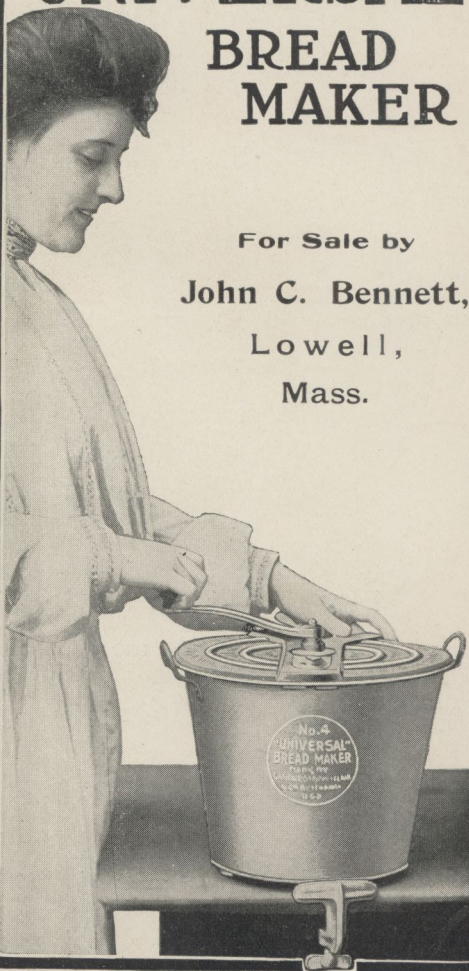


THE "UNIVERSAL" BREAD MAKER

For Sale by
John C. Bennett,
Lowell,
Mass.

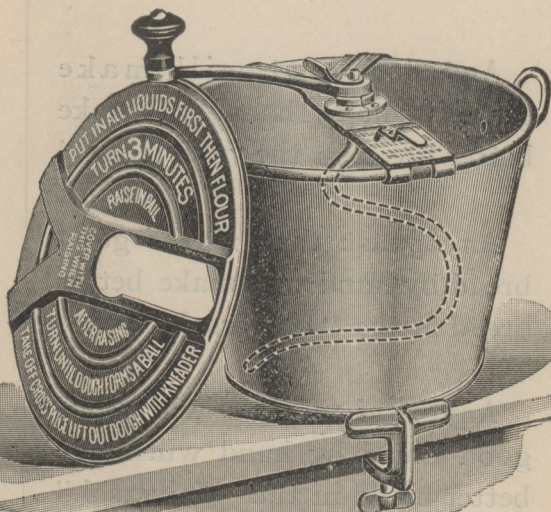




Facsimile of Gold Medal
Awarded
St. Louis Exposition, 1904.

Copyright, 1905,
BY LANDERS, FRARY & CLARK.

The "UNIVERSAL" BREAD MAKER



The dotted lines show position of the kneading rod

Awarded Gold Medal
St. Louis Exposition, 1904

MADE BY

LANDERS, FRARY & CLARK, New Britain, Conn., U. S. A.

Any one can make Bread in the "Universal."

Any flour that will make good bread by hand, will make better bread in the "Universal."

Any yeast that makes good bread by hand will make better bread in the "Universal."

Any recipe that will make good bread by hand will make better bread in the "Universal."

Careful measuring and thorough kneading insure good home-made bread. The "Universal" is simply an easier, quicker and cleaner way of doing the work.

The "Universal" does the Mixing and Kneading of the dough in Three Minutes.

The dough is not touched by the hands at all.

Twenty to thirty minutes of the work of hand Kneading is done in Three Minutes.

The Kneading is done scientifically, and the bread is much better than when Kneaded by hand.

The One Important Thing.

The proper proportions for bread making are one quart of liquids to three quarts of sifted flour measured accurately.

Greater accuracy can be had by weighing the flour, using one quart of liquids to three pounds of flour.

All the liquids should be poured in first. Then put in all the flour all at once.

To Mix and Knead the Bread.

Having put in all the ingredients, as directed, turn the crank three minutes, or, until the dough is rolled around the kneading rod, in a smooth, compact ball. Cover and set the whole machine away for the bread to rise.

After rising, turn the crank until the dough forms a ball about the kneader again. Loosen the cross piece and lift it, and the kneader, and the dough upon it, out of the pail all together.

Push the dough off the kneading rod, cut up and put into the baking tins.

Use any Kind of Flour.

The "Universal" Bread Maker works successfully with any kind of flour that is ordinarily used for making bread.

There are some kinds that require a little more than three quarts to one quart of liquids.

This excess will probably never be over a pint.

In your first trial you can find the exact quantity. Having found it, follow the directions: "All liquids first, and then all the flour, all at once."

The "Universal" mixes and kneads the dough with scientific accuracy, thoroughly and evenly mixing all the ingredients, so that each particle of flour is covered with a film of moisture, and, expanding, is thus more easily permeated by the heat in baking.

Thus every particle of starch is burst by the heat and so becomes digestible.

Imperfectly kneaded bread is full of unbroken starch cells. That is why it is indigestible.

Bread made in the "Universal" is perfectly kneaded, free from unbroken starch cells, and therefore entirely digestible.

The recipes in this booklet are for four loaves of bread.

To make two loaves use one-half the quantities given.

To make eight loaves double the quantities given.

The No. 4 "Universal" has a capacity of from two to six loaves of bread.

The No. 8 "Universal" has a capacity of from four to ten loaves.

In using a recipe that calls for a sponge always consider the flour used in making the sponge as a part of the entire quantity to be used, in order that the correct proportions of 1 quart liquids to 3 quarts flour may be assured.

A Few Good Recipes for Making Bread.

Plain Water Bread.

4 Loaves.

1 quart water	1 cake compressed yeast
2 teaspoons salt	3 quarts sifted flour

Measure out 1 quart warm water and pour it into the Bread Maker, reserving in the measure about $\frac{1}{2}$ cup of the luke warm water in which to thoroughly dissolve the yeast.

Pour the dissolved yeast into the Bread Maker, add salt and flour.

If shortening is added, put it into the quart measure before filling it up with the warm water.

Sugar can be added with the salt, if desired.

Milk and Water Bread.

4 Loaves.

1 pint scalded milk	1 pint warm water
1 cake compressed yeast	1 teaspoon salt
1 teaspoon sugar	3 quarts sifted flour

Put into a quart measure the milk and, when cooled to luke warm, fill up with luke warm water. From this quart of liquid take $\frac{1}{2}$ cup and dissolve in it the yeast. Then pour the remainder of the quart of liquid into the Bread Maker and add the salt, sugar and flour.

Shortening can be added, but it should be put into the quart measure before filling it up with the warm water.

Milk Bread.

Proceed as above, using all milk instead of milk and water.

Milk and Water Bread.

4 Loaves.

1 pint scalded milk	1 tablespoon lard
1 cake compressed yeast	1 tablespoon butter
2 teaspoons salt	1 tablespoon sugar
1 pint warm water	3 quarts sifted flour

Into the quart measure put the shortening, sugar, salt and milk. Fill it up with warm water. When all is cooled to luke warm pour it into the Bread Maker, reserving about $\frac{1}{2}$ cup of the liquid in the measure in which to dissolve the yeast.

Pour it also into the Bread Maker and add lastly the flour.

Milk Bread.

4 Loaves.

Scalded Milk	3 tablespoons lard
1 cake compressed yeast	1 tablespoon salt
2 tablespoons sugar	3 quarts sifted flour

Put into the quart measure the lard, salt and 1 cup boiling water. Fill it up with scalded milk. Let cool till luke warm. Stir and pour into the Bread Maker, keeping back just enough of the liquid to thoroughly dissolve the yeast.

Add the dissolved yeast to the other liquids in the Bread Maker and lastly the sifted flour.

Rolls.

Scalded Milk	3 tablespoons butter
1 cake compressed yeast	1 teaspoon salt
2 teaspoons sugar	3 qts. sifted flour

Put into the quart measure the shortening, sugar, salt, and fill it up with scalded milk. When cooled to a luke warm temperature, pour into the Bread Maker, keeping back about $\frac{1}{2}$ cup of the liquid in which to dissolve the yeast. Pour the dissolved yeast also into the Bread Maker and add lastly the flour.

The "Universal" Bread Maker will make anything that is raised with yeast.

Entire Wheat Bread.

4 Loaves.

1 quart tepid water	2 tablespoons butter
1 cake compressed yeast	1 teaspoon salt
2 tablespoons sugar	1 quart white flour
2 quarts sifted whole wheat flour	

From one quart tepid water take about $\frac{1}{2}$ cup and dissolve in it the yeast. Then pour into the Bread Maker the rest of the quart of water and the dissolved yeast. Add the sugar, melted butter, salt and lastly the flour.

All or part milk can be substituted in the above recipe for the quart of water.

Graham Bread.

4 Loaves.

Substitute Graham flour for Entire Wheat in the foregoing recipe.

Rye Bread.

4 Loaves.

1 pint scalded milk	1 tablespoon lard
1 pint warm water	1 tablespoon butter
2 tablespoons sugar	3 teaspoons salt
1 quart white flour	2 quarts rye flour
1 cake compressed yeast	

Put into the quart measure the shortening, sugar, salt, milk and fill up with warm water. Let cool to luke warm.

Pour into the Bread Maker, reserving only enough of the liquid to thoroughly dissolve the yeast. Pour the dissolved yeast into the Bread Maker and add the wheat and rye flour.

The shortening can be omitted, if desired, as also the sugar.

Raised Doughnuts.

Scalded Milk	2 teaspoons salt
1 cake compressed yeast	2 tablespoons lard
4 tablespoons sugar	1 egg
3 quarts sifted flour	

Put into a quart measure the shortening, sugar, salt and fill it up with scalded milk. Let cool to a luke warm temperature and then pour into the Bread Maker, keeping back about $\frac{1}{2}$ cup in which to dissolve the yeast. Pour the dissolved yeast into the Bread Maker and add egg and flour.

In using a recipe that calls for more shortening, sugar and eggs than the above, add them to the dough after it has raised the first time, else the dough will be too heavy for the yeast to rise.

One of Hundreds of Unsolicited Testimonials.

BOONE, IA., OCT. 21, '04.

LANDERS, FRARY & CLARK,
New Britain, Conn.

GENTLEMEN :—

During the summer, at the earnest request of Crary Bros., of this city, I tried your "Universal" Bread Maker. While I was very skeptical as to results, nevertheless I gave it a thorough trial. The bread was by far the best bread I ever made, being the softness and consistency of cake. I had always kneaded my bread (a small quantity) for at least thirty minutes, then had the dough board to clean, and a bread mixing pan to wash,

using a fresh pan in which to set my sponge.

Now my work is very simple, ten minutes in all, at night, then before breakfast in the morning my bread is put into tins and shortly baked.

I am simply delighted with the Bread Maker and would not part with mine for Fifty Dollars, could I not have another. I never in my life wrote a letter of this kind, but I do this to let you know there is one woman at least who appreciates this Bread Maker.

I have sent quite a number of ladies to Crary Bros., and I have taught several how I use mine. Now there's just one favor I ask, who invented this? A man or a woman?

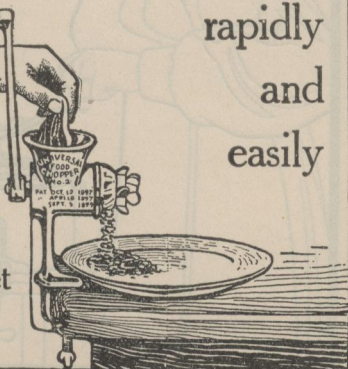
Respectfully,

MRS. WILLIAM ARCHER.

THE UNIVERSAL FOOD CHOPPER

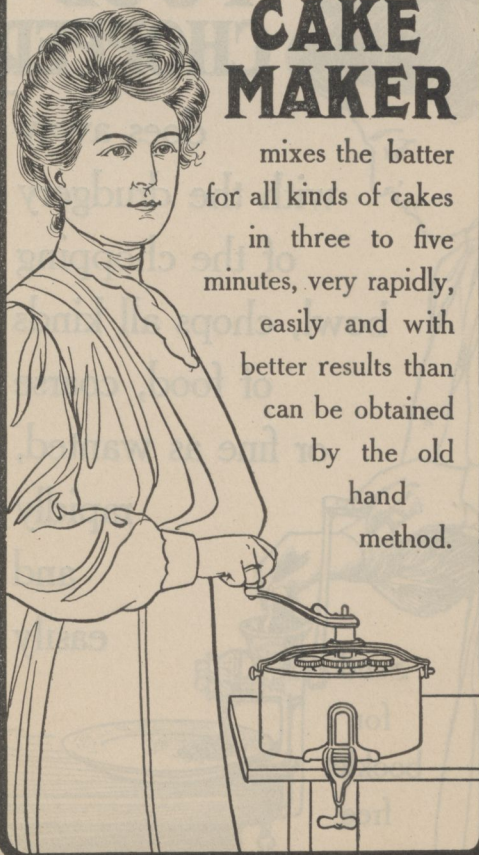
does away
with the drudgery
of the chopping
bowl, chops all kinds
of food, coarse
or fine as wanted,
rapidly
and
easily

Send
for
booklet
free



THE "UNIVERSAL" CAKE MAKER

mixes the batter
for all kinds of cakes
in three to five
minutes, very rapidly,
easily and with
better results than
can be obtained
by the old
hand
method.



The name

“UNIVERSAL”

is plainly marked on each
machine.

Be sure it is on the
Machine you buy.

THE
"UNIVERSAL"
BREAD
MAKER

