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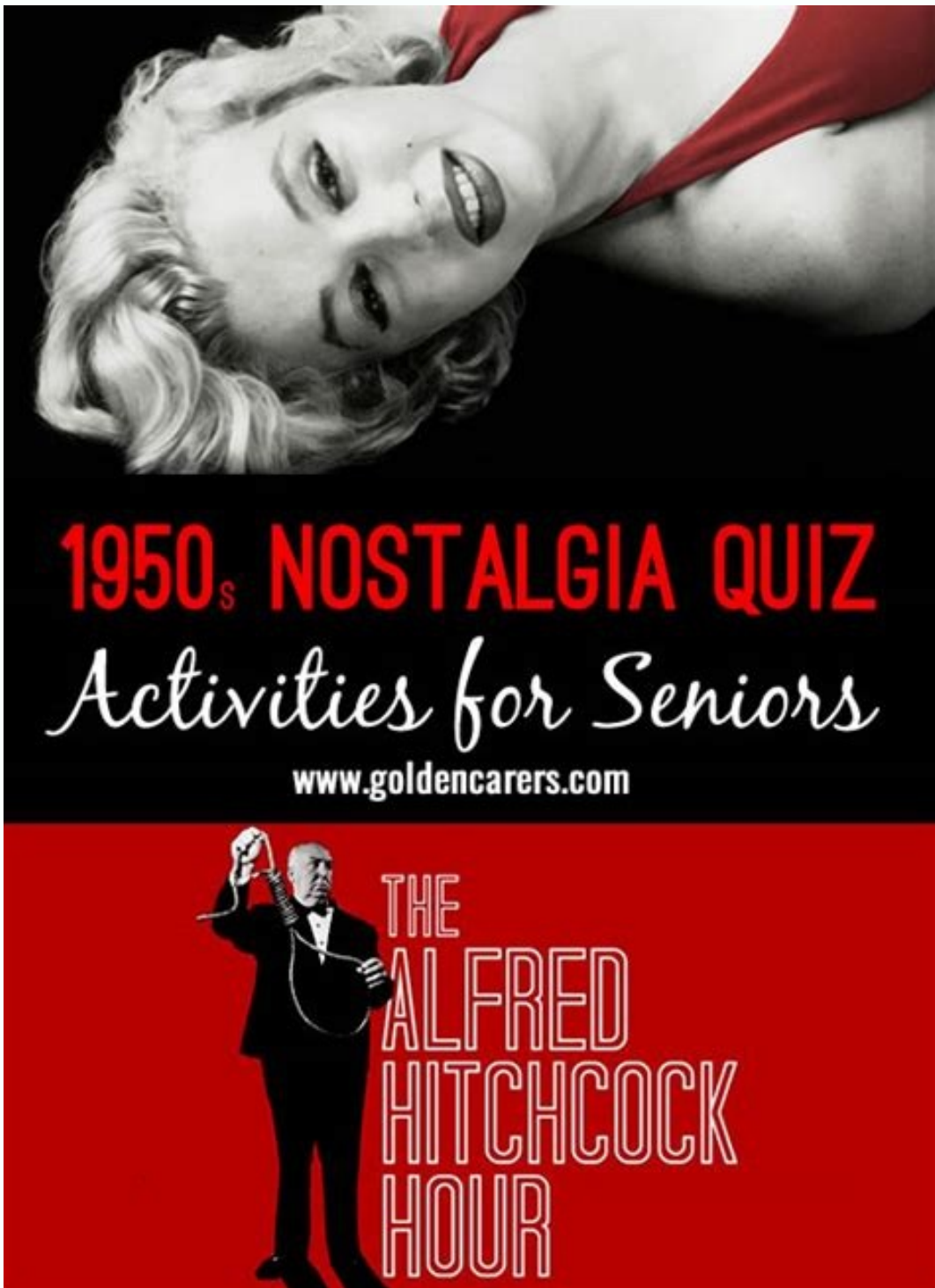
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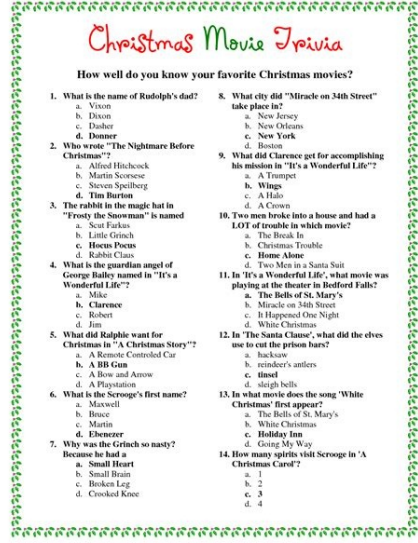
15 Would You Rather Questions for Teachers



Take the quiz!

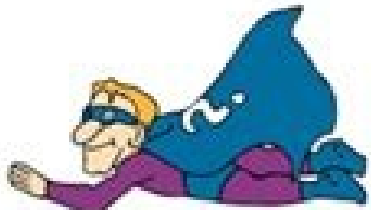
WE ARE
TEACHERS





Superhero Trivia

Dad is everybody's superhero! This fun game is perfect for Father's Day. Answers on page two.



1. Which superhero battles Dr. Octopus?
☐ Batman ☐ Spider-Man
☐ The Hulk ☐ Doctor Druid

2. In which publication did Spider-Man first appear?
☐ The Amazing Spider-Man
☐ Amazing Adult Fantasy
☐ Amazing Fantasy
☐ Amazing Adventures

3. Which one of these superheroes has no superpowers?
☐ Batman
☐ Superman
☐ Spider-man
☐ Wonder Woman

4. Which superhero was adopted by a couple in Kansas?
☐ Spider-man ☐ Superman
☐ Aquagirl ☐ The Hulk

5. Which superhero was not a founding member of the Avengers?
☐ The Hulk ☐ Iron Man
☐ Thor ☐ Captain America

6. Who owns Stark Industries?
☐ Iron Man
☐ Batman
☐ Green Arrow
☐ Mr. Fantastic

7. Who owes their superpowers to an herb?
☐ Green Lantern
☐ Captain Comet
☐ Iron Fist
☐ Black Panther

8. Which superhero is a prince?
☐ Iron Fist
☐ Batman
☐ Geo-Force
☐ Professor X

9. Who was not an alter ego of the Flash?
☐ Wally West
☐ Bruce Allen
☐ Bart Allen
☐ Jay Garrick

10. What was Garganta's profession?
☐ Biochemist ☐ teacher
☐ spy ☐ detective

11. Who was known as both Nathaniel Adam and Allen Adam?
☐ Captain Atom
☐ Nightshade
☐ Firestorm
☐ Ion

12. Who has accelerated healing powers?
☐ Batman ☐ Catwoman
☐ Wolverine ☐ Flash

13. Which team of superheroes possesses the X-gene?
☐ Metal Men
☐ Justice League of America
☐ X-Men
☐ Teen Titans

14. Who is the Tick's sidekick?
☐ Robin ☐ Kato
☐ Toro ☐ Arthur

15. Who uses the Lasso of Truth?
☐ Wonder Girl
☐ Wonder Woman
☐ Bizarra ☐ Supergirl

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Salt is needed for flavour however, as well as strengthening the gluten. Root vegetables and potatoes are dense and fibrous so need longer to cook until tender. Dry mustard is an ingredient used in cooking and not for consumption at the table. - When rising a yeasted dough, it should be placed in a warm, draft-free place. What foods should be kept in airtight tins and which are best with slight ventilation? How should one boil or hard-boil an egg? Should fruit be bottled in water, sugar, syrup or golden syrup? Baking power is made from baking soda, cream of tartar and cornstarch - a base, an acid and a filler. As a rule of thumb green vegetables (or any that grow above the ground) should be cooked quickly, uncovered, in boiling water. Is it correct to use plain or self-raising flour in the following?Pastry Sandwich cakes Batter Scones Sauce Self raising flour contains chemical raising agents which make baked goods rise, therefore it is only necessary to add it to sandwich cakes and scones as you want them to rise on baking and have a light, open texture. It is always best to follow the recipe for perfect results. When boiling remove lid and simmer for 3 minutes for a soft-boiled and 7 minutes for a hard-boiled egg. This quiz is taken from the book Good Housekeeping; The Best of the 1950s; buy it here Liked this? It is important to store your jam in a cool, dry place to help prevent mould growing. Do you know the secrets of success with yeast dough? Bottling syrup can also be made with golden syrup, using the same proportions as the sugar syrup. Is pressure cooking favourable or otherwise for the maximum retention of vitamins and mineral salts? The starch will now be evenly distributed, the liquid will penetrate all parts of it and the sauce will be lump free. This preserves their bright green colour and prevents overcooking. The amount of sugar may be varied depending on the natural sweetness of a particular fruit. - Make sure not to overheat your yeast as heat can kill it, any liquid used in your recipe should only be lukewarm. Should... - green vegetables - root vegetables - potatoes ...be started in hot or cold water? Pressure cooking has been found to preserve the nutrients in food better than any other method. You may be able to find more information about this and similar content at piano.io Only the outside of the clump is exposed to the liquid, the surface gelitanizes and the liquid can't reach the raw flour inside - causing lumps. Baking with yeast is a science and an art, so you should always use your recipe carefully. - Don't use too much salt, as this can inhibit the yeast's activity. What makes a junket set? This is most often caused by failure to cover the jam with a waxed disc whilst it is still very hot - this should be done immediately when the jam is potted (or it may become infected by mould spores from the air). The bottom shelf of the refrigerator is the coolest and this is the place to keep raw meat, fish and poultry in sealed packaging or containers. But follow these simple steps and you'll be on the road to success with beautiful bakes. What is the coolest part of a refrigerator (other than the ice-box, of course) and what foods should be placed there? Fruit may be preserved in either syrup or water, but syrup imparts a better flavour and colour. Use granulated sugar, dissolve it in half the required amount of water, bring to the boil and boil for 1 minute, then add the remainder of the water. Before roasting a joint of meat your recipe will normally require you to start it in a hot oven or to brown it in a frying pan on the hob. Place the prepared fruit in a non-metallic bowl with the sugar and leave in a warm place for a few hours (or overnight in a cool place). What makes a sauce go lumpy? Pricking a hole in the crust allows the steam to escape while the pie is baking. A cake can sink if the oven door is opened too soon or the cake is under-baked. Store cakes in airtight containers - their open texture is made of a network of holes that will dry out very quickly in the open air and turn stale. Other reasons can be that the jars were damp or cold when used, or were insufficiently filled (allowing air to be trapped inside the jar). Bring the syrup and water to the boil, and simmer for 5 minutes before use. You should dry fruit thoroughly before adding it to your cake mixture. The addition of sugar depends on the fruit you are using, if using fruits with resistant skins (such as cherries, gooseberries, damsons) then these need to be boiled to soften before adding the sugar. Why is mustard for table use not served dry? Always follow your recipe however and calculate the relevant roasting time. Score: 0% Rank: Correct Answer: Start Quiz >> Do you know what baking powder is made of? Otherwise the steam would create air bubbles in the crust, causing parts of the crust to cook too quickly and burn. Should one start meat in a cold, moderate or hot oven? Why does jam sometimes go mouldy? Why is a hole usually made in the crust of a meat pie? You'll love:If you were a cake, what flavour would you be? Take our fun quiz8 mistakes you may be making when doing your washing10 secrets to making the perfect chocolate cake This content is created and maintained by a third party, and imported onto this page to help users provide their email addresses. What causes fruit to sink in a cake? The usual proportion is 225g (8oz) sugar to 600ml (1 pint) water. When making jams and jellies, is it advisable to add sugar before or after cooking the fruit? Eggs should be at room temperature but those straight from the fridge will take 30 seconds extra. Lumps occur when the starch clumps - ie cornflour or flour used to thicken the sauce - begin to gelitanize in hot liquid. Cheese needs to 'breathe' and can become sweaty if wrapped in plastic so remove from clingfilm and store in the fridge, wrapped in greaseproof, waxed paper or in a container that allows ventilation. A longer rise equals more flavour in your dough. To avoid this, mix the starch in a little cold liquid before adding to the hot liquid. The raising agents can add a chemical flavour so use plain flour in pastry, batter and sauce which will not comprise on flavour. What causes a cake to sink? Otherwise the sugar and the fruit can be added to the pan together. Start in cold water to cover them, then boil with the lid on until tender when tested with a cutlery knife. This caramelises the sugars in the meat creating a brown outer crust for maximum flavour. To boil an egg, put a medium egg in small pan and cover with cold water. Overcooked vegetables can release acids that effect the flavour and turn an unattractive khaki green. However do not use an airing cupboard which is too hot, and will risk killing the yeast or the dough rising too quickly. If you are using fragile fruits, such as strawberries, and you want to retain their shape within the jam, you can 'sugar' the fruit before boiling. Cover with a lid and bring to the boil. Once the sugar has been added to any jam or jelly, it should be completely dissolved before the jam reaches the boil, otherwise it will be difficult to set. The juice will be drawn out which will harden the fruit and the process also begins to dissolve the sugar giving it a shorter boiling time for the fragile fruits. A junket is a milk-base dessert made with sweetened milk and rennet; the rennet, dissolved in water, causes the milk in a junket to 'set'. Fruit is heavier than cake mixture and can sink if the fruit you use is too large or syrupy - in the case of glace cherries for example, which contain a lot of moisture. The boiling process should be carefully monitored: too little boiling and the sugar will crystallise, but over boiling will produce a bitter flavour with a syrupy consistency.

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