

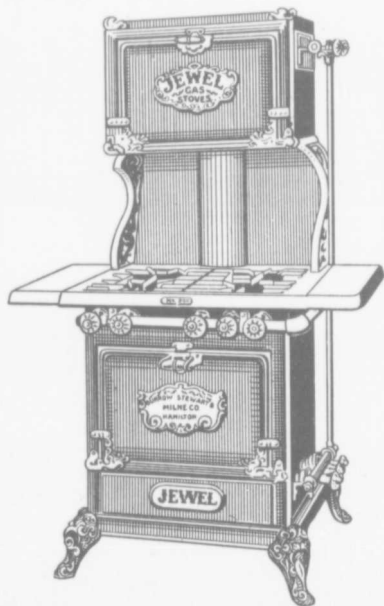
Choice Cooking Recipes

BREAD

Wash and peel three medium sized potatoes, then boil and mash. To this add one quart of luke-warm water, one cake compressed yeast, stir in enough flour to make a stiff sponge, set aside to rise for two hours and a half in a warm place; when risen add one scant tablespoonful of lard, one tablespoonful of granulated sugar, two teaspoonfuls of salt, and enough flour to make a stiff dough. Set aside to rise; when risen knead well and cut into loaves. Then set aside and let rise one hour. Then bake in moderate oven three-quarters of an hour.

BROWN BREAD

Take four cups of white flour, four cups graham flour, four cups sour milk, one and one-half cups molasses, one and one-half cups corn meal, four teaspoonfuls soda. Bake in moderate oven one hour.



The No. 200 Hamilton Jewel Gas Range has Low Baking Oven and Elevated Broiling Oven, one extra strength Burner, three Single Burners and Simmering Burner on top. All burners are removable and can be readily cleaned.

This Range is fitted with Graves' Patent oven Lighter which is absolutely safe, because the oven door must be opened before the oven burners can be lighted.

All our Gas Ranges are fitted with the Jewel Adjustable Needle Valves.