

BLUE RIBBON NUT BREAD.

One cup of brown sugar.

One cup of sweet milk.

One cup of chopped nut meats.

Four cups of flour, sifted with four
teaspoons of baking powder.

One-half teaspoon salt.

Two well-beaten eggs.

Let rise twenty minutes in warm
place and bake forty minutes. Have
two good sized pan well greased, the
same as for any bread.