



A Taste of Powell River's History



Powell River Historical Museum and Archives

INGREDIENTS

- 1 ½ cups chopped cranberries

Dry Ingredients

- 2 cups flour
- 1 cup sugar
- 1 ½ tsps. baking powder
- 1 tsp. salt
- ½ tsp. baking soda

Liquid Ingredients

- ½ cup of orange juice
- 2 tbsps. boiling water
- 2 tbsps. melted shortening
- 2 beaten eggs

CRANBERRY BREAD

**BY CONNIE HENRY, FROM TO THE SECOND EDITION
OF THE TEXADA GUIDE ASSOCIATION**

INSTRUCTIONS

1. Mix dry ingredients in large bowl.
2. In separate bowl mix liquid ingredients.
3. Stir liquid mixture into dry mixture until moist.
4. Fold in 1 ½ chopped cranberries.
5. Line loaf pan with waxed paper, greased.
6. Bake at 350° for 50-60 minutes.
7. Keeps well if frozen.

Bread Mixer Object ID: 1987.7.1

Welcomed into the PRHMA's collection in 1987, this No. 8 Universal hand crank bread mixer was made in 1904 by the Landers, Frary & Clark Company. Manually-operated, this tabletop dough mixer can knead and raise enough dough to make up to 8 small loaves at once. It consists of a circular container, a dough hook inside, and a curved crank. This old fashion bread mixer would add a huge amount of authenticity to any bread recipe! Watch a video demonstration [here](#)

