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NIAGARA LITH. CO. BUFFALO, N.Y.
DIRECTIONS
FOR MAKING BREAD.

FOR SETTING AT NIGHT.
Dissolve at night in three pints of warm water one cake of compressed yeast, add to same two teaspoonfuls of salt, three teaspoonfuls of sugar, a little shortening—if desired—and enough flour to make a smooth dough; knead well for ten minutes, set in a warm place, temperature about 75°, and let rise over night. In the morning knead again for five minutes, let rise from ½ to ¾ of an hour. Form into loaves, and when about twice their size, put into oven and bake in moderate heat.

FOR BAKING IN THE MORNING.
Dissolve in the morning in three pints of warm water, at a temperature of about 90°, two cakes of compressed yeast, add to same two teaspoonfuls of salt, three teaspoonfuls of sugar, and shortening size of an egg—if desired—and enough flour to make a smooth dough; knead well for ten minutes, and allow dough to rise for three hours; knead again and let rise one hour. Form into loaves, put in tins, and when about twice their size, put into oven and bake in a moderate heat.

YEAST MUST ALWAYS BE FRESH.
In cold weather flour should be kept in a warm room, and water or milk used should be 5° warmer than the above directions call for. In warm weather use water cool.

Keep dough, from time of mixing until it reaches oven, covered to prevent crusting.

ARNDT, THOMPSON & CO.,
511 Chamber of Commerce Building, BOSTON, MASS.