Eggs

Egg (disambiguation)

up egg in Wiktionary, the free dictionary. An egg is an organic vessel in which an embryo begins to develop. Egg, EGG or eggs may also refer to: Egg cell

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Egg

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An egg is an organic vessel grown by an animal to carry a possibly fertilized egg cell – a zygote. Within the vessel, an embryo is incubated until it has become an animal fetus that can survive on its own, at which point the animal hatches. Reproductive structures similar to the egg in other kingdoms are termed "spores", or in spermatophytes "seeds", or in gametophytes "egg cells".

Most arthropods, vertebrates (excluding live-bearing mammals), and mollusks lay eggs, although some, such as scorpions, do not. Reptile eggs, bird eggs, and monotreme eggs are laid out of water and are surrounded by a protective shell, either flexible or inflexible. Eggs laid on land or in nests are usually kept within a warm and favorable temperature range while the embryo grows. When the embryo is adequately developed...

Eggs as food

Humans and other hominids have consumed eggs for millions of years. The most widely consumed eggs are those of fowl, especially chickens. People in Southeast

Humans and other hominids have consumed eggs for millions of years. The most widely consumed eggs are those of fowl, especially chickens. People in Southeast Asia began harvesting chicken eggs for food by 1500 BCE. Eggs of other birds, such as ducks and ostriches, are eaten regularly but much less commonly than those of chickens. People may also eat the eggs of reptiles, amphibians, and fish. Fish eggs consumed as food are known as roe or caviar.

Hens and other egg-laying creatures are raised throughout the world, and mass production of chicken eggs is a global industry. In 2009, an estimated 62.1 million metric tons of eggs were produced worldwide from a total laying flock of approximately 6.4 billion hens. There are issues of regional variation in demand and expectation, as well as current...

Easter egg

Easter eggs, also called Paschal eggs, are eggs that are decorated for the Christian holiday of Easter, which celebrates the resurrection of Jesus. As

Easter eggs, also called Paschal eggs, are eggs that are decorated for the Christian holiday of Easter, which celebrates the resurrection of Jesus. As such, Easter eggs are commonly used during the season of Eastertide (Easter season). The oldest tradition, which continues to be used in Central and Eastern Europe, is to dye and paint chicken eggs.

Although eggs, in general, were a traditional symbol of fertility and rebirth, in Christianity, for the celebration of Eastertide, Easter eggs symbolize the empty tomb of Jesus, from which Jesus was resurrected. In addition, one ancient tradition was the staining of Easter eggs with the colour red "in memory of the blood of Christ, shed as at that time of his crucifixion."

This custom of the Easter egg, according to many sources, can be traced to...

Eggs Benedict

lightly poached egg, and covered in hollandaise sauce, which is made from eggs, lemon, and melted butter. It is popular to make variations on eggs Benedict,

Eggs Benedict is a common American breakfast or brunch dish, consisting of two halves of an English muffin, each topped with Canadian bacon or sliced ham, a poached egg, and hollandaise sauce. The dish is believed to have originated in New York City.

Boiled egg

water. Hard-boiled or hard-cooked eggs are cooked so that the egg white and egg yolk both solidify, while soft-boiled eggs may leave the yolk, and sometimes

Boiled eggs are a food typically made using chicken eggs. They are cooked with their shells unbroken, usually by immersion in boiling water. Hard-boiled or hard-cooked eggs are cooked so that the egg white and egg yolk both solidify, while soft-boiled eggs may leave the yolk, and sometimes the white, at least partially liquid and raw. Boiled eggs are a popular breakfast food around the world.

Besides a boiling water immersion, there are a few different methods to make boiled eggs. Eggs can also be cooked below the boiling temperature, i.e. coddling, or they can be steamed. The egg timer was named for commonly being used to time the boiling of eggs.

Bird egg

lay eggs even when the eggs have not been fertilized; it is not uncommon for pet owners to find their lone bird nesting on a clutch of infertile eggs, which

Bird eggs are laid by the females and range in quantity from one (as in condors) to up to seventeen (the grey partridge). Clutch size may vary latitudinally within a species. Some birds lay eggs even when the eggs have not been fertilized; it is not uncommon for pet owners to find their lone bird nesting on a clutch of infertile eggs, which are sometimes called wind-eggs.

Powdered eggs

powdered egg is a fully dehydrated egg. Most powdered eggs are made using spray drying in the same way that powdered milk is made. First the eggs are cracked

A powdered egg is a fully dehydrated egg. Most powdered eggs are made using spray drying in the same way that powdered milk is made. First the eggs are cracked and separated from the shell. The egg yolk and white are beaten together and atomized into fine droplets by a spray nozzle that emits the droplets into a column of hot air to rapidly evaporate the moisture without cooking the egg. The use of a cyclone flow of air allows solid particles to be ejected from the drying column, falling to the sides and base of the drying tower to be collected.

The major advantages of powdered eggs over fresh eggs are the increased weight per volume of whole egg equivalent—reducing storage space required—the much longer shelf life, and not needing refrigeration.

Powdered eggs can be used without rehydration...

Fabergé egg

Czarist Russia Era eggs were created, of which 61 are currently known to have survived. Virtually all of the original first edition eggs were manufactured

A Fabergé egg (Russian: ???? ???????, romanized: yaytso Faberzhe) is a jewelled egg first created by the jewellery firm House of Fabergé, in Saint Petersburg, Russia. As many as 69 Czarist Russia Era eggs were created, of which 61 are currently known to have survived. Virtually all of the original first edition eggs were manufactured under the supervision of Peter Carl Fabergé between 1885 and 1917. The most famous of the firm's creations are the 50 delivered Imperial Easter eggs, of which 44 are currently known to be in complete or partial physical existence, leaving the fate of those remaining unknown.

These eggs were commissioned for the Russian tsar Aleksandr III (10 eggs) and tsar Nikolai II (40 eggs) as Easter gifts for Alexander's wife and Nicholas's mother Empress Maria Feodorovna...

Scrambled eggs

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Scrambled eggs is a dish made from eggs (usually chicken eggs), where the whites and yolks have been stirred, whipped, or beaten together (typically with salt, butter or oil, and sometimes water or milk, or other ingredients), then heated so that the proteins denature and coagulate, and they form into "curds".

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