

NAME: LAKSHITHA S K

REG NO: 20BCE1649

CSE4022 Natural Language Processing Digital Assignment -1

1. Utilize Python NLTK (Natural Language Tool Kit) Platform and do the following.
Install relevant Packages and Libraries

```
In [10]: import nltk.corpus
print(str(nltk.corpus.brown).replace('\\', '/'))
nltk.corpus.brown.fileids()
```

```
<CategorizedTaggedCorpusReader in 'C:/Users/laksh/AppData/Roaming/nltk_data/corpora/brown'>
```

```
Out[10]: ['ca01',
          'ca02',
          'ca03',
          'ca04',
          'ca05',
          'ca06',
          'ca07',
          'ca08',
          'ca09',
          'ca10',
          'ca11',
          'ca12',
          'ca13',
          'ca14',
          'ca15',
          'ca16',
          'ca17',
          'ca18']
```

```
from nltk.corpus import brown
```

```
print(brown.categories())
print(type(brown.words()))
print(brown.words())
print(brown.sents())
print(brown.paras())
print(len(brown.words()))
print(len(brown.sents()))
print(len(brown.paras()))
print(len(brown.words(categories='government')))
vocab=nltk.FreqDist(brown.words())
print(vocab.most_common)
```

```
['adventure', 'belles_lettres', 'editorial', 'fiction', 'government', 'hobbies', 'humor', 'learned', 'lore', 'mystery', 'news',
'religion', 'reviews', 'romance', 'science_fiction']
<class 'nltk.corpus.reader.util.ConcatenatedCorpusView'>
['The', 'Fulton', 'County', 'Grand', 'Jury', 'said', ...]
[['The', 'Fulton', 'County', 'Grand', 'Jury', 'said', 'Friday', 'an', 'investigation', 'of', 'Atlanta's', 'recent', 'primary',
'election', 'produced', 'no', 'evidence', 'that', 'any', 'irregularities', 'took', 'place', '.'], ['The', 'jury',
'further', 'said', 'in', 'term-end', 'presentments', 'that', 'the', 'City', 'Executive', 'Committee', 'which', 'had', 'ove
r-all', 'charge', 'of', 'the', 'election', 'deserves', 'the', 'praise', 'and', 'thanks', 'of', 'the', 'City', 'of',
'Atlanta', 'for', 'the', 'manner', 'in', 'which', 'the', 'election', 'was', 'conducted', '.'], ...]
[[['The', 'Fulton', 'County', 'Grand', 'Jury', 'said', 'Friday', 'an', 'investigation', 'of', 'Atlanta's', 'recent', 'primary',
'election', 'produced', 'no', 'evidence', 'that', 'any', 'irregularities', 'took', 'place', '.'], ['The', 'jury',
'further', 'said', 'in', 'term-end', 'presentments', 'that', 'the', 'City', 'Executive', 'Committee', 'which', 'had', 'ove
r-all', 'charge', 'of', 'the', 'election', 'deserves', 'the', 'praise', 'and', 'thanks', 'of', 'the', 'City', 'of',
'Atlanta', 'for', 'the', 'manner', 'in', 'which', 'the', 'election', 'was', 'conducted', '.'], ...]
1161192
57340
53
70117
<bound method Counter.most_common of FreqDist({'the': 62713, ',': 58334, '.': 49346, 'of': 36080, 'and': 27915, 'to': 25732,
'a': 21881, 'in': 19536, 'that': 10237, 'is': 10011, ...})>
```

2. Explore the corpora available in NLTK (any two)

```
from nltk.corpus import brown
from nltk.corpus import ieer
from nltk.corpus import indian
```

```
indian.fileids()
ieer.fileids()
print(brown.raw('ca07'))
print(brown.tagged_words())
docs = ieer.parsed_docs('APW_19980429')
print(docs[0])
print(docs[0].docno)
print(docs[0].doctype)
print(docs[0].date_time)
print(docs[0].headline)
print(docs[0].text)
nltk.corpus.indian.words('hindi.pos')
```

Resentment/nn welled/vbd up/rp yesterday/nr among/in Democratic/jj-tl district/nn leaders/nns and/cc some/dti county/nn leaders/nns at/in reports/nns that/cs Mayor/nn-tl Wagner/np had/hvd decided/vbn to/to seek/vb a/at third/od term/nn with/i n Paul/np R./np Screvane/np and/cc Abraham/np D./np Beame/np as/cs running/vbg mates/nns ./.

At/in the/at same/ap time/nn reaction/nn among/in anti-organization/jj Democratic/jj-tl leaders/nns and/cc in/in the/at Liberal/jj-tl party/nn to/in the/at Mayor's/nn\$-tl reported/vbn plan/nn was/bedz generally/rb favorable/jj ./.

Some/dti anti-organization/jj Democrats/nps saw/vbd in/in the/at program/nn an/at opportunity/nn to/to end/vb the/at bitter/jj internal/jj fight/nn within/in the/at Democratic/jj-tl party/nn that/wps has/hvz been/ben going/vbg on/rp for/in th e/at last/ap three/cd years/nns ./.

The/at resentment/nn among/in Democratic/jj-tl organization/nn leaders/nns to/in the/at reported/vbn Wagner/np plan/nn was/bedz directed/vbn particularly/rb at/in the/at Mayor's/nn\$-tl efforts/nns to/to name/vb his/pp\$ own/jj running/vbg mate s/nns without/in consulting/vbg the/at leaders/nns ./.

Some/dti viewed/vbd this/dt attempt/nn as/cs evidence/nn that/cs Mr./np Wagner/np regarded/vbd himself/ppl as/in bigger/jjr t han/in the/at party/nn ./.

Mayor/nn-tl-hl visits/vbz-hl Buckley/np-hl

As/cs usual/jj ./, he/pps made/vbd no/at attempt/nn to/to get/vb in/in touch/nn with/in Carmine/np G./np De/np Sapio/np ./, t he/at Manhattan/np leader/nn ./.

He/pps is/bez publicly/rb on/in record/nn as/cs believing/vbg Mr./np De/np Sapio/np should/md be/be replaced/vbn for/in the/a t good/nn off/in the/at party/nn ./.

Last/ap night/nn the/at Mayor/nn-tl visited/vbd Mr./np Buckley/np at/in the/at Bronx/np leader's/nn\$ home/nn for/in a/at discussion/nn of/in the/at situation/nn ./.

Apparently/rb he/pps believes/vbz Mr./np Buckley/np holds/vbz the/at key/nn to/in the/at Democratic/jj-tl organization's/nn\$ acceptance/nn of/in his/pp\$ choices/nns for/in running/vbg mates/nns without/in a/at struggle/nn ./.

In/in talks/nns with/in Mr./np Buckley/np last/ap week/nn in/in Washington/np ./, the/at Mayor/nn-tl apparently/rb re ceived/vbd the/at Bronx/np leader's/nn\$ assent/nn to/in dropping/vbg Controller/nn-tl Lawrence/np E./np Gerosa/np ./, who/wps lives/vbz in/in the/at Bronx/np ./, from/in this/dt year's/nn\$ ticket/nn ./.

But/cc Mr./np Buckley/np seems/vbz to/to have/hv assumed/vbn he/pps would/md be/be given/vbn the/at right/nn to/to pick/vb M r./np Gerosa's/np\$ successor/nn ./.

```
[('The', 'AT'), ('Fulton', 'NP-TL'), ...]
```

```
<IEERDocument APW19980429.1258: 'Tickets for 1999 championship to go on sale Friday'>
```

```
APW19980429.1258
```

```
NEWS STORY
```

```
04/29/1998 15:10:00
```

```
(DOCUMENT
```

```
  Tickets
```

```
  for
```

```
  (DATE 1999)
```

```
  championship
```

```
  to
```

```
  go
```

```
Out[16]: ['पूर्ण', 'प्रतिबंध', 'हटाओ', ':', 'इराक', 'संयुक्त', ...]
```

3. Create a text corpus with a minimum of 200 words (unique content). Implement the following text processing

```
In [1]: import os, os.path
path = os.path.expanduser('~/.nltk_data')
import nltk.data
path in nltk.data.path
```

Out[1]: True

```
In [9]: newfile=nltk.data.load('corpora/your_corpus/file.txt')
print(newfile)
```

When Americans think of cheesecake now, it's most often associated with a product that has a cream cheese base. Cream cheese was invented in 1872 by American dairyman William Lawrence of Chester, New York, who accidentally stumbled on a method of producing cream cheese while trying to reproduce a French cheese called Neufchâtel.

In 1880, Lawrence began distributing his cream cheese in foil wrappers under the auspices of the Empire Cheese Company of South Edmeston, New York, where he manufactured the product. However, you might know it better by the more famous name Lawrence came up with for his "not Neufchâtel"—Philadelphia Brand Cream Cheese.

In 1903, the Phoenix Cheese Company bought Lawrence's business—and with it, the Philadelphia trademark. In 1928, the brand was bought by the Kraft Cheese Company. James L. Kraft invented pasteurized cheese in 1912, which led to the development of pasteurized Philadelphia Brand cream cheese, currently the most popular cheese used for cheesecake making. Kraft Foods still owns and produces Philadelphia Cream Cheese today.

Fast Facts: Cheesecake Favorites

Traditional Greek Cheesecake—Most “traditional” Greek cheesecake is made using ricotta cheese, however, for the real deal, try to find authentic unsalted anthotyros or myzithra cheeses which are made with either goat's or sheep's milk. Greek cheesecake is usually sweetened with honey. Some recipes incorporate flour directly into the cheese/honey mixture prior to baking, while others employ a crust.

Cream Cheese Cheesecake—The cheesecake most Americans grew up with is one or another version of a cream cheese cheesecake. At the bottom of such cheesecakes, you'll usually find a crust made of crushed Graham crackers or other cookies (Oreos are a top choice for chocolate cheesecakes) that have been blended with butter and tamped into the bottom of a pan or mold. Cheesecakes that rely on a custard base must be baked. (The original New York Cheesecake that hails from Junior's on Flatbush Avenue in Brooklyn is a baked cheesecake.) However, there are scads of recipes that use a blend of other rich ingredients—such as sour cream, Greek yogurt, or heavy cream—that firm up in the refrigerator to create a “no-bake cheesecake.”

• Word segmentation

```
from nltk.tokenize import word_tokenize
print(word_tokenize(newfile))
```

```
['When', 'Americans', 'think', 'of', 'cheesecake', 'now', ',', 'it', "'s", 'most', 'often', 'associated', 'with', 'a', 'product', 'that', 'has', 'a', 'cream', 'cheese', 'base', ',', 'Cream', 'cheese', 'was', 'invented', 'in', '1872', 'by', 'American', 'dairyman', 'William', 'Lawrence', 'of', 'Chester', ',', 'New', 'York', ',', 'who', 'accidentally', 'stumbled', 'on', 'a', 'method', 'of', 'producing', 'cream', 'cheese', 'while', 'trying', 'to', 'reproduce', 'a', 'French', 'cheese', 'called', 'Neufchâtel', ',', 'In', '1880', ',', 'Lawrence', 'began', 'distributing', 'his', 'cream', 'cheese', 'in', 'foil', 'wrappers', 'under', 'the', 'auspices', 'of', 'the', 'Empire', 'Cheese', 'Company', 'of', 'South', 'Edmeston', ',', 'New', 'York', ',', 'where', 'he', 'manufactured', 'the', 'product', ',', 'However', ',', 'you', 'might', 'know', 'it', 'better', 'by', 'the', 'more', 'famous', 'name', 'Lawrence', 'came', 'up', 'with', 'for', 'his', 'not', 'Neufchâtel', 'Philadelphia', 'Brand', 'Cream', 'Cheese', ',', 'In', '1903', ',', 'the', 'Phoenix', 'Cheese', 'Company', 'bought', 'Lawrence', "'s", 'business-and', 'with', 'it', ',', 'the', 'Philadelphia', 'trademark', ',', 'In', '1928', ',', 'the', 'brand', 'was', 'bought', 'by', 'the', 'Kraft', 'Cheese', 'Company', ',', 'James', 'L.', 'Kraft', 'invented', 'pasteurized', 'cheese', 'in', '1912', ',', 'which', 'led', 'to', 'the', 'development', 'of', 'pasteurized', 'Philadelphia', 'Brand', 'cream', 'cheese', ',', 'currently', 'the', 'most', 'popular', 'cheese', 'used', 'for', 'cheesecake', 'making', ',', 'Kraft', 'Foods', 'still', 'owns', 'and', 'produces', 'Philadelphia', 'Cream', 'Cheese', 'today', ',', 'Fast', 'Facts', ':', 'Cheesecake', 'Favorites', 'Traditional', 'Greek', 'Cheesecake-Most', 'traditional', 'Greek', 'cheesecake', 'is', 'made', 'using', 'ricotta', 'cheese', ',', 'however', ',', 'for', 'the', 'real', 'deal', ',', 'try', 'to', 'find', 'authentic', 'unsalted', 'anthotyros', 'or', 'myzithra', 'cheeses', 'which', 'are', 'made', 'with', 'either', 'goat', 's', 'or', 'sheep', 's', 'milk', ',', 'Greek', 'cheesecake', 'is', 'usually', 'sweetened', 'with', 'honey', ',', 'Some', 'recipes', 'incorporate', 'flour', 'directly', 'into', 'the', 'cheese/honey', 'mixture', 'prior', 'to', 'baking', ',', 'while', 'others', 'employ', 'a', 'crust', ',', 'Cream', 'Cheese', 'Cheesecake-The', 'cheesecake', 'most', 'Americans', 'grew', 'up', 'with', 'is', 'one', 'or', 'another', 'version', 'of', 'a', 'cream', 'cheese', 'cheesecake', ',', 'At', 'the', 'bottom', 'of', 'such', 'cheesecakes', ',', 'you', 'll', 'usually', 'find', 'a', 'crust', 'made', 'of', 'crushed', 'Graham', 'crackers', 'or', 'other', 'cookies', '(', 'Oreos', 'are', 'a', 'top', 'choice', 'for', 'chocolate', 'cheesecakes', ')', 'that', 'have', 'been', 'blended', 'with', 'butter', 'and', 'tamped', 'into', 'the', 'bottom', 'of', 'a', 'pan', 'or', 'mold', ',', 'Cheesecakes', 'that', 'rely', 'on', 'a', 'custard', 'base', 'must', 'be', 'baked', ',', 'The', 'original', 'New', 'York', 'Cheesecake', 'that', 'hails', 'from', 'Junior', "'s", 'on', 'Flatbush', 'Avenue', 'in', 'Brooklyn', 'is', 'a', 'baked', 'cheesecake', ',', 'However', ',', 'there', 'are', 'scads', 'of', 'recipes', 'that', 'use', 'a', 'blend', 'of', 'other', 'rich', 'ingredients-such', 'as', 'sour', 'cream', ',', 'Greek', 'yogurt', ',', 'or', 'heavy', 'cream-that', 'firm', 'up', 'in', 'the', 'refrigerator', 'to', 'create', 'a', 'no-bake', 'cheesecake', ',', '"]
```

• Sentence segmentation

```
from nltk.tokenize import sent_tokenize

print(sent_tokenize(newfile))
```

["When Americans think of cheesecake now, it's most often associated with a product that has a cream cheese base.", 'Cream cheese was invented in 1872 by American dairyman William Lawrence of Chester, New York, who accidentally stumbled on a method of producing cream cheese while trying to reproduce a French cheese called Neufchâtel.', 'In 1880, Lawrence began distributing his cream cheese in foil wrappers under the auspices of the Empire Cheese Company of South Edmeston, New York, where he manufactured the product.', 'However, you might know it better by the more famous name Lawrence came up with for his "not Neufchâtel"-Philadelphia Brand Cream Cheese.', 'In 1903, the Phoenix Cheese Company bought Lawrence's business--and with it, the Philadelphia trademark.', 'In 1928, the brand was bought by the Kraft Cheese Company.', 'James L. Kraft invented pasteurized cheese in 1912, which led to the development of pasteurized Philadelphia Brand cream cheese, currently the most popular cheese used for cheesecake making.', 'Kraft Foods still owns and produces Philadelphia Cream Cheese today.', 'Fast Facts: Cheesecake Favorites\nTraditional Greek Cheesecake--Most "traditional" Greek cheesecake is made using ricotta cheese, however, for the real deal, try to find authentic unsalted anothotyros or myzirtha cheeses which are made with either goat's or sheep's milk.', 'Greek cheesecake is usually sweetened with honey.', 'Some recipes incorporate flour directly into the cheese/honey mixture prior to baking, while others employ a crust.', 'Cream Cheese Cheesecake--The cheesecake most Americans grew up with is one or another version of a cream cheese cheesecake.', 'At the bottom of such cheesecakes, you'll usually find a crust made of crushed Graham crackers or other cookies (Oreos are a top choice for chocolate cheesecakes) that have been blended with butter and tamped into the bottom of a pan or mold.', 'Cheesecakes that rely on a custard base must be baked.', '(The original New York Cheesecake that hails from Junior's on Flatbush Avenue in Brooklyn is a baked cheesecake.)', 'However, there are scads of recipes that use a blend of other rich ingredients--such as sour cream, Greek yogurt, or heavy cream--that firm up in the refrigerator to create a "no-bake cheesecake."']

• Convert to Lowercase

```
lower = newfile.lower()
print(lower)
```

when americans think of cheesecake now, it's most often associated with a product that has a cream cheese base. cream cheese was invented in 1872 by american dairyman william lawrence of chester, new york, who accidentally stumbled on a method of producing cream cheese while trying to reproduce a french cheese called neufchâtel.

in 1880, lawrence began distributing his cream cheese in foil wrappers under the auspices of the empire cheese company of south edmeston, new york, where he manufactured the product. however, you might know it better by the more famous name lawrence came up with for his "not neufchâtel"-philadelphia brand cream cheese.

in 1903, the phoenix cheese company bought lawrence's business--and with it, the philadelphia trademark. in 1928, the brand was bought by the kraft cheese company. james l. kraft invented pasteurized cheese in 1912, which led to the development of pasteurized philadelphia brand cream cheese, currently the most popular cheese used for cheesecake making. kraft foods still owns and produces philadelphia cream cheese today.

fast facts: cheesecake favorites

traditional greek cheesecake--most "traditional" greek cheesecake is made using ricotta cheese, however, for the real deal, try to find authentic unsalted anothotyros or myzirtha cheeses which are made with either goat's or sheep's milk. greek cheesecake is usually sweetened with honey. some recipes incorporate flour directly into the cheese/honey mixture prior to baking, while others employ a crust.

cream cheese cheesecake--the cheesecake most americans grew up with is one or another version of a cream cheese cheesecake. at the bottom of such cheesecakes, you'll usually find a crust made of crushed graham crackers or other cookies (oreos are a top choice for chocolate cheesecakes) that have been blended with butter and tamped into the bottom of a pan or mold. cheesecakes that rely on a custard base must be baked. (the original new york cheesecake that hails from junior's on flatbush avenue in brooklyn is a baked cheesecake.) however, there are scads of recipes that use a blend of other rich ingredients--such as sour cream, greek yogurt, or heavy cream--that firm up in the refrigerator to create a "no-bake cheesecake."

• Stop words removal

```
import nltk
from nltk.corpus import stopwords
sw_nltk = stopwords.words('english')
print(sw_nltk)
words = [word for word in newfile.split() if word.lower() not in sw_nltk]
new_text = " ".join(words)
print(new_text)
print("Old length: ", len(newfile))
print("New length: ", len(new_text))
```

['i', 'me', 'my', 'myself', 'we', 'our', 'ours', 'ourselves', 'you', 'you're', 'you've', 'you'll', 'you'd', 'your', 'yours', 'y', 'ourself', 'yourselves', 'he', 'him', 'his', 'himself', 'she', 'she's', 'her', 'hers', 'herself', 'it', 'it's', 'its', 'itself', 'they', 'them', 'their', 'theirs', 'themselves', 'what', 'which', 'who', 'whom', 'this', 'that', 'that'll', 'these', 'those', 'am', 'is', 'are', 'was', 'were', 'be', 'been', 'being', 'have', 'has', 'had', 'having', 'do', 'does', 'did', 'doing', 'a', 'an', 'the', 'and', 'but', 'if', 'or', 'because', 'as', 'until', 'while', 'of', 'at', 'by', 'for', 'with', 'about', 'against', 'between', 'into', 'through', 'during', 'before', 'after', 'above', 'below', 'to', 'from', 'up', 'down', 'in', 'out', 'on', 'off', 'over', 'under', 'again', 'further', 'then', 'once', 'here', 'there', 'when', 'where', 'why', 'how', 'all', 'any', 'both', 'each', 'few', 'more', 'most', 'other', 'some', 'such', 'no', 'nor', 'not', 'only', 'own', 'same', 'so', 'than', 'too', 'very', 's', 't', 'can', 'will', 'just', 'don', 'don't', 'should', 'should've', 'now', 'd', 'll', 'm', 'o', 're', 've', 'y', 'ain', 'aren', 'aren't', 'couldn', 'couldn't', 'didn', 'didn't', 'doesn', 'doesn't', 'hadn', 'hadn't', 'hasn', 'hasn't', 'haven', 'haven't', 'isn', 'isn't', 'ma', 'mightn', 'mightn't', 'mustn', 'mustn't', 'needn', 'needn't', 'shan', 'shan't', 'shouldn', 'shouldn't', 'wasn', 'wasn't', 'weren', 'weren't', 'won', 'won't', 'wouldn', 'wouldn't']

Americans think cheesecake now, often associated product cream cheese base. Cream cheese invented 1872 American dairyman William Lawrence Chester, New York, accidentally stumbled method producing cream cheese trying reproduce French cheese called Neufchâtel. 1880, Lawrence began distributing cream cheese foil wrappers auspices Empire Cheese Company South Edmeston, New York, manufactured product. However, might know better famous name Lawrence came "not Neufchâtel"-Philadelphia Brand Cream Cheese. 1903, Phoenix Cheese Company bought Lawrence's business--and it, Philadelphia trademark. 1928, brand bought Kraft Cheese Company. James L. Kraft invented pasteurized cheese 1912, led development pasteurized Philadelphia Brand cream cheese, currently popular cheese used cheesecake making. Kraft Foods still owns produces Philadelphia Cream Cheese today. Fast Facts: Cheesecake Favorites Traditional Greek Cheesecake--Most "traditional" Greek cheesecake made using ricotta cheese, however, real deal, try find authentic unsalted anothotyros myzirtha cheeses made either goat's sheep's milk. Greek cheesecake usually sweetened honey. recipes incorporate flour directly cheese/honey mixture prior baking, others employ crust. Cream Cheese Cheesecake--The cheesecake Americans grew one another version cream cheese cheesecake. bottom cheesecakes, you'll usually find crust made crushed Graham crackers cookies (Oreos top choice chocolate cheesecakes) blended butter tamped bottom pan mold. Cheesecakes rely custard base must baked. (The Original New York Cheesecake hails Junior's Flatbush Avenue Brooklyn baked cheesecake.) However, scads recipes use blend rich ingredients--such sour cream, Greek yogurt, heavy cream--that firm refrigerator create "no-bake cheesecake."

Old length: 2242
New length: 1763

- Stemming

```
#Below is the implementation of stemming words using NLTK:  
from nltk.stem import PorterStemmer  
from nltk.tokenize import word_tokenize
```

```
ps = PorterStemmer()  
  
# choose some words to be stemmed  
words = word_tokenize(newfile)  
  
for w in words:  
    print(w, " : ", ps.stem(w))
```

```
When : when  
Americans : american  
think : think  
of : of  
cheesecake : cheesecak  
now : now  
, : ,  
it : it  
's : 's  
most : most  
often : often  
associated : associ  
with : with  
a : a  
product : product  
that : that  
has : ha  
a : a  
cream : cream
```

```
#Stemming words from sentences  
from nltk.stem import PorterStemmer  
from nltk.tokenize import word_tokenize  
  
ps = PorterStemmer()  
  
words = sent_tokenize(newfile)  
  
for w in words:  
    print(w, " : ", ps.stem(w))
```

When Americans think of cheesecake now, it's most often associated with a product that has a cream cheese base. : when americ
ans think of cheesecake now, it's most often associated with a product that has a cream cheese base.
Cream cheese was invented in 1872 by American dairyman William Lawrence of Chester, New York, who accidentally stumbled on a me
thod of producing cream cheese while trying to reproduce a French cheese called Neufchâtel. : cream cheese was invented in 18
72 by american dairyman william lawrence of chester, new york, who accidentally stumbled on a method of producing cream cheese
while trying to reproduce a french cheese called neufchâtel.
In 1880, Lawrence began distributing his cream cheese in foil wrappers under the auspices of the Empire Cheese Company of South
Edmeston, New York, where he manufactured the product. : in 1880, lawrence began distributing his cream cheese in foil wrappe
rs under the auspices of the empire cheese company of south edmeston, new york, where he manufactured the product.
However, you might know it better by the more famous name Lawrence came up with for his "not Neufchâtel"-Philadelphia Brand Cre
am Cheese. : however, you might know it better by the more famous name lawrence came up with for his "not neufchâtel"-philade
lphia brand cream cheese.
In 1903, the Phoenix Cheese Company bought Lawrence's business--and with it, the Philadelphia trademark. : in 1903, the phoeni
x cheese company bought lawrence's business--and with it, the philadelphia trademark.
In 1928, the brand was bought by the Kraft Cheese Company. : in 1928, the brand was bought by the kraft cheese company.
James L. Kraft invented pasteurized cheese in 1912, which led to the development of pasteurized Philadelphia Brand cream chees
e, currently the most popular cheese used for cheesecake making. : james l. kraft invented pasteurized cheese in 1912, which
led to the development of pasteurized philadelphia brand cream cheese, currently the most popular cheese used for cheesecake ma
king.
Kraft Foods still owns and produces Philadelphia Cream Cheese today. : kraft foods still owns and produces philadelphia cream
cheese today.
Fast Facts: Cheesecake Favorites
Traditional Greek Cheesecake—Most “traditional” Greek cheesecake is made using ricotta cheese, however, for the real deal, try
to find authentic unsalted anthotyros or myzithra cheeses which are made with either goat’s or sheep’s milk. : fast facts: ch
eesecake favorites

• Lemmatization

```
from nltk.stem import WordNetLemmatizer

lemmatizer = WordNetLemmatizer()
b=newfile

print(lemmatizer.lemmatize(b))

# a denotes adjective in "pos"
print(lemmatizer.lemmatize(b, pos ="a"))
```

When Americans think of cheesecake now, it's most often associated with a product that has a cream cheese base. Cream cheese was invented in 1872 by American dairyman William Lawrence of Chester, New York, who accidentally stumbled on a method of producing cream cheese while trying to reproduce a French cheese called Neufchâtel.

In 1880, Lawrence began distributing his cream cheese in foil wrappers under the auspices of the Empire Cheese Company of South Edmeston, New York, where he manufactured the product. However, you might know it better by the more famous name Lawrence came up with for his "not Neufchâtel"—Philadelphia Brand Cream Cheese.

In 1903, the Phoenix Cheese Company bought Lawrence's business—and with it, the Philadelphia trademark. In 1928, the brand was bought by the Kraft Cheese Company. James L. Kraft invented pasteurized cheese in 1912, which led to the development of pasteurized Philadelphia Brand cream cheese, currently the most popular cheese used for cheesecake making. Kraft Foods still owns and produces Philadelphia Cream Cheese today.

Fast Facts: Cheesecake Favorites

Traditional Greek Cheesecake—Most “traditional” Greek cheesecake is made using ricotta cheese, however, for the real deal, try to find authentic unsalted anthotyros or myzithra cheeses which are made with either goat’s or sheep’s milk. Greek cheesecake is usually sweetened with honey. Some recipes incorporate flour directly into the cheese/honey mixture prior to baking, while others employ a crust.

Cream Cheese Cheesecake—The cheesecake most Americans grew up with is one or another version of a cream cheese cheesecake. At the bottom of such cheesecakes, you’ll usually find a crust made of crushed Graham crackers or other cookies (Oreos are a top choice for chocolate cheesecakes) that have been blended with butter and tamped into the bottom of a pan or mold. Cheesecakes that rely on a custard base must be baked. (The original New York Cheesecake that hails from Junior’s on Flatbush Avenue in Brooklyn is a baked cheesecake.) However, there are scads of recipes that use a blend of other rich ingredients—such as sour cream, Greek yogurt, or heavy cream—that firm up in the refrigerator to create a “no-bake cheesecake.”

When Americans think of cheesecake now, it's most often associated with a product that has a cream cheese base. Cream cheese was invented in 1872 by American dairyman William Lawrence of Chester, New York, who accidentally stumbled on a method of producing cream cheese while trying to reproduce a French cheese called Neufchâtel.

In 1880, Lawrence began distributing his cream cheese in foil wrappers under the auspices of the Empire Cheese Company of South Edmeston, New York, where he manufactured the product. However, you might know it better by the more famous name Lawrence came up with for his "not Neufchâtel"—Philadelphia Brand Cream Cheese.

In 1903, the Phoenix Cheese Company bought Lawrence's business—and with it, the Philadelphia trademark. In 1928, the brand was bought by the Kraft Cheese Company. James L. Kraft invented pasteurized cheese in 1912, which led to the development of pasteurized Philadelphia Brand cream cheese, currently the most popular cheese used for cheesecake making. Kraft Foods still owns and produces Philadelphia Cream Cheese today.

Fast Facts: Cheesecake Favorites

Traditional Greek Cheesecake—Most “traditional” Greek cheesecake is made using ricotta cheese, however, for the real deal, try to find authentic unsalted anthotyros or myzithra cheeses which are made with either goat’s or sheep’s milk. Greek cheesecake is usually sweetened with honey. Some recipes incorporate flour directly into the cheese/honey mixture prior to baking, while others employ a crust.

Cream Cheese Cheesecake—The cheesecake most Americans grew up with is one or another version of a cream cheese cheesecake. At the bottom of such cheesecakes, you’ll usually find a crust made of crushed Graham crackers or other cookies (Oreos are a top choice for chocolate cheesecakes) that have been blended with butter and tamped into the bottom of a pan or mold. Cheesecakes that rely on a custard base must be baked. (The original New York Cheesecake that hails from Junior’s on Flatbush Avenue in Brooklyn is a baked cheesecake.) However, there are scads of recipes that use a blend of other rich ingredients—such as sour cream, Greek yogurt, or heavy cream—that firm up in the refrigerator to create a “no-bake cheesecake.”

- Part of speech tagger

```
In [24]: import nltk
from nltk.corpus import stopwords
from nltk.tokenize import word_tokenize, sent_tokenize
stop_words = set(stopwords.words('english'))
```

```
In [28]: tokenized = sent_tokenize(newfile)
for i in tokenized:
    wordslist = nltk.word_tokenize(i)
    wordslist = [w for w in wordslist if not w in stop_words]
    tagged = nltk.pos_tag(wordslist)
    print(tagged)
```

[[('When', 'WRB'), ('Americans', 'NNPS'), ('think', 'VBP'), ('cheesecake', 'VB'), ('s', 'POS'), ('often', 'RB'), ('associated', 'JJ'), ('product', 'NN'), ('cream', 'NN'), ('cheese', 'JJ'), ('base', 'NN'), ('.', 'P'), ('.', 'P')],
[('Cream', 'NNP'), ('cheese', 'NN'), ('invented', 'VBD'), ('1872', 'CD'), ('American', 'NNP'), ('dairyman', 'NN'), ('William', 'NNP'), ('Lawrence', 'NNP'), ('Chester', 'NNP'), ('.', 'P'), ('.', 'P'), ('New', 'NNP'), ('York', 'NNP'), ('.', 'P'), ('.', 'P'), ('accidentally', 'RB'), ('stumbled', 'VBD'), ('method', 'NN'), ('producing', 'VBG'), ('cream', 'NN'), ('cheese', 'NN'), ('trying', 'VBG'), ('reproduce', 'VB'), ('French', 'JJ'), ('cheese', 'NN'), ('called', 'VBN'), ('Neufchâtel', 'NNP'), ('.', 'P'), ('.', 'P')],
[('In', 'IN'), ('1880', 'CD'), ('.', 'P'), ('.', 'P'), ('Lawrence', 'NNP'), ('began', 'VBD'), ('distributing', 'VBG'), ('cream', 'NN'), ('cheese', 'JJ'), ('foil', 'NN'), ('wrappers', 'NNS'), ('auspices', 'NNS'), ('Empire', 'NNP'), ('Cheese', 'NNP'), ('Company', 'NNP'), ('South', 'NNP'), ('Edmeston', 'NNP'), ('.', 'P'), ('.', 'P'), ('New', 'NNP'), ('York', 'NNP'), ('.', 'P'), ('.', 'P'), ('manufactured', 'VBD'), ('product', 'NN'), ('.', 'P'), ('.', 'P')],
[('However', 'RB'), ('.', 'P'), ('.', 'P'), ('might', 'MD'), ('know', 'VB'), ('better', 'RB'), ('famous', 'JJ'), ('name', 'NN'), ('Lawrence', 'NNP'), ('came', 'VBD'), ('.', 'P'), ('.', 'P'), ('Neufchâtel', 'NNP'), ('.', 'P'), ('.', 'P'), ('Philadelphia', 'NN'), ('Brand', 'NNP'), ('Cream', 'NNP'), ('Cheese', 'NNP'), ('.', 'P'), ('.', 'P')],
[('In', 'IN'), ('1903', 'CD'), ('.', 'P'), ('.', 'P'), ('Phoenix', 'NNP'), ('Cheese', 'NNP'), ('Company', 'NNP'), ('bought', 'VBD'), ('Lawrence', 'NNP'), ('s', 'POS'), ('business-and', 'NN'), ('.', 'P'), ('.', 'P'), ('Philadelphia', 'NNP'), ('trademark', 'NN'), ('.', 'P'), ('.', 'P')],
[('In', 'IN'), ('1928', 'CD'), ('.', 'P'), ('.', 'P'), ('brand', 'NN'), ('bought', 'VBD'), ('Kraft', 'NNP'), ('Cheese', 'NNP'), ('Company', 'NNP'), ('.', 'P'), ('.', 'P')],
[('James', 'NNP'), ('L.', 'NNP'), ('Kraft', 'NNP'), ('invented', 'VBD'), ('pasteurized', 'VBN'), ('cheese', 'JJ'), ('1912', 'CD'), ('.', 'P'), ('.', 'P'), ('led', 'VBD'), ('development', 'NN'), ('pasteurized', 'VBN'), ('Philadelphia', 'NNP'), ('Brand', 'NNP'), ('cream', 'NN'), ('cheese', 'NN'), ('.', 'P'), ('.', 'P'), ('currently', 'RB'), ('popular', 'JJ'), ('cheese', 'NNS'), ('used', 'VBN'), ('cheese cake', 'NN'), ('making', 'NN'), ('.', 'P'), ('.', 'P')],
[('Kraft', 'NNP'), ('Foods', 'NNP'), ('still', 'RB'), ('owns', 'VBZ'), ('produces', 'NNS'), ('Philadelphia', 'NNP'), ('Cream', 'NNP'), ('Cheese', 'NNP'), ('today', 'NN'), ('.', 'P'), ('.', 'P')],
[('Fast', 'JJ'), ('Facts', 'NNS'), ('.', 'P'), ('.', 'P'), ('Cheesecake', 'VB'), ('Favorites', 'NNP'), ('Traditional', 'NNP'), ('Greek', 'NNP'), ('Cheesecake-Most', 'NNP'), ('.', 'P'), ('.', 'P'), ('traditional', 'JJ'), ('.', 'P'), ('.', 'P'), ('Greek', 'NNP'), ('cheesecake', 'NN'), ('made', 'VBD'), ('using', 'VBG'), ('ricotta', 'NN'), ('cheese', 'NN'), ('.', 'P'), ('.', 'P'), ('however', 'RB'), ('.', 'P'), ('.', 'P'), ('real', 'JJ'), ('deal', 'NN'), ('.', 'P'), ('.', 'P'), ('try', 'VB'), ('find', 'VBP'), ('authentic', 'JJ'), ('unsalted', 'JJ'), ('anthotyros', 'NN'), ('myzithra', 'NN'), ('cheeses', 'NNS'), ('made', 'VBD'), ('either', 'CC'), ('goat', 'JJ'), ('.', 'P'), ('.', 'P'), ('sheep', 'JJ'), ('.', 'P'), ('.', 'P'), ('milk', 'NN'), ('.', 'P'), ('.', 'P')],
[('Greek', 'JJ'), ('cheesecake', 'NN'), ('usually', 'RB'), ('sweetened', 'VBD'), ('honey', 'NN'), ('.', 'P'), ('.', 'P')],
[('Some', 'DT'), ('recipes', 'NNS'), ('incorporate', 'VBP'), ('flour', 'NNS'), ('directly', 'RB'), ('cheese/honey', 'VBP'), ('mixture', 'NN'), ('prior', 'RB'), ('baking', 'NN'), ('.', 'P'), ('.', 'P'), ('others', 'NNS'), ('employ', 'VBP'), ('crust', 'NN'), ('.', 'P'), ('.', 'P')],
[('Cream', 'NNP'), ('Cheese', 'NNP'), ('Cheesecake-The', 'NNP'), ('cheesecake', 'NN'), ('Americans', 'NNPS'), ('grew', 'VBD'), ('one', 'CD'), ('another', 'DT'), ('version', 'NN'), ('cream', 'NN'), ('cheese', 'JJ'), ('cheesecake', 'NN'), ('.', 'P'), ('.', 'P')],
[('At', 'IN'), ('bottom', 'JJ'), ('cheesecakes', 'NNS'), ('.', 'P'), ('.', 'P'), ('.', 'P'), ('.', 'P'), ('usually', 'RB'), ('find', 'VBP'), ('crust', 'JJ'), ('made', 'VBN'), ('crushed', 'JJ'), ('Graham', 'NNP'), ('crackers', 'NNS'), ('cookies', 'NNS'), ('.', 'P'), ('.', 'P'), ('Oreo s', 'NNP'), ('top', 'JJ'), ('choice', 'NN'), ('chocolate', 'NN'), ('cheesecakes', 'NNS'), ('.', 'P'), ('.', 'P'), ('blended', 'VBD'), ('butter', 'NN'), ('tamped', 'VBD'), ('bottom', 'JJ'), ('pan', 'NN'), ('mold', 'NN'), ('.', 'P'), ('.', 'P')],
[('Cheesecakes', 'NNP'), ('rely', 'RB'), ('custard', 'JJ'), ('base', 'NN'), ('must', 'MD'), ('baked', 'VB'), ('.', 'P'), ('.', 'P')],
[('.', 'P'), ('The', 'DT'), ('original', 'JJ'), ('New', 'NNP'), ('York', 'NNP'), ('Cheesecake', 'NNP'), ('hails', 'VBZ'), ('Junior', 'NNP'), ('s', 'POS'), ('Flatbush', 'NNP'), ('Avenue', 'NNP'), ('Brooklyn', 'NNP'), ('baked', 'VBD'), ('cheesecake', 'NN'), ('.', 'P'), ('.', 'P'), ('.', 'P'), ('.', 'P')],
[('However', 'RB'), ('.', 'P'), ('.', 'P'), ('scads', 'NNS'), ('recipes', 'NNS'), ('use', 'VBP'), ('blend', 'NN'), ('rich', 'JJ'), ('ingredients-such', 'JJ'), ('sour', 'JJ'), ('cream', 'NN'), ('.', 'P'), ('.', 'P'), ('Greek', 'NNP'), ('yogurt', 'NN'), ('.', 'P'), ('.', 'P'), ('heavy', 'JJ'), ('cream-that', 'NN'), ('firm', 'NN'), ('refrigerator', 'NN'), ('create', 'VBP'), ('.', 'P'), ('.', 'P'), ('no-bake', 'JJ'), ('cheesecake', 'NN'), ('.', 'P'), ('.', 'P'), ('.', 'P'), ('.', 'P')]]