

*** BREAD, FRENCH, OR ROLLS.** Take half a bushel or six pounds of sifted flour, knead it into dough, with two quarts of milk, three-quarters of a pound of warm butter, half a pound of yeast, and two ounces of salt; when the whole is well worked up, cover, and leave it to rise. In two hours time, form it into rolls, and lay them on tinned plates. Place them in a slow oven. When they have been in an hour, put them into a very hot oven for twenty minutes. Rasp them as soon as they are baked.