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Determining parameters of posture verbs in English: A case study

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1. Introduction

In English, there are specific verbs called posture verbs. They denote the posture of subjects and objects. To state whether an animate object is standing or sitting is hardly any trouble but how do we state inanimate objects? What determines their posture? These posture verbs denoting inanimate object are easily found in recipes, thus, this essay will examine which variables are the ones determining the posture of the inanimate objects in recipes. The three selected posture verbs are *stand, sit* and *set*. Why does the tray with cookies *sit* on the counter and why does chocolate *stand* in a bowl?

Maarten Lemmens wrote an article on the semantic network of Dutch posture verbs in which he said [.. what seems to trigger the coding with *staan* is the idea that there is an extension *in addition to* the usual one on the horizontal plane. In other words, this usage adds a two-dimensional image.] It seems interesting to know whether English has the same "two-dimensional image" as Dutch or if there will be other ingredients determining posture verbs in the English language.

1.2 Hypothesis

After reading Lemmens *The semantic network of Dutch posture verbs*, my hypothesis is that the verticality of the object will be one of the most important variables due to perceptional categorization. The second most important variable will be rigidity, since the consistency of the object can determine whether the it can hold its posture on its own or not. This will be tested by using a coding scheme with about 400 examples and 13 different variables with different features.

2. Data/Method

There was difficulty in finding the data due to lack of a functional cookery corpus existing. Hence, to built a new cookery corpus the initial idea was to scan recipes from actual cookbooks and later transform the scanned pages into text files. This was, however, dismissed due to the lack of cookbooks written by English native speakers and time.

The second attempt was downloading cookbooks from the Internet, these were, however, also eliminated for one of the same reasons as the in the first attempt. Only a few cookbooks were written by English native speakers.

The third attempt was browsing the web for web pages containing many recipes written by well known English cooks. Some of the names were *Jamie Oliver*, *Nigella Lawson*, *Gordon Ramsay* and *Donal Skehan*. Nonetheless, as these web pages are their homepages they contain a great deal of other information as well, which makes it impossible to limit the search for posture verbs in only recipes. For this reason the third idea had to be declined.

The fourth attempt was to find specific food blogs written by English native speakers on the internet. Since, blogs are technically simpler built, without many embedded pages, the downloading process is easier. Given that, *Google blogs* does not make a distinction on nativity only language, to state whether a food blog is written by an English native speaker or an English non native speaker the food blogs had to be read thoroughly. In some cases, the person owning the blog has written some information about themselves on their page. This was the way it was stated which nativity the writer had. By downloading these web pages a cookery corpus was made. The examples containing the lexemes *stand, sit* and *set* were then extracted from the corpus by using the program *Windows Grep*. As food blogs do contain information other than recipes, the examples were carefully chosen, only when proved to be a part of a recipe. Each example was cut from *Windows Grep* and pasted into *Notepad*. During this process the source of the examples where misplaced and thus, the distinction between American English and British English was lost, which could have been an important factor in this research.

The extracted data was later analyzed and run through the statistical program R. Within R, two different statistical analyzes were used. The first; Multiple Correspondance Analysis, a diagram of different dimensions, which could be used with multiple response variables. The second; Logistic

Regression, a tool which determines whether the result is correct or mere chance (Glynn 2010).

2.1. Original Aim

The initial aim for this study was to compare Polish and English heating verbs and how they are translated by professionals. However, this idea was rejected due to the lack of Polish cookbooks translated into English.

After reading Lemmens *The semantic network of Dutch posture verbs,* four posture verbs were chosen to be compared in this research; *stand, sit, set* and *lie*. Unfortunately, there were not enough examples of the verb *lie* and it had to be deleted. Thus, the three remaining verbs *stand, sit* and *set* were the ones to be analyzed.

3. Analysis

Of the 415 examples, 140 of the lexeme *stand,* 140 examples of the lexeme *set*, and 135 examples of the lexeme *sit*, were analyzed by a series of thirteen different variables with own features in a coding scheme. The variables wer
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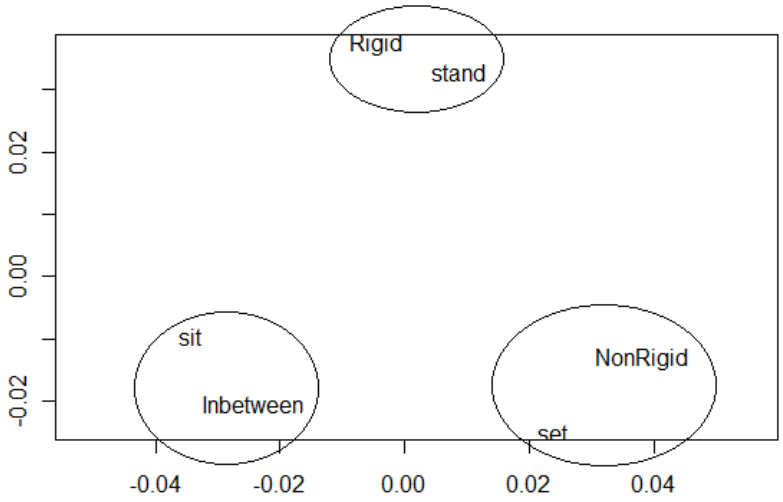

3.1 The varia

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- Verticallity – *Vertical, Mid, Horizontal*. (*NA*; 139 Non applicable)
  To state the objects vertacallity, Lemmens only used two features, while a third, *mid*, was used in this study due to lack of information concerning the object. Also because of the trouble determining whether some examples are vertical or horizontal. E.g;
  Fold the piece into an approximate ball shape, and let it ***sit*** *under that plastic wrap for 20 more minutes.*

  A ball is neither vertical nor horizontal, therefore, the feature *Mid* was added.

- Rigidity – *Rigid, In between, NonRigid*. (*NA*; 35 Non applicable)
  To state the rigidity of the object. The consistency of the object could be an important factor. Again, a third feature was added to Lemmens two, the *In between*. E.g; *Bake gratin for about 1 hour until golden and bubbly, and most of the liquid is absorbed. Let* ***stand*** *10 minutes before serving.*

  A gratin is soft and creamy, not liquid (*Non Rigid*) or rock hard (*Rigid*). Thereby, the feature *In between* was of importance.

- Langacker Adverbial – *A, C, E, No time distinction*. (*NA*; 8 Non applicable)
  Since many recipes indicate time, a time distinction was of interest. Three of Langackers features were chosen and interpreted as (Langacker 1987):
  A, Simple Location- something happening for a short limited time (up to one hour).
  Pour the hot cream over the chocolate and let ***stand*** *for 5 minutes.*

  C, Bounded Duration - something happening for a long limited time (from one to 12 hours).
  ..I let the rolls ***sit*** *in the fridge for about 2 hours before cutting them..*

E, Non-Metric Duration- something happening for a long unlimited time (from 12 hours till indefinitely). E.g:
*Let **stand** uncovered at room temperature for 24 hours without moving..*

The feature *No time distinction* was added since many examples did not show any time distinction. E.g:
*Whisk in chicken stock and **set** aside.*

- Temperature – *High, Medium, Low.* (*NA*; 154 Non applicable)
  Another variable often found in recipes is temperature, which could be a reason for the choice of the different lexemes. *High*, temperatures higher than boiling point. *Medium*, temperatures from about 20 ° C or room temperature to below boiling point. *Low*, from freezing point to as high as 19 ° C.

- Countability – *CountSing, CountPl, Mass*. (*NA*; 114 Non applicable)
  The countability of the object.
  CountSing, nouns used in a singular contex:
  *.. I let the chicken **sit** on a rack for a few hours before frying it..*

  CountPl, nouns used in a plural context:
  *..cook until the onions are translucent; **set** aside on a plate*

  Mass, mass nouns used in a mass nouns context:
  *..take the pastry out and let **stand** at room temperature..*

- Negation – *Negative, Positive.* (*NA*; 0 Non applicable)
  Negative, a negated clause.
  Positive, a positive clause.

- Patient- *Simple noun, Pronoun, Clause.* (*NA*; 0 Non applicable)
  The form of the patient in the clause.

  Simple noun; Jelly, bowl, macarons.
  Pronoun; *It, them, they.*
  Clause; Leave to stand, let sit, and set aside.

- Article – *Def, InDef, DefSing, DefPl.* (*NA*; 318 Non applicable)
  The different articles that precede the patient.

  Def, definite article *the.*
  *DefSing,*definite singular articles: *this, that.*
  DefPl, definite plural articles: *these, those.*
  InDef, indefinite article *a*.

- Preposition (*NA*; 390 Non applicable)
  The different prepositions preceding the posture verbs.

- Postposition (*NA*; 65 Non applicable)
  The different postpositions succeeding the posture verbs,
  E.g.*:*
  for, at, in, to.

- Theme - *InStove, OnStove.* (*NA*; 56 Non applicable)
  The theme of the example, refers to the heating process and action.
  InStove, used for baking and actions taking place in the oven rather than on.
  E.g: *Let dog biscuits **stand** in oven to dry completely.*.

  OnStove, used for boiling, simmering, poaching, frying and actions taking place on the stove rather than in the oven.
  E.g: *Continue to cook for one minute then remove and **set** aside.*

- Auxiliary (*NA*; 99 Non applicable)
  The different auxiliaries used with the posture verbs. E.g.:
  let, leave, add, remove, whisk, turn.

- Sweet/Savory – *Sweet, Savory*. (*NA*; 111 Non applicable)
  The theme of the taste of the example. *Sweet*, used for dishes containing sugar and desserts. E.g.:
  truffles, doughnuts, caramel, cookies, candied orange peels etc.

> *Savory*, used for savory dishes as main courses or salads. E.g.: *frittata, potatoes, vinaigrette, dumplings, pizza, roasted duck, etc*.

3.2 Omitted variables

Some variables were removed after coding. One variable was *Negation*, due to the lack of *negative* examples, which were only two out of 415 examples. The rest were positive. Although, the two *negative* examples only occurred with the verb *sit.* This does not give us enough proof to say whether the negative is exclusively used with the verb *sit*.

Other variables to be omitted in the analysis were *Preposition, Postposition* and *Auxiliaries*. They appeared to be interesting but due to the fact that the Multiple Correspondence Analysis and the Logistic Regression does not work well with variables with many different features, it was not possible to analyze these. The verb *set* took 32 different auxiliaries alone, while the verb *sit* took nine. Unfortunately this was too much variety in the data for these two types analyzes.

4. Results

4.1 Multiple Correspondence Analysis (MCA)

4.1.1 The correspondence analysis of *Lexeme* and *Temperature*.

In this section we look at the plot of the different temperatures indicated in the recipes, *High, Meduim* and *Low*.

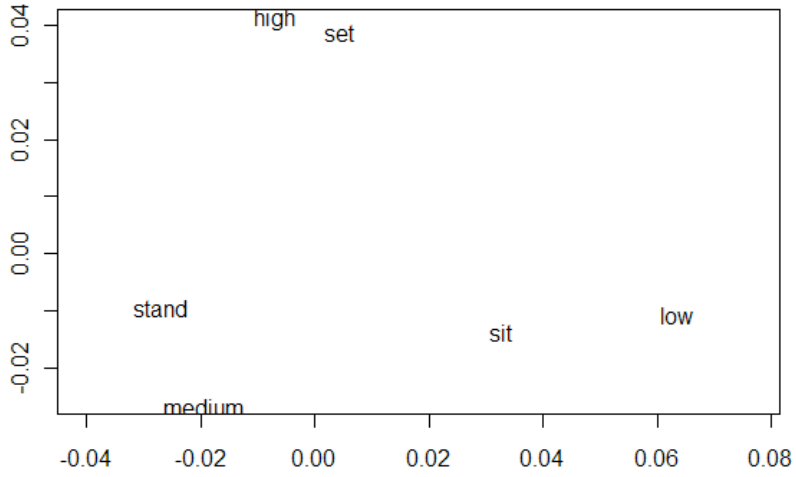

Figure 1. Correspondence analysis of *Temperature*

As we can see in this table, all lexemes tend to appear with one of the different features. *Set* is most frequently occurring with higher temperatures (29). E.g: *If using nuts, spread nuts evenly on rimmed baking sheet and toast in oven until fragrant, 5 to 8 minutes. Set aside to cool*

Stand is most frequently occurring with medium temperatures (63). E.g: *The next day, let it stand at room temperature for 30 minutes while preheating the oven to 350*

Lastly, *sit* is frequently occurring with both medium (35) and low (28) temperatures. E.g: *Let the salad sit for at least 15 minutes before serving, to allow the flavors to blossom.*.
Let the dough sit in the fridge all day while I was at work and put it together this evening- just let it rise a little while.

4.1.2 The correspondence analysis of *Lexeme* and *Langacker Adverbial*

In this section we look at the plot of the time distinction in the recipe, *a (Simple Location), c (Bounded Duration), e (Non-metric Duration), No time distinction.* They indicated for how long the object has to "rest" before it should be handled again.

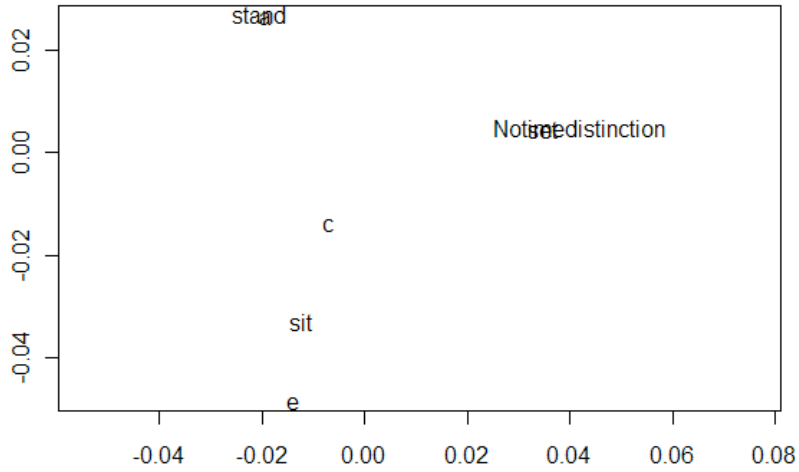

Figure 2. Correspondence analysis of *Langacker Adverbial*- the time distinction

This analysis shows how the lexemes *set* and *stand* have a clear distinction of time. *Stand* and feature *a (Simple Location) (87)* overlap each other and so does *set* with the feature *No time distinction (96).* The lexeme *sit* is not affected in the same way, as it comes out in between the two features *c (Bounded Duration)(* 48) and *e (Non-metric Duration) (36).* However, *sit* is more often used with *a (Simple Location) (41)* than *e (Non-metric Duration) (36)*.

Example 1. *Stand, a, Simple Location: Remove from the oven and leave to stand for 5 minutes.*

Example 2. *Set, No time distinction: Stir to combine; set aside.*

Example 3. *Sit, c, Bounded Duration: Remove chicken pieces from casserole, and let sit until cool enough to handle.*

4.1.3 The correspondence analysis of *Lexeme* and *Patient*

In this section we look at the plot of the different forms of patients, *Clause, Pronoun* and *Simple noun*.

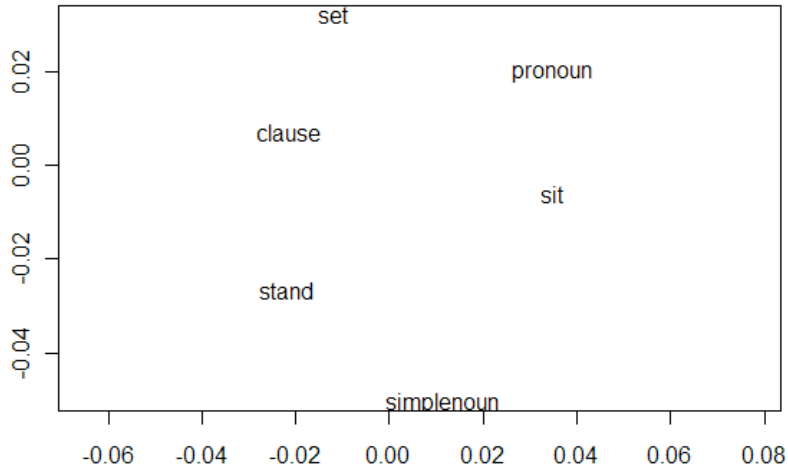

Figure 3. Correspondence analysis of *Patient*

This table does not show a clear match between any of the lexemes and features. However, it helps us map the relationship between them. They all show versatility in their usage. *Stand* and *set* are in this case quite similar. They both have a high number of usage of the feature *Clause*, *stand* (112) and *set* (96). *Sit,* on the other hand, is mostly occurring with *Pronoun* (83).

Example 1. *Stand, Clause: Remove from the oven and leave to stand for 5 minutes.*

Example 2. *Set, Clause: Meanwhile combine the sugar, salt, and ginger in a small bowl and set aside.*

Example 3. *Sit, Pronoun:..let it sit for 30 minutes before baking to soak up the custard better.*

4.1.4 The correspondence analysis of *Lexeme* and *Patient*

In this section we look at the plot of Rigidity, the first of the two variables inspired by *Lemmens*, which denotes the consistency of the object. *Rigid, In between* and *Non Rigid*.

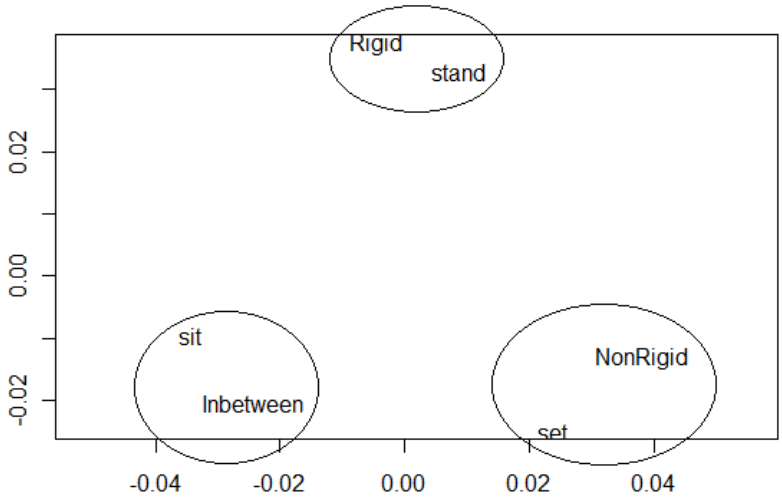

Figure 4. Correspondence analysis of *Rigidity*

Rigidity, as well as, temperature gives us a clean triangle of lexemes and features grouped together. They make the pairs *sit-In between (61), set-Non Rigid (47)* and *stand-Rigid (42)*. Nevertheless, the lexeme *stand* has more examples with the feature *In between* (48) than *Rigid* (42) as this table shows. *Stand* is the most balanced lexeme between the three features as it also occurs with *Non Rigid* (41).

Example 1. *Sit, In between: Mix up the dough, let it sit two hours on the counter and you are ready to go.*

Example 2. *Set, Non Rigid: Bring the milk with the vanilla bean (and scrapings) to a boil, then set aside for 10 minutes..*

Example 3. *Stand, Rigid: Crumb coat the room temp, dry-to-the-touch cake with thinned buttercream, and let stand overnight to dry.*

4.1.5 The correspondence analysis of *Lexeme* and *Theme*

In this section we look at the plot of the theme of the recipe, if the action is taking place on the stove rather than in the stove. *InStove* and *Onstove*.

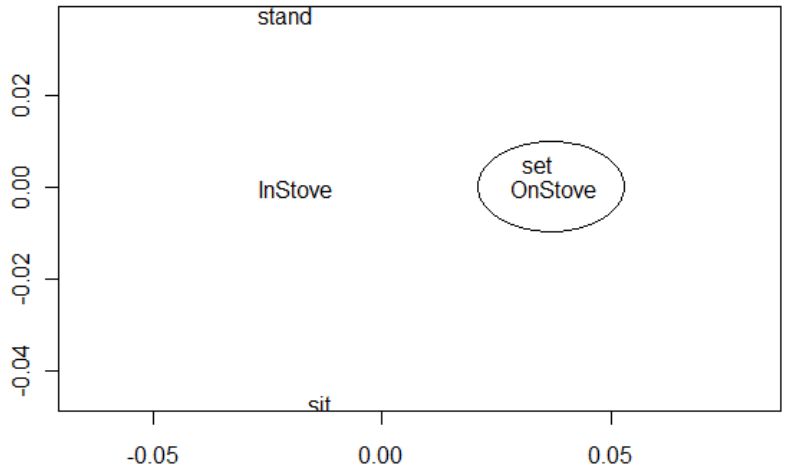

Figure 5. Correspondence analysis of *Theme*

All of the three lexemes are mostly used with the feature *InStove, set* (70), *stand* (90) and *sit* (80). However, looking at this model it could be understood that the lexeme *set* is the one mostly used with the feature *OnStove* rather than *InStove* because of the closeness in the diagram. Nevertheless, this is wrong looking back at the data. *Set* occurs 70 times with the feature *InStove* but only 52 times with the feature *OnStove*. Comparing these results with the other lexemes, *stand* for example; occurring with *InStove* 90 times and *OnStove* 34 times, shows us that this lexeme has a greater difference between the two features. *Set* is more often used with *OnStove* than the other two lexemes. This could be why it is closer to the *OnStove* feature than the other two lexemes are.

Table 1. Confirming the MCA result with the data

Lexeme	**InStove**	**OnStove**	**NA**
set	70	52	18
sit	80	33	22
stand	90	34	16
Total	240	119	56

Nevertheless, in this table it becomes clear that the MCA analysis has had a struggle to represent the relations on a two dimensional plot. All lexemes tend to occur with the theme *InStove* rather than *OnStove*. Thus, it is important to confirm MCA results with the data.

Example 1. *Set, OnStove: After a few minutes the gnocchi will float to the top. Continue to cook for one minute then remove and set aside.*

Example 2. *Sit, InStove: Let the dough sit in the fridge all day.*.

Example 3. *Stand, InStove: Allow the cupcakes to stand for a minute before transferring to a wire rack to cool.*

4.1.6 The correspondence analysis of *Lexeme* and Verticality

In this section we look at the plot of the objects verticality, this is the second variable inspired by Lemmens. *Horizontal, Mid* and *Vertical*.

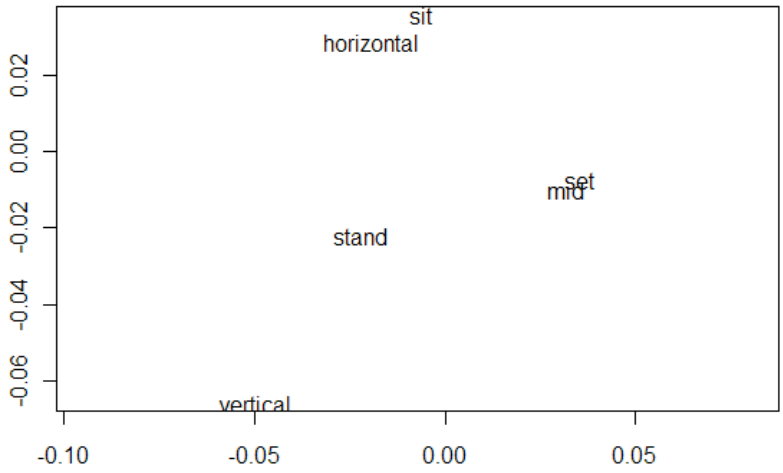

Figure 6. Correspondence analysis of *Verticality*- the objects verticality

Both the lexemes *sit* and *set* are linked together with a feature. *Sit* with *Horizontal* (43) and *set* with *Mid* (51). However, the lexeme *stand* is in this case inconstant and used nearly equally with the two features, *Horizontal* (47) and *Mid* (43). *Stand* is more often used with the feature *Vertical* (19)

as opposed to the other two lexemes that only occur fewer than ten times with this feature, *sit* (7) and *set* (6).

Example 1. *Sit, Horizontal: Most important part for moist cake: let sit wrapped and undisturbed for 3-5 days.*

Example 2. *Set, Mid: In a medium bowl, add strawberries, sugar, and cornstarch; stir to combine, set aside*

Example 3. *Stand, Vertical: Mix one cup of room temperature heavy or whipping cream with two tablespoons of butter milk in a glass jar and cover. Let it stand at room temperature for 8 to 24 hours…*

4.2 Logistic Regression

With Logistic Regression it is only possible to compare two lexemes at once. The three lexemes were thereby paired and the analysis was made three times with the same variables.

4.2.1 Set vs stand

In the first Logistic Regression Analysis, the response variable is *lexeme*, but only the first pair of the three pairs, i.e. *set* vs *stand*. The other variables are *theme, Langacker Adverbial* and *patient,* they are located in the left column. At the end of each line there could be stars indicating the most important and interesting features, which in this case are *Langacker Adverbial-C* and *Theme- OnStove* and *Patient- pronoun*. This model was chosen because it was the most interesting and it contained the highest levels of statistical significance. There were full models made with all variables in this study, however, only these three (*theme, Langacker Adverbial* and *patient)* showed anything significant to look at.

	Estimate	Std Error	z value	Pr(>|z|)	
(Intercept)	3.1353	0.5092	6.158	7.39e-10	***
themeonstove	**-1.4079**	**0.4818**	**-2.922**	**0.003475**	****
LangackerAdverbialc	**-1.8799**	**0.5112**	**-3.678**	**0.000235**	*****
LangackerAdverbiale	-0.4656	0.8522	-0.546	0.584851	
LangackerAdverbialNTD	-22.1141	1081.2438	-0.020	0.983682	
patientpronoun	**-1.4104**	**0.6517**	**-2.164**	**0.030461**	*****
patientsimplenoun	-0.5166	0.6344	-0.814	0.415514	

The lexeme *set* is, in this case, the negative estimate and *stand* the positive. If we look at the rightmost column, P- value, and the line with three stars we see that there is a 99.99 % chance that we would get the same result if this study was done again. In the Estimate column, second from the left, the numbers should be over 1.000, whether it is negative or not. This column tells us how strong the results are. The higher numbers the stronger results. However, above in the fifth line the number is as high as 22.1141, which unfortunately is too high. When confirmed by the P- value, there is a 98% chance that this is wrong. This models strongest predictor is *Langacker Adverbial- C* with the estimate number 1.8799. The theme *OnStove* is not the one most frequently used with either lexeme but there is a 99.97 % chance that the result would be the same for the lexeme *set* and the feature *OnStove.* The last starred line is *Patient-pronoun*, it is not the most used with neither of the lexemes. Nevertheless, it is the one that differs the most in the data. *Set* and *stand* are very much alike in this case, thus the star is thereby indicating the difference between the two lexemes.

In this case the C- value is 0,949 and the R^2- value is 0.78. The C- value should be over 80 % to be a good result and in this case it is approximately 95% which is very good. The R^2- value which should be over 0.3 is also very high which confirms this studies likeability (Glynn 2010).

4.2.2 Set vs sit

The response variable in this Logistic Regression Analysis is still lexeme but with the pair *set* vs. *sit*. The negative lexeme is *set* and *sit* is the positive The most significant features in this case are *Patient-simple noun*, *Patient-pronoun* and *Langacker Adverbial-no time distinction*. The lexeme s*it* has the two most important features with three stars each, both with the variable *Patient*. The first feature is *pronoun*, which is the one most

frequently used with the lexeme *sit*. The estimate number is quite high at 2.8232. The second feature is *Simple noun*, which is the second most frequently used with the lexeme *sit*. The estimate number for *Simple noun* is not as high as for *Pronoun,* although, at 2.2407 it is still fairly high. As the P-value shows, if this data was run again 5 million times the result would still be the same for these two features. The negative *set* has a high estimate level at 3.9656, which confirms the very clear MCA analysis results in *Figure 2*. If this analysis was done 1 million times the result for this feature would be the same. The last line contains one star. As it is negative the lexeme *set* differs yet again from the other lexeme with the feature *OnStove*. This proves that there is a difference between the three lexemes, although not as clear as in the MCA *Figure 5*. However, *set* is more often used with the *OnStve* feature than the other lexemes are.

	Estimate	Std. Error	z value	Pr(>|z|)	
(Intercept)	0.3365	0.5602	0.601	0.5481	
patientpronoun	**2.8232**	**0.5197**	**5.432**	**5.56e-08**	*******
patientsimplenoun	**2.2407**	**0.5581**	**4.015**	**5.95e-05**	*******
LangackerAdverbialc	-0.8654	0.5847	-1.480	0.1389	
LangackerAdverbiale	0.6057	0.8369	0.724	0.4692	
LangackerAdverbialNTD	**-3.9656**	**0.6496**	**-6.105**	**1.03e-09**	*******
themeonstove	**-1.1377**	**0.4609**	**-2.469**	**0.0136**	*****

The C- and R^2- values are again very high. The C- value is 0,937 (93,7%) and the R^2- value is 0,707. This again is very good.

4.2.3 Sit vs stand

The response variable in this Logistic Regression Analysis is as well as in the others *lexeme* but with the last pair *sit* vs. *stand*. The negative is *sit* and the positive is *stand*. *Patient- pronoun* and *Patient- Simple noun* are again the two most important features with three stars and the highest estimate numbers. Although, they are not as similar as in the analysis above, the *Patient-pronoun* result is 7 million times more probable than *Patient-Simple noun*. Nevertheless, a result that would be the same if the study was made 1 million times is not that bad. Looking back at the data, there are 83 examples of *Patient- pronoun* containing the lexeme *sit*, but there are only 8 examples containing the lexeme *stand*. This is probably why the three

stars have occurred. *Langacker Adverbial- C* has one star and looking back at the MCA *Figure 2,* there is a difference between the two lexemes. *Sit* occurs more frequently with the feature *C* than *stand* does. The dot that has occurred on the fourth line also indicates significance, except, it is not as significant and interesting as stars are. However, the difference between the two lexemes is even greater in feature *Langacker Adverbial- E* than *Langacker Adverbial- C*. There is a 94 % chance that the result would be the same.

	Estimate	Std. Error	z value	Pr(>|z|)	
(Intercept)	2.4622	0.3830	6.428	1.29e-10	***
Themeonstove	-0.1223	0.4300	-0.284	0.7762	
LangackerAdverbialc	**-0.8503**	**0.4266**	**-1.993**	**0.0462**	*****
LangackerAdverbiale	**-0.9770**	**0.5267**	**-1.855**	**0.0636**	**.**
LangackerAdverbialNTD	-16.9513	1316.1817	-0.013	0.9897	
patientpronoun	**-4.0346**	**0.5015**	**-8.045**	**8.59e-16**	*******
patientsimplenoun	**-2.4484**	**0.4303**	**-5.690**	**1.27e-08**	*******

As in the analyzes above this third analysis also has very high and good C- and R^2- values. The C- value is 0.9 and the R^2- value is 0.607, these values are lower than the previous ones but still very reliable.

5. Summary

Finally, the aim for this report was to examine which variables are the ones to determine the posture of the inanimate objects in English recipes. In order to do this, a cookery corpus was created, 415 examples containing the three lexemes were then extracted from the corpus and analyzed by a series of variables. This data was run through two different statistical analyzes called *Multiple Correspondence Analysis* (*MCA*) and *Logistic Regression* in the program *R*.

The hypothesis was not supported by the results of this research. *Verticality* was not as logical for inanimate objects in recipes as it is for animate objects in real life. The lexeme *stand* was actually mostly used with horizontal objects rather than with vertical objects. This is surprising when thinking of the perceptional categorization where a vertical object rather stands than sits. The lexeme *set* was the one to be mostly used with the *mid* feature, thus, *set* has the "highest" verticality out of the three

lexemes. The second variable in the hypothesis thought to have a great impact was *Rigidity*. This was also proven to not be significantly important for ones choice to use either lexeme. *Set* and *stand* had more or less the same amount of all three features. *Sit*, however had more examples of *In between* (61). Although, one could think that rigidity would be an important factor due to the fact that consistency usually determines if an object can hold its posture on its own or not, this is not the case in this study.

The two variables that showed themselves to be the ones to determine the choice of lexeme in this report are *Langacker Adverbial* and *Patient*. The MCA *Figure 2* made the picture quite clear, since two of the lexemes and features overlap. *Stand* is mostly used with feature *a*, which indicates shorter periods of time, thus, the objects only "rests" for up to one hour. *Set* generally does not show any time distinction, hence, the object is set to "rest" indefinitely. *Sit*, however, is once different from the other two lexemes, it is used more or less equally with the three features. Consequently, the recipes indicated time for the objects "rest" is shown to be an important factor for *stand* and *set* in this case.

Yet again, *sit* proves itself to be dissimilar from the other two lexemes. Both *stand* and *set* are used most frequently with the same feature: *clause*, while *sit* tends to occur with the *pronoun* feature. *Stand* has the majority of examples (112) where the patient of the example is a clause, furthermore *set* has 96 examples of the same. *Sit* has 83 occurrences where the patient of the example is a pronoun.

In conclusion, there is not simply one variable in particular that determines which lexeme is to be used. There is a combination of two factors, one which indicates for what time the inanimate object has to rest before it should be handled again and the other factor depends on whether the patient in the clause is a pronoun or a whole clause. In this specific case, English does not cover the "extension" in addition to the usual one on the horizontal plane. Thus, the English language does not seem to have the same the "two-dimensional image" as the Dutch language.

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```
R version 2.13.2 (2011-09-30)
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ISBN 3-900051-07-0
Platform: i386-pc-mingw32/i386 (32-bit)

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'help.start()' for an HTML browser interface to help.
Type 'q()' to quit R.

[Previously saved workspace restored]

> load("C:\\Users\\Misha\\Documents\\.RData")
> data <- read.table(file.choose(), header=T)
> summary(data)
        Shape         Rigidity           LangackerAdverbial temperature
 horizontal:43   Inbetween:61   a                 :41       high  :25
 mid       :33   NonRigid :21   c                 :48       low   :28
 vertical  : 7   Rigid    :40   e                 :36       medium:35
 NA's      :52   NA's     :13   Notimedistionction: 9       NA's  :47
                                 NA's              : 1


    countability     negation         patient      article   preposition
 CountPl  :36    negative:  2   clause    :17   Def    :31   to  :  7
 CountSing:39    positive:133   pronoun   :83   DefPl  :30   NA's:128
 Mass     :28                   simplenoun:35   DefSing: 3
 NA's     :32                                   NA's   :71



    Postposition     theme          aux      sweet.savory
 for       :46    baking :80   let    :117   savory:39
 in        :23    cooking:33   allow  :  3   sweet :63
 on        :13    NA's   :22   can    :  2   NA's  :33
 at        :12                 have   :  2
 overnight:10                  leave  :  2
 (Other)   :15                 (Other):  4
 NA's      :16                 NA's   :  5
> LogReg_lrm <- lrm(article ~  Postposition + countability + patient, data = data, x=T, y=T)
Error: could not find function "lrm"
> library(Design)
Loading required package: Hmisc
Loading required package: survival
Loading required package: splines
Hmisc library by Frank E Harrell Jr

Type library(help='Hmisc'), ?Overview, or ?Hmisc.Overview')
to see overall documentation.

NOTE:Hmisc no longer redefines [.factor to drop unused levels when
subsetting.  To get the old behavior of Hmisc type dropUnusedLevels().


Attaching package: 'Hmisc'

The following object(s) are masked from 'package:survival':

    untangle.specials

The following object(s) are masked from 'package:base':

    format.pval, round.POSIXt, trunc.POSIXt, units

Design library by Frank E Harrell Jr

Type library(help='Design'), ?DesignOverview, or ?Design.Overview')
to see overall documentation.
```

```
Attaching package: 'Design'

The following object(s) are masked from 'package:Hmisc':

    strgraphwrap

The following object(s) are masked from 'package:survival':

    Surv

> LogReg_lrm <- lrm(article ~  Postposition + countability + patient, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = article ~ Postposition + countability + patient,
    data = data, x = T, y = T)


Frequencies of Responses
    Def   DefPl DefSing
     29      19       3

Frequencies of Missing Values Due to Each Variable
     article Postposition countability      patient
          71           16           32            0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy
        51      0.002      56.34         11          0      0.964      0.928
     Gamma      Tau-a         R2      Brier
     0.936      0.506      0.816      0.032

                     Coef     S.E.   Wald Z P
y>=DefPl             -13.9562 73.763 -0.19  0.8499
y>=DefSing           -19.7486 73.779 -0.27  0.7890
Postposition=at        6.4302 61.305  0.10  0.9165
Postposition=before    2.2288 86.695  0.03  0.9795
Postposition=for       5.9042 61.308  0.10  0.9233
Postposition=in        6.4269 61.307  0.10  0.9165
Postposition=on        5.2485 61.323  0.09  0.9318
Postposition=out       0.7014 73.751  0.01  0.9924
Postposition=overnight 8.4204 61.315  0.14  0.8908
countability=CountSing -2.2288  1.705 -1.31  0.1910
countability=Mass       1.9536  1.242  1.57  0.1158
patient=pronoun        11.1048 41.049  0.27  0.7868
patient=simplenoun      5.7255 41.042  0.14  0.8891

> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity          LangackerAdverbial
 set  :140   horizontal:74   Inbetween:90   a               :97
 stand:140   mid       :94   NonRigid :88   c               :61
             vertical  :25   Rigid    :80   e               :19
             NA's      :87   NA's     :22   f               : 1
                                           Notimedistinction:96
                                           NA's            : 6

 temperature     countability     negation         patient       article
 high  : 69   CountPl  :57    positive:280   clause    :208   Def    : 18
 low   : 22   CountSing:86                   pronoun   : 31   DefPl  :  9
 medium: 82   mass     : 7                  simplenoun: 41   DefSing:  2
 NA's  :107   Mass     :48                                    Indef  :  4
              Na       : 1                                    NA's   :247
              NA's     :81

 preposition  Postposition     theme          aux      sweet.savory
 to  : 18    aside  :118   baking :160   let    :126   savory: 92
 NA's:262    for    : 41   cooking: 86   allow  : 11   sweet :110
             at     : 32   NA's   : 34   remove :  4   NA's  : 78
             until  : 15                 stir   :  4
             in     :  9                 combine:  3
             (Other): 16                 (Other): 38
             NA's   : 49                 NA's   : 94
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity          LangackerAdverbial
 set  :140   horizontal:73   Inbetween:90   a               : 97
 stand:139   mid       :94   NonRigid :88   c               : 61
```

```
            vertical  :25   Rigid    :79   e                : 19
            NA's      :87   NA's     :22   Notimedistinction:102


 temperature     countability     negation         patient       article
 high  : 69   CountPl  :57    positive:279   clause    :207   Def    : 18
 low   : 22   CountSing:86                   pronoun   : 31   DefPl  :  9
 medium: 81   Mass     :55                   simplenoun: 41   DefSing:  2
 NA's  :107   NA's     :81                                    Indef  :  4
                                                              NA's   :246


 preposition  Postposition     theme          aux      sweet.savory
 to  : 18    aside  :118   baking :160   let    :125   savory: 92
 NA's:261    for    : 41   cooking: 86   allow  : 11   sweet :110
             at     : 32   NA's   : 33   remove :  4   NA's  : 77
             until  : 14                 stir   :  4
             in     :  9                 combine:  3
             (Other): 16                 (Other): 38
             NA's   : 49                 NA's   : 94

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'help.start()' for an HTML browser interface to help.
Type 'q()' to quit R.

[Previously saved workspace restored]

> data <- read.table(file.choose(), header=T)
> summary(data)
   Boundness   SentenceNegation
 Bound  :254   Negative: 39
 Bound? :  3   Positive:460
 unBound: 10
 UnBound:230
 NA's   :  2
> data <- read.table(file.choose(), header=T)
> summary(data)
   Boundness   SentenceNegation
 Bound  :257   Negative: 39
 Unbound:240   Positive:460
 NA's   :  2
> summary(data)
   Boundness   SentenceNegation
 Bound  :257   Negative: 39
 Unbound:240   Positive:460
 NA's   :  2
> library(MASS)
> data <- read.table(file.choose(), header=T)
> summary(data)
 Dialect         Class         Tense          VerbalAspect  Preposition
 UK:191   AdverbPl  : 64   Future : 33   Compound   :108   at     : 54
 US:307   AdverbSing:121   Past   :247   Progressive: 38   in     : 31
          Compound  : 31   Present:218   Simple     :256   of     : 28
          CountPl   : 91                 NA's       : 96   for    : 22
          CountSing : 50                                    by     : 15
          Mass      :141                                    (Other): 31
                                                            NA's   :317
  Article        Determiner         Scope             Mood         Figurativity
 Def  :136   Dem      : 23   Abstract  : 93   Imperative: 58   Figurative:185
 Indef: 78   Det_count: 46   Durative  :200   Indicative:408   Literal   :313
 NA's :284   Det_mass : 71   Inchoative:  5   Modal     : 32
             Num      : 88   Iterative :  8
             Pos_p    : 16   Moment    :  2
```

```
            NA's     :254   Punctual  :182
                            NA's      :  8
  Langacker_Noun             Talmy_Plexity    Talmy_Aspect Langacker_Adverb
 Dimension: 36    Amorphous-Multiplex:117   1Way     : 35   A   :131
 Interval :141    Amorphous-Uniplex  :114   1WayReset: 79   B   : 41
 Mass     : 80    Bounded-Multiplex  :135   Full     :116   C   : 19
 Point    :183    Bounded-Uniplex    :132   Multiple : 61   D   : 40
 NA's     : 58                              State    :148   E   :112
                                            NA's     : 59   F   : 44
                                                            NA's:111

      Metaphor
 Money     : 54
 MotionPath: 16
 Person    : 23
 Space     : 78
 NA's      :327


> data <- read.table(file.choose(), header=T)
>
> data <- read.table(file.choose(), header=T)
> summary(data)
       Scope       Langacker_Noun Langacker_Adverb
 Abstract  : 93   Dimension: 36    A   :131
 Durative  :200   Interval :141    B   : 41
 Inchoative:  5   Mass     : 80    C   : 19
 Iterative :  8   Point    :183    D   : 40
 Moment    :  2   NA's     : 58    E   :112
 Punctual  :182                    F   : 44
 NA's      :  8                    NA's:111
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
         Mood          VerbalAspect     Tense
 Imperative: 58   Compound   :108   Future : 33
 Indicative:408   Progressive: 38   Past   :247
 Modal     : 32   Simple     :256   Present:218
                  NA's       : 96
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
         Mood          VerbalAspect     Tense
 Imperative: 58   Compound   :108   Future : 33
 Indicative:408   Progressive: 38   Past   :247
 Modal     : 32   Simple     :256   Present:218
                  NA's       : 96
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> summary(data)
         Mood          VerbalAspect     Tense
 Imperative: 58   Compound   :108   Future : 33
 Indicative:408   Progressive: 38   Past   :247
 Modal     : 32   Simple     :256   Present:218
                  NA's       : 96
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> library(MASS)
> data <- read.table(file.choose(), header=T)
> summary(data)
         Mood          VerbalAspect     Tense
 Imperative: 58   Compound   :108   Future : 33
 Indicative:408   Progressive: 38   Past   :247
 Modal     : 32   Simple     :256   Present:218
                  NA's       : 96
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
 Dialect   Preposition   Article        Determiner
 UK:191   at     : 54   Def  :136   Dem      : 23
 US:307   in     : 31   Indef: 78   Det_count: 46
          of     : 28   NA's :284   Det_mass : 71
          for    : 22               Num      : 88
          by     : 15               Pos_p    : 16
```

```
         (Other): 31              NA's     :254
         NA's   :317
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
 Dialect   Article        Determiner
 UK:191   Def  :136   Dem      : 23
 US:307   Indef: 78   Det_count: 46
          NA's :284   Det_mass : 71
                      Num      : 88
                      Pos_p    : 16
                      NA's     :254
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
 Dialect   Article        Determiner
 UK:191   Def  :136   Dem      : 23
 US:307   Indef: 78   Det_count: 46
          NA's :284   Det_mass : 71
                      Num      : 88
                      Pos_p    : 16
                      NA's     :254
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
>
> data <- read.table(file.choose(), header=T)
> summary(data)
        Class       Langacker_Noun Langacker_Adverb             Talmy_Plexity
 AdverbPl  : 64   Dimension: 36    A   :131         Amorphous-Multiplex:117
 AdverbSing:121   Interval :141    B   : 41         Amorphous-Uniplex  :114
 Compound  : 31   Mass     : 80    C   : 19         Bounded-Multiplex  :135
 CountPl   : 91   Point    :183    D   : 40         Bounded-Uniplex    :132
 CountSing : 50   NA's     : 58    E   :112
 Mass      :141                    F   : 44
                                   NA's:111
    Talmy_Aspect
 1Way     : 35
 1WayReset: 79
 Full     :116
 Multiple : 61
 State    :148
 NA's     : 59

> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
        Class       Langacker_Noun Langacker_Adverb         Evans
 AdverbPl  : 64   Dimension: 36    A   :131         Instance   :138
 AdverbSing:121   Interval :141    B   : 41         Moment     :115
 Compound  : 31   Mass     : 80    C   : 19         Duration   : 73
 CountPl   : 91   Point    :183    D   : 40         Measurement: 44
 CountSing : 50   NA's     : 58    E   :112         Commodity  : 40
 Mass      :141                    F   : 44         (Other)    : 65
                                   NA's:111         NA's       : 23
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
  Preposition
 at     : 54
 in     : 31
 of     : 28
 for    : 22
 by     : 15
 (Other): 31
 NA's   :317
> data <- read.table(file.choose(), header=T)
> summary(data)
  Preposition  Preposition.1
 at     : 54   at     : 54
 in     : 31   in     : 31
 of     : 28   of     : 28
 for    : 22   for    : 22
 by     : 15   by     : 15
 (Other): 31   (Other): 31
 NA's   :317   NA's   :317
```

```
> table(data$Column_Name)
character(0)
> table(data$Preposition)

    about    across     after   aheadof       any    around        at    behind
        4         1         1         1         1         1        54         2
  between        by difficult    during       for      from        in inbetween
        1        15         1         5        22         1        31         1
       of        on     other      over     since   through        to   toomany
       28         1         2         2         1         1         1         1
     upon      with
        1         1
> data <- read.table(file.choose(), header=T)
Error in scan(file, what, nmax, sep, dec, quote, skip, nlines, na.strings,  :
  line 1 did not have 4 elements
> data <- read.table(file.choose(), header=T)
Error in scan(file, what, nmax, sep, dec, quote, skip, nlines, na.strings,  :
  line 1 did not have 4 elements
> data <- read.table(file.choose(), header=T)
> summary(data)
       Class     Dimension       Interval         Mass           Point
 AdverbPl  :1   Min.   : 1.0   Min.   : 4.0   Min.   : 1.00   Min.   : 7.0
 AdverbSing:1   1st Qu.: 2.0   1st Qu.:11.0   1st Qu.: 2.25   1st Qu.:23.5
 Compound  :1   Median : 5.5   Median :16.5   Median : 5.50   Median :31.0
 CountPl   :1   Mean   : 6.0   Mean   :23.5   Mean   :13.33   Mean   :30.5
 CountSing :1   3rd Qu.: 9.0   3rd Qu.:34.0   3rd Qu.:12.50   3rd Qu.:38.5
 Mass      :1   Max.   :13.0   Max.   :55.0   Max.   :52.00   Max.   :52.0
> data  <-  read.table("/b.txt", header=T, sep="\t", row.names=1)
Error in file(file, "rt") : cannot open the connection
In addition: Warning message:
In file(file, "rt") : cannot open file '/b.txt': No such file or directory
> data <- read.table(file.choose(), header=T, row.names=1)
> data
           Dimension Interval Mass Point
AdverbPl           5        4   14    41
AdverbSing         1       19    2    52
Compound           6       10    1     7
CountPl           10       39    8    31
CountSing          1       14    3    31
Mass              13       55   52    21
> local({pkg <- select.list(sort(.packages(all.available = TRUE)),graphics=TRUE)
+ if(nchar(pkg)) library(pkg, character.only=TRUE)})
> utils:::menuInstallPkgs()
--- Please select a CRAN mirror for use in this session ---
Error in contrib.url(repos, type) :
  trying to use CRAN without setting a mirror
> utils:::menuInstallLocal()
Error in install.packages(choose.files("", filters = Filters[c("zip",  :
  no packages were specified
> update.packages(ask='graphics')
--- Please select a CRAN mirror for use in this session ---
Error in contrib.url(repos, type) :
  trying to use CRAN without setting a mirror
> utils:::menuInstallPkgs()
--- Please select a CRAN mirror for use in this session ---
Warning in install.packages(NULL, .libPaths()[1L], dependencies = NA, type = type) :
  'lib = "C:/Program Files/R/R-2.13.2/library"' is not writable
trying URL 'http://ftp.sunet.se/pub/lang/CRAN/bin/windows/contrib/2.13/pvclust_1.2-2.zip'
Content type 'application/zip' length 141272 bytes (137 Kb)
opened URL
downloaded 137 Kb

package 'pvclust' successfully unpacked and MD5 sums checked

The downloaded packages are in
        C:\Users\Misha\AppData\Local\Temp\RtmpF7fVWu\downloaded_packages
> library(pvclust)
> data.t  <-  t(data)
> pvclust  <-  pvclust(data.t, method.hclust="ward", method.dist="euclidean")
Bootstrap (r = 0.5)... Done.
Bootstrap (r = 0.5)... Done.
Bootstrap (r = 0.5)... Done.
Bootstrap (r = 0.75)... Done.
Bootstrap (r = 0.75)... Done.
Bootstrap (r = 1.0)... Done.
Bootstrap (r = 1.0)... Done.
Bootstrap (r = 1.0)... Done.
Bootstrap (r = 1.25)... Done.
Bootstrap (r = 1.25)... Done.
```

```
Warning message:
In a$p[] <- c(1, bp[r == 1]) :
  number of items to replace is not a multiple of replacement length
> plot(pvclust, frame.plot = T, cex = 1.4, col = 1)
> pvclust  <-  pvclust(data, method.hclust="ward", method.dist="euclidean")
Bootstrap (r = 0.5)... Done.
Bootstrap (r = 0.5)... Done.
Bootstrap (r = 0.67)... Done.
Bootstrap (r = 0.67)... Done.
Bootstrap (r = 0.83)... Done.
Bootstrap (r = 1.0)... Done.
Bootstrap (r = 1.0)... Done.
Bootstrap (r = 1.17)... Done.
Bootstrap (r = 1.17)... Done.
Bootstrap (r = 1.33)... Done.
Warning message:
In a$p[] <- c(1, bp[r == 1]) :
  number of items to replace is not a multiple of replacement length
> plot(pvclust, frame.plot = T, cex = 1.4, col = 1)
>

> LogReg_lrm <- lrm(Lexeme ~  Shape + Rigidity + patient + LangackerAdverbial, data = data,
x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ Shape + Rigidity + patient + LangackerAdverbial,
    data = data, x = T, y = T)


Frequencies of Responses
  set stand
   84   105

Frequencies of Missing Values Due to Each Variable
            Lexeme              Shape           Rigidity            patient
                 0                 87                 22                  0
LangackerAdverbial
                 0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy
       189      0.002     157.05          9          0      0.934      0.868
     Gamma      Tau-a         R2      Brier
      0.88      0.431      0.756      0.084

                                    Coef     S.E.    Wald Z P
Intercept                            3.1470  0.7808  4.03  0.0001
Shape=mid                           -1.7276  0.6557 -2.63  0.0084
Shape=vertical                       0.9231  1.1480  0.80  0.4213
Rigidity=NonRigid                    0.6593  0.6501  1.01  0.3105
Rigidity=Rigid                      -0.3836  0.6425 -0.60  0.5505
patient=pronoun                     -1.9655  0.8607 -2.28  0.0224
patient=simplenoun                  -0.8420  0.6873 -1.23  0.2205
LangackerAdverbial=c                -1.2963  0.5284 -2.45  0.0142
LangackerAdverbial=e                 0.1328  1.1714  0.11  0.9097
LangackerAdverbial=Notimedistinction -12.6904 20.2607 -0.63  0.5311

> LogReg_lrm <- lrm(Lexeme ~  sweet.savory + theme + patient + LangackerAdverbial, data =
data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ sweet.savory + theme + patient + LangackerAdverbial,
    data = data, x = T, y = T)


Frequencies of Responses
  set stand
   91    94

Frequencies of Missing Values Due to Each Variable
            Lexeme       sweet.savory              theme            patient
                 0                 77                 33                  0
LangackerAdverbial
                 0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy
```

```
       185      0.003     149.55          7          0      0.933      0.867
     Gamma      Tau-a         R2      Brier
     0.882      0.436      0.739      0.093

                                    Coef      S.E.    Wald Z P
Intercept                            2.91005  0.8591  3.39  0.0007
sweet.savory=sweet                  -0.06985  0.7256 -0.10  0.9233
theme=cooking                       -1.30946  0.7523 -1.74  0.0818
patient=pronoun                     -0.91141  0.7514 -1.21  0.2252
patient=simplenoun                  -0.54116  0.6585 -0.82  0.4112
LangackerAdverbial=c                -1.74419  0.5279 -3.30  0.0010
LangackerAdverbial=e                -0.69909  0.9392 -0.74  0.4567
LangackerAdverbial=Notimedistinction -12.36970 19.9875 -0.62  0.5360

> LogReg_lrm <- lrm(Lexeme ~  sweet.savory + theme + temperature + countability, data = data,
x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ sweet.savory + theme + temperature + countability,
    data = data, x = T, y = T)


Frequencies of Responses
  set stand
   40    54

Frequencies of Missing Values Due to Each Variable
      Lexeme sweet.savory        theme  temperature countability
           0           77           33          107           81

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy
        94      7e-08      21.59          6     0.0014      0.773      0.545
     Gamma      Tau-a         R2      Brier
      0.57       0.27      0.276      0.192

                     Coef    S.E.   Wald Z P
Intercept            -0.3636 0.7462 -0.49  0.6260
sweet.savory=sweet    0.3790 0.6377  0.59  0.5523
theme=cooking        -1.2680 0.6462 -1.96  0.0497
temperature=low      -0.8537 0.7946 -1.07  0.2827
temperature=medium    0.9434 0.5378  1.75  0.0794
countability=CountSing  0.8661 0.5669  1.53  0.1266
countability=Mass     1.4214 0.6316  2.25  0.0244

> LogReg_lrm <- lrm(Lexeme ~  sweet.savory + theme + Rigidity + Shape, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ sweet.savory + theme + Rigidity + Shape,
    data = data, x = T, y = T)


Frequencies of Responses
  set stand
   55    74

Frequencies of Missing Values Due to Each Variable
      Lexeme sweet.savory        theme     Rigidity        Shape
           0           77           33           22           87

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy
       129      8e-11      13.86          6     0.0313       0.68      0.361
     Gamma      Tau-a         R2      Brier
     0.383      0.178      0.137      0.217

                   Coef    S.E.   Wald Z P
Intercept           1.1852 0.7284  1.63  0.1037
sweet.savory=sweet -0.6455 0.6733 -0.96  0.3377
theme=cooking      -1.3551 0.6770 -2.00  0.0453
Rigidity=NonRigid   0.7007 0.5378  1.30  0.1926
Rigidity=Rigid      0.2346 0.4530  0.52  0.6045
Shape=mid          -0.6339 0.4669 -1.36  0.1745
Shape=vertical      0.5142 0.6501  0.79  0.4289

> LogReg_lrm <- lrm(Lexeme ~  sweet.savory + theme + LangackerAdverbail + patient, data =
data, x=T, y=T)
```

```
Error in eval(expr, envir, enclos) :
  object 'LangackerAdverbail' not found
> LogReg_lrm <- lrm(Lexeme ~  sweet.savory + theme + LangackerAdverbial + patient, data =
data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ sweet.savory + theme + LangackerAdverbial +
    patient, data = data, x = T, y = T)


Frequencies of Responses
  set stand
   91    94

Frequencies of Missing Values Due to Each Variable
            Lexeme       sweet.savory              theme LangackerAdverbial
                 0                 77                 33                  0
           patient
                 0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy
       185      0.003     149.55          7          0      0.933      0.867
     Gamma      Tau-a         R2      Brier
     0.882      0.436      0.739      0.093

                                    Coef      S.E.    Wald Z P
Intercept                            2.91005  0.8591  3.39  0.0007
sweet.savory=sweet                  -0.06985  0.7256 -0.10  0.9233
theme=cooking                       -1.30946  0.7523 -1.74  0.0818
LangackerAdverbial=c                -1.74419  0.5279 -3.30  0.0010
LangackerAdverbial=e                -0.69909  0.9392 -0.74  0.4567
LangackerAdverbial=Notimedistinction -12.36970 19.9875 -0.62  0.5360
patient=pronoun                     -0.91141  0.7514 -1.21  0.2252
patient=simplenoun                  -0.54116  0.6585 -0.82  0.4112

> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + LangackerAdverbial + patient, data =
data, x=T, y=T)
Error: NA/NaN/Inf in foreign function call (arg 4)
In addition: Warning messages:
1: In Ops.factor(y, mu) : - not meaningful for factors
2: In Ops.factor(eta, offset) : - not meaningful for factors
3: In Ops.factor(y, mu) : - not meaningful for factors
> mcatab <- mca(data, abbrev = T)
Error: could not find function "mca"
> library(MASS)
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T, row.names= 1)
Error in file.choose() : file choice cancelled
> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + LangackerAdverbial + patient, data =
data, family= "binary")
Error in get(family, mode = "function", envir = parent.frame()) :
  object 'binary' of mode 'function' was not found
> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + LangackerAdverbial + patient, data =
data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ sweet.savory + theme + LangackerAdverbial +
    patient, family = "binomial", data = data)

Deviance Residuals:
     Min        1Q    Median        3Q       Max
-2.40706  -0.00009   0.32570   0.60630   1.47853

Coefficients:
                                   Estimate Std. Error z value Pr(>|z|)
(Intercept)                         2.91005    0.85912   3.387 0.000706 ***
sweet.savorysweet                  -0.06985    0.72564  -0.096 0.923318
themecooking                       -1.30946    0.75237  -1.740 0.081779 .
LangackerAdverbialc                -1.74419    0.52791  -3.304 0.000953 ***
LangackerAdverbiale                -0.69909    0.93923  -0.744 0.456684
LangackerAdverbialNotimedistinction -21.72041 1300.05776  -0.017 0.986670
patientpronoun                     -0.91141    0.75144  -1.213 0.225173
patientsimplenoun                  -0.54116    0.65859  -0.822 0.411254
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1
```

```
(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 256.42  on 184  degrees of freedom
Residual deviance: 106.86  on 177  degrees of freedom
  (94 observations deleted due to missingness)
AIC: 122.86

Number of Fisher Scoring iterations: 18

> summary(data)
   Lexeme           Shape         Rigidity          LangackerAdverbial temperature
countability     negation
 set  :140   horizontal:73   Inbetween:90   a               : 97      high  : 69   CountPl
:57    positive:279
 stand:139   mid       :94   NonRigid :88   c               : 61      low   : 22
CountSing:86
             vertical  :25   Rigid    :79   e               : 19      medium: 81   Mass
:55
             NA's      :87   NA's     :22   Notimedistinction:102      NA's  :107   NA's
:81



       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :207   Def    : 18   to  : 18    aside  :118   baking :160   let    :125   savory:
92
 pronoun   : 31   DefPl  :  9   NA's:261    for    : 41   cooking: 86   allow  : 11   sweet
:110
 simplenoun: 41   DefSing:  2               at     : 32   NA's   : 33   remove :  4   NA's  :
77
                  Indef  :  4               until  : 14                 stir   :  4
                  NA's   :246               in     :  9                 combine:  3
                                            (Other): 16                 (Other): 38
                                            NA's   : 49                 NA's   : 94
> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + LangackerAdverbial +  countability
+patient, data = data, family= "binomial")
> summary(data)
   Lexeme           Shape         Rigidity          LangackerAdverbial temperature
countability     negation
 set  :140   horizontal:73   Inbetween:90   a               : 97      high  : 69   CountPl
:57    positive:279
 stand:139   mid       :94   NonRigid :88   c               : 61      low   : 22
CountSing:86
             vertical  :25   Rigid    :79   e               : 19      medium: 81   Mass
:55
             NA's      :87   NA's     :22   Notimedistinction:102      NA's  :107   NA's
:81



       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :207   Def    : 18   to  : 18    aside  :118   baking :160   let    :125   savory:
92
 pronoun   : 31   DefPl  :  9   NA's:261    for    : 41   cooking: 86   allow  : 11   sweet
:110
 simplenoun: 41   DefSing:  2               at     : 32   NA's   : 33   remove :  4   NA's  :
77
                  Indef  :  4               until  : 14                 stir   :  4
                  NA's   :246               in     :  9                 combine:  3
                                            (Other): 16                 (Other): 38
                                            NA's   : 49                 NA's   : 94
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ sweet.savory + theme + LangackerAdverbial +
    countability + patient, family = "binomial", data = data)

Deviance Residuals:
     Min        1Q    Median        3Q       Max
-2.44694  -0.00009  -0.00004   0.52081   1.44994

Coefficients:
                                Estimate Std. Error z value Pr(>|z|)
(Intercept)                       2.3444     1.0393   2.256  0.02409 *
sweet.savorysweet                -0.5560     0.8276  -0.672  0.50173
themecooking                     -1.1353     0.8526  -1.332  0.18298
```

```
LangackerAdverbialc                   -1.8302     0.6471  -2.828  0.00468 **
LangackerAdverbiale                    0.3160     1.2272   0.257  0.79682
LangackerAdverbialNotimedistinction  -21.3209  1485.0828  -0.014  0.98855
countabilityCountSing                  0.8489     0.7037   1.206  0.22764
countabilityMass                       0.5132     0.8088   0.634  0.52577
patientpronoun                        -1.0521     0.9043  -1.164  0.24462
patientsimplenoun                     -0.2510     0.7140  -0.352  0.72519
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 186.965  on 134  degrees of freedom
Residual deviance:  76.713  on 125  degrees of freedom
  (144 observations deleted due to missingness)
AIC: 96.713

Number of Fisher Scoring iterations: 18

> summary(data)
   Lexeme          Shape         Rigidity          LangackerAdverbial temperature
countability     negation
 set  :140   horizontal:73   Inbetween:90   a               : 97      high  : 69   CountPl
:57    positive:279
 stand:139   mid       :94   NonRigid :88   c               : 61      low   : 22
CountSing:86
             vertical  :25   Rigid    :79   e               : 19      medium: 81   Mass
:55
             NA's      :87   NA's     :22   Notimedistinction:102      NA's  :107   NA's
:81



       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :207   Def    : 18   to  : 18    aside  :118   baking :160   let    :125   savory:
92
 pronoun   : 31   DefPl  :  9   NA's:261    for    : 41   cooking: 86   allow  : 11   sweet
:110
 simplenoun: 41   DefSing:  2               at     : 32   NA's   : 33   remove :  4   NA's  :
77
                  Indef  :  4               until  : 14                 stir   :  4
                  NA's   :246               in     :  9                 combine:  3
                                            (Other): 16                 (Other): 38
                                            NA's   : 49                 NA's   : 94
> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + LangackerAdverbial +  countability
+patient, data = data, family= "binomial")Rigidity
Error: unexpected symbol in "LogReg_glm <- glm(Lexeme ~  sweet.savory + theme +
LangackerAdverbial +  countability +patient, data = data, family= "binomial")Rigidity"
> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + LangackerAdverbial +  Rigidity +patient,
data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ sweet.savory + theme + LangackerAdverbial +
    Rigidity + patient, family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.5983  -0.0001   0.2465   0.5484   1.4706

Coefficients:
                                    Estimate Std. Error z value Pr(>|z|)
(Intercept)                          3.09385    0.96716   3.199  0.00138 **
sweet.savorysweet                   -0.28495    0.84025  -0.339  0.73451
themecooking                        -1.64372    0.85197  -1.929  0.05369 .
LangackerAdverbialc                 -1.75184    0.55751  -3.142  0.00168 **
LangackerAdverbiale                 -0.75771    0.95289  -0.795  0.42652
LangackerAdverbialNotimedistinction -21.72460 1329.72769  -0.016  0.98697
RigidityNonRigid                    -0.04748    0.69067  -0.069  0.94519
RigidityRigid                        0.53197    0.63406   0.839  0.40147
patientpronoun                      -1.02310    0.76770  -1.333  0.18263
patientsimplenoun                   -0.89731    0.73316  -1.224  0.22099
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 243.90  on 175  degrees of freedom
```

```
Residual deviance: 100.48  on 166  degrees of freedom
  (103 observations deleted due to missingness)
AIC: 120.48

Number of Fisher Scoring iterations: 18

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial , data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.4669  -0.0001   0.3127   0.4894   1.3959

Coefficients:
                                  Estimate Std. Error z value Pr(>|z|)
(Intercept)                         2.9939     0.4780   6.264 3.76e-10 ***
themecooking                       -1.4504     0.4633  -3.130  0.00175 **
LangackerAdverbialc                -2.0438     0.5024  -4.068 4.75e-05 ***
LangackerAdverbiale                -0.9320     0.7702  -1.210  0.22627
LangackerAdverbialNotimedistinction -22.1488  1092.7351  -0.020  0.98383
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 341.01  on 245  degrees of freedom
Residual deviance: 127.84  on 241  degrees of freedom
  (33 observations deleted due to missingness)
AIC: 137.84

Number of Fisher Scoring iterations: 18

> LogReg_lrm <- lrm(Lexeme ~  theme + LangackerAdverbial , data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ theme + LangackerAdverbial, data = data,
    x = T, y = T)


Frequencies of Responses
  set stand
  122   124

Frequencies of Missing Values Due to Each Variable
            Lexeme              theme LangackerAdverbial
                 0                 33                  0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a         R2
       246      0.001     213.17          4          0      0.945       0.89      0.927
0.447      0.773
     Brier
     0.084

                                    Coef    S.E.    Wald Z P
Intercept                            2.994  0.4780  6.26  0.0000
theme=cooking                       -1.450  0.4633 -3.13  0.0017
LangackerAdverbial=c                -2.044  0.5024 -4.07  0.0000
LangackerAdverbial=e                -0.932  0.7702 -1.21  0.2263
LangackerAdverbial=Notimedistinction -13.796 27.6698 -0.50  0.6181

> LogReg_glm <- glm(Lexeme ~  theme * LangackerAdverbial , data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme * LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
     Min        1Q    Median        3Q       Max
-2.58840  -0.00008   0.26728   0.43660   1.28583

Coefficients:
```

```
                                                Estimate Std. Error z value Pr(>|z|)
(Intercept)                                      3.31419    0.71985   4.604 4.14e-06 ***
themecooking                                    -1.92789    0.85236  -2.262  0.02371 *
LangackerAdverbialc                             -2.49321    0.80566  -3.095  0.00197 **
LangackerAdverbiale                             -1.01160    1.27208  -0.795  0.42648
LangackerAdverbialNotimedistinction            -22.88025 1437.06561  -0.016  0.98730
themecooking:LangackerAdverbialc                 0.85560    1.05423   0.812  0.41703
themecooking:LangackerAdverbiale                 0.03077    1.63090   0.019  0.98495
themecooking:LangackerAdverbialNotimedistinction    1.92789 2317.19854   0.001  0.99934
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 341.01  on 245  degrees of freedom
Residual deviance: 127.03  on 238  degrees of freedom
  (33 observations deleted due to missingness)
AIC: 143.03

Number of Fisher Scoring iterations: 18

> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity            LangackerAdverbial temperature
countability     negation
 sit  :135   horizontal:90   Inbetween:109   a                 :128      high  :65   CountPl
:53    negative:  2
 stand:140   mid       :76   NonRigid : 62   c                 : 86      low   :39
CountSing:88    positive:273
             vertical  :26   Rigid    : 82   e                 : 50      medium:98   Mass
:60
             NA's      :83   NA's     : 22   f                 :  1      NA's  :73   NA's
:74
                                             Notimedistionction:  9
                                             NA's              :  1

       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :129   Def    : 38   to  : 24    for    :86    baking :170   let    :238   savory:
83
 pronoun   : 91   DefPl  : 30   NA's:251    at     :43    cooking: 67   allow  : 14   sweet
:123
 simplenoun: 55   DefSing:  3               in     :27    NA's   : 38   leave  :  5   NA's  :
69
                  NA's   :204               until  :17                  can    :  2
                                            on     :14                  have   :  2
                                            (Other):29                  (Other):  5
                                            NA's   :59                  NA's   :  9
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity            LangackerAdverbial temperature
countability     negation
 sit  :135   horizontal:90   Inbetween:109   a                 :128      high  :65   CountPl
:53    negative:  2
 stand:140   mid       :76   NonRigid : 62   c                 : 86      low   :39
CountSing:88    positive:273
             vertical  :26   Rigid    : 82   e                 : 51      medium:98   Mass
:60
             NA's      :83   NA's     : 22   Notimedistionction: 10      NA's  :73   NA's
:74



       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :129   Def    : 38   to  : 24    for    :86    baking :170   let    :238   savory:
83
 pronoun   : 91   DefPl  : 30   NA's:251    at     :43    cooking: 67   allow  : 14   sweet
:123
 simplenoun: 55   DefSing:  3               in     :27    NA's   : 38   leave  :  5   NA's  :
69
                  NA's   :204               until  :17                  can    :  2
                                            on     :14                  have   :  2
                                            (Other):29                  (Other):  5
                                            NA's   :59                  NA's   :  9
> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial , data = data, family= "binomial")
> summary(LogReg_glm)

Call:
```

```
glm(formula = Lexeme ~ theme + LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.5711  -1.0676   0.8295   0.8896   1.5545

Coefficients:
                                   Estimate Std. Error z value Pr(>|z|)
(Intercept)                          0.8901     0.2234   3.985 6.76e-05 ***
themecooking                        -0.1675     0.3071  -0.545   0.5855
LangackerAdverbialc                 -1.1540     0.3103  -3.719   0.0002 ***
LangackerAdverbiale                 -1.5760     0.3953  -3.987 6.70e-05 ***
LangackerAdverbialNotimedistionction -17.4562   848.3672  -0.021   0.9836
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 328.04  on 236  degrees of freedom
Residual deviance: 291.83  on 232  degrees of freedom
  (38 observations deleted due to missingness)
AIC: 301.83

Number of Fisher Scoring iterations: 15

> LogReg_lrm <- lrm(Lexeme ~  theme + LangackerAdverbial , data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ theme + LangackerAdverbial, data = data,
    x = T, y = T)


Frequencies of Responses
  sit stand
  113   124

Frequencies of Missing Values Due to Each Variable
            Lexeme              theme LangackerAdverbial
                 0                 38                  0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a         R2
       237      0.002      36.21          4          0      0.692      0.385      0.474
0.193      0.189
     Brier
     0.215

                                   Coef    S.E.    Wald Z P
Intercept                           0.8901  0.2234  3.98  0.0001
theme=cooking                      -0.1675  0.3071 -0.55  0.5855
LangackerAdverbial=c               -1.1540  0.3103 -3.72  0.0002
LangackerAdverbial=e               -1.5760  0.3953 -3.99  0.0001
LangackerAdverbial=Notimedistionction -9.0962 21.4052 -0.42  0.6709

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial + sweet.savory + temperature, data =
data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial + sweet.savory +
    temperature, family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.7282  -0.9990   0.7133   0.9044   1.8966

Coefficients:
                                   Estimate Std. Error z value Pr(>|z|)
(Intercept)                          0.7756     0.6673   1.162  0.24507
themecooking                        -0.1507     0.6050  -0.249  0.80323
LangackerAdverbialc                 -0.5561     0.4460  -1.247  0.21248
LangackerAdverbiale                 -1.6741     0.6098  -2.746  0.00604 **
LangackerAdverbialNotimedistionction -17.5204  1043.1125  -0.017  0.98660
sweet.savorysweet                    0.3934     0.5952   0.661  0.50862
temperaturelow                      -1.1127     0.6604  -1.685  0.09202 .
temperaturemedium                    0.0698     0.4490   0.155  0.87646
```

```
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 181.65  on 132  degrees of freedom
Residual deviance: 154.01  on 125  degrees of freedom
  (142 observations deleted due to missingness)
AIC: 170.01

Number of Fisher Scoring iterations: 15

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial + patient + temperature, data = data,
family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial + patient +
    temperature, family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.2829  -0.5576   0.3119   0.5002   2.1192

Coefficients:
                                   Estimate Std. Error z value Pr(>|z|)
(Intercept)                          2.4646     0.5259   4.686 2.79e-06 ***
themecooking                        -0.4490     0.5032  -0.892    0.372
LangackerAdverbialc                 -0.5678     0.5155  -1.102    0.271
LangackerAdverbiale                 -0.4699     0.6787  -0.692    0.489
LangackerAdverbialNotimedistionction -17.3161  1613.8528  -0.011    0.991
patientpronoun                      -4.2137     0.6144  -6.858 6.96e-12 ***
patientsimplenoun                   -2.6407     0.5202  -5.076 3.85e-07 ***
temperaturelow                      -0.6441     0.7215  -0.893    0.372
temperaturemedium                    0.5344     0.5281   1.012    0.312
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 238.42  on 174  degrees of freedom
Residual deviance: 130.13  on 166  degrees of freedom
  (100 observations deleted due to missingness)
AIC: 148.13

Number of Fisher Scoring iterations: 16

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial + patient, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial + patient,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.2557  -0.4122   0.4045   0.4289   2.3403

Coefficients:
                                   Estimate Std. Error z value Pr(>|z|)
(Intercept)                          2.4622     0.3830   6.428 1.29e-10 ***
themecooking                        -0.1223     0.4300  -0.284   0.7762
LangackerAdverbialc                 -0.8503     0.4266  -1.993   0.0462 *
LangackerAdverbiale                 -0.9770     0.5267  -1.855   0.0636 .
LangackerAdverbialNotimedistionction -16.9513  1316.1817  -0.013   0.9897
patientpronoun                      -4.0346     0.5015  -8.045 8.59e-16 ***
patientsimplenoun                   -2.4484     0.4303  -5.690 1.27e-08 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 328.04  on 236  degrees of freedom
Residual deviance: 184.35  on 230  degrees of freedom
  (38 observations deleted due to missingness)
AIC: 198.35

Number of Fisher Scoring iterations: 16
```

```
> LogReg_lrm <- lrm(Lexeme ~  theme + LangackerAdverbial + patient, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ theme + LangackerAdverbial + patient,
    data = data, x = T, y = T)


Frequencies of Responses
  sit stand
  113   124

Frequencies of Missing Values Due to Each Variable
            Lexeme              theme LangackerAdverbial            patient
                 0                 38                  0                  0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a         R2
       237      0.002     143.68          6          0        0.9        0.8      0.831
0.401      0.607
     Brier
      0.12

                                     Coef    S.E.    Wald Z P
Intercept                             2.4622  0.3830  6.43  0.0000
theme=cooking                        -0.1223  0.4300 -0.28  0.7762
LangackerAdverbial=c                 -0.8503  0.4266 -1.99  0.0462
LangackerAdverbial=e                 -0.9770  0.5267 -1.85  0.0636
LangackerAdverbial=Notimedistionction -7.6278 20.5174 -0.37  0.7101
patient=pronoun                      -4.0346  0.5015 -8.05  0.0000
patient=simplenoun                   -2.4484  0.4303 -5.69  0.0000

> LogReg_glm <- glm(Lexeme ~  LangackerAdverbial + patient, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ LangackerAdverbial + patient, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.1664  -0.4156   0.4485   0.5319   2.3678

Coefficients:
                                     Estimate Std. Error z value Pr(>|z|)
(Intercept)                            2.2462     0.3225   6.965 3.28e-12 ***
LangackerAdverbialc                   -0.6776     0.3929  -1.725   0.0846 .
LangackerAdverbiale                   -1.0125     0.4826  -2.098   0.0359 *
LangackerAdverbialNotimedistionction -16.6976  1172.5444  -0.014   0.9886
patientpronoun                        -3.9745     0.4580  -8.679  < 2e-16 ***
patientsimplenoun                     -2.3210     0.3956  -5.867 4.44e-09 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 381.14  on 274  degrees of freedom
Residual deviance: 216.25  on 269  degrees of freedom
AIC: 228.25

Number of Fisher Scoring iterations: 16

> LogReg_glm <- glm(Lexeme ~  Shape + Rigidity + temperature, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Shape + Rigidity + temperature, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.8444  -1.3073   0.6644   1.0123   1.6075

Coefficients:
                Estimate Std. Error z value Pr(>|z|)
(Intercept)       0.4013     0.5010   0.801   0.4232
Shapemid         -0.2018     0.4473  -0.451   0.6519
```

```
Shapevertical       0.2149     0.5801   0.370   0.7111
RigidityNonRigid    1.0981     0.5155   2.130   0.0331 *
RigidityRigid      -0.1005     0.4531  -0.222   0.8245
temperaturelow     -1.1703     0.5630  -2.079   0.0376 *
temperaturemedium   0.1008     0.4034   0.250   0.8027
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 196.19  on 145  degrees of freedom
Residual deviance: 181.96  on 139  degrees of freedom
  (129 observations deleted due to missingness)
AIC: 195.96

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  Rigidity + temperature, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + temperature, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.7381  -1.3060   0.7064   1.0037   1.6611

Coefficients:
                Estimate Std. Error z value Pr(>|z|)
(Intercept)       0.1741     0.3744   0.465  0.64189
RigidityNonRigid  0.8376     0.4181   2.003  0.04514 *
RigidityRigid     0.1233     0.3686   0.334  0.73805
temperaturelow   -1.2638     0.4842  -2.610  0.00905 **
temperaturemedium  0.2493     0.3632   0.687  0.49237
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 254.72  on 186  degrees of freedom
Residual deviance: 236.42  on 182  degrees of freedom
  (88 observations deleted due to missingness)
AIC: 246.42

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  Rigidity + temperature + sweet.savory, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + temperature + sweet.savory,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.8443  -1.3037   0.6637   1.0054   1.9586

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
(Intercept)      0.292070   0.471663   0.619 0.535762
RigidityNonRigid 1.108933   0.533357   2.079 0.037603 *
RigidityRigid    0.128213   0.415764   0.308 0.757794
temperaturelow  -2.049826   0.608990  -3.366 0.000763 ***
temperaturemedium  0.099722   0.418134   0.238 0.811500
sweet.savorysweet -0.001526   0.379423  -0.004 0.996791
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 193.43  on 141  degrees of freedom
Residual deviance: 171.68  on 136  degrees of freedom
  (133 observations deleted due to missingness)
AIC: 183.68

Number of Fisher Scoring iterations: 4
```

```
> LogReg_glm <- glm(Lexeme ~  countability + temperature + patient, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ countability + temperature + patient,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.4668  -0.5334   0.3127   0.4400   2.0102

Coefficients:
                     Estimate Std. Error z value Pr(>|z|)
(Intercept)            2.0301     0.6436   3.154  0.00161 **
countabilityCountSing  0.3083     0.6100   0.505  0.61324
countabilityMass       0.8580     0.6845   1.253  0.21003
temperaturelow        -0.7944     0.7635  -1.041  0.29808
temperaturemedium      0.1057     0.5564   0.190  0.84932
patientpronoun        -4.3224     0.6821  -6.336 2.35e-10 ***
patientsimplenoun     -2.7807     0.5624  -4.945 7.63e-07 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 202.98  on 147  degrees of freedom
Residual deviance: 117.37  on 141  degrees of freedom
  (127 observations deleted due to missingness)
AIC: 131.37

Number of Fisher Scoring iterations: 5

> LogReg_glm <- glm(Lexeme ~  countability + temperature + patient + article, data = data,
family= "binomial")
Warning message:
glm.fit: fitted probabilities numerically 0 or 1 occurred
> LogReg_glm <- glm(Lexeme ~  countability + temperature + patient + article, data = data,
family= "binomial")
Warning message:
glm.fit: fitted probabilities numerically 0 or 1 occurred
> LogReg_glm <- glm(Lexeme ~  temperature + patient + article, data = data, family=
"binomial")
Warning message:
glm.fit: fitted probabilities numerically 0 or 1 occurred
> LogReg_glm <- glm(Lexeme ~  temperature + patient, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ temperature + patient, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.3092  -0.5638   0.3796   0.5038   1.9584

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
(Intercept)         2.0003     0.4108   4.870 1.12e-06 ***
temperaturelow     -1.0474     0.6141  -1.706   0.0881 .
temperaturemedium   0.5938     0.4738   1.253   0.2102
patientpronoun     -4.2171     0.5522  -7.637 2.23e-14 ***
patientsimplenoun  -2.7116     0.4844  -5.598 2.17e-08 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 276.68  on 201  degrees of freedom
Residual deviance: 156.86  on 197  degrees of freedom
  (73 observations deleted due to missingness)
AIC: 166.86

Number of Fisher Scoring iterations: 5

> LogReg_glm <- glm(Lexeme ~  temperature + patient + LangackerAdverbial, data = data, family=
"binomial")
> summary(LogReg_glm)
```

```
Call:
glm(formula = Lexeme ~ temperature + patient + LangackerAdverbial,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.2474  -0.5133   0.3284   0.4785   1.9534

Coefficients:
                                    Estimate Std. Error z value Pr(>|z|)
(Intercept)                           2.1094     0.4401   4.793 1.64e-06 ***
temperaturelow                       -0.8625     0.6469  -1.333    0.182
temperaturemedium                     0.7839     0.4886   1.605    0.109
patientpronoun                       -4.0699     0.5626  -7.234 4.68e-13 ***
patientsimplenoun                    -2.5694     0.4948  -5.192 2.08e-07 ***
LangackerAdverbialc                  -0.4514     0.4783  -0.944    0.345
LangackerAdverbiale                  -0.5708     0.6126  -0.932    0.351
LangackerAdverbialNotimedistionction -17.0904  1445.2957  -0.012    0.991
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 276.68  on 201  degrees of freedom
Residual deviance: 150.78  on 194  degrees of freedom
  (73 observations deleted due to missingness)
AIC: 166.78

Number of Fisher Scoring iterations: 16

> data <- read.table(file.choose(), header=T)
> summary(data)
 Lexeme           Shape          Rigidity            LangackerAdverbial temperature
countability     negation
 set:140   horizontal: 70   Inbetween:103   a                :51       high  : 54   CountPl
:76    negative:  2
 sit:135   mid       : 84   NonRigid : 68   c                :71       low   : 39
CountSing:76    positive:273
           vertical  : 13   Rigid    : 78   e                :41       medium: 54   Mass
:51
           NA's      :108   NA's     : 26   Notimedistinction :96       NA's  :128   NA's
:72
                                            Notimedistionction: 9
                                            NA's              : 7

       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :113   Def    : 42   to  :  8    aside  :118   baking :150   let    :122   savory:
87
 pronoun   :106   DefPl  : 39   NA's:267    for    : 47   cooking: 85   remove :  4   sweet
:113
 simplenoun: 56   DefSing:  5               in     : 28   NA's   : 40   stir   :  4   NA's  :
75
                  Indef  :  4               on     : 17                 allow  :  3
                  NA's   :185               at     : 13                 combine:  3
                                            (Other): 30                 (Other): 44
                                            NA's   : 22                 NA's   : 95
> data <- read.table(file.choose(), header=T)
> summary(data)
 Lexeme           Shape          Rigidity           LangackerAdverbial temperature
countability     negation
 set:140   horizontal: 70   Inbetween:103   a                : 51      high  : 54   CountPl
:76    negative:  2
 sit:135   mid       : 84   NonRigid : 68   c                : 71      low   : 39
CountSing:76    positive:273
           vertical  : 13   Rigid    : 78   e                : 41      medium: 54   Mass
:51
           NA's      :108   NA's     : 26   Notimedistinction:112      NA's  :128   NA's
:72



       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :113   Def    : 42   to  :  8    aside  :118   baking :150   let    :122   savory:
87
 pronoun   :106   DefPl  : 39   NA's:267    for    : 47   cooking: 85   remove :  4   sweet
:113
```

```
 simplenoun: 56   DefSing:  5              in     : 28   NA's   : 40   stir   :  4   NA's  :
75
                 Indef  :  4              on     : 17                 allow  :  3
                 NA's   :185              at     : 13                 combine:  3
                                          (Other): 30                 (Other): 44
                                          NA's   : 22                 NA's   : 95
> LogReg_glm <- glm(Lexeme ~  temperature + patient + LangackerAdverbial, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ temperature + patient + LangackerAdverbial,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.4528  -0.5724   0.3183   0.5199   1.9442

Coefficients:
                                 Estimate Std. Error z value Pr(>|z|)
(Intercept)                       -0.3370     0.5518  -0.611 0.541333
temperaturelow                     0.1435     0.6394   0.224 0.822446
temperaturemedium                  0.9639     0.5881   1.639 0.101217
patientpronoun                     2.6954     0.5792   4.654 3.26e-06 ***
patientsimplenoun                  2.2342     0.6314   3.538 0.000403 ***
LangackerAdverbialc               -1.3891     0.6321  -2.197 0.027986 *
LangackerAdverbiale                0.4556     0.8721   0.522 0.601375
LangackerAdverbialNotimedistinction -3.3644     0.7575  -4.441 8.94e-06 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 198.03  on 146  degrees of freedom
Residual deviance: 115.97  on 139  degrees of freedom
  (128 observations deleted due to missingness)
AIC: 131.97

Number of Fisher Scoring iterations: 5

> LogReg_glm <- glm(Lexeme ~  patient + LangackerAdverbial, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ patient + LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.4664  -0.2009  -0.2009   0.5038   1.8365

Coefficients:
                                 Estimate Std. Error z value Pr(>|z|)
(Intercept)                      -0.01399    0.43741  -0.032   0.9745
patientpronoun                    2.81949    0.45685   6.172 6.76e-10 ***
patientsimplenoun                 2.41194    0.51502   4.683 2.82e-06 ***
LangackerAdverbialc              -1.14711    0.52778  -2.173   0.0297 *
LangackerAdverbiale               0.18724    0.67870   0.276   0.7826
LangackerAdverbialNotimedistinction -3.87946    0.56980  -6.808 9.87e-12 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 381.14  on 274  degrees of freedom
Residual deviance: 186.03  on 269  degrees of freedom
AIC: 198.03

Number of Fisher Scoring iterations: 5

> LogReg_glm <- glm(Lexeme ~  patient + LangackerAdverbial + theme, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ patient + LangackerAdverbial + theme,
    family = "binomial", data = data)

Deviance Residuals:
```

```
    Min       1Q   Median       3Q      Max
-2.3227  -0.2289  -0.1302   0.4383   1.9181

Coefficients:
                                  Estimate Std. Error z value Pr(>|z|)
(Intercept)                         0.3365     0.5602   0.601   0.5481
patientpronoun                      2.8232     0.5197   5.432 5.56e-08 ***
patientsimplenoun                   2.2407     0.5581   4.015 5.95e-05 ***
LangackerAdverbialc                -0.8654     0.5847  -1.480   0.1389
LangackerAdverbiale                 0.6057     0.8369   0.724   0.4692
LangackerAdverbialNotimedistinction -3.9656     0.6496  -6.105 1.03e-09 ***
themecooking                        -1.1377     0.4609  -2.469   0.0136 *
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 325.43  on 234  degrees of freedom
Residual deviance: 147.87  on 228  degrees of freedom
  (40 observations deleted due to missingness)
AIC: 161.87

Number of Fisher Scoring iterations: 6

> LogReg_glm <- glm(Lexeme ~ Rigidity + Shape, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + Shape, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.6373  -1.1923  -0.6536   1.0464   1.8158

Coefficients:
                Estimate Std. Error z value Pr(>|z|)
(Intercept)       0.9217     0.3607   2.555  0.01062 *
RigidityNonRigid -1.4699     0.4854  -3.028  0.00246 **
RigidityRigid    -0.6055     0.3868  -1.565  0.11751
Shapemid         -0.8869     0.3729  -2.378  0.01741 *
Shapevertical     0.1151     0.6612   0.174  0.86176
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 227.25  on 163  degrees of freedom
Residual deviance: 208.72  on 159  degrees of freedom
  (111 observations deleted due to missingness)
AIC: 218.72

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~ Rigidity + Shape + countability, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + Shape + countability, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.7027  -1.1635   0.7122   1.1208   1.7240

Coefficients:
                     Estimate Std. Error z value Pr(>|z|)
(Intercept)            1.2424     0.4926   2.522   0.0117 *
RigidityNonRigid      -1.4290     0.6049  -2.362   0.0182 *
RigidityRigid         -0.8524     0.4482  -1.902   0.0572 .
Shapemid              -0.7876     0.4012  -1.963   0.0496 *
Shapevertical          0.4093     0.8130   0.503   0.6147
countabilityCountSing -0.4695     0.4563  -1.029   0.3034
countabilityMass      -0.2555     0.5185  -0.493   0.6222
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)
```

```
    Null deviance: 189.86  on 136  degrees of freedom
Residual deviance: 176.79  on 130  degrees of freedom
  (138 observations deleted due to missingness)
AIC: 190.79

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~ Rigidity + Shape + countability, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + Shape + countability, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.7027  -1.1635   0.7122   1.1208   1.7240

Coefficients:
                    Estimate Std. Error z value Pr(>|z|)
(Intercept)           1.2424     0.4926   2.522   0.0117 *
RigidityNonRigid     -1.4290     0.6049  -2.362   0.0182 *
RigidityRigid        -0.8524     0.4482  -1.902   0.0572 .
Shapemid             -0.7876     0.4012  -1.963   0.0496 *
Shapevertical         0.4093     0.8130   0.503   0.6147
countabilityCountSing -0.4695     0.4563  -1.029   0.3034
countabilityMass     -0.2555     0.5185  -0.493   0.6222
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 189.86  on 136  degrees of freedom
Residual deviance: 176.79  on 130  degrees of freedom
  (138 observations deleted due to missingness)
AIC: 190.79

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~ Rigidity + Shape + temperature, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + Shape + temperature, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.1261  -0.9707   0.6912   0.8414   1.7189

Coefficients:
                Estimate Std. Error z value Pr(>|z|)
(Intercept)       1.2968     0.6423   2.019   0.0435 *
RigidityNonRigid -1.2827     0.6662  -1.925   0.0542 .
RigidityRigid    -0.8270     0.5628  -1.469   0.1417
Shapemid         -1.2324     0.5204  -2.368   0.0179 *
Shapevertical    -0.2339     0.8737  -0.268   0.7889
temperaturelow    0.8531     0.6242   1.367   0.1717
temperaturemedium 0.7919     0.5349   1.480   0.1388
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 125.11  on 93  degrees of freedom
Residual deviance: 109.44  on 87  degrees of freedom
  (181 observations deleted due to missingness)
AIC: 123.44

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~ Rigidity + Shape + sweet.savory, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + Shape + sweet.savory, family = "binomial",
    data = data)

Deviance Residuals:
```

```
    Min       1Q   Median       3Q      Max
-1.5945  -1.0464   0.8114   0.9483   1.7378

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
(Intercept)       0.56606    0.45373   1.248  0.21218
RigidityNonRigid -0.96633    0.59238  -1.631  0.10284
RigidityRigid    -0.02241    0.43411  -0.052  0.95883
Shapemid         -1.23596    0.43158  -2.864  0.00419 **
Shapevertical    -0.27114    0.71927  -0.377  0.70621
sweet.savorysweet  0.37597    0.42281   0.889  0.37389
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 167.73  on 120  degrees of freedom
Residual deviance: 150.65  on 115  degrees of freedom
  (154 observations deleted due to missingness)
AIC: 162.65

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~ Shape + sweet.savory, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Shape + sweet.savory, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.5387  -0.9422   0.8549   0.9538   1.5524

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
(Intercept)         0.5518     0.3778   1.461 0.144106
Shapemid           -1.4005     0.4183  -3.348 0.000814 ***
Shapevertical      -0.6117     0.6782  -0.902 0.367099
sweet.savorysweet   0.2667     0.4102   0.650 0.515619
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 169.10  on 121  degrees of freedom
Residual deviance: 154.61  on 118  degrees of freedom
  (153 observations deleted due to missingness)
AIC: 162.61

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  patient + LangackerAdverbial + theme, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ patient + LangackerAdverbial + theme,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.3227  -0.2289  -0.1302   0.4383   1.9181

Coefficients:
                                 Estimate Std. Error z value Pr(>|z|)
(Intercept)                        0.3365     0.5602   0.601   0.5481
patientpronoun                     2.8232     0.5197   5.432 5.56e-08 ***
patientsimplenoun                  2.2407     0.5581   4.015 5.95e-05 ***
LangackerAdverbialc               -0.8654     0.5847  -1.480   0.1389
LangackerAdverbiale                0.6057     0.8369   0.724   0.4692
LangackerAdverbialNotimedistinction -3.9656     0.6496  -6.105 1.03e-09 ***
themecooking                      -1.1377     0.4609  -2.469   0.0136 *
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 325.43  on 234  degrees of freedom
```

```
Residual deviance: 147.87  on 228  degrees of freedom
  (40 observations deleted due to missingness)
AIC: 161.87

Number of Fisher Scoring iterations: 6

> LogReg_glm <- glm(Lexeme ~  patient + LangackerAdverbial, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ patient + LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.4664  -0.2009  -0.2009   0.5038   1.8365

Coefficients:
                                  Estimate Std. Error z value Pr(>|z|)
(Intercept)                       -0.01399    0.43741  -0.032   0.9745
patientpronoun                     2.81949    0.45685   6.172 6.76e-10 ***
patientsimplenoun                  2.41194    0.51502   4.683 2.82e-06 ***
LangackerAdverbialc               -1.14711    0.52778  -2.173   0.0297 *
LangackerAdverbiale                0.18724    0.67870   0.276   0.7826
LangackerAdverbialNotimedistinction -3.87946    0.56980  -6.808 9.87e-12 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 381.14  on 274  degrees of freedom
Residual deviance: 186.03  on 269  degrees of freedom
AIC: 198.03

Number of Fisher Scoring iterations: 5

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.3546  -0.4721  -0.2698   0.6518   2.1211

Coefficients:
                                 Estimate Std. Error z value Pr(>|z|)
(Intercept)                        1.8939     0.4433   4.273 1.93e-05 ***
themecooking                      -1.1566     0.3961  -2.920   0.0035 **
LangackerAdverbialc               -0.5583     0.4914  -1.136   0.2559
LangackerAdverbiale                0.8137     0.7391   1.101   0.2710
LangackerAdverbialNotimedistinction  -4.0320     0.5609  -7.188 6.58e-13 ***
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 325.43  on 234  degrees of freedom
Residual deviance: 186.48  on 230  degrees of freedom
  (40 observations deleted due to missingness)
AIC: 196.48

Number of Fisher Scoring iterations: 5

> LogReg_glm <- glm(Lexeme ~  theme + temperature + Shape, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + temperature + Shape, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.0567  -0.7669   0.5335   0.8498   1.6538

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
```

```
(Intercept)         1.0197     0.5091   2.003   0.0452 *
themecooking       -0.9392     0.5197  -1.807   0.0708 .
temperaturelow      0.9668     0.7313   1.322   0.1861
temperaturemedium   0.8579     0.5458   1.572   0.1160
Shapemid           -1.1540     0.5331  -2.164   0.0304 *
Shapevertical      -0.2086     1.0090  -0.207   0.8362
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 118.38  on 88  degrees of freedom
Residual deviance: 100.37  on 83  degrees of freedom
  (186 observations deleted due to missingness)
AIC: 112.37

Number of Fisher Scoring iterations: 3

> LogReg_glm <- glm(Lexeme ~  Rigidity + temperature + Shape, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Rigidity + temperature + Shape, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.1261  -0.9707   0.6912   0.8414   1.7189

Coefficients:
                  Estimate Std. Error z value Pr(>|z|)
(Intercept)         1.2968     0.6423   2.019   0.0435 *
RigidityNonRigid   -1.2827     0.6662  -1.925   0.0542 .
RigidityRigid      -0.8270     0.5628  -1.469   0.1417
temperaturelow      0.8531     0.6242   1.367   0.1717
temperaturemedium   0.7919     0.5349   1.480   0.1388
Shapemid           -1.2324     0.5204  -2.368   0.0179 *
Shapevertical      -0.2339     0.8737  -0.268   0.7889
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 125.11  on 93  degrees of freedom
Residual deviance: 109.44  on 87  degrees of freedom
  (181 observations deleted due to missingness)
AIC: 123.44

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  sweet.savory + temperature + Shape, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ sweet.savory + temperature + Shape, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.9255  -0.9230   0.5876   0.8447   1.6877

Coefficients:
                  Estimate Std. Error z value Pr(>|z|)
(Intercept)         0.3312     0.6024   0.550  0.58239
sweet.savorysweet   0.5159     0.5499   0.938  0.34817
temperaturelow      0.8364     0.6916   1.209  0.22652
temperaturemedium   0.8218     0.5933   1.385  0.16602
Shapemid           -1.4801     0.5620  -2.634  0.00845 **
Shapevertical      -0.4213     0.9511  -0.443  0.65779
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 106.277  on 77  degrees of freedom
Residual deviance:  90.192  on 72  degrees of freedom
  (197 observations deleted due to missingness)
AIC: 102.19
```

```
Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + Shape, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ sweet.savory + theme + Shape, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.5951  -1.0217   0.8109   0.8271   1.6192

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
(Intercept)       0.94336    0.52830   1.786   0.0742 .
sweet.savorysweet -0.04652    0.52574  -0.088   0.9295
themecooking      -0.61893    0.53358  -1.160   0.2461
Shapemid          -1.27475    0.45513  -2.801   0.0051 **
Shapevertical     -0.92467    0.74967  -1.233   0.2174
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 155.23  on 111  degrees of freedom
Residual deviance: 139.74  on 107  degrees of freedom
  (163 observations deleted due to missingness)
AIC: 149.74

Number of Fisher Scoring iterations: 4

> LogReg_lrm <- lrm(Lexeme ~  patient + LangackerAdverbial, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ patient + LangackerAdverbial, data = data,
    x = T, y = T)


Frequencies of Responses
set sit
140 135

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a         R2
       275      4e-12     195.11          5          0      0.924      0.848      0.878
0.426      0.678
     Brier
     0.107

                                    Coef     S.E.   Wald Z P
Intercept                          -0.01399 0.4374 -0.03  0.9745
patient=pronoun                     2.81949 0.4569  6.17  0.0000
patient=simplenoun                  2.41194 0.5150  4.68  0.0000
LangackerAdverbial=c               -1.14711 0.5278 -2.17  0.0298
LangackerAdverbial=e                0.18724 0.6787  0.28  0.7827
LangackerAdverbial=Notimedistinction -3.87946 0.5698 -6.81  0.0000

> LogReg_lrm <- lrm(Lexeme ~  patient + LangackerAdverbial + theme, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ patient + LangackerAdverbial + theme,
    data = data, x = T, y = T)


Frequencies of Responses
set sit
122 113

Frequencies of Missing Values Due to Each Variable
            Lexeme            patient LangackerAdverbial              theme
                 0                  0                  0                 40
```

```
       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a          R2
       235      1e-10     177.57          6          0      0.937      0.873       0.89
0.438      0.707
     Brier
     0.099

                                    Coef    S.E.   Wald Z P
Intercept                            0.3365 0.5602  0.60  0.5481
patient=pronoun                      2.8232 0.5197  5.43  0.0000
patient=simplenoun                   2.2407 0.5581  4.01  0.0001
LangackerAdverbial=c                -0.8654 0.5847 -1.48  0.1389
LangackerAdverbial=e                 0.6057 0.8369  0.72  0.4692
LangackerAdverbial=Notimedistinction -3.9656 0.6496 -6.10  0.0000
theme=cooking                        -1.1377 0.4609 -2.47  0.0136

> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity            LangackerAdverbial temperature
countability     negation
 sit  :135   horizontal:90   Inbetween:109   a                 :128      high  :65   CountPl
:53    negative:  2
 stand:140   mid       :76   NonRigid : 62   c                 : 86      low   :39
CountSing:88    positive:273
             vertical  :26   Rigid    : 82   e                 : 51      medium:98   Mass
:60
             NA's      :83   NA's     : 22   Notimedistionction: 10      NA's  :73   NA's
:74



      patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :129   Def    : 38   to  : 24    for    :86    baking :170   let    :238   savory:
83
 pronoun   : 91   DefPl  : 30   NA's:251    at     :43    cooking: 67   allow  : 14   sweet
:123
 simplenoun: 55   DefSing:  3               in     :27    NA's   : 38   leave  :  5   NA's  :
69
                  NA's   :204               until  :17                  can    :  2
                                            on     :14                  have   :  2
                                            (Other):29                  (Other):  5
                                            NA's   :59                  NA's   :  9
> LogReg_lrm <- lrm(Lexeme ~ LangackerAdverbial + patient, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ LangackerAdverbial + patient, data = data,
    x = T, y = T)


Frequencies of Responses
  sit stand
  135   140

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a          R2
       275      0.001     164.88          5          0      0.896      0.792      0.844
0.397      0.601
     Brier
     0.121

                                    Coef    S.E.    Wald Z P
Intercept                            2.2462  0.3225  6.97  0.0000
LangackerAdverbial=c                -0.6776  0.3929 -1.72  0.0846
LangackerAdverbial=e                -1.0125  0.4826 -2.10  0.0359
LangackerAdverbial=Notimedistionction -8.3718 30.0911 -0.28  0.7808
patient=pronoun                     -3.9745  0.4580 -8.68  0.0000
patient=simplenoun                  -2.3210  0.3956 -5.87  0.0000

> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity          LangackerAdverbial temperature
countability     negation
 set  :140   horizontal:73   Inbetween:90   a               : 97      high  : 69   CountPl
:57    positive:279
 stand:139   mid       :94   NonRigid :88   c               : 61      low   : 22
CountSing:86
```

```
            vertical  :25   Rigid    :79   e                : 19      medium: 81   Mass
:55
            NA's      :87   NA's     :22   Notimedistinction:102      NA's  :107   NA's
:81


       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :207   Def    : 18   to  : 18    aside  :118   baking :160   let    :125   savory:
92
 pronoun   : 31   DefPl  :  9   NA's:261    for    : 41   cooking: 86   allow  : 11   sweet
:110
 simplenoun: 41   DefSing:  2               at     : 32   NA's   : 33   remove :  4   NA's  :
77
                  Indef  :  4               until  : 14                 stir   :  4
                  NA's   :246               in     :  9                 combine:  3
                                            (Other): 16                 (Other): 38
                                            NA's   : 49                 NA's   : 94
> LogReg_glm <- glm(Lexeme ~  sweet.savory + theme + Shape, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ sweet.savory + theme + Shape, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-1.8336  -0.9787   0.8624   0.9182   1.5725

Coefficients:
                 Estimate Std. Error z value Pr(>|z|)
(Intercept)         1.2038     0.6510   1.849   0.0644 .
sweet.savorysweet  -0.4062     0.6385  -0.636   0.5247
themecooking       -1.2354     0.6597  -1.873   0.0611 .
Shapemid           -0.4555     0.4242  -1.074   0.2830
Shapevertical       0.6773     0.6245   1.085   0.2781
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 177.13  on 129  degrees of freedom
Residual deviance: 164.65  on 125  degrees of freedom
  (149 observations deleted due to missingness)
AIC: 174.65

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial, family= "binomial")
Error in eval(expr, envir, enclos) : object 'Lexeme' not found
> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial, family= "binomial")
Error in eval(expr, envir, enclos) : object 'Lexeme' not found
> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial , family= "binomial")
Error in eval(expr, envir, enclos) : object 'Lexeme' not found
> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial , data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.4669  -0.0001   0.3127   0.4894   1.3959

Coefficients:
                                 Estimate Std. Error z value Pr(>|z|)
(Intercept)                        2.9939     0.4780   6.264 3.76e-10 ***
themecooking                      -1.4504     0.4633  -3.130  0.00175 **
LangackerAdverbialc               -2.0438     0.5024  -4.068 4.75e-05 ***
LangackerAdverbiale               -0.9320     0.7702  -1.210  0.22627
LangackerAdverbialNotimedistinction -22.1488  1092.7351  -0.020  0.98383
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 341.01  on 245  degrees of freedom
```

```
Residual deviance: 127.84  on 241  degrees of freedom
  (33 observations deleted due to missingness)
AIC: 137.84

Number of Fisher Scoring iterations: 18

> LogReg_lrm <- lrm(Lexeme ~ theme + LangackerAdverbial, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ theme + LangackerAdverbial, data = data,
    x = T, y = T)


Frequencies of Responses
  set stand
  122   124

Frequencies of Missing Values Due to Each Variable
            Lexeme              theme LangackerAdverbial
                 0                 33                  0

       Obs  Max Deriv Model L.R.       d.f.          P           C         Dxy      Gamma
Tau-a         R2
       246      0.001     213.17          4          0       0.945       0.89      0.927
0.447      0.773
     Brier
     0.084

                                    Coef    S.E.    Wald Z P
Intercept                            2.994  0.4780  6.26  0.0000
theme=cooking                       -1.450  0.4633 -3.13  0.0017
LangackerAdverbial=c                -2.044  0.5024 -4.07  0.0000
LangackerAdverbial=e                -0.932  0.7702 -1.21  0.2263
LangackerAdverbial=Notimedistinction -13.796 27.6698 -0.50  0.6181

> LogReg_glm <- glm(Lexeme ~  theme + LangackerAdverbial + patient, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ theme + LangackerAdverbial + patient,
    family = "binomial", data = data)

Deviance Residuals:
     Min        1Q    Median        3Q       Max
-2.52105  -0.00011   0.29178   0.46874   1.47148

Coefficients:
                                   Estimate Std. Error z value Pr(>|z|)
(Intercept)                          3.1353     0.5092   6.158 7.39e-10 ***
themecooking                        -1.4079     0.4818  -2.922 0.003475 **
LangackerAdverbialc                 -1.8799     0.5112  -3.678 0.000235 ***
LangackerAdverbiale                 -0.4656     0.8522  -0.546 0.584851
LangackerAdverbialNotimedistinction -22.1141  1081.2438  -0.020 0.983682
patientpronoun                      -1.4104     0.6517  -2.164 0.030461 *
patientsimplenoun                   -0.5166     0.6344  -0.814 0.415514
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 341.01  on 245  degrees of freedom
Residual deviance: 122.95  on 239  degrees of freedom
  (33 observations deleted due to missingness)
AIC: 136.95

Number of Fisher Scoring iterations: 18

> LogReg_lrm <- lrm(Lexeme ~ theme + LangackerAdverbial + patient, data = data, x=T, y=T)
> LogReg_lrm

Logistic Regression Model

lrm(formula = Lexeme ~ theme + LangackerAdverbial + patient,
    data = data, x = T, y = T)
```

```
Frequencies of Responses
  set stand
  122   124

Frequencies of Missing Values Due to Each Variable
            Lexeme              theme LangackerAdverbial            patient
                 0                 33                  0                  0

       Obs  Max Deriv Model L.R.       d.f.          P          C        Dxy      Gamma
Tau-a         R2
       246      0.001     218.06          6          0      0.949      0.898      0.921
0.451      0.784
     Brier
     0.079

                                      Coef     S.E.    Wald Z P
Intercept                              3.1353  0.5092  6.16  0.0000
theme=cooking                         -1.4079  0.4818 -2.92  0.0035
LangackerAdverbial=c                  -1.8799  0.5112 -3.68  0.0002
LangackerAdverbial=e                  -0.4656  0.8522 -0.55  0.5849
LangackerAdverbial=Notimedistinction -13.7660 27.4392 -0.50  0.6159
patient=pronoun                       -1.4104  0.6517 -2.16  0.0305
patient=simplenoun                    -0.5166  0.6344 -0.81  0.4155

> LogReg_glm <- glm(Lexeme ~  Shape + Rigidity + temperature, data = data, family= "binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Shape + Rigidity + temperature, family = "binomial",
    data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.3239  -0.9761   0.6017   0.8556   1.3930

Coefficients:
                Estimate Std. Error z value Pr(>|z|)
(Intercept)       1.5400     0.6251   2.464   0.0137 *
Shapemid         -1.3103     0.5301  -2.472   0.0135 *
Shapevertical    -0.2940     0.7767  -0.379   0.7050
RigidityNonRigid  0.2896     0.5839   0.496   0.6199
RigidityRigid    -0.7236     0.5553  -1.303   0.1925
temperaturelow   -0.5016     0.6692  -0.750   0.4535
temperaturemedium  0.8010     0.4747   1.687   0.0916 .
---
Signif. codes:  0 ‘***’ 0.001 ‘**’ 0.01 ‘*’ 0.05 ‘.’ 0.1 ‘ ’ 1

(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 148.72  on 122  degrees of freedom
Residual deviance: 134.34  on 116  degrees of freedom
  (156 observations deleted due to missingness)
AIC: 148.34

Number of Fisher Scoring iterations: 4

> LogReg_glm <- glm(Lexeme ~  Shape + sw + temperature, data = data, family= "binomial")
Error in eval(expr, envir, enclos) : object 'sw' not found
> LogReg_glm <- glm(Lexeme ~  Shape + sweet.savory + temperature + theme, data = data, family=
"binomial")
> summary(LogReg_glm)

Call:
glm(formula = Lexeme ~ Shape + sweet.savory + temperature + theme,
    family = "binomial", data = data)

Deviance Residuals:
    Min       1Q   Median       3Q      Max
-2.0551  -0.9348   0.5080   0.8913   1.9359

Coefficients:
                Estimate Std. Error z value Pr(>|z|)
(Intercept)       1.1933     0.7861   1.518    0.129
Shapemid         -0.8367     0.5801  -1.443    0.149
Shapevertical     0.7039     0.9348   0.753    0.451
sweet.savorysweet  0.3615     0.7367   0.491    0.624
temperaturelow   -1.1056     0.9155  -1.208    0.227
temperaturemedium  0.4279     0.5587   0.766    0.444
themecooking     -0.9580     0.7582  -1.264    0.206
```

```
(Dispersion parameter for binomial family taken to be 1)

    Null deviance: 119.73  on 92  degrees of freedom
Residual deviance: 101.62  on 86  degrees of freedom
  (186 observations deleted due to missingness)
AIC: 115.62

Number of Fisher Scoring iterations: 4


> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape         Rigidity          LangackerAdverbial temperature
countability     negation
 set  :140   horizontal:73   Inbetween:90   a                : 97      high  : 69   CountPl
:57    positive:279
 stand:139   mid       :94   NonRigid :88   c                : 61      low   : 22
CountSing:86
             vertical  :25   Rigid    :79   e                : 19      medium: 81   Mass
:55
             NA's      :87   NA's     :22   Notimedistinction:102      NA's  :107   NA's
:81



       patient       article    preposition  Postposition     theme          aux
sweet.savory
 clause    :207   Def    : 18   to  : 18    aside  :118   baking :160   let    :125   savory:
92
 pronoun   : 31   DefPl  :  9   NA's:261    for    : 41   cooking: 86   allow  : 11   sweet
:110
 simplenoun: 41   DefSing:  2               at     : 32   NA's   : 33   remove :  4   NA's  :
77
                  Indef  :  4               until  : 14                 stir   :  4
                  NA's   :246               in     :  9                 combine:  3
                                            (Other): 16                 (Other): 38
                                            NA's   : 49                 NA's   : 94
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> plot (mcatab, rows = F, col = 1)
>
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme             LangackerAdverbial       patient        theme
 set  :140   a                 :138      clause    :225   baking :240
 sit  :135   c                 :109      pronoun   :114   cooking:119
 stand:140   e                 : 55      simplenoun: 76   NA's   : 56
             f                 :  1
             Notimedistinction : 96
             Notimedistionction:  9
             NA's              :  7
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme            LangackerAdverbial       patient        theme
 set  :140   a                :138      clause    :225   baking :240
 sit  :135   c                :109      pronoun   :114   cooking:119
 stand:140   e                : 56      simplenoun: 76   NA's   : 56
             Notimedistinction:105
             NA's             :  7
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme            LangackerAdverbial       patient
 set  :140   a                :138      clause    :225
 sit  :135   c                :109      pronoun   :114
 stand:140   e                : 56      simplenoun: 76
             Notimedistinction:105
             NA's             :  7
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
```

```
> summary(data)
   Lexeme        theme     sweet.savory temperature
 set  :140   baking :240   savory:131   high  : 94
 sit  :135   cooking:119   sweet :173   low   : 50
 stand:140   NA's   : 56   NA's  :111   medium:117
                                        NA's  :154
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme           Shape          Rigidity
 set  :140   horizontal:117   Inbetween:151
 sit  :135   mid       :127   NonRigid :109
 stand:140   vertical  : 32   Rigid    :120
             NA's      :139   NA's     : 35
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> summary(data)
   Lexeme       countability
 set  :140   CountPl  : 93
 sit  :135   CountSing:125
 stand:140   Mass     : 83
             NA's     :114
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
> data <- read.table(file.choose(), header=T)
> mcatab <- mca(data, abbrev = T)
> plot (mcatab, rows = F, col = 1)
>
```

Example
Poke the top with a fork several times to give it a peaked look and stick it in the oven at 400 degrees for 18-20 minutes to brown the potatoes and **set** the pie.
Add the spice mix to the beef strips and mix well. Add the rest to the sliced peppers and toss to coat. **Set** aside to marinate
Beat the eggs and pour them into the skillet. Gently shake the skillet over medium heat. As the frittata begins to **set** at the bottom, top with the goat cheese.
Add the onions, garlic, and thyme to a large heavy pan and cook until the onions are translucent; **set** aside on a plate. Quarter the mushrooms and sautee till soft; **set** aside on the same plate as the onions
Add the onions, garlic, and thyme to a large heavy pan and cook until the onions are translucent; **set** aside on a plate
Brush the meat with yellow mustard. Brown meat on all sides, then **set** aside on your handy plate from earlier
This part is easy as pie (no pun intended), just boil some water, throw some salt and your potatoes in, and **set** a timer for 15 minutes
Chop the mushrooms in a food processor to make a puree. Throw the puree in a hot pan with no oil and sweat out all of the liquid. Let the water evaporate and then **set** it aside to cool
Mix the white sauce ingredients and **set** aside
stir to combine, **set** aside
Set aside for 1-2 minutes to cool slightly
Soak the sliced onion in the sherry vinegar and a pinch of salt for about 15 minutes. **Set** aside
Combine balsamic vinegar and honey in a small saucepan over medium heat. Simmer until reduced by half, about 10 to 15 minutes. **Set** aside to cool
Arrange the chicken in the casserole, place the mushrooms and onions around it and baste with the sauce. If this dish is not to be served immediately, film the top of the sauce with stock or dot with small pieces of butter. **Set** aside uncovered. It can now wait indefinitely
mushrooms may be cooked in advance, **set** aside, then reheated when needed
Truffles are best when they’re allowed to **set** overnight in the refrigerator.
Set aside uncovered until ready to serve. Then reheat to the simmer.
I make candied and spiced nuts often and usually **set** some aside to throw into that week
Meanwhile combine the sugar, salt, and ginger in a small bowl and **set** aside.
Meanwhile, cook the 1/3 cup grapefruit juice and remaining 1 tablespoon sugar in a small pan until the sugar dissolves and the mixture is clear. **Set** aside
Beat in egg. Mix in one tablespoon flour. **Set** mixture aside.
If using nuts, spread nuts evenly on rimmed baking sheet and toast in oven until fragrant, 5 to 8 minutes. **Set** aside to cool
Whisk to combine flour, salt, and baking powder in medium bowl; **set** aside.
Drop in the artichoke hearts with all of their lemon juice, and simmer them for about 10 minutes, or longer if needed for them to become tender. Drain and **set** them aside
But of course there are recipes that are best day-of. This one is great **set** overnight in the fridge
Lightly spray two baking sheets with cooking spray (parchment paper, ungreased, also works). **Set** aside. Punch down dough to remove bubbles.
In a food processor, grind vanilla bean and sugar until vanilla is as finely chopped as it can get, about one minute. Sift this mixture twice, making sure all larger pieces have been filtered out. **Set** aside.
Fold the remaining dough over the top and use the edge of your hand to seal the seam closed and to increase the surface tension all over. **Set** the bâtards aside either for proofing or to rest for further shapin
Place the bulgur in a large bowl. Add the boiling water and **set** aside, stirring occasionally, until the bulgur has softened, 15 to 20 minutes.
Boil the bowl-shaped artichoke hearts for about 25 to 35 minutes, or until they can be pierced easily with a fork. Drain them and **set** them aside.
m in the middle of making this right now – just **set** it aside for the first rise…. my dough was way too sticky
After a few minutes the gnocchi will float to the top. Continue to cook for one minute then remove and **set** aside.
Take rounded teaspoons of batter and place on a parchment paper-lined baking sheet approximately two inches apart. With moistened hands, slightly flatten the dough. Bake for 9 minutes, rotating once for even baking. **Set** baking sheets on a rack to cool.
boiled the jars for ten minutes and let them cool until the seals vacuumed with four consecutive resounding pops that sent us jumping from the sofa hours later when our minds were far from the day’s brine. I **set** them aside for two whole weeks,
If you add to much it will be liquidy and will need more sunflwer seeds to be added. **Set** to dry
Drop them in an ice bath, then remove their light-colored skins, revealing the edible fava bean within. **Set** aside
Pastry cream: Bring the milk with the vanilla bean (and scrapings) to a boil, then **set** aside for 10 minutes; remove beanCover with a crepe and repeat to make a stack of 20, with the best-looking crepe on top. Chill for at least 2 hours. **Set** out for 30 minutes before serving.
The day before, make the crepe batter and the pastry cream. Batter: In a small pan, cook the butter until brown like hazelnuts. **Set** aside.
Make the filling: Beat together the cream cheese, granulated sugar, and egg until smooth. Stir in the chopped chocolate pieces. **Set** aside
macarate strawberries with sugar (no cornstarch, please) and let them **set** in the fridge for maybe an hour
Bring the milk and vanilla bean (pulp and pod) to a boil in a small saucepan over medium heat. Cover the pan, turn off the heat, and **set** aside for 10 minutes.
Sift flours and salt together in small bowl; **set** aside.
Line two baking sheets with Silpats (a French nonstick baking mat) or parchment paper. In a medium bowl, add strawberries, sugar, and cornstarch; stir to combine, **set** aside
Carefully lower the two tomatoes in with a slotted spoon and cook for one minute. Leave the water boiling while you drop them into a bath of ice water, peel them and then **set** them aside
Cook until tender but still firm, and drain immediately. Transfer the pasta to a large mixing bowl, add the olive oil and chopped onion, and toss gently to combine. **Set** aside to cool to room temperature
Whisk constantly over simmering water until thermometer registers 150°F, about 6 minutes (mixture may appear broken). Remove from over water; add chocolate and stir to melt. **Set** aside
Cut the top, about 2-inches from the stem end, leaving a nice wide hole. Using a spoon, scoop out the insides, leaving a 1/4-inch thick wall of squash on all sides. Trim the top of the squash. **Set** the squash flesh aside
Stir together all sauce ingredients until brown sugar is dissolved, then **set** aside
Butter a large bowl. Place dough in bowl, and turn to coat. Cover tightly with plastic wrap. **Set** aside in a warm place to rise until doubled in bulk, about 1 hour.
Using two knives or a pastry cutter, cut in remaining 1 1/2 sticks butter until well combined; **set** filling aside
Generously butter three 9-by-5-by-2 3/4-inch loaf pans; line them with parchment paper. Beat remaining egg with 1 tablespoon cream; **set** egg wash aside.
Using a slotted spoon, transfer the potatoes and onion to a colander **set** over a bowl and let them drain thoroughly.
Brown Chicken first on high heat, **set** aside add more oil and make the
Toss pieces with olive oil and a half-teaspoon of the salt and roast on foil lined (for neatness sake) sheet for 30 minutes or until pieces are tender, turning it midway if your oven bakes unevenly. **Set** aside to cool slightly
With a ladle, remove about 1 cup of the chicken cooking liquid from casserole, straining it into a shallow bowl or fat separator; **set** aside to separate
Remove skin from chicken; cut each breast piece in half. Spread each chicken piece with 1/2 teaspoon mustard, season with salt and pepper, and top with sprigs of thyme. **Set** aside

Whisk together oyster-flavored sauce, remaining soy sauce, peanut butter or sesame paste, vinegar, and pinch white pepper in medium bowl. Whisk in chicken stock and **set** aside.
Cook until juice has evaporated, about 2 minutes. Add 2 tablespoons Madeira to skillet, and cook until evaporated, about 1 minute. Transfer mixture to a bowl, and**set** aside
Combine pork, 1 tablespoon soy sauce, sherry, and pinch white pepper in small bowl; stir well with fork and **set** aside while preparing other ingredients
Meanwhile, make filling. In a medium bowl, mix together granulated and brown sugar, cinnamon, raisins, and walnuts; **set** aside
Preheat oven to 350 degrees. Line baking sheets with parchment paper; **set** aside.
Mix together the cinnamon and sugar for the topping; **set** aside.
Stir the espresso powder and boiling water together in a small cup until blended. **Set** aside
Dissolve the espresso in the boiling water, and **set** aside to cool to tepid.
Then I **set** them on a rack for two hours, then tossed them in a bag of fine baker's sugar. They were quite tasty!
Add remaining sour cream mixture in two batches, beating for 20 seconds after each addition, and scraping down the sides of bowl with a spatula.
Scoop out about 1/2 cup batter and **set** aside.
Preheat oven to 325 degrees. Grease an 8-inch-square baking pan. For filling, slice rhubarb 1/2 inch thick and toss with sugar, cornstarch and ginger. **Set** aside
Then, add flour with a spatula or wooden spoon. It will look and feel like a solid dough. Leave it pressed together in the bottom of the bowl and **set** aside
I add a bit of oil til I was able to squeeze the crumbs into one big lump. lol (please feel free to use any of my technical baking terms anytime you’d like!) I **set** that aside and hoped for the best
Double the frosting recipe and use it as filling and coating on a two-layer round chocolate cake. **Set** about one cup aside if you wish to tint it and pipe decorations on the cake, either it with a piping bag or a makeshift one, a sandwich bag with the corner snipped off
Baking, From My Home to Yours: Halve each cake layer horizontally, creating four thin layers. Break one into small crumbs; **set** crumbs aside.
Drain the artichoke hearts and toss them with juice of the second lemon while they cool. **Set** them aside, briefly
Meanwhile, make your dressing in the bottom of your salad bowl, whisking all vinaigrette ingredients. Thinly slice your radicchio and endives and toss them with the vinaigrette. Lightly smash the artichoke hearts that have been **set** aside, and toss these in as well
Preheat oven at 350 degrees. Whisk dry flour, salt and baking powder in bowl and **set** aside
Meanwhile, cook the 1/3 cup lemon juice and remaining 1 tablespoon sugar in a small pan until the sugar dissolves and the mixture is clear. **Set** aside.
Add slices to zest and toss with sugar and salt. Cover and **set** aside at room temperature for 24 hours
Bake stirring once or twice, until the croutons are crisp and lightly colored on the outside but still soft within, about 10 to 15 minutes. **Set** aside and let cool
Mix the red onion with the vinegar and lemon juice in a small bowl and **set** aside for a few minutes
before whisking in the remaining vinaigrette ingredients: olive oil and dijon. **Set** aside.
Mix together the flours, baking powder, baking soda, salt, and cinnamon, and **set** aside.
Preheat the oven to 450°F. Grease and flour 18 muffin cups and **set** aside.
I, too, used a maryann cake pan but drained the sauce and **set** about half the cherries into the outer ring only.
Preheat oven to 375°F. Butter a 3-quart casserole dish; **set** aside.
Pour the melted butter into the bowl with the bread, and toss. **Set** the breadcrumbs aside
Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1 1/2 cups Gruyère (or 1 cup Pecorino Romano); **set** the cheese sauce aside
Drain any accumulated water. In a medium bowl, combine potatoes, onions, and 1 tablespoon olive oil, and **set** aside.
Slice potatoes very thin using a knife or a mandoline. Then soak them in several changes of ice water to remove excess starch and prevent discoloration. Drain slices in a colander, toss with 1/2 teaspoon salt, and **set** aside for 10 minutes.
Transfer to a dish and let cool completely. Finely chop the pistachios and **set** 1/4 cup aside for decoration
make everything a little early and let it **set** in your fridge before moving
Rub hot nuts to remove most of the skin. **Set**toasted nuts aside
Sift the flour, cocoa, espresso powder, salt, baking soda and baking powder together and **set** aside
Beat eggs lightly, just until blended, in mixing bowl with whisk or in electric mixer. Remove two tablespoons of egg mixture to small dish and **set** aside.
Line out the bacon pieces on the cookie sheet, and bake for 15-20 minutes depending on how crispy you like your bacon. Using spatula, remove bacon from cookie sheet to drain on paper towels. **Set** aside cookie sheet for grease to cool.
you use a thin layer of the peanut butter frosting, let it **set** in the fridge and then put another layer of the peanut butter frosting on top
Wondering if this cake can be stored at room temp in a glass covered cake plate? It’s already chilled and **set** in the fridge for 30 minutes
Reserve 1 1/2 cup of the mixture and **set** aside.
Let the apples cool and **set** on parchment-lined baking sheets.
Put the cereal in a large bowl and **set** aside
Whisk together flour, baking powder, cayenne, and salt in a large bowl; **set** aside.
As for non-sticking your cast iron pans, my all-time favorite way is to coat them, inside and out, with [gasp!] crisco and let them **set** upside dow
When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. **Set** aside
Sift flours, baking soda, baking powder and salt into a bowl. **Set** aside
Gather your ingredients:</u> Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; **set** it aside
Spread them on a baking sheet and roast them about 15 minutes, until tender. When they have cooled, slip off the skins with your fingers and **set** aside
In a food processor, grind the nuts with 1/4 cup of the flour. **Set** aside
Divide batter among 3 bowls. Stir red food coloring into one and green food coloring into another, leaving the third batch plain. **Set** white batter aside
Wipe the chicken dry and **set** it breast side up in the pan.
Preheat the oven to 350°F. Butter a 9-inch springform pan and dust with breadcrumbs (I cheated and used flour), **set** aside
To Indigo, if my raisins are soft, I just add them. If they are on the dry/hard side, I pour boiling water over them and let them **set** for a few minutes
The next day, prepare the onions. Heat a large saute pan to medium and coat the bottom with 1 to 2 tablespoons of oil, butter or a combination thereof. Add the onions and cook them until they’re well-caramelized with browned edges. Season with salt and **set** aside
Sift together the flour, baking powder, baking soda and salt and **set** aside
my first cake from scratch. Turned out pretty good. The only variation I made was, I **set** aside about a cup of the
As an icebox cookie, these will take longer to soften than the store-bought wafers, so **set** aside more time than you normally would
Meanwhile, wash the rocket* (older, larger leaves are preferable to the tender sprouts), drain, and **set** aside.
Combine whole-wheat, rye and white flours in a large bowl. **Set** aside
Stir together the 1/3 cup sugar, brown sugar and cinnamon and **set** it aside
Whisk together flour, baking powder, baking soda, and salt and **set** aside.
Split the shortcakes in half horizontally and **set** the tops aside.
Remove from the oven and **set** the cookie sheet on a rack to cool.

I had a bite before I**set** it in the fridge to marinate.
Swish together the red wine vinegar, water, kosher salt and sugar in a small bowl until the salt and sugar are dissolved. Add the red onion and **set** it aside
Simmer, stirring, until the caramel dissolves into the jam. Remove from heat and **set** aside to cool
(marshmallows)We’re going to try them out tomorrow on top of our (Canadian) Thanksgiving yams, with a few **set** aside for hot chocolate.
Added a half teaspoon of orange oil. Sublime. Beat the egg whites first and **set** aside because I have one stand mixer
Prepare an ice-water bath; **set** aside. Return pan of water to a boil.
Add potatoes, and cook until tender, about 10 minutes. Using a slotted spoon, transfer potatoes to a colander to drain and cool. **Set** aside
Add additional flour as needed; I needed to almost double it to get the mixture crumbly, but my kitchen is excessively warm and the butter wanted to melt. **Set** aside
I went ahead and lined mine with parchment, just to ensure I’d be able to easily lift it out. Pour cherry mixture into lined baking sheet; **set** aside.
Preheat oven to 375°. In a large bowl, combine cherries, sugar, cornstarch, lemon juice, and salt. Stir to combine; **set** aside.
In a large mixing bowl, sift together the flour, 1 cup of the sugar, the baking powder, cinnamon, and salt. **Set** the dry ingredients aside
Cut into roughly one-inch pieces and **set**aside
Sift together the flour, baking powder, baking soda, salt and nutmeg and **set** aside.
Preheat the oven to 400°, with one rack in top third and one rack in bottom third of oven. Line baking sheets with silicone baking mats or parchment paper; **set** aside
Sift together flour, cream of tartar, baking soda, and salt; **set** aside.
Make the doughnuts:</u> In a saucepan over medium or medium-low heat, gently reduce the apple cider to about 1/4 cup, 20 to 30 minutes. **Set** aside to cool.
Meanwhile, in a bowl, combine the flour, baking powder and soda, cinnamon, salt and nutmeg. **Set** aside
While the cut doughnut shapes are in the refrigerator, make the glaze by whisking together the confectioners’ sugar and the cider until the mixture is smooth; make the cinnamon sugar by mixing the two together. **Set** aside.
Add almonds and toss until lightly browned, 2 to 3 minutes. Season lightly with salt and pepper to taste. Transfer almonds to a plate, let cool, and cut each almond into three pieces*; **set** aside
Simmer until raisins are plump and soft, about 5 minutes; drain and **set** aside.
Sauté onion in butter in a large, heavy skillet over medium heat until soft, about 5 minutes. Add 1/2 teaspoon salt, 1/4 teaspoon pepper and nutmeg and continue cooking for one minute. Stir in spinach, remove from heat and **set** aside
Once cooked leave to **stand** for 5 minutes and remove the thyme and cinnamon before serving and mix through a knob of butter. /Users/Dylan/Desktop/Cookery Corpus 15
sauce, cover and allow to **stand** overnight in the refrigerator
Allow the jelly to **stand** at room temperature until cooled if
Allow to **stand** for ten minutes before serving to allow the sauce to thicken and be partial absorbed into the pudding
.Microwave 1 cup milk and 140 gm butter until the butter is melted. Let **stand** until lukewarm.
Pour into prepared tins. Bake for 20 mins. **Stand** for 5 minutes before turning cakes out onto a wire rack.
warm water into a small bowl, sprinkle with yeast and let **stand** 5 minutes. Stir to dissolve yeast completely.
Allow the macarons to **stand** for at least 20 mins prior to cooking
Dust whilst still warm with icing sugar. Allow crescents to **stand** for 5 mins before transferring to a wire rack.
Bake for 20 minutes, **stand** for 5 minutes before removing biscuits from tray.
orange-macaroon:89: Leave the tray to **stand** for 30mins. Preheat the oven to 130 degrees.
white-chocolate-prune-juice-jelly-panna-cotta-w-brandied-fruit-compote:106: it to **stand** for a few minutes and then stir until the chocolate is dissolved.
Allow the jelly to **stand** at room temperature until cooled
the pudding and allow to **stand** until bread has completely absorbed cream mixture (about 1 hour).
2/3 fill moulds and baked 10-12 mins. Fondant will still be wobbly but crusty around the edge. Remove from the oven and leave to **stand** for 5 minutes.
Place water in a mixing bowl, sprinkle yeast on surface and whisk, letting it **stand** for five minutes. Add molasses. Stir in flours and remaining ingredients. Knead dough by hand to form a smooth, elastic, soft dough.
2.Transfer dough to an oiled bowl and turn dough over so top is oiled. Cover bowl with plastic wrap and allow dough to rise at room temperature until doubled
Meanwhile, make the filling: Place the dried mushrooms in a small bowl and add the boiling water. Let **stand** for 30 minutes until softened. Drain the mushrooms and mince finely. 3.Preheat an oven to
Bake until golden brown, 30 to 40 minutes. Remove from the oven, let **stand** for 5 minutes, then slide the galette onto a serving plate. Cut into wedges and serve hot, warm or at room temper
Adjust oven rack to lowest position and heat rimmed baking sheet and oven to 500°F. Remove one piece of dough from refrigerator (if refrigerated longer than 1 hour, let **stand** at room temperature until malleable).
Bring cream just to a boil in a 1- to 1 1/2-quart heavy saucepan over moderately high heat, then reduce heat to low and add chocolate. Let **stand** 1 minute, then stir until chocolate is completely melted. Remove from heat. Bring sugar, corn syrup, water, and salt to a boil in a 5- to 6-quart heavy pot over modera
Let caramel **stand** 10 minutes, then sprinkle evenly with sea salt. Cool completely in pan on a rack, about 2 hours. Carefully invert caramel onto a clean, dry cutting board, then peel off parchment.
Bring stock and remaining ingredients except shrimp to boil in 3- or 4-quart saucepan over high heat; boil 2 minutes. Turn off heat and stir in shrimp; cover and let **stand** until firm and pink, 8 to 10 minutes. Drain shrimp, reserving stock for another use. Plunge shrimp into ice water to stop coking, then draining again.
The tart is best served at room temperature the day it is made. If you must keep it, refrigerate it over night, then let it **stand** at room temperature for about 2 hours before serving.
1/2 teaspoon freshly ground pepper
Peanut oil, for frying In a food processor or on a box grater, coarsely shred the potato and onion. Transfer to a colander and squeeze dry. Let **stand** for 2 minutes, then squeeze dry again. Transfer the potato mixture to a large bowl. Add the flour, matzo meal, egg, salt and pepper and stir to combine. In a medium skillet, heat 2 tablespoons of vegetable oil until shimmering. Drop packed teaspoons of the potato mixture into the skillet and flatten them with the back of a spoon. Cook the latkes over moderately h
Bake at 350 degrees for 40 to 45 minutes. Let **stand** 5 minutes before turning out on a cake plate. You do not need to slice, simply pull off a lump from the whole piece.
Process dough for 15 seconds more to knead it. Transfer to a floured surface and let **stand**, covered with an inverted bowl, 1 hour to let the gluten relax and make rolling easier.
Knead dough until smooth and elastic, 8 to 10 minutes. Cover with an inverted bowl and let **stand** 1 hour (to make rolling easier)
Remove from heat and stir in 1/2 cup cheese, remaining tablespoon butter, and salt and pepper to taste. Gently stir in asparagus, artichokes and mushrooms, then cover pan and let **stand** 1 minute. If desired, thin risotto with some of remaining broth. Serve immediately with remaining cheese on the side
Combine yeast and water in a small bowl and let **stand** until the yeast is dissolved, about five minutes. Combine flour, onions, dill, sugar or honey, wheat germ and salt in a large mixing bowl or the bowl of a heavy-duty mixer. Add the yeast along with the cottage cheese and egg. Mix by hand or on low speed until the dough comes together, addition additional flour or warm water if needed. Knead for about 10 minutes by

Cut the tofu in half horizontally and lay between layers of paper towels. Place on a plate, top with another plate, and place a weight on top (a 14-ounce can of vegetables works well). Let **stand** 20 minutes. After 20 minutes, cut the tofu into 1/4-inch cubes and place in a large mixing bowl.
My mom always salts the chopped napa cabbage first and lets it **stand** for, oh, 20 minutes, then squeezes out the excess water. After that, combine the napa with the rest of the ingredients
Spoon batter over pineapple topping and spread evenly. Bake cake in middle of oven until golden and a tester comes out clean, about 45 minutes. Let cake **stand** in skillet five minutes. Invert a plate over skillet and invert cake onto plate (keeping plate and skillet firmly pressed together).
Place potatoes in large bowl; sprinkle generously with coarse salt and pepper. Add drained cucumbers, onion, sliced radishes, and remaining 3 tablespoons dill; toss to blend. Let **stand** 1 hour. Stir mayonnaise into salad. Season generously with salt and pepper, if desired.
Vegetables and dressing can be prepared and stored separately a day or two in advance. Mix and let **stand** at room temperature one hour before serving
Make couscous: </u> Bring broth to a boil in a 3-quart heavy saucepan and stir in couscous, then simmer, uncovered, 6 minutes. Cover pan and remove from heat. Let **stand** 10 minutes. Spread couscous in 1 layer on a baking sheet and cool 15 minutes.
Preheat oven to 375°F. Transfer baking sheet with dough to work surface. Let **stand** 8 minutes to allow dough to soften slightly if too firm to fold. Spoon fruit and juices into center of dough.
Rub the mixture into the pork and let it **stand** at least 30
Add the snow peas and sugar snap peas. Cook for 1 minute, drain, and plunge the peas immediately into a large bowl of ice water. Let **stand** for 10 minutes. Drain the peas and pat thoroughly dry.
Pour warm milk into a small bowl. Sprinkle yeast and pinch of sugar over milk; let **stand** until foamy, about 5 minutes. 2.In a bowl, whisk together 3/4 cup sugar, 2 eggs, and egg yolks.
The babka can be prepared up to step 8 and frozen for up to a month before baking. When ready to bake, remove from freezer; let **stand** at room temperature for about 5 hours, and bake.
Brush the top of each loaf with egg wash. Crumble 1/3 of streusel topping over each loaf. Loosely cover each pan with plastic wrap, and let **stand** in a warm place 20 to 30 minutes. 9.Bake loaves, rotating halfway through, until golden, about 55 minutes.
Gently stir in the potato mixture. Mash and stir the egg mixture gently with a fork to crush the potatoes just a little and mix them up well with the eggs. Let **stand** for about 10 minutes. 4. Heat 5 teaspoons of the reserved olive oil in a heavy 8-inch skillet, preferably nonstick, over medium-high heat until it is just beginning to smoke.
Bake for 25 to 30 minutes, until the juices and the caramel are bubbling slowly around the edges. Remove from the oven and let **stand** for 1 hour, then gently lift the tart ring off the pastry.
Place the toasted bread and the tomatoes, cucumbers, Italian pepper, onion, grapes, and mint, if using, in a large bowl and toss to mix. Add the dressing to the salad and toss to combine well. Let the salad **stand** for 5 to 10 minutes before serving to allow the bread to soak up the dressing.
Bring cream to a boil in a small saucepan, then pour over chocolate chips and let mixture **stand** for one minute.
Gently whisk in butter until it is incorporated, chocolate is melted, and a smooth mixture forms. Spread ganache on cooled brownies and let **stand** until set, about 15 min
Let **stand** at room temperature until thick enough to hold a shape, about 1 hour. However, at the 1.5 hour mark, when mine was still too soft, I became impatient and put it in the fridge, swearing I’d only leave it there for five minutes, but of course forgot and then the ganache became too stiff and uneven but I was too lazy to heat it again and the moral of the story is: don’t do this. Let it sit until it’s ready unless you can be 100 percent attentive to the ganache-stiffening process.
and slice thin, preferably with slicing disk of a food processor. In a large bowl toss cucumbers with salt and let **stand** 1 hour. In a small saucepan bring vinegar and water to a boil with sugar, garlic, and dill seed, stirring until sugar is dissolved, and let dressing cool. In a colander drain cucumbers and rinse under cold water.
Sprinkle gelatin over milk in a small bowl and let **stand** 2 minutes to soften. Beat together cream cheese, eggs, salt, and gelatin mixture in a bowl with an electric mixer at medium speed unti
Mix in breadcrumbs; let **stand** 5 minutes. Add turkey, Parmesan cheese, parsley, garlic, salt, and pepper; gently stir to blend. Using wet hands, shape turkey mixture into 1 1/4-inch-diameter meatballs.
Cut around cake. Place platter over pan. Holding pan and platter together, turn over. Let **stand** 5 minutes, then gently lift off pan. Cool at least 15 minutes for topping to set. Serve warm or at room temperature with whipped cream or vanilla ice cream.
Bring the cream to a bare simmer. Pour the hot cream over the chocolate and let **stand** for 5 minutes. Whisk until smooth and use the glaze soon after making so that it doesn’t set.
Crumb coat the room temp, dry-to-the-touch cake with thinned buttercream, and let **stand** overnight to dry. The coating keeps the cake fresh and crumbs out of trouble.
bout 1 hour. <u>Make marshmallow topping:</u> Sprinkle gelatin over 1/4 cup cold water in a large deep heatproof bowl and let **stand** until softened, about 1 minute.
Opps, that no heat comment #244 meant after the water comes to a boil turn off heat and add the eggs. Let **stand** 4 or 5 mins and remove with slotted spoon.
illed dough from the refrigerator, and let **stand** at room temperature until just pliable, 2 to 3 minutes. Spoon about 1 to 2 tablespoons filling (use the smaller amount for a 4-inch circle) onto one half of each circle of dough.
Remove the pies from the oven, and let **stand** to cool slightly before serving.
Remove the chilled dough from the refrigerator, and let **stand** at room temperature until just pliable, 2 to 3 minutes. Spoon about 1 to 2 tablespoons fi

Season caponata to taste with salt and pepper. (Caponata can be prepared 2 hours ahead. Let **stand** at room temperature.)
Let cake **stand** fifteen minutes before removing from pan.
Invert and turn out onto wire racks and peel off the paper liners. Let **stand** until completely cooled before assembling the cake, at least an hour
eleasing tart from pan. (Can be made 8 hours ahead. Let **stand** at room temperature.) Cut tart into wedges; sprinkle with powdered sugar, if desired, and serve.
Transfer potatoes to serving bowl. <u>Do ahead:</u> Can be made 2 hours ahead. Let **stand** on baking sheets at room temperature. Rewarm potatoes in 425°F oven 10 minutes.
Remove from oven and immediately cover with chocolate chips. Let **stand** five minutes, and then spread them evenly across the caramel. An offset spatula works great here. If you’re using them, sprinkle the chocolate with toasted chopped nuts and/or sea salt. (The sea salt is great on matzo. On Saltines,
Whisk to blend well. Remove from heat and let **stand**, whisking occasionally, until the chocolate mixture thickens to the consistency of mayonnaise. (No doubt, exactly what you want to think about when making chocolate frosting).
Transfer to a small bowl or cup, then stir in oil until combined. Let **stand** 15 minutes. Whisk together lemon juice, shallot, salt, and sugar in another small bowl or cup until salt and sugar are dissolved. Stir fennel oil, then add to shallot mixture in a slow stream, whisking until combined.
Turn the pan around halfway through to ensure even cooking. While the shortcakes are baking, toss the strawberries, sugar and lemon juice together in a bowl. Let **stand** several minutes. (If the strawberries are extremely firm, do this 30 minutes in advance.)
Add the scooped out lemon flesh and juice, and pulse until mostly pureed. Let mixture **stand** for 15 minutes, so the mint releases its flavor, then press the mixture through a fine-mesh strainer.
Stir together strawberries, sugar and lemon in a 4-quart heavy saucepan and let **stand**, stirring occasionally, until juicy, about 15 minutes. Bring to a simmer over medium heat,
Cook, undisturbed, until dumpling looks dry on top, 15 to 18 minutes; the dumplings will have doubled in size. Let **stand** off heat, uncovered, five minutes, then drizzle with heavy cream right before serving.

f you don’t want to loose the flavor of the tomatoes by deseeding them I would suggest laying them out on paper towels and lightly salting them, let **stand** for 30 mins and then layer another sheet of paer towels on top…. this helps get a lot of the moisture out
Whisk until chocolate is melted and ganache is smooth. Pour 2 cups ganache over bottom of crust. Freeze until ganache layer is firm, about 30 minutes. Reserve remaining ganache; cover and let **stand** at room temperature to use later for decorating
the bread around a bit to make sure it soaks all of the pieces. Let **stand** for 5 minutes. Sprinkle the almonds on top. Bake in the center of the oven for about 40 minutes, until puffed and set, with the tops lightly browned. Let the bread pudding(s) rest for at least 15 minutes before serving
Bake gratin for about 1 hour until golden and bubbly, and most of the liquid is absorbed. Let **stand** 10 minutes before serving.
Want a crisp cracker? mix 2 cups flour (I used plain, you can use 1/2 cup wholemeal though) with a teaspoon of salt, 3 tablespoons olive oil and about 3/4 cup of water until combined and in a sort of ball. Let **stand** for 10-15 mins. Cut dough into
The next day, let it **stand** at room temperature for 30 minutes while preheating the oven to 350°F
Bake strata, uncovered, in middle of oven until puffed, golden brown, and cooked through, 45 to 55 minutes. Let **stand** 5 minutes before serving
Almond filling can be made 2 days ahead. Keep chilled. Whole tart can also be made half a day in advance. Let **stand** at room temperature
Pour the batter into the prepared cake pan and bake for 35 to 40 minutes, until the top is golden brown and a knife inserted in the center comes out clean. Transfer the pan to a cooling rack and let **stand** for 10 minutes. Run a knife around the pan to loosen.
In a medium bowl, combine the cucumbers, onion and salt. Mix well. Cover the mixture with ice. Let **stand** at room temperature for two hours.
n a bowl, toss the strawberries with the remaining 3 tablespoons of sugar and the lemon juice. Let **stand** until syrupy, 20 minutes
Bake the galette until the cheese is puffed, the zucchini is slightly wilted and the galette is golden brown, 30 to 40 minutes. Remove from the oven, sprinkle with basil, let **stand** for 5 minutes, then slid
Put the rosehips in a big pan, cover with the fluid of choice and let is **stand** over night. Then simmer until soft and run it through the food mill. Add the sugar and simmer for 10 minutes then can hot.
Mix one cup of room temperature heavy or whipping cream with two tablespoons of butter milk in a glass jar and cover. Let it **stand** at room temperature for 8 to 24 hours, or until it thickens. Stir well and refrigerate for up to two weeks.
Break up the starter and whisk it into the water. Add the remaining ingredients and mix for 8 minutes in the machine. Form into a loose ball and allow to **stand** for 15 minutes. Form into a boule and place in a ten or eleven inch banneton.
Mix and knead to form a ball, cover, **stand** at room temperature.
Let this dough **stand** for 12-18 hours well covered with an optimum temperature of 86ÂF (= 30ÂC)
Let **stand** for another 5-10 hours, during which the optimum temperature is again 86ÂF (=30ÂC). After 10 hours, even after 5 hour
Let the dough **stand** again for 30 â 50 minutes in the pans in a warm place, well covered. The surface must not become dry! The
and honey and allow to **stand** for a few minutes until frothy, then stir through the olive oil.
Allow the cupcakes to **stand** for a minute before transferring to a wire rack to cool
Allow to **stand** for 10 minutes and then slowly combine the wet ingredients with the flour, incorporating in small amounts at a time, until a dough forms.
Make sure to take the pastry out and let **stand** at room temperature for 10 minutes before rolling.
Mix buttermilk and oats in a medium bowl; let **stand** for 15 minutes
Remove from heat, stir in blueberry sauce and let **stand** 5 minutes
Scrape vanilla bean seeds into pan, then add pod. Heat over medium just until mixture starts to bubble around the edge of the pan, about 2 minutes (do not let boil). Remove from heat; cover and let **stand** 30 minutes
Snip tip from one corner of bag to make a very small opening. Holding bag about 5 inches above pie, drizzle melted chocolate over top. Repeat with melted peanut butter. Let **stand** 10 minutes before slicing.
Season the couscous with salt and pepper. Stir in asparagus, cover, and let **stand** 5 minutes.
Strain through a fine sieve into a medium bowl (to remove the vanilla pod and any cooked bits of egg) in an ice-water bath. Let **stand** until cold, stirring occasionally
Place eggs in a saucepan, and add enough water to cover them by 1 inch. Bring water to a simmer over high heat. Remove from the heat, cover, and let **stand** 12 minutes.
Using a sturdy metal spatula, scrape chocolate at a 45-degree angle, scraping away from you, to form curls. (If chocolate is brittle, let **stand** at room temperature 1 to 2 minutes; if too soft,
Pick over dried beans, discarding any stones or broken beans; rinse. Place in a large saucepan, cover with cold water by 2 inches, and bring to a strong boil over high heat. Cover, and remove from heat; let **stand** 1 hour.
Chill rolled cake for at least 4 hours, or overnight. Allow to **stand** at room temperature for 30 minutes before serving.
ring to a boil; reduce to a simmer, and cook until just tender when pierced with the tip of a knife, 15 to 20 minutes. Drain well. Transfer to a rimmed baking sheet, and let **stand** until cool enough to handle.
Bake biscuits 10 minutes. Brush with stock; rotate baking sheets, and bake 10 minutes more. Turn off oven, leaving door closed. Let dog biscuits **stand** in oven to dry completely, about 1 1/2 hours.
Remove turkey from brine, and let **stand** at room temperature for 2 hours.
When thermometer registers 180 degrees, remove turkey from oven. Before carving, let turkey **stand** at room temperature for about 30 minutes.
Remove 1 disk from refrigerator; let **stand** at room temperature until slightly soft, 5 to 10 minutes. Roll out dough on a piece of lightly floured parchment to a 1/8-inch thickness,
Remove 1 piece of dough from refrigerator; let **stand** at room temperature until slightly softened. Roll out dough on a piece of lightly floured parchment to a 1/4-inch thick
hard-boiled egg is cooked, transfer it to a bowl of ice water (this will prevent discoloration and facilitate peeling); let **stand** 2 minutes, then crack by gently pressing egg against a hard surface. Peel under cold, running water.
Place between pages of a telephone book; close and weight the book. (Traditionalists can use a flower press, shown here, available at crafts stores.)</P><P>3. Let **stand** until flowers are thoroughly dry, 10 to 14 days.
Toss together 2 pints hulled, quartered strawberries, 2 tablespoons fresh lemon juice, and 1/4 cup granulated sugar. Let **stand** at room temperature until berries are very juicy, about 1 hour
Pour strained liquid into casserole dish and stir in essential oil. Cover and let **stand** 24 hours
Hull and slice 2 cups berries, then mix in 2 tablespoons each sugar and lemon juice; cover and let macerate, or **stand** and soften, at room temperature for 1 hour.
Cover remaining surface of cookie immediately with icing in a contrasting color. (If desired, let **stand** 10 minutes, and add smaller dots to center of each flower.)
Put chocolate into a large heatproof bowl. Bring 1 cup of cream just to a boil over medium-high heat; pour over chocolate. Let **stand** 10 minutes. Stir until smooth.
Rinse turkey with cool water and dry with paper towels. Let **stand** for 2 hours at room temperature.
Before carving the turkey, let it **stand** at room temperature for 20 to 30 minutes to allow the juices to saturate the meat;
Place the turkey on a rimmed baking sheet. Let **stand** for 30 minutes. Use a basting brush to apply oil mixture.
Basically, heat the cream until little bubbles form around the edges, and then pour it over the bowl of chocolate/corn syrup mixture. Let **stand** for 5 min, then stir with a rubber spatula until smooth.
Without scraping pot, pour mixture into prepared pan. Let **stand** uncovered at room temperature for 24 hours without moving
Spoon warm ganache into center of each cookie. Let **stand** until firm, about 15 minutes. Cookies will keep, covered, for up to 3 days.
Place butter and chocolate in a large heatproof bowl; set over (not in) water. Turn off heat; let **stand** until melted, 8 to 10 minutes.
Bring cream to a boil in a small saucepan over medium heat. Pour over chocolate in a bowl. Let **stand** 5 minutes.

Coarsely chop leeks; place in bowl of cold water. Let **stand** 5 minutes to rid them of dirt and sand; lift out of water;
Heat cream in a small saucepan over medium heat until starting to simmer. Pour over chocolate; let **stand** 2 minutes.
Return to boil, reduce heat to simmer, cover, and cook until water is absorbed, about 15 minutes. Turn off heat, place corn kernels on top of quinoa, cover pan, and let **stand** for 5 minutes.
Grill the ribs: Let ribs **stand** at room temperature for 30 minutes before cooking.
Cover, and grill until ribs are glistening and deep mahogany, about 15 minutes. Let **stand** for 10 minutes.
Bring liquid in saucepan to a simmer, and cook until slightly syrupy, about 5 minutes. Remove, and discard ginger. Stir in lemon juice. Pour syrup over quinces. Let **stand** until cool.
Sprinkle yeast over warm water in a small bowl; let **stand** in a warm place until foamy, about 7 minutes
Place julienned zest in a small bowl; cover with boiling water. Let **stand** 30 minutes; drain.
Bring sugar and the cool water to a boil in a small saucepan over medium-high heat. When sugar is completely dissolved, add julienned zest, reduce heat to medium low, and cook 10 minutes. Remove from heat, cover, and let **stand** overnight.
then pour it over the bowl of chocolate/corn syrup mixture. Let **stand** for 5 min, then stir until smooth.
Put chocolate into a large heatproof bowl. Bring cream just to a boil in a small saucepan over medium-high heat; pour over chocolate in bowl. Stir in liqueur, if desired. Cover with plastic wrap; let **stand** 10 minutes.
into a glass measuring cup or a fat separator. Let **stand** until separated, about 10 minutes. Pour off fat.
Preheat oven to 325 degrees, with racks in upper and lower thirds of oven. Let dough **stand** at room temperature just until soft enough to roll, about 10 minutes.
Decorate the cookies: Transfer icing to a pastry bag fitted with a plain round tip. Frost cookies, leaving a border if desired. Let **stand** overnight to dry.

Season ducks all over with sea salt; let **stand** 30 minutes
slow-roasted-balsamic-glazed-duck:431: Remove from heat and let duck **stand** for 15 minutes.
Let the meal **sit** for about 5 minutes after removing it from the oven and you’re done!
You don't want to let the beef **sit** after searing because it will not absorb the mustard well if it is cold.
Leave the macaroons to **sit** on the baking tray for 20mins prior to cooking
Grate a small amount of nutmeg into the mix. Put pan on a medium heat and bring to scalding point, then remove from heat. Let **sit** for 5 minutes while you prepare the egg mix
When i removed the cakes from the oven I immed ladel the syrup (hot as well) over the cakes… I let them **sit** a few mins then flip them over so the syrup absorbs more evenly. </p>
and make a lil bed for the crown of the bundt to rest on so it doesnt smush.. pour on the syrup, let it **sit** and take it off the tea towel and let it rest so the syrup absorbs more evenly.
then remove the cakes from the oven and let them **sit** for 2 – 3 minutes
Remove from the heat and allow the lentils to **sit** covered for another 10 minutes.
Bake at 400 degrees for 5-6 minutes. Remove from oven and sprinkle chocolate chips over the top. Let **sit** for 5 minutes. Spread melted chocolate to cover and sprinkle nuts of your choice on top.
I just let the apples **sit** in sugar and drain out most of the liquid before putting the filling in.
Add a little more cornstarch in the liquid, and top that over the apples and bake it before it has time to soup up... let that pie **sit** overnight and it is solid and not liquidy by then
Mix mayo, regular sugar and milk together until mildly runny. Mix in shredded carrots, cabbage and peppers. Let it **sit** for half an hour in the fridge.
Then I put the bowl in a plastic shopping bag and put that inside my camping cooler, just to keep an even temp., and let it **sit** overnight.
I changed the recipe a bit by steeping a dozen or so cardamon pods in the cream and then letting the mixture **sit** overnight before straining it and using it in the caramels.
Serve immediately, or allow the salad to **sit** for about half an hour for the flavors to blend
i would use bittersweet or dark chocolate for the marzipan. and use a good quality one let them **sit** in the fridge for about an hr or so
I pressed pieces into a funny ice cube tray we have, letting them **sit** for a day or so before dipping them in my very first attempt at tempered chocolate

I add *another* 1T or 2T of water if the almonds are very dry. I typically grind the almonds right after blanching them and letting them **sit** on a paper towel to drip dry before milling them.
Too much heat will evaporate too much moisture causing the paste to get crumbly. Try to rescue by adding more water again after turning off the heat and then let it **sit** in a cool place
I let the dough **sit** in the fridge for, oh, half an hour, then took it out and rolled t into bite-sized balls.
which essentially a giant baked latke you cut into squares. But, by making them hours in advance, letting them **sit** at room temperature and reheating and crisping them in the oven I was able to avoid any unpleasantries
When I make ravioli’s I always poke each with a toothpick before letting them **sit** a bit before cooking.
Does gnocchi count? Because although that would make three, it was a mess best forgotten.) ten-thousand times easier, possibly because you whirled everything in the food processor and it was done in five seconds, no kneading whatsoever. The recipe suggests you let it **sit** for an hour to let the glutens relax, which I think is brilliant;
Stir. Knead. Let **sit** for one to two hours, until it has doubled. Deflate. Wait twenty minutes. Roll. Add toppings and seasonings. Bake at your oven’s top temperature for about 10 minutes. Eat the best pizza for two,
and gently press the air out of the dough with the palm of your hands. Fold the piece into an approximate ball shape, and let it **sit** under that plastic wrap for 20 more minutes.
(Pizza)quite double in size on the first rise. I let it **sit** for two hours while I ran some errands, and it expanded about half a size larger than when I first set it out to rise.
with beans like that you could try bringing to a boil post soak, turning the heat off and letting them **sit** again for a few more hours before you cook them.
When icebox cake was first described to me, cookies coated with whipped cream that **sit** overnight in the refrigerator, it seemed completely sketchy but this stuff is delicious.
For confit, slice off and discard ends of lemons. Slice 5 crosswise, peel and all, as thinly as possible. Remove any seeds and place in a bowl. Peel skin, including white pith, from remaining 3 lemons, then slice thinly crosswise, and add to bowl. Add 3/4 cup sugar and 2 tablespoons water. Toss and let **sit** at room temperature for at least 30 minutes or up to 2 hours.
Sprinkle with yeast, and let **sit** 10 minutes; yeast should be foamy.
Cut it into about 10 small pieces with a pastry scraper or serrated knife. Cover with a towel or plastic wrap and let **sit** for 1 hour to take off the chill.
Pavlova pudding and it was delicious. She sliced strawberries thin and let them **sit** with sugar, and used that for the topping.
aborio rice. It cooked for about an hour and a half and still has a pretty good bite to it, so I'm probably going to let it **sit** overnight in the fridge and eat it for breakfast tomorrow
The first time I made these, I let the batter **sit** for about 20 minutes before baking and they turned out perfectly.
They’re the kind of cookies that puff and look wet after 9 minutes (really, no more time is needed, even a minute less if your oven runs hot), then as you **sit** them on their tray for three minutes after baking,
The technique is gloriously simple–roast and peel several peppers, then **sit** them for a day or so in a brine loaded with garlic
Let the salad **sit** for at least 15 minutes before serving, to allow the flavors to blossom.

I didn’t have the strength to make the crepes and assemble tomorrow, so I did everything in one go. i just let the batter **sit** for about 20 minutes, while I got on with the pastry cream.
I just tried this recipe and I did let it **sit** over night and it came out really dry and not moist or valet at all.
Bake in the pre-heated oven, approximately 30-40 minutes (mine tend to cook in less than 30 min -- check early), until slightly browned and almost completely set in the middle. Let **sit** at least 15 minutes before turning out onto a plate and serving
If you let them **sit** in your refrigerator for awhile, they will ripen and turn a lovely deep red and get sweeter. Makes a fine jam.
I want to add some pattypan squash in the mix, and let it **sit** for a bit to mellow the flavors. This thread is now over two years old! Ratatouille rules!
tell the difference, despite having the batter **sit** for an hour on the counter top it rose just as high.
dressing were mixed, I found it really lacking. I added tarragon, minced shallots, a splash of apple cider vinegar, twice the mustard, and about four times the sugar. After some good pepper and sea salt I coated the whole thing and let it **sit** in the fridge
his was fairly good, but not as mind-blowing as some recipes from this **sit**e (sorry — just being honest). I did think it was a lot better the next day, after everything got to **sit** in the sauce for a while.
Mist the bagels very lightly with the spray oil and slip each pan into a food-grade plastic bag, or cover loosely with plastic wrap. Let the pans **sit** at room temperature for about 20 minutes.
Nice story. A lot of flavor is built by letting the dough **sit** for a day,
I always mix my dough, let it rise for an hour on the counter, punch it down, let is **sit** out for another hour then toss into plastic bags and let **sit** in the frig until I’m ready
Day of bagels or pizza making, the dough is ready, and full of flavor. I form the bagel, let ‘em **sit** for 20 minutes or so, then they’re good to go.
I did let them **sit** for 2 days in the fridge and it was too long
Let the dough **sit** in the fridge all day while I was at work and put it together this evening- just let it rise a little while longer..
Let the butter **sit** at room temperature for 15 minutes, until malleable
Once the middle has set, remove from the heat and let it **sit** for awhile. The longer the flan **sit**s, the more of the caramel soaks in
(Flan)If I recall, caramelizing the sugar takes about 10-15 minutes, and I then let that **sit** in the fridge to harden while getting everything else ready, and then everything is baked together in a water bath for about an hour or so.
let it **sit** for 30 minutes before baking to soak up the custard better.
I cut it up into squares and let it **sit** out for a while until it very dried out.
If it looks watery after cooking 30 minutes, let it **sit** on the counter for a bit ~ it will thicken.
When baking something requiring softened (room temp) butter, do you just let it **sit** out for a couple hours, or have a microwave shortcut to expedite the butter thawing processination?
Remove chicken pieces from casserole, and let **sit** until cool enough to handle.
The dough was easy to work with, and I let the rolls **sit** in the fridge for about 2 hours before cutting them, and they were very easy to cut.
When I got ready to roll out the dough, I let the ball **sit** at room temp for 10 minutes.
I dipped hard lady fingers in coffee, arranging them in a bowl and frosting (I had 2 layers though). I let it **sit** overnight, and it turned out great!
If anyone has any idea what I could possibly have done wrong, I’d love to know. Should I maybe have let the rounds **sit** out for a while before baking them,
It was helpful for me to let the cookies **sit** on the sheet a few minutes after they came out of the oven so that the chips could re-harden after melting a bit while in the oven.
fresh figs from my neighbours garden. They were a little underripe so I boiled them in port and brandy with vanilla essence & cinnamon sugar, then let them **sit** overnight.
candied grapefruit method from The Glass Pantry by Georgeanne Brennan for several years. She doesn’t suggest removing the pith or boiling the peels multiple times. They’re boiled once in water, then cooked again in syrup. They then **sit** for 6-7 hours at room temperature
citrus-candier, had to throw in my 2 cents. I have made these many times (used to work as a pastry chef), and I’ve never removed the pith. To the contrary, I’ve found that the thicker I slice them, even including a small bit of the flesh, the more delicious and juicy the finished peels are. The secret, as Chris notes above, is to cook them quite a long time at a low temp in the syrup, then let them **sit** overnight
candied both lemon and orange peels, and as others have mentioned, its key to remove the pith as much as you can (simply sawing it off the peels once you’ve sliced the peels off of the fruit is easy enough), as the bitterness comes from that part. Also, without the pith, you can boil it just once, then simmer in simple syrup (water+sugar) for about half an hour, then let it **sit** in the syrup at least 6 hours
The cookies were chewy in the middle and a little bit crispy around the edges. I was scared to use cold butter so I let it **sit** on the counter for maybe 30 minutes.
To compensate we flour up and let our chicken **sit** on the counter for 30 minutes on a piece of wax paper
After I coated the chicken with the flour seasoning, I let the chicken **sit** on a rack for a few hours before frying it (rule is at least 20 min).
01346: My favorite way to make lemon desserts more lemony is to pulse/ “grind” lemon (or any citrus) zest with sugar in food processor and then either 1. pass it through a tamis (=large flat sifter) if I need it right away or 2. let it **sit** for a long time and then pass whatever
creme brulee french toast. the key is that you melt butter, brown sugar and corn syurp together and put in the bottom of the baking dish, a layer of bread then you pour on the milk and egg mixture let **sit** and bake.
for each cup of milk add one teaspoon of lemon juice and let **sit** for 10 min,
I reduce the syrup on the stove and add a little liqueur and then let the pears **sit** in it for a while
tiramisu as well . . . which basically has the whipped cream/custard, layered coffee-soaked matzo crackers, and chocolate powder sifted on top. It is surprisingly delicious if one lets it **sit** long enough to meld the flavors together
My favorite flourless cake is this one made with 12 ounces of chocolate and a half cup of honey. With good chocolate and local wildflower honey, it’s pure decadence. I let it **sit** out for about 24 hours after I make it, and it makes for one of the moistest, most flavorful cakes
(cake) I had my doubts because the syrup (also with lime juice) was quite tangy to my taste, but after letting it **sit** for half a day it tasted delicious
To make buttermilk from any of these ‘fake’ milks, simply add vinegar. The proportion is 1 tbsp vinegar plus enough milk to make 1 cup of liquid. You let it **sit** for 10 minutes if you are using real milk,
(muffins) 380 for 12 minutes. At first I thought they might be undercooked but I took them out anyway and let them **sit** for a few minutes.
Make the vinaigrette: Peel and mince the shallot and put it in a bowl with the vinegar and salt and pepper. Whisk in the olive oil. Taste and adjust the balance with more vinegar, oil, or salt, as needed. Toss the cherry tomatoes in with the vinaigrette; this can **sit** for a while.
There is only one way to do right by pork: cover it with a simple, spicy-sweet dry rub. Let it **sit** for a while.
Make your spice rub and cover those ribs in it ASAP. The longer they **sit** in the spices, the better,
(ribbs)but let them **sit** at least an hour. Let them **sit** up to 24 hours if you want.
(ribbs) You can let them **sit** at room temperature for 10-15 minutes or so before starting the BBQ process.
Lastly, your directions say that once the dough from the refrigerator has risen, to deflate it. Is it necessary to then let it **sit** for another 15-20 minutes under plastic wrap?
(pizza dough) would that be because of the white whole wheat flour? I oiled the bowl and plastic wrap with cooking spray and let the dough **sit** in the refrigerator for at least 11 hours.
I still have half the dough in my fridge, so I’ll probably try again this weekend. I’ll make sure to let it **sit** out and rest and warm up completely before I try to roll it out.
Wedding Cake Book. Yes, it is 10 years old, but I always go back to it. Easy if you make it a day ahead with a laser thermometer, refrigerate and let it **sit** out and rebeat it before you frost.

Plus if you let your iced cakes **sit** out, the icing should harden
(pancakes) Is it possible to mix the batter and let it **sit** in the fridge overnight?
Unfortunatly my boyfriend loves to dunk, to the point that when I made homemade oreos (which are DELICIOUS btw) he lets them **sit** in the milk to the point that they are soggy and no longer resemble cookies
Bring the water to a full boil. Take the pot off of the heat. Stir in 1 cup of rinsed rice (rinsing takes off a lot of the extra starch which makes it gummy) and put on the top. Let it **sit** for 15 minutes
Whisk together all of the ingredients in a small bowl, cover, and let **sit** at room temperature for at least 30 minutes and up to 4 hours before using.
Also, do you ever make your own buttermilk? We do that all the time…just add milk to some buttermilk, let it **sit** on the counter about 24 hours, and voila
Napa Cabbage. Everything else I had on hand. I used 1 pound of the cabbage and there was not enough dressing to cover it and the radishes and celery. So I made another 1/2 batch. The end result: tasteless. I added more salt and that helped a little but I’m wondering if this needs to **sit** for awhile for the flavors to come through.
So as a beginner froster, is this recipe safe in terms of using the eggs? Does it need to be refrigerated? Can it **sit** at room temp. and for how long?
Yes, the filling does pool juices–almost all pie filling do, I find, if they **sit** for a bit–but
I baked the cake layers on Tuesday night, froze them and then made the frosting and layered the cake on Wednesday night and let it **sit** in the fridge till this morning
when I make a regular ganache, I have to let it **sit** for a few hours before it reaches that “still runny but not too runny as to run all over the cake but rather just make nice interesting drip patterns
My recipe is pretty simple I take 16oz and grind coarse put in a plastic milk jug washed of coarse after you put coffee in jug fill three Quarters with cold tap water Cap top on jug and shake well now take off the cap and let **sit** in the sink overnight if you leave the cap
cold-brewed coffee” by accident, was intrigued. having my first cup now – i’m a convert!! i used 1 cup of medium ground coffee, 2 cups of cold water, french press, let it **sit** 10 hours,
put coffee (I like a blend, too) up to the first mark, then added cold tap water up to the top mark. I’ve stirred and capped it finger tight with air space inside for expansion, and am letting it **sit** on the counter overnight.
cold-brewed-iced-coffee/index.html:3278: <p>made it last night let it **sit** strained it this morning added straight skim milk
a grill pan (vice grill) and you've some something really sticky, cover with water and bring to a boil, let it **sit** til just barely cool enough to put you hands in and then srcub.
I cracked a cold egg into the water and let it **sit** about 15 seconds and put it back in the microwave and heated it at medium high for 10 seconds
I slice my grape tomatoes, sprinkle with balsamic vinegar, salt, pepper and fresh basil. I let them **sit** about 20 minutes then I dive in
focaccia, cinnamon rolls, whole wheat sandwich bread, etc…–with NO KNEADING. Mix up the dough, let it **sit** two hours on the counter and you are ready to go
it did rise a bit in baking and i took it out when the top sprang back to my finger. i’ve made honey cakes before and am a relatively experienced baker. the flavor was good (i let it **sit** for a day and a half before cutting
After removal from pan, drizzle/brush more honey on top and then seal using plastic wrap AND foil. Most important part for moist cake: let **sit** wrapped and undisturbed for 3-5 days.
non-fruit dessert people, as you mentioned, and whenever I make it I always do so about 2 days in advance and have it **sit** on the counter to let the flavors come together and moisten further. We bake it for 1 hr, 15 min.
The combination of the sweet apples and the sour cranberries is delicious. I use a bundt cake pan, and simply combine all the ingredients together. I also let the batter **sit** in the mixing bowl for 20 minutes while the oven is preheating
I did this one in the crockpot, for about 9-10 hours on low, overnight. (I reduced the liquid by 1 cup, using 4 cups stock and 3 cups water.) Then, I let it **sit** all day and in the evening,
Fold beaten egg whites into mixture. Gently combine with noodles and pour into casserole. And here’s the trick: put in fridge and let **sit** overnight
cake twice in the past 2 days…the first I followed the recipe exactly. The second time I made a few small changes. The first change was I took 1/2 cup of sugar from the dry ingredients and pureed them with strawberries, and let them **sit** for about 10 minutes.
I made quite a bit of short cuts, didnt blanch the carrots, left out the pearl onions, and cut up the raw chicken in tiny pieces before putting them in the oven to cook quickly. Also, I dont believe I let the dough **sit** a full 30 min.
just made this for the first time and boy is it good! I let it **sit** for a few hours which I recommend. I added a little red spring onion because the color was irresistible.
Your potatoes will do the same, you just have to let them **sit** for longer
thinking about running the experiment, as he did in the NYT, of how the cookies change based on the time you let the dough **sit** before you bake them off.
The light sprinkling of salt really sends it over the edge into awesomeness. And I highly recommend you let the dough **sit** at least overnight,
Do you think it could be improved if the potatoes are allowed to **sit** in the sauce for awhile before roasting
mustardy potatoes is still haunting me! I’m going to cut them in smaller wedges and let them **sit** in the sauce overnight in the fridge
made the dough several hours in advance and let it rise in the fridge, and the onions too, which I let **sit** covered at room temperture until I was ready to assemble and bake the tart.
Slice dough into 1/4-inch-thick rounds, arranging 1 1/2 inches apart on an ungreased baking sheet. Bake until surface is dry and edges are slightly darker, 10 to 12 minutes. Let **sit** on sheet for a minute before transferring to a rack to cool.
30 minutes out of the oven is not enough time — if you let them **sit** on the counter for a day or so in some tupperware, the texture issues solve themselves.
brown the butter, but I think I was stirring almost constantly instead of occassionally… once I let it **sit** for a minute on the stove, it browned quite nicely. I let the butter get quite firm
I had to let the dough **sit** out for about 15 minutes so the sugar would stick and the dough was easier to slice. The cookies smell heavenly,
these cookies just get better and better as the days go on. It’s tempting to nibble, nibble on these and eat them in a day. But if you can let them **sit** for a few days,
The problem is that I only have one pan, but I’d rather make the batter all at once. I’m just worried that the second layer won’t rise if I let it **sit** for most of an hour.
gingerbread pieces. The second time I made this I let it **sit** the pan until it was cool and it turned out fine.
took my chances, salted it and only let it **sit** for about an hour before popping in the pre-heated pan
Chop the chocolate and transfer it to a heatproof bowl. Heat the cream until simmering and pour it over the chocolate. Let it **sit** for one minute and then stir until smooth.
At first I wasn’t too impressed with the Baileys buttercream (which is saying a lot, because I love Baileys!), but the flavor was much better after letting it **sit** in the fridge for a day.
If I bake the cupcakes on Saturday, do you think they will taste okay if they **sit** in the fridge for 2 days and then I fill and frost them the night before
I followed Deb’s advice for the frosting but I used chocolate icing sugar and left the frosting to **sit** overnight

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stand	NA	Rigid	c	medium	Mass	positive	simplenoun	Def
stand	horizontal	Inbetween	c	NA	CountSing	positive	simplenoun	Def
stand	mid	Inbetween	a	high	CountSing	positive	clause	NA
stand	vertical	NonRigid	a	NA	Mass	positive	pronoun	NA
stand	mid	NonRigid	a	high	Mass	positive	clause	NA
stand	horizontal	Rigid	a	high	CountSing	positive	clause	NA
stand	horizontal	Inbetween	e	low	CountSing	positive	clause	NA
stand	mid	NonRigid	a	high	Mass	positive	clause	NA
stand	horizontal	NA	a	NA	CountSing	positive	simplenoun	NA
stand	mid	NonRigid	c	high	Mass	positive	clause	NA
stand	horizontal	Rigid	c	medium	CountSing	positive	pronoun	NA
stand	mid	Inbetween	a	NA	NA	positive	clause	NA
stand	horizontal	Rigid	a	high	CountSing	positive	clause	NA
stand	mid	Inbetween	c	medium	CountSing	positive	clause	NA
stand	mid	Inbetween	c	medium	CountSing	positive	clause	NA
stand	horizontal	Inbetween	a	medium	NA	positive	clause	NA
stand	mid	NonRigid	c	medium	Mass	positive	clause	NA

stand	horizontal	Rigid	a	medium	Mass	positive	clause	NA
stand	NA	Inbetween	a	medium	Mass	positive	pronoun	NA
stand	horizontal	Rigid	a	high	CountSing	positive	simplenoun	NA
stand	vertical	Inbetween	c	medium	NA	positive	clause	NA
stand	NA	Inbetween	a	medium	NA	positive	clause	NA
stand	mid	Inbetween	a	high	NA	positive	clause	NA
stand	horizontal	Inbetween	a	medium	CountSing	positive	clause	NA
stand	NA	Rigid	e	NA	Mass	positive	pronoun	NA
stand	vertical	NonRigid	a	high	NA	positive	clause	NA
stand	mid	NonRigid	a	medium	Mass	positive	clause	NA
stand	vertical	Rigid	e	medium	CountSing	positive	clause	NA
stand	horizontal	Inbetween	a	medium	NA	positive	clause	NA
stand	NA	Inbetween	a	NA	NA	positive	clause	NA
stand	horizontal	Rigid	c	high	NA	positive	clause	NA
stand	mid	Inbetween	a	medium	CountSing	positive	simplenoun	Def
stand	mid	NonRigid	a	medium	NA	positive	simplenoun	NA
stand	horizontal	Inbetween	a	medium	CountPl	positive	clause	NA
stand	NA	Inbetween	c	medium	NA	positive	clause	NA
stand	vertical	Inbetween	c	medium	CountPl	positive	clause	NA
stand	mid	NonRigid	a	medium	NA	positive	clause	NA
stand	NA	Inbetween	a	NA	NA	positive	clause	NA
stand	horizontal	Rigid	a	medium	CountSing	positive	clause	NA
stand	NA	NonRigid	a	medium	Mass	positive	clause	NA
stand	mid	Rigid	e	medium	CountSing	positive	clause	NA
stand	vertical	NonRigid	a	medium	Mass	positive	clause	NA
stand	NA	NonRigid	a	high	CountPl	positive	clause	NA
stand	NA	Inbetween	a	low	CountSing	positive	clause	NA
stand	horizontal	NA	c	high	CountPl	positive	clause	NA
stand	mid	Inbetween	a	low	CountSing	positive	clause	NA
stand	NA	Inbetween	e	medium	Mass	positive	clause	NA
stand	horizontal	Rigid	a	NA	CountSing	positive	simplenoun	NA
stand	horizontal	Rigid	c	medium	NA	positive	clause	NA
stand	horizontal	Rigid	c	medium	CountSing	positive	clause	NA
stand	horizontal	Rigid	c	medium	NA	positive	clause	NA
stand	horizontal	Rigid	a	medium	CountPl	positive	clause	NA
stand	NA	NonRigid	c	medium	NA	positive	clause	NA
stand	vertical	NonRigid	a	NA	NA	positive	clause	NA
stand	vertical	Inbetween	c	NA	NA	positive	clause	NA
stand	NA	NonRigid	a	NA	CountSing	positive	simplenoun	NA
stand	mid	NonRigid	a	medium	CountPl	positive	clause	NA
stand	NA	Rigid	a	high	CountPl	positive	clause	NA

stand	horizontal	Rigid	a	NA	CountPl	positive	clause	NA
stand	horizontal	Inbetween	e	low	CountSing	positive	clause	NA
stand	mid	Inbetween	a	NA	NA	positive	clause	NA
stand	horizontal	Inbetween	a	high	CountSing	positive	clause	NA
stand	NA	Inbetween	a	medium	NA	positive	clause	NA
stand	NA	NA	a	medium	NA	positive	clause	NA
stand	mid	Rigid	a	high	CountSing	positive	clause	NA
stand	horizontal	Rigid	c	medium	CountSing	positive	clause	NA
stand	horizontal	Rigid	a	high	CountSing	positive	clause	NA
stand	mid	Inbetween	c	medium	CountSing	positive	clause	NA
stand	mid	Inbetween	a	NA	NA	positive	clause	NA
stand	horizontal	Rigid	a	high	CountSing	positive	clause	NA
stand	horizontal	NonRigid	e	medium	Mass	positive	pronoun	NA
stand	vertical	NonRigid	e	medium	Mass	positive	pronoun	NA
stand	mid	Inbetween	a	NA	CountSing	positive	clause	NA
stand	mid	Inbetween	c	medium	CountSing	positive	clause	NA
stand	NA	Inbetween	e	medium	CountSing	positive	simplenoun	NA
stand	NA	NA	c	medium	NA	positive	clause	NA
stand	mid	Inbetween	a	medium	CountSing	positive	simplenoun	Def
stand	NA	NA	a	NA	NA	positive	clause	NA
stand	vertical	Rigid	a	high	CountPl	positive	simplenoun	NA
stand	NA	NA	a	NA	NA	positive	clause	NA
stand	NA	Inbetween	a	low	Mass	positive	clause	NA
stand	mid	NonRigid	a	NA	Mass	positive	clause	NA
stand	NA	NonRigid	a	high	Mass	positive	clause	NA
stand	mid	NonRigid	a	high	Mass	positive	clause	NA
stand	horizontal	Inbetween	a	medium	NA	positive	clause	NA
stand	NA	Inbetween	a	NA	Mass	positive	clause	NA
stand	mid	NonRigid	c	low	NA	positive	clause	NA
stand	mid	NonRigid	a	high	NA	positive	clause	NA
stand	horizontal	Rigid	a	medium	Mass	positive	clause	NA
stand	mid	NonRigid	a	high	NA	positive	clause	NA
stand	mid	Inbetween	c	medium	CountSing	positive	clause	NA
stand	horizontal	NA	a	high	NA	positive	clause	NA
stand	horizontal	Rigid	c	high	CountPl	positive	simplenoun	NA
stand	NA	Rigid	c	medium	CountSing	positive	clause	NA
stand	vertical	Rigid	c	high	CountSing	positive	simplenoun	NA
stand	horizontal	Inbetween	a	low	CountSing	positive	clause	NA
stand	horizontal	Inbetween	c	low	CountSing	positive	clause	NA
stand	mid	NonRigid	a	medium	NA	positive	clause	NA
stand	horizontal	Rigid	NA	medium	NA	positive	clause	NA
stand	NA	Inbetween	c	medium	NA	positive	clause	NA
stand	vertical	NonRigid	e	NA	CountSing	positive	clause	NA
stand	NA	Inbetween	a	medium	NA	positive	clause	NA
stand	horizontal	Rigid	a	NA	CountSing	positive	clause	NA
stand	vertical	NonRigid	a	high	Mass	positive	clause	NA
stand	vertical	Rigid	c	medium	CountSing	positive	clause	NA
stand	vertical	Rigid	a	medium	CountSing	positive	pronoun	NA
stand	vertical	Rigid	a	NA	CountSing	positive	clause	NA
stand	mid	NonRigid	a	high	Mass	positive	clause	NA
stand	mid	NonRigid	e	medium	CountSing	positive	clause	NA
stand	horizontal	Inbetween	c	medium	CountSing	positive	clause	NA
stand	vertical	Inbetween	c	high	NA	positive	clause	NA
stand	mid	NonRigid	a	high	Mass	positive	clause	NA

stand	mid	Inbetween	a	low	Mass	positive	clause	NA
stand	horizontal	NonRigid	a	high	Mass	positive	clause	NA
stand	mid	Inbetween	a	high	NA	positive	clause	NA
stand	horizontal	Rigid	a	medium	CountPl	positive	simplenoun	NA
stand	horizontal	Rigid	a	high	CountPl	positive	clause	NA
stand	mid	NonRigid	c	high	NA	positive	clause	NA
stand	mid	NonRigid	c	medium	Mass	positive	clause	NA
stand	mid	NonRigid	c	high	Mass	positive	clause	NA
stand	mid	NonRigid	e	high	Mass	positive	clause	NA
stand	mid	NonRigid	a	NA	NA	positive	clause	NA
stand	mid	NonRigid	a	high	CountSing	positive	clause	NA
stand	vertical	NonRigid	c	NA	NA	positive	clause	NA
stand	horizontal	Inbetween	c	medium	CountSing	positive	simplenoun	NA
stand	horizontal	Rigid	e	medium	CountPl	positive	clause	NA
stand	mid	Rigid	a	NA	CountPl	positive	clause	NA
stand	mid	Rigid	a	NA	CountSing	positive	simplenoun	NA
sit	NA	NA	c	high	CountSing	positive	simplenoun	Def
sit	NA	Rigid	c	medium	CountPl	negative	simplenoun	Def
sit	horizontal	Inbetween	a	medium	CountPl	positive	simplenoun	Def
sit	mid	NA	a	high	NA	positive	clause	NA
sit	horizontal	Rigid	a	high	CountPl	positive	pronoun	DefPl
sit	NA	Rigid	Notimedistinctic	NA	CountSing	positive	pronoun	NA
sit	horizontal	Rigid	a	high	CountPl	positive	pronoun	DefPl
sit	mid	Inbetween	a	high	CountPl	positive	simplenoun	Def
sit	horizontal	NA	a	high	CountSing	positive	clause	NA
sit	vertical	Rigid	Notimedistinctic	NA	CountPl	positive	simplenoun	Def
sit	horizontal	Rigid	e	NA	CountPl	positive	simplenoun	DefSing
sit	mid	Inbetween	a	low	NA	positive	pronoun	NA
sit	mid	NA	e	low	NA	positive	pronoun	NA
sit	NA	NonRigid	e	NA	CountSing	positive	simplenoun	Def
sit	NA	Inbetween	c	NA	CountSing	positive	simplenoun	Def
sit	NA	NA	c	low	NA	positive	pronoun	DefPl
sit	horizontal	Inbetween	c	NA	NA	positive	pronoun	DefPl
sit	horizontal	Rigid	c	medium	CountPl	positive	pronoun	DefPl
sit	NA	Inbetween	Notimedistinctic	high	NA	positive	pronoun	NA
sit	mid	Inbetween	c	low	CountSing	positive	simplenoun	Def
sit	horizontal	Rigid	Notimedistinctic	medium	CountPl	positive	pronoun	DefPl
sit	horizontal	Rigid	c	medium	CountPl	positive	pronoun	DefPl
sit	NA	Inbetween	a	medium	Mass	positive	pronoun	NA
sit	NA	Inbetween	c	NA	NA	positive	clause	NA
sit	mid	Inbetween	a	NA	CountSing	positive	pronoun	NA
sit	horizontal	Inbetween	c	NA	Mass	positive	pronoun	NA
sit	horizontal	NonRigid	c	high	CountPl	positive	pronoun	DefPl
sit	horizontal	Rigid	e	low	Mass	positive	simplenoun	NA
sit	mid	Inbetween	c	medium	CountPl	positive	clause	NA
sit	NA	NonRigid	a	NA	NA	positive	clause	NA
sit	NA	Inbetween	a	low	NA	positive	clause	NA
sit	horizontal	Inbetween	Notimedistinctic	NA	CountPl	positive	pronoun	DefPl
sit	NA	Inbetween	e	low	Mass	positive	pronoun	NA
sit	NA	NonRigid	a	NA	CountSing	positive	simplenoun	Def
sit	horizontal	Rigid	a	high	CountPl	positive	pronoun	DefPl
sit	mid	Inbetween	e	high	NA	positive	pronoun	DefPl
sit	NA	Inbetween	a	medium	CountSing	positive	simplenoun	Def

sit	NA	Inbetween	a	NA	CountSing	positive	simplenoun	Def
sit	NA	NA	e	NA	NA	positive	pronoun	NA
sit	horizontal	Rigid	a	high	NA	positive	clause	NA
sit	NA	NA	c	low	NA	positive	pronoun	DefPl
sit	NA	Inbetween	NA	NA	NA	positive	pronoun	NA
sit	NA	Inbetween	c	medium	CountSing	positive	simplenoun	Def
sit	NA	NonRigid	c	low	NA	positive	pronoun	NA
sit	NA	Inbetween	c	NA	NA	positive	pronoun	NA
sit	horizontal	Inbetween	a	medium	CountPl	positive	simplenoun	Def
sit	mid	Inbetween	e	NA	CountSing	positive	simplenoun	Def
sit	mid	Inbetween	c	medium	CountSing	positive	pronoun	NA
sit	horizontal	Inbetween	a	NA	CountSing	positive	pronoun	DefPl
sit	NA	NA	e	low	NA	positive	pronoun	DefPl
sit	mid	Inbetween	e	low	CountSing	positive	simplenoun	Def
sit	horizontal	Rigid	a	medium	Mass	positive	simplenoun	Def
sit	horizontal	Rigid	e	high	Mass	positive	simplenoun	Def
sit	horizontal	Inbetween	c	low	Mass	positive	pronoun	DefSing
sit	NA	NonRigid	a	NA	NA	positive	pronoun	NA
sit	NA	NA	c	NA	NA	positive	pronoun	NA
sit	NA	NonRigid	c	high	NA	positive	pronoun	NA
sit	horizontal	Rigid	c	medium	Mass	positive	pronoun	NA
sit	mid	Rigid	c	high	CountSing	positive	clause	NA
sit	horizontal	Inbetween	c	low	NA	positive	simplenoun	Def
sit	mid	Inbetween	a	medium	CountSing	positive	simplenoun	Def
sit	mid	Inbetween	e	NA	CountPl	positive	pronoun	NA
sit	NA	NA	c	NA	CountPl	positive	simplenoun	Def
sit	horizontal	Rigid	a	high	CountPl	positive	simplenoun	Def
sit	mid	NonRigid	e	NA	CountPl	positive	pronoun	DefPl
sit	horizontal	NonRigid	c	high	CountPl	positive	pronoun	DefPl
sit	horizontal	Inbetween	e	high	CountPl	positive	pronoun	DefPl
sit	horizontal	Inbetween	e	high	CountPl	positive	pronoun	NA
sit	horizontal	Rigid	a	low	Mass	positive	pronoun	NA
sit	mid	Rigid	a	medium	CountSing	positive	simplenoun	NA
sit	mid	Rigid	c	medium	CountSing	positive	simplenoun	Def
sit	NA	Inbetween	c	NA	CountSing	positive	pronoun	NA
sit	horizontal	Inbetween	Notimedistinctic	medium	CountSing	positive	simplenoun	NA
sit	NA	NonRigid	a	NA	Mass	positive	clause	NA
sit	vertical	Rigid	c	high	CountPl	positive	simplenoun	Def
sit	horizontal	Inbetween	c	NA	Mass	positive	pronoun	NA
sit	horizontal	Inbetween	e	medium	CountSing	positive	pronoun	NA
sit	NA	Rigid	c	NA	Mass	positive	pronoun	NA
sit	NA	NonRigid	a	NA	Mass	positive	pronoun	NA
sit	vertical	Rigid	a	high	CountPl	positive	pronoun	DefPl
sit	NA	Inbetween	c	NA	Mass	positive	pronoun	DefSing
sit	NA	Rigid	c	NA	Mass	positive	pronoun	NA
sit	horizontal	Rigid	c	NA	CountPl	positive	pronoun	DefPl
sit	horizontal	Rigid	e	NA	CountPl	positive	pronoun	DefPl
sit	horizontal	Rigid	a	medium	CountPl	positive	simplenoun	DefPl
sit	mid	Inbetween	a	low	CountSing	positive	pronoun	NA
sit	mid	Inbetween	e	low	CountSing	positive	simplenoun	Def
sit	mid	Inbetween	c	medium	CountSing	positive	pronoun	NA
sit	NA	Rigid	Notimedistinctic	low	NA	positive	pronoun	NA

sit	horizontal	Rigid	Notimedistinctic	medium	CountSing	positive	simplenoun	NA
sit	NA	Inbetween	e	low	CountSing	positive	pronoun	NA
sit	horizontal	Rigid	c	NA	CountPl	positive	pronoun	DefPl
sit	mid	Inbetween	a	high	Mass	positive	pronoun	NA
sit	mid	NonRigid	c	medium	Mass	positive	clause	NA
sit	NA	NonRigid	e	medium	Mass	positive	pronoun	NA
sit	NA	Inbetween	c	NA	Mass	positive	pronoun	NA
sit	vertical	Inbetween	c	medium	NA	positive	pronoun	NA
sit	horizontal	Rigid	c	NA	Mass	positive	pronoun	DefPl
sit	horizontal	Rigid	e	low	CountSing	positive	pronoun	NA
sit	NA	Inbetween	c	NA	CountSing	positive	pronoun	NA
sit	vertical	NonRigid	e	low	NA	positive	clause	NA
sit	vertical	NonRigid	e	low	Mass	positive	pronoun	NA
sit	NA	NonRigid	e	low	Mass	positive	pronoun	NA
sit	NA	NonRigid	e	low	Mass	positive	pronoun	NA
sit	NA	NonRigid	c	high	Mass	positive	pronoun	NA
sit	horizontal	NonRigid	a	low	Mass	positive	pronoun	NA
sit	horizontal	Inbetween	a	NA	CountPl	positive	pronoun	DefPl
sit	mid	Inbetween	c	medium	CountSing	positive	pronoun	NA
sit	NA	Rigid	c	NA	CountPl	positive	pronoun	NA
sit	horizontal	Rigid	e	medium	CountSing	positive	clause	NA
sit	NA	Inbetween	e	medium	NA	positive	pronoun	NA
sit	NA	Inbetween	a	medium	CountSing	positive	simplenoun	Def
sit	mid	NonRigid	e	medium	NA	positive	pronoun	NA
sit	NA	Inbetween	e	low	NA	positive	clause	NA
sit	NA	Inbetween	a	medium	CountPl	positive	pronoun	DefPl
sit	mid	Inbetween	a	NA	CountSing	negative	simplenoun	Def
sit	NA	NA	c	NA	NA	positive	pronoun	NA
sit	mid	Rigid	c	NA	CountPl	positive	pronoun	DefPl
sit	horizontal	Inbetween	Notimedistinctic	medium	CountSing	positive	simplenoun	Def
sit	mid	Inbetween	e	NA	CountSing	positive	simplenoun	Def
sit	mid	Rigid	c	NA	CountPl	positive	clause	Def
sit	mid	Inbetween	e	low	CountPl	positive	pronoun	DefPl
sit	mid	Inbetween	c	medium	CountSing	positive	clause	NA
sit	horizontal	Rigid	a	high	NA	positive	clause	NA
sit	NA	NA	e	medium	NA	positive	pronoun	DefPl
sit	NA	Inbetween	a	high	Mass	positive	pronoun	NA
sit	mid	Inbetween	a	NA	CountSing	positive	simplenoun	Def
sit	horizontal	Rigid	e	NA	CountPl	positive	pronoun	DefPl
sit	NA	Inbetween	a	NA	CountSing	positive	pronoun	NA
sit	mid	Inbetween	c	medium	NA	positive	pronoun	NA
sit	NA	NA	a	medium	NA	positive	pronoun	NA
sit	mid	NonRigid	a	high	Mass	positive	pronoun	NA
sit	NA	Inbetween	e	low	Mass	positive	pronoun	NA
sit	vertical	Rigid	e	low	CountPl	positive	pronoun	DefPl
sit	NA	Rigid	e	NA	CountSing	positive	clause	Def

preposition	Postposition	theme	aux	sweet/savory
NA	NA	baking	NA	savory
NA	aside	cooking	marinate	savory
NA	at	cooking	begin	savory
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	NA	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	aside	cooking	mix	savory
NA	aside	NA	combine	NA
NA	aside	NA	NA	NA
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
to	overnight	baking	allowed	sweet
NA	aside	NA	NA	NA
NA	aside	cooking	make	sweet
NA	aside	NA	combine	NA
NA	aside	cooking	NA	sweet
NA	aside	NA	NA	NA
NA	aside	baking	NA	sweet
NA	aside	baking	combine	NA
NA	aside	cooking	drain	savory
NA	overnight	NA	NA	NA
NA	aside	baking	NA	NA
NA	aside	baking	NA	sweet
NA	aside	baking	NA	NA
NA	aside	cooking	add	savory
NA	aside	cooking	drain	savory
NA	aside	baking	NA	NA
NA	aside	cooking	remove	savory
NA	on	baking	NA	sweet
NA	aside	cooking	NA	NA
NA	NA	NA	NA	NA
NA	aside	NA	NA	savory
NA	out	cooking	NA	sweet
NA	aside	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	in	baking	NA	sweet
NA	aside	cooking	turn	sweet
NA	aside	baking	NA	NA
NA	aside	baking	stir	sweet
NA	aside	cooking	peel	savory
NA	aside	cooking	NA	savory
NA	aside	baking	NA	sweet
NA	aside	cooking	NA	savory
NA	aside	cooking	stir	sweet
NA	aside	baking	rise	NA
NA	aside	baking	NA	sweet
NA	aside	baking	NA	NA
NA	over	cooking	transfer	savory
NA	aside	cooking	brown	savory
NA	aside	baking	NA	savory
NA	aside	cooking	separate	savory
NA	aside	cooking	NA	savory

NA	aside	cooking	whisk	savory
NA	aside	cooking	transfer	savory
NA	aside	cooking	stir	savory
NA	aside	baking	NA	sweet
NA	aside	baking	NA	NA
NA	aside	baking	NA	sweet
NA	aside	cooking	NA	sweet
NA	aside	cooking	dissolve	sweet
NA	on	baking	NA	NA
NA	aside	baking	scoop	NA
NA	aside	baking	NA	sweet
NA	aside	baking	NA	NA
NA	aside	baking	NA	NA
NA	NA	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	aside	cooking	NA	savory
NA	aside	NA	smash	savory
NA	aside	baking	whisk	NA
NA	aside	cooking	NA	sweet
NA	aside	NA	cover	NA
NA	aside	baking	NA	savory
NA	aside	NA	mix	savory
NA	aside	NA	NA	savory
NA	aside	baking	NA	sweet
NA	aside	baking	grease	sweet
NA	NA	baking	drained	sweet
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	NA
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	aside	cooking	NA	savory
NA	aside	baking	chop	sweet
NA	in	NA	let	NA
NA	aside	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	aside	baking	NA	NA
NA	aside	baking	NA	savory
NA	in	baking	let	sweet
NA	in	baking	NA	sweet
NA	aside	NA	NA	NA
NA	on	baking	let	sweet
NA	aside	NA	NA	sweet
NA	aside	baking	NA	NA
NA	upsidedown	cooking	let	NA
NA	aside	baking	NA	NA
NA	aside	baking	NA	NA
NA	aside	NA	NA	NA
NA	aside	baking	NA	savory
NA	aside	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	NA	cooking	wipe	savory
NA	aside	baking	NA	NA
NA	for	cooking	let	sweet
NA	aside	cooking	season	savory
NA	aside	baking	sift	NA
NA	aside	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	aside	cooking	NA	savory
NA	aside	baking	NA	NA
NA	aside	baking	stir	sweet
NA	aside	baking	NA	NA
NA	aside	baking	split	sweet
NA	on	baking	remove	sweet

NA	in	NA	have	savory
NA	aside	NA	add	savory
NA	aside	cooking	remove	sweet
NA	aside	baking	NA	sweet
NA	aside	baking	beat	NA
NA	aside	cooking	NA	NA
NA	aside	cooking	NA	savory
NA	aside	baking	NA	NA
NA	aside	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	aside	baking	NA	sweet
NA	aside	baking	cut	sweet
NA	aside	baking	sift	NA
NA	aside	baking	NA	NA
NA	aside	baking	NA	savory
NA	aside	baking	NA	sweet
NA	aside	baking	NA	NA
NA	aside	baking	NA	sweet
NA	aside	cooking	NA	NA
NA	aside	cooking	NA	sweet
NA	aside	cooking	remove	savory
to	for	cooking	leave	savory
to	overnight	cooking	allow	savory
to	at	baking	allow	sweet
to	for	baking	allow	sweet
to	until	NA	let	NA
NA	for	baking	NA	NA
NA	NA	baking	let	NA
to	for	baking	let	sweet
to	for	baking	allow	sweet
NA	for	baking	NA	sweet
to	for	baking	leave	sweet
to	for	baking	NA	sweet
to	at	baking	allow	sweet
to	until	baking	allow	sweet
to	for	baking	leave	sweet
NA	for	baking	let	NA
NA	for	cooking	let	savory
NA	for	baking	let	NA
NA	at	baking	let	NA
NA	NA	baking	let	sweet
NA	NA	baking	let	sweet
NA	until	cooking	let	savory
NA	at	baking	let	sweet
NA	for	cooking	let	savory
NA	NA	baking	let	NA
NA	NA	baking	let	NA
NA	NA	baking	let	NA
NA	NA	cooking	let	savory
NA	until	baking	let	NA

NA	NA	cooking	let	savory
NA	for	NA	let	savory
NA	in	baking	let	sweet
NA	NA	NA	let	savory
NA	at	NA	let	savory
NA	NA	cooking	let	savory
NA	NA	baking	let	sweet
NA	at	cooking	let	savory
NA	for	cooking	let	savory
NA	until	baking	let	NA
NA	at	baking	let	NA
NA	in	baking	let	NA
NA	for	NA	let	savory
NA	for	baking	let	sweet
NA	for	NA	let	savory
NA	for	baking	let	sweet
NA	until	baking	let	sweet
NA	at	baking	let	sweet
NA	NA	cooking	let	savory
NA	NA	baking	let	NA
NA	NA	cooking	let	savory
NA	NA	baking	let	sweet
NA	for	baking	let	sweet
NA	overnight	baking	let	sweet
NA	until	baking	let	sweet
NA	NA	NA	let	savory
NA	at	baking	let	NA
NA	to	NA	let	NA
NA	at	baking	let	NA
NA	at	NA	let	savory
NA	NA	baking	let	sweet
NA	until	baking	let	sweet
NA	at	baking	let	sweet
NA	on	cooking	let	savory
NA	NA	baking	let	sweet
NA	NA	baking	let	sweet
NA	NA	baking	let	savory
NA	NA	baking	let	sweet
NA	for	baking	let	NA
NA	NA	baking	let	sweet
NA	off	cooking	let	savory

NA	for	NA	let	savory
NA	at	baking	let	sweet
NA	for	baking	let	NA
NA	NA	baking	let	savory
NA	for	baking	let	savory
NA	at	NA	let	NA
NA	NA	baking	let	savory
NA	at	baking	let	sweet
NA	for	baking	let	sweet
NA	at	NA	let	savory
NA	until	baking	let	sweet
NA	for	baking	let	savory
NA	at	cooking	let	NA
NA	at	baking	let	sweet
to	for	baking	allow	NA
NA	at	baking	NA	NA
NA	for	baking	let	NA
NA	for	NA	let	NA
NA	for	baking	let	NA
to	for	baking	allow	sweet
to	for	baking	allow	sweet
to	for	baking	allow	NA
NA	at	baking	let	sweet
NA	for	baking	let	sweet
NA	NA	cooking	let	sweet
NA	NA	cooking	let	sweet
NA	NA	baking	let	sweet
NA	NA	cooking	let	savory
NA	until	NA	let	sweet
NA	NA	cooking	let	savory
NA	at	baking	let	sweet
NA	NA	cooking	let	savory
to	at	baking	allow	sweet
NA	until	cooking	let	NA
NA	in	baking	let	sweet
NA	at	cooking	let	savory
NA	at	cooking	let	savory
NA	at	baking	let	NA
NA	at	baking	let	NA
NA	NA	cooking	let	savory
NA	until	NA	let	NA
NA	at	baking	let	sweet
NA	NA	cooking	let	savory
NA	NA	baking	macerate	sweet
NA	NA	baking	let	sweet
NA	NA	baking	let	sweet
NA	for	cooking	let	savory
NA	at	cooking	let	savory
NA	for	cooking	let	savory
NA	for	baking	let	sweet
NA	at	baking	let	NA
NA	until	baking	let	sweet
NA	until	baking	let	sweet
NA	NA	baking	let	sweet

NA	NA	cooking	let	savory
NA	NA	baking	let	sweet
NA	for	cooking	let	savory
NA	at	cooking	let	savory
NA	for	cooking	let	savory
NA	until	baking	let	sweet
NA	in	baking	let	NA
NA	NA	baking	let	NA
NA	overnight	baking	let	sweet
NA	for	baking	let	sweet
NA	NA	baking	let	sweet
NA	NA	NA	let	NA
NA	at	baking	let	NA
NA	overnight	baking	let	sweet
NA	NA	cooking	let	savory
NA	NA	cooking	let	savory
NA	for	cooking	let	savory
NA	after	cooking	let	savory
to	on	baking	leave	sweet
NA	for	NA	let	NA
NA	NA	baking	let	sweet
NA	NA	baking	let	sweet
NA	for	baking	let	sweet
to	for	cooking	allow	savory
NA	for	baking	let	sweet
NA	in	baking	let	sweet
NA	overnight	baking	let	sweet
NA	for	NA	let	savory
NA	overnight	NA	let	NA
NA	overnight	baking	let	sweet
to	for	NA	allow	savory
NA	in	baking	let	sweet
NA	for	baking	let	sweet
NA	on	baking	let	sweet
NA	in	NA	let	NA
NA	in	baking	let	NA
NA	at	baking	let	savory
NA	NA	baking	let	savory
NA	for	baking	let	savory
NA	for	baking	let	NA
NA	under	baking	let	NA
NA	for	baking	let	NA
NA	for	cooking	let	savory
NA	overnight	baking	NA	sweet
NA	at	cooking	let	NA
NA	NA	baking	let	NA
NA	for	NA	let	NA
NA	NA	baking	let	sweet
NA	overnight	cooking	let	savory
NA	for	baking	let	sweet
NA	on	baking	as	sweet
NA	for	NA	NA	savory
NA	for	NA	let	savory

NA	for	baking	let	sweet
NA	overnight	NA	let	NA
NA	at	baking	let	NA
NA	in	NA	let	sweet
NA	for	NA	let	savory
NA	for	baking	have	NA
NA	in	cooking	let	savory
to	in	cooking	get	savory
NA	at	baking	let	savory
NA	for	baking	let	NA
NA	out	baking	let	NA
NA	for	baking	let	savory
NA	for	NA	let	NA
NA	in	baking	let	NA
NA	at	baking	let	savory
NA	for	baking	let	sweet
NA	in	baking	let	sweet
NA	for	baking	let	sweet
NA	out	NA	let	NA
NA	on	cooking	let	NA
NA	out	baking	let	savory
NA	until	cooking	let	savory
NA	in	baking	let	NA
NA	at	baking	let	NA
NA	overnight	baking	let	sweet
NA	out	baking	let	NA
NA	on	baking	let	sweet
NA	overnight	cooking	let	sweet
NA	for	cooking	NA	sweet
NA	overnight	cooking	let	sweet
NA	in	cooking	let	sweet
NA	on	baking	let	sweet
NA	on	cooking	let	savory
NA	on	cooking	let	savory
NA	for	baking	let	sweet
NA	NA	baking	let	sweet
NA	for	NA	let	sweet
NA	in	cooking	let	sweet
NA	NA	baking	let	sweet
NA	out	baking	let	sweet
NA	for	baking	let	sweet
NA	for	baking	let	sweet
NA	for	baking	let	NA
NA	for	NA	can	savory
NA	for	cooking	let	savory
NA	in	cooking	NA	savory
NA	at	cooking	let	savory
NA	at	cooking	let	savory
NA	for	baking	let	NA
NA	in	baking	let	savory
NA	out	baking	let	NA
NA	out	baking	let	sweet

NA	out	baking	let	sweet
NA	in	baking	let	sweet
NA	in	baking	let	sweet
NA	for	cooking	let	savory
NA	at	baking	let	NA
NA	on	baking	let	sweet
to	for	cooking	need	savory
NA	at	baking	can	sweet
NA	for	baking	NA	sweet
NA	in	baking	let	sweet
NA	for	baking	let	sweet
NA	in	NA	let	sweet
NA	NA	NA	let	sweet
NA	on	NA	let	sweet
NA	NA	NA	let	sweet
NA	til	cooking	let	NA
NA	NA	cooking	let	savory
NA	NA	NA	let	savory
NA	NA	baking	let	sweet
NA	for	baking	let	sweet
NA	NA	baking	let	sweet
NA	on	baking	have	sweet
NA	in	baking	let	sweet
NA	NA	cooking	let	NA
NA	overnight	cooking	let	savory
NA	for	baking	let	sweet
NA	NA	baking	let	savory
NA	for	cooking	let	savory
NA	for	cooking	let	savory
NA	before	baking	let	sweet
NA	at	baking	let	NA
to	in	cooking	allow	savory
NA	in	cooking	let	savory
NA	at	baking	let	NA
NA	on	baking	let	NA
NA	on	NA	let	NA
NA	for	cooking	let	sweet
NA	out	baking	let	NA
NA	for	baking	let	sweet
NA	for	NA	let	sweet
NA	until	baking	let	sweet
NA	for	cooking	let	savory
NA	for	baking	let	sweet
NA	in	baking	let	sweet
NA	NA	baking	will	sweet
to	in	baking	leave	sweet