

# BISCUIT DAY

"Drop Biscuits"

From: *Cooks in Clover, Reliable Recipes....*"

**Drop Biscuit.**—One quart of flour; three teaspoons of baking powder; one teaspoon of salt; butter the size of an egg, rubbed into the flour; one pint of milk. Drop from a spoon in a buttered pan. Bake in a quick oven.

*Miss E. B. O.*

## SOUR MILK BISCUIT.

Rub into a quart of sifted flour a piece of butter the size of an egg, one teaspoonful of salt; stir into this a pint of sour milk, dissolve one teaspoonful of soda, and stir into the milk just as you add it to the flour; knead it up quickly, roll it out nearly half an inch thick, and cut out with a biscuit-cutter; bake immediately in a quick oven.

Very nice biscuit may be made with sour cream without the butter by the same process.

"Buttermilk Biscuits"

From: *Whitehouse Cook Book*

"Soda Biscuits"

From: *Whitehouse Cook Book*

## SODA BISCUIT.

One quart of sifted flour, one teaspoonful of soda, two teaspoonfuls of cream tartar, one teaspoonful of salt; mix thoroughly, and rub in two tablespoonfuls of butter, and wet with one pint of sweet milk. Bake in a quick oven.

"Virginia Beaten Biscuits"

From: *American Pastry Cook*

## 602. Virginia Beaten Biscuit.

### Old-Fashioned Way.

There has to be a maul, or Indian club over 2 feet long, and a stout table, for the beating. The biscuit will not be right unless you have the maul made of hard maple, square-shaped at the heavy end, but waving, so as to make uneven hollows in the dough and a hole in the handle for a string to hang it up by.

3 pounds of flour.

1 large teaspoonful of salt.

4 ounces of butter or lard.

3 cups of milk or water.

Have the milk tepid, mix the melted butter and salt with it, and wet up the flour—nearly all—into soft dough. Knead it to smoothness on the table, and then beat it out to a sheet with the maul, fold it over on itself and beat out again.

There is no established limit to the times the dough may be beaten out, but after a few times it begins to break instead of spread. This injures it, and an interval should be allowed for the dough to lose its toughness. The air in the hollows beaten into the dough makes it very light, and white and flaky

## Quick Biscuits.

One quart of sifted flour.

Two heaping tablespoonfuls of sweet, firm lard.

Two cups of new milk (warm from the cow if you can get it.)

Two tablespoonfuls of Royal Baking Powder.

One teaspoonful of salt.

"Quick Biscuits"

From: *Cookery for Beginners*

"Vinegar Biscuits"

From: *Whitehouse Cook Book*

## VINEGAR BISCUITS.

Take two quarts of flour, one large tablespoonful of lard or butter, one tablespoonful and a half of vinegar and one teaspoonful of soda; put the soda in the vinegar and stir it well; stir in the flour; beat two eggs very light and add to it; make a dough with warm water stiff enough to roll out, and cut with a biscuit-cutter one inch thick, and bake in a quick oven.