



Weston Monographs; Combined Under One Cover for the Convenience of Science Teachers in High Schools and Collegiate Preparatory Schools Volume 5

By Weston Electrical Instrument Co

Rarebooksclub.com, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1915 edition. Excerpt: . high heat may be used when it is desired to heat anything quickly: soups, stews, water, etc. Then by turning to medium it will keep boiling, using the minimum of current. It will keep warm on low heat. The great economy of this can easily be seen. In frying, use high and medium. In broiling, high heat should be used. For toasting, use medium and low. For heating cold plates, etc., low heat should be used. In frying and boiling, a shallow pan with a tight cover will give the best results. For making scalloped oysters, puddings, broiling chops and steaks, the stove should be inverted over the top of the pan. For steak, use high heat. For puddings, etc., use medium and low. Toast, evenly and perfectly browned, is a better food than plain bread. The starch granules are changed to dextrine,...



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