

### RYE BREAD, No. I.

2 cups scalded milk.	2 teaspoons salt.
2 tablespoons butter.	$\frac{1}{2}$ yeast cake dissolved in
1 tablespoon sugar.	$\frac{3}{4}$ cup lukewarm water.
3 cups flour.	3 cups rye flour.

Put butter, sugar and salt in mixing bowl; add scalding milk, and when lukewarm, add dissolved yeast cake and white flour. Let rise to a spongy consistency, add rye flour and knead. Let rise again; and shape into loaves or rolls. Place in greased pans, let rise until double in bulk, and bake.

### RYE BREAD No. II.

1 cup scalded milk.	$1\frac{1}{2}$ teaspoons salt.
1 cup boiling water.	$\frac{1}{4}$ yeast cake dissolved in
1 teaspoon lard.	$\frac{1}{4}$ cup lukewarm water.
1 tablespoon butter.	3 cups white flour.
$\frac{1}{3}$ cup brown sugar.	Rye meal to make stiff dough.

To milk and water add lard, butter, sugar and salt. When lukewarm add dissolved yeast cake and flour, beat thoroughly, cover, and let rise until light. Add rye meal until dough is stiff enough to knead. Knead thoroughly, let rise to double its bulk, shape in loaves, place in greased pans, let rise until double in bulk, and bake.

### ENTIRE WHEAT BREAD.

2 cups scalded milk.	$1\frac{1}{2}$ teaspoons salt.
$\frac{1}{3}$ cup sugar or $\frac{1}{2}$ cup molasses.	5 cups sifted entire wheat flour.
$\frac{1}{4}$ yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water.	

Mix milk, sugar, or molasses, and salt. When lukewarm add yeast cake dissolved in warm water, and flour. Beat well, let rise until nearly double its bulk. Beat, turn into greased bread pans, let rise until nearly double its bulk, and bake for about one hour in a moderately hot oven.

### GRAHAM BREAD WITH WHITE FLOUR, No. I.

2 cups scalded milk.	$\frac{1}{4}$ cup lukewarm water.
$\frac{1}{3}$ cup molasses.	2 cups white flour.
2 teaspoons salt.	4 cups graham flour.
$\frac{1}{4}$ yeast cake.	

Mix milk, molasses and salt. When lukewarm add dissolved yeast cake and both white and graham flour, sifted. Beat well. Let rise until almost double its bulk, beat again, place in greased bread pans or shape as biscuits. Let rise until nearly double in bulk and bake in an oven which is a little cooler than for white bread. Allow about one and a quarter hours for loaves and thirty minutes for biscuits.

### GRAHAM BREAD WITH WHITE FLOUR, No. II.

$2\frac{1}{2}$ cups hot water or milk.	$\frac{1}{4}$ yeast cake dissolved in
$\frac{1}{3}$ cup molasses.	$\frac{1}{4}$ cup lukewarm water.
$1\frac{1}{2}$ teaspoons salt.	3 cups white flour.
	3 cups graham flour.