Ingredients for five one-pound loaves of bread (without potatoes) (See page two for recipe.)

**SPONGE**

1 cake MAGIC YEAST
1 pint lukewarm water, at 80 degrees F.
1 quart (= 1 lb.) flour
DOUGH

Mix the sponge with following:

1 pint warm water, at 100 degrees F.
2 teaspoonfuls salt
2 tablespoonfuls sugar
2 tablespoonfuls lard
2 quarts (=2 lbs.) flour.
Ingredients for five one-pound loaves
(without potatoes)

SPONGE
1 cake MAGIC YEAST
1 pint lukewarm water at 80 degrees F.
1 quart (1 lb.) flour

DOUGH
Mix above sponge with following:
1 pint warm water at 100 degrees F.
2 teaspoonfuls salt 2 tablespoonfuls sugar
2 tablespoonfuls lard 2 quarts (2 lbs.) flour

RECIPE FOR ABOVE. In the evening
soak 1 cake of MAGIC YEAST in 1 pint
lukewarm water (80 degrees F.) for about
1 hour. When dissolved mix with 1 quart (1 lb.) of flour to medium sponge. Cover sponge
and let rise in warm place over night. Early in
the morning mix sponge with 1 pint of warm
water (100 degrees F.), 2 teaspoonfuls salt, 2
tablespoonfuls each of sugar and lard. Then
add 2 quarts (2 lbs.) flour and mix to
medium dough. Knead dough for about 15
minutes and let rise from 3 to 4 hours. Knead
dough down and let rise for about 1 hour and
then mould into loaves. Let loaves rise to
double their size and bake for 45 minutes to 1
hour in a moderate oven.
RYE BREAD

Two loaves

One pint MAGIC YEAST bread sponge, one large cup rye flour, the same of yellow corn meal scalded and cooled; one tablespoonful melted butter, one of molasses, a little salt; knead with white flour. When light bake in moderate oven.
TEA ROLLS

One and one-half dozen

MATERIALS

1 cup scalded milk  
1/4 cup sugar  
1 teaspoon salt  
1/4 cup melted butter  
2 eggs

1 cake MAGIC YEAST, dissolved in 1/4 cup lukewarm water

1 pinch nutmeg

3 1/2 cups flour

WAY OF PREPARING. When the milk is lukewarm add 2 cups flour. Beat well and add the dissolved MAGIC YEAST. Let rise; then add the butter, sugar, salt, nutmeg and the well beaten eggs. To this add enough of your flour to make a soft dough. Knead well and let rise in a warm place. Shape into small rolls. Put into a buttered pan, let rise, and bake in a brisk oven for 15 minutes.
RUSKS

Two and one-half dozen

MATERIALS

2 cups warm milk  1 teaspoon salt
1/2 cup butter     1 cake MAGIC YEAST
1/2 cup sugar     1 cup seeded raisins
2 eggs            Cinnamon

WAY OF PREPARING. Dissolve the MAGIC YEAST in the warm milk, then add sufficient flour to make a batter. Let this rise until light. Beat sugar and butter to a cream and add the eggs well beaten. Now add this to the batter with the salt, raisins and sufficient flour to make a soft dough. Mould the dough with your hands into balls about the size of a large egg. Set these close together in a buttered pan and let rise until fully twice their bulk. Brush with the beaten white of an egg, sprinkle with sugar and cinnamon and bake 30 minutes. Nuts may be substituted for raisins.
PARKER HOUSE ROLLS

Two and one-half dozen

MATERIALS

3 cups scalded milk  8 cups sifted flour
4 tablespoons butter  1 cake MAGIC YEAST,
3 tablespoons sugar  dissolved in ¼ cup
1 teaspoon salt  lukewarm water

WAY OF PREPARING. Pour the scalded milk over the salt, sugar and butter. When lukewarm beat in 4 cups of the flour. Mix well and add the dissolved MAGIC YEAST. Cover closely and let rise in a warm place. When light add enough more flour to knead (4 cups). Cover, let rise until light. Roll out to ½ inch thickness. Shape with a biscuit cutter, brush each shape with melted butter, crease through the center, fold over and press the edges together. Place in a buttered pan 1 inch apart and let rise until very light, then bake in a brisk oven 15 minutes.
VIENNA ROLLS

Three and one-half dozen

MATERIALS

1 cake MAGIC YEAST  1 tablespoon salt
1 quart warm water  2 tablespoons sugar

Sifted flour

WAY OF PREPARING. Mix the sugar, salt, MAGIC YEAST and water. When thoroughly dissolved add enough sifted flour to make a medium soft dough. Cover, keep in warm place, and let rise until light, then turn it on to the moulding board and shape the same as small Vienna loaves about 6 inches long. Place in a buttered pan, allowing a little space between each two, and let them rise. When light gash the tops diagonally 3 times, bake in a moderate oven about 25 minutes. If desired, you may brush the rolls with beaten eggs and sprinkle them with poppy-seeds, in which case you omit gashing them.
ROOT BEER

Directions for making

MATERIALS

5 cakes MAGIC YEAST 5 gallons pure, fresh
3 tablespoons sugar water, slightly
1 pint lukewarm water lukewarm
1 bottle root beer extract 4 pounds of sugar

WAY OF PREPARING. Dissolve 5 cakes of MAGIC YEAST and 3 tablespoonfuls sugar in a pint of lukewarm water. Keep in a warm place for 12 hours, then stir well and strain through cheese-cloth. (Throw away particles of meal left in cloth.)

Add bottle of Root Beer Extract, 4 pounds sugar and 5 gallons of lukewarm water. Mix thoroughly and bottle. (Tie or fasten in corks.) Keep in warm place about 48 hours. After cooling it is ready for use. Keep in cellar or place of low temperature.
BUTTER ROLLS

Two and one-half dozen

MATERIALS

2 cups scalded milk
\( \frac{1}{2} \) cup butter
2 tablespoons sugar
1 teaspoon salt
\( \frac{1}{2} \) cake MAGIC YEAST, dissolved in \( \frac{1}{4} \) cup of lukewarm water
Flour

WAY OF PREPARING. Add the butter, sugar and salt to the milk. When lukewarm add the dissolved MAGIC YEAST, then \( \frac{3}{2} \) cups of flour. Let rise until light, then add enough flour to make a soft dough. Let rise again, then place on moulding board and roll into a sheet \( \frac{3}{4} \) of an inch thick. With a sharp knife cut into pieces \( 2\frac{1}{2} \) inches long and 1 inch wide. Place close together in a buttered pan, let rise until light and bake in a brisk oven for 15 minutes.
COFFEE CAKE

MATERIALS

1 cup milk, scalded and cooled
1 tablespoon sugar
½ teaspoon salt
½ cake MAGIC YEAST, dissolved in 
 ¼ cup lukewarm water

2 cups flour
¼ cup butter
½ cup sugar
1 Egg

WAY OF PREPARING. Make a sponge of the milk, sugar, salt and flour, add the dissolved yeast, and let the mixture stand over night. Then add flour enough to make a very soft dough, and the butter, sugar and egg. Place in shallow pans, let rise until very light. When ready to bake, rub the tops with sugar dissolved in milk, and sprinkle with dry sugar and cinnamon. Bake about 25 minutes. Serve either warm or cold. The cake should be about 1½ inches thick when finished.
RAISIN BREAD

MATERIALS

1 cake MAGIC YEAST
1 pint milk 1 teaspoon sugar
1 pint water 4 cups flour
1 teaspoon salt ½ cup sugar
2 eggs 2 tablespoons butter
½ cup lukewarm water 1 cup seeded raisins

WAY OF PREPARING. Place the milk and water in a saucepan and bring to the boiling point; cool until you can bear your finger in it. Add the flour and beat well. Dissolve the MAGIC YEAST in the half cup of lukewarm water and add the teaspoon of sugar. Let stand while you prepare the batter, then combine the yeast with the batter. Cover and set in a warm place. Let rise until very light, then add the butter, eggs, sugar and raisins, and flour enough to make a soft dough; let rise again. Then form into loaves and place in the pans. Let rise until pans are rounding full. Bake for 45 minutes.

RECIPE FOR ONE-MIXING, STRAIGHT-DOUGH PROCESS

For four one-pound loaves of bread

MATERIALS

8 cups flour 1 teaspoon salt
1 tablespoon sugar 1 tablespoon butter, lard
1 pint lukewarm water or drippings
½ cake MAGIC YEAST, dissolved in ½ cup lukewarm water

Straight dough is made by mixing all the materials at one time. It needs at least 12 or 14 hours to rise. The bread is coarser in texture than bread made from sponge dough.

Mix the flour, sugar and salt, and work in the shortening until fine like meal. Mix the yeast with the water. Then mix the liquid and the dry ingredients. Have a firm, rather stiff dough. If too soft, add a little flour. If too stiff, add a little water. Knead for 25 minutes. Let rise in a warm place over night. Divide into four parts and put in bread pans. Let rise again and bake for 45 minutes.
ONE-KNEADING SHORT RECIPE
(With potatoes)

For four two-pound loaves of bread

In the evening, break 1 cake of Magic Yeast into \( \frac{1}{2} \) cup of lukewarm water, let stand about 30 minutes until dissolved. Take 1 pint lukewarm potato water, mash 2 boiled potatoes and add to the water. Stir in 2 \( \frac{1}{2} \) cupfuls warm flour, making a thick batter; to this add the yeast. Stir all together and let stand in a warm place over night.

In the morning put sufficient flour into a bread pan to make 4 large loaves of bread. Pour in the sponge, together with 3 cups lukewarm water, 1 tablespoonful salt, 1 tablespoonful melted lard and 1 tablespoonful sugar. Mix all together into a stiff dough, knead 15 minutes. Let rise in a warm place until very light, then make into loaves. Let rise to double their size. Bake 45 minutes to 1 hour in a moderate oven. Potatoes may be omitted if desired.

During the summer months the sponge may be commenced at nine o’clock in the evening. At night cover sponge carefully, so no drafts will affect it, leaving room for the sponge to rise.

ONE-KNEADING RECIPE
(Without potatoes)

For three two-pound loaves of bread

EVENING MATERIALS

1 cake Magic Yeast, dissolved in \( \frac{1}{2} \) cup lukewarm water
5 cups flour
1 quart lukewarm water
\( \frac{1}{4} \) cup sugar
2 teaspoons salt

MORNING MATERIALS

1 tablespoon lard
Flour to make dough

In the evening, having dissolved 1 cake Magic Yeast in lukewarm water for 10 minutes, mix same in 1 quart lukewarm water and stir in \( \frac{1}{4} \) cup of sugar, 2 teaspoons salt and 5 cups flour; beat well for a few minutes. Cover and set to rise over night in a warm place. Early in the morning add 1 tablespoon lard and flour to make a medium dough. Knead 10 or 15 minutes, allow to rise in warm place until double its size, then mould into loaves. Let loaves rise to double their size, and bake for 45 minutes to 1 hour in a moderate oven.

GENERAL REMARKS. Always sift your flour. Warm the flour and the water used, except in very warm weather. During the process of breadmaking keep the sponge, dough and loaves in a reasonably warm place, out of drafts and well covered with cloths. Allowing the dough to get chilled means poor bread. Bread is ready for the oven when the dent made by pressing the finger on the loaf will remain.
BUCKWHEAT CAKES

MATERIALS

2 quarts warm water 1 tablespoonful salt
1 cake MAGIC YEAST dissolved in 1 cupful warm water
½ teaspoonful soda dissolved in ½ cup of warm water
buckwheat flour

WAY OF PREPARING. At night take 2 quarts warm water and 1 cake of MAGIC YEAST dissolved in 1 cupful of warm water, add buckwheat flour enough to make thick batter, add 1 teaspoonful of salt, beat all together thoroughly. In the morning add ½ teaspoonful of soda dissolved in ¼ cup of warm water. Add cold water to thin batter to suit. If very brown cakes are desired, add 1 tablespoonful of granulated sugar.

RAISED DOUGHNUTS

PLACE 1 pint of MAGIC YEAST bread sponge in a large bowl, add ¼ cupful melted butter, ½ cupful sugar, 2 eggs beaten very light, a pinch of salt, ½ teaspoonful ground cinnamon, ¼ teaspoonful ground nutmeg.

Roll out and cut into shape, letting them remain on board until light. Fry in deep fat and drain on white paper.

BREAD STICKS

Two dozen

MATERIALS

2 cups scalded milk 7½ cups sifted flour
½ cup butter 1 cake MAGIC YEAST, dissolved in ¼ cup lukewarm water
4 tablespoons sugar 1 teaspoon salt
Whites of 3 eggs

WAY OF PREPARING. Mix the milk, sugar, butter and salt. When lukewarm add the flour, MAGIC YEAST and whites of eggs well beaten. Knead well. Let rise and then shape in long, thin strips, about 8 inches long and ½ inch thick, keeping them of an equal thickness. Let rise again, then bake. Have your oven very brisk and reduce heat at the end of five minutes. The sticks should be very crisp and dry.