

INDEX

	PAGE.		PAGE.
Baking Results.....	8, 9, 11, 29	Nutritive Value of Bread and other Foods Compared	38
Biscuits, Baking	28	Nutritive Values of White and Brown Breads	35
Bleaching	11	Pastry	30, 31
Blended Flour	13, 21, 25	Puff Pastry	31
Breadmaking	35	Quality in Flour	67
Brown Bread, Nutritive Value....	35	Quality in Wheat	1
Cabinet for Controlling Tempera- ture of Dough	19, 20	Quick Method of Breadmaking...	25
Chemical Changes in Breadmaking	17	Rolls, Recipe for Making	26
Composition of Bread	32	St. Bartholomew's Hospital Report on White and Brown Breads.	37
Composition of Wheat and Flour.	4	Salt-rising Bread	17
Digestibility of Nutrients in Bread	36	Short Pastry	30
Dough Method of Breadmaking	22 23, 24	Sponge	22, 23, 24
Ferment Method of Breadmaking	22, 23	Strong vs. Weak Flour for Biscuits	28
Flaky Pastry	31	Temperature in Baking, Influence of	18
Flour, Composition of	4	Varieties of Wheat	2, 9
Flour Milling	3	Wheat, Composition of	4
Flour, Varieties.....	4, 8, 11, 14	Wheat, Varieties of	2, 8
Gilbert on White and Brown Breads	36	White Bread, Nutritive Value...	35-38
Home-made Yeasts	26	Yeast	14, 15, 26
Leavening Materials	14, 16		
Milling of Flour	3		