Manning-Bowman

“Eclipse”

BREAD MAKER

MANNING BOWMAN & CO. MERIDEN, CONN.
Manning-Bowman
QUALITY
“ECLIPSE” BREAD MAKER

Simplest in construction
Easiest to clean
Never gets out of order
Easiest to operate
Mixes and kneads in three minutes
Makes light, soft, moist bread every time
Requires no exertion or skill
EVERY woman knows that the longer she kneads her bread the better and finer the result. She also knows that real good bread requires from twenty minutes to half an hour's kneading. This kneading is necessary because each grain of flour must be entirely surrounded by a small quantity of water to dissolve the sugar and albumen—to soften the gluten which causes them to adhere and form a dough—to moisten the starch so it will swell and burst, changing to the more digestible dextrin as the bread rises. These three things must be accomplished, and the more thoroughly the better the result.

Perfect bread can never be made by hand kneading, because the water cannot be entirely worked through the dough, and as a result, it is bound to be more or
less indigestible, according to the amount of unchanged starch left in the bread. On the other hand there is but one bread-making machine that makes bread better than the old fashioned hand kneading method—that is the

**MANNING - BOWMAN**
**Eclipse Bread Maker**

the reason being that it is the only machine that actually kneads by compression. Other makes merely mix the dough by stirring and cannot possibly moisten the particles even as well as can be done by hand.

With the Manning-Bowman Eclipse the kneading is perfectly accomplished in three minutes, without exertion, by simply turning a handle. No skill or experience is required and the result is always better bread than can be made by any other method or any other machine.
IN construction the Manning-Bowman Eclipse Bread Maker is simplicity itself—a pan, a kneading blade and a crank—readily taken apart and cleaned. It is the easiest of all so-called bread makers to operate for two reasons: it KNEADS the heavy paste, instead of stirring it as others do, and the crank turns vertically at the side instead of horizontally on the top of the pan. There is no possibility of its ever getting out of order, for a child could take it apart and put it together again. Three minutes’ turning is sufficient to knead the dough perfectly and more thoroughly than could ever be done by hand. The moisture is pressed into it until every atom of flour is moistened—every bit of starch is expanded ready to burst and change in the rising.
The Manning-Bowman Eclipse Bread Maker is the ONLY machine that will make as small a quantity as one loaf and as large a quantity as eight loaves. The use of the Manning-Bowman Eclipse is the most economical method of bread making. Those who buy their bread at the baker’s will be especially benefited. A barrel of flour makes 325 pounds of bread. This would cost $16.25 at the baker’s, and the same quantity made in the Manning-Bowman Eclipse Bread Maker would cost $10.00 less, and the bread would be better flavored, finer grained and more wholesome.

Any one can make good bread with the

Manning-Bowman Eclipse

and the half hour exertion required in kneading by hand is replaced by three minutes’ turning of a handle, with practically no effort at all, and the surety of a better result than could possibly be attained by the old hand method.
PUT in the ingredients in any order you wish. The kneading is so thorough that it makes no difference whether the liquids or the flour are introduced first, but to insure perfect work all ingredients should be placed in Pail before beginning operations. The Eclipse is the only Bread Maker that does not require a fixed order for the introduction of the materials.

Use any flour or any yeast that you would use by the hand method, and in the same proportions. With most flour three quarts of sifted flour to one quart of liquid will give the best result.
Turn the crank three minutes, and the dough will form a ball around the kneading blade. Put on the cover and set in a warm place until the dough has doubled in size. It is then ready for the baking pan. No additional flour is needed in cutting and rolling for the pans because the kneading has been so perfect that it is a smooth dough—not a sticky paste.

The Manning-Bowman Eclipse is the only bread maker that will make as small a quantity as one loaf and as many as eight. Any one can make perfect bread with the Manning-Bowman Eclipse because all the "knack" is in the kneading, and this machine does that for you better than any human hands could do it.

The proper adjustment of kneading blade is \( \frac{1}{4} \) to \( \frac{1}{2} \) inch from bottom and \( \frac{3}{4} \) inch from side of Pail, depending on number of loaves to be made.

(Bearings should be oiled.)
In Measuring Both Liquids and Flour,
Use a Quart Measure.
A Flour Sieve is not a Measure.

White Bread (4 Loaves.)

In your quart measure, dissolve one yeast cake, add one tablespoon salt, one tablespoon sugar, two tablespoons melted lard or butter, fill measure with lukewarm water, turn into machine, add three quarts sifted flour.

Turn handle three minutes, put on cover and allow to rise until double in bulk; when properly risen, turn handle a few times to collect dough in a ball on Kneading Blade, which can be removed on the arm by unscrewing it from the Frame.

This same recipe may be used substituting milk for water, if a milk bread is preferred, or equal parts of milk and water may be used.
Rolls.

In your quart measure dissolve one yeast cake, one half cup softened butter, two tablespoons sugar, one tablespoon salt, add lukewarm milk to make one pint, turn into machine, add one and one half quarts sifted flour—proceed as in white bread recipe.

Whole Wheat Bread (4 Loaves.)

In your quart measure dissolve one yeast cake, add one tablespoon salt, one tablespoon sugar, two tablespoons melted lard or butter, fill measure with lukewarm water, turn into machine, add three quarts unsifted whole or entire wheat flour, proceed as with white bread.

Graham Bread.

Use same recipe as for whole wheat bread—substituting graham flour for whole wheat.

Election or Bread Cake.

Scald two cups of milk and allow to cool, put into machine with one yeast cake, one cup sugar, and one and one-
half quarts sifted flour. Turn handle three minutes, put on cover and raise till light. Then add one cup shortening, one cup sugar, whites of two eggs. Nutmeg to season, turn handle five minutes, cover and raise again till light. Fill pans with batter and fruit alternately until pans are two-thirds full, having fruit on top. Raisins or citron, or both, may be used, but must be well floured. Cake should stand in pans till well risen, and baked in a moderate oven.

**Nut or Health Bread (4 Loaves.)**

In your quart measure dissolve one yeast cake, add one tablespoon sugar, one tablespoon salt, two tablespoons melted lard, fill measure with lukewarm water, and turn into machine, than add two and one half quarts of unsifted whole
or entire wheat flour. Lastly add one-half pound of pecan nut meats, proceed as with white bread. Do not handle the dough. Do not use flour sieve to measure with. English walnuts or even Peanuts can be used, but Pecans are preferred for the peculiar oil they contain.

Raised Doughnuts.

In your "Eclipse" Bread Maker put one pint scalded milk and allow to cool, add one cup sugar, two tablespoons butter, one egg, one yeast cake, cinnamon and nutmeg to flavor, add one and one-half quarts sifted flour, turn handle three minutes, cover and let rise. When light, take dough from machine (as with white bread) cut and let rise on moulding board, fry in hot lard. Add as little flour as possible when cutting into shape for frying.
GOOD coffee is not a matter of luck or skill. It depends entirely upon the observance of one principle — never boil the grounds.

Boiling the grounds extracts the bitter poisonous part that causes nervousness and indigestion. In the Manning-Bowman Meteor Coffee Percolator the grounds are kept out of the boiling water and nothing but the fragrant soluble parts are absorbed. Coffee made by this process cannot possibly be spoiled in the making, and as it contains none of the injurious properties, can be drunk by those who were obliged to give up coffee made in the old fashioned way. The ground coffee is placed in the upper compartment and the water in the lower. The action of the steam generated, forces
the water automatically up the central tube, from which it is sprayed over the coffee, and filtering through takes with it the soluble portions, leaving the grounds above and away from the filtered coffee.

The Meteor is made in Coffee Pot Style, for use on the Gas Stove or Range, and also in Urn Style, for making Coffee on the table with alcohol burner, or our electric attachment. The Manning-Bowman Meteor, by extracting all the good of the coffee and none of the bad, requires less ground coffee in the making and saves easily one-third over the old method, besides improving the quality and making a perfect beverage.

Made in over one hundred styles and sizes. For sale by dealers everywhere.

MANNING, BOWMAN & CO.,
MERIDEN, CONN.
Manning-Bowman Quality

This name besides meaning better bread, better coffee and tea, etc., has a still wider meaning. Utensils bearing this trade mark are in every respect leaders in their lines.

We refer to

CHAFING DISHES

with patent
Ivory Enamed Food Pans,
Casseroles, Baking Dishes, Planked Steak and Fish Holders,
Tea and Coffee Pots,
Table Kettles, Waiters, Prize Cups,
Etc. Etc.

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