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Twenty Lessons in Domestic Science: A Condensed Home Study Course Marketing: Food Principals Functions of Food Methods of Cooking Glossary of Usual Culinary Terms Pronunciations and Definitions, Etc (Classic Reprint) (Paperback)

By Marian Cole Fisher

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Twenty Lessons in Domestic Science: A Condensed Home Study Course Marketing: Food Principals Functions of Food Methods of Cooking Glossary of Usual Culinary Terms Pronunciations and Definitions, Etc Baking: Cooking by hot air confined in an oven. Slow Oven: Temperature is about 250 to 300 degrees Fahr. Moderate Oven: Temperature is about 350 to 400 degrees Fahr. Hot Oven: Temperature is 400 to 450 degrees Fahr. Very Hot Oven: Temperature is 450 to 550 degrees Fahr. Broiling: Is applying intense heat by means of open fire to sear the surfaces of fish or meat, then reducing heat until food is cooked. Temperature is 375 to 400 degrees Fahr. Boiling: Cooking food in water at 212 degrees Fahr. Liquids, heavier than plain water, reach a heat greater than 212 degrees Fahr., which is the greatest heat of bottom: water. Water heavily salted reaches more than 212 degrees. Milk boils at 214 degrees Fahr. Milk scalds at 196 degrees Fahr. when in double boiler. Milk is pasteurized at 165 degrees Fahr., holding at that temperature twenty minutes. Milk...

Reviews

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