

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 <u>www.hublehomestead.ca</u> for updates, notes, and tips from our staff as we attempt to make this.

SEEBACH & HUBLE

FREIGHT DELIVERED TO THE
HEADWATERS OF PEACE RIVER

GENERAL MERCHANTS

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