

Got Dough?

Are you one of the thousands of folks who stocked up on yeast? Do you feel like taking up a challenge? Photographer and rancher [Evelyn Cameron](#) baked bread once a week. Below is her bread recipe, handwritten on a leaf of her 1890 cookbook. Be warned, the recipe makes a LARGE batch and assumes that the reader has considerable baking expertise. Also, below you will find a "Plan B" if you want to make smaller batches.

Bread. Put $\frac{1}{2}$ or $\frac{3}{4}$ Yeast Cake to soak for $\frac{1}{2}$ hr.
Into 2 quarts or one quart of potato water then
add mixing gradually flour sufficient to make
a mediumly thick batter ^{sugar & salt} rise above sponge
in a deep narrow utensil about midday in winter
& even.g in warm weather. Next morn.g turn into
bread pan add about 2 quarts of water & 2 tablesp.
lard & flour to make desired thickness of batter
When risen work up into dough until it ceases
to stick. Rise - work into loaves. Small loaves
make lighter bread than large ones. When loaves
have risen bake. Part milk can be used in-
stead of all water in mak.g the sponge. Scald the
milk & allow it to cool.

Ranch. Two pounds of coffee, for two persons,
lasted three weeks.

One pound of tea at the rate of a tablesp. full
once a day, (one person) lasted 3 months

One pound of sago, for two persons, made
five & a half puddings

Mortar mix 5 pails of Sand to one of slack-
ed lime.

1 pk. Postum (28) lasted Dec 6th to Jan 31st

1 pk. Postum ^{125 days} Jan 2nd to Feb 2nd 32 days.



"Evelyn Cameron Kneading a panful of dough in her kitchen, August 1904." Self-portrait.

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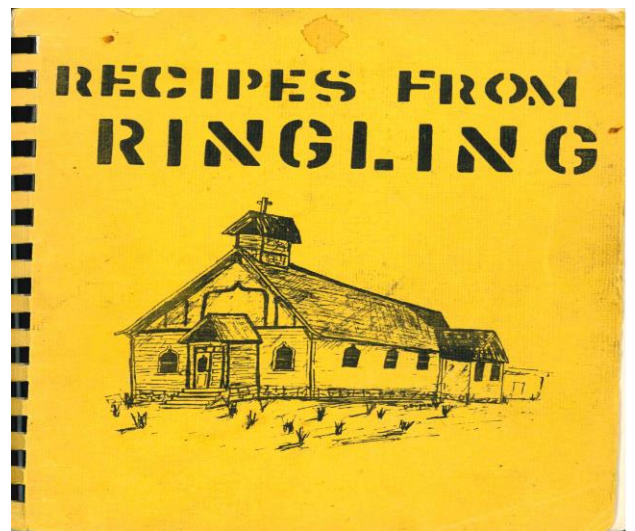
Transcription of Cameron's Recipe (punctuation add):

Bread. Put $\frac{1}{2}$ or $\frac{3}{4}$ yeast cake to soak for $\frac{1}{2}$ hr. Into 2 quarts or one quart of warm potato water, then add, mixing [mixing] gradually, flour sufficient to make a mediumly thick batter, sugar & salt. Misc [mix] above sponge in a deep narrow utensil about midday in winter & even.g in warm weather. Nesct [next] morn.g turn into bread pan, add about 2 quarts of water & 2 tablespoons lard, & flour to make desired thickness of batter. When risen, work up into dough until it ceases to stick. Rise—work into loaves. Small loaves make lighter bread than large ones. When loaves have risen, bake. Part milk can be used instead of all water mak.g the sponge. Scald the milk & allow it to cool.

Plan B

Don't have a crowd large enough to eat the results of Mrs. Cameron's recipe? How about more recent recipes? Smaller batches and less time!

This page is from the 1984 *Recipes from Ringling*, compiled by Ringling Women's Club. Thank you, ladies!



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LAZY WAY DINNER BREAD

Marge Zeigler

Place in this order in mixing bowl.

1 pkg. active dry yeast	1 1/4 tsp. salt
2 1/2 c. flour	2 eggs
2 tbsp. sugar	1 c. hot milk
2 tbsp. salad oil	

Beat 3 min. (Batter will climb beaters; just push down with rubber spatula). Turn into well-greased 9x5x3 inch pan. Cover; let raise in warm place 30 min. or until light. Bake at 350° for 30-35 min. or until deep golden brown. Remove from pan and serve immediately. If possible, slice with electric knife. This is ready for the table in about 1 hour and 10 min. Makes 1 loaf.

CRUSTY HONEY WHOLE WHEAT BREAD

Marge Zeigler

1 c. milk	2 1/2 c. whole wheat flour
1 c. water	2 pkg. active dry yeast
1/2 c. honey	1 egg
3 tbsp. margarine or butter	1 tbsp. salt
3 1/2 to 4 c. all purpose flour	

Heat milk, water, honey and butter to 120°. In large mixer bowl combine 2 c. all purpose flour, 1 c. whole wheat flour, yeast, egg, salt and warmed milk mixture. Gradually add remaining whole wheat flour and enough all purpose flour to form a stiff dough. Cover, let raise 1 hour until double in bulk. Punch down and divide into loaves and place in pans. Cover and let raise 1 1/2 hours. Bake at 375° for 10 min. Reduce to 350° and continue to bake 30-35 minutes.

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