

made for some time there is less likelihood of failure, as the utensils and air of the rooms in which the bread is made contain large numbers of the desirable germs.

**EFFECT OF BAKING ON DIGESTIBILITY.** The action of the heat during baking has a great effect upon the ease with which the bread is digested. The outside of the loaf may be heated to about four hundred degrees, thus causing it to become brown. The temperature of the interior of the loaf most probably does not exceed that of boiling water. The highly heated starch on the exterior is converted into dextrin, which is a kind of a sugar and is entirely digestible; and the fact that this dextrin or sugary substance is thus formed is taken advantage of when making fancy breads that are glazed. The glaze is formed by turning a jet of steam into the oven for a moment while the loaves are hot. The steam combines with the dextrin and forms dextrose, which is the sticky, shiny substance seen on the surface of the loaf.

NOTE.—Illustrations 1, 2, 3 and 5 from Doyen and Roussell's Atlas de Bacteriologie.

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