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Leavening Agents: Yeast, Leaven, Salt-Rising Fermentation, Baking Powder (Classic Reprint)

Richard Newell Hart

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This volume fills a gap in the literature of baking in this country. The baker knows a good deal about his flours and also how they are made, but he knows very little about his yeast and less still about his baking powder. He has been well supplied with literature on the technology and chemistry of flour, but much of the data on his aerating agents has either been aimed over his head or else has been purposely misleading. Aerated bread has been added because of its historical value and because of its possible future. Dry Milk is another recent important addition to baking materials. Teut, which is necessarily a technical subject, has been treated in as condensed and simple a manner as possible. The author acknowledges his indebtedness to an anonymous friend for the section on the manufacture of yeast. This is the first exact and detailed description of yeast manufacture in English, and is an important addition to the literature of chemical technolty. Bakiiig powder is a subject on which the bakers and the public have been misinformed. The water has been so badly stirred up by the baking powder controversy, that the non-technical man has been unable to see beyond the words alum and cream of tartar. This section has been written without personal bias and the facts have been verified. The author also wishes to express his thanks for the data and valuable criticisms given him by Dr. Edward Hart, the librarians of the John Crerar Library of Chicago, Meek-B arnes Baking Co., of I,os A ngeles, I,ewis C. Merrdl and Charles Trefzger, and to acknowledge the assistance of his friends. R. N. Hart. Peoria, III., A ug. 1914. i:g,t.
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