

Oatmeal Nut Bread.—One pint of boiling water, salted, $1\frac{1}{2}$ cups of rolled oats, 1 cup of molasses, 2 tablespoons of butter, 1 yeast cake, flour, 1 cup of chopped walnut meats. Add the rolled oats to the boiling water and cook 3 minutes, while hot add the molasses and butter, when lukewarm add the yeast cake dissolved in a little warm water, and enough flour to knead. Let rise over night, in the morning stir down and add nuts, let rise again. This will make two large loaves, or one loaf and one and a half dozen small biscuits.—Helen Lyman.