Here's astounding news for you American housewives. Now you can do an unheard of thing — bake bread without kneading the dough! Did you ever hear of anything like that? Yet it really is so easy a child can follow the simple directions.

Amazing "No-Knead" Method takes all the work and effort out of baking
See How Easy It Is to Make Light, Delicious Bread the Quick No-Knead Way!

NO-KNEAD BREAD MAKING

A yeast ferment with Yeast Foam, using no flour, is prepared at any convenient time one day and will be ready to use for bread-making any time the next day.

YEAST FERMENT

1 Cake Yeast Foam 1 tablespoon sugar
1 medium size potato* About 1 quart water*

*If desired, potato and potato water may be saved from the noon meal. The bread will rise faster if salt is omitted when boiling the potatoes.

Peel, wash and boil the potato in water enough to cover well. The potato should be large enough to make 1 cupful when boiled and mashed. When potato is thoroughly cooked drain off and save potato water. Mash the potato fine and add potato water. Cool until lukewarm (about 80° F.), then pour it into a quart jar, adding enough water to make up all it lacked of being a full quart. Add the salt, sugar and shortening, cutting the latter into small pieces with the wet spoon.

Now you will realize how easy this way of making bread is. Instead of stirring, beating and kneading, simply fold in flour with a spoon. Fold in as much flour as can be mixed easily with the spoon. Then turn it onto the floured board (A). Press lightly with hands and fold from sides to center. Add more flour until dough no longer seems sticky, folding it in, and at the same time folding in air which aids the yeast (B). Do not knead nor work the dough hard. This mixing can be done with no effort. After this folding on the board the dough will be in the form of a ball. Then place it in the greased bread bowl (C). The entire time for mixing the dough will be only about 4 to 5 minutes.

Cover and set dough in a comfortably warm place to rise until somewhat less than doubled (D). This usually takes 1 1/2 to 2 hours, depending on how warm it is kept. Then turn dough onto floured board and flatten (E) and fold it as before (F). If sticky, add a little flour, folding it in. This folding will take less than a minute. Remember—do not knead. Put the dough away again for a second rising until somewhat less than doubled. It will take only about 40 to 50 minutes this time.

MOLDING THE LOAVES

When dough has risen the second time, turn it out again on the floured board, press flat and fold over once or twice. Divide into 4 equal portions. Round each piece into a smooth ball (G), cover and rest on board 20 to 30 minutes to recover its sponginess (H). Then flatten each ball of dough on the board, fold it in half lengthwise and press edges together. Stretch slightly lengthwise, then fold ends of dough toward the center, overlapping slightly. Press with knuckles to seal. Then fold nearest side over one-third and seal (I). Fold opposite side over and seal again. Place in greased baking tin, smooth side up (J). Grease tops of loaves if desired.

Let rise until nearly doubled in size (K). Bake in a moderately hot oven, 45 minutes or longer depending on size of loaves.
PARKER HOUSE ROLLS

It's easy, too, to make lovely light rolls with part of this bread dough.

Take one portion of dough intended for a loaf of bread. When the others have been rounded into balls and left on the board to rest, divide this portion into 12 small pieces. Round each into a ball and let rest 20 minutes or more, until dough feels light. Then, with side of hand, make a deep impression through the center of each small ball. (The roll will not hold this impression well unless the roll has become sufficiently light.) Brush top of roll with melted shortening, fold over at the crease, flatten somewhat and place in a greased shallow pan. Brush tops with butter, if desired. Let rise until nearly doubled. Bake 20 to 25 minutes in a rather hot oven —400° to 425° F.

All Measurements Are Level
IMAGINE MAKING DELICIOUS BREAD

without once kneading, punching
or beating the dough!
And so fast you can have every
loaf baked by noon!

YEAST FOAM

5 Large Cakes, 10c

For many other tempting bakeday sug-
gestions, send post card for free copy
of "The Art of Making Bread," fully
illustrated and free for the asking.

NORTHWESTERN YEAST CO.
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