

BREAD

“Here is bread which strengthens man’s heart, and is, therefore, called the staff of life.”

Water Bread With Royal Yeast.

Save the water from potatoes boiled at noon, adding two medium sized potatoes, mashed fine, and add warm water to make one quart. Add one half-cup sugar, and one table-spoon of salt, one large spoonful of butter or lard and pour into bread-mixer.

About five p.m. take one cup of luke-warm water and dissolve one royal yeast cake in it. When well dissolved, pour into a bowl and stir sifted flour in to make a medium sponge, and set to rise in a warm place. Sift three scant quarts of flour into a pan and set to warm slightly all through.

About eight p.m. add sponge—which should be well risen—to material in the bread mixer, which has been slightly warmed. Pour in flour and stir for ten minutes, turning always one way. Cover, and set in a warm place to rise over night.

About five a.m. I find it a good plan to stir the bread down, turning the handle a few times, and let rise again. By seven a.m. it will be ready to put in the tins, and ready for the oven in an hour or less. Bake an hour, or according to size of loaves.—Mrs. A. J. Corcoran.

Rolls—Set at 9 a.m.

3 cups of scalded milk, 4 tablespoons butter, 3 tablespoons sugar, 1 teaspoon salt, 8 cups of sifted flour, 1 yeast cake dissolved.

Put butter, sugar and salt in pail, and pour scalded milk over them. When luke warm add yeast and 4 cups flour.

Set in warm place until noon. Then add the remaining 4 cups