



MEASURING CUPS AND TEASPOONS AND TABLESPOONS ILLUSTRATING THE MEASURING OF DRY INGREDIENTS, BUTTER, AND LIQUIDS. — *Page 25.*



THE WHIPPING OF HEAVY AND THIN CREAM. — *Page 425.*

Water Bread

2 cups boiling water	2½ teaspoons salt
1 tablespoon butter	¼ yeast cake dissolved in
1 tablespoon lard	¼ cup lukewarm water
2 tablespoons sugar	6 cups sifted flour

Put butter, lard, sugar, and salt in bread raiser, or large bowl without a lip; pour on boiling water; when lukewarm, add dissolved yeast cake and five cups of flour; then stir until thoroughly mixed, using a knife or mixing-spoon. Add remaining flour, mix, and turn on a floured board, leaving a clean bowl; knead until mixture is smooth, elastic to touch, and bubbles may be seen under the surface. Some practice is required to knead quickly, but the motion once acquired will never be forgotten. Return to bowl, cover with a clean cloth kept for the purpose, and board or tin cover; let rise over night in temperature of 65° F. In morning cut down: this is accomplished by cutting through and turning over dough several times with a case knife, and checks fermentation for a short time; dough may be again raised, and recut down if it is not convenient to shape into loaves or biscuits after first cutting. When properly cared for, bread need never sour. Toss on board slightly floured, knead, shape into loaves or biscuits, place in greased pans, having pans nearly half full. Cover, let rise again to double its bulk, and bake in hot oven. (See Baking of Bread and Time-Table for Baking.) This recipe will make a double loaf of bread and pan of biscuit. Cottolene, crisco, or beef drippings may be used for shortening, one-third less being required. Bread shortened with butter has a good flavor, but is not as white as when lard is used.

Milk and Water Bread

1 cup scalded milk	1 yeast cake dissolved in
1 cup boiling water	¼ cup lukewarm water
1 tablespoon lard	6 cups sifted flour, or one cup
1 tablespoon butter	white flour and enough en-
2½ teaspoons salt	tire wheat flour to knead

Prepare and bake as Water Bread. When entire wheat flour is used add three tablespoons molasses. Bread may be

mixed, raised, and baked in five hours, by using one yeast cake. Bread made in this way has proved most satisfactory. It is usually mixed in the morning, and the cook is able to watch the dough while rising and keep it at uniform temperature. It is often desirable to place bowl containing dough in pan of water, keeping water at uniform temperature of from 95° to 100° F. Cooks who have not proved themselves satisfactory bread makers are successful when employing this method.

Entire Wheat Bread

2 cups scalded milk	2 teaspoons salt
$\frac{1}{4}$ cup sugar or	1 yeast cake dissolved in
$\frac{1}{3}$ cup molasses	$\frac{1}{4}$ cup lukewarm water
4 $\frac{2}{3}$ cups coarse entire wheat flour	

Add sweetening and salt to milk; cool, and when lukewarm add dissolved yeast cake and flour; beat well, cover, and let rise to double its bulk. Again beat, and turn into greased bread pans, having pans one-half full; let rise, and bake. Entire Wheat Bread should not quite double its bulk during last rising. This mixture may be baked in gem pans.

German Caraway Bread

Follow recipe for Milk and Water Bread (see p. 54), using rye flour in place of entire wheat flour, and one tablespoon sugar for sweetening. After first rising while kneading add one-third tablespoon caraway seed. Shape, let rise again, and bake in a loaf.

Entire Wheat and White Flour Bread

Use same ingredients as for Entire Wheat Bread, with exception of flour. For flour use three and one-fourth cups entire wheat and two and three-fourths cups white flour. The dough should be slightly kneaded, and if handled quickly will not stick to board. Loaves and biscuits should be shaped with hands instead of pouring into pans, as in Entire Wheat Bread.