



BUTTERMILK BREAD

DISSOLVE one yeast-cake in one-fourth cupful of lukewarm water, add one cupful of buttermilk, one teaspoonful of salt,

one-fourth cupful of sugar, and flour to make a batter; make up at noon and let stand until night. Add two tablespoonfuls of butter-substitute, another teaspoonful of salt, one-fourth cupful of sugar, three cupfuls of buttermilk and enough flour to make the batter as thick as for muffins. Beat well, add a pinch of baking-soda, work in flour to make a stiffish dough, knead well, make into loaves, allow to rise in greased bread-pans; brush over with hot milk and bake one hour.