

length of time. Being dry the cakes cannot decay, as bacteria are unable to grow where moisture is absent; but if the cakes are kept too long, the yeast will lose its vitality and die.

Dry yeast is often sold in the form of a powder, being mixed with the grains and hops used in its cultivation in the yeast factory.

**3. BREWERY, OR LIQUID YEAST.** Yeast is often sold by brewers to local bakers. It grows in the fermenting vats of the brewery, and is either a "top fermentation yeast," which rises to the top of the vat, or a "bottom fermentation" yeast, which sinks to the bottom. In the former case, the yeast which is first skimmed off should not be used for bread-making, as it always contains a large quantity of impurities, such as pieces of dirt, dust and bacteria; the yeast collected at the middle of the fermenting periods is the more vigorous, and that which is obtained last is often weak, and does not always give satisfactory results. Brewers' yeast sometimes gives a bitter flavor to bread; but it is said that this may be got rid of by washing the yeast in cold water and allowing it to settle, the water being then poured off.

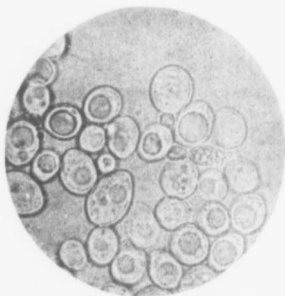


FIG. 3.—Fresh Brewery Yeast ;  
magnification, 1,000 diameters.

It is probable that those who use large quantities of yeast will find it more economical to grow their own, especially if a man is employed who thoroughly understands its management; the expense will be far less than if the yeast is purchased, the cost of the materials necessary for the growth of a pound of yeast, being much less than that of a pound of compressed yeast; and by the use of the hops and malt used in the yeast brew, a characteristic nutty flavor is given to the bread, which cannot be produced in any other way. In bakeries where various kinds of bread are made, both kinds of yeast may advantageously be used; but unless the principles of yeast growing are thoroughly understood, it will not be advisable to make experiments where large quantities of bread are made.