

THE SPECIALTY BAKER'S VOICE, INC.

A WEEKLY TRADE PUBLICATION

299 170 BROADWAY

NEW YORK, N. Y. 10038

PROGRESS AND ORGANIZATION

CO-OPERATION AND SERVICE

LEGITIMATE TRADE PRACTICES

MODERNIZATION

TRADE STABILITY

FAIR STANDARDS

Corn Bread Formula

Yield: Approximately thirty (30)
1 lb. loaves, if made like sour rye.
If taken and shaped by hand, baked
loaves are cut and slices sold by
weight.

Ingredients	Lbs.	Ozs.	Mixing Procedure
Yeast	--	8	Dissolve the yeast and set aside. More yeast may be used if desired.
Water	2	--	
Fermented Sour Dough	16	--	Dissolve salt, add sour and mix well to distribute sour dough
Salt	--	10	
Water	6	--	
Clear flour (approx.)	16	--	Add flour and mix in at slow speed until smooth to the touch. The dough will also be soft and sticky as compared to regular sour dough rye bread dough.

Procedures to Follow.

1. Place the dough in a bread box, which has been moistened with water.
2. Allow the dough to relax in box for about 20 minutes.
Note: The oven should be ready to receive the dough at this point. (temp. 430° F.) and the steam ready for injection 3 minutes before the bread is loaded or peeled into the oven.
3. Dip hands in cool water and with the fingers and palms of both hands grasp a portion of the dough and remove by closing the fingers. The weight of the dough removed is only a matter of judgement. This is not too important because the baked bread is weighed and then sold by the pound. However, practise will make the amounts removed accurate to a reasonable degree. The unit of dough is then shaped in the palms of the hands by rounding as though you were rounding a piece of dough in your hand. The wetness of the dough and the hands should keep the dough from sticking.

(more)

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2. (corn bread)

4. the peel is held by another baker or oven-man. ~~It is~~ a small peel to hold one loaf of bread. The peel is dusted well with rye flour and the bread is peeled into the steam-filled oven. Allow the steam to continue until the bread has had full oven spring and takes on a light crust color. The damper and the doors are opened when the bread is thoroughly baked. A 2-lb. loaf will take about 1 hour to bake. Larger breads take longer.

5. For ease in handling the dough and makeup, the dough is made stiffer by increasing the common flour so that the dough is almost as stiff as regular sour rye bread dough. The units are then scaled, rounded, relaxed and rounded again. The units are placed in a bread box dusted with rye flour and given about 3/4 proof. A little less proof is advised for doughs using more sour.

Note: The units are not stippled if they are made by hand and peeled into the oven from the box. They may be stippled if they are made like sour rye bread.

Dear Mr. Klein
You are of course aware that
Corn bread baking is highly skilled
and specialized.

Sincerely
Living Watts
Editor