

FRENCH BREAD.—Take nice rice, $\frac{3}{4}$ lb.; tie it up in a thick linen bag, giving it enough room for it to swell: boil from three to four hours till it becomes a perfect paste; mix while warm with 7 lbs. flour; adding the usual quantities of yeast, salt, and water. Allow the dough to work a proper time near the fire, then divide into loaves, dust them in, and knead vigorously.

PARIS BAKER'S WHITE BREAD.—On 80 lbs. of the dough left from the previous day's baking, as much luke-warm water is poured as will make 320 lbs. flour into a rather thin dough. As this has risen, 80 lbs. are taken out and reserved in a warm place for next day's baking. One pound of *dry yeast* dissolved in warm water is then added to the remaining portion, and the whole lightly kneaded. As soon as it is sufficiently "risen," it is made into loaves being placed in the oven without touching each other, so that they may be "crusted" all around.

DYSPEPSIA BREAD.—The following receipt for making bread has proved highly salutary to persons afflicted with dyspepsia, viz.:—3 quarts unbolted wheat meal; 1 quart soft water, warm but not hot; 1 gill of *brewer's yeast*; 1 gill molasses, or not, as may suit the taste; 1 teaspoonful of saleratus.

For the sake of the industrious housewife, and not for bakers, as they are supposed to know already, it may be well to state that 30 minutes' baking will suffice for 1 lb. loaves and cakes; and 15 minutes additional for every lb. after the first for larger ones. Thus a 1 lb. loaf requires $\frac{1}{2}$ hour, a 2 lb. loaf $\frac{3}{4}$ hour, and a 4 lb. loaf 1 hour.

THE SECRETS OF VIENNA BREAD.—The proportions of Vienna bread, confessedly inferior to none in the world, are: Flour 100 lbs.; water and milk, 9 gals.; salt, 6 lbs. 4 ozs.; pressed yeast, 18 lbs. 12 ozs. According to Prof. Horsford, good fresh middlings flour will compare favorably with the average Hungarian flour used in Vienna. The fresh pressed yeast is obtained by skimming the froth from beer mash in active fermentation. This contains the upper yeast, which must be repeatedly washed with cold water until only the pure white yeast settles clear from the water. This soft, tenacious mass, after the water has been drawn off, is gathered into bags and subjected to hydraulic pressure, until there remains a semi-solid, somewhat brittle, dough-like substance, still containing considerable water. This is the pressed yeast, which will keep for eighty days in summer, and much longer on ice. For use it should be fresh and sweet.

The mixing is commenced by emptying the flour sacks into a zinc-lined trough about 2½ feet wide and 8 feet long, half round in form. Then with a pail holding about 5 gals., equal parts of milk and water are poured, and left to stand until the mixture attains the temperature of the room, between 70° and 80° Fahr. It is then poured into one end of the trough and mixed with the bare hand with a small portion of the flour to form a thin emulsion. The pressed yeast is next crumbled finely in the hands, and added in the proportion of 3½ ozs. to every 3 qt. of liquid, and then 1 oz. of salt in same proportion is intermingled through the mass. The trough is now covered and left undisturbed for $\frac{3}{4}$ of an hour, and after this the rest of the flour is incorporated with the mass in the above-named proportions.

The mass of dough, being allowed to rest for 2½ hours, becomes a smooth, tenacious, puffed mass of yellowish color, which yields to indentation without rupture and is elastic. It is now weighed into pound masses, and each lump is cut by machinery into 12 small pieces, each $\frac{3}{8}$ inch in thickness. Of each one of these, the corners are brought together in the centre and pinched to secure them. Then the lump is reversed and placed on a long dough board for further fermentation, until the whole batch is ready for the oven. Before being introduced into the latter, the rolls are again reversed and restored to their original position having considerably increased in volume, to be still farther enlarged in the oven to at least twice the size of the original dough. In the oven they do not touch each other, and the baking occupies about 15 minutes. To glaze the surface they are touched in the process of baking with a sponge dipped in milk, which besides imparting to them a smooth surface, increases the brilliancy of the slightly reddish cinnamon color and adds to the grateful aroma of the crust.

TRIUMPH OF APPLICATION.—Few things are impracticable in themselves; and it is for want of application, rather than of means, that men fail of success.—*Rocheffoucault.*

THE BEAUTIFUL AND USEFUL.—The useful encourages itself; for the multitude produce it, and no one can dispense with it; the beautiful must be encouraged; for few can set it forth, and many need it.—*Goethe.*

A NORWEGIAN TIMBER CHURCH.

(See page 160)

There exists in Norway, says the *Building News*, a series of wooden churches of great interest to the antiquary. The subject of our engraving is, perhaps, the most curious of them all. Situated in the neighborhood of some of the wildest and most romantic scenery in the country, it is of strange and fantastic design, and the carved pinnacles at its angles give it the appearance of a Chinese pagoda rather than a Christian church. The building is entirely of pine, the roof and walls being covered with tooth-shaped shingles, protected from the weather by layers of pitch. It possesses nave, chancel, and apse, the roof of the latter forming a most curious feature—resembling a large beehive. A covered way, about 3 feet wide, runs all round the church. It is believed to have been erected in the 11th or 12th century, and the resemblance which the mouldings and capitals bear to English architecture of that date fully bears this out.

ABOUT KEROSENE OIL.

All explosions of petroleum lamps are caused by the vapor or gas that collects in the space above the oil. When full of oil, of course, a lamp contains no gas; but immediately on lighting the lamp, consumption of oil begins, soon leaving a space for gas, which commences to form as the lamp warms up, and after burning a short time sufficient gas will accumulate to create an explosion. The gas in a lamp will explode only when ignited. In this respect it is like gunpowder. Cheap or inferior oil is always most dangerous.

"The flame is communicated to the gas in the following manner:—The wick-tube in all lamp-burners is made larger than the wick which is to pass through it. It would not do to have the wick work tightly in the burner. On the contrary, it is essential that it move up and down with perfect ease. In this way it is unavoidable that space in the tube is left along the sides of the wick sufficient for the flame from the burner to pass down into the lamp and explode the gas.

"Many things occur to cause the flame to pass down the wick and explode the lamp.

"1. A lamp may be standing on a table or mantel, and a slight puff of air from the open window or door may cause an explosion.

"2. A lamp may be taken up quickly from a table or mantel and instantly explode.

"3. A lamp is taken into an entry where there is a draught, or out-of-doors, and an explosion ensues.

"4. A lighted lamp is taken up a flight of stairs, or is raised quickly to place it on the mantel, resulting in an explosion. In these cases the mischief is done by the air movement—either by suddenly checking the draught, or by forcing air down the chimney against the flame.

"5. Blowing down the chimney to extinguish the light is a frequent cause of explosion.

"6. Lamp explosions have been caused by using a chimney broken off at the top, or one that has a piece broken out, whereby the draught is variable and the flame unsteady.

"7. Sometimes a thoughtless person put a small-sized wick in a large burner, thus leaving considerable space along the edges of the wick.

"8. An old burner, with its air-draughts slogged up, which rightfully should be thrown away, is sometimes continued in use, and the final result is an explosion."

The following is the United States standard for test of kerosene, as set forth in the law of 1867:—

"That no person shall mix for sale naphtha and illuminating oils, or shall knowingly sell or keep for sale oil made from petroleum for illuminating purposes inflammable at less temperature of fire-test than 110 degrees Fahrenheit; and any person so doing shall be held to be guilty of a misdemeanor, and on conviction thereof by indictment or presentment in any Court of the United States, shall be punished by a fine of not less than \$100 or more than \$500, and by imprisonment for a term of not less than six months nor more than three years.—*Scientific American.*

BUCKWHEAT CAKES.— "Mrs. B. S." is troubled because her cakes will not brown. The addition of a little molasses will remedy the trouble—try a table-spoonful to a quart of batter. Much depends upon the cooking. Many have the griddle too cool, and the cakes are dried rather than cooked. It is useless to expect light and good cakes unless the griddle is hot enough to puff them up at once.