



Recipe For Homemade Apple Jack

JG Myers



Recipe For Homemade Apple Jack:

The Oxford Companion to American Food and Drink Andrew F. Smith, 2007-05 Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the history of White Castle and the origin of Bloody Marys to jambalaya the Oxford Companion to American Food and Drink provides a concise authoritative and exuberant look at this modern American obsession Ideal for the food scholar and food enthusiast alike it is equally appetizing for anyone fascinated by Americana capturing our culture and history through what we love most food Building on the highly praised and deliciously browseable two volume compendium the Oxford Encyclopedia of Food and Drink in America this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world Within its pages for example we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor mint next to cash registers at bars Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors Edited by Andrew Smith a writer and lecturer on culinary history the Companion serves up more than just trivia however including hundreds of entries on fast food celebrity chefs fish sandwiches regional and ethnic cuisine food science and historical food traditions It also dispels a few commonly held myths Veganism isn't simply the practice of a few hippies but is in fact wide spread among elite athletic circles Many of the top competitors in the Ironman and Ultramarathon events go even further avoiding all animal products by following a strictly vegan diet Anyone hungry to know what our nation has been cooking and eating for the last three centuries should own the Oxford Companion to American Food and Drink DT Nearly 1 000 articles on American food and drink from the curious to the commonplace DT Beautifully illustrated with hundreds of historical photographs and color images DT Includes informative lists of food websites museums organizations and festivals **The Oxford Encyclopedia of Food and Drink in America** Andrew Smith, 2013-01-31 Home cooks and gourmets chefs and restaurateurs epicures and simple food lovers of all stripes will delight in this smorgasbord of the history and culture of food and drink Professor of Culinary History Andrew Smith and nearly 200 authors bring together in 770 entries the scholarship on wide ranging topics from airline and funeral food to fad diets and fast food drinks like lemonade Kool Aid and Tang foodstuffs like Jell O Twinkies and Spam and Dagwood hoagie and Sloppy Joe sandwiches *The Fall of Two Moons* Kipp McKenzie, 2020-04-24 His image is everything his hormones are raging and common sense is nowhere to be found Combine that with his eccentric and ultraconservative family and the stage is set for a comedic fall from grace that promises to not disappoint *The Fall of Two Moons* is a fictional memoir of Steve McConnell's coming of age that will have readers begging for more uproarious and heartwarming stories It's 1984 in the small coastal town of Portside and Steve must juggle his ever restless and troubled peers with his role in the conservative McConnell house while concealing the ultimate caper from his gregarious father the school principal It is not an easy task

living in the shadow of his seemingly perfect sister appeasing his religiously fanatic mother or sharing a room with his newly adopted Down syndrome brother and classmate Andy Steve keeps his growingly agitated father at bay from his behavioral shortcomings his mother in the dark regarding his sexual awakening and his peers entertained with his antics in this wildly funny tale of family friends and folly Nicknamed Two Moons following an unfortunate accident of indecent exposure Steve must stave off ridicule and bodily harm from the upper classmen and school bullies When these same bullies are wrongfully accused of the crime Steve and his friends are responsible for he must navigate through a web of deception that becomes increasingly tangled Steve tries to accept his new brother embrace his family's idiosyncrasies and make peace with himself He winds up in a race with time to prove his maturity to his first girlfriend keep his friends evade the authorities and make amends with those left in his wake as his worlds collide in epic proportion

All Time Favorite Recipes from South Carolina Cooks Gooseberry Patch,2024-03-05 All Time Favorite Recipes from South Carolina Cooks has tried true recipes for every meal of the day plus yummy party treats and delicious desserts Easy to make dishes with great taste you expect from Gooseberry Patch Family pleasing meals like burgers casseroles salads and more Fun trivia about the Palmetto State that you'll love to read and share Time saving tips and helps to get meals on the table in a jiffy 169 Recipes

Boozehound Jason Wilson,2010-09-21 While some may wonder Does the world really need another flavored vodka no one answers this question quite so memorably as spirits writer and raconteur Jason Wilson does in Boozehound By the way the short answer is no A unique blend of travelogue spirits history and recipe collection Boozehound explores the origins of what we drink and the often surprising reasons behind our choices In lieu of odorless colorless tasteless spirits Wilson champions Old World liquors with hard to define flavors a bitter and complex Italian amari or the ancient aromatic herbs of Chartreuse as well as distinctive New World offerings like lively Peruvian pisco With an eye for adventure Wilson seeks out visceral experiences at the source of production visiting fields of spiky agave in Jalisco entering the heavily and reverently guarded J. Germeister herb room in Wolfenbüttel and journeying to the French Alps to determine if mustachioed men in berets really handpick blossoms to make elderflower liqueur In addition Boozehound offers more than fifty drink recipes from three riffs on the Manhattan to cocktail geek favorites like the Aviation and the Last Word These recipes are presented alongside a host of opinionated essays that cherish the rare uncover the obscure dethrone the overrated and unravel the mysteries of taste trends and terroir Through his far flung intrepid traveling and tasting Wilson shows us that perhaps nothing else as entwined with the history of human culture is quite as much fun as booze

All-American Desserts Judith M. Fertig,2003-09-13 This book is jam packed with American heritage recipes each one more delicious sounding than the next Gale Gand James Beard Award winning pastry chef These 400 delectable recipes showcase the essence of American desserts high quality ingredients put together with a brash spirit of fun and adventure found only in the good ol' USA Whether they are traditional sweets back of the box classics or newly inspired creations you'll find them all in this veritable treasure trove of goodies Unarguably

comprehensive this book think of it as an enhanced Betty Crocker recipe cookbook is well worth adding to the shelf Publishers Weekly Seductive and compulsively readable Fertig has compiled an exhaustive and valuable collection of American recipes and the lore behind them that will as likely end up on your bedside table as your kitchen counter Regan Daley author of *In the Sweet Kitchen* A significant addition to the sweet subject of desserts Judith Fertig's *American Desserts* does not miss a step as it marches along detailing just about any dessert worth preparing and pleasurably consuming Marcel Desaulniers author of *Death by Chocolate* Her readable text reflects her exhaustive research on the history of our American desserts She delved into old receipt books diaries and other primary sources and includes hundreds of recipes for both the beloved standards and lesser known old fashioned desserts Library Journal [The Apple Lover's Cookbook](#) Amy Traverso, 2011-09-26 The most complete cookbook for enjoying and cooking with apples The Apple Lover's Cookbook celebrates the beauty of apples in all their delicious variety taking you from the orchard to the kitchen with recipes both sweet like Apple Stuffed Biscuit Buns and Blue Ribbon Deep Dish Apple Pie and savory like Cider Brined Turkey and Apple Squash Gratin It offers a full color guide to fifty nine apple varieties with descriptions of their flavor history and most important how to use them in the kitchen Amy Traverso also takes you around the country to meet farmers cider makers and apple enthusiasts The one hundred recipes run the spectrum from cozy crisps and cobblers to adventurous fare like Cider Braised Brisket or Apple Gingersnap Ice Cream In addition Amy organizes apple varieties into cooking categories so that it's easy to choose the right fruit for any recipe You'll know to use tart Northern Spy in your pies and Fuji in delicate cakes The Apple Lover's Cookbook is the ultimate apple companion *Make your own cider Techniques for fermenting and flavoring your cider to make it delicious*, 2024-04-09 This book and our love affair with apples and cider started in 1998 the year we moved onto our smallholding and watched the dormant centenarian apple trees introduce themselves First came the pink swelling blossom buds next the riot of white blossoms resplendent and humming with pollinators then green leaves offering cool summer shade as the small fruits grew into the apples We soon identified most of them a Rome variety of some sort something like a Granny Smith a Golden Delicious a Cox's Orange Pippin a few towering Gravensteins and one that was grafted to both Gravenstein and Red Delicious We were overwhelmed by the quantity boxes and baskets of apples were stacked along the wall in our small kitchen Apples seemed to tumble every which way as we tried to make them into sauce dried rings steamed juice pies crisps and dumplings By the next year we had a cider press and a few years later we were captivated by cider Surrounded by vineyards we thought we would be the first cider house in our area As it turned out sauerkraut got in the way but that is another story Eager to learn as much as we could about growing apples for cider we visited Nick Botner described both as a hobby orchardist and a serious world renowned botanical collector at his farm in Yoncalla Oregon 2 hours north of our farm We arrived three of our four children in tow one early November day nearly 15 years ago Come into my farmhouse we'll talk Nick said as he invited the five of us in His wife Carla sat us down to coffee and

applesauce A good cider apple contributes to one or more of four components color flavor body or bouquet What kind of apples do you recommend for hard cider Christopher ventured We were sitting there gazing at him like initiates around a sage waiting for the meaning of life Or at least the meaning of apples There are a lot of great apples for cider Nick said and we both stared pen in hand waiting to scribble down the varieties that we d never heard of yet hoped to plant He told us a good cider apple contributes to one or more of four components color flavor body or bouquet He didn t drop any variety names though Do you have the Redstreak Christopher asked hopefully During the eighteenth century this apple was believed to be the finest cider apple in England At the time cider made from the Redstreak commanded the highest prices Its popularity had diminished by the end of the century and it s believed that viruses may have killed the remaining trees Now the apple is rare even thought to be extinct as breeders are unsure if the claimed Redstreaks are indeed the Redstreaks

Forgotten Maryland Cocktails Gregory Priebe,Nicole Priebe,2019-07-29 The Southside Diamondback and the Preakness Marylanders imbibe history in their native cocktails from local favorites to little known classics Early residents favored fruit brandies and potent punches until the Civil War when rye whiskey laid claim to local palates During the golden age of the cocktail grand hotels like Baltimore s Belvedere created smooth concoctions such as the Frozen Rye but the dry days of Prohibition interrupted the good times Using historic recipes with modern twists from renowned mixologists Greg and Nicole Priebe mix up one part practical guide and three parts Maryland history and top it off with a tour of the current craft cocktail and distilling scenes

Texas Jack's Famous Apple Cider Recipes Dennis Waller,2014-07-21 Are you looking for something the whole family can do together in the kitchen while providing something healthy and delicious to drink Like making a big ol pitcher of Sweet Apple Cider Or having some delightfully unique recipes for apple cider smoothies that will blow the socks off family and friends Are you fed up with paying 10 for a 6 pack of Hard Apple Cider Or maybe you are tired of everyone drinking your expensive store bought cider before you had a chance to have just one bottle Or maybe just maybe you have been sitting there wondering or wishing your hard apple cider was more than it is Well folks with this here recipe book by your good old friend Texas Jack no longer will you be wondering about those things With this Apple Cider book you ll be able to take control back and learn how to make your very own Sweet or Hard Apple Cider in your own home And the best part Well now how about saving some serious money while giving yourself a healthier drink Yepper that s what this book is about Just read that description there to get the details and join the Texas Jack Nation Apple cider and the making of apple cider are as much of our American Heritage as baseball and apple pie Wow seems these apples play an important part of our history eh Interestingly enough President John Adams on just about every day of his adult life started it off with a tankard of apple cider When asked his reply was To do me good Must have been something to it as he lived to be 91 years old Now to be clear here drinking apple cider every day may or may not add to your longevity but either way it will certainly make life more enjoyable This recipe book contains recipes for making your own Sweet Apple Cider Hard Apple Cider and recipes for Apple

Cider Smoothies Hot Apple Cider Drinks and a variety of Apple Cider Punches Nothing fancy just easy recipes that just about anyone can follow Another excellent aspect to this book is it will keep you out of trouble with grandma Like she said I'll squeeze the cider out of your adam's apple if you don't behave With this recipe book no worries just give her a big glass of good old apple cider or maybe the whole jug just to be safe Enjoy *Sublime Smoke* Cheryl Jamison, Bill Jamison, 2004-02-25 Lighten up with fresh flavorful dishes infused with all the smoky succulence of barbecue For everyone who savors the husky resonance and deep flavors of wood smoked barbecue *Sublime Smoke* features more than 200 recipes that amply demonstrate how creative and delicious smoke cooking can be Cheryl and Bill Jamison are the pioneers of teaching home cooks how to prepare traditional American barbecue In *Sublime Smoke* the Jamisons expand the craft and refine the art by celebrating a world of ethnic and global influences and highlighting foods not typical of barbecue such as chicken fish seafood and vegetables *Sublime Smoke* reveals both the versatility and the unbeatable goodness of smoke cooking Recipes include Double Smoked Salsa Guadeloupe Conch Fritters Warm Smoked Trout and Greens Tequila Soused Beef Burritos Mustard and Maple Ham Pomegranate Lamb Chops Jammin Jerk Chicken Tasty Satay Tuna Saffron and Ginger Sweet Potatoes Veggie Heroes *The Pennsylvania Dutchman*, 1956 **Back to Basics** Abigail Gehring, 2008-04-17 Anyone who wants to learn basic living skills and enjoy a healthier greener and more self-sufficient lifestyle need look no further than this eminently useful guide that features hundreds of projects and old-fashioned fun Full color and b/w photographs throughout

America's Test Kitchen Menu Cookbook America's Test Kitchen, 2011-10-01 Now complete with a brand new cover this must-have entertaining cookbook takes all the guesswork out of putting together flavorful and practical menus When you're entertaining there's no room for failure you want your food to deliver on taste and presentation yet you want the recipes to be approachable enough so that you can enjoy the party too Menu planning is hard even for very experienced cooks but with *The America's Test Kitchen Menu Cookbook* we have taken the guesswork out of entertaining The recipes are built and tested so that they complement each other and all the logistics have been sorted out You don't need to worry about oven space or temperature issues we've done all that for you And to keep the process stress-free make-ahead instructions are built into individual recipes as well as each menu's game plan Want to host a fall dinner party but don't want to get up at the crack of dawn Try our Rustic Fall Pork Dinner Simple ham and cheese palmiers made with puff pastry are a sure-to-impress starter while the main course is an easy but elegant entree and side combo you can make on a sheet pan roast pork loin with sweet potatoes and cilantro sauce Tired of stressing out over Thanksgiving Follow our timelines from start to finish and you'll be sipping a glass of wine along with your guests while the bird roasts Want to bring the party outdoors Try our Beat the Heat Grilled Shrimp Dinner or Dinner from the Garden And themed menus like our Tapas Party Pizza Night Mexican Fiesta and more are both fun and manageable Stumped by appetizers but tired of serving crackers and cheese You'll find plenty of options here like our Simple Caramelized Onion Tart with Fig Jam Blue Cheese and Prosciutto store-bought pizza dough

makes this a snap Or try our contemporary take on smoked salmon canapes that features an easy creme fraiche dip potato chips and sliced smoked salmon Organized around the seasons with menus that serve eight plus a special holiday and for a crowd chapter this volume is packed with tips that will help you shop and budget your time this book is a must have for anyone who likes to entertain

Land of Liberty Fred Hamlin,1947

The Essential New York Times Book of Cocktails Thomas Nelson,2023-08-15 This cocktail book features more than 350 drink recipes old and new with great writing from The New York Times Cocktail hour is once again one of America s most popular pastimes and one of our favorite ways to entertain And what better place to find the secrets of great drink making than The New York Times Steve Reddicliffe the Quiet Drink columnist for The Times brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere especially New York City You will find treasured recipes they have enjoyed for years including classics such as Martini Old Fashioned Manhattan French 75 Negroni Reddicliffe has carefully curated this essential collection with memorable writing from famed New York Times journalists like Mark Bittman Craig Claiborne Toby Cecchini Eric Asimov Rosie Schaap Robert Simonson Melissa Clark William L Hamilton Jonathan Miles Amanda Hesser William Grimes and many more This compendium is arranged by cocktail type with engaging essays throughout Included are notes on how to set up your bar stock and run it and of course hundreds of recipes from Bloody Marys to Irish Coffees The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home

The Healthy Homemade Pet Food Cookbook Barbara Taylor-Laino,2013-10-01 DIVOrganic seasonal farm to table food has become a huge movement and conscious eating doesn t stop with the family pet With the increase in contamination scares with manufactured pet food and the inclusion of preservatives grains and fillers with low nutrient value many pet owners are looking for solutions to the issue of what to give their pets divDIV divDIVThe Healthy Homemade Pet Food Cookbook teaches you how to tailor your pet s diet to their specific nutritional needs for better health and behavior This book includes 75 recipes that you can make at home nutritional information for every stage of your pet s life from puppy or kitten to adulthood meal plans healthy snacks and treats and suggestions for supplementing store bought food with homemade ingredients The switch from store bought to homemade pet food doesn t have to be hard or expensive The Healthy Homemade Pet Food Cookbook makes switching your pet over to a homemade diet comfortable safe and inexpensive div

Baking Chez Moi Dorie Greenspan,2014 By the author of the award winning *Around My French Table* and *Baking From My Home to Yours* an irresistible collection of radically simple desserts from French home cooks and pastry chefs

The Essential Cocktail Dale DeGroff,2010-07-14 Dale DeGroff is widely regarded as the world s foremost mixologist Hailed by the New York Times as single handedly responsible for what s been called the cocktail renaissance he earned this reputation during his twelve years at the fashionable Promenade Bar in New York City s Rainbow Room It was there in 1987 that he not only reintroduced the cocktail menu to the country but also began mixing drinks from scratch using impeccably fresh ingredients instead of the widespread mixes used at the time

Known especially for crafting unique cocktails reviving classics and coaxing superior flavor from his ingredients DeGross has selected his 100 essential drinks and 100 of their best variations including many of his signature cocktails for this premier mixology guide *The Essential Cocktail* features only those drinks that stand out for their flavor interesting formula or distinctive technique These are the very ones every amateur and professional bartender must know the martinis sours highballs tropicals punches sweets and classics both old and new that form the core of a connoisseur's repertoire Throughout the book are DeGross's personal twists such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet To complement the tantalizing photographs of each essential cocktail DeGross also regales readers with the fascinating lore behind a drink's genesis and instructs us on using the right ingredients techniques glasses and garnishes As Julia Child's *Mastering the Art of French Cooking* was the classic compendium for home chefs and gourmands so *The Essential Cocktail* will be the go to book for serious mixologists and cocktail enthusiasts *The Big Book of Cidermaking* Christopher Shockey, Kirsten K.

Shockey, 2020-09-01 Best selling authors and acclaimed fermentation teachers Christopher Shockey and Kirsten K Shockey turn their expertise to the world of fermented beverages in the most comprehensive guide to home cidermaking available With expert advice and clear step by step instructions *The Big Book of Cidermaking* equips readers with the skills they need to make the cider they want sweet dry fruity farmhouse style hopped barrel aged or fortified The Shockeys years of experience cultivating an orchard and their experiments in producing their own ciders have led them to a master formula for cidermaking success whether starting with apples fresh from the tree or working with store bought juice They explore in depth the different phases of fermentation and the entire spectrum of complex flavor and style possibilities with cider recipes ranging from cornelian cherry to ginger and styles including New England Spanish and late season ciders For those invested in making use of every part of the apple there's even a recipe for vinegar made from the skins and cores leftover after pressing This thorough thoughtful handbook is an empowering guide for every cidemaker from the beginner seeking foundational techniques and tips to the intermediate cider crafter who wants to expand their skills

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SM-DL-7776. Skip to the end ... He Reigns Forever (Orchestration) This Orchestration for "He Reigns Forever" from the album "Be Glad" provides sheet music for each of the instruments heard on the song (except for the piano ... He Reigns Forever | PDF He Reigns Forever. Brooklyn Tabernacle Choir. [Verse:] Sing praises to the King for He is the King of Kings. x2. [Chorus:] Give Him glory for He's the King. He Reigns Forever (Brooklyn Tabernacle Choir) Midi Instrumental Gospel Performance Tracks, Midi Files, Click Tracks and Play-Along Tracks and more!! He Reigns Forever Buy He Reigns Forever Sheet Music. Composed by Marshal Carpenter. Arranged by Carol Cymbala. For SATB Sheet Music. Published by Brooklyn Tabernacle. He Reigns Forever (We Sing Praises) Verse We sing praises to the King for He is the King of Kings. Sop / ALTO AND TENOR. We sing praises to the King (Hallelujah) for He is the King of Kings. (All ... He Reigns Forever. Good Choir Song. Sheet Music ... - YouTube He Reigns Forever (SATB) by CARPENTER, M Buy He Reigns Forever (SATB) by CARPENTER, M / at jwpepper.com. Choral Sheet Music. He Reigns Forever Brooklyn Tabernacle Choir Need a last-minute song? Get music in 3-4 business days. Praise & worship; Vocal solo arrangements; Choir sing-along tracks. Get Details. Join Our Music ... Introduction to Statistical Quality Control (7th Edition) ... Access Introduction to Statistical Quality Control 7th Edition solutions now. Our solutions are written by Chegg experts so you can be assured of the ... Student Solutions Manual... by Douglas C. Montgomery Student Solutions Manual to accompany Introduction to Statistical Quality Control 7th edition by Montgomery, Douglas C. (2013) Paperback · Buy New. \$583.99\$583. Solution Manual For Introduction To Statistical Quality ... Solution Manual for Introduction to Statistical Quality Control 7th ed - Douglas Montgomery - Read online for free. Solutions for Introduction to Statistical Quality Control Student Solutions Manual to accompany Introduction to Statistical Quality Control. 7th Edition. ISBN: 9781118573594. EBK INTRODUCTION TO STATISTICAL QUALITY. Download !PDF Student Solutions Manual to accompany ... May 21, 2020 — Download !PDF Student Solutions Manual to accompany Introduction to Statistical Quality Control, 7e Full Pages. pdf download Student Solutions ... Introduction to Statistical Quality Control 7th Ed by ... SOLUTIONS MANUAL: Introduction to Statistical Quality Control 7th Ed by Montgomery The Instructor Solutions manual is available in PDF format for the ... Solution Manual Statistical Quality Control by Douglas c ... Montgomery. Chapter 6 Statistical Quality Control, 7th Edition by Douglas C. Montgomery. Copyright (c) 2012 John Wiley & Sons, Inc. Introduction To Statistical Quality Control 7th Edition Access Introduction to Statistical Quality Control 7th Edition Chapter 13 solutions now. Our solutions are written by Chegg experts so you can be assured of ... Statistical Quality Control - 7th Edition - Solutions and ... Our resource for Statistical Quality Control includes answers to chapter exercises, as well as detailed information to walk you through the process step by step ... Student Solutions Manual... by Montgomery, Douglas C. This is the Student Solutions Manual to accompany Introduction to Statistical Quality Control, 7th Edition. The Seventh Edition of Introduction to ... Updated Proficiency in Advanced Fire Fighting course notes This Advanced Fire Fighting course is intended for those who have completed the STCW Fire Prevention & Fire Fighting course which is part of the mandatory.

comdtchangenote 16721 nvic 9-14 - dco.uscg.mil Sep 18, 2019 — 1 Seafarers designated to control fire-fighting operations shall have successfully completed advanced training in techniques for fighting fire, ... STCW VI/3 - Advanced Fire Fighting Aug 11, 2021 — Seafarers designated to control fire-fighting operations shall have successfully completed advanced training in techniques for fighting fire ... ADVANCED FIRE FIGHTING Archives USCG approved Advanced Fire Fighting course meets the current STCW standards and examines Fire Fighting techniques and control of Fire Fighting operations ... STCW Advanced Fire Fighting A-VI/3 The training programme is aimed to deliver competence based training of advanced firefighting techniques. Delegates will refresh there basic fire skills and ... STCW Advanced Fire Fighting | PDF | Firefighting | Learning a better learning experience. STCW Advanced Fire Fighting. PURPOSE This course is designed to provide advanced fire fighting training in Fire Fighting Combined Basic & Advanced Looking to gain fire fighting training? Our course will help you learn how to develop and implement fire plans. Learn more and sign up today! Advanced Fire Fighting Renewal/Refresher (STCW) \$445.00 QUALMI-697: Advanced Fire Fighting Renewal/Refresher STCW Code 2011 Edition Approved! COURSE LENGTH: 16 HOURS (2 DAYS). Course Description:. REFRESHER COURSE ON ADVANCED FIRE FIGHTING This Refresher Course on Advanced Fire Fighting aims to meet the requirement in paragraph 5 of Section A-VI/3 of the STCW Code which states. 1. Course Title: Advanced Fire Fighting (AFF) The objective of this course is to train the personnel to make them capable of demonstrating the required minimum standard of competence set out in Table A-VI/3 ...