

**WASTING EFFECTS OF YEAST IN BREAD-MAKING.**—We quote the following paragraph from the *Economist* newspaper, for no practical suggestion for economizing the national stock of food at this afflicting crisis should be overlooked:—"It is a positive fact that throughout Great Britain and Ireland a quantity of flour sufficient for the supply of many thousands is every day destroyed, dissipated, and lost utterly to human use. This is the inevitable result of using yeast in the composition of bread. A portion of flour becomes decomposed in the process of fermentation; and passes off into the atmosphere in the shape of carbonic acid gas. As it escapes it puffs up the tenacious dough, and makes it spongy and light. This is the only end for which yeast is employed in bread-making; but the same object can be effected quite as well by other chemical processes, which do not occasion any loss of substance to the flour. Dr. Dundas Thompson has ascertained, by experiments on a large scale, that in a sack of flour there is a difference in favour of bread made without yeast to the amount of thirty pounds thirteen ounces; or, in round numbers, a sack of flour would produce