

Bake an hour in a moderate oven. When done, the loaves should give a hollow sound when tapped on the bottom.

When baked remove at once from the pan and stand on edge or across the top of the pans that the air may get to all parts and cool it quickly.

SHORT FERMENTATION METHOD.

2 cups scalded milk.	2 cups water.
2 tablespoons sugar.	2 tablespoons shortening (butter or lard).
4 teaspoons salt.	1 compressed yeast cake.

Dissolve yeast and sugar in half a cup of lukewarm water. To the rest of the lukewarm liquid (90 degrees F.) add sufficient warm flour to make a batter that can be beaten without spattering, add yeast mixture and beat until smooth and silky. Cover and put in a warm place free from draughts for from one and one-half to two hours. When light add lard, salt and enough flour to make a dough that will not stick to the hands or board. Knead until smooth and elastic. Place in warmed and greased dish to rise again until double in bulk, about two hours; shape to half fill well-greased bread pans. Cover, let rise till double in bulk and bake in moderate oven for about one hour.

The above calls for strong spring wheat flour. Soft fall wheat flour may be used for the dough stage, but must be kneaded down before it has quite doubled in volume each time. It is not advisable to use soft flour for the ferment and sponge stages, as it does not stand the long fermentation.

Home-made yeast may be used instead of the dry yeast. Use one cup home-made yeast and only three and one-half pints of liquid.

The liquid may be part milk (scalded) and part water. The latter may be potato water, *i.e.*, water in which two or three potatoes have been boiled, removed and finely mashed and returned to the liquid.

The potato water may form the liquid for the ferment stage, and the mashed potatoes added when the sponge is made. Potatoes give that silkiness of texture so much desired by breadmakers.

If the dough is kept covered while rising it will not form a crust. If it seems inclined to form a crust moisten with warm milk and water. A crust is to be avoided, as it makes a streak through the loaf if kneaded in at the early stages and an unsightly crust on the baked loaf if allowed to form in the last stages.

The second rising of the dough may be omitted, although the extra rising makes the loaf a rather finer texture.

The bread-mixer may be used to knead the dough after it is known exactly how much flour the liquid will need to make dough of the right stiffness.