

PTO Form 1957 (Rev 9/2005)

OMB No. 0651-0050 (Exp. 04/2009)

Response to Office Action

The table below presents the data as entered.

Input Field	Entered
SERIAL NUMBER	78765736
LAW OFFICE ASSIGNED	LAW OFFICE 104
MARK SECTION (no change)	
ARGUMENT(S)	
<p>REQUEST FOR RECONSIDERATION FILED CONCURRENTLY WITH NOTICE OF APPEAL</p> <p>Applicant files this request for reconsideration to submit for the Examining Attorney's consideration additional evidence prior to the institution of its Appeal of the Final Refusal in this application. The additional submissions are pertinent to the Examining Attorney's finding that the word "pod" describes the shape or form, or for that matter, any characteristic, of the goods set forth in this application.</p> <p>The goods in the application are defined as "pre-packaged batter-based breakfast pastries and sweet snack foods in the nature of jelly and/or custard-filled pancakes, and excluding made-to-order pizza dough-based entrees". It appears that in making her finding on descriptiveness, the Examining Attorney has relied on two definitions of "pod" and two references to "pod" in connection with pastries or candies made of chocolate.</p> <p>With regard to the dictionary definitions of pod, both the Examining Attorney and Applicant agree that the pertinent definitions are (1) "a somewhat elongated, two-valved seed vessel, as that of a pea or bean"; and (2) "resembling a pod, as in compactness." In that the Examining Attorney's refusal to register relates to the shape, form, or appearance of a pod, and her finding that jelly and/or custard-filled pancakes have the shape, form or appearance of, or resemble, a pod, it is important for the record to reflect visually what is the shape, form, and appearance of pods, as compared to the shape, form, and appearance of pancake-based pastries.</p> <p>The evidence submitted herein also establishes certain significant characteristics of pancakes, as well as of jelly and custard, both of which constitute the filling in Applicant's pancakes. From this evidence, the shape, form, and appearance of products such as those described in the application may be discerned. Finally, the evidence submitted includes photographs of other types of filled pastry products that might be considered to be similar to Applicant's product.</p> <p>The following are submitted as evidence for the record with this request for reconsideration:</p> <ol style="list-style-type: none"> 1. photographs of pancakes that were obtained through an internet search on the Google! search engine (collectively "Category 1"); 2. photographs of pods from several different plant species, including cacao pods, 	

- pea pods, vanilla pods, and cardamom pods (collectively "Category 2");
3. a definition of "pancake" from the Dictionary.com site ("Category 3");
 4. an entry for "pancakes" from the Wikipedia online encyclopedia ("Category 4");
 5. a definition of "jelly" from the Answer.com site and the Hormel Foods company online food glossary (collectively "Category 5");
 6. a definition of "custard" from the Hormel Foods company online food glossary and the New Italian Recipes online food glossary (collectively "Category 6");
 7. excerpts from cooking-related or recipe internet sites describing characteristics of pancakes as "light" and/or "fluffy" (collectively "Category 7" consisting of 7(a) through 7(g)); and
 8. photographs of certain other pastry or snack products (collectively "Category 8)

The evidence in the record (submitted with Applicant's September 13, 2006 Response to the Office Action and its October 17, 2006 Request for Reconsideration) establishes the shape, form and appearance of a pod as a somewhat elongated two-valved seed vessel. The evidence of record also establishes that "seed vessel" refers to the walls of a plant ovary; and that in the field of botany, a "valve" is the segment of a seed pod that splits apart to reveal the contents. The evidence submitted herein in Category 2 illustrates conclusively what these definitions refer to. The photographs display objects that either are very long and thin, or with dimensions that are elongated and thinner than they are wide, and that contain seeds. The "two-valved" characteristic clearly is established, for example, in the photo of the pea pod and the split cacao pod.

In sharp contrast, the evidence submitted in Categories 1, 3 and 4 depict products that are strikingly different in appearance. The products displayed are processed and cooked food products, as opposed to a raw seed that is harvested from a tree or plant. The pancakes are round, flat, smooth, and golden brown, having been produced on a griddle, skillet, or oven. Air bubbles formed in the cooking process are visible. There are no valves, they cannot be split cleanly along the valve separation line, and they contain no seeds. Based upon this visual comparison, there is no doubt that a pancake, whether or not filled with another substance, bears no visual resemblance whatsoever to the shape, form or appearance of an elongated two-valved seed vessel.

With regard to the second definition of pod (Pod-5 in the Final Refusal), for "pod" to merely describe a pancake filled with jelly or custard, the product would have to be considered to resemble a pod in terms of compactness. That is, the evidence must show that the average consumer understands jelly or custard-filled pancake pastries to be "packed together," "closely and firmly united," "dense," or "solid" in consistency.

The evidence submitted herein establishes not only that this definition of pod is inapplicable to a jelly or custard-filled pancake pastry, but that the connotation of a pod's denseness is completely contrary to the favorable public images conjured up by such products. The evidence of record establishes that compactness does not refer to size, shape, dimension, or exterior appearance, but rather it refers to a spatial quality. "Compactness" is the spatial property of being crowded together, or having the consistency of a compact solid. Synonyms include "concentration," "dense," or "density." In relation to the seed vessels, this no doubt refers to the number of seeds packed together in the seed vessel. In relation to a space or room, for example, it refers to arrangement of contents in a tight situation so as to maximize efficiency of operations.

In sharp contrast, among the most desirable qualities of pancakes are their lightness and fluffiness (see the evidence submitted in Category 7). Pancake recipes are entitled "Light as Air" or "Feather Light" (7(d)). "Perfect pancakes" are described as "light and fluffy" (7(b)). They are cake-

like and spring back when pressed down. Therefore, “compactness,” “density,” and “solidity” are not qualities that one would attribute to pancakes. A solid or dense pancake is more likely to be discarded than offered for consumption.

That Applicant’s proposed product is a pancake filled with jelly or custard does not create a density or the quality of compactness. As demonstrated by the evidence in Category 5, jelly is a spread. If squeezed, it runs. It has no firmness or solidity, and therefore is not dense or compact. As demonstrated by the evidence in Category 6, custard is a liquid mixture that is baked until it “sets.” It has a creamy consistency or is pudding-like, both of which might be runny, and neither of which is solid. Any density (or dryness) would result from over-cooking, which would not be a desirable quality.

If the Examining Attorney finds that a jelly or custard-filled pancake pastry has the appearance of or resembles a pod, then the natural extension of this reasoning is that “pod” is merely descriptive of any pastry that has a filling. Among the snack or pastry products that arguably are similar to a jelly or custard-filled pancake pastry are jelly doughnuts, cream puffs, profiteroles, as well as Toaster Strudels® and Pop Tarts® pastries. By extension of the Examining Attorney’s reasoning, because these are jelly or custard-filled pastries, “pod” would be merely descriptive of each of them, notwithstanding that none is a two-valved seed vessel and none is dense, solid, or compact. The evidence submitted in Category 8 is comprised of photographs of profiteroles, cream puffs, Toaster Strudels® and Pop Tarts® brand pastries, and jelly doughnuts. Applicant has not found any evidence or basis for finding that any of these pastry or snack products would be considered to resemble a pod, or that the term pod immediately or directly conveys any characteristic of these products. The conclusion should be no different as to Applicant’s product.

Thus, the finding that a jelly or custard-filled pancake resembles a pod, either in appearance, shape, form, or consistency, is unsupported by any evidence in the record. In fact, the evidence that Applicant has submitted leaves no room for doubt or dispute in this regard. Jelly or custard-filled pancakes do not resemble a pod in shape, appearance, form, substance, or concentration, and no relevant evidence is of record from which to conclude otherwise. As a result, “pod” is not merely descriptive of Applicant’s goods. Applicant respectfully requests that the Examining Attorney review the evidence submitted herein and reconsider and withdraw the descriptiveness refusal.

Applicant has filed its Notice of Appeal concurrently herewith.

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DESCRIPTION OF EVIDENCE FILE	(1) photographs of pancakes; (2) photographs of cacao pods, pea pods, vanilla pods, and cardamom pods; (3) definition of pancake; (4) Wikipedia encyclopedia entry for pancake; (5) definition of jelly; (6) definition of custard; (7) excerpts from cooking-related or recipe internet sites; and (8) photographs of pastries
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SIGNATORY'S POSITION	Applicant's Attorney
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PTO Form 1957 (Rev 9/2005)

OMB No. 0651-0050 (Exp. 04/2009)

Response to Office Action

To the Commissioner for Trademarks:

Application serial no. **78765736** has been amended as follows:

Argument(s)

In response to the substantive refusal(s), please note the following:

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and
8. photographs of certain other pastry or snack products (collectively “Category 8)

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In sharp contrast, among the most desirable qualities of pancakes are their lightness and fluffiness (see the evidence submitted in Category 7). Pancake recipes are entitled “Light as Air” or “Feather Light” (7(d)). “Perfect pancakes” are described as “light and fluffy” (7(b)). They are cake-like and spring back when pressed down. Therefore, “compactness,” “density,” and “solidity” are not qualities that one would attribute to pancakes. A solid or dense pancake is more likely to be discarded than offered for consumption.

That Applicant’s proposed product is a pancake filled with jelly or custard does not create a density or the quality of compactness. As demonstrated by the evidence in Category 5, jelly is a spread. If squeezed, it runs. It has no firmness or solidity, and therefore is not dense or compact. As demonstrated by the evidence in Category 6, custard is a liquid mixture that is baked until it “sets.” It has a creamy consistency or is pudding-like, both of which might be runny, and neither of which is

solid. Any density (or dryness) would result from over-cooking, which would not be a desirable quality.

If the Examining Attorney finds that a jelly or custard-filled pancake pastry has the appearance of or resembles a pod, then the natural extension of this reasoning is that "pod" is merely descriptive of any pastry that has a filling. Among the snack or pastry products that arguably are similar to a jelly or custard-filled pancake pastry are jelly doughnuts, cream puffs, profiteroles, as well as Toaster Strudels® and Pop Tarts® pastries. By extension of the Examining Attorney's reasoning, because these are jelly or custard-filled pastries, "pod" would be merely descriptive of each of them, notwithstanding that none is a two-valved seed vessel and none is dense, solid, or compact. The evidence submitted in Category 8 is comprised of photographs of profiteroles, cream puffs, Toaster Strudels® and Pop Tarts® brand pastries, and jelly doughnuts. Applicant has not found any evidence or basis for finding that any of these pastry or snack products would be considered to resemble a pod, or that the term pod immediately or directly conveys any characteristic of these products. The conclusion should be no different as to Applicant's product.

Thus, the finding that a jelly or custard-filled pancake resembles a pod, either in appearance, shape, form, or consistency, is unsupported by any evidence in the record. In fact, the evidence that Applicant has submitted leaves no room for doubt or dispute in this regard. Jelly or custard-filled pancakes do not resemble a pod in shape, appearance, form, substance, or concentration, and no relevant evidence is of record from which to conclude otherwise. As a result, "pod" is not merely descriptive of Applicant's goods. Applicant respectfully requests that the Examining Attorney review the evidence submitted herein and reconsider and withdraw the descriptiveness refusal.

Applicant has filed its Notice of Appeal concurrently herewith.

Evidence

Evidence in the nature of (1) photographs of pancakes; (2) photographs of cacao pods, pea pods, vanilla pods, and cardamom pods; (3) definition of pancake; (4) Wikipedia encyclopedia entry for pancake; (5) definition of jelly; (6) definition of custard; (7) excerpts from cooking-related or recipe internet sites; and (8) photographs of pastries has been attached.

Original PDF file:

http://teasgate/PDF/ROA/2007/04/09/20070409170416060147-78765736-020_001/evi_70908741-142212913_._Category_2_Evidence_-_Cacao.pdf

Converted PDF file(s) (4 pages)

Evidence-1

Evidence-2

Evidence-3

Evidence-4

Original PDF file:

http://teasgate/PDF/ROA/2007/04/09/20070409170416060147-78765736-020_002/evi_70908741-142212913_._Category_2_Evidence_-_Peas_Vanilla.pdf

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Original PDF file:

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Evidence-3

Original PDF file:

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Original PDF file:

http://teasgate/PDF/ROA/2007/04/09/20070409170416060147-78765736-020_008/evi_70908741-142212913_._Category_8_Evidence_Profiteroles.pdf

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Evidence-1

Evidence-2

Evidence-3

Response Signature

Signature: /Barbara A. Friedman/ Date: 04/09/2007

Signatory's Name: Barbara A. Friedman

Signatory's Position: Applicant's Attorney

The signatory has confirmed that he/she is an attorney who is a member in good standing of the bar of the highest court of a U.S. state, which includes the District of Columbia, Puerto Rico, and other federal territories and possessions; and he/she is currently the applicant's attorney or an associate thereof; and to the best of his/her knowledge, if prior to his/her appointment another U.S. attorney or a Canadian attorney/agent not currently associated with his/her company/firm previously represented the applicant in this matter: (1) the applicant has filed or is concurrently filing a signed revocation of or substitute power of attorney with the USPTO; (2) the USPTO has granted the request of the prior representative to withdraw; (3) the applicant has filed a power of attorney appointing him/her in this matter; or (4) the applicant's appointed U.S. attorney or Canadian attorney/agent has filed a power of attorney appointing him/her as an associate attorney in this matter.

Serial Number: 78765736

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CATEGORY 2

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Fig. 1B. Cacao pods in the field in Brazil.

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Fig. 18. A cacao clone from a breeding program in Columbia (courtesy Jose Rondon and Orlando Arguello).

Image from *Plant Health Progress* article:
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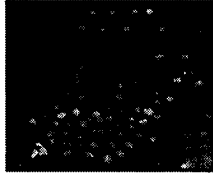


Fig. 4. Diseased pod with infected seeds.

Image from *Plant Health Progress* article:
[The Impact of Plant Diseases on World Chocolate Production](#)

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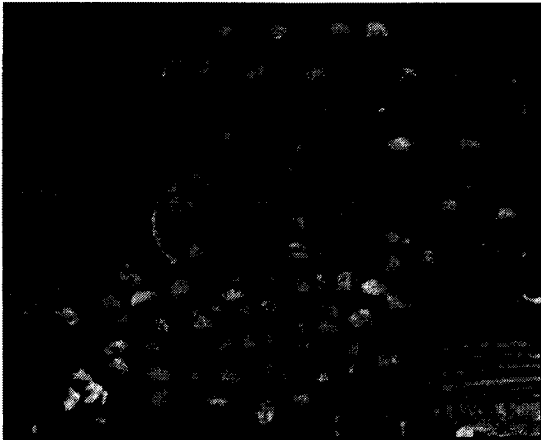
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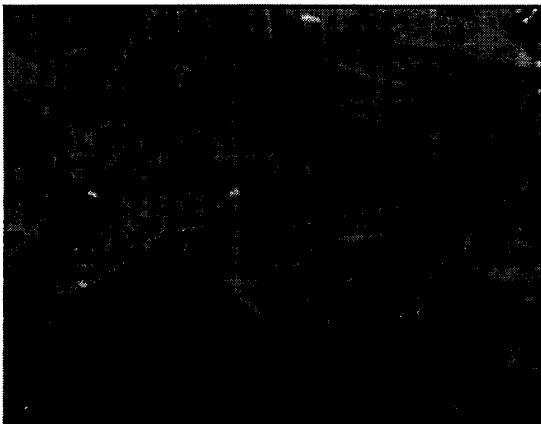


Pea- Pod



Peas grow in a long and slightly curved green pod. Shelling peas are removed from the pod to be eaten.

Photo courtesy of National Garden Bureau



Snow peas have an edible, flat, thin seed pod that is curved on one side. They are harvested when the seeds are still immature and are often used in Asian cooking.



Snap peas also have edible pods and are harvested when the seeds are large but still



Photo for Madagascar Vanilla Bean



CATEGORY 2

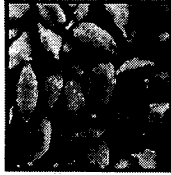


The vanilla seed pod fully matured ... another view...





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www.villageroaster.com/.../cardamom_pods.jpg
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Product Search:

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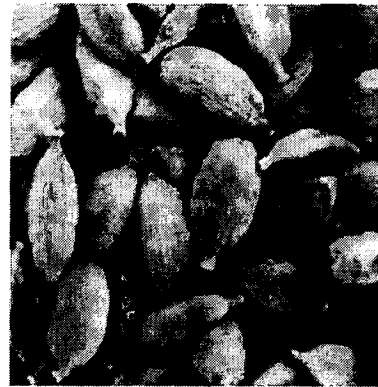
Item Details

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ID: 62

Category: Herbs&Spices A-Car

Name: Cardamom, Whole Pods



Short Description: Whole pod form of cardamom

Size: N/A

Description:

Our Price(s):

\$3.53	1/2oz	1	Add to Cart
\$6.31	1oz	1	Add to Cart
\$22.72	4oz	1	Add to Cart
\$80.77	1lb	1	Add to Cart





Bronze Bean

CATEGORY 3

Top Web Results for "pancake"

6 results for: *pancake*

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View results from: [Dictionary](#) | [Thesaurus](#) | [Encyclopedia](#) | [All Reference](#) | [the Web](#)*Dictionary.com Unabridged (v 1.1) - Cite This Source***pan·cake**   [pan-keyk] Pronunciation Key - Show IPA
Pronunciation *noun, verb, -caked, -cak·ing.**-noun*

1. a thin, flat cake of batter fried on both sides on a griddle or in a frying pan; griddlecake or flapjack.
2. Also called **pancake landing**. an airplane landing made by pancaking.

-verb (used without object)



3. (of an airplane or the like) to drop flat to the ground after leveling off a few feet above it.

-verb (used with object)

4. *Informal.* to flatten, esp. as the result of a collision or other mishap: *The car had been pancaked by the bus.*
5. to cause (an airplane) to pancake.

[Origin: 1400-50; late ME; see PAN¹, CAKE]

—*Regional variation note* 1. PANCAKE, HOT CAKE, GRIDDLECAKE, and FLAPJACK, with its derived SLAPJACK, are used interchangeably by many people, regardless of whether a pan or griddle is used for cooking, and each term is widely used throughout the U.S. FLANNEL CAKE, however, is confined chiefly to the North Midland U.S. and BATTERCAKE to South Midland and Southern U.S. The following terms have limited regional use and may refer to flat cakes with different recipes or cooking methods: JOHNNYCAKE, which is used in the Northeastern U.S.; CORNCAKE in the Midland and Southern U.S.; and HOECAKE in the South Midland and Southern U.S.

*Dictionary.com Unabridged (v 1.1)**Based on the Random House Unabridged Dictionary, © Random House, Inc. 2006.**Dictionary.com Unabridged (v 1.1) - Cite This Source***Pan-Cake**   [pan-keyk] Pronunciation Key - Show IPA
Pronunciation*Trademark.*

CATEGORY 4

Pancake

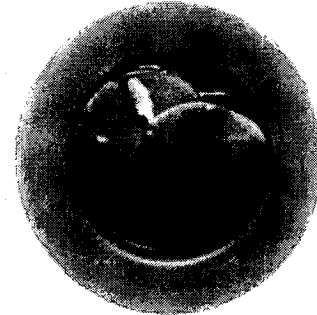
From Wikipedia, the free encyclopedia

Pancakes are food preparations of which there are variations in many different local cuisines. Most pancakes are quick breads, although some are also made using a yeast-raised or fermented batter.

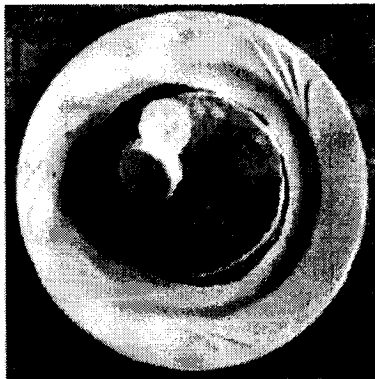
Contents

Regional varieties

American or Canadian pancakes contain a raising agent, usually baking powder, and contains different proportions of eggs, flour and milk, which create a thick batter. If desired, one could add cinnamon and sugar, giving the pancake additional flavour. This batter is either spooned or poured (1/4 measuring cups are good for pancakes) onto a hot surface, and spread to form a circle about ¼ or ⅓ inch (1 cm) thick. The raising agent causes bubbles to rise to the uncooked side of the pancake, at which point the pancake is ready to be flipped. The resulting pancake is very light in texture and is often served at breakfast topped with maple syrup, butter, peanut butter or fruit. **Vermont pancakes** usually have a secondary grain added to the wheat flour, either oatmeal or buckwheat flour. Both of these recipes require more baking powder to leaven. The texture is coarser and the flavor deeper, suggesting toasted nuts and cheese.



Two pancakes with maple syrup.



North American (Canada and the United States) style pancakes with banana slices.

In the U.S., pancakes can also be referred to as **hotcakes**, **griddlecakes**, or **flapjacks**. A typical portion served in restaurants is three to four pancakes of approximately 14 cm (5 inch) in diameter. A smaller number may be ordered by requesting a "short stack." Diners in the U.S. usually serve one or two pancakes of approximately 25 cm (10 inches) in diameter. A "silver dollar" pancake refers to a pancake about 7 cm (3 inches) in diameter - these are usually served in groups of five or ten. In the United States it is traditional to eat pancakes or waffles as part of breakfast or brunch on Sunday.

In England, pancakes have three key ingredients: plain flour, eggs, and milk. The batter is quite runny and forms a thin layer on the bottom of the frying pan when the pan is tilted. It may form some bubbles during cooking, which results in a pale pancake with dark spots where the bubbles were, but the pancake does not rise. These

pancakes may be eaten as a sweet dessert with the traditional topping of lemon juice and sugar, or wrapped around savory stuffings and eaten as a main course. When baked instead of fried, this batter rises (despite not having any raising agents; it rises because the air beaten into the batter expands) and is known as Yorkshire pudding. English pancakes are similar to French crêpes, and Italian crespelle, but are not "lacy" in appearance. In Scotland and Ireland pancakes, locally known as **drop scones**, **pancakes** or **griddle cakes**, are more like the American variation and are served as such (see below).

although waffles often contain more eggs and are cooked in a waffle iron.

Most types of pancakes, but not the Breton galette, are cooked one side at a time and flipped halfway through the cooking process to cook the other side of the pancake. The process of tossing or flipping is part of the essence of the pancake, and one of the skills that separates the experienced cook from the beginner.



Pancakes with strawberries and cream.

North American pancakes can be made sweet or savory by adding ingredients such as blueberries, strawberries, cheese, bacon, bananas or chocolate chips to the batter.

English pancakes can be stuffed after cooking with a wide variety of sweet or savoury fillings. Both versions can be sweetened after cooking by pouring on syrup or sprinkling with powdered sugar.

In Canada and the United States, the pancake is usually a breakfast food, but it is so popular that a franchised restaurant called International House of Pancakes, commonly called IHOP, has more than 1,000 restaurants serving at all hours of the day. North American pancake lovers travelling abroad should bring their own maple syrup, as it is produced in North America and can be expensive and difficult to find elsewhere. Even table syrup (a less expensive artificially-flavored replacement for maple syrup) can be difficult to find elsewhere.

In Australia and Britain, pancakes are eaten as a dessert, or served savory with a main meal. However, in Australia, they can sometimes be eaten as a main meal, as they are in the U.S. and Canada.

In the Netherlands, pancakes are called Pannenkoeken and eaten at dinnertime. Pancake restaurants are popular family restaurants and serve many varieties of sweet, savory, and stuffed pancakes. Pannenkoek are slightly thicker than crepes and usually quite large (12" or more) in diameter. The batter is egg-based and the fillings can include sliced apples, cheese, ham, bacon, candied ginger and many other ingredients - alone or in combination - as well as stroop, a thick syrup.

In Sweden and Finland, it is traditional to eat yellow pea soup followed by pancakes on Thursdays. However, there is no such nationwide consensus regarding pancakes consumption on the other days of the week.

In the Philippines, pancakes are served with either evaporated milk, margarine (as butter is not popular in the Philippines), sugar or condensed milk. Usually, they are served for breakfast, but there are some stalls selling smaller pancakes with margarine and sugar on top for snacking.

A smaller pancake, often called a "silver dollar" pancake, is sometimes used in the creation of hors d'oeuvres in place of crackers or other bread-like items.

Banana pancakes, in particular, are a popular menu item in Western-oriented backpackers' cafes in many Asian countries such as Thailand, Vietnam, India, and China.

Pancake Day

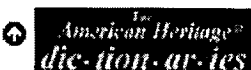
CATEGORY 5

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jelly

Dictionary



jel·ly (jĕl'ē)

n., pl. -lies.

1. A soft, semisolid food substance with a resilient consistency, made by the setting of a liquid containing pectin or gelatin or by the addition of gelatin to a liquid, especially such a substance made of fruit juice containing pectin boiled with sugar.
2. Something, such as a petroleum ointment, having the consistency of a soft, semisolid food substance.
3. A shapeless, pulpy mass: *The hero's laser zapped the monster, turning it to jelly.*
4. Something, such as a body part, that has suddenly become limp or enervated: *Her knees turned to jelly when she learned she won first prize.*
5. A jellyfish.

v., -lled, -ly·ing, -lies.

v. tr.

To cause to have the consistency of jelly.

v. intr.

To acquire the consistency of jelly. See synonyms at coagulate.

[Middle English gelee, from Old French, from Vulgar Latin *gelāta, from Latin, feminine past participle of *gelāre*, to freeze.]

Food Lover's Companion

BARRON'S

jelly

1. A clear, bright mixture made from fruit juice, sugar and sometimes pectin. The texture is tender but will be firm enough to hold its shape when turned out of its container. Jelly is used as a bread spread and as a filling for some cakes and cookies. 2. In Britain, jelly is the term used for gelatin dessert. See also conserve jam; preserves.

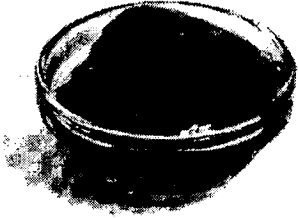
Thesaurus



jelly

Jelly

A thick, clear, gelatin-like substance made from fruit juice, sugar, and the thickener pectin, which are cooked together to reduce the liquid content, concentrate the flavor, and thicken the mixture. Once set, jelly is used as a spread for bread and toast and as a filling for cakes and pastries.



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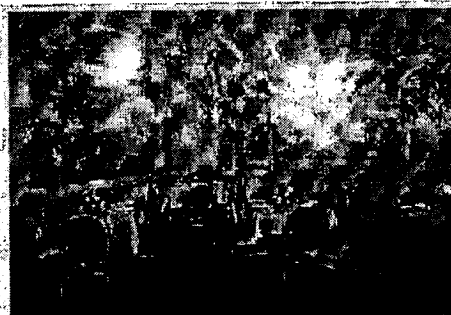
CATEGORY 6

Custard

A sweet mixture often used as a dessert that is prepared with eggs, sugar, and milk or cream. It is creamy like a pudding, but it is even thicker. Custard is cooked by placing the contents into a dish that is then placed into another large pan of hot water. The water should come up to about two-thirds the height of the custard dish. All of this is then placed in the oven to bake for about an hour. Variations of the basic custard recipe can be prepared with additional flavorings.

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New Italian Recipes



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Cooking Terms

Aioli - Aioli (garlic mayonnaise) is a delicious accompaniment to cold or hot grilled vegetables, steamed or boiled artichokes, boiled potatoes, and grilled or baked fish and shellfish.

À la Nage - Cooking à la nage means poaching food, usually seafood, in a court bouillon and serving the court bouillon and the vegetables around the food as part the garniture. When making a court bouillon to use for cooking à la nage, cut the vegetables in a decorative manner, such as julienne.

Albumen - A synonym for egg white.

Al dente - An Italian expression applied in all western kitchens to pasta cooked just until enough resistance is left in it to be felt "by the tooth." Fresh pasta can never be cooked al dente as it is too soft. The expression is also applied to vegetables that have been cooked crisp by steaming, boiling, or stir-frying.

Arborio - Risotto recipes The name given to some of the best short-grained rices grown in the Po Valley of Italy, and used to prepare risotto.

emulsion, that rises to its surface after the milk cools to room temperature and stands for several hours.

Crème anglaise – Custard sauce or vanilla sauce.

Crème brulee – Custard topped with sugar and caramelized under the broiler before serving.

Crème fraiche – Heavy cream cultured to give it a thick consistency and a slightly tangy flavor. Substitute sour cream, if necessary.

Crème patisserie – Custard made with eggs, flour or other starches, milk, sugar, and flavorings, used to fill and garnish pastries or as the base for puddings, pies, soufflés, and creams.

Crepe– A thin pancake made with egg batter.

Croute, en – Enclosed in a bread or pastry crust.

Crudités – French for a mixture of sliced and shredded vegetables diversely dressed and served as a first course.

Cure – To treat with an ingredient, usually salt and/or sugar, originally for the purpose of preserving foods by protecting them from bacteria, molds, etc.

Curry – A mixture of spices that may include turmeric, coriander, cumin, cayenne or other chillies, cardamom, cinnamon, clove, fennel, fenugreek, ginger, or garlic.

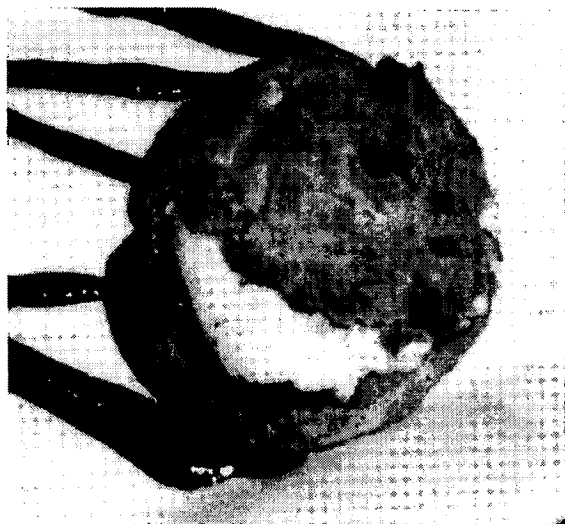
Custard – A liquid mixture that is combined with whole eggs, egg whites, or egg yolks, or a combination, and gently baked until set. Examples of custards are a quiche filling; a crème caramel and a crème brûlée.

D. Cooking Terms

Deep-fry – To cook completely submerged in hot oil. Deep-frying at the proper temperature, foods absorb little oil and are surprisingly light. But if the oil is too hot, foods will brown too quickly and stay raw in the middle. If the oil isn't hot enough, the foods will sit in the oil too long and absorb too much oil. You can judge the oil by how certain foods behave. When the oil is too cool for frying, foods sink to the bottom and stay there. In somewhat hotter oil (but still not hot enough) foods sink to the bottom and then slowly rise to the top. The oil is at the proper temperature when the food doesn't drop all the way to the bottom when it is added and then bobs back to the surface within a second or two. When the oil is too hot, foods immediately float, remaining on the surface, surrounded with bubbles. These are not necessarily hard and fast rules. French fries, for instance, require oil that's hot enough to immediately surround the potatoes with bubbles.

Deglaze – To add liquid to a pan in which foods have been sautéed or roasted in order to dissolve the caramelized juices stuck to the bottom of the pan. The purpose of deglazing is to make a quick sauce or gravy for a roast, steak, chop, or a piece of seafood fillet or steak. To make a pan-

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Glossary of Kitchen and Food Terms

This Food Glossary contains foods, ingredients, cooking terms, and a variety of cooking techniques to assist with your recipes, meal preparation, menu ideas, ingredients, or kitchen purchases. To access a term desired, enter the word in the search box or scan down the alphabetical listing for the word of choice.

1 A B C D E F G H I J K L M N O P Q R S T U V W :

Print Term

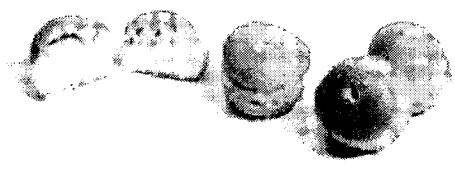
Cream Puff

A sweet pastry made with a choux pastry dough that is baked to form small dome. The outer crust is golden tan and somewhat brittle after being baked while the inside is dense and fluffy. The dough used to make Cream Puffs is the same dough that is used for éclairs, gougères and profiteroles. The ingredients to be mixed together consist of butter, flour, sugar, and eggs. Recipes for making the pastry puffs all require a large amount of eggs, so when preparing the dough it is important to make sure the eggs are dispersed throughout the mixture. As the eggs are being mixed in with the flour and water, the mixture should begin to display a glossy appearance but not a moist or wet look. Too much water in the dough will not allow the crumb to be light and airy. When the dough is spooned onto a baking sheet, it should be dispersed in a stacked manner rising up to a little peak in the center rather than a short, flattened clump.

After baking, allow the Puffs to cool and then just before serving, slice each Puff open with a cream filling such as whipped cream or custard and then dust the top of each with powdered sugar. Cream Puffs can be made to be filled with sweet ingredients and various fillings.



Whipped Cream filled Cream Puff



Custard filled Cream Puff

CATEGORY 8

Toaster Strudel



Toaster Strudel



Two prepared Pillsbury Toaster Strudels with one cut open to show the filling.

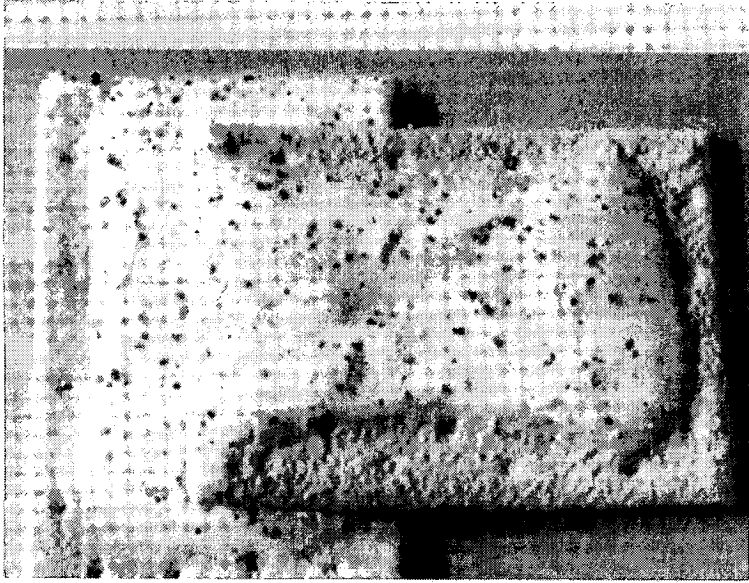
Toaster Strudel is a frozen pastry marketed by Pillsbury. They are prepared by heating in the toaster, and spreading the included icing packet on top of the pastry. Some of the flavors over the years include the following few flavors:

- Apple
- Blueberry
- Cinnamon Roll with Cinnabon™ Cinnamon
- Cherry
- Chocolate Fudge with Hershey's® Chocolate
- Cream Cheese
- Cream Cheese & Raspberry
- Cream Cheese & Strawberry
- Raspberry
- Strawberry
- Wildberry

Toaster Scrambles

A similar Pillsbury product, **Toaster Scrambles**, is a toaster pastry with breakfast ingredients. Toaster

CATEGORY 8



CATEGORY 8

Diana's Desserts - www.dianasdesserts.com

See more recipes in [Coffee Cakes - Sweet Rolls - Doughnuts](#) ▶

Jelly Doughnuts

in Diana's Recipe Book



Servings: 12 large or 24 small doughnuts

Comments:

Fill these doughnuts with jam or jelly of your choice. Sprinkle with confectioners' sugar, or roll in granulated sugar. These marvelous goodies will be gobbled up quickly!!

Ingredients:

3 1/4 to 3 1/2 cups all-purpose flour
2 packages (4 1/2 tsp./1/2 oz./14 gm) active dry yeast
1/2 teaspoon ground cinnamon
1 cup water
1/3 cup granulated sugar
2 tablespoons vegetable oil
1/2 teaspoon salt
1 large egg
1/2 teaspoon vanilla extract
1/2 cup jam or jelly (such as raspberry, blueberry, strawberry, or apricot)
Cooking oil for deep frying
Sifted confectioners' sugar or granulated sugar

Instructions:

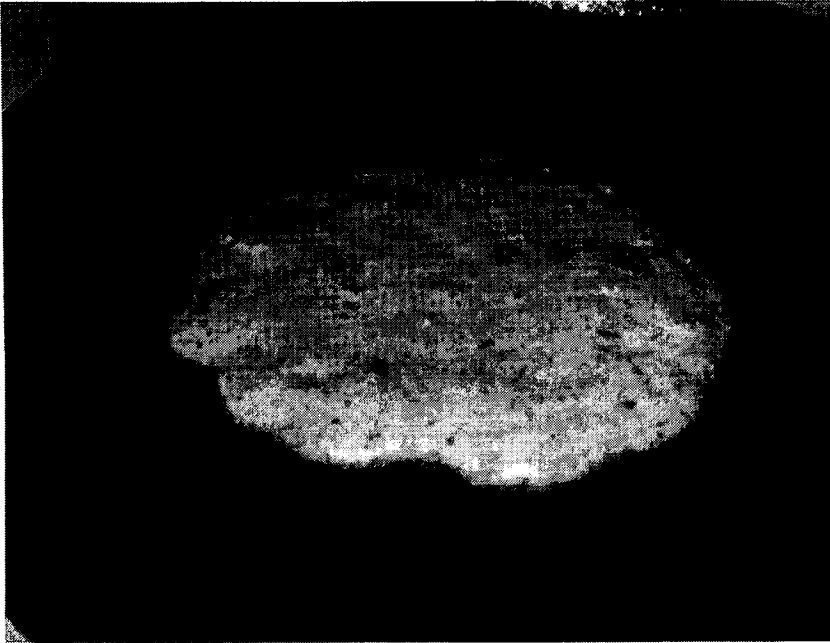
- 1). In a large mixing bowl stir together 1 1/4 cups of the flour, the yeast, and cinnamon; set aside.
- 2). In a medium saucepan heat and stir water, sugar, cooking oil, and salt just until warm (120-130 degrees F/48-54 degrees C). Add oil mixture to flour mixture; add egg and vanilla. Beat with an electric mixer on low to medium speed for 30 seconds, scraping the sides of the bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.
- 3). Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place in a lightly greased bowl, turning once to grease the surface of the dough. Cover and let rise in a warm

CATEGORY 1

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When you start seeing holes, reverse the pancake and cook for another 1 min.



Serve hot with maple syrup and fruit. As for me I had juicy, red watermelon.

CATEGORY 7

7(a)

7(a)

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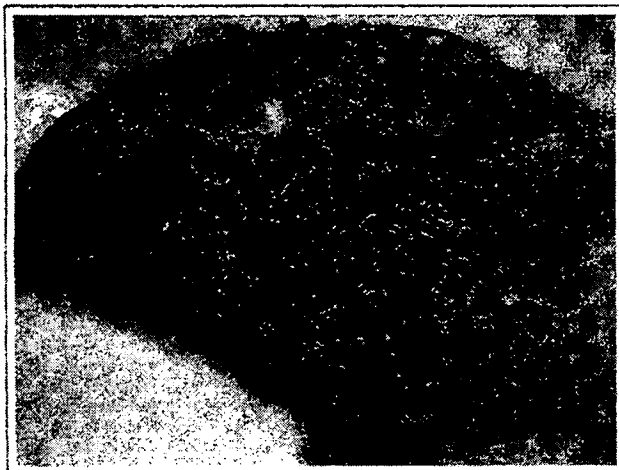
EVERYBODY LIKES SANDWICHES

Monday, March 19, 2007

pumpkin pancakes



So I'm giving the deuces to the pumpkin in my freezer. I don't really know what giving the deuces means, other than that I saw Whitney on this past episode of America's Next Top Model "give the deuces" and man, that is totally going into my social hand-sign repertoire. So deuces to pumpkin puree which means the other day i made cake, and now I've moved on to pancakes. But instead of going the plain jane route, I threw some pumpkin into the mix and oh! my!, what a fantastic breakfast! The pancakes were unbelievably light and fluffy and the pumpkin flavour worked so well with maple syrup. For added crunch I tossed some pecans into the batter and it was a perfect compliment. Of course with all pancake recipes, we always end up making too much. But don't worry if you have too many pancakes that you can handle on a Sunday morning, these babies taste great toasted in the toaster on Monday....and what's more perfect for a quick weekday breakfast than pancakes?! Leftovers never looked or tasted so good.



I've been making pancakes for as long as I can remember. It always seemed really easy. Mix flour, baking powder, milk and eggs and you've got pancakes. I've never really given them that much thought and truth be told, I've never been all that crazy about pancakes. Sure, it's a nice breakfast treat once in a while, but I'd pretty much choose most breakfast items over pancakes any day. Pancakes can be too doughy, too gummy or too...meh! Pancakes seem really easy but I've seldom reached pancake perfection. I've tried my best and have usually done okay by adding in things like apples, cornmeal and cocoa and cinnamon. But true pancake perfection? A plain ol' wonderful naked pancake? Sadly, not until now. A few weeks ago for Shrove Tuesday, I tried my hand at pancakes. Somehow with this perfect mix of ingredients (the flour, the eggs, the milk along with a few other try-ins), made golden and fluffy and light pancakes. They tasted lovely on their own....but I couldn't help but pad the perfection with some fresh kiwi slices, raspberries and a dollop of maple syrup. I had reached the nirvana of pancakes and I was proud. I tried out my recipe again this morning, this time dropping in a few blackberries into each unturned pancake. Yum. Who can argue with perfection? Not me.

2. In a large measuring cup, mix together the last 4 ingredients. Add the wet ingredients into the dry and lightly mix together with a fork. The batter should still be a bit lumpy and you don't want to over mix.

3. Cook on a hot, lightly oiled griddle, using about 1/4 cup of batter for each pancake. Cook until bubbles begin to form and the pancake is slightly brown on one side and around the edges; flip.

Makes about 4 fluffy pancakes. Serve with maple syrup.

Labels: breakfast, chocolate, cinnamon, pancakes

POSTED BY KICKPLEAT AT 11:44 AM 7 COMMENTS

Sunday, March 19, 2006

the sweetest sunday



Last weekend, we went on a short bike ride and stopped for breakfast at the midway point. I took the unconventional route and ordered a burger, but Cornelius loves tradition and ordered the HUGE breakfast complete with eggs, bacon, fruit salad, home fries and the best fluffy, apple-cinnamon pancakes. He couldn't stop raving about them and so I had a bite and was instantly won-over. They had such a great apple-cinnamon flavour that it became doubtful whether I could recreate them at home. This weekend, however, I was up for the challenge. The end result was delicious! The apple cinnamon flavour was pronounced and the apples still retained a softly-crisp texture. No mushy apples here!

I've always stuck to my mom's pancake recipe and though they are delicious, they just aren't fluffy. Next time, I'll have to do a bit of digging around...maybe adding baking powder to the mix? Any tips for fluffy pancakes would be appreciated!

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7(b)



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Issue Date: February 25, 2007

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One perfect pancake recipe and nine intriguing variations

Start your day off right with the zing of ginger, spices, chocolate and even hearty corn cakes.

Use regular all-purpose flour, not unbleached, to make a tender pancake.

Pancakes are rare at our house during the week. On slower-paced weekends, however, we fry up bacon and eggs and make a batch of pancakes. Over the years, I've perfected my recipe and technique. Here's what I've learned:

Pancake batter should pour, not glug. On the other hand, runny batter makes thin, oddly shaped pancakes that frequently collide on the griddle. Stir a touch more flour into thin batter (which, because of the buttermilk in this recipe, should not be a problem). For batter that's too thick, whisk in water, one teaspoon at a time.

The pan or griddle temperature is important. Too hot, and the pancakes are dark and raw. Too cool, and they're blond and hard. For tender, golden brown pancakes, heat the pan or griddle on low while you make the batter.

For nutrition, go to usaweekend.com.

Then increase the heat to medium and generously brush the pan or griddle with oil. It's ready when the oil starts to shimmer and, in any skillet or griddle other than non-stick, sends out tendrils that resemble an octopus or spider. But if the pan starts to smoke, set it down off the burner until the smoking subsides and the oil cools a bit.

Make the original Light, Fluffy Pancakes or one of the nine variations. All you need is a smear of soft butter and a drizzle of your favorite syrup.

Pam Anderson is the author of four cookbooks. Her latest is "Perfect Recipes for Having People Over" (Houghton Mifflin, \$35).

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Light, Fluffy Pancakes

1 cup all-purpose bleached flour (which is softer than unbleached flour)
2 tsps. sugar
1/2 tsp. salt
1/2 tsp. baking powder
1/4 tsp. baking soda
3/4 cup buttermilk
1/4 cup milk
1 large egg
2 Tbs. unsalted butter, melted
1 tsp. vanilla extract
Vegetable oil for brushing the griddle

Makes eight 4-inch pancakes

Serves 4

Per serving: 203 calories, 26g carbohydrates, 7g protein, 7g fat (4g saturated), 70mg cholesterol, 1g fiber, 492mg sodium

Note: This recipe easily doubles for a larger crowd.

Heat a large non-stick skillet or griddle over low heat while preparing ingredients. Mix flour, sugar, salt (if using salted butter, reduce salt to 1/4 tsp.), baking powder and baking soda in a medium bowl.

Microwave buttermilk and milk in a 2-cup Pyrex measuring cup to room temperature, 20 to 30 seconds. Whisk in egg, butter and vanilla. Add wet ingredients to dry ingredients and whisk until just mixed.

Return batter to measuring cup, stirring in a teaspoon or so of water, if necessary, to make a thick but pourable batter.

Increase heat to medium and generously brush skillet or griddle with oil. When oil starts to spider, but before it starts to smoke, pour batter, about 1/4 cup at a time. Work in batches, if necessary, to avoid overcrowding. When pancake bottoms are golden brown and tops start to bubble, 2 to 3 minutes, flip pancakes; cook until golden brown on remaining side. Repeat, brushing skillet or griddle with oil. Serve hot.

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Try these options

Lemon Poppy Seed Pancakes: Follow pancake recipe, whisking 1 tsp. of finely grated lemon zest and 1 tsp. of poppy seeds into the dry

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7(c)



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Light and Fluffy Pancakes

Makes 4 servings
Time: 20 minutes

These are ethereal, clouds of egg made into cakes; they also develop a very nice crust. Add more sugar if you'd like them sweet.

- 1 cup milk
- 4 eggs, separated
- 1 cup all-purpose flour
- Dash salt
- 1 tablespoon sugar
- 1[1/2] teaspoons baking powder
- Butter or canola or other neutral oil as needed

Preheat a griddle or large skillet over medium-low heat while you make the batter.

Beat together the milk and egg yolks. Mix the dry ingredients. Beat the egg whites with a whisk or electric mixer until stiff but not dry.

Combine the dry ingredients and milk-yolk mixture, stirring to blend. Gently fold in the beaten egg whites; they should remain somewhat distinct in the batter.

Add about 1 teaspoon of butter or oil to the griddle or skillet and, when it is hot, add the batter by the heaping tablespoon, making sure to include some of the egg whites in each spoonful. Cook until lightly browned on the bottom, 3 to 5 minutes, then turn and cook until the second side is brown. Serve, or hold in a 200[deg]F oven for up to 15 minutes.

Blueberry Pancakes [WD]: Blueberries, about 1 cup, should be the last ingredient you add. If they are fresh, pick them over and wash and drain them well before adding. If they are frozen, add them without defrosting. Cook more slowly than you would other pancakes, because they have a tendency to burn.

Banana Pancakes [WD]: Really, really great, and a fine use for overripe bananas. Make any pancake batter as usual. After beginning to cook each batch, simply place a few rounds of [1/4]-inch-thick slices of banana directly onto the surface of the cooking batter; press them into each cake a little bit. Turn carefully and cook a little more slowly than you would other pancakes, but be sure to cook through.

Polenta Pancakes [WD]: Slowly add [1/2] cup cornmeal to 1 cup boiling water and cook over low heat, stirring, until smooth and well blended, about 3 minutes; cool. Make the batter as above and stir in the cornmeal mush before adding the beaten egg whites. You might also substitute molasses for the sugar in this variation, with excellent results.

4 Ideas for Pancakes

Add chocolate chips as the pancakes are cooking (see Banana Pancakes, above).

Add grated peeled apples or pears, crushed drained pineapple, or any other fruit, pitted, peeled, and chopped (or drained and chopped if canned), as you would blueberries. Or add peeled and sliced fresh fruit (or lightly cooked, for hard fruit such as apples) as you would bananas.

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7(d)

light pancakes

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11. FEATHER LIGHT RICOTTA PANCAKES

Whip egg whites until they will hold a peak. Beat egg yolks. Combine all the otehr ingredients thoroughly with egg yolks. Mix well. Fold in whites.

Ingredients: 6 (cheese .. flour .. milk .. salt ...)

12. LIGHT AS AIR PANCAKES

Beat eggs and blend in milk. Add dry sifted ingredients and beat until smooth. Stir in butter last. Bake on griddle or fry pan.

Ingredients: 8 (buttermilk .. flour .. salt .. soda .. sugar ...)

13. LIGHT BUTTERMILK PANCAKES

Combine dry ingredients. Then add remaining ingredients, stirring until the flour is moistened. Batter will be lumpy. Bake on hot griddle until ...

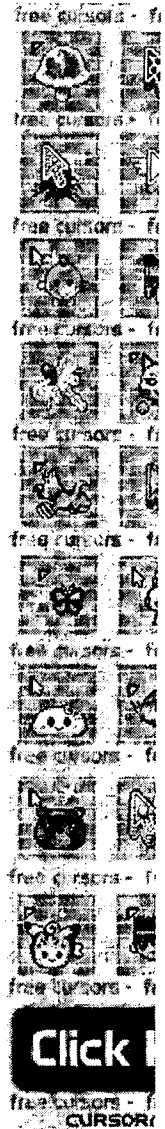
Ingredients: 8 (buttermilk .. flour .. oil .. salt .. soda .. sugar ...)



14. LIGHT BUTTERMILK PANCAKES

Combine: 1 egg, beaten 1 tbsp. oil Sift together and add: 1 tbsp. sugar 1 1/2 tsp. baking powder 1/2 tsp. salt 1/2 tsp. soda Stir just until flour is ...

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Newsletter.**Signup****15. FLUFFY LIGHT PANCAKES**

Separate egg whites from yolks. Combine egg yolks and sugar. Stir in flour, baking soda, baking powder and buttermilk. Beat egg whites stiff and fold ...

Ingredients: 6 (buttermilk .. flour .. soda .. sugar ...)

16. LIGHT AND FLUFFY PANCAKESIn small bowl combine ... hot griddle to form **pancakes**. Cook and turn until done. Spoon fruit topping over **pancakes**. Top with reserved yogurt.

Ingredients: 7 (blueberries .. egg .. milk .. strawberries .. yogurt ...)

17. LIGHT AND FLUFFY PANCAKES

Combine egg, milk and cream. Then add sifted flour, baking powder, salt and sugar. Do not beat batter too much or the cakes will be tough. Leave ...

Ingredients: 7 (cream .. milk .. salt .. sugar ...)

18. PANCAKES LIGHT AND FLUFFY

Add dry ingredients together, add alternately with beaten egg yolks, milk and melted butter. Combine in large mixing bowl and beat well. Before ...

Ingredients: 8 (flour .. milk .. salt .. sugar .. whites ...)

19. FEATHER LIGHT PANCAKES

In a large bowl combine flour, sugar, baking powder and salt. With a fork or your hands, mix ingredients to evenly blend. In a separate container mix ...

Ingredients: 8 (cream .. flour .. milk .. salt .. sugar ...)

20. PROSSERS' FAVORITE LIGHT PANCAKESBeat egg. Add remaining ... onto hot griddle. Turn **pancakes** as soon as they ... (blueberries, apples, peaches, pears, etc.)

Ingredients: 7 (buttermilk .. egg .. flour .. oil .. soda .. sugar ...)

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LIGHT AND AIRY PANCAKES

- 2 c. sifted flour
- 2 tbsp. sugar
- 1 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. salt
- 2 eggs
- 3 tbsp. oil
- 2 c. buttermilk

Sift dry ingredients together. Beat eggs. Add oil and buttermilk; mix well. Add to dry ingredients and stir until almost smooth. Bake on hot griddle.

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LIGHT AS AIR PANCAKES

- 2 eggs, beaten
- 2 c. buttermilk
- 1 tsp. soda
- 1 3/4 c. flour
- 2 tsp. sugar
- 2 tbsp. melted butter
- 2 tsp. baking powder
- 1/2 tsp. salt

Beat eggs and blend in milk. Add dry sifted ingredients and beat until smooth. Stir in butter last. Bake on griddle or fry pan.

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CATEGORY 7

7(f)

About: Southern U.S. Cuisine

Fluffy Pecan Pancakes

From [Diana Rattray](#),
Your Guide to [Southern U.S. Cuisine](#).
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Fluffy pecan pancakes are made light and airy with beaten egg whites. Enjoy these pancakes with your favorite syrup.

INGREDIENTS:

- 2 cups flour
- 2 tablespoons brown sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 cup finely chopped pecans, toasted if desired
- 1 cup buttermilk
- 3/4 cup milk
- 2 large eggs, separated
- 1/4 cup melted butter
- vegetable oil
- pecan halves or fruit for garnish, optional

PREPARATION:

In a mixing bowl, combine the flour, sugar, salt, baking powder, soda, and chopped pecans.

In another bowl, whisk together buttermilk and milk, egg yolks, and melted butter. Blend into the dry ingredients just until all ingredients are moistened.

Beat egg whites in another bowl until stiff peaks form. Fold into the batter until well incorporated.

Heat a small amount of oil in a large skillet over medium heat. When skillet is hot enough for a drop of water to sizzle, scoop pancake batter onto the skillet in about 1/4-cup portions, spreading slightly. When edges are rather dry and bubbles are popping and bottoms are nicely browned, about 2 to 3 minutes, turn over and cook the other side until browned, about 2 minutes longer.

Serve hot with butter and syrup and garnish with pecan halves or fruit, if desired.

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Fluffy Pecan Pancakes With
Berries
D. Rattray

At a Glance

Course : Bread,
Breakfast, Brunch

Special : Easy

Type of Prep : Bake,
Fry, Sauté

Cuisine : Southern, U.S.
Regional

Occasion : Christmas,
Easter, Family Dinner,
Mardi Gras, New Year's
Party, Valentine's Day

CATEGORY 7

7(g)

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Results 1 - 10 of 38 for fluffy pancakes.

Result Page: 1 2 3 4 Next

1. FLUFFY PANCAKES

In a medium bowl, ... Variation - For extra **fluffy pancakes**, separate the egg ... Makes about eight 8-inch **pancakes**.

Ingredients: 9 (egg .. flour .. milk .. salt .. soda .. sugar .. vanilla ...)

2. FLUFFY EGGLESS PANCAKES

Combine dry ingredients and ... the surface. Carefully flip **pancakes** with turner/spatula and cook ... cooking for a unique treat.

Ingredients: 9 (cinnamon .. extract .. flour .. milk .. oil .. sugar ...)

3. FLUFFY PANCAKES

Mix dry ingredients into medium mixing bowl. Mix in milk and vegetable oil. Beat well. In separate bowl separate out egg whites. Beat until stiff ...

Ingredients: 7 (egg .. flour .. milk .. oil .. salt .. sugar ...)

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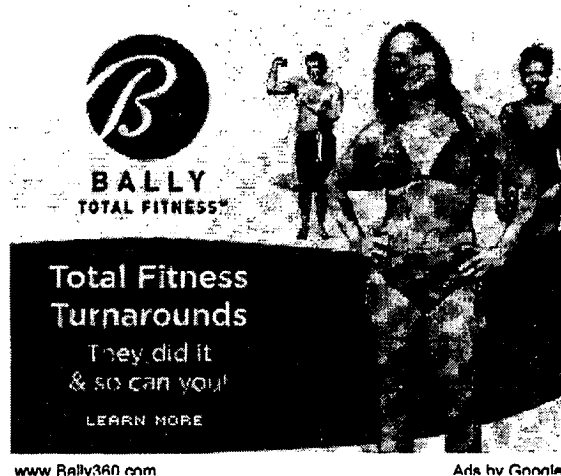
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4. FLUFFY PANCAKES

Combine the above and add: 1/2 tsp. salt 2 tbsp. baking powder 2 tbsp. sugar Mix well and cook on heated griddle. I also use this for making waffles.
 Ingredients: 3 (milk .. oil ...)

5. LIGHT AND FLUFFY PANCAKES

Combine dry ingredients in large bowl. In separate bowl beat together milk, eggs and melted butter. Stir wet ingredients into dry - just until ...
 Ingredients: 7 (eggs .. flour .. milk .. salt .. sugar ...)

6. FLUFFY PANCAKES

Beat until smooth with rotary beater.
 Ingredients: 7 (buttermilk .. egg .. flour .. oil .. salt .. soda ...)

7. LIGHT AND FLUFFY PANCAKES

Melt butter, combine flour, sugar, baking powder, and salt. Beat together: melted butter, egg, and milk. Stir wet ingredients until just combined. ...
 Ingredients: 7 (egg .. flour .. milk .. pam .. sugar ...)

8. FLUFFY PANCAKES

Mix together in a glass pie plate melt 1/3 cube butter in 450 degree oven. When butter has melted open oven and top pie plate around to coat sides ...
 Ingredients: 3 (eggs .. flour .. milk)

9. FLUFFY PANCAKES

Sift together in large mixer bowl flour, baking powder, salt and sugar. Beat egg in small bowl on high speed for one minute. Add milk. Pour over dry ...
 Ingredients: 7 (egg .. flour .. milk .. salt .. sugar ...)

10. FLUFFY PANCAKES

Preheat oven to 325 degrees. Mix eggs, milk and flour together. Melt butter in 12 x 12 inch pan suitable for oven. Pour mixed ingredients in pan