

Did you know that?

Biscuit - Etymology

The Old French word biscuit is derived from the Latin words bis (twice) and coquere, coctus (to cook, cooked), and, hence, means "twice-cooked".



IMAGE: <https://www.bbc.com/news/uk-43923110>

This is because biscuits were originally cooked in a twofold process: first baked, and then dried out in a slow oven. Egyptians and Romans sailors already carried this bread food (hard, dry, and unsweetened) in their ships. At the time of the Spanish Armada in 1588, the daily allowance on board a Royal Navy ship was one pound of biscuit plus one gallon of beer.

In 2005 a 213-year-old biscuit dating from the Battle of Trafalgar was sold at auction for more than £2000. The biscuit, which belonged to Able Seaman Thomas Fletcher, who was a gunner on HMS Defence during The Battle of Trafalgar (21 October 1805). It is believed to be the oldest surviving ship's biscuit in the world and predates one from 1852 on show at a museum in Denmark.

WM- Washing Machine Patent

Nathaniel Briggs of New Hampshire wasn't the first person to think of ways of washing laundry by machine, but on March 28, 1797, he patented the first US washing machine, containing a large box filled



IMAGE: <https://ejejourhome.files.wordpress.com/2019/03/cep-do2vwwaemen.jpg?w=672>

with rocks, resting on a series of long wooden rollers. Washing was laid flat on a sheet and wound round one of the rollers. Two people pulled on levers to move the heavy box back and forth over the rollers. It was large and expensive and required heavy labor to operate.

There is no existing description of Briggs's machine, thanks to the US Patent Office fire in 1836.

Brewery - Yeast

Now we know that four ingredients are needed to brew beer: malted cereals, water, hops and yeast; being this last one a living organism—a unicellular fungi, to be more precise.

Yeast converts sugar from liquid medium into alcohol and carbon dioxide. It was used for making of beer and wine thousands of years before it was discovered.

Yeast domestication has been 500 years in the making and until recently were unknowingly selected for their positive properties. Most yeast is not alcohol tolerant, nor does it produce the positive flavors and aromas we've come to know in brewers yeast

Our understanding of fermentation is fairly recent. In 1866 with the aid of a microscope, Louis Pasteur was able to understand that yeast was responsible for beer fermentation. Before this point, fermentation was believed to be a spontaneous chemical reaction. Indeed, the Reinheitsgebot, also known as the German purity law, was introduced in 1516 which dictated beer must contain only barley, hops and water.

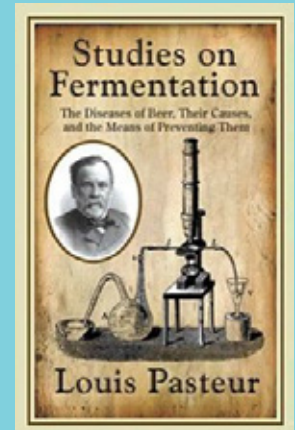


IMAGE: <https://images-na.ssl-images-amazon.com/images/I/51VWVG82DZL.jpg>

Car painting - Black Ford T

During the infancy of the automobile in the US, from the 1890s to the early 1900s, color was not an important issue to automakers.

It is common legend that Henry Ford once said in 1909 something of this

nature: "A customer may have a car in any color he desires, so long as its black." Today, many people have taken this quote to mean that every Model T, was painted black. However, it is not completely true. From 1908 to 1914, Model T Fords were painted in a variety of 4 to 5 available colors. However, from 1914 to 1926, all Model T Fords were indeed painted black. The reason behind this color choice was purely economic: Ford wanted to produce the most number of automobiles in the least amount of time. Because black paint at the time was the least expensive and dried the fastest. After 1926 colors were offered again by Ford due to competition and a more efficient painting process.



IMAGE: https://static.carpaintus.com/images/es/size/2017/05/11/20/201915_ford_model_t.jpg-175-51212850114177-640x480.jpeg

