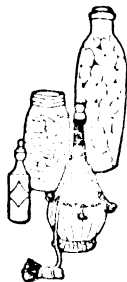


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milk, and, lastly, the whites of the eggs, beaten dry. Bake on a hot griddle.

5.—Raisin Tarts.

Steam 1 cupful of seeded raisins until tender; let them cool, and add $\frac{1}{2}$ cupful of chopped apples. Line patty-pans with puff paste or a good light pie crust, fill them with the raisin filling, cover them with a top crust, and bake in a moderate oven.



6.—Scotch Cream Scones.

Rub $\frac{1}{4}$ cupful of butter into four cupfuls of flour, $\frac{1}{4}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, and 4 level tablespoonfuls of baking powder sifted together; mix to a dough with about 1 cupful of thin cream, cut with a knife, and turn upon a floured board; pat and roll into a sheet about an inch thick, cut into diamonds, and bake in a slow oven fifteen or twenty minutes.



7.—Braided Bread Sticks.

Make and roll as for plain bread sticks, then braid the dough into plaits,

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using three or four strands, and having the braids wider in the center than at the ends. Bake as rolls.



8.—Cream Graham Rolls.

To $\frac{1}{2}$ cupful of cream add $\frac{1}{2}$ cupful of ice water. Make into a dough with 3 cupfuls of Graham flour, sprinkling in slowly with the hands, and beating well all the time. When too stiff to be stirred, knead thoroughly, form into rolls, and bake.

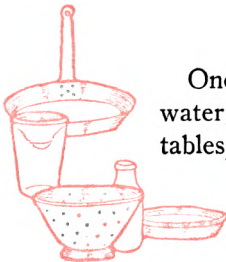


9.—Entire Wheat Muffins No. 2.

Stir together 1 cupful of white flour, 1 cupful of entire wheat flour, 2 tablespoonfuls of sugar, $\frac{1}{2}$ teaspoonful of salt, $3\frac{1}{2}$ teaspoonfuls of baking powder, 1 egg, $1\frac{1}{4}$ cupfuls of milk, and 3 tablespoonfuls of melted butter. Bake in gem pans.

10.—Five-Hour Bread.

One pint of scalded milk or boiled water, 2 tablespoonfuls of shortening, 2 tablespoonfuls of sugar, 1 teaspoonful



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of salt, 1 cake of compressed yeast, $\frac{1}{2}$ cupful of lukewarm milk or water, and flour enough to knead. Add the shortening, sugar, and salt to the hot milk. When lukewarm, add the yeast softened in the half cupful of liquid, and enough flour to knead. The dough will be light in about three hours; then shape into loaves. They will become light in about one hour; bake the fifth hour.



11.—Graham Puffs.

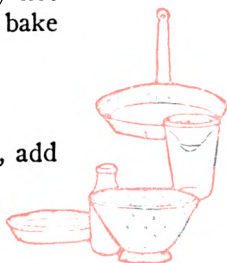
Use $1\frac{1}{2}$ cupfuls of Graham flour, $\frac{1}{2}$ cupful of white flour, and a pinch of salt, sifted together; to 1 pint of milk add the yolks of 3 eggs, well-beaten. Add the yolks, and the milk to the dry ingredients, and then stir in $\frac{1}{4}$ cupful of melted butter. Beat well for two minutes, then fold in the stiffly-beaten whites of the eggs. Turn into very hot and well-greased muffin pans and bake in a hot oven.



12.—Cream Biscuits.

Put 2 quarts of flour into a bowl, add

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4 teaspoonfuls of baking powder and 2 teaspoonfuls of salt. Sift twice, moisten with 1 pint of cream and $\frac{1}{2}$ pint of milk, knead lightly, roll out, cut in small rounds, and bake twenty minutes.



13.—Fig Bread.

For each loaf of finished bread, allow 1 cupful of chopped figs and 1 teaspoonful of sugar or 1 tablespoonful of molasses. Stir into the yeast sponge before it is made into a dough, mix thoroughly, and finish as usual.

14.—Boston Brown Bread.

Sift together 1 cupful each of rye meal and yellow corn meal and $\frac{1}{2}$ teaspoonful of salt; add $\frac{1}{2}$ cupful of molasses, the well-beaten yolks of 2 eggs, and from 1 to $1\frac{1}{2}$ cupfuls of thin cream; lastly fold in the whites of the eggs beaten until dry. Turn into a buttered mold and steam three hours; then bake one hour.



15.—Bannocks No. 1.

Scald 1 quart of fresh milk in a double

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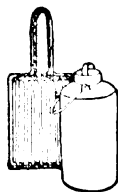
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boiler, and when it is hot stir into it gradually, using a wire whisk, $\frac{1}{2}$ pint of corn meal. When smooth, place over the fire again and boil until it thickens, stirring all the time. Remove from the fire, cool, and, when lukewarm, add 5 well-beaten eggs, 2 tablespoonfuls of sugar, and a pinch of salt; bake in small cups (filling them about half full); when brown, the bannocks are ready to serve.



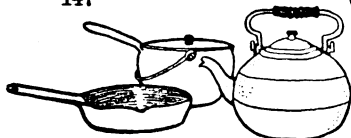
16.—Farina Dabs.

One quart of milk scalded, 8 tablespoonfuls of farina boiled ten minutes in the milk; 2 eggs, well-beaten, 1 tablespoonful of butter. Drop from a spoon upon a tin sheet, and bake a light brown.



17.—Fairy Muffins.

One pint of milk, 1 egg, 1 tablespoonful of lard, $\frac{1}{2}$ cupful of yeast, flour for a stiff batter, and 1 teaspoonful of salt. Set to rise over night, and in the morning bake in small muffin rings.



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18.—Raisin Biscuits.

Into 1 quart of flour stir $\frac{1}{2}$ teaspoonful of salt and 2 teaspoonfuls of baking powder; then rub in 2 tablespoonfuls of butter. Add 1 cupful of seeded or sultana raisins, and lightly mix to a soft dough with sweet milk. Turn out on a floured board, knead for a moment, and roll out two-thirds of an inch thick. Cut into round or square biscuits, place slightly apart on greased pans, brush the tops with milk, and bake in a hot oven.



19.—Pocketbook Biscuits.

At night, mix together 1 pint of scalded milk, 1 teaspoonful of salt, 1 tablespoonful of sugar, 2 tablespoonfuls of butter, $\frac{1}{2}$ yeast cake, and enough flour to make a soft dough. After kneading this thoroughly, cover, and place where it will rise. Early in the morning, roll out thin, cut into strips four by nine inches, one end square, the other pointed, fold each strip in three, the pointed end on top, fasten with a drop

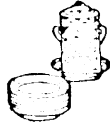


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of water, and press a raisin into each point for a clasp. Bake like rolls.

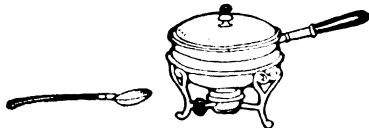
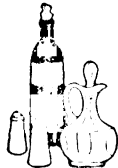
20.—Poor Man's Bread.

Use 1 pint of buttermilk or sour milk, 1 level teaspoonful of soda, 1 pinch of salt, and flour enough to make as stiff as soda-biscuit dough. Divide into 3 pieces, handling as little as possible; roll each piece about 1 inch thick and place in a dripping pan just large enough to hold it; bake twenty or thirty minutes in a hot oven and then wrap in a bread cloth. Eat warm, breaking it open the same as biscuits.



21.—Scones.

To 1 cupful of white flour add 1 teaspoonful of baking powder and a pinch of salt. Stir all together and work up with 1 tablespoonful of cream and enough milk to make a stiff dough. Roll out into a round cake and bake at once until a light brown on a hot buttered griddle.



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22.—Corn Waffles.

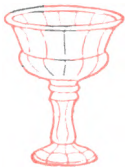


To each $\frac{1}{2}$ cupful of grated canned corn use $\frac{1}{2}$ cupful of sweet cream, 2 eggs, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of sugar, 2 teaspoonfuls of baking powder, and $1\frac{1}{2}$ cupfuls of flour. Add the beaten yolks with the cream and corn to the dry ingredients; then add the whites, beaten dry, and bake at once. If cream cannot be had, milk may be used and a small piece of butter added.



23.—Graham Crumpets.

Dissolve $\frac{1}{2}$ cupful of butter in 1 quart of scalded sweet milk; when cool, add 1 cake of compressed yeast (soaked in a little water), 1 teaspoonful of salt, and 2 tablespoonfuls of sugar, and enough Graham flour to make a rather stiff batter; beat hard a few minutes, and let rise over night in a warm place; in the morning, add 2 well-beaten eggs, put in buttered crumpet rings, let rise till light, and bake in a moderate oven.



24.—Balloon Muffins.

Place the gem pans on the range to



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get very hot. Take 1 pint of flour, $\frac{1}{2}$ pint of milk, and $\frac{1}{2}$ pint of water, beat thoroughly with an egg beater. Butter the pans, fill them two-thirds full, and bake in a quick oven twenty minutes, or until they are puffed and well-browned. Use no salt or baking powder.



25.—Maple Sugar Biscuits.

Prepare dough as for baking powder biscuits, but before cutting them out sprinkle the dough thickly with grated maple sugar; then cut and bake as usual.



26.—Graham Gems No. 1.

Sift together 2 cupfuls of Graham flour, $\frac{1}{2}$ teaspoonful of salt, and 2 tablespoonfuls of sugar. Beat the yolks of 2 eggs, add 1 cupful each of milk and water (or two cupfuls of milk), and 2 tablespoonfuls of melted butter, and stir into the dry ingredients. Add the whites of the eggs, beaten dry, and bake in very hot buttered gem pans about half an hour.



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27.—Corn Mush Bread.

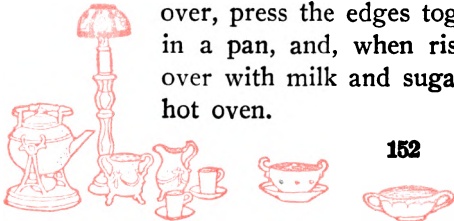


Put into a double boiler 1 pint of milk; when scalding hot, put into it 2-3 cupful of corn meal. Beat until smooth and thick, then take from the fire, add 1 tablespoonful of butter and 1 teaspoonful of salt, and put it aside to cool. Beat the yolks of four eggs until light, and beat them into the corn mixture; then beat until stiff the whites of the eggs and cut them into the mush. Bake in a greased baking dish for twenty-five minutes in a moderate oven.



28.—Baking Powder Rolls.

Mix 1 quart of flour, 1 scant teaspoonful of salt, and 3 teaspoonfuls of baking powder; rub in 1 large tablespoonful of lard, and mix with milk to make as soft a dough as can be handled. Roll thin, cut into rounds the size of a small saucer, spread with softened butter, fold over, press the edges together, put them in a pan, and, when risen, brush them over with milk and sugar and bake in a hot oven.



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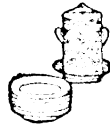
29.—Corn Meal Scones.

Mix 2 teaspoonfuls of baking powder, 1 teaspoonful of salt and 1 tablespoonful of sugar into 1 pint of corn meal; rub in with the hand 1 tablespoonful of butter; make it into a batter that will drop from a spoon (not pour) with cold milk; bake like ordinary muffins in muffin-rings on a griddle.



30.—Raised Muffins.

One pint of milk, a pinch of salt, 2 eggs, 3 tablespoonfuls of melted butter, $\frac{1}{2}$ yeast cake, and flour enough to make a moderately stiff batter. Set to rise over night. Pour into muffin tins in the morning. Let rise one-half hour, more if not very light, and bake in a hot oven.



31.—Bobs.

One pint of milk, 3 eggs, 1 tablespoonful of butter, a little salt, 4 tablespoonfuls of flour; bake in small plates in a quick oven.

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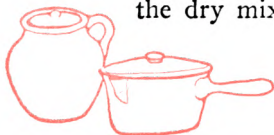
1.—Raised Griddle Cakes.

At night scald 1 cupful of white corn meal with 2 cupfuls of boiling water; while warm, stir in 2 cupfuls of flour, 2 cupfuls of milk, 2 tablespoonfuls of brown sugar, and 2 tablespoonfuls of yeast; let it rise over night, and in the morning add 2 eggs, a little salt, and $\frac{1}{2}$ teaspoonful of baking powder; if too thin, add corn meal till it is of the right consistency.



2.—Saratoga Corn Bread.

Sift together 2 cupfuls of pastry flour, $1\frac{1}{2}$ cupfuls of granulated yellow corn meal, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, and 1 teaspoonful of soda. Beat 2 eggs without separating, add 2 cupfuls of thick sour milk and 3 tablespoonfuls of melted butter, and stir into the dry mixture. Beat thoroughly, and



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bake in a large shallow pan from twenty to twenty-five minutes.

3.—Bread all in One Day.

For two loaves allow: $\frac{1}{2}$ pint of boiling water, $\frac{1}{2}$ pint of milk, 1 teaspoonful of salt, 1 tablespoonful of butter or lard, $\frac{1}{2}$ cake of compressed yeast, flour to knead. Pour the water into the milk, add the salt and the yeast dissolved in a little lukewarm water. Stir in sufficient flour to make a dough, turn upon a baking-board and knead until soft and elastic. Place the dough in the mixing pan, cover, and stand in a gentle heat to rise. This will take about 3 hours. Then form into loaves, kneading well; place in oiled pans and again set to rise. When light, bake in a moderate oven for forty-five minutes, turning it carefully. This bread may be made with all water and no milk. A medium-sized mashed potato may be added to this recipe, if a moister bread is liked.

4.—Double Biscuits.

These are easily made for tea when

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bread has been made, and the following quantities will make 2 good-sized panfuls of biscuits: 1 pint of bread dough, 1 scant pint of milk, 2 eggs, 2 tablespoonfuls of butter, 4 tablespoonfuls of sugar, 1 teaspoonful of salt, 1 quart of flour. Mix all these ingredients but the flour in a bowl, cutting the dough with a knife; then add the flour, measuring generously. Knead well, and set the dough in a warm place for 6 hours. Work it down at the end of that time, turn it out on a floured board, and roll it $\frac{1}{4}$ of an inch thick. Cut the dough with a biscuit-cutter, place half of the cakes in buttered pans, and spread a little soft butter upon each; then take fresh cakes from the board, and put them on top of those already in the pan. Cover the whole with a clean towel, and set in a rather cool place, the temperature being about 65° . When the biscuits are double their original size (which should be in two hours), bake in a rather hot oven for thirty minutes.

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5.—Breadcrumb Griddle Cakes.

Two cupfuls of breadcrumbs, 1 pint of thick sour milk, 1 cupful of flour, 1 egg, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt. Soak the crumbs in cold water, drain off the water, and stir the crumbs with the flour into the milk. Let stand over night, then add the egg, beaten very light, the salt, the soda, dissolved in 1 teaspoonful of cold water, and more flour or liquid as required. Bake in the usual way.



6.—Corn Meal Puffs.

Scald 1 cupful of milk; add 1 tablespoonful of butter and $\frac{1}{4}$ teaspoonful of salt; stir in $\frac{1}{2}$ cupful of yellow corn meal, let thicken a few minutes and then cool; add 2 well-beaten eggs (without separating) and $\frac{1}{4}$ cupful of sugar; sift $\frac{1}{4}$ cupful of flour and 2 teaspoonfuls of baking powder together and add slowly. Turn into hot buttered muffin pans and bake fifteen or twenty minutes.



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7.—Salt-Rising Bread.

Add to 1 pint of warm water (about 90°), 1 teaspoonful of salt and enough flour to make a thick batter. Beat until very light. This thorough beating is very necessary. Cover closely, stand the bowl in a pan of warm water for five or six hours, or until the batter is light. This standing in the warm water is done to secure uniformity of temperature, so be sure to keep the water warm. When the "rising" is nearly light scald 1 pint of milk. When lukewarm, add $\frac{1}{2}$ teaspoonful of salt and enough flour to make a thin batter. Stir this into the salt-rising; beat vigorously. Let stand again to rise in the warm water as before. When light, knead, with only enough flour to keep the dough from sticking to the hands, until smooth and elastic. Mold into loaves, place in bread tins, and when light bake in a moderate oven for one hour. The success of this bread depends upon its being kept warm so that fermentation may take place.



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8.—Salad Rolls.

Make a Parker House roll dough as described under January 7th, only adding an extra $\frac{1}{4}$ cupful of butter and the whites of 2 eggs, well-beaten. Shape into balls and let them rise until light and puffy; then make a deep crease in the middle of each biscuit with the floured handle of a small wooden spoon, brush the crease with melted butter, and press the edges together. Place the biscuits close together in a buttered pan, cover, let rise a little and bake about fifteen minutes in a hot oven.



9.—Corn Meal Pone.

One quart of corn meal, 1 teaspoonful of salt, a little lard, melted, and enough cold water to make a dough. Mold with the hand into oblong cakes and bake them on well-greased pans in a quick oven.



10.—Sally Lunn No. 2.

One quart of flour, butter the size of an egg, 3 tablespoonfuls of sugar, 2



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eggs, 3 teaspoonfuls of baking powder, a little salt, 2 cupfuls of milk. Mix sugar, baking powder, and flour together; add milk, then eggs, stirring well, and bake in square pans.



11.—Bannocks No. 2.

Put $\frac{1}{2}$ pint of white corn meal into a bowl; add 1 tablespoonful of sugar, 1 teaspoonful of salt, and pour over it slowly 1 pint of scalding hot milk. Mix until smooth and stand aside to cool. When cold, add the yolks of 2 eggs, well-beaten, then stir in carefully the well-beaten whites. Add 1 even teaspoonful of baking powder and bake in a quick oven in an ordinary pie tin. The batter should not be over an inch thick.

12.—German Pancakes.

One heaping cupful of flour, $\frac{1}{2}$ teaspoonful of salt, 2 cupfuls of milk or water, and 3 eggs. Put $\frac{1}{2}$ tablespoonful of butter into a frying pan, and, when hot, put one-fourth of the mixture into it, shake the pan continuously and

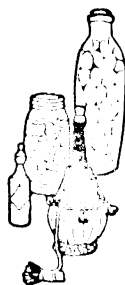


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bake the cake a light brown; then turn it over and bake the other side. This recipe will make four large pancakes.

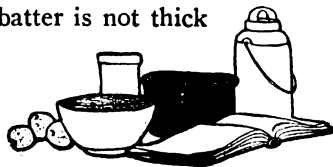
13.—Geneva Johnny Cake.

Measure out $\frac{1}{2}$ cupful of corn meal, $1\frac{1}{2}$ cupfuls of wheat flour, 1 cupful of sweet milk, 1 tablespoonful of butter, 2 tablespoonfuls of sugar, 2 teaspoonfuls of baking powder, and 2 eggs. Cream butter and sugar together, add the eggs, and mix like cake. Bake in shallow tins.



14.—Buckwheat Cakes with Potatoes.

Peel and slice 2 medium-sized potatoes, cook them in 1 quart of water, and rub through a sieve. At noon, dissolve $\frac{1}{2}$ yeast cake in $\frac{1}{2}$ cupful of water; stir in enough wheat flour to make a thick batter. By evening, this sponge should be a perfect foam. Add it to the potato water, adding also 1 teaspoonful of salt and 1 tablespoonful of brown sugar. Beat in sufficient buckwheat flour to make a thick batter. If the batter is not thick



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enough, a brown water will rise to the top. In the morning do not stir down the batter or the cakes will not be so light. Bake on a hot griddle well greased with sweet lard.



15.—Baked Hominy Cakes.

Add a pinch of salt to 1 quart of milk; when it is boiling hot, add 1 cupful of hominy and boil for twenty minutes. When cold, add 2 well-beaten eggs, beat hard, turn into greased gem pans, and bake.

16.—Plunkets.

Beat $\frac{1}{4}$ pound of butter to a cream; add gradually 1 cupful of powdered sugar and beat until very light. Beat the yolks of 8 eggs until light, add to them $\frac{1}{2}$ cupful of milk; then mix with the butter and sugar; add $\frac{3}{4}$ cupful of flour mixed with 2 tablespoonfuls of corn starch and beat until smooth, add 1 teaspoonful of baking powder and 1 teaspoonful of vanilla; turn into greased patty pans, and bake.



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17.—Plain Waffles.

Two cupfuls of milk, 2 well-beaten eggs, 3 cupfuls of flour, 1 teaspoonful of baking powder, 1 saltspoonful of salt, and 1 tablespoonful of melted butter. Bake in well-heated waffle irons.



18.—German Puffs.

Put $\frac{1}{2}$ pint of milk and 2 tablespoonfuls of butter into a saucepan; as soon as it boils, add 4 tablespoonfuls of flour, stirring until it forms a paste; then remove, and, when nearly cold, add the yolks of 4 eggs, mixing until smooth; then add the well-beaten whites; stir until smooth, turn into buttered and floured gem pans, brush each with beaten egg, and bake in a hot oven for twenty-five minutes.



19.—Corn Meal Muffins.

Cream $\frac{1}{4}$ cupful of butter; add $\frac{3}{4}$ cupful of sugar, 2 eggs, well-beaten, 1 cupful of milk, and 2 cupfuls of flour, 1 cupful of corn meal, 4 teaspoonfuls of baking powder, and $\frac{1}{2}$ teaspoonful of salt,



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all sifted together. Bake in hot buttered muffin pans about twenty-five minutes.



20.—Date Biscuits.

Into 1 quart of flour stir $\frac{1}{2}$ teaspoonful of salt and 2 teaspoonfuls of baking powder; then rub in 2 tablespoonfuls of butter. Add 1 cupful of chopped dates, and lightly mix to a soft dough with sweet milk. Turn out on a floured board, knead for a moment, and roll out two-thirds of an inch thick. Cut into round or square biscuits, place slightly apart on greased pans, brush the tops with milk, and bake in a hot oven.



21.—Raised Biscuits No. 2.

Melt 1 heaping tablespoonful of butter in 1 pint of hot milk, and when the mixture is lukewarm stir in 1 quart of flour, add 1 beaten egg, a little salt and 1 teacupful of yeast; work into a dough until smooth. In winter set the dough in a warm place (over night) to rise, and in the summer in a cool one. In

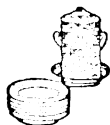


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the morning, work softly, roll to one-half inch in thickness, set to rise for thirty minutes, and then bake.

22.—Buckwheat Muffins.

To 1 pint of sour milk and cream mixed, add 1 even teaspoonful each of salt and soda, and make a stiff batter with buckwheat flour. Bake in a square tin, in a hot oven, about one-half hour; cut into squares, and serve hot, with fried salt pork, and milk gravy made in the fat. This can also be made with the prepared buckwheat flour, by making a stiff batter with sweet milk, salt and shortening; put in a hot gem pan, and serve with butter, or milk gravy.

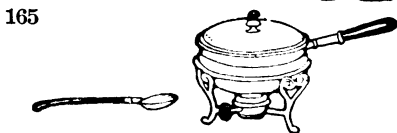
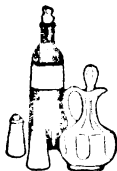


23.—Pumpkin Bread.

Make a plain corn bread batter; beat into it 1 cupful of stewed pumpkin; bake in bread pans or gem tins.

24.—Chestnut Griddle Cakes.

At night add $\frac{1}{2}$ cupful of milk to the beaten yolks of 2 eggs. Mix well, then



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add 2-3 cupful of chestnut meal. Cover and stand in a cool place. The next morning add the whites of the eggs, well-beaten, 1 level teaspoonful of baking powder, and $\frac{1}{2}$ teaspoonful of salt. Bake on the griddle.



25.—Baked Buckwheat Cakes.

Mix in the mixing-bowl 2-3 cupful of buckwheat flour, 1 cupful of white flour, and 1 heaping teaspoonful of baking powder; add $\frac{1}{2}$ cupful of light brown sugar, 1 egg, well-beaten, and 3 table-spoonfuls of melted butter or lard; mix all well together, and add enough sweet milk to make a batter that will pour and spread slowly, but not as thin as for griddle cakes; bake in a deep tin in a rather hot oven, allowing plenty of room for it to rise. Eat hot with butter. Try this once and you will be surprised at its quality.



26.—Batter Bread.

Stir 1 pint of corn meal into 1 quart of scalded milk; stir and cook to a mush.

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Let cool, add 1 teaspoonful of salt, $\frac{1}{2}$ cupful of sugar, and the well-beaten yolks of 3 eggs; lastly, fold in the whites of the eggs, beaten stiff. Melt 2 tablespoonfuls of shortening in the baking pan, pour in the mixture and bake forty-five minutes.



27.—Corn Meal Flapjacks.

One quart of sour buttermilk, 2 well-beaten eggs, 1 teaspoonful of salt, 1 teaspoonful of soda dissolved in hot water, 2 tablespoonfuls of molasses, 1 tablespoonful of lard, melted, $\frac{1}{2}$ cupful of flour, and enough corn meal to make a griddle cake batter. Bake on a griddle, making the cakes very large.



28.—White Corn Meal Puffs.

Beat 2 eggs light without separating; add 2 tablespoonfuls of white sugar, and $1\frac{1}{2}$ cupfuls of sweet milk. Mix 1 cupful of white corn meal with 2 cupfuls of flour and $\frac{1}{2}$ teaspoonful of salt. Mix well; add 1 tablespoonful of melted butter, and pour the eggs and milk grad-



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ually over the flour, beating all the while. When smooth and light, add 2 teaspoonfuls of baking powder. Turn into greased hot gem pans, and bake thirty minutes in a moderately hot oven.



29.—Everyday Rolls.

When the bread dough has been raised for the last time, take enough of it to make the rolls. Roll it out and add to it 1 egg, 2 tablespoonfuls of sugar, and $\frac{3}{4}$ cupful of flour, working them in well; let it rise, form into rolls, let it rise again, and bake for twenty minutes.



30.—Corn Griddle Cakes.

Use recipe for green corn griddle cakes given under September 2nd, substituting tender canned corn for the grated green corn. The same caution in regard to cooking applies to these.



DECEMBER

1.—Graham Bread with Soda.

Take 1 pint of sweet milk, $\frac{1}{2}$ cupful of molasses, 1 teaspoonful of soda, and $\frac{1}{2}$ teaspoonful of salt. Stir in sifted Graham flour to make a batter thin enough to pour into the bread tins. Let it rise and bake in a moderate oven for one and one-fourth hours.



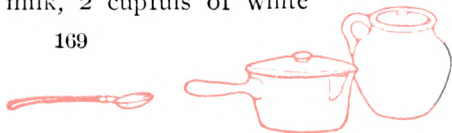
2.—Chestnut Muffins.

Boil 1 quart of chestnuts, shell them, and pass them through a colander; add 1 level teaspoonful of salt, the yolks of 2 eggs beaten with $\frac{1}{2}$ cupful of milk, and $\frac{1}{2}$ cupful of flour sifted with 1 teaspoonful of baking powder. Fold in the well-beaten whites of the eggs last. Bake in hot greased gem pans.



3.—Carolina Rice Bread.

Take 3 well-beaten eggs, add 3 cupfuls of sweet milk, 2 cupfuls of white



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corn meal, $\frac{1}{2}$ pint of cold boiled rice, 1 tablespoonful of butter, melted, 1 teaspoonful of salt; beat together well, and add 1 tablespoonful of baking powder; mix all thoroughly, put in greased pans, and bake one-half hour.



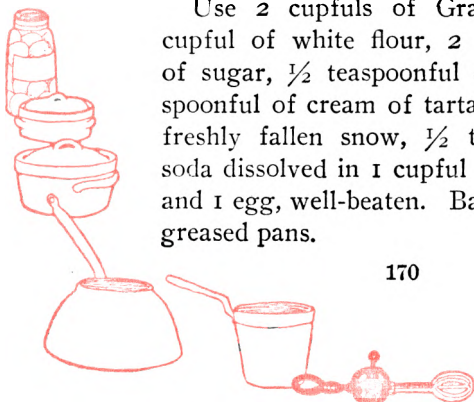
4.—Graham Gems No. 2.

Beat 1 egg, without separating, until light, add $\frac{1}{2}$ cupful of milk, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of melted butter, $1\frac{1}{2}$ cupfuls of Graham flour (measured after sifting). Beat thoroughly, add 1 teaspoonful of baking powder, and bake in a quick oven twenty minutes.



5.—Snow Gems.

Use 2 cupfuls of Graham flour, 1 cupful of white flour, 2 tablespoonfuls of sugar, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of cream of tartar, 1 cupful of freshly fallen snow, $\frac{1}{2}$ teaspoonful of soda dissolved in 1 cupful of sweet milk, and 1 egg, well-beaten. Bake in very hot greased pans.



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6.—Winter Rolls.

The dough for these rolls will keep a week in winter and is, therefore, very convenient for breakfast rolls. Put 3 quarts of flour into a crock or jar and pour over it 1 quart of scalded buttermilk, in which has been melted 1 cupful of lard; beat all together thoroughly, then add 1 quart of cold water, stir again and put in $\frac{1}{2}$ cupful of potato yeast or 1 cupful of brewers' yeast; beat well and set the mass in a warm place to rise over night. In the morning, add salt and flour enough to make a moderately stiff dough and again set to rise in a warm place; when light, knead and set to rise once more. Finally knead again and place in a large stone crock or bowl, cover tightly to prevent the surface from drying, and set away in a cool place. When needed, turn out on a molding board, cut off the quantity required; place the remainder back in the crock or bowl and set away as before; roll out and cut the dough on the board the same as for soda biscuit and bake at once.



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7.—Graham Biscuits with Yeast.

Sift enough flour into a pint of water to make a batter as thick as for griddle cakes; then add 1 large tablespoonful of butter, 2 of sugar, $\frac{1}{2}$ cupful of yeast, and a pinch of salt, mixing well; then add as much Graham flour as can be stirred in with a spoon, and set away until morning. In the morning, grease a pan, flour your hands, and roll the dough into balls; let them rise twenty minutes and bake in a moderate oven.



8.—Plain Muffins.

To make a dozen medium-sized muffins, allow 1 pint of milk, 1 tablespoonful of melted butter, $\frac{1}{2}$ teaspoonful of salt, 2 eggs, 2 teaspoonfuls of baking powder, and flour to make a batter. Beat the eggs until light and add them to the milk; add the salt and melted butter and flour enough to make a rather stiff batter. When the track of the spoon is not quickly obliterated, enough has been used. Heat the muffin rings and the pan on which they are set and then oil



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both well. Return the rings and pan to the top of the stove for a final reheating. Stir the baking powder into the batter, three-fourths fill each ring and bake for fifteen minutes in a quick oven. The pan should be so hot that the muffins at once crust over, so that the batter will not escape under the rings.



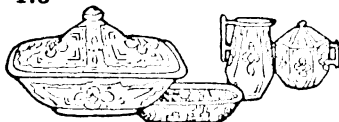
9.—Cerealine Muffins.

Take $1\frac{3}{4}$ cupfuls of flour and sift in 1 teaspoonful of salt, 1 tablespoonful of sugar, and 2 teaspoonfuls of baking powder. To 1 well-beaten egg add $\frac{1}{2}$ cupful of cold milk. Into 1 cupful of hot milk stir 1 cupful of cerealine and add 2 teaspoonfuls of butter. Stir all together, beat well, put into well-buttered pans, and bake in a quick oven for about thirty minutes.



10.—Corn Meal Crumpets.

Scald 1 quart of corn meal with 1 quart of boiling milk; let it stand until lukewarm. Then stir in 4 tablespoonfuls



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of home-made yeast, 2 tablespoonfuls of white sugar, and 1 saltspoonful of salt, and let it rise for five hours. Add 2 heaping tablespoonfuls of lard, melted; beat well, put into greased muffin rings, set these near the fire for fifteen minutes, and bake for about half an hour in a quick oven.



11.—Cold Water Gems.

Make a stiff batter of iced or very cold water, Graham flour, and a little salt; put into heated, greased pans and bake twenty minutes.

12.—Rusks—Plain.

Take 2 cupfuls of bread dough which has been raised over night, and mix with it $\frac{1}{2}$ cupful of soft butter, 2 table-spoonfuls of sugar, and 1 egg, adding a little flour. Let the dough rise until very light, roll it out, cut into biscuits, and put them into pans. Have the rusks raised again by tea time, brush the tops with sweetened milk, and bake. Care



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must be taken to keep the dough at such a temperature that it will not sour.

13.—Corn Meal and Rice Waffles.

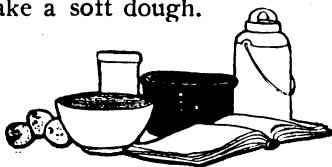
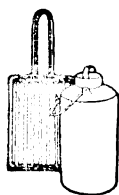
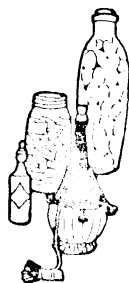
Add to the recipe for corn meal and rice griddle cakes $\frac{1}{4}$ cupful of melted butter, and bake the batter in a waffle iron.

14.—Graham Griddle Cakes.

Mix together 2 cupfuls of Graham flour, 1 cupful of white flour, 3 cupfuls of sour milk, 1 teaspoonful of soda dissolved in a little hot water, 1 teaspoonful of salt, 1 heaping tablespoonful of lard, and 3 eggs beaten very light. Bake on a hot griddle.

15.—German Coffee Cake No. 1.

Soften 1 yeast cake in $\frac{1}{4}$ cupful of lukewarm water and add it to 2 cupfuls of scalded and cooled milk; add enough flour to make a batter. When light and spongy, add 4 eggs well-beaten, 1 cupful of melted butter, the juice and grated rind of 1 lemon, 1 teaspoonful of salt, and flour enough to make a soft dough.



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Knead until elastic, then set aside until light. When light, roll out in a sheet an inch thick and fit into pans. When raised again, brush the tops with butter and sprinkle with finely chopped almonds. Bake half an hour.

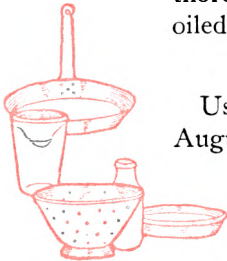
16.—Corn Meal Gems.

The following quantities will make 2 dozen gems: 2 cupfuls of corn meal, 1 cupful of flour, 2 tablespoonfuls of butter, 3 eggs, 1 cupful of cold sweet milk, 1 cupful of boiling sweet milk, 2 teaspoonfuls of baking powder, 1 teaspoonful of salt. Place the corn meal in a mixing-bowl, put the butter in the center, and pour over it the boiling milk. Stir well, and add the cold milk, the eggs (well-beaten), the salt, and the flour, in which the baking powder has been well mixed. Stir well to mix thoroughly. Bake thirty minutes in well-oiled and heated gem pans.



17.—Almond Wafers.

Use the recipe for wafers given under August 5th, sprinkling the wafers spar-



December

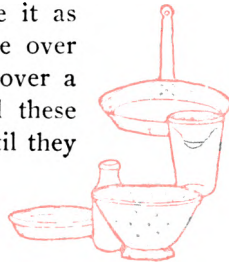
ingly with finely chopped almonds before the second rolling.

18.—Graham Biscuits with Baking Powder.

Sift 1 quart of Graham flour into a bowl and add $\frac{1}{2}$ teaspoonful of salt and 2 teaspoonfuls of baking powder; mix through it 2 tablespoonfuls of cold butter, then slowly add enough sweet milk (or water) to make a soft dough; roll thin and cut out with a biscuit cutter. Bake in a quick oven for about twenty minutes.

19.—Coffee Rolls No. 1.

To 1 pint of hot milk add $\frac{1}{2}$ cupful of butter or lard, and let it get cool. Stir in a little flour, sifted with a pinch of salt, and $\frac{1}{2}$ yeast cake softened in lukewarm water. Stir into this 1 well-beaten egg, and then add flour to make it as stiff as bread dough. Set to rise over night. In the morning, work it over a little and cut into sections. Roll these out with the palm of the hand until they



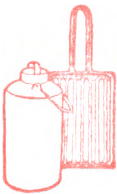
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are about five inches long, and place them in a greased pan. Set to rise and bake in a hot oven.



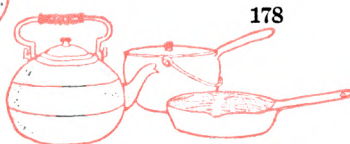
20.—Corn Dodgers.

Take 2 cupfuls of corn meal, 1 teaspoonful of salt, boiling water, 1 tablespoonful of lard or butter, 1 tablespoonful of milk, and 1 egg. Mix the salt and meal together dry, put the lard in the center, and pour on enough boiling water to wet the meal. Beat the egg until light, add the milk, and, when the liquid has cooled, stir into the meal. Beat the mixture well, drop it by spoonfuls upon a greased pan, and bake in a very hot oven for fifteen minutes.



21.—Tea Puffs with Nuts.

Use 1 cupful of milk, 1½ cupfuls of flour, 3 eggs, ½ teaspoonful of salt, 1 tablespoonful of sugar, and ¼ cupful of chopped nuts; beat ten minutes and bake in thoroughly heated gem pans in a hot oven.

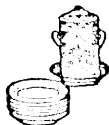


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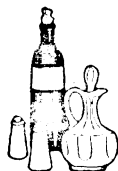
22.—Rusk in Slices.

Dissolve 2 yeast cakes in $\frac{1}{2}$ cupful of scalded milk, cooled to lukewarm; add $\frac{1}{2}$ teaspoonful of salt, and 1 cupful of flour; cover, and let rise until very light; add $\frac{1}{4}$ cupful of sugar, $\frac{1}{4}$ cupful of melted butter, 3 unbeaten eggs, and enough flour to handle. Shape as finger rolls, and place close together on a buttered sheet in parallel rows two inches apart; let rise again, then bake about twenty minutes. When cold, cut diagonally in slices half an inch thick, and brown evenly in the oven.



23.—German Coffee Cake No. 2.

Make a sponge with 1 yeast cake softened in $\frac{1}{4}$ cupful of lukewarm water, 1 cupful of scalded milk, and flour enough to make of the right consistency. When light, add $\frac{1}{3}$ cupful of melted butter, $\frac{1}{4}$ cupful of sugar, $\frac{1}{2}$ teaspoonful of salt, 1 egg, the grated rind of 1 lemon, and flour enough to make a very stiff batter, beating well. When light again, spread in buttered dripping pans, cover,



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and let rise. When ready to bake, brush with beaten egg and dust thickly with sugar and cinnamon. Bake in a hot oven.



24.—White Corn Bread.

Two heaping cupfuls of white corn meal, 1 cupful of flour, 3 eggs, $2\frac{1}{2}$ cupfuls of milk, 1 teaspoonful of lard, and 2 teaspoonfuls of white sugar, 1 rounded teaspoonful of baking powder, 1 teaspoonful of salt. Beat whites and yolks separately, melt the lard, and mix all together. When well mixed, beat very hard and bake quickly.



25.—Christmas Buns.

Take $\frac{1}{2}$ peck of flour, keeping out a little to work up with. Make a hole in the middle of the flour and break into it 1 pound of butter. Pour in 1 pint of warm water, $\frac{3}{4}$ pint of yeast, and work the material into a smooth dough. Cut off one-third of the dough and lay it aside for the cover. Measure out 3 pounds of stoned raisins, 3 pounds



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of cleaned currants, $\frac{1}{2}$ pound each of skinned almonds, candied orange peel, and citron, $\frac{1}{2}$ ounce of cloves, 1 ounce of cinnamon, 2 ounces of ginger, all beaten and sifted, mixing the spices by themselves. Spread the dough upon the board, lay the fruit upon it, strew the spices over the fruit and mix together. When this has been well kneaded, roll out the cover and lay the bun upon it. Cover it neatly, cut it around the sides, prick it and bind it with paper to keep it in shape. Set it in a quick oven and just before it is quite cooked glaze it with a beaten egg.



26.—Coffee Rolls No. 2.

Into 1 quart of bread dough work 1 rounded tablespoonful of butter, $\frac{1}{2}$ cupful of sugar, and some cleaned dried currants, sifting some flour and sugar over them before working in. Make into small rolls, dip them in melted butter, place in tins, let them rise a short time, and bake quickly.



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27.—Entire Wheat Bread with Baking Powder.



Take 2 pints of entire wheat flour, 3 teaspoonfuls of baking powder, 1 salt-spoonful of salt; mix thoroughly, and then stir in 2 cupfuls of cold water; turn into a well-greased baking-pan and bake one hour.

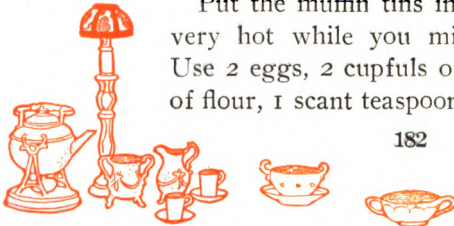
28.—Rice Griddle Cakes.



Take 1 cupful of warm boiled rice that has been cooked until very soft, and stir into it 1 cupful of sweet milk, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of melted butter, and the yolks and whites of 2 eggs, beaten separately until stiff. Mix thoroughly, then add enough flour to hold the rice together in a thin batter and bake on a slightly greased hot griddle.

29.—Bertha's Popovers.

Put the muffin tins in the oven to get very hot while you mix the popovers. Use 2 eggs, 2 cupfuls of milk, 2 cupfuls of flour, 1 scant teaspoonful of salt. Beat



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the eggs very light without separating. Pour the milk over them and beat again. Sift the salt and flour together and pour the eggs and milk into it and beat with a spoon quickly till all is foamy; strain through a wire sieve. Take the muffin tins from the oven, fill each one half full, and bake for twenty-five minutes.



30.—Best Baking Powder Biscuits.

One pint of sifted flour, $\frac{1}{2}$ teaspoonful of salt, 4 teaspoonfuls of baking powder, $\frac{3}{4}$ cupful of milk, 1 tablespoonful of butter. Put the salt and baking powder in the flour and mix well, and then with a spoon rub the butter in. Little by little put in the milk, then lift out the dough on a floured board, and roll it out lightly just once, till it is one inch thick. Flour your hands and mold little balls as quickly as you can and put them close together in a shallow pan that has had a little flour shaken over the bottom, and bake in a hot oven about twenty minutes, or till the biscuits are brown. If you do not work fast or if



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you handle the dough too much they will be tough.

31.—Grandmother's Corn Bread.

Use $1\frac{1}{2}$ cupfuls of milk, 1 cupful of sifted yellow corn meal, 1 tablespoonful of melted butter, 1 teaspoonful of sugar, 1 teaspoonful of baking powder, 2 eggs, and $\frac{1}{2}$ teaspoonful of salt. Scald, which means boil up just once, the milk, and pour it over the corn meal. Let this cool while you are separating and beating your eggs; stand these aside and mix in the corn meal, the butter, salt, baking powder, and sugar; then put in the yolks and lastly the stiff whites, stirring very lightly. Bake in a buttered biscuit tin in a hot oven for half an hour.



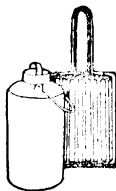
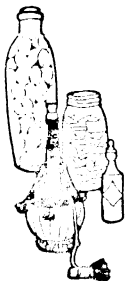
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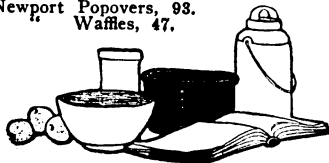
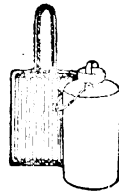
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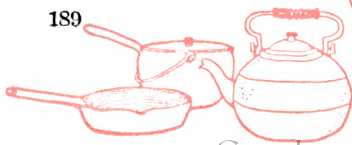
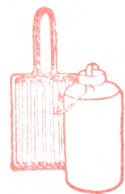
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