

A good housekeeper sees that that her bread box is well cleaned, scalded and aired once every week during cool weather, and even oftener during the summer months. Bits of moldy crusts left in the box from former bakings will soon spoil the taste of new bread placed in the box.

I consider the best bread box to be that made from tin, as it can be more easily cleaned and kept clean from all odors. The secret of good bread making lies in careful and constant attention.

Now cover with a thick cloth and set in a warm place to rise. Care must be taken to see that the dough does not become too hot for that will kill the yeast germs before the rising process is completed. A temperature of about 75 degrees gives the proper amount of heat. After the dough has stood long enough to thoroughly rise it is then ready to be moulded into rolls and loaves.

If sufficiently raised the dough will be very light in weight and just double in bulk and should be kneaded only enough to redistribute the air bubbles and break up the larger ones. No flour should be worked in at this stage. If it is inclined to stick to the hands the fingers should be dipped into melted butter or lard.

Some housekeepers knead the dough down once or twice, letting it rise again before moulding, and with some yeast this may be necessary to get the best results, but with the yeast we have used in this bread it is not necessary, as once rising will prove very satisfactory if the first process of making it up has been thoroughly done.

In moulding the dough must be handled as lightly and quickly as possible. The rolls may be of any desired shape or size, but it is very necessary that the piece of dough pinched off for making each roll be of uniform size in order to rise and bake exactly alike. Small shapes are to be preferred to large ones as more thorough baking is insured; as they are moulded they are set in a tin which has been well buttered. The spaces between them depend upon the kind of rolls desired; for crusty buns they should not touch; but if rolls with top crust only are wanted they should then be set rather close together.

