[Another Way of Making Leaven]

Date: 1791/04/04

Publication Format
Print

Type
Food

Ingredients
potatoes
brown sugar
emptings
warm water

Places
Nova Scotia

Source: Nova Scotia Magazine
Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reels 8062, 8063

Description

One of two recipes for leaven in this issue of the Nova Scotia Magazine. nn.208. Microfilm Reel 8063.

Transcription

ANOTHER WAY OF MAKING LEAVEN.
TAKE two pounds of potatoes; boil
them and bruise them fine, add to
them half a pound of brown sugar, half a
pint of emptings and a pint of warm water,
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mix them well together, and set them by
the fire, but not too near until they rise,
then put them by in a crock or stone jug.
Half a pint will make a batch of bread.

Another Way of Making Leaven recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/67