

VARIETIES. There are a large number of varieties of yeast, and, as in the case with other plants, some varieties are more suitable for use than others. Yeasts of different varieties are used in the manufacture of fermented liquors, such as beer, whisky, wine, cider, etc. No doubt any of the yeasts would cause fermentation in flour to a greater or less extent during the process of bread making, but some would require twelve to fourteen hours to cause the dough to rise to the same extent as another would in seven or eight hours. Many kinds produce a bad flavor; others a bad color in the loaf; and for these reasons, it will be seen that it is a matter of importance to use only a yeast which is suitable for bread making. This is specially important for persons who grow their own yeast; and those who do so, may select from the various brands upon the market, by making small sponges with each kind of yeast, being careful to put into the sponge equal quantities of flour, water, and yeast. Of the different lots, that which gives the best fermentation is selected; or bread may be made from each and the results compared, in which case the yeast giving the best results is used to start the brew with.

#### BAKERS' YEAST.

Yeast is sold for bakers' use in three forms :

1. COMPRESSED YEAST. This yeast is put up in the form of moist cakes, and should consist entirely of yeast cells. It is usually a distillery yeast (see Fig. 1), most of the moisture having been pressed out by a mechanical process. There are yeast factories where yeast is made as the chief product, the fermented liquor being only a secondary one, and these factories should produce a much purer yeast than they usually do. The compressed yeast examined in our laboratory has invariably been more contaminated by moulds and bacteria than the yeast from breweries and distilleries.

The term "*purity*" of yeast is used here in a biological sense, and does not refer to any chemical or other substance, such as starch or corn meal, which are frequently mixed with the dried yeasts.

The compressed moist yeast keeps, as a rule, only for a few days. Some of the manufacturers state, however, that it will keep for a month or so, if placed under cold water so as to be kept from the air. This form of yeast generally gives the best results, and it is more easily used than other forms; but, owing to its poor keeping qualities, it is not suited to the use of persons living in the country. In towns it is usually distributed by the manufacturers every two or three days. When fresh it should have a pleasant, wine-like smell, and should break with a sharp grain, and not be at all sticky or putty-like.

2. DRIED YEAST. The dried yeast cake is the best form in which yeast can be obtained for the use of those who live in the country or in places where it may be necessary to keep the yeast for some