

Quiz questions and answers for teens

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Teenage years are widely known as the years many parents fear. After all, teenagers are damp. Teenagers are withdrawn. Teenagers are annoyed in the way they simply do not seem to get what they are going through. Not to mention the disconnection between the way we vaguely remember how we acted at our parents as adolescents, without being fully able to access the memory of how all that social pressure and academic stress mixed with hormone sources made us feel. It's been decades since we were teenagers ourselves and it's too easy to look back those years through the lens of adult perspective. But one thing we may have forgotten is that teens want to be understood. That's why this thread on Reddit - which started with the user u/TheEpicRock3099 question, "Reddit's parents, what don't you understand about us teens?" - is the best, most serious thing I've read lately. It's also pretty damn bright. I'm about to highlight some of my favorite questions and answers and then you should go to Reddit and read a lot more. Why act "cool" around your parents? Question by u/DDodgeSilver: I need to be "cool", I was also a teenager. But, why continue with the act when you are just you and your parents? I did, too. I just don't know why. Edit: I ask why, now in my 40s. I can spend time with my father and can be himself and I can be myself and nobody is trying to be "cool". It may have always been so, but I was too busy trying to impress my parents with my deep spiritual bond with Cypress Hill. Answer by u/Landeg:Security is vulnerable and teenagers already feel very vulnerable. Besides, if you drop the act around your parents, you are recognizing that it is an act. Some children agree with this because they are aware of social masking and code switching, consciously or otherwise. Other children, especially children who might be struggling socially or are trying to "discover" themselves, would resist the idea that their most popular self, more well-liked is just a "act" and feel under pressure to keep him awake 24 hours on 24, 7 days on 7, because they hire all other children "cool" are of course so, too. If children are still trying to maintain an aloof/cool act around people like their parents, then it might be a sign that they do not have confidence in their social skills and/or have social anxiety. Even depending on their age, children are trying to personality how to try on the pants. I remember pedaling through some forced personality traits trying to "discover" me like a tween. Their parents might seem like a "safe" goal fortheir new, edgy personality on, even if it sucks for parents. Answer by u/homesickalienz: Because when you're cool around your friends you feel great. People comment on your clothes or perceived popularity. And you want your parents to feel the same way about you as your friends do. Whether it's right or not, teenagers have a bit of a bad rap. I am I They... Why don't you take a shower? Question from u/silverspork: Why do I have to take a shower more than once a week? You want to be the stink? That's how you can be the stink. Answer by u/italyphoenix:(As a current teenager, and this may perhaps speak only for me, but some of my friends shared the same feeling) Usually when I do not shower/wash for great periods of time has to do with my mental health. If I'm just emotionally and mentally drained then the shower is low on my list just because it seems simply too much work or simply completely skips my mind. Maybe talk to your son and make sure they're not taking too much of a cargo? (I also say this as a girl so if she is a boy maybe that it is just he being a boy and she does not realize that her body has changed to create a stink and does not know?) Answer by u/AIDANBoi321: We'd like to take a shower. We'll only do it tomorrow. What are the greatest pressures on you? Question from u/RoveCove:Growing up in the 80's drugs were around, and I thought my children would not be able to get away with anything because I know what was out there. Then over the decades the party drug changes, and now I have no idea what my children are doing. What are they against? What are the social pressures for today's children? Answer by u/_BippityBoppity_ : As a 16 y/o I will try to answer the best for you: Types of random drugs /junkies I heard about are JUULs (e-cigarettes), crack (cocaine), LSD, beer, heroin and grass (marijuana). Of course I'll miss out on many other things, but I don't get involved in these things so I don't know. Social pressure: Popularity. appearance, degrees, reputation with teachers and parents, and social media -> Do not restrict their social media use, HOWEVER if it affects their mental health then enter and do something to help on it, since both do not realize or are afraid to ask for help Answer from u/Acceptable_AITA: Believe it or not, it's actually the pressure on sex, some drugs, and sometimes just doing stupid shit on the net. Answer by u/essentially_infamous: More drugs. - Yes? Question from u/ Heart_Squids: How do you do to a yeast? Answer by u/Jakepops: Yeet refers to when you discard a high-speed object, basically you throw something and if you shout "yeet" goes beyond. Kobe for accuracy. Yeet for distance. Why did you lock me out? Question from u/grezzymechh: I'm listening, I'm here for you, and the advice I give is to walk the same path you are now. I just need some help with the details. Don't shut me out. Answer by u/NatashaJanphil: For taking you out... So when I tell you about my problems, I realize that what you are going through is much more difficult and at a different level. Then I feel my parentshey are stupid. Show us that it is not stupid, okay, telling us about your imperfection / life. On when I don't close ... I close ... This section is longer than the previous one. I think my problem is what happens after sharing.) Besides, what works for you doesn't work for me. For example, my mother was very sociable and I wasn't. I'm extremely shy. So, the way he can get close to people and make things right between friends is not gonna work for me. But now I realize you can give me advice that works for me, too.Sometimes, I just want you to listen, not judge, not give advice. I know how to handle it. In hindsight, I think it's very hard for you to figure out when you need to give advice or not, but I think we're all learning. Teenagers and parents:Answer by u/ZeedDrakon:A lot of the frustration comes from parents thinking they've gone down the same road when they haven't.The differences in experience I compared with my siblings who are 6 and 8 years younger than me are so big that I wouldn't presume to know what they're going through, and this difference is only bigger for parents, but parents tend to provide things they know not only our experiences, but also the best solutions.Why do you keep slamming door frames?Question from u/just_be_respectful:I'm a teacher, and the only question I always ask myself is: why do you feel the need to knock on every single frame?Answer by u/Oroshi3965 Reddit Parents, what do you not understand about us teenagers? |Reddit Correct Answer: Correct Answer: Correct Answer: Correct Answers: Keep up to date on the latest daily news with BuzzFeed's daily newsletter! Do you know what yeast is made of? The cooking power is made by sodium bicarbonate, cream of tartar and corn starch Å" a base, an acid and a filler. Pastry Panini Batter Scones Salsa Self lying flour contains chemical agents that make bakery products rise, so it is enough to add it to the sandwiches and scones to make them rise during baking and have a light and open texture. The leavening agents can add a chemical flavor so use the smooth flour in pastry, batter and sauce that you will not understand on the flavor. Should meat be cooked in a cold, moderate or hot oven? Before roasting a meat roast your recipe normally requires you to start it in a hot oven or brown it in a frying pan on the stove. This caramelizes the sugars in the meat creating a brown outer crust for maximum flavor. Always follow your recipe and calculate its roasting time. Å¡ à green vegetables à root vegetables à potatoes à be started in hot or cold water? As a general rule, green vegetables (or those that grow above ground) should be cooked quickly, in boiling water. This preserves their bright green color and prevents overcooking. Overcooked vegetables can release acids that affect the taste and turn into a slightly attractive green khaki. Root vegetables and potatoes are dense and and so you need longer to cook until the race. Start in cold water to cover them, then boil with the lid until tender when tested with a cutlery knife. Is the pressure of the pressure favorable or otherwise for the maximum retention of vitamins and minerals? Pressure cooking has been found to preserve nutrients in food better than any other method. Why is a hole usually made in the crust of a meat pie? Point a hole in the crust allows the steam to escape while the cake is cooking. Otherwise the vapor would create air bubbles in the crust, causing parts of the crust to cook too quickly and burn. Should fruits be bottled in water, sugar, syrup or gold syrup? Fruit can be stored in syrup or water, but the syrup imparts a better taste and color. The usual proportion is 225g (8 ounces) sugar to 600 ml (1 pint) water. The amount of sugar can be varied depending on the natural sweetness of a particular fruit. Use the granulated sugar, dissolve it in half of the required amount of water, bring to a boil and boil for 1 minute, then add the rest of the water. Bottling syrup can also be made with gold syrup, using the same proportions as sugar syrup. Bring the syrup and water to a boil, and simmer for 5 minutes before use. What makes a junket? A junket is a milk-based dessert made with sweetened milk and rennet; The rennet, dissolved in water, causes the milk in a junket to Å©~~~ AtherÅ© å©. What makes a gritty sauce? Lumps occur when the starch lumps - i.e. corn froor or flour used to thicken the sauce - begin to gelatinize the hot liquid. Only the outside of the group is exposed to the liquid, the Gelatinize of the surface and the liquid can not reach the raw flour inside å ~" causing lumps. To avoid this, mix the starch in a small cold liquid before adding the hot liquid. The starch will now be evenly distributed, the liquid will penetrate to penetrate all parts and the sauce will be free. What makes a cake sink? A cake can sink if the oven door is opened too early or the cake is under-baked. What causes the fruit to sink into a cake? The fruits are heavier than the cake mixture and can sink if the fruit you use is too large or syrupy - in the case of ice cream, which contain a lot of moisture. You should thoroughly dry the fruit before adding it to your cake. Do you know the secrets of success with yeast paste? Baking with yeast is a science and an art, so you should always use the recipe carefully. But follow these simple steps and stay on the road to success with the beautiful cughe. - Make sure you don't overheat your yeast as heat can kill it, liquid used in your recipe should be very warm. - Do not use too much salt, as this can inhibit the activity of yeast. However, salt is needed for flavor, as well as fortifying gluten. - When lifting a fixed dough, it should be placed in a warm place without stairs. However, do not use an on-air closet that is too hot and may kill the yeast or dough that rises too fast. UN UN Increase is more flavor in your pasta. How do you boil or boil an egg? To boil an egg, put a medium egg in a small pot and cover with cold water. Cover with a lid and bring to a boil. When boiling remove lid and cook for 3 minutes for a soft-boiled and 7 minutes for a hard-boiled egg. Eggs should be at room temperature, but those directly from the fridge will take 30 seconds longer. Which foods should be kept in airtight cans and which ones are best with light ventilation? Store cakes in airtight containers å their open texture is made of a network of holes that will dry out very quickly in the open air and turn stalemate. Cheese needs to "breathe" and can become sweaty if wrapped in plastic so that it is removed from attachment film and stored in the refrigerator, wrapped in ungrateful paper, waxed or in a container that allows ventilation. What is the coolest part of a fridge (other than the icebox, of course) and what foods should be placed there? The lower shelf of the fridge is the coolest and this is the place to keep raw meat, fish and poultry in sealed packages or containers. Why does jam sometimes get moldy? This is most often caused by failure to cover the jam with a waxed disc while it is still very hot - this should be done immediately when the jam is in the pot (or can be infected by mold spores from the air). Other reasons may be that the pots were wet or cold when used, or were insufficiently filled (allowing air to be trapped inside the pot). It is important to keep the jam in a cool and dry place to prevent the mold from growing. When producing jams and jellies, is it advisable to add sugar before or after cooking the fruit? It is always better to follow the recipe for perfect results. Adding sugar depends on the fruit you are using, if you are using fruits with resistant hides (such as cherries, occabe, damisel) then these must be boiled to soften before adding sugar. Otherwise sugar and fruit can be added to the pot together. If you use brittle fruits, such as strawberries, and you want to keep their shape inside the jam, you can "sugar" the fruit before boiling. Put the prepared fruit in a non-metallic bowl with sugar and leave in a warm place for a few hours (or overnight in a cool place). The juice will be extracted which will induce the fruit and the process also begins to dissolve the sugar giving it a shorter boiling time for the brittle fruits. Once the sugar has been added to any jam or jam, it should be completely dissolved before the jam reaches Otherwise it will be difficult to set. The boiling process must be carefully monitored: too little boiling and the sugar is crystallizer, but over boiling it will produce a bitter taste with a syrupy consistency. Why is the mustard for use of the table is not served dry? The dry mustard is a ingredient used in cooking and not for the table consumption. This quiz is taken by the Good Housekeeping book: the best of the 1950s; Buy it here here This? You'll fall in love: If you were a cake, what would you taste? Take our fun quiz8 mistakes you could make when you do your laundry10 secrets to make the perfect chocolate cake This content is created and managed by third parties and imported on this page to help users provide their email addresses. You can find more information about this and similar content on floor.io piano.io