

**Everlasting Yeast.**—Make starter by boiling three large potatoes (or one large teacupful when mashed). Mash well, add one tablespoonful of salt and two tablespoonfuls of sugar, then one pint of cold water. Now, while it is luke-warm add one cake of compressed yeast and in twenty-four hours it will be a liquid yeast which will not fail and will not need more yeast cake for unlimited time if renewed once a week in winter and twice a week in summer, and is kept in the cellar between times of baking. For each baking boil (the evening before) potatoes as for starter, add salt and sugar and two pints of cold water for four loaves. To this, which is luke-warm, add the pint of liquid yeast and allow it to stand until morning, then take out one pint to save (I use a 1-pint fruit jar and do not put the cover on tight) for next time. To remainder add flour to make a thin batter, let stand one-half hour in a warm place and it will become very light. Now add flour to work stiff and set to rise. Work down once and when again light work into loaves. I use the bread mixer which is a success, lessening the work, also saving time, as one can knead with the mixer in less than ten minutes.—Mrs. A. J. S.