

METHODS OF YEAST CULTIVATION.

It is not necessary in this bulletin to go into the manufacture of pressed and dried yeasts, as they are usually prepared upon a large scale and require the employment of a large plant and building. The chief points to be remembered in making a yeast brew are—

1. To start with a pure and vigorous yeast.
2. To maintain a suitable and even temperature at all times.
3. To practise the greatest cleanliness in order to avoid the contamination of the yeast by bacteria.

The number of receipts given for making yeast ferments is very large; and, as the proportions of the constituents differ so greatly, it is evident that they cannot all be correct. Potatoes, flour, malt, sugar, and rice are all recommended; and any of them may be suitable under certain conditions. Those most easily obtainable for use in the home are potatoes and flour. Rice may be used, if potatoes are scarce;

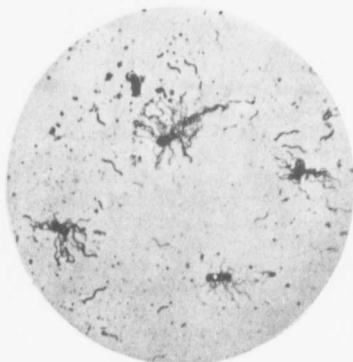


FIG. 6.—*Bacillus mesentericus panis viscosus*.
Magnification, 1,000 diameter.
This germ causes slimy bread.

but it is said to lessen the fermentative action of the yeast. Potatoes are most generally used; and, as a rule, they give very satisfactory results, when care is taken in their preparation. They appear to have a very stimulating action upon the fermentative power of the yeast; and one set of experiments made in the laboratory showed that yeast grown in the water in which potatoes had been boiled and then mashed, gave a quicker and more vigorous fermentation than that caused by yeast grown in hopped malt extract, which is usually supposed to be the best medium in which to grow yeast. The