Ballard's Best Flour

IS CALLED

OBELISK.

ALWAYS RELIABLE.

A Name of Purity and Whiteness.

This Celebrated Brand has now been on the Market for ten years and the demand has steadily increased until our mills now make over one thousand barrels of flour, every day.

We also make “Graham” a whole wheat flour especially recommended to those suffering from dyspepsia, or who want flour containing the coarse part of the wheat berry.

Ballard & Ballard Co.,
LOUISVILLE, KY.
NOTICE!

IN ORDER

TO MAKE GOOD BREAD QUICK,

There are several important features to be observed:

1st. Get Ballard’s Obelisk, the Finest Flour made.

2d. The Stove must be in proper condition

3rd. See that yeast is good and fresh, for with sour yeast no one can make good bread.

4th. Flour must be warm before mixing; set the flour in a pan on the back of the stove until it is thoroughly warm; if flour is cold it will chill the yeast, and bread will be dark and heavy.

DIRECTIONS FOR MAKING 4 LOAVES BREAD:

Take the amount of flour desired, (Ballard’s Obelisk is the best,) and set on back of stove to become thoroughly warmed; dissolve one cake of yeast in a pint of luke warm water; add to the flour one tablespoonful of salt, sugar and lard; then stir in the yeast water and as much more warm water as will make a soft dough; work this with the hands about 10 or 15 minutes, until it gets smooth and does not stick to the hands; cover with a heavy cloth and set to rise in a warm place after the dough has risen to about double its size, work over again about two minutes, put in baking pans, which should be greased, to rise as before, then put in stove to bake.

NOTE —By the above directions Bread can be made in the morning instead of over night. To make two loaves, will take less flour and yeast and less working.
BALLARD'S

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196 BEST
Obelisk
Flour
LOUISVILLE