

**PART ONE**

**BREAD-MAKING**

I.	WHEAT	11
II.	MILLING	22
III.	BREAD-MAKING FLOURS	25
IV.	SALT	61
V.	YEAST	64
VI.	YEAST FOODS AND BREAD IMPROVES	82
VII.	ENZYMES AND ACID BACTERIA IN DOUGH	97
VIII.	BREAD-MAKING RECIPES AND METHODS	106
IX.	BROWN AND FANCY BREADS	134
X.	FAULTS IN BREAD	159
XI.	THE NUTRITIVE VALUE OF BREAD	177
XII.	OVENS AND BREAD-MAKING MACHINERY	185
	INDEX	489