

would not your only thoughts be to thank the inventor of such an industrious undertaking, and likewise the persevering efforts of those who, for every one's good, had brought this invention to such perfection."

The Quebec steam bakery is situated in St. Joseph street, St. Roch's. It is a building 34 feet in front, by 84 feet in depth, forming three stories on the side facing the street and four in the rear. In the front part besides the apartments occupied by the family, is a splendid shop well finished and likewise an office. In the first story, situated in the rear part of the building, is the bakery, which apartment occupies a space of 30 feet by 58 : this apartment contains three hot air ovens, one which is completed, likewise two mechanical kneading troughs, four secondary kneading troughs, a machine for washing potatoes, a magnificent engine, two cylinders, which together with a machine made in Boston, are used in making such bread as is usually called bread biscuit, at present so much used in New-York; likewise hand carts, metal tables, large boxes, and all the machinery attached to an extensive steam bakery.

On the second story is the biscuit bakery, in an apartment 30 feet by 48, containing three ordinary ovens, a breaker, cylinders and a machine with eight different forms for making biscuit, the whole being purchased in one of the first class manufactories of Boston.

The third story is used for the flour where it is put in large boxes in order to kept it dry before it is used either to be made into bread or biscuit. It is there that the gluten and starch are separated from the dough, as to make maccaroni and vermicelli with the one, whilst the other is used in making fancy bread. The fourth story is used for drying the biscuit before being put into bags. At the side of the bakery is a yard 84 feet by 46, with a two story hangard of 112 feet and a stable. In the rear is the wood yard 40 feet by 96 with a shed 18 feet by 63.

The hot air oven which is completed, likewise the mechanical kneading trough have been in operation these six weeks and have given every possible satisfaction. It would take a hundred pounds to finish off the other oven and likewise to complete the bakery, which could be completed and in operation in three weeks.

After having, in the preceding lines pointed out all the advantages which the community at large would derive, with regard to hygiene and economy, from the use of mechanical kneading troughs and hot air ovens, there still remains a project to be made known in order to put those improvements into practice. Every one should understand and know, that in order to bring the baking business to such perfection, he who undertook to carry on this work and to give to the country such improvements, had not only to devote all his time and the energy of his intelligence, but had likewise to expend a considerable amount of money, at first, in