

BREAD.

G. DEBUS.

One cup of luke warm water, half a teaspoonful of salt, $3\frac{1}{2}$ cups of flour, $\frac{1}{2}$ yeast cake.

Dissolve the salt and yeast cake in the luke warm water, sift in half the flour to make a batter and beat until smooth and stringy, sift remaining flour into a large pan, make a well in the centre, pour in the batter and cover with flour, cover with a towel, set in a temperature between 77 degrees—95 degrees F. over night (10—12 hours). In the morning mix into a dough with the flour and knead until smooth and elastic. Grease the bread pan and put the dough back in it. Cover, set in same temperature as before until double in bulk. Turn out on a board, knead slightly, mould in loaves, place in greased pans, set away in pans until double in bulk. Brush top of loaves with water or milk and bake in a hot oven about an hour. Have the oven moderate at first, until the bread stops rising.

SALT RISING BREAD.

MRS. PHIL COWAN.

$2\frac{1}{2}$ tablespoons corn meal, scald in 1 teacup fresh milk heated to a boiling point, keep warm until morning then add a pint of luke warm water, 1 teaspoon sugar, enough flour to make stiff batter. When this comes up, make up with 3 pints of flour, salt to taste, allowing lard the size of an egg to each pint of flour.

WHITE BREAD. (QUICK METHOD.)

MRS. M. ROOS.

To about $3\frac{1}{2}$ pounds sifted flour add 2 teaspoons salt and mix thoroughly together. Then dissolve 1 cake Fleischman's Compressed Yeast in 1 quart luke warm water. See that the water is not hot. Pour the water and the yeast over the flour and make a moderately stiff dough. Knead thoroughly, and set in a warm place to rise. When well risen mould into loaves, let it rise again, and then bake.