

A SHORT HISTORY

OF

MRS. CHURCHILL'S YEAST.



Mrs. CHURCHILL took her first lessons 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 popularity of the SALT RISING speedily wane on the introduction of the Fluid Hop 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 neighbours 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 twelve cakes will cost ten cents. Ask grocers and dealers for Mrs. Churchill's Yeast and take no other. It is the best in use. 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 BEST 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 tins and set up endwise, leaning against something; never lay it flat on a 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 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 it 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 & FACTORY, 39 FRONT STREET TORONTO.