



## The Complete Confectioner, Pastry-Cook, and Baker; Plain and Practical Directions for Making Confectionary and Pastry, and for Baking: With Upwards of

By Eleanor Parkinson

Theclassics.us, 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. 1844 edition. Excerpt: . Bread made of Roots.--M. Parmentier, late chief Apothecary in the Hotel des Invalides, whose authority we have before quoted, has published numerous and very curious experiments on the vegetables, which in times of scarcity might be used in the subsistence of animals, as substitutes for those usually employed for that purpose. The result of these experiments in the mind of M. Parmentier was, that starch is the nutritive part of farinaceous vegetables, and that the farina of plants was identical with the starch of wheat. The plants from which he extracted this farina are the bryony, the iris, gladiolus, ranunculus, fumaria, arum, dracunculus, niandragora, colchicum, filipendula, helleborus, and the roots of the gramin caniuuna arvense, or dog grass of the fields. The mode employed by M. Parmentier to extract the starch, or farina, from these vegetables, was merely bruising and boiling. The roots...



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