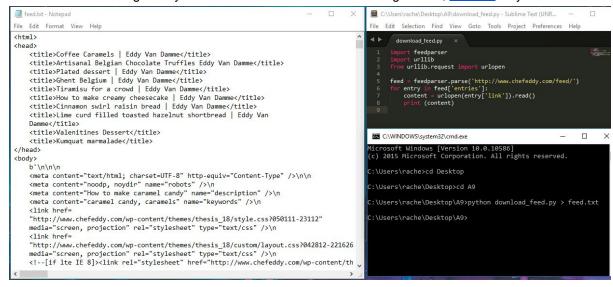
PART 1

Eddy Van Damme is one of the greatest pastry chefs in the world.

I noticed that even though Eddy Van Damme has made over 150 blog entries, his feed only contains 10:



Sample entry from the feed:

I thought about <u>rebuilding the feed's history</u> to 100 entries, but then found out Google Reader was discontinued. I also read under <u>this</u> StackOverflow question that it's common for publishers to limit their feeds to only the last few items, so I decided to try and work around it by making a "fake" feed with just the titles and descriptions (using <u>this</u> for guidance on how to format it).

Eddy Van Damme's previous entries go back at least 10 pages with 10 entries per page. Since I needed 100 entries, I could just grab all entries from the first 10 pages using BeautifulSoup and urllib. However, the entries on these pages are only "teaser" posts, so I would have to follow their links for the full content. Looking at the entries, the links I needed were all under class="teaser link":

I used soup.findall(class = 'teaser link') and saved the results in a different file:

```
違 ៉ Open 🔻 💹 Save
                                                8
                                                                                                                                                     rt urllib2
urllib2 im
bs4 import
    teaser_links.txt ×
                                                                                                                                                                    port urlopen
BeautifulSoup
 http://www.chefeddy.com/2010/11/brioche/
http://www.chefeddy.com/2010/11/candied-buddhas-hand/
http://www.chefeddy.com/2010/11/green-tea-rice-cream/
                                                                                                                                              url = "http://www.chefeddy.com/page/"
page_number = 1
                                                                                                                                                or page_number in range(1, 11):
new_url = url + str(page_number)
page = urllib2.urlopen(new_url)
soup = BeautifulSoup(page_"html
http://www.chefeddy.com/2010/11/semi-candied-strawberries/
http://www.chefeddy.com/2010/11/pumpkin-creme-brulee/
http://www.chefeddy.com/2010/10/pumpkin-tuile-pumpkin-lace-cookie/
http://www.chefeddy.com/2010/10/orange-ganache-tarts/
                                                                                                                                                 soup = BeautifulSoup(page, "html
teaser links = soup.find all(clas
                                                                                                                                                                                         "html.parser")
                                                                                                                                                                                                      'teaser link')
http://www.chefeddy.com/2010/10/candied-orange-zest/
 http://www.chefeddy.com/2010/10/bavarian-cream-pomegranate-violet/
                                                                                                                                                 for s in teaser_links:
| print (s['href'])
| page_number = page_number + 1
http://www.chefeddy.com/2010/09/chocolate-cremeux-with-citrus-gelee/
http://www.chefeddy.com/2010/09/hibiscus-sorbet/
http://www.chefeddy.com/2010/09/dessert-in-a-glass/
http://www.chefeddy.com/2010/09/liquor-filled-chocolates/
http://www.chefeddy.com/2010/08/hazelnut-shortbread/
http://www.chefeddy.com/2010/08/cold-brewed-coffee-gelee/
http://www.chefeddy.com/2010/08/strawberry-gelato/
                                                                                                        achel@Rachel: ~/Desktop/CS_432/A9
http://www.chefeddy.com/2010/08/chocolate-caramels/
http://www.chefeddy.com/2010/08/flour-free-chocolate-cake/
                                                                                                   rachel@Rachel:~/Desktop/CS_432/A9$ python download_entries.py > teaser_links.txt
rachel@Rachel:~/Desktop/CS_432/A9$
http://www.chefeddy.com/2010/07/creme-chiboust/
http://www.chefeddy.com/2010/07/swiss-style-carrot-cake/
http://www.chefeddy.com/2010/07/belgian-waffles/
                                                        Plain Text v Tab Width: 8 v
```

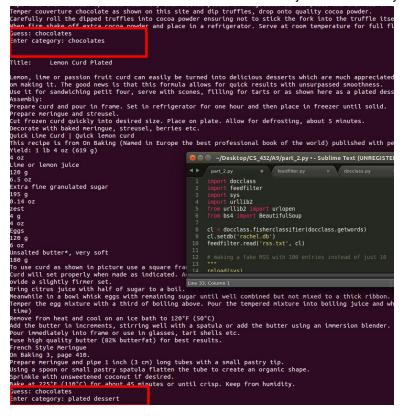
These are the links to be followed for the full content of each blog entry. After following every link and using soup.find(class_='entry-title').getText() and soup.find(class_='format_text entry-content').getText(), I had a fake feed with 100 entries (demo shown below).

```
Preserved to the bound of the proof of the p
            rss.txt ×
                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             docclass
feedfilter
                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         t sys
t urllib2
urllib2 import urlopen
bs4 import BeautifulSoup
fisherclassifi
1 x recipe
Caramel candies, On Baking 3, page 730
1 x recipe
1.5 oz
Coffee extract
                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           reload(sys)
sys.setefaultencoding('utf-8')
sys.setefaultencoding('utf-8')
sys.setefaultencoding('utf-8')
sys.setefaultencoding('utf-8')
sys.setefaultencoding('utf-8')
sys.setefaultencoding='uTF-8' 7>'
print '<channels'
vith open('teaser Links.txt') as f:
for line in f:
    url = line
    page = urllib2.urlopen(url)
    soup = BeautifulSoup(page, "html.parser")
    title = soup.find(class = "entry-title").getText()
    summary = soup.find(class = "format text entry-content").getText()
    print '<thess' = format text entry-content').getText()
    print '<dhess' + title + '</titles'
    print '<dhess' + title + '</titles'
    print '<dhess' - pri
        45 g
Prepare recipe as indicated. Add coffee extract at 245F (118C). Cook further until caramel reaches 245F
(118C) again. For a firmer caramel cook a few degrees higher.
</description>
</item>
        <title>Artisanal Belgian Chocolate Truffles</title>
  cttleeArtisanal Belgian Chocolate Truffles/title>
cdescription>
Truffles can be made either by using heavy cream, chocolate and a sweetener or are made with butter,
chocolate and a sweetener. Both can be delicious and have their own distinct characteristic. If you desire
to make truffles with well pronounced flavor (from liquor, extracts, tea, coffee etc) then butter based
truffles may be a good choice. The creamed butter mixture, which is consequently light and airy makes it
possible for flavors to really shine through, which can be a challenge when using bitter chocolate.
These truffles are flavored with homemade coffee extract and sprinkled with nougatine.
Artisanal Belgian Truffles | Coffee Nougatine
Yield: 60 truffles
        8. 5 oz
Unsalted butter, best quality
      250 g
                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           oz
      Invert sugar
  90 g
10 oz
Dark Chocolate couverture (54%)
      300 a
                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             achel@Rachel:~/Desktop/CS_432/A9$ python part_2.py > rss.txt
achel@Rachel:~/Desktop/CS_432/A9$
  Milk chocolate (38% cocoa)
210 g
```

PART 2

I created these classifications for this part: "breads," "chocolates," "desserts in a glass," "ingredients," "petits fours," "pies and tarts," "plated desserts," "tips and techniques," and "misc" (used only once).

Demo of a few manual classifications with docclass and feedfilter just to be sure my fake feed works:



After making sure the feed was being read correctly, I simply split it into two parts: one with 50 entries for manual classification, and one with the rest of the entries for the classifier.

Manually classifying the first 50 entries (entire interaction is in manual entry interactions.txt):

```
ioo g'
shoose a 20 cm (8 inch) spring form pan wrapped in 3 ply aluminum foil or for a plated dessert use a frame placed on 3 ply aluminum foil. Brush with m
Set aside.
In lowest speed using a paddle attachment mix room temperature cheese and sugar. When smooth and lump free ad one egg at a time waiting for previous a
  docclass
feedfilter
                                                                                                                                                                                                                     sys
urllib2
                   Cinnamon Swirl Raisin Bread
While I lived in Belgium I was puzzled why cinnamon was used in such large amounts in baked goods in untries differ. American Pastry Chefs and Bakers mainly use Korintje and Vietnamese "Saigon" Cassia ( of Ceylon cinnamon since the citrusy and peppery notes it contains quickly become domineering. Vietr caramel and butter.

Interesting to note that for centuries Ceylon cinnamon was considered the best in the world, however breakfast items, breads etc.

In the United States raisin bread is often made containing a "cinnamon swirl". This swirl is obtained ture and rolled up. For an unsurpassed result use high quality Vietnamese Cassia cinnamon. The recips Yield: 8 ounce, 240 gram
                                                                                                                                                                                                                  urllib2 import urlopen
bs4 import BeautifulSoup
                                                                                                                                                                                                          reload(sys)
sys.setdefaultencoding('utf-8')
cl = docclass.fisherclassifier(docclass.getwords)
1 oz
Vietnamese cinnamon
                                                                                                                                                                                                         cl.setdb('rachel.db')
feedfilter.read('manual_classify_rss.txt', cl)
  xtra fine granulated sugar
210 g
Mix the ingredients.
Guess: plated desserts
Enter category: breads
  itle:
                   Candied Kumquat And Lime Curd Filled Toasted Hazelnut Shortbread
Toasted hazelnuts deliver an incomparable flavor to this shortbread. For optimum flavor, toast hazelnuts in a medium temperature oven until the heart o
```

After the first 50 manual classifications, I went to read() in feedfilter.py and set the category to the cl's guess instead of my own input:

```
guess = classifier.classify(
print ('Guess: '+str(guess))
          classifier.classify(entry)
classifier.train(fulltext,cl)
```

Letting the classifier classify the last 50 entries:

```
Scrape the nougatine onto the silpat. Let sit for a few moments and then start gently rolling the nougatine into a thin sheet about the th If the nougatine hardens before it is sufficiently thin, keep it on the silpat and place it in the oven to slowly soften. Press with a fing Cut into shapes which will fit your chocolate molds and allow to cool. Pour tempered chocolate into molds, allow the chocolate to nearly set, place a piece of nougatine in the mold. Cover with chocolate and remove excess. Remove when chocolate has retracted from mold. Guess: chocolates

◎ ◎ □ ~/Desktop/CS_432/A9/part_2.py - Sublime Text (UNREGI

  Title:
                                      Homemade Baking Powder
All of us have tasted baked products which had a chemical soapy flavor with hints of bit der is used. In muffins that contain lots of spices or other additions, it is logically some people are very sensitive to the residual flavor of chemical leaveners and will expect the string a little too much baking powder or the wrong type can result in unsatisfact Homemade baking powder can be made by combining baking soda* with cream of tartar **. (a byproduct of wine making. Partly what sets this formula apart is that it does not concalcium phosphate.

An important thing to remember is that the recipe below for homemade baking powder is fins and certain cakes. In my testing, a wait time of 60-90 minutes before products with products which were immediately baked. Purchased double acting baking powder has the attained that the special powder is so known as: bicarbonate of soda (Alkali) or sodium bicarbonate.

** Also known as potassium bitartrate or potassium hydrogen tartrate Homemade Baking Powder Baking Powder Recipe
Note: This recipe for baking powder performs very well, in your recipes use the same are ly less of this blend compared to purchased baking powder.
                                                                                                                                                                                                                                                                                                                                                                               x feedfilter ny
                                                                                                                                                                                                                                                                                                                                                   docclass
                                                                                                                                                                                                                                                                                                                                                   feedfilter
                                                                                                                                                                                                                                                                                                                                          t lecs
rt sys
rt urllib2
urllib2 import urlopen
ls4 import BeautifulSoup
                                                                                                                                                                                                                                                                                                                             reload(sys)
sys.setdefaultencoding('utf-8')
cl = docclass.fisherclassifier(docclass.getwords)
                                                                                                                                                                                                                                                                                                                             cl.setdb('rachel.db')
                                                                                                                                                                                                                                                                                                                          #feedfilter.read('manual_classify_rss.txt',
    feedfilter.read('cl_classify_rss.txt', cl)
    Cream of tartar
  60 g
1 % oz
Baking Soda
    Guess: desserts in a glass
                                      Coconut Sablée | Shortbread
   Title:
  Every Pastry Chef I know always gets this question" What's your best or favorite dessert?" I find this very hard to answer. Each dessert h
```

During this portion, the classifier got pretty far on its own until it hit this ValueError:

This happened with a few blog entries, which I just omitted:

http://www.chefeddy.com/2010/12/red-grapefruit-marmalade/ http://www.chefeddy.com/2010/09/chocolate-cremeux-with-citrus-gelee/ http://www.chefeddy.com/2010/07/swiss-style-carrot-cake/

Title	Predicted Category	Actual Category
Coffee Caramels	none	chocolates
Artisanal Belgian Chocolate Truffles	chocolates	chocolates
Lemon Curd Plated	chocolates	plated desserts
Ghent	plated desserts	misc
Easy Tiramisu	plated desserts plated desserts	
Creamy Cheesecake	plated desserts	plated desserts
Cinnamon Swirl Raisin Bread	plated desserts	breads
Candied Kumquat And Lime Curd Filled Toasted Hazelnut Shortbread	plated desserts	petits fours
Valentines Desserts	plated desserts	pies and tarts
Kumquat Pink Grapefruit Marmalade	plated desserts	ingredients
Irish Cream Chocolates	plated desserts	chocolates
Chestnut Crème Brûlée	plated desserts	plated desserts
Port Chocolate Pecan Tart	plated desserts	pies and tarts
Pumpkin Brownies	plated desserts	petits fours
Passion Fruit Chocolate Mousse	plated desserts	desserts in a glass
Opera Green Tea	plated desserts	plated desserts
Figs in Port	pies and tarts	plated desserts
Molten Lava Cake	desserts in a glass	plated desserts
Egg Free Ice Cream Frangelico Ice cream	plated desserts	plated desserts
Almond Petit Four Lemon Macadamia	plated desserts	petits fours
Tiramisu Speculoos	pies and tarts	desserts in a glass
Nougatine	pies and tarts	chocolates
St. Honore	plated desserts	plated desserts
Spritz Eddy Van Damme	pies and tarts	petits fours
Pistachio Ice Cream	desserts in a glass	plated desserts
Pistachio Chocolates	chocolates	chocolates
Gianduja Cremeux	plated desserts	plated desserts
Frangelico in desserts	desserts in a glass	plated desserts
Raspberry Mint Sorbet	plated desserts	desserts in a glass
Noble Chocolate Cream	plated desserts	desserts in a glass
Petit Four Sec	desserts in a glass	petits fours
Mendiants	chocolates	chocolates

Chocolate mousse	desserts in a glass	plated desserts
Tuiles	plated desserts	petits fours
Candied kumquats	plated desserts	ingredients
Pâte à Choux with Streusel	petits fours	tips and techniques
Hazelnut & Orange Chocolate Bar	chocolates	chocolates
Gianduja	chocolates	chocolates
Chocolate Mints	chocolates	chocolates
Ginger Ice Cream	plated desserts	plated desserts
Peppermint Panna Cotta with Cranberry Coulis	desserts in a glass	desserts in a glass
Pumpkin Cake with Mascarpone Cream and Star Anise Maple Sauce	desserts in a glass	plated desserts
Pumpkin Cheesecake	plated desserts	plated desserts
Corn Syrup Free Pecan Pie	pies and tarts	pies and tarts
Gateau Opera	plated desserts	plated desserts
Black Rice Cream	plated desserts	desserts in a glass
Homemade Coconut Milk	desserts in a glass	tips and techniques
Fudge Brownies	chocolates	petits fours
Chocolate Dipped Cashews	chocolates	chocolates
Coffee Extract	desserts in a glass	plated desserts
Star Anise Nougatine in Chocolate	chocolates	chocolates
Homemade Baking Powder	desserts in a glass	ingredients
Coconut Sablée Shortbread	petits fours	petits fours
White Chocolate Mousse	desserts in a glass	desserts in a glass
A Sincere Thank You	plated desserts	misc
Chocolate Gelato	plated desserts	plated desserts
Fig Tart	plated desserts	pies and tarts
Marshmallow Raspberry	plated desserts	plated desserts
Fruit tarts	petits fours	pies and tarts
Black Forest	plated desserts	plated desserts
Quick Lime Curd	plated desserts	plated desserts
Lemon Sorbet Lemon Rose Geranium Sorbet	plated desserts	plated desserts
Opaline Transparent Tuile	chocolates	chocolates
White Chocolate Cremeux	plated desserts	plated desserts
Tuile Designs	petits fours	tips and techniques
Arlettes	plated desserts	plated desserts
	<u>'</u>	1

Petit Four Lemon	plated desserts	petits fours
Mango Cremeux	plated desserts	plated desserts
Inverse Puff Pastry	plated desserts	breads
•	•	
Strawberry Tarts with Cassis Cremeux	plated desserts	plated desserts
Kouing Aman	plated desserts	plated desserts
Valentine Dessert	petits fours	petits fours
Valentines Petit Four Sec	plated desserts	petits fours
Cheesecake made with SteviaCane	plated desserts	plated desserts
Gâteau Ferrini	plated desserts	plated desserts
Red Grapefruit Marmalade	error	ingredients
Lambic Raspberry Sorbet	plated desserts	plated desserts
Macaron	plated desserts	petits fours
Brioche	plated desserts	plated desserts
Candied Buddha's Hand	plated desserts	plated desserts
Green Tea Rice Cream	plated desserts	plated desserts
Semi Candied Strawberries	plated desserts	ingredients
Pumpkin Crème brûlée	plated desserts	plated desserts
Pumpkin Tuile – Pumpkin Lace Cookie	plated desserts	petits fours
Orange Ganache Tarts	plated desserts	pies and tarts
Candied Orange Zest	plated desserts	ingredients
Bavarian Cream Pomegranate Violet	error	plated desserts
Chocolate cremeux with Citrus gelee	error	plated desserts
Hibiscus sorbet	plated desserts	plated desserts
Dessert in a Glass	plated desserts	desserts in a glass
Liquor Filled Chocolates	plated desserts	chocolates
Hazelnut shortbread	plated desserts	petits fours
Cold Brewed Coffee Gelee	plated desserts	plated desserts
Strawberry Gelato	plated desserts	plated desserts
Chocolate Caramels	plated desserts	chocolates
Flour Free Chocolate Cake	plated desserts	plated desserts
Creme Chiboust	error	plated desserts
Swiss Style Carrot Cake	error	plated desserts
Belgian Waffles	plated desserts	plated desserts
Chocolate Decor	plated desserts	chocolates