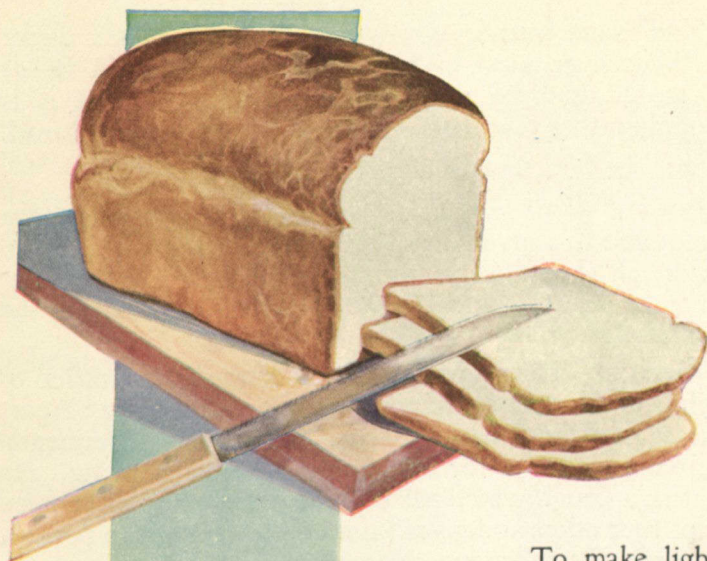


# *The* **PURITY** COOK BOOK



## **THE ART OF MAKING BREAD**

### **GENERAL RULES**

To make light, appetizing bread of good color, texture and keeping qualities, it is necessary to have *good bread flour* and *good yeast*. But even satisfactory materials will give disappointing results if they are not handled properly, and the application of the advice contained in the following discussion is therefore recommended.

FLOUR should always be stored in a dry place, free from odors. Sift flour as it is required, and, in cold weather, warm it before using.

YEAST may be obtained in the form of both dry and moist cakes. Moist or compressed yeast can be used in baking bread by any process, and is particularly useful in the quick methods. Dry yeast, which keeps much better than the compressed form, can be used directly in the overnight *sponge* process, but should not be employed when shorter methods are

