

## ADDENDA.

It may not be inappropriate, in a work compiled for practical purposes, to add, with reference to the paragraph on "Baking," the following instructions for making "*Yeast*" and which may be useful where the material itself may be deficient, and where the substitute recommended, "American Powder," is not to be obtained:

Boil 2 oz. of hops in four quarts of water, for half an hour. strain it, and let the liquor cool down to new milk warmth; then put in a small handful of salt and half a pound of brown sugar; beat up one pound of flour with some of the liquor, and then mix all well together.

Forty-eight hours after add three pounds of potatoes boiled and then mashed, to stand 24 hours,—then strain it, and put it into bottles, and it is ready for use. N. B.—It must be stirred frequently while it is making, and kept near the fire.

Before using shake the bottle well up. It will keep for two months, and is best at the latter part of the time.

This yeast ferments spontaneously, not requiring the aid of other yeast; and if care be taken to let it ferment well in the earthen bowl in which it is made, you may cork it up tight when bottled.

The quantity produced by the foregoing receipt would fill about four Seltzer water bottles: and during several months that it was under trial it afforded light bread and suffered no failure.

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 FOR BREAD.

One quarter of Flour, three table-spoons full of yeast, a pint of water milk warm, two oz. of butter with the water. Let it stand two hours to rise.

However puerile to casual observers such receipts may appear, the practical Soldier will understand their value.