

Battle For The Breads!

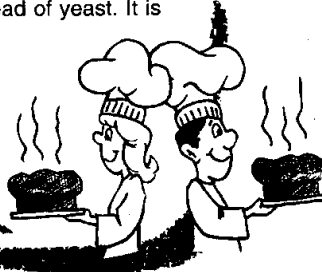
Host: Last week on *Culinary Challenge*, we had two popular bakery chefs as our guests, Bess Season and Phil R. Roma. Bess is known for the fluffy texture of her wheat bread, while Phil is known for the flavor of his soda bread. Let's hear a quick recap of last week's heated debate:

Chef Season: I begin by mixing flour, water, and yeast. The yeast produce carbon dioxide bubbles. The flour and water form elastic sheets that trap and hold the carbon dioxide bubbles. Within a few hours, my mouth-watering wheat bread . . .

Chef Roma: No one wants to wait hours for bread to rise! I can make my bread in less than an hour by using baking soda and cream of tartar instead of yeast. It is quick, convenient, and when you bite into—

Chef Season: When you bite into soda bread, it is as flat as a pancake!

Host: During the contest, each chef made small changes to his or her recipe. Chef Season added butter for richer flavor. Chef Roma added extra cream of tartar to help his bread rise. Who baked the fluffiest, tastiest loaf of bread? Stay tuned.



USEFUL TERMS

culinary
related to cooking

yeast
a fungus that feeds on carbohydrates and produces alcohol and carbon dioxide

1. Do some research and explain why Chef Season's wheat bread rises.

2. Knowing that Baking Soda is a base, explain what causes Chef Roma's bread to rise.

3. Chef Season begins by mixing butter with flour. The she adds water to the mixture. How will adding butter change the way that the ingredients combine?

4. What might happen to the Chef Roma's bread if he adds too much cream of tartar? Why would this happen?

5. Who do you think will win the culinary challenge? Explain why you think so.

HELPFUL HINTS

Cream of tartar is an acid.