Graham Nut Bread

1 teaspoon baking soda.
1/2 cup of molasses.
2 cups sweet or sour milk.
1/2 cup sugar.
1 teaspoon salt.

1 cup flour.
2 cups graham flour.
1 cup English walnut meats, cut into small pieces.

Mix well and pour into long, narrow well-greased pan. Bake in moderate oven for one hour.

Boston Brown Bread

1 cup whole wheat flour.
1 cup cornmeal.
1 cup rye flour.
1 teaspoon salt.
1 teaspoon baking powder.

1 teaspoon soda.
3/4 cup molasses.
2 cups sour milk or 1 3/4 cups of sweet milk.
1/2 cup seedless raisins.

Sift dry ingredients, add raisins, molasses and milk. Put in well-greased molds with tight covers and steam one and a half hours, keeping water constantly at boiling point.

Good Oatmeal Brown Bread

1 cup cooked oatmeal.
1 cup cornmeal.
1 cup white flour.
1 teaspoon salt.

1 1/2 teaspoons soda.
1 cup molasses.
1 cup sour milk.

Mix and steam in a covered mold set in hot water in a covered container. Place this in the oven and steam four hours or more if necessary. Beans should be baking at the same time.

Jane's Corn Bread

1/2 cup cornmeal.
1 1/2 cups flour.
4 teaspoons baking powder.
1 teaspoon salt.

1 cup milk.
1/2 cup sugar.
2 tablespoons corn oil (generous)
1 egg.

Mix egg, milk and oil. Sift dry ingredients and add to first mixture. Bake in a twelve by eight inch pan in oven 375 degrees Fahrenheit for twenty minutes.—JANE CAR-SON, 38 Warren Street, West Medford, Mass.