

YEAST AND ITS HOUSEHOLD USE.

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INTRODUCTION.

In the process of bread-making, the management and control of the yeast and its fermentation is usually the least understood part of the operation; and it is owing to mistakes in its treatment that the greater number of failures in bread-making are due. No manipulation of the flour or dough will compensate for weak or badly prepared yeast. The other factors of uncertainty in bread making consist chiefly of insufficient care in kneading and the differences in the quality of flours.

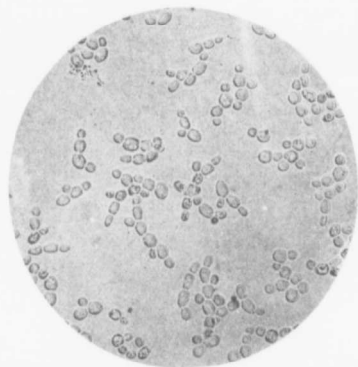


FIG. 1.—Distillery Yeast; from a young culture; magnification, 400 diameters.

This bulletin is written more especially for those who make bread in their own homes; it may also be found helpful to professional bakers who have not had time or opportunity to study the subject. The results of some experiments made in the Bacteriological Department of the Ontario Agricultural College are given.