

cut the corn from the tender. Use as much salt and pepper—yeast, and put it in a warm place. When it is risen well and sounds up to the top of the dish, stir it down. Do so several times during the day, and at night strain and put it in a jug. Keep in a cool place. It will be good a week.

YEAST CAKES.

Boil one-half pound of hops in eight quarts of water until the liquid is very strong; then pour in fifteen or twenty large potatoes; let them boil until they are thoroughly done; take them out; pare and mash them fine. Put in the mashed potatoes a pint of flour, and strain your boiling hop liquid into the flour and potato, taking care that the flour is well scalded. Add one pint of molasses, one teaspoon of ginger and one handful of salt; when the mixture is cool enough to put the hand in, rub it through a colander to reduce it to a fine pulp. Add a sufficient quantity of Pearl yeast to raise it, and let it stand in a large covered jar until morning; then add another bowl of flour, and mix the cakes with Indian meal. They must be hard enough to take up a quantity of dough in the hand; pat it together and cut it into slices. Lay the cakes as you cut them on plates or something that will not impart any taste to them. The cakes must be turned once the first day, and after that twice a day until they are thoroughly dry.

YEAST.

One handful hops, six large potatoes; boil together until well done, and strain through a colander; add sufficient water to make two quarts, and when boiling, stir quickly into one quart of flour and a little salt. When lukewarm add one cake Pearl yeast.

POTATO BREAD.

Three and one-half quarts sifted flour, one boiled potato, large; one quart warm water, one teacup yeast, one even tablespoon salt. Mix at night; put the flour in a large bowl; hollow a place in the centre for the potato mashed, water and salt. Stir in flour enough to make a smooth batter; add Pearl yeast; stir in the rest of the flour. Put the dough on the floured board; knead fifteen minutes, using barely enough flour to prevent sticking. Flour the bowl, lay the dough in it, cover and leave to rise. In the morning, divide in four parts; mould into loaves; when light, prick, and bake in moderate oven.

SALT RISING BREAD.

Pour a pint of hot water in a two-quart pail or pitcher on one-half tablespoon of salt; when the finger can be held in it, add one and one-third pints of flour; mix well, and leave the pitcher in a