Giving Your Meals
THE TOUCH OF INDIVIDUALITY
with delicious
YEAST RAISED BREADS
Bread that's delicious and different adds interest to any meal. See page 16 for raisin bread recipe, page 26 for cinnamon buns, page 24 for currant buns.
Delightful Breads... Buns... and Coffee Cakes

Your baker can supply all of the breads, buns, and coffee cakes featured in this interesting booklet

Revised 1939 Edition
Standard Brands of California
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SIMPLE AND WHOLESOME — all children love these sweet French buns

(SEE PAGE 24 FOR RECIPE)
Even the simplest surprise does a great deal for a meal—and it is easy to supply this surprise with delicious yeast-raised breads!

A change in flavor! A change in shape! Dietitians tell us this is the secret of giving wholesome foods a never-failing appeal to children. (It works like magic with the older members of the family, too.)

For breakfast, for luncheon, for dinner—there is no end to the delicious breads that are quickly and easily made—breads that keep home meals from becoming monotonous and add a touch of individuality when you entertain.

Coffee Cakes are so rich and tasty they are especially nice for dessert. And of course they are far less expensive than the usual cakes and pastries.

The recipes given here are clear and easy to follow—but when you are pressed for time you can get these breads from your baker. Just ask for his "featured" breads. He uses the finest ingredients and the utmost skill and care.
Important Points in Bread Making

This collection contains some unusual recipes that have been thoroughly tested. If instructions are carefully followed you will have excellent results.

HOW TO USE YEAST

Yeast is the most important ingredient for successful bread baking. It is a perishable food and should be given the same care as milk and butter.

Fleischmann's High Vitamin Yeast is delivered fresh to your grocer every few days by the nationwide delivery system of Standard Brands Incorporated. It should be stored in a refrigerator where it will be dry as well as cool. Where ice is not available it may be kept in good condition in a cellar or other cool place.

An excess of heat kills Yeast. Therefore, in adding liquid always see that it is not more than lukewarm, preferably around 80° F. In very cool weather the flour should be warmed.

Three important vitamins — Vitamins B, D and G — in Fleischmann's High Vitamin Yeast are not appreciably lost in baking. The rich amounts of these vitamins in Fleischmann's Yeast are transferred to the bread, giving it extra food values.

Remember the name—Fleischmann's High Vitamin Yeast. Fleischmann has been the standard of yeast excellence for more than seventy years.
INGREDIENTS

FLOUR Use bread flour, as it contains the right amount of gluten to make a firm yet elastic loaf. Kneading is necessary to develop this elasticity.

SHORTENING is used for flavor and to improve the texture. Much shortening retards the growth of yeast. For loaf breads, lard or a butter substitute can be used. For rich rolls, cakes and pastries, butter is preferred.

SALT is necessary in all breads for flavor.

SUGAR in small amounts is a food for yeast. An excessive quantity, like butter and eggs, retards the growth of yeast plants. For this reason, in some recipes, sugar is added in two portions. In bread mixtures, sugar adds flavor and tenderness to the crust.

EGGS are used in richer breads and pastries for flavor, color and richness.

LIQUID Breads made with milk are more nourishing, richer and keep moist longer. All fresh milk must be scalded and cooled before yeast is added. Any liquid used for dissolving yeast, whether milk or water, should be lukewarm.

MEASURING
Accurate measurements are necessary to obtain uniformly good results. Standard measuring cups containing one-half pint should be used. One cup contains 16 level tablespoons; 1 level tablespoon contains 3 level teaspoons. All measurements are level. Dry ingredients are leveled off with a knife. A cup of liquid is as much as the cup will hold without running over.
KNEADING

Knead dough quickly and lightly until it is smooth and elastic and the surface blisters. It should not stick to the fingers or board. Push the dough with the palms of the hands, with fingers curved to prevent dough from flattening out too much. With every push it should be turned one-quarter way round and folded over.

RISING

After kneading, place dough in greased bowl and set in a warm place, free from draft. Brush top of dough with melted shortening and cover bowl to prevent the forming of a crust which would cause a streak in the bread. Let it rise until double in bulk.

MOULDING

Shape dough into loaves to half fill greased bread pans, handling as little as possible and using no flour. Let it rise again in warm place, free from draft, until double in bulk. Flour the finger and make an impression in the loaf; if the impression disappears, let it rise a little longer; if it remains, bread will rise no more and is ready to bake.

BAKING

The first few minutes of baking any yeast mixture are for the purpose of raising the dough to its maximum capacity. This must be done in a moderately hot oven at 425° F. After baking for 15 minutes reduce the heat to moderate or 375° F. and finish baking, about 45 to 60 minutes for loaf bread. When done, bread shrinks from the sides of the pan and can be easily removed. When baked remove from the pans and let stand away from all drafts until cool. Do not cover bread with a cloth while it is hot.

Plain biscuit and rolls require a hotter oven of 450° F. for about 15 to 20 minutes. Sweetened rich breads require a lower temperature of 350° to 400° F.
BREADS
the clever housewife serves...
**WHITE BREAD—SPONGE METHOD**

1 cake Fleischmann’s Yeast  
2 tablespoons sugar  
6 cups (1½ qts.) lukewarm water

18 cups (4½ qts.) sifted flour  
2 tablespoons melted fat  
1½ tablespoons salt

Dissolve yeast and sugar in 1 quart of lukewarm water; add 1½ quarts of the flour, or sufficient to make a sponge. Beat well. Cover and let rise in a warm place for 1½ hours. When well risen add remaining lukewarm water, fat, salt and remainder of flour, or enough to make easily handled dough. Knead thoroughly; place in greased bowl. Cover and let rise from 1½ to 2 hours. When light, mould into loaves and place in well-greased baking pans; cover and let rise again for 1 hour. When light, bake 45 to 60 minutes (see directions page 10). Makes 4 large loaves.

**WHITE BREAD—QUICK METHOD**

2 cakes Fleischmann’s Yeast  
2 tablespoons sugar  
4 cups (1 qt.) lukewarm water

12 cups (3 qts.) sifted flour  
2 tablespoons melted fat  
1½ tablespoons salt

Dissolve yeast and sugar in lukewarm water; add fat, and half the flour. Beat until smooth; then add salt and remaining flour, or enough to make easily handled dough. Knead until smooth and elastic. Place in greased bowl, cover and set aside in warm place, free from draft, until light, about 1½ hours. Mould into loaves. Place in well-greased bread pans, to half fill. Cover and let rise 1 hour, or until double in bulk. Bake 45 to 60 minutes. (See directions page 10.)

If a richer loaf is desired, use milk in place of part or all of the water. Makes 3 large loaves.

**WHITE BREAD—OVERNIGHT METHOD**

1 cake Fleischmann’s Yeast  
2 tablespoons sugar  
2 qts. lukewarm water

2 tablespoons melted fat  
3 tablespoons salt  
6 qts. sifted flour

This overnight method has one special advantage—the process is largely carried on during the night and baking
may be completed early in the day. Dissolve yeast and sugar in lukewarm water; add fat, salt and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough. Knead until smooth and elastic. Place in well-greased bowl and cover.

Set aside to rise overnight, or about 9 hours. In the morning, mould into loaves. Fill well-greased pans half full, cover and let rise until double in bulk, about 1 1/2 hours. Bake 45 to 60 minutes (see directions page 10).

Makes 6 large loaves.

**AMERICAN RYE BREAD**

1 cake Fleischmann's Yeast  
2 cups lukewarm water  
1 cup milk, scalded and cooled  

5 cups rye flour  
1 1/2 cups sifted white flour  
1 tablespoon melted fat  
1 1/2 tablespoons salt

Dissolve yeast in lukewarm water, add lukewarm milk and 2 1/2 cups rye flour, or enough to make a sponge. Beat well. Cover and set aside in warm place, to rise, about 2 hours. When light, add white flour, shortening, salt and rest of rye flour, or enough to make a soft dough. Knead five minutes. Place in greased bowl, cover and let rise until double in bulk, about 2 hours. Shape into long loaves. Place in shallow pans, cover and let rise again until light, about 1 hour. Brush with white of egg, diluted with water, to glaze. With sharp knife cut lightly three strokes diagonally across top. Bake 45 to 60 minutes (see directions page 10).

One tablespoon caraway seed may be used if desired.

Makes 2 loaves.

Note: By adding one-half cup of sour dough, left from previous dough, an acid flavor is obtained, which is considered by many a great improvement. This should be added to the sponge.
GRAHAM OR WHOLE WHEAT BREAD

1 cake Fleischmann's Yeast  2 tablespoons melted fat
4 tablespoons light brown  1 1/2 teaspoons salt
    sugar or molasses          4 cups Graham or whole
1 cup lukewarm water         wheat flour
1 cup milk, scalded and cooled 1 cup sifted white flour

Dissolve yeast and sugar or molasses in lukewarm water. Add lukewarm milk, fat, salt, then flour gradually, or enough to make a dough that can be handled. Knead thoroughly, keeping dough soft. Cover and set in warm place to rise for about 2 hours. When double in bulk, mould into loaves and place in well-greased pans; cover and let rise again, about 1 hour or until light. Bake in moderate oven at 400° F. about 1 hour. Makes 2 loaves.

GLUTEN BREAD

1 cake Fleischmann's Yeast  1 tablespoon melted fat
1 tablespoon sugar           1 1/2 teaspoons salt
1 cup lukewarm water         3 cups gluten flour
1 cup milk, scalded and cooled

Gluten Bread is particularly desirable for use in the case of persons suffering from diabetes and other diseases where starch must be omitted from the diet.

Dissolve yeast and sugar in lukewarm water. Add lukewarm milk, fat, salt and flour. Knead until smooth and elastic. Place in a well-greased bowl. Cover and set in warm place to rise until light, about 2 hours. Mould into loaves, place in greased pans, filling half full. Cover, let rise again until double in bulk, about 1 hour. Bake in moderate oven at 400° F. for 45 minutes. Makes 2 loaves.

BRAN BREAD

2 cakes Fleischmann's Yeast  7 cups sifted flour
1 cup lukewarm water         5 cups bran
2 cups milk, scalded and cooled 4 tablespoons melted fat
3/2 cup molasses              2 tablespoons salt

Dissolve yeast in lukewarm water. Add lukewarm milk, molasses and four cups sifted flour. Beat well. Then add
bran, fat, salt and remainder of flour, or enough to make a dough that can be handled. Knead well, cover, let rise until double in bulk, about 2 hours. Form into 3 loaves. Place in well-greased pans. Cover and let rise until double in bulk about 45 minutes. Bake in moderate oven at 400° F. about 45 minutes. Makes 3 loaves.

One cup raisins may be added if desired.

**ORANGE BREAD**

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<th>Ingredient</th>
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<tr>
<td>2 cakes Fleischmann's Yeast</td>
<td>1/4 cup sugar</td>
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<tr>
<td>1 tablespoon sugar</td>
<td>1 egg yolk</td>
</tr>
<tr>
<td>2 cups lukewarm water</td>
<td>grated rind 2 oranges</td>
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<tr>
<td>7 cups sifted flour</td>
<td>1/4 cup orange juice</td>
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<tr>
<td>1/4 cup butter</td>
<td>1 teaspoon salt</td>
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Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add 1 1/2 cups flour. Beat well, cover and let rise in warm place until double in bulk. Cream butter, add sugar and egg yolk; add to yeast mixture. Add remaining ingredients and flour. Mix well, then knead lightly. Shape into loaves and place in greased loaf pans; let rise until double in bulk. Bake in moderate oven at 400° F. about 45 minutes. Makes 3 loaves.

**NUT BREAD**

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<th>Ingredient</th>
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<tr>
<td>1 cake Fleischmann's Yeast</td>
<td>2 tablespoons shortening</td>
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<tr>
<td>1 tablespoon sugar</td>
<td>1/2 cup sugar</td>
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<tr>
<td>1 cup milk, scalded and</td>
<td>white of 1 egg</td>
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<td>cooled</td>
<td>1/2 teaspoon salt</td>
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<td>3 cups sifted flour</td>
<td>3/4 cup chopped walnuts</td>
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Dissolve yeast and one tablespoon sugar in lukewarm milk, add 1 1/4 cups flour; beat thoroughly. Cover and set aside in warm place 50 minutes, or until light. Cream shortening, add sugar and beat well; add to yeast mixture; add stiffly beaten egg white, salt and remainder of flour or enough to make a dough; mix in nuts.

Knead well; place in greased bowl, cover and let rise until double in bulk, about 2 1/2 hours. Mould into a loaf, or small finger rolls, and place in well-greased pans. Let rise
again until light, about 1 hour. Bake in moderate oven at 400° F. about 45 minutes. Bake finger rolls in hot oven at 450° F. about 8 minutes.

RAISIN BREAD

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 cup lukewarm water
1 cup milk, scalded and cooled

6 cups sifted flour
4 tablespoons shortening
¾ cup sugar
1 cup raisins, floured
1 ½ teaspoons salt

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add lukewarm milk and 2 cups flour. Cream shortening and sugar together; add to yeast mixture, and beat until smooth. Cover and let rise in a warm place until light, about 1 ½ hours.

When well risen, add raisins, salt and remaining flour, or enough to make a soft dough. Knead lightly. Place in well-greased bowl, cover and let rise again until double in bulk, about 1 ½ hours. Mould into loaves, place in well-greased pans to half fill; cover and let rise again until light, about 1 hour. Brush with egg beaten with 2 tablespoons cold water; bake about 45 minutes according to directions on page 10. Makes 2 loaves.

OATMEAL BREAD

2 cakes Fleischmann's Yeast
¾ cup lukewarm water
3 cups thick cooked oatmeal
3 tablespoons melted shortening

3 tablespoons sugar
1 tablespoon salt
5—6 cups flour

Dissolve yeast in lukewarm water; mix oatmeal, shortening and sugar together; add yeast, mix well. Add salt and flour. Turn out on floured board and knead about 10 to 15 minutes until elastic. Place in greased bowl, cover and let rise in warm place until double in bulk. Shape into three loaves, place in greased bread pans. Cover and let rise again until light. Bake in moderate oven at 400° F. about 1 hour.

Makes 3 loaves.
Delicious ROLLS and SWEET BUNS are easy to make

PECAN ROLLS
recipe on page 23

PARKER HOUSE ROLLS
recipe on page 18

HOT CROSS BUNS
recipe on page 21
REFRIGERATOR ROLLS

1 cake Fleischmann’s Yeast
2 tablespoons sugar
2 cups milk, scalded and cooled to lukewarm
4 tablespoons melted shortening
6 cups sifted flour
2 teaspoons salt

Dissolve yeast and sugar in lukewarm milk. Add shortening and half the flour. Beat until perfectly smooth. Add salt and remainder of flour. Knead well and place in greased bowl. Cover. Let rise until double in bulk; stir down. Cover well and place in refrigerator until needed. To use, cut off as much dough as desired, roll out on lightly floured board, shape into rolls and place in greased pans. Let rise in warm place until double in bulk. Bake in hot oven at 425° F. about 20 minutes. This dough may be kept 4 or 5 days and baked as desired.

Makes 5 dozen small or 2½ dozen large rolls.

PARKER HOUSE ROLLS

Use dough for Refrigerator Rolls. Roll out to ¼ inch thick. Brush lightly with melted butter and cut with two-inch biscuit cutter. Crease through center with dull edge of knife and fold over in pocketbook shape. Place on well-greased pans one inch apart; cover and let rise until light, about ¾ hour. Bake in hot oven at 425° F. about 10 minutes.

CLOVER LEAF ROLLS

Use dough for Refrigerator Rolls. Shape very small portions of the dough into small round balls. Brush the sides with melted butter and place three balls in each well-greased muffin pan. Cover and let rise until light, about ¾ hour. Bake in hot oven at 425° F. about 10 minutes.

POPPY SEED STICKS

Use dough for Refrigerator Rolls. Roll out to ¼ inch thick; brush lightly with melted butter and cut into pieces 4 inches square. Roll up each square diagonally starting
at one corner. Place on greased baking pan about 1 inch apart. Cover and let rise until light, about ¾ hour. Brush tops with egg yolk beaten with 2 tablespoons cold water, and sprinkle thickly with poppy seeds. Bake in hot oven at 425° F. about 10 minutes.

ORANGE FILLED ROLLS

Use dough for Refrigerator Rolls. Roll out on floured board to ¼ inch thick. Spread with cooked orange filling and roll up as for jelly roll. Cut into 1-inch pieces; place in greased muffin tins and let rise until light, about ¾ hour. Bake in moderate oven at 375° F. about 20-25 minutes.

ORANGE FILLING

¾ cup sugar
½ cup cold water
3 tablespoons cornstarch

1 orange, grated rind and juice
½ lemon, grated rind and juice

Mix cornstarch and sugar together. Add water to make smooth paste; add fruit juices and rind. Bring to boil, stirring constantly, and cook until thick. Cool.

DINNER ROLLS

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 cup milk, scalded and cooled

3 cups sifted flour
1 egg white
2 tablespoons melted fat
1 teaspoon salt

Dissolve yeast and sugar in lukewarm milk. Add 1½ cups flour and beat until smooth. Add stiffly beaten egg white, fat, salt and remainder of flour, or enough to make a moderately firm dough. Knead lightly, using as little flour on the board as possible. Place in well-greased bowl. Cover and let rise in a warm place until double in bulk, about 2 hours. Shape into small rolls.

Place in well-greased pans, set in warm place and let rise ½ hour, or until light. Brush with white of egg, beaten slightly with 1 tablespoon cold water. Bake in a hot oven at 450° F. about 10 minutes.
POTATO BISCUIT

1 cake Fleischmann's Yeast 6 large potatoes
2 cups milk 1 teaspoon salt
4 cups sifted flour 1 tablespoon sugar
1 egg 2 tablespoons butter

Bake and mash potatoes; measure enough to make 4 cups. Place in bowl, add salt, sugar and butter. Heat 1 cup milk to lukewarm, dissolve yeast in it; add enough flour, about 1 cup, to make a sponge. Set in warm place to rise. Heat remaining 1 cup milk to boiling and add to mashed potato mixture.

When sponge has risen and dropped back, add it to potato mixture; add well-beaten egg, remainder of flour and mix together thoroughly. Let rise in warm place until double in bulk. Drop the mixture by tablespoonfuls on a greased baking sheet; the dough should not be handled. Let rise again to double in bulk; bake in hot oven at 425° F. about 15 minutes.

Makes 4 dozen.

OVEN SCONES

Use recipe for Tea Biscuit, page 21. When well risen, turn out on floured board and knead lightly. Form into 6 round cakes. Cover and let rise on the floured board about 15 minutes. Roll ¼ inch thick. Cut across each way making an impression of 4 cakes on each of the rounds. Place in well-greased pan; dust with flour and let rise about 1 hour or until double in bulk. Bake 15 minutes in moderate oven at 375° F.

RUSKS

2 cakes Fleischmann’s Yeast 6 cups sifted flour
½ cup sugar 1½ teaspoons salt
2 cups scalded milk 4 egg yolks, beaten
4 tablespoons melted butter

Dissolve sugar in scalded milk; cool to lukewarm; dissolve yeast in milk; add 3 cups flour and beat well. Cover
and let rise in warm place until double in bulk. Add remaining ingredients with 3 cups flour, using more flour if necessary to make dough stiff enough to knead. Knead on floured board until elastic. Let rise again until double in bulk.

Roll out 1 inch thick; cut into biscuits and place close together in greased bread pans. Let rise again until double in bulk. Brush tops with yolk of one egg, beaten with 1 tablespoon water. Bake in moderate oven at 400° F. about 25 minutes, until well browned.

Makes 3 dozen.

**TEA BISCUITS**

1 cake Fleischmann's Yeast  
1 tablespoon sugar  
\( \frac{1}{2} \) cup lukewarm water  
\( \frac{1}{2} \) cup milk, scalded and cooled

Dissolve yeast and sugar in lukewarm water. Add lukewarm milk, fat and half the flour. Beat until smooth. Add salt and remaining flour, or enough to make a moderately firm dough. Knead thoroughly. Roll out \( \frac{1}{2} \) inch thick and cut with biscuit cutter. Place in well-greased shallow pans, about 1 inch apart. Cover and let rise about 2 hours until double in bulk. When light, bake in a hot oven at 450° F. about 15 minutes.

**HOT CROSS BUNS**

2 cakes Fleischmann's Yeast  
2 tablespoons sugar  
2 cups milk, scalded and cooled  
7\( \frac{1}{2} \) cups sifted flour

Dissolve yeast and 2 tablespoons sugar in lukewarm milk. Add 3\( \frac{1}{4} \) cups flour to make a sponge. Beat until
smooth; cover and let rise in a warm place until light, about 1 hour. Cream butter and sugar. Add to yeast mixture. Add eggs, raisins or currants which have been floured, salt and remaining flour. Turn out on board and knead lightly.

Place in greased bowl; cover and let rise again until double in bulk, about 2 hours. Shape into medium-sized round buns; place about 2 inches apart in well-greased shallow pan. Cover and let rise again about 1 hour or until light. Brush tops with egg beaten with 2 tablespoons cold water. With a sharp knife cut a cross on the top of each bun. Bake in hot oven at 425° F. about 20 minutes. While hot, fill cross with plain icing.

**PLAIN ICING**

This icing, also known as Confectioner’s Icing, may be used on all coffee cakes, buns, plain cakes, Danish pastry, etc. It is easily varied by flavoring with lemon juice, almond extract, rose extract or melted chocolate.

1 cup confectioner’s sugar
2 tablespoons milk or warm water
¼ teaspoon vanilla extract

Add liquid slowly to the sugar to make a smooth fairly thick paste. Add flavoring. Water will make a more transparent icing than milk.

**FILLED BUNS**

3 cakes Fleischmann’s Yeast
1 cup lukewarm water
¾ cup shortening
¾ cup sugar
2 eggs
1½ teaspoons salt
½ teaspoon nutmeg
few drops lemon extract
1 cup milk, scalded and cooled
8 cups sifted flour

Dissolve yeast in lukewarm water. Cream shortening and sugar; add well beaten eggs, salt, nutmeg, flavoring and lukewarm milk. Add to yeast. Add 3 cups flour and
beat well. Add remainder of flour; turn out on floured board and knead lightly until smooth and elastic. Place in greased bowl. Cover and set in warm place until light, about 2 hours.

Turn out on floured board and mould into round rolls. Dip in granulated sugar and set on well-greased baking pan ½ inch apart. Cover and let rise until double in bulk. Make an indentation in center of roll, fill with jelly or jam. Let rise until light and bake in moderate oven at 400° F. about 20 minutes.

Makes three dozen.

**BUTTERSCOTCH BUNS**

Use recipe for Filled Buns, page 22. Knead dough and let rise until double in bulk. Prepare baking pan, either square or round, by greasing thickly and sprinkling a thin layer of brown sugar over the bottom. Place small pieces of butter on layer of sugar. Roll dough into an oblong sheet ¼ inch thick and about 18 inches wide; brush with melted butter, sprinkle with brown sugar and a few raisins if desired.

Roll up into long roll. Cut into thick pieces and set close together, cut edges up, in prepared baking pan. Cover and let rise until light. Bake in moderate oven at 400° F. about 30 minutes. Turn out of pan immediately, bottom side up.

**PECAN ROLLS**

Use recipe for Butterscotch Buns. Roll out dough ¼ inch thick. Brush with melted butter and sprinkle with brown sugar. Then sprinkle with chopped pecans. Roll up and cut off thick pieces. Prepare baking pans as for Butterscotch Buns, placing pecan halves in pan before putting in rolls. Bake as directed.
SWEET FRENCH BUNS

1 cake Fleischmann's Yeast
1 tablespoon sugar
¾ cup lukewarm water
1 cup milk, scalded and cooled
4 cups sifted flour

3 tablespoons butter
¼ cup sugar
1 egg, beaten
½ teaspoon lemon extract
1 ½ teaspoons salt

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add milk and enough flour to make a sponge, about 1½ cups. Beat until perfectly smooth. Cover and let rise about 45 minutes or until light. Cream butter and sugar together. Add to yeast mixture. Add egg, flavoring and remaining flour. Add salt with the last of the flour. Knead until smooth.

Place in greased bowl, cover and let rise until double in bulk, about 1 hour. Turn out on board and shape as for clover leaf rolls or in any fancy twist. Place on greased baking sheet and let rise again about 1 hour. Bake in hot oven at 425° F. about 15 minutes.

CURRANT BUNS

1 cake Fleischmann's Yeast
1 tablespoon sugar
2 cups milk, scalded and cooled
6 cups sifted flour

½ cup butter
1 cup sugar
1 egg
1 cup currants, floured
1 teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 3 cups flour to make a sponge. Beat well. Cover and let rise about 1 hour. Cream butter; add sugar. Add to yeast mixture. Add egg well-beaten, currants, salt and remaining flour. Knead lightly. Place in greased bowl, cover and let rise about 2½ hours.

When well risen, turn out on a floured board and shape into buns. Place in well-greased pans, cover and let rise again about 1 hour, or until double in bulk. Brush with egg beaten with 2 tablespoons milk. Bake in hot oven at 425° F. about 20 minutes. Upon removing from oven, sprinkle with powdered sugar.
BRIOCHE

2 cakes Fleischmann's
Yeast
1 cup milk, scalded and cooled
½ cup sugar
¾ cup butter

4 egg yolks
3 eggs
4 ½ cups sifted flour
1 ½ teaspoons salt
½ teaspoon lemon extract

Dissolve yeast in lukewarm milk. Cream butter and sugar together; add to yeast mixture. Add remaining ingredients and beat thoroughly about 10 minutes. Let rise for 6 hours. Chill in refrigerator overnight or even longer. Divide into small pieces; shape into balls and place in greased muffin pans. Make an indentation in center of each and brush with melted butter. Into this hollow press a small ball of dough. Let rise until double in bulk. Brush over with a mixture of 3 parts sugar and 1 part milk. Bake in moderate oven at 400° F. about 15 minutes.

BRIOCHE COFFEE ROLLS

Use recipe for Brioche. After thoroughly chilling, shape dough into strips about 27 inches long. Cover and let rise until light. Twist either end of these strips in opposite directions to shape into a coil; place in buttered pans. Cover and let rise again. Bake in moderate oven at 400° F. about 15 minutes. Brush with plain sugar icing when cool.

SAVARINS

Use recipe for Brioche, (above). Shape into small rounds to half fill small greased Savarin moulds. Cover and let rise until double in bulk, about 45 minutes. Bake in moderate oven at 400° F. about 15 minutes. Fill center with whipped cream and serve with the following sauce.

Hot Sauce: Boil 1 cup sugar and ½ cup water about 5 minutes to make a syrup. Flavor with orange, lemon or maraschino juice or rum flavoring.
ENGLISH BATH BUNS

Use recipe for Brioche, page 25. Shape into large round buns. Place on greased baking pan and let rise until light. Before baking, press into the top sliced blanched almonds, citron and candied orange peel; brush with egg white beaten slightly with 1 tablespoon water. Sprinkle with sugar. Bake in moderate oven at 350° F. about 40-45 minutes.

CINNAMON BUN LOAF

2 cakes Fleischmann’s Yeast 7 cups sifted flour
1 tablespoon sugar 6 tablespoons butter
1 cup lukewarm water ½ cup sugar
1 cup milk, scalded and 3 eggs, well beaten
cooled 1 teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add milk and 3 cups flour; beat until smooth. Cream butter and sugar; add to yeast mixture. Add eggs, salt and remaining flour to make a soft dough. Turn out on a floured board and knead lightly. Place in greased bowl; cover and let rise in warm place about 2 hours.

Roll out to ¼ inch thick. Brush with melted butter. Sprinkle with brown sugar, currants or raisins and cinnamon. Roll up lengthwise. Cut into pieces about 2 inches long. Place close together with cut edges up, in well-greased loaf pan. Cover and let rise about 1 hour. Bake in moderate oven at 350° F. about 60 minutes. This is excellent cut into slices and toasted.

For Cinnamon Buns, cut roll into smaller pieces and place cut side up in well-greased shallow pan. Let rise and bake in hot oven at 425° F. about 20 minutes.
OLD FASHIONED

Raised Muffins—
Griddle Cakes and Doughnuts
RAISED MUFFINS

1 cake Fleischmann's Yeast
2 tablespoons sugar
¼ cup lukewarm water
1 cup milk, scalded and cooled

Dissolve yeast and sugar in lukewarm water. Add milk, fat, eggs, salt and flour to make a moderately stiff batter; beat until smooth. Cover and let rise about 1 hour. Fill well-greased muffin tins half full. Cover and let rise again about ½ hour. Bake in moderate oven 375° F. about 30 minutes.

ENGLISH MUFFINS

1 cake Fleischmann's Yeast
2 tablespoons sugar
1 cup lukewarm water
1 cup milk, scalded and cooled

Dissolve yeast and sugar in lukewarm water. Add milk, fat and 3 cups flour; beat until smooth. Add salt and remaining flour to make a soft dough. Knead until smooth and elastic. Place in well-greased bowl. Cover and let rise until double in bulk, about 2 hours. Form with hands into 12 large round biscuits. Cover and let rise again about ½ hour. Roll each biscuit to about ¼ inch thick, keeping round in shape.

Bake 10 minutes on a hot ungreased griddle, browning on both sides. As they brown reduce heat and bake more slowly. Serve warm with butter and marmalade or honey. May also be split and toasted.

Makes 12.

CRUMPETS

2 cakes Fleischmann's Yeast
4 cups lukewarm water

Dissolve yeast in lukewarm water; add flour and salt; beat well. Cover and set aside in warm place to rise until double in bulk about 1 hour. Fill greased muffin rings which have been placed on a slightly greased heated griddle. The
temperature of the griddle should be kept at a low even heat. Bake until they dry on top and begin to shrink at the edges; do not turn. The bubbles in the batter should rise to the top and break, making holes through the crumpet from top to bottom.

To serve, toast on the unbrowned side and spread with butter.

Makes 12.

**GRAHAM NUT MUFFINS**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fleischmann's Yeast</td>
<td>1 cake</td>
</tr>
<tr>
<td>molasses or brown sugar</td>
<td>4 tablespoons</td>
</tr>
<tr>
<td>milk, scalded and cooled</td>
<td>2 cups</td>
</tr>
<tr>
<td>melted fat</td>
<td>4 tablespoons</td>
</tr>
<tr>
<td>egg, well-beaten</td>
<td>1 egg</td>
</tr>
<tr>
<td>Graham flour</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>white flour</td>
<td>1 cup sifted</td>
</tr>
<tr>
<td>salt</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>chopped nuts</td>
<td>3/4 cup</td>
</tr>
</tbody>
</table>

Dissolve yeast and sugar or molasses in lukewarm milk. Add fat, egg, Graham and white flour gradually using enough flour to make a thick batter. Add salt and nuts beating in well. Beat until perfectly smooth. Cover and let rise until light, about 1 1/2 hours. Fill well-greased muffin pans about 3/4 full. Cover and let rise to fill the pans, about 1/2 hour. Bake in moderate oven 400°F about 20 minutes.

**BUCKWHEAT CAKES**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fleischmann's Yeast</td>
<td>1 cake</td>
</tr>
<tr>
<td>milk, scalded and cooled</td>
<td>1 cup</td>
</tr>
<tr>
<td>light brown sugar or molasses</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>lukewarm water</td>
<td>2 cups</td>
</tr>
<tr>
<td>milk, scalded and cooled</td>
<td>1 cup</td>
</tr>
<tr>
<td>salt</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>buckwheat flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>white flour</td>
<td>1 cup sifted</td>
</tr>
</tbody>
</table>

Dissolve yeast and sugar or molasses in lukewarm water. Add milk, salt, buckwheat flour and white flour gradually, beating until smooth. Cover and let rise about 1 hour or until light. Stir well and bake as for griddle cakes on hot greased griddle.

For overnight method, use 1/4 cake Fleischmann's Yeast and additional 1/2 teaspoon salt. Cover and let stand overnight in a cool place.
WHEAT GRIDDLE CAKES

1 cake Fleischmann's Yeast
2 tablespoons light brown sugar
1 cup lukewarm water
2 tablespoons melted fat
1 cup milk, scalded and cooled
2 eggs, well-beaten
1 1/2 teaspoons salt
2 cups sifted flour

Dissolve yeast and sugar in lukewarm water. Add milk, fat, eggs, salt and flour. Beat thoroughly to make smooth batter. Cover and let rise about 1 hour. When light stir well and bake on hot greased griddle.

For overnight method, use 1/4 cake Fleischmann's Yeast and an additional 1/2 teaspoon salt. Cover and keep in cool place.

DOUGHNUTS

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 1/4 cups milk, scalded and cooled
4 1/2 cups sifted flour
3 tablespoons butter
1/2 cup sugar
1 egg, well-beaten
1 teaspoon nutmeg
1/2 teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1 1/2 cups flour and beat well. Cover and let rise about 1 hour or until bubbles burst on the top. Cream butter and sugar. Add egg and nutmeg. Add to yeast mixture. Add salt and remainder of flour to make moderately soft dough. Knead lightly, then place in well-greased bowl. Cover and let rise about 1 1/2 hours.

When light, turn out on floured board and roll 1/2 inch thick. Cut with small doughnut cutter. Place on floured board; cover and let rise again about 1 hour. Fry in deep fat hot enough to brown a 1-inch cube of bread in 60 seconds, or 375° F. Fry doughnuts on both sides, turning but once. Drain, cool and roll in powdered sugar.
Fancy Breads that masquerade as Cakes...

STREUSEL (Crumb) COFFEE CAKE recipe on page 32

APPLE CAKE recipe on page 32

HONEY FORM CAKE recipe on page 33
STREUSEL (CRUMB) COFFEE CAKE

1 1/2 cakes Fleischmann’s Yeast
1 tablespoon sugar
1 cup milk, scalded and cooled
3 1/2 cups sifted flour

1/4 cup butter
1/2 cup sugar
2 eggs
1/2 teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 1 1/2 cups flour. Beat until smooth. Cover and let rise in warm place until light, about 3/4 hour. Cream butter, add sugar; add to yeast mixture. Add well beaten eggs, remaining flour and salt. Knead lightly. Place in well-greased bowl. Cover and let rise about 2 hours. Roll 1/2 inch thick and place in well-greased shallow pan. Let rise again until light, about 1 1/2 hours. Prick top with fork; brush with melted butter and sprinkle with Streusel Topping. Let rise about 1/2 hour. Bake in moderate oven at 400° F. about 20 minutes.

Makes 1 large cake.

STREUSEL TOPPING

1/4 cup butter
1/4 cup sugar
1/2 cup flour

1/2 cup dry cake or bread crumbs, ground
1 teaspoon cinnamon

Cream butter; add sugar gradually, mixing well. Add remaining ingredients and stir until well mixed, dry and crumbly.

APPLE CAKE

Use recipe for Streusel Coffee Cake. Roll dough 1/2 inch thick and place in 2 well-greased shallow pans. Brush tops with butter and sprinkle with sugar. Peel and core 5 apples, cut into eighths and press into dough, sharp edges downward and close together. Sprinkle with sugar and cinnamon. Cover, let rise for about 1/2 hour. Bake in moderate oven at 400° F. about 20 minutes. Keep cakes covered with a pan for first 10 minutes to thoroughly cook the apples.

Makes 2 cakes.
SALLY LUNN

1 cake Fleischmann’s Yeast
1 tablespoon sugar
2 cups milk, scalded and cooled
4 tablespoons butter, melted
2 eggs, well-beaten
1 1/2 teaspoons salt
4 cups sifted flour.

Dissolve yeast and sugar in lukewarm milk. Add butter, eggs, salt and flour. Beat well to make smooth batter. Pour into well-greased shallow baking pans. Cover and let rise until double in bulk about 1 1/2 hours. Sprinkle granulated sugar over top and bake in moderate oven at 400° F. about 25 minutes. To serve, break into pieces, using fork. Serve warm with butter.

HONEY COFFEE CAKE

Use recipe for Streusel Coffee Cake (page 32). Spread Honey Nut Topping on cake before baking, instead of crumb topping.

HONEY NUT TOPPING

2 tablespoons butter
2 tablespoons sugar
2 tablespoons flour
2 tablespoons honey
1/4 cup chopped nuts

Cream butter; add sugar, mixing well. Add flour and honey and beat until well mixed; add nuts. Spread on top of coffee cake before baking.

HONEY FORM CAKE

2 cakes Fleischmann’s Yeast
1 tablespoon sugar
1 cup milk, scalded and cooled
3 cups sifted flour
1/2 cup butter
1/2 cup sugar
1/2 cup honey
1/2 teaspoon salt
1/2 teaspoon lemon extract
3 eggs
1/2 cup each citron, raisins and currants

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 1 1/2 cups flour; beat well; cover and let rise in warm place about 1 hour. Cream butter, add sugar slowly; add to
yeast mixture. Add honey, salt, flavoring, beaten eggs, fruit and remaining flour; beat 10 minutes. Pour into well-greased pans to half fill; cover and let rise until pans are nearly full. Bake in moderate oven at 350° F. from 45 to 60 minutes.

Makes 2 small or 1 large cake.

**DANISH PASTRY**

| 4 cakes Fleischmann's Yeast | ½ cup sugar |
| 1 tablespoon sugar | 3 eggs |
| 1 cup lukewarm water | 1 teaspoon salt |
| 1 cup milk, scalded and cooled | ½ teaspoon vanilla extract |
| 7 cups flour | ½ teaspoon lemon extract |
| 6 tablespoons shortening | 1 ½ cups butter |

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add milk; add 3 cups flour and beat until smooth. Cream shortening and sugar together thoroughly; add eggs beaten until light, reserving one egg white. Add salt and flavoring; add to creamed mixture. Combine this with first yeast mixture and beat well. Add remaining 4 cups flour gradually to make a moderately stiff dough. Knead lightly on floured board. Place in greased bowl, cover and let rise one-fourth in bulk.

Roll out on floured board into oblong piece ½ inch thick. Use ½ the amount of butter and place it in small pieces over center third of dough. Fold one side over to cover butter; place remaining pieces of butter on top, then fold other third of dough to completely cover this layer of butter. Press down edges well. Turn dough ¼ way around and roll out again to ½ inch thick. Fold ¼ of the dough at each end into center, then fold again together. Chill in refrigerator about ½ hour. Roll out to ½ inch thick, fold in fourths and chill ½ hour. Again roll out and the dough is now ready to shape.

Shape as desired, into crescents, pinwheels, braided rings, figure eights, etc.; place on buttered pans and let rise until light. Brush with egg white mixed with 1 tablespoon cold water. Bake in very hot oven at 500° F. until brown, about 10 minutes; reduce heat and bake until done, about 25 minutes.
BOHEMIAN HOSKA

1 cake Fleischmann’s Yeast
1/4 cup lukewarm water
1/2 cup butter
1/2 cup sugar
1 egg, well-beaten

2 cups milk, scalded and cooled
7 cups sifted flour
3/4 teaspoon salt
1/2 cup citron, cut fine
1/2 cup raisins
1/2 cup almonds, chopped

Dissolve yeast in lukewarm water. Cream butter and sugar; add egg and beat well. Add milk, then add dissolved yeast. Add 2 cups flour to make thin batter. Beat until smooth. Cover and let rise about 1 hour. Add salt, citron and raisins, well floured, almonds and remaining flour, or enough to make a soft dough. Knead well, cover and let rise again until double in bulk, about 1 1/2 hours.

Divide into 3 parts and shape into 3 braids. Place in well-greased pan, one on top of the other; let rise about 1/2 hour. Brush with egg beaten with 2 tablespoons cold water. Bake in moderate oven at 350° F. about 45 minutes. Ice while hot with plain icing (page 22).

FRUIT COFFEE CAKE

1 cake Fleischmann’s Yeast
1 cup milk, scalded and cooled
5 1/2 cups sifted flour
1/2 cup butter

1 cup sugar
2 eggs, well-beaten
3/4 teaspoon salt
1 1/2 cups stewed and stoned prunes, apricots or figs

Dissolve yeast and 1 tablespoon of the sugar in lukewarm milk. Add 1 cup flour to make a sponge. Cover and let rise until light. Cream together butter and sugar. Add eggs and salt. Add to yeast mixture. Add remaining flour, add fruit well drained from juice. Beat well and pour into greased shallow pan. Cover and let rise until light. Bake in moderate oven at 400° F. about 30 minutes, reducing the heat for the last 10 minutes of baking.
This improved yeast gives you rich amounts of 4 vitamins you must have for sparkling health — and GIVES MORE COMPLETE RESULTS THAN THESE VITAMINS ALONE . . .

Many average meals, experts have discovered, do not give enough of all the Vitamins needed for fine health.

That is why Fleischmann's HIGH VITAMIN Yeast gives such important help. Two cakes a day supply all the average person needs (in addition to his meals) of Vitamins A, B and D, and a rich supply of the vitality Vitamin G.

And Fleischmann's Yeast gives you more than just vitamins.

The fresh yeast helps stimulate slow digestion, increase the flow of the digestive juices in the stomach.
HIGH VITAMIN Yeast

This better digestion helps you make fuller use of the vitamins you eat. It "boosts" their assimilation.

Don't Eat Vitamins and Fail to Get their Full Good

Get your vitamins this effective way — in Fleischmann's HIGH VITAMIN Yeast. Eat 2 cakes every day — one cake ½ hour before breakfast or lunch, one cake ½ hour before supper — plain or dissolved in a little water or milk. See how soon you begin to lose that tired feeling, feel more full of pep, have better spirits!

• You must have vitamins. If your meals supplied no vitamins at all, you could not live. And if your meals are too low in vitamins, you cannot feel as strong and vigorous as you should.
THESE QUESTIONS AND ANSWERS TELL WHY THIS HIGH VITAMIN YEAST MAY BE OF VITAL IMPORTANCE TO YOU:

1. How can I tell whether I need extra vitamins?

If your colds are severe and "hang on", you very likely need more Vitamin A.

If you are nervous, irritable and have poor digestion, B is often needed.

Plenty of Vitamin D is essential for the proper use of calcium and phosphorus which are necessary for strong bones and hard teeth.

Tiring easily, too early aging may be due to a shortage of Vitamin G.

2. Do some people eat extra vitamins and not get their full value?

Yes. Slow digestion may prevent their assimilating the vitamins properly.

3. How can poor vitamin assimilation be helped?

Slow digestion can often be quickened and stimulated by eating Fleischmann's new High Vitamin Yeast, so that the vitamins are used by the body more quickly and completely. In this way yeast acts as a "booster" for the vitamins.
Further, science has discovered that unless all of the factors of the Vitamin B "complex" are present, it is impossible to secure normal nutrition. All of these factors are available to you in Fleischmann's new High Vitamin Yeast.

4. Do I need all these vitamins every day?

Yes. To keep yourself well supplied, it is safest to take all these vitamins daily.

5. How much of my vitamin requirement will TWO CAKES a day of Fleischmann's High Vitamin Yeast give me?

It will give you, with your meals, more than recognized minimum requirements of A, B and D.

6200 Units (Int.) of Vitamin A
300 Units (Int.) of Vitamin B1
800 Units (Int.) of Vitamin D

and gives you a very rich amount, 100 to 120 units (Sh. B.) of Vitamin G.

6. Won't these extra vitamins every day cost me more than I can afford?

They will cost you only a few cents a day at your grocer's, if you get them in Fleischmann's High Vitamin Yeast.
Have you tried the following superior food products also distributed by Standard Brands of California?

**CHASE AND SANBORN COFFEE**

Featuring the economical "dated" bag — it is rushed from the roasting ovens to grocers by a rapid delivery system — reaches you always deliciously fresh.

**TENDER LEAF TEA**

A delightfully mellow blend of fine teas. Made of small, young tender tea leaves, it has a richer, more satisfying flavor.

**ROYAL GELATIN**

**ROYAL PUDDINGS**

ROYAL GELATIN DESSERTS in 7 real fruit flavors — lemon, cherry, orange, strawberry, lime, raspberry and pineapple. Quick setting and delicious.

ROYAL CHOCOLATE, VANILLA AND BUTTERSCOTCH PUDDINGS made with wholesome arrowroot.

ROYAL SALAD GELATIN (Aspic)—unsweetened, makes delicious jellied soups, salads and moulded meats, eggs, fish and vegetables.

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San Francisco, Calif.

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