

Journal for Housewives

By MARION HARLAN

The Twentieth Century Luncheon



"The mother should consider it as a duty and privilege to preside in person."

delicacies six days in the week, it behooves her to study ingenious variations of the old standbys.

For example, a cookbook that lies open at my side tells the wondering reader of fifty-two ways of cooking Irish (white) potatoes. One for each week in the year. In view of the capabilities of this our best-known tuber, it is hardly kind to the juniors who never "sit up to dinner" to serve the potato in his jacket until they are sick of the sight of it. I am far from regarding this vegetable as the most nutritious of the dozen or so that are within reach all winter long. But it is not unwholesome when properly cooked, and the boys, without exception, are fond of potatoes.

When baked quickly and served as soon as it is done; then kneaded between fingers protected from the heat by a napkin until it is mealy to the heart, cracked open and the contents gouged out into a snowy heap upon a hot plate, salted and buttered to taste, it is at its very best estate—at least to my fancy, and as a rule, to Johnny's. Don't let him get tired of baked potatoes. Some day bake them half an hour before luncheon is served; cut a cap from the top of each; turn out the inside and work up into a light cream with butter, a dash of cream and a little grated cheese. Fill the skins with the mixture, set back in the oven and brown lightly and swiftly. Jane "dotes upon stuffed potatoes," and the rest are a good second in the race.

Another day scallop them. Pare away the skins very closely, recollecting that the meekest portions are nearest the skin; slice thin and leave in cold water for an hour. Wipe them and arrange in a pudding dish. Season each layer and dot with butter. When all are in, pour in half a cupful of cold water—no gravy—strew fine crumbs upon the top and cover to keep in the steam. Bake tender; lift the cover and brown lightly.

Upon yet a third day, pare and cut into cubes; leave in cold water for an hour to draw out what Bridget's mother believed was "frank poison," and what we know to be a rank earthy taste. Drain and put into the saucepan with a cupful of water to prevent scorching. Cover and stew tender. Have ready in another saucepan a cupful of hot milk, thickened slightly with a roux of butter and flour. Pour off



"It should include hot, nourishing dishes."

the water in which the potatoes were cooked and substitute the hot, thickened milk. Bring to a gentle boil, stir in a tablespoonful of finely minced parsley, boil up and serve.

A simpler method, yet a good way of preparing the familiar esculent, is to peel and boil quickly in plenty of hot water with a little salt; drain and serve in a hot deep dish and pour over it a great spoonful of butter in which one of minced parsley has been cooked for one minute. If the potatoes are mealy, the result will be highly approved. You may, if you like, mix a teaspoonful of onion juice with the butter and parsley sauce.

Sweet potatoes are popular with children who have not lost their "sweet tooth." It is amazing to note how few ways of preparing them for the table are practiced even in the regions where they grow like weeds for luxuriance. At the south they are baked in their skins and sent to the table au naturel, or skinned after they are baked. At the north they are boiled into insipidity.

Vary the menu by trying two or three of my methods:

1. Boil ten minutes in their jackets; peel while hot and lay in the baking pan; butter generously and brown quickly. They make a delightful garnish for roast beef, or they may be served alone.

2. Peel in the skins and strip these off at once. While they are still smoking hot, mash with the back of a silver spoon and beat to a smooth paste with butter and cream. Add a beaten egg, make into balls or into croquettes; set on the ice or in a very cold place for some hours, stiffen and fry quickly in hot lard or dripping. Drain off every drop of grease and send to table hot.

3. Parboil for ten minutes; peel at once; cut across into slices a quarter of an inch thick; arrange in layers in a baking dish with a dash of salt, a little pepper; strew a teaspoonful of sugar over each layer and dot with butter. When the last layer is in and season the cover with fine crumbs; dot with butter and pour a half cupful of water carefully around the side, not to disturb the crumbs and to prevent burning. Cover closely and bake half an hour. Uncover them and brown.

Sweet potato pudding is good enough to counterbalance the same thing.

Parboil and let the potatoes get perfectly cold before you grate them. Cream together 2 tablespoonfuls of

butter and 1/2 cupful of sugar. Beat 2 eggs light, yolks and whites separately. Stir the beaten yolks into the creamed butter and sugar; season with cinnamon, mace and nutmeg and the juice and half the grated rind of a lemon.

Now stir in the grated potato, gradually, with long, upward strokes, until all is in and the mixture light. Next put in a cup of milk, mix well and fold in the whites.

This is a delicious pudding. It should be eaten cold. If you like, you may bake the mixture in open pie crusts.

Left-overs play an important part in family luncheons. I have dwelt at length upon stews as eminently suited for children's diet—if properly compounded.

Rice is so seldom boiled in the one and only right way that I am constrained to write out here the rule for doing this.

Wash two quarts of slightly salted rice in a large bowl under running water and pick over a cupful of rice and let it fall by degrees from your fingers into a different thing from the fast and hard for twenty minutes before testing the tenderness of the grains by being one. It must be tender, not broken. Turn off every drop of water and set the colander in which the rice is drained in the open oven that your grains may dry off. Each should be whole and stand apart from the rest. Serve in an open deep dish. Treated thus, the valuable cereal is a vegetable seasoner. However, I suggest that they are hardly recognizable as a different thing from the usual rice.

If after boiling the rice you add a handful of raisins, seeded, cut in half and cooked soft in a very little water,

then buttered, you have a good plain dessert for the children's luncheon. Eat with liquid sugar, or with cream and powdered sugar.

Sauces supply zest and variety to winter luncheons. Study combinations of fruits and vegetables for these.

Serve with them crackers heated in the oven and cheese of divers kinds.

Upon stormy days warm up shivering frames with hot soups served in cups. Your fish merchant will sell you a pint of oyster or clam liquor for a song. Add an equal quantity of milk, heating them separately; season with salt, pepper and butter, add half a cupful of fine crumbs and you have a toothsome, warming and nourishing bisque. Potato and onion broths are easily made and ever welcome.

Asarian Harlan

FAMILY MEALS FOR A WEEK

- SUNDAY BREAKFAST**
Grapefruit, cereal and cream, fried scallops, potato, biscuits, toast, tea and coffee.
- LUNCHEON**
Eggs scrambled with canned tomatoes, toasted breakfast biscuits, cabbage salad with boiled rice, "salad," creamed cheese, raisin and date bread, pudding with hard sauce, tea.
- DINNER**
Farmer's chowder, a plate of chicken, fried eggplant, canned spinach, a baked charlotte russe, black coffee.

- MONDAY BREAKFAST**
Oranges, cereal and cream, breakfast steak, fried potatoes, toast, tea and coffee.
- LUNCHEON**
Remains of breakfast, stew with tomatoes, warm gingerbread, cranberry bread, toasted crackers and cream cheese, cookies and marmalade, tea.

- TUESDAY BREAKFAST**
Baked apples eaten with cereal and cream, bacon, boiled eggs, popovers, toast, tea and coffee.
- LUNCHEON**
Tomato soup in cups, cold beef's heart (a left-over), stuffed potatoes, baked macaroni, creamed spinach, American cheese, tea.

- WEDNESDAY BREAKFAST**
Oranges, cereal and cream, fillets of flounder, rice muffins, toast, tea and coffee.
- LUNCHEON**
Stew of mutton and green peas (a left-over), boiled rice, cold beef's heart (a left-over), cracker pudding, tea and milk.

- THURSDAY BREAKFAST**
Oranges, cereal and cream, bacon and fried mash, toast, tea and coffee.
- LUNCHEON**
Fried salt pork with cream gravy, baked tomatoes, macaroni with cheese and tomato sauce, coffee and cookies, black coffee.

- FRIDAY BREAKFAST**
Sliced pineapple, cereal and cream, pickled and creamed codfish, cornbread, toast, tea and coffee.
- LUNCHEON**
Barbecued fresh ham, rice croquettes (a left-over), baked potatoes, chestnut pudding, tea.

- SATURDAY BREAKFAST**
Oranges, cereal and cream, potato omelet, griddle cakes, toast, tea and coffee.
- LUNCHEON**
Salmon bisque (based upon yesterday's pudding), Philadelphia scrapie, potato puree (a left-over), baked macaroni (a left-over), molasses gingerbread, tea.

- DINNER**
Macaroni soup (a left-over), with parmesan cheese passed with it, veal cutlet, lima beans, sautéed fritters, lemon pie, black coffee.

ONCE upon a time it was my fate to be one of a dinner party made up chiefly of millionaires and their consorts. The situation was to me odd, but so full of striking features and characteristic incidents that I soon lost the sensation of strangeness, and gave myself to the business of getting acquainted with my neighbors.

I have said that they were all rich "beyond the dreams of avarice" (if that be a possibility in this gold-couling country). I should have added that, without exception, the moneyed men had sprung from the ranks and were architects and builders of their own fortunes. Wise students of human character do not need to be reminded that, whereas the self-made man who worships his maker is almost invariably proud of the fact that he has risen so fast and so far, and disposed to contrast the brilliant present with the ignoble past, his wife never shares this inclination. He likes to recount his early privations, and exaggerates them after the manner of Dickens' Josiah Bounderby, who trumpeted the fiction that he had been born in a foundling hospital when the foundation of his prosperity was the self-denying labor of the respectable old mother whom he yet denied a share in his improved fortunes.

Madame Nouveau Riche would sink her early part and her husband's in oblivion, and carry herself as one born in the purple. So there was a decided disposition on the part of the full-plumed matrons collected about the festal board on this evening to talk down and out the confidences their lords interchanged respecting "old times" and modern changes. One big-voiced man got the better of discouragements at length.

"I say, Dick!" he called to a crony at the far end of the table, with comprehensive flourish of his arm that took in the sumptuous paraphernalia of flowers, glass, silver and viands get in array upon the damask cloth. "I wonder what you and me would have thought forty years ago if we had been set down to such a dinner as this?"

"Good heavens, man!" was the response, "we hadn't no dinner at all that time!"

The wife of speaker No. 2 joined in the general laugh with zest that did her breeding credit. She had admittedly changed the current of talk by saying:

"It is interesting and marvelous to see the change in our table, with its toms within my recollection. Late dinners were unheard of on this side of the water. And a 'luncheon' meant the breakfast for a meal when it meant anything at all—just what the people of that day would have called a 'snack'—cold meat, bread and butter, and maybe a cookie, eaten in haste when one was going on a journey, or taken along in a basket under the seat of a carriage on a long drive, or when one was a family meal, much less as a state-ly social function, the luncheon was unknown fifty years ago."

The scene and words come back forcibly to me as I seat myself to talk of what has a more important meal than breakfast under the changed conditions of American life, and hardly secondary to the third and more ceremonious of repasts.

Luncheon—shortened into "lunch" under our breathless, hurrying national style—is essentially a woman's affair. Under the modern and most sensible custom that forbids children under 14 years of age to sit up to a 7 or 8 o'clock "course dinner," the family luncheon is virtually the nursery dinner. For that reason, if for no other, it should include such nourishing dishes and proceed in decorous sequence. Indeed, under the prevailing order of meals, I do not see how our boys and girls are to learn table manners if their knowledge of the midday meal be restricted to the school luncheon. Breakfast is seldom partaken of quietly and leisurely by the assembled household. If the youngsters oversee themselves, or are indolent in dressing, they rush through their cereal and substantial silently; they will be late at school; patrifamilias gulps coffee and bolts rolls behind the morning paper, and mamma is pondering the day's engagements.

When practicable, the children whose homes are not remote from their mothers should come home at intervals. Parents should make a matter of principle of this. And the mother should consider it a duty and a privilege to preside in person. I have the pleasure of knowing women who sit down to a well-ordered family meal at half-past 12, dressed for the function they are to grace at half-past 1 in the house of friend or neighbor. The mother may not eat at the first meal. But the children are delighted and proud that she lends her presence and joins in their chat. They hurry home in joyous excitement on the days when "mother is to let them see her dressed for the party," and take especial pride in behaving their best to do honor to her society and toilette. That she is scrupulous in never letting them lunch without her gracious supervision when she can possibly arrange her engagements to meet their wishes strengthens her hold upon heart and esteem. The child has been defrauded who, at some period of his or her life, did not regard the mother as the highest ideal of womanhood and judge all others of the sex by the standard she has set up.

If it be richly worth her while to dress for her boys and girls, and for their dear sakes to keep abreast of the times they are to help make, it is not beneath her to contrive that the simple meal prepared with especial reference to them and eaten in their company should be tasteful as well as wholesome. An intelligent, sensitive child is the most appreciative of mortals of everything done to please and interest it. A mother who scores a point with her boy when she gives him to understand that she has consulted his things in getting up this or that dish for him. In such family these preferences are known, and they should be considered in the family menu. The true mother never forgets that Mary is particularly fond of French tapioca custard, and that Johnny, as he expresses it, "could just die eating Mrs. Bridget's cottage pudding"; that John's rather slender appetite is tempted by ambrosia, and Dick would like to have roast lamb and mint sauce every Sunday; that in her mind each dish has a loving association with the child who especially affects it.

Since her means do not justify costly

THE HOUSEMOTHERS' EXCHANGE

IMPORTANT NOTICE

BECAUSE of the enormous number of letters sent to the Exchange, I must ask contributors to limit their communications to 100 words, except in cases of formulas or recipes. I cannot accept of letters that I want all my correspondents to have a showing in the Corner, and if my request in this respect is complied with, it will be possible to print many more letters.

Brown Bread

I HAVE noticed in the Exchange repeated requests for a trustworthy recipe for Boston brown bread. As a Bostonian and a member of an old New England family where Boston brown bread was on the table daily, I take the liberty of sending the recipe, which has been tried for years and years and never failed one of us. Here it is:

One cup rye meal, 1 cup granulated corn meal, 1 cup Graham flour, 3/4 tablespoon soda, 1 teaspoon salt, 1/2 cup molasses, 1 cup sour milk, or 3/4 cup sweet milk or water. Mix and sift dry ingredients; add molasses and milk, stir until well mixed; turn into a well-buttered mold and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold, cover closely and steam 2 1/2 hours. The cover should be buttered before it is placed on mold and then tied down with string; otherwise the bread, if rising, might force off cover. Molds should never be filled more than two-thirds full. This is the most attractive-shaped loaf, but a 3-pound loaf will answer the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come halfway up around mold