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THINGS MOTHER USED TO MAKE

BREADS

Bannocks

1 Cupful of Thick Sour Milk	2 Cupfuls of Flour
1/2 Cupful of Sugar	1/2 Cupful of Indian Meal
1 Egg	1 Teaspoonful of Soda
	A pinch of Salt

Make the mixture stiff enough to drop from a spoon. Drop mixture, size of a walnut, into boiling fat. Serve warm, with maple syrup.

Boston Brown Bread

1 Cupful of Rye Meal	1 Cupful of Sour Milk
1 Cupful of Graham Meal	1 Cupful of Molasses
1/2 Cupful of Flour	1/2 Teaspoonful of Salt
1 Cupful of Indian Meal	1 Heaping Teaspoonful
1 Cupful of Sweet Milk	of Soda

Stir the meals and salt together. Beat the soda into the molasses until it foams; add sour milk, mix all together and pour into a tin pail which has been well greased, if you have no brown-bread steamer.

Set the pail into a kettle of boiling water and steam three or four hours, keeping it tightly covered.

Brown Bread (Baked)

1 Cupful of Indian Meal	1 Cupful of Molasses
1 Cupful of Rye Meal	(scant)
$\frac{1}{2}$ Cupful of Flour	1 Cupful of Milk or Water
	1 Teaspoonful of Soda

Put the meals and flour together. Stir soda into molasses until it foams. Add salt and milk or water. Mix all together. Bake in a tin pail with cover on for two and a half hours.

Coffee Cakes

When your dough for yeast bread is risen light and fluffy, cut off small pieces and roll as big as your finger, four inches long. Fold and twist to two inches long and fry in deep fat. Serve hot with coffee.

Corn Meal Gems

2 Cupfuls of Flour	1 Teaspoonful of Baking
1 Cupful of Corn Meal	Soda
(bolted is best)	1 Egg
2 Cupfuls of Milk	$\frac{1}{2}$ Cupful of Sugar
2 Teaspoonfuls of Cream	$\frac{1}{2}$ Teaspoonful of Salt
of Tartar	

Stir the flour and meal together, adding cream of tartar, soda, salt and sugar. Beat the egg, add the

Sausages

Sausages are very nice, baked in a hot oven twenty minutes. Prick with a fork to prevent bursting. Do this too, if fried.

Corned Beef

Should boil four hours.

Chicken

A chicken will cook in one hour and a half. A fowl requires an hour longer. Don't forget to put in one tablespoonful of vinegar to make tender.

Turkey

A ten pound turkey needs to cook three hours, in a slow oven.

The Length of Time to Cook Vegetables*Onions*

Boil one hour. Longer if they are large.

Cabbage

Requires one hour and a half.

Parsnips

Boil two or three hours according to size.