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HOUSEHOLD

EMERGENCY BREAD.

For one medium sized loaf, when you are in a hurry, take one quart of sifted and warm flour, the latter is important, for cold flour is very slow to rise. Put it in a mixing bowl and add half a teaspoonful of salt. Place in a teacup one spoonful of sugar and three or four tablespoonfuls of warm water, then crumble in it one compressed yeast cake. While you are preparing the flour and milk (of which have a little less than a pint, scalded and cooled) the yeast will become light and foaming.

Stir it into the milk and then into the flour with a strong spoon or knife. Stir till all the flour is taken up. Judgment must be used, as flour varies; but the best bread flour will take about this proportion. Then turn on a floured board and knead till you have a light, springy dough—ten or fifteen minutes. Return to the bowl, cover and let it double in size. If kept in a warm place it will rise in two hours or a little more. Turn on the board again, using as little flour as possible, cut in two and shape into loaves, putting them in one greased brick shaped pan. The bread is usually ready to bake in about an hour. Bake in a good oven one hour, and turn out on the top, letting it cool uncovered.

The following are suggested as especially good for children who need the bone and tooth building material contained in oatmeal, but who do not relish it in the form of porridge:

OATMEAL BREAD.

Take two cupfuls of rolled oats, put in bread pan, turn on four cupfuls of boiling water, stir for a while, add while hot a level teaspoon each of lard and butter, two heaping teaspoonfuls of salt, four tablespoons of sugar and three of molasses. Now add two cupfuls of cold water and when lukewarm add one yeast cake dissolved in a very little water. Now stir in all the white flour it will take until it is as stiff as you can manage it with the spoon. Set in a warm place over night, in the morning beat, fill your tins part full, let rise to nearly top of pans, then bake an hour for medium size loaves.

ROLLED OATS BREAD.

To make a tasty bread from rolled oats, pour two cups of boiling water over two cups of rolled oats. Add two tablespoonfuls of Porto Rico molasses, one tablespoonful of butter and one of salt. Let this mixture stand for about three minutes, until the oats have swelled a little and until the mixture has cooled to lukewarm. Then add half a compressed yeast cake dissolved in half a cup of lukewarm water. Stir into this batter three cups of entire wheat (Graham) flour. Beat well, and add enough ordinary bread flour to give a kneading consistency. Set to rise over night. Next morning shape into loaves, place in greased bread pans and let rise again until nearly double in bulk. Bake in a moderate oven from an hour to an hour and a quarter, de-

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pending upon the size of the loaves.

BRAN BREAD.

To make a bran bread scald a cup of milk, add two tablespoonfuls of butter, a teaspoonful and a half of salt and three tablespoonfuls of molasses. Let cool to lukewarm, then add a cake of compressed yeast dissolved in a quarter of a cup of lukewarm water. Mix into this one cup of entire wheat flour and enough bran additional to make a soft dough. It should not be thick enough to knead. Cover up your mixing bowl and let the batter stand in a warm place until it looks light and puffy, then cut it down and put into the bread pans and let rise again until nearly double in bulk. Bake for one hour.

WHITE YEAST BREAD.

Put a pint of milk in double boiler and scald with cover on. In winter warm your mixing bowl and the sifted flour used in making the bread. Put one tablespoonful butter, one of sugar and a teaspoonful of salt in the bowl, and when milk is steaming hot pour it over these and stir until mixed, then let the milk get lukewarm before stirring in a cup of yeast or half as compressed yeast cake dissolved in lukewarm water. Add enough flour to make a rather thick batter and beat until it is full of air bubbles. Cover closely with cloth and board and set to raise in a warm place. The temperature throughout must be uniform and the sponge must not be placed where the hand cannot be held for some time with comfort. Let the sponge double its original bulk (set it to rise in the morning, not over night), add as much more sifted flour as you can stir into the sponge, then turn the dough out on a floured board and knead lightly and rapidly until your dough is smooth and elastic to the touch. Put back into the mixing bowl, cover and raise to double its bulk, as before, then mold into loaves, place in separate pans, cover to prevent hard crust, let the loaves double their first size, then brush with butter and bake in a moderately hot oven for forty-five or fifty minutes if baked in four separate loaves. Three loaves will require an hour.

Amsterdam, Feb. 9—The Belgian towns of Passchendaele and Langemark have been captured by the allies, according to a dispatch received here from Sluis early today. It says that the Belgian troops took the places

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with the assistance of a large force of British troops after a hard fight with the Germans.

Langemark is north and Passchendaele is northeast of Ypres. Their occupation would imperil the German army, whose centre rests on R users.

Reports from the war show that 1,000 German lawyers have died in battle.

A collection at all the doors of the Catholic churches in Dublin in aid of the starving Belgians on Sunday, January 10, netted the grand total of thirty thousand pounds.

In Denmark, Germany, Holland, Sweden, Switzerland and the United Kingdom, the percentage of illiteracy is smaller than among the whites of the United States.

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