

DOUGHING FLOUR.

At least once a day every miller should make a critical examination of his flour to see that it is running even, and if there is much variation in stock it should be examined often than once a day.

The majority of millers depend on examination of the dry flour under the slick, and it may be that in most cases that will do, as exact evenness and nicety may not be required.

It will be found much better, though, for all millers to make a practice of doughing their flour at least once a day, for in that way only can the color be brought out in full, and in no other way can the strength be so well tested as by doughing, or baking, which is a still more infallible test of strength.

There are a great many varieties of wheat of which flour is made; some of them make dark colored flour white others very white, and sometimes the dark colored flour makes white bread, while the whiter flour sometimes makes dark bread. If the dark bread is common with the white flour, it is due to chemical combination of that kind in the wheat, but it not common it may be owing to chemical changes that take place during the process of fermentation and baking. Careless, indifferent or ignorant dome bakers often bring the very best of flour into disrepute by baking it. For that reason the baking test should not be resorted to except by skillful bakers, while the doughing and drying test is a natural operation that brings out nothing but natural results.

It requires some skill and alertness to properly dough. In the first place the hands should be washed perfectly clean, with the left hand grasp a small handful of flour, and with the hand held about half open make a cavity in the flour with the finger of the right hand, and into the cavity drop a small tablespoonful of water. Then with a small mixing stick prepared for the purpose mix flour and water well without slopping it over. A good flour dougher allows no slopping. After it has been mixed to a proper consistency with the stick, grasp it quickly in the finger of the right hand and begin with the finger of both hands to knead it rapidly. If the proper consistency was obtained and the fingers kept in quick motion there will be no sticking to the fingers, but if not there will at once be a tendency to stick to the fingers, and if so the dough should be rolled in the flour a time or two, or until proper

consistency is reached. The dough must then be kneaded until it becomes very elastic so that it can be drawn out in very thin sheets. It can then be allowed to dry and the color will be brought out to perfection and the strength well tested. If the dough is at first made too stiff try it over again.



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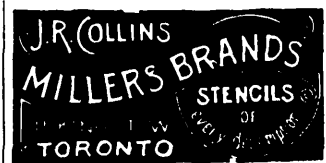
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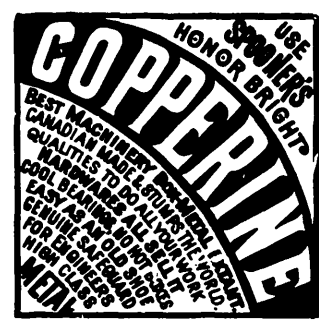
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