

A FEW
SELECTIONS
FROM THE



PURITY FLOUR COOK BOOK

Illustrating the Careful Way in
Which the Instructions Have
Been Prepared.

BREAD

Essentials of successful home breadmaking:

1. Good flour (*Purity*).
2. Good yeast.
3. Dough of the proper consistency.
4. Control of temperature at all stages.

FLOUR: Remember that flour always improves with age if stored under proper conditions. Any place which is dry and free from odors is suitable. The odors of tar, kerosene, gasoline, etc., are readily taken on by flour. Always sift flour as required. Keep in a warm place, or warm before using.

CONSISTENCY OF DOUGH: If flour has had considerable age, dough should be made up fairly slack. If flour is fresh, make slightly stiff. The tendency is to make a dough too stiff. Make as soft as can be handled without sticking to hands or moulding board. In cold weather, when temperature of dough is apt to be



See last pages for *Purity Flour Cook Book Coupons*.