

Poverty Pancakes.—I find this recipe very satisfactory when milk and eggs are scarce. Soak a half a cake of yeast in warm water; make a thin batter with a quart of water, with one tablespoon of syrup or sugar; beat it very thoroughly after putting in the dissolved yeast. Set to rise until next morning, adding a level teaspoonful of soda and salt to taste. Beat again until it bubbles. After breakfast start some more if there is a teacupful of the batter left and you will have very nice light cakes.