



RECIPE OF BREAD YEAST

AS TRANSCRIBED:

3 lb potatoes boil good and strain off water into some vessel – then mash and put aside to cool to lukewarm.

Then put in 1 ½ lb of sugar 3 lb of flour, 1 tablespoonful of ginger.

Mash all well together, and put in 5 cakes (dissolved in usual way) of yeast cakes, pour in potato water and stir all well together.

Place mixture in warm place until it works thoroughly.

You can then keep it anywhere. The yeast can be used as is standing 15 hours. When baking – Two cups of water to one cup of yeast.

“Boil potatoes with skins on” is written on the side.

Check www.hublehomestead.ca for updates, notes, and tips from our staff as we attempt to make this.

Recipe of Bread Yeast

GISCOMBE PORTAGE, B. C.

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3 lb p'tos boil good, and strain
off water into some vessel - Then
mash & put aside to cool to
lukewarm.

Then put in 1 1/2 lb of sugar
3 lb of flour, 1 tablespoonful of
ginger
Mash all well together, and put
in 5 cakes (dissolved in usual way
of yeast cakes, ~~and~~ pour in
potato water, and stir all well
together

Place mixture in warm place
until it works thoroughly. You
can then keep it unperished.
The yeast can be used after standing
15 hours.

When baking - Two cups of water
to one cup of yeast.

3 lb p'tos with skin on