

THE STAGES OF BREAD MANUFACTURE

(See p. 20)

1
Selling
or Measuring Wheat



2
Sifting Meal



3
Adding
Salt to Sponge



4
Weighing
Pieces of Dough



1
He that giveth measure
God blesseth with treasure.

3
Look well to thy season
With cunning and reason.

2
It maketh a poor man
To sell flour for bran.

4
Be just with thy weights:
God plague false sleights..

5
Moulding Loaves



6
Notching



7
Docking Loaves



8
Setting on Peel
place in Oven



5
God blesseth true labour
With plenty and favour.

7
Prick not at thy pleasure,
But in true honest measure.

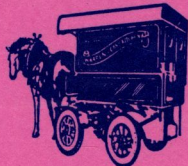
6
Be still quick and kind,
Reward thou shalt find.

8
Be watchful and wise
In goodness to rise.

Warren's
Russell Street

CAKE KITCHEN

HASTINGS



Established 1891

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