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Baker is an easily recognizable English surname of medieval occupational origin; Baxster is the female form. Equivalent family names of occupational origin meaning "baker" exist in other languages: Boulanger, Bulinger, Dufour, and Fournier in French, Bäcker in German, and Piekarz in Polish. Duties and occupational hazards. According to the Occupational Outlook Handbook (OOH) published by the ...

## **Baker - Wikipedia**

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The gram (alternative spelling: gramme; SI unit symbol: g) is a metric system unit of mass.. Originally defined as "the absolute weight of a volume of pure water equal to the cube of the hundredth part of a metre [1 cm<sup>3</sup>], and at the temperature of melting ice" (later at 4 °C, the temperature of maximum density of water). However, in a reversal of reference and defined units, a gram is now ...

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Eggs come in all shapes and sizes, but they all function the same ways in cake batters. Photo by

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Kelly Neil on Unsplash. Egg Basics. An egg is “the hard-shelled reproductive body produced by a bird and especially by the common domestic chicken; also: its contents used as food.”So sayeth Mirriam-Webster online.. Thanks, Mirriam Webster for not bothering to discuss the contents of an egg ...

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