



Food Study A Textbook in Home Economics for High Schools

By Mabel Thacher Wellman

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 78 pages. Dimensions: 9.7in. x 7.4in. x 0.2in. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1917 edition. Excerpt: . . . What is the best use to make of the cheaper grades 6. Suggest vegetables which would be good creamed. XXVIII THIN WHITE SAUCE Cream Soups: Celery And Potato A. Make Croutons In The Oven. B. The Principle Of Cream Soups. Wash and scrape some celery, and cut it into half-inch pieces. (Often only outside stalks and leaves are used, while the white, crisp pieces are kept to serve uncooked.) Cook about half a cup of celery, to which a small piece of onion may be added if desired, in boiling salted water. When soft, rub through a sieve. Make a white sauce using one tablespoon each of butter and flour, and exactly half a cup of celery water. Thin with milk, measuring the amount used, until you obtain the right consistency for a cream soup. Adding the amounts of water and milk used, what...



Reviews

An incredibly amazing ebook with perfect and lucid answers. It is writter in basic terms and never difficult to understand. Its been written in an exceptionally basic way and it is only right after i finished reading this ebook in which in fact modified me, affect the way i really believe.

-- Beverly Hoppe

Extremely helpful for all class of individuals. Better then never, though i am quite late in start reading this one. I realized this publication from my i and dad suggested this ebook to discover.

-- Adela Schroeder II