

ten pounds of flour. The residue may be bottled and set by in a cool place for a second baking. This sort of yeast does not keep so well as the hop-rising ; for the making of which I will now give you directions.

HOP-RISING.

Boil down two large handfuls of hops, in three quarts of water, till the hops begin to sink to the bottom of the vessel, which they do after an hour's fast boiling. Put about a quart of flour in an earthen pan, or any convenient vessel, not too shallow, and strain the liquor, boiling off the fire, into the flour, stirring the batter quickly as you do so. The flour will thicken up like paste : stir it as smoothly as you can, then let it stand till blood warm ; mix in a tea-cupful of the old stock of barm, and let the vessel stand covered up near the fire till it begins to show that fermentation has taken place. In summer you need only cover the jar or pan ; it will rise in a few hours ; but new barm is not so good as after it has worked for some days. A large earthen pitcher tied down from the air, or a stone jar with a cover, is best for keeping the rising in. The vessel should be well cleaned before refilling.

ANOTHER SORT.

Boil your hops for two hours. With a pint of the liquid cooled down to moderate heat, mix a pint-basinful of flour to a batter, very smoothly ; next strain in the remaining scalding hop-liquor, stirring the whole till it is about the thickness of cream : set this mixture on the stove, or some hot coals on the hearth, in a clean pot ; the one you have just used for boiling the hops, well rinsed and wiped clean, will do ; keep the mixture stirring till the whole begins to thicken and assume the appearance of a thick-gruel. Some do not think it necessary to boil it after it thickens, but it keeps better if it remains on the fire a few minutes after it comes to the boil : if it be too thick to stir easily, thin with a little boiling water : add a large tea-spoonful of salt. Pour this hop-gruel into your jar, and when cooled down so that you can bear a finger in it comfortably, add a cupful of rising, and set it by. Some add a table-spoonful of brown sugar.

This sort of barm keeps longer without souring than the common sort. Remember that for keeping yeast in summer, a cool dairy or cellar is best ; and in winter some warm closet or cellar, which is too close to admit of frost, is most advisable. A teaspoonful of soda or salaratus, dissolved in a little water, and stirred into yeast that is a little sour, will reclaim it, but it must be done just at the time you are going to make use of the yeast, or it will lose its good effect.

HOP-YEAST WITH POTATOES.

Pare and wash a dozen good-sized potatoes ; set them on with about a quart or three pints of water, with a heaped tea-spoonful of salt ; boil till they are soft enough to mix through the water like