

kettle of water as warm as that used in mixing. Keep it at the same temperature until the batter is nearly twice its original bulk (which will be in from five to six hours). It may be stirred once or twice during the rising. Add to this a sponge made of one quart of hot water, two and one-half quarts of flour—adding much more as may be necessary to make a soft dough; mix well and leave in a warm place to rise. When light, mould into loaves, kneading them as soft as possible; lay in buttered tins. When light again, prick and bake.

BREAD.

Five quarts flour, one tablespoon salt, two quarts lukewarm water, one cup of yeast. Knead thoroughly and leave in warm place all night. In the morning make into five loaves, and when light bake one hour.

BISCUIT.

Two quarts flour (full); one quart milk or water, one cup lard, one-half cup yeast, one tablespoon sugar, salt. Melt the lard in half the milk (or water); when it comes to a boil, pour on the flour, thoroughly scalding the quantity it will wet; then put in the remaining milk, cold; add the other ingredients; mould thoroughly, like bread, and let it stand to rise very light (which will take from five to six hours); then stir down and put where it will be cold. As fast as it rises, work it down until entirely cold, then mould it, and leave where it will be cold as possible without freezing. This dough will keep a week, and when wanted can be rolled, cut and baked like soda biscuit—letting them stand to rise ten minutes on the pans before baking.

FRENCH ROLLS.

One pint of milk, scalded; put into it while hot half a cup of sugar and one tablespoon of butter; when the milk is cool, add a little salt and half a cup of yeast, or one compressed yeast cake, stir in flour to make a stiff sponge, and when light mix as for bread. Let it rise until light, punch it down with the hand, and let it rise again—repeat two or three times; then turn the dough on to the moulding board, and pound with the rolling pin until thin enough to cut. Cut out with a tumbler, brush the surface of each one with melted butter, and fold over. Let the rolls rise on the tins; bake, and while warm brush over the surface with melted butter to make the crust tender.

PARKER HOUSE ROLLS.

One teacup home-made yeast, a little salt, one tablespoon sugar, piece of lard size of an egg, one pint milk, flour sufficient