Shiny Coat Mash
2 qts. Oats
1 pt. Linseed

Boil for no less than three (3) Hours.
Mix sufficient bran to bring to proper consistency.
Cover.
Feed Cold.
If off feed, add a little salt and 1/2 pint molasses.

Hot Mash for Horses
2 to 3 qts. Dry bran (large flat)
1 c. molasses
2 T. Salt
Boiling Water

Stir together bran and salt; drizzle molasses on top.
Add boiling water and stir until thoroughly damp.
Cover with burlap bag and steam.
Serve warm.
Steamed grain is easier to digest and is a great weekly treat for our equine friends.

Horse Treat
2 Carrots, chopped
2 Apples, chopped
3 T. molasses
1 c. bran

Add hot water to bran to consistency of cooked cereal.
Add carrots, apples and molasses.

Horse Carrot Cake
6 c. sweet feed
4 c. bran
2 c. chopped carrots, or apples
1 1/4 c. water
1 c. molasses
Mix ingredients and press the batter into 2 cake pans or 1 tube pan. Bake at 350 (degrees F.) for 30 to 40 minutes from the cake pans and 1 hour for the tube pan. Serve at room temperature and garnish with carrot (or apple) slices.

**Horse Treats**
1 1/4 cups rolled oats
1 1/4 cups dry oats
1/2 cup flax seed
1 cup molasses
1/2 cup flour
1 Mashed apple

Turn on the oven and preheat it to 350 degrees. Mix together oats, seed and flour in a large bowl. Remove the core from the apple and chop it into small pieces. Put the apple pieces through a blender until they're mashed. Stir the mashed apple through the flour mix and then stir through the molasses. If the mix is a little gooey, add a little bit more flour.

You should end up with a sticky dough that you can shape fairly easily. Use a teaspoon to scoop up enough dough to make a small ball. Put the dough balls onto a cookie sheet and flatten them down with the back of the spoon so that they make little patties. Bake the treats really well for around 30-40 minutes so they are crunchy. Keep a check on them so as they do not burn.