



The Preservation of Food in the Home, Vol. 15 (Classic Reprint)

By Louise Stanley

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from The Preservation of Food in the Home, Vol. 15 In the household we still work according to rule without knowing the reasons why. Our cooking rules are called recipes. In these we have stated in many cases numerous unnecessary steps and we frequently find very inaccurate statements. The aim of this bulletin is to explain the reasons for the various steps as they are given in some typical recipes for the preservation of food. It is hoped that the explanations given will be sufficient to enable every woman to make better use of the numerous recipes she has already at hand. Why Foods Spoil. We know that foods spoil for two reasons. 1. The most important reason is that there are present all about us tiny plants too small for us to see, which we call micro-organisms. These micro-organisms like the same food we like - meat, bread, vegetables. Most of our plants are green in color and can manufacture from the air and water and soil the food which they need. These plants, micro-organisms,...



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