

to the time desired for the process. If dry yeast is used, mix it with a little lukewarm liquid and flour several hours before adding it to the sponge.

Third: Add the yeast mixture to the lukewarm liquid mixture.

Fourth: Sift the flour, allowing 3 to 4 cups for each loaf. Add $\frac{1}{2}$ of the flour to the liquid mixture and beat thoroughly. Add more flour to make a dough, using a knife, until, when touched with the finger, the dough does not stick to the finger. A bread mixer is a time and labor saver. Turn dough onto a slightly floured board; knead by pushing the dough into the palms of the hands and drawing it forward with the fingers. Use as little flour as possible on board and hands while kneading. Continue until the dough is smooth and elastic to the touch. It takes from 15 to 20 minutes to knead with the hands and about 3 minutes in the bread mixer. Thorough kneading makes fine-grained bread.

Fifth: Put dough in a bowl, brush over with milk, cover closely, put in a warm (not hot) place and let rise to double its bulk. This may be overnight or in the daytime, depending on the quantity of yeast used.

Sixth: Knead again, shaping into loaves; divide dough into as many portions as there are cups of liquid in the mixture. Place in pans, brush over with skimmed milk or melted fat.

Seventh: Cover and let rise in a warm place to double their bulk.

Eighth: Bake loaves from 50 to 60 minutes in a moderately hot oven.

Ninth: Cool loaves on a rack or place them so the air can circulate freely around the loaf.

WHITE BREAD

1 cup scalded milk	1 $\frac{1}{2}$ teaspoons salt	1 yeast cake mixed with
1 cup boiling water	1 tablespoon sugar or	$\frac{1}{2}$ cup lukewarm water
2 tablespoons fat	syrup	6 cups flour

Follow general directions.

To make potato bread, add 2 cups mashed potatoes to the liquids. Use only 1 cup liquid and less flour is needed.

ENTIRE WHEAT OR BRAN BREAD

1 cup boiling water	1 teaspoon salt	2 $\frac{3}{4}$ cups flour
1 cup scalded milk	4 $\frac{3}{4}$ cups coarse entire	$\frac{1}{2}$ yeast cake mixed with
$\frac{1}{2}$ cup molasses	wheat flour	$\frac{1}{2}$ cup lukewarm water

Follow general directions.

RYE BREAD

May be made as directed for entire wheat bread, using rye flour in place of the whole wheat flour.

RYE AND OATMEAL BREAD

2 cups hot liquid	1 teaspoon salt	2 cups white flour
1 cup oatmeal	$\frac{1}{2}$ yeast cake mixed with	3 cups rye flour or all rye
2 tablespoons fat	$\frac{1}{2}$ cup lukewarm liquid	and cornmeal.
$\frac{1}{4}$ cup molasses		

Pour the hot liquid over the oatmeal, add the fat, molasses and salt. Follow general directions.