

hot oven (425-450° F.) for the first 15 minutes. Lower heat to 380° F. and bake for the remainder of time in a moderate oven.

For loaves with $1\frac{1}{2}$ cups of liquid it requires 60 minutes to bake.

Just before removing from the oven wash over the crust with cold water.

Remove from the oven and leave to cool on a rack or cake cooler.

When cooled put away in a clean sweet bread box and keep in a cool dry place.

Graham Bread

Substitute 2 cups of Graham flour for 2 cups of white flour.

Whole Wheat Bread

Substitute 2 cups of whole wheat flour for 2 cups of white flour.

Barley Bread

Substitute 2 cups barley flour for 2 cups of white flour.

Rye Bread

Substitute 2 cups of rye flour for 2 cups of white flour.

NOTE :— Any of the above substitute breads must be put into the pans when risen to double in bulk the **first** time. Do not cut them down and allow to rise a second time.

Rye Meal Bread

2 tblsp. molasses	$\frac{1}{4}$ to 2 yeast cakes (compressed) or
$2\frac{1}{2}$ tsp. salt	$\frac{2}{3}$ to 2 cups liquid yeast.
2 tsp. shortening	2 cups rye meal.
3 cups boiling water	2 cups Graham flour
	2 to 4 cups white flour

Dissolve yeast cake in $\frac{1}{4}$ cup lukewarm water. In a large mixing bowl put rye meal, molasses, salt and shortening. Pour over this the remainder of the water, boiling, and beat well. When lukewarm add the dissolved yeast and beat well again. Now add the Graham flour and sufficient white flour to mould the same as in white bread. Set away to rise until double in bulk. Cut, shape and put into pans and let rise again until double in bulk and bake the same as white bread. This bread will not be as well shaped a loaf as the white bread.

NOTE :— All white flour may be used in place of Graham and white flour, if desired.

Oatmeal Bread (2 loaves)

3 cups rolled oats	$\frac{1}{4}$ to 2 yeast cakes or $\frac{2}{3}$ to 2 cups
$4\frac{1}{2}$ cups boiling water	liquid yeast
4 tsp. sugar	2 cups Graham flour
$2\frac{1}{2}$ tsp. salt	4 to 6 cups white flour

Cook the rolled oats and water as for cereal in a double boiler for at least four hours. When ready to set bread, dissolve yeast cake in $\frac{1}{4}$ cup lukewarm water. Turn the cooked cereal into a large mixing bowl (being careful to remove