Quickly Made Parker House Rolls-Sift thoroughly, about four times, a quart of flour, three heaping teaspoonfuls of baking powder, and a teaspoonful each of salt and sugar. Rub into this a tablespoonful of very hard butter. Beat an egg very light and mix with two cupfuls of cold sweet milk. Use this to mix the dough with. Roll out one-half inch thick, and cut into rounds. Spread softened butter over each, fold over one half and place in pans, not touching each other. Rub them with sweet milk and bake until brown in a hot oven. These

are delicious.