

**A SHORT  
HISTORY  
OF  
MRS. CHURCHILL'S YEAST.**



**M**HE reader who expects to find here a record of **WONDERFUL CHEMICAL DISCOVERIES**, will be disappointed. Mrs. Churchill's Yeast is the triumph of fifty years' experience, aided by common sense. It is the germ of fermentation taken at the moment of its highest perfection and preserved in a dry form. It is the old fashioned hop yeast, (the best yeast in the world), needing only to be dissolved in a little warm water, ready in a moment, and unaffected by time or weather. Mrs. Churchill took her first lesson from her mother, fifty years ago, when housewives risked their reputation on the **LEAVEN** of that time and were almost certain of having **SOUR** bread. She saw the short-lived Yeast. For sixteen years past she has supplied herself and a constantly increasing number of customers with her yeast cakes. At first she had no idea beyond making it for her own use, but so many of her neighbors assured her of its superiority over anything sold, that she decided to make it for the accommodation of every cook and housekeeper who desired a hop yeast on which they could depend in **WINTER** as well as in summer. Mrs. Churchill makes the yeast herself in the same way that she has done for years. Every package is warranted that bears her name and trade mark. A package of 12 cakes will cost ten cents. Ask grocers and dealers for Mrs. Churchill's Yeast and take no other. If not obtained the first time of asking, **ASK AGAIN**. Full directions on every package.

**GENERAL REMARKS ON MAKING BREAD.**

In order to secure good bread it is economy to purchase the new flour. Newly ground flour, which has never been packed, is much superior to barrel flour. Rye flour, is very apt to be musty or grown. No one thing is of greater importance in making bread than thoroughly kneading it. When first taken out of the oven it should be removed from the tin and set up endwise, leaning against something; never lay it flat on the table, as it sweats, and acquires a bad taste. If it has a too thick and hard crust, wrap it in a clean cloth wrung out of cold water. Bread made out of wheat flour, when taken out of the oven, is not fit for the stomach; it should ripen before being eaten. Bread will always taste of the air that surrounds it while ripening,—hence should ripen where the air is pure. In summer, bread should be mixed with cold water; in damp weather use tepid, and in cold weather let it be quite warm.

**GOOD YEAST IS ABSOLUTELY ESSENTIAL:**

**USE MRS. CHURCHILL'S.  
OFFICE AND FACTORY, 39 FRONT STREET, EAST TORONTO.**

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