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Brantford, April 8th, 1861.

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BREAD AND BREAD MAKING.—The subject of our present article on household science is one of the most important that can come under our notice, and will therefore require a careful consideration at our hands. Before entering on the subject of bread making, it is essential to investigate the chemical characters of the various substances that compose wheaten flour ; a rough analysis of flour may be made by the aid of a basin of water and a peice of muslin. If a small quantity of flour is tied up in a muslin rag and then well washed and kneaded in water, a milky liquid is obtained, and a remarkably tough, elastic substance remains in the rag ; this latter is termed gluten, from its peculiarly glutinous character when moist, though, when dried, it becomes of the consistence of horn.—Gluten is the flesh-forming or nutritive ingredient in the flour, partaking much of the nature of animal than of vegetable food. The milky liquid on being allowed to stand, deposits a fine white insoluble powder, which is starch, and remains dissolved a certain amount of gum, sugar, albumen, and other soluble ingredients. When wheaten flour is mixed with water and yeast, so as to form dough, and then allowed to stand at rest for some time, it undergoes the process of fermentation, the sugar which it contains in small quantities is converted, as in the ordinary cases of fermenting liquids, into spirit and carbonic acid gas ; the latter, owing to the tough, glutinous character of the dough, cannot escape : hence the dough rises or swells, assuming a spongy character, which greatly contributes to the excellency of the bread. The plan usually followed in preparing ordinary home-made bread is to place the required quantity of flour in a pan, and to pour into the centre the requisite amount of yeast along with a proportion of warm water ; sufficient flour is then stirred into the mixture to make a thin batter, which is dusted over with dry flour, the whole is allowed to stand in a warm place until the batter swells and cracks the flower strewn above it, the whole is then kneaded up with a sufficient amount of warm water, and thus formed into a tough dough, which is allowed to rise, and when sufficiently light is made into loaves and baked.

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