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The **Wikipedia**, a free online encyclopedia accessible to all, boasts an impressive array of active contributors numbering 108,657. Its extensive repository of articles in English comprises 7,018,473 entries, a testament to the dedication and collaborative spirit of its community. The siege of Breteuil, which occurred between April and August 1356, is a pivotal event in this context, as French forces sought to capture the Norman town held by Charles II's partisans. Notably, the English army's timely intervention on July 5th interrupted the French siege, marking a strategic turning point in the conflict.The Rankine scale, developed by Robert Andrews Millikan and William Thomson Lord Kelvin, offers an equivalent temperature measurement system to the Celsius-based Kelvin scale. However, it was actually Robert Andrews Millikan and Lord Kelvins student who created this scale in Fahrenheit-based units. The scale is named after its developer, James Rankine.##ARTICLEComet 31/ATLAS will pass perihelion on 29 October 2025, located 1.35 0.01 AU from the Sun, at a distance of approximately 125.49 million miles or 202.0 million kilometers from the Sun,with an extremely high orbital eccentricity of 6.000.10.[6][a] This is the highest eccentricity observed of any interstellar interloper.[16] greater than 1Uoumama's (e=1.2) and 2I/Borisov's (e=3.4).[18] 31/ATLAS will come closest to the Sun at perihelion on 29 October 2025, at a distance of 1.35 0.01 AU (202.0 1.5 million km; 125.49 0.93 million mi).[6][a] At perihelion, the comet will move at a maximum velocity of 68 km/s (42 mi/s) with respect to the Sun.[17][d] When far away from the Sun, the comet's hyperbolic excess velocity (

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) was and will be 58 km/s (36 mi/s).[10][4][b] The comet's trajectory is inclined 175 (retrograde and inclined 5) with respect to the ecliptic and appears to have originated from the thin galactic disk.[9] As 31/ATLAS approaches perihelion, it will pass Mars at a distance of 0.19 0.02 AU (28.4 3.0 million km; 17.7 1.9 million mi) on 3 October 2025.[22] After perihelion, it will pass 1.78 0.07 AU (266 10 million km; 165.5 6.5 million mi) from Earth on 19 December 2025,[23] and then it will pass about 0.38 0.11 AU (57 16 million km; 35 10 million mi) from Jupiter around 16 March 2026.[6][e] During the comet's close approach to Mars, it may reach an apparent magnitude of 11 from the planet, which means Mars orbiters may be able to observe it.[9] On the other hand, from Earth, 31/ATLAS will not be observable at perihelion because Earth and the comet will be on opposite sides of the Sun by that time.[9] The comet will become reobservable from Earth by early December 2025.[14] JPL Horizons Perihelion Timing Solution Time (UT) SolarDistance ObsArc JPL #2 04:11 29 Oct 2025 1.377 AU 19 days JPL #3 15:06 29 Oct 2025 1.349 AU 20 days Observations suggest 31/ATLAS has an asteroidal absolute magnitude (H) of about 12.[1] which suggests a maximum possible diameter of around 24 km (15 mi) for 31/ATLAS's nucleus, if it was a dark asteroid.[1] However, because 31/ATLAS is an active comet surrounded by a coma or a shell of reflective dust, the actual size of its nucleus is expected to be significantly smaller as it would be properly calculated from a combined nucleus and coma absolute magnitude [M1].[20] 31/ATLAS appears especially bright because the comet had passed opposition on 25 June 2025, causing its surrounding dust to be brightened by an opposition surge.[citation needed] Nevertheless, 31/ATLAS appears to be weakly active compared to the other interstellar comet 2I/Borisov, and is thus suspected to have a nucleus diameter likely an order of magnitude (ten times) larger than that of 2I/Borisov's.[1] For reference, the maximum estimated diameter of 2I/Borisov's nucleus is between 0.40–5 km (0.250–31 mi).[24][25] so the maximum diameter of 31/ATLAS's nucleus could be up to 45 km (2.531 mi) if the order of magnitude argument holds true. On the other hand, Abraham Loeb argued that the solid nucleus of 31/ATLAS should be smaller than 0.8 km (0.5 mi) based on the mass budget of rocky material in the Milky-Way galaxy.[8]31/ATLAS: A Third Interstellar Object Visiting Our Solar System##ENDARTICLEA list of entries related to the topic "31/ATLAS" on Wikipedia shows various articles and user pages connected to this entity. The list includes astronomical objects like Barnard's Star and Orbital eccentricity, as well as other scientific topics such as Interstellar object and Asteroid Terrestrial-impact Last Alert System. It also features articles about comets C/1980 E1 (Bowell) and 210P/Christensen, asteroids like 52246 Donaldjohanson and 11/0umama, and missions like Hakuto-R Mission 2 and SPHEREx. Additionally, the list includes exoplanet discovery lists for 2025 and articles about NGC 6505, asteroid close approaches to Earth in 2025, and C/2025 F2 (SWAN). User pages for individuals involved with Wikipedia, such as Patrick, Ebeisher, and Tomruen, are also linked. The page appears to be a collection of various topics related to astronomy and space exploration.Many Mediterranean salads rely on grains and herbs instead of lettuce.

However, with this basic formula, you can make numerous healthy green salads without needing a recipe. Simply choose a few components and measure the ingredients according to your liking. The following salad ideas will aid in getting started. Salad Ideas Types of Lettuce Sydney Watson/Taste of Home Lettuce or other salad greens serve as an excellent base for salads. Different types of lettuce possess unique flavors and textures that can contribute to your dish. Crisphead, known as iceberg lettuce, is a popular lettuce leaf in the United States due to its mild taste and ability to take on the flavor of the salad dressings paired with it. Romaine, also referred to as cos lettuce, is notable for its appearance in Caesar salads and pre-made salad kits. It has a more pronounced flavor than crisphead and maintains its shape even when paired with oil-based vinaigrettes or while making a grilled salad. Loose-leaf lettuce features a mild taste but adds a playful texture to simple salads through its ruffled edges, with the most popular varieties being red and green. Butterhead lettuce comes in two types: Boston and bibb, offering a mild and sweet flavor as well as a fragile and soft texture. Apart from lettuce, using other leafy greens such as arugula, kale, endive, and spinach can also serve as a salad base. Types of Salad Dressing While you may be familiar with ranch dressing or balsamic vinaigrette, there are many salad dressings that will enhance even the most basic salads. Homemade salad dressings offer superior flavor and brightness compared to bottled options. The two main types of vinaigrettes include those made with a 3-to-1 ratio of oil to vinegar, herbs, and seasonings, as well as cream-based dressings containing mayo, cream, or buttermilk. Cream Dressings Made with mayo, cream, or buttermilk, creamy salad dressings are perfect for adding healthy fats into your salad. They work particularly well with robust lettuce leaves like romaine that can handle heavier dressings. Some of the favorites include buttermilk ranch, blue cheese, and cilantro dressing. Pst! Dont have time to make from scratch? We tried 11 brands and found the best salad dressing. Salad Topping Ideas Sydney Watson/Taste of Home Once youve selected your lettuce and salad dressing, its time to add toppings that will elevate your salad. Mixing and matching your favorite healthy salad toppings is recommended to create a dish tailored to your taste. Protein Adding protein to your salad can boost your metabolism, preserve muscle, and even aid in weight loss. It also makes for a more filling and satisfying salad. Options include adding meat-lovers, vegan options, or vegetarian choices. Popular salad ideas featuring protein-packed salads include: Veggies Chopped vegetables are an excellent addition to salads. They come in a variety of flavors and textures, including asparagus, broccoli, beets, bell pepper, Brussels sprouts, cauliflower, cucumber, celery, corn, eggplant, onion, peas, radishes, and zucchini. Adding fresh herbs like mint, basil, or cilantro can also enhance the flavor. Fruits Fresh fruit adds a touch of sweetness to salads while providing a welcome ingredient for picky eaters. Try adding apples, avocado, blackberries, blueberries, raspberries, mango, pears, plums, pomegranates, raspberries, tomatoes, or watermelon. Carbs Croutons, pasta, quinoa, cooked potatoes, or rice can be added to salads for an energy boost and extra flavor. Nuts and Seeds Almonds, cashews, pistachios, pine nuts, pecans, walnuts, sunflower seeds, and pumpkin seeds all possess great health benefits, adding a nice crunch to salads.Looking for a tried-and-true salad recipe that'll impress the family? We have hundreds ready for you. Try our main course salad dinner recipes or take a look through our collection of side salad recipes to complement any meal. And don't worry about finding recipes for any specialized diet, these salads will teach you how to make a healthy and delicious salad.I love to make salads at home, and my favorite one is the watermelon and tomato salad. Watermelon and tomatoes may seem like an unusual combination, but trust me, it's a game-changer. I team up juicy chunks of watermelon with sweet and tangy tomatoes for a refreshing summer treat.an awesum late-night snack, straight from the fridge. Elisabeth Larsen, Pleasant Grove, Utah Cherry Tomato Salad Recipe photo by Diana Chistruga for Taste of HomeCherry Tomato SaladIn this cherry tomato salad, juicy, sun-ripened tomatoes are dressed lightly with a little oil, vinegar and herbs and given their moment to shine. Chris Kessler For Taste of HomeCashew-Chicken Rotini SaladIve tried many chicken salad recipes over the years, but this is my very favorite. Its fresh, fruity and refreshing, and the cashews add wonderful crunch. Every time I serve it at a potluck or picnic, I get rave reviewsand I always come home with an empty bowl! Kara Cook, Elk Ridge, Utah Taste of HomeSesame, Sunflower and Carrot SaladThis is such a beautiful salad to serve because of the ingredients' harmonizing colors, and it's super healthy to eat. This versatile side salad goes with just about every main dish! Jessica Gerschitz, Jericho, New York Cran-Orange Couscous Salad Recipe photo by Taste of HomeCran-Orange Couscous SaladPerfect for summer using a variety of healthy, filling grains. This version with tender couscous is amped up by the bright flavors of oranges, cranberries, basil, and a touch of fennel. Kristen Heigl, Staten Island, New York Taste of HomeTomato, Avocado and Grilled Corn SaladWith ripe tomatoes, fresh basil and grilled corn, this bright salad tastes just like summertime! Angela Spengler, Tampa, Florida Quinoa Salad Recipe photo by Taste of HomeQuinoa SaladThis hearty yet light vegetable-packed quinoa salad has layers of flavors and textures, all dressed with a simple herb and garlic-infused lemon vinaigrette. Thai-Style Cobb SaladThis veggie salad is like a mix of Cobb salad and my favorite summer rolls. If you have leftover chicken, toss it in. Elisabeth Larsen, Pleasant Grove, Utah Jalapeno Popper Corn Salad Recipe photo by Taste of HomeJalapeno Popper Corn SaladI created this recipe for a wedding I was catering, and it's a good thing I made buckets of it, because I couldn't stop eating it! This chilled creamy salad combines all the best flavors of jalapeno poppers with the delicate sweetness of fresh corn. Amanda Miller, Hutchinson, Kansas Taste of HomeHeirloom Tomato SaladThis is a simple yet elegant dish that always pleases my guests. Not only is it tasty, but it is healthy, too. The more varied the colors of the tomatoes you choose, the prettier the salad will be. Jess Apfe, Berkeley, California Strawberry Chicken Salad Recipe photo by Taste of HomeStrawberry Chicken SaladJuicy berries, crisp sugar snap peas and crunchy pecans complement the lime-marinated chicken in this pretty salad. The homemade sweet-sour dressing is simply delicious. Rebekah Radewahn, Wauwatosa, Wisconsin Taste of HomeGrilled Firecracker Potato SaladI can eat potato salad like crazy. A little spice is nice, so I use cayenne and paprika in this grilled salad that comes with its own fireworks. Ashley Armstrong, Kingsland, Georgia Taste of HomeBLT Chicken SaladFeaturing all the fun fixings for a BLT chicken sandwich, this salad is so lovable. I can prep the ingredients ahead of time and just throw it together at the last minute. Barbecue sauce in the dressing gives it unexpected flavor. Even picky eaters love my chicken salads. Cindy Moore, Mooresville, North Carolina Special Sesame Chicken Salad Recipe photo by Taste of HomeSpecial Sesame Chicken SaladWith its delicious mix of crunchy peanuts, tangy dried cranberries and mandarin oranges, this colorful Asian chicken salad is a definite crowd-pleaser. Water chestnuts and a teriyaki dressing give this main dish its Asian flair. Carolee Ewell, Santaquin, Utah Taste of HomeAlmond Chicken SaladMy mother used to prepare this chicken salad with grapes and almonds for an evening meal during the hot summer months. It's my favorite of my mother's chicken salad recipes. You can also serve it as a delicious but quick luncheon or potluck dish. Kathy Kittell, Lenexa, Kansas Grandma's Spinach Salad Recipe photo by Christine Ma for Taste of HomeGrandmas Spinach SaladThis hearty spinach salad with mushrooms is packed with protein and draped in an aromatic celery seed vinaigrette. You can prep a batch and store##ARTICLEasty Salads for Every Occasion by Taste of HomeWhether you're attending a potluck or family reunion, these delicious salads are sure to be a hit.Event those who don't like sweet potatoes such as this salad are likely to enjoy it -Nan Cairo, Greenwood, Delaware Taste of HomeBarley Corn SaladA terrific alternative to pasta salad, this colorful side dish adds refreshing herb flavor to corn, barley, and red and green peppers. Bring it to your next get-together and see how fast it disappears! Mary Ann Kieffer of Lawrence, Kansas Taste of HomeLemon Cranberry Quinoa SaladAs the family cook, I appreciate how easy this is to throw together on a busy weeknight. Plus, this salad never gets boring. One of my favorite variations is to substitute diced fresh mango for the cranberries, cilantro for the parsley, and lime for the lemon juice and zest. Mary Shenk, DeKalb, Illinois Meatless Taco Salad Recipe photo by Taste of HomeMeatless Taco SaladThis colorful entrée combines popular taco ingredientsminus the ground beef. And you won't miss the meat at all! I top each serving with a creamy guacamole dressing, crunchy corn chips and cheese. Kimberly Dray, Pflugerville, Texas Roasted Sweet Potato Salad Recipe photo by Taste of HomeSweet Potato SaladTender sweet potatoes are tossed with crunchy nuts and chewy dried cherries for a burst of flavors and textures. Fran Fehling, Staten Island, New York Taste of HomeRoasted Butternut Squash PanzanellaSquash was a hard sell with my family until I paired it with pumpkin seeds, cranberries and horserdish. Now they love it! Devon Delaney, Westport, Connecticut Taste of HomeRoquefort Pear SaladGuests at a barbecue we hosted one summer brought this cool, refreshing salad. Now it's a mainstay at many of our gatherings year-round. The mingling of zesty tastes and textures instantly wakes up the taste buds. Sherry Duval, Baltimore, Maryland Grilled Apple Tossed Salad Recipe photo by Taste of HomeGrilled Apple Tossed SaladThe grilled apples in this salad combine so well with the blue cheese, walnuts and balsamic dressing. I like to serve it on pink Depression glass dessert plates from my great-grandmother. Paul Soska, Toledo, Ohio How to Store Salad Due to their delicate nature and fresh ingredients, most leafy salads do not make great leftovers. If youd looking to eat your salad the next day, we recommend storing the dressing and any wet ingredients separately. Otherwise, your salad may end up a soggy mess! Store each of your ingredients in individual containers and assemble day-of. Well-dried looseleaf lettuce will keep fresh in a lettuce keeper or vented container for 7-10 days. Here are some of our favorite salad containers and produce keepers that will keep your salads crisp. This large hento salad container has sections for greens, toppings and dressing. Every salad lover needs this salad dressing shaker. It lets you mix, measure, serve and store dressing all in one container. Keep greens crisp with this produce keeper. It features both an air vent and a water reservoir to keep your produce as fresh as can be. Have a prepped salad? Store it a glass salad container. Theyre perfectly portioned to meal prep salads for lunch and dinner. Store lettuce heads for longer with this lettuce keeper. Ill keep your lettuce in place while keeping it fresh. We have 8 scrumptious braai salad ideas for your next braai! Grape, onion, beetroot and blue cheese salad With a combination of unique texture and a sweet, tart flavour, the ever-popular grape has endless uses. Think wine, jams, jellies, juice, vinegar and grape oil, as well as the perfect between-meal snack, thanks to its vitamin C and K. Recipe here: Grape, onion, beetroot and blue cheese salad Herb-roasted baby potatoes and parsnip basil pesto salad These potatoes are perfectly served alongside a mouth-watering chicken or beef main. We love that it is super easy to whip up. Your guests are sure to enjoy this side on their plate. Recipe here: Herb-roasted baby potatoes and parsnip basil pesto salad Lemony cauliflower and sweet potato salad with crunchy mange tout peas A lighter, fresher update of the classic South African potato salad. The sweet potato is creamy and comforting, while being crammed with fibre, as well as vitamins A and C. The mange tout peas and cauliflower lend a satisfying crunch, along with a nourishing boost. Instead of rich yoghurt-based mayo dressing gives a nice tanginess to this accompaniment to braaised spatchcock chicken, or make a batch of it to keep in your fridge and enjoy with energising lunches on the go. Recipe here: Lemony cauliflower and sweet potato salad with crunchy mange tout peas Reading other great braai side ideas can be found HERE We also have a super-easy, mouth-watering grilled strawberry and biltong salad that is extracted from Jans first cookbook, The French Affair: Tables of Love. Recipe here: Grilled strawberry and biltong salad A perfect warm salad for warmer weather or as a side to your favourite main is the pan-roasted potato and pesto green-bean salad. Recipe here: Pan-roasted potato and pesto green-bean salad For a quick lunch, this Thai cabbage salad makes a scrumptious salad. Recipe here: Thai cabbage salad A great summer entertaining option is the prawn, pumpkin seed, pomegranate and avo salad with lemon curd dressing. Serve it as a light lunch or braai side. Recipe here: Prawn, pumpkin seed, pomegranate and avo salad with lemon curd dressing This strawberry, baby herb, walnut and blue-cheese salad is not only visually beautiful but also packed with nutrients thanks to the strawberries which are rich in antioxidants. A "green salad" is a generic term that encompasses any tossed salad made from various types of greens, including iceberg lettuce, arugula, and spinach. Mixed greens bags at the grocery store usually contain a combination of romaine, Swiss chard, arugula, and other varieties.##ARTICLEExploring Climate Storytelling in Visuals: A Guide for Your Next Creative Project Our latest VisualGPS Report offers valuable insights into how consumers want climate stories told today and what that means for your visuals. This report is packed with data-backed trends, generative AI demos, and answers to your usage rights questions. You can also catch our original video podcast on-demand, covering it all.Get ready to elevate your visual storytelling game! Enjoy sharper details, more accurate colors, lifelike lighting, believable backgrounds, and more with our new model update. Your generated images will be more polished than ever.Want to dive deeper into the world of climate storytelling? Explore how consumers want to see these stories told today, and what that means for your visuals.Download Our Latest VisualGPS ReportDiscover the power of visual storytelling in the context of climate change. Learn from our report and podcast how consumers engage with climate stories, and how you can use this knowledge to create compelling visuals.Enjoy sharper detail, more accurate color, lifelike lighting, believable backgrounds, and more with our new model update. Your generated images will be more polished than ever. See What's NewA collection of inspiring salad recipes perfect for your next braai or outdoor gathering in South Africa. From traditional favorites to innovative creations, these salads are sure to complement your grilled meats and make your gathering truly special.paraphrased text here##ENDARTICLEA Delicious Braai Option: Two Fresh Salads and a Gourmet Potato Salad to Spice Up Your MealThis salad is crunchy and super delish. Ingredients: one broccoli head cut up small leave out the stalks and only keep the florets. 3 tablespoons of olive oil. 1 tablespoon of balsamic vinegar. 3 tablespoons of mayonnaise. 2 tablespoons of mustard. 1 teaspoon of honey. 1 clove of garlic minced. teaspoon of salt. cup red onions finely chopped. cup dried cranberries. For the almonds: cup almonds. cup pumpkin seeds. teaspoon paprika. teaspoon maple syrup. 1 tablespoon soy sauce. Method: For the almonds mix the almonds, pumpkin seeds, paprika, maple syrup and soy sauce together then spread onto a baking tray on baking paper and bake at 180C until golden brown (about 10 to 15 minutes) and set aside to cool. Add the olive oil, balsamic vinegar, mayonnaise, mustard, honey, garlic and salt to a big bowl and whisk until combined. Add the broccoli, onions and cranberries to the dressing and toss until all the ingredients are coated with the dressing. Add the almonds mix just before serving.Mango and Red Pepper Salad is a Divine SurpriseIf you have never tried mango in your salad before you dont know what you are missing so you had better give it a go. Ingredients: 1 mango, 1 pepper, 1 small red onion, cup coriander leaves, 1 tablespoon balsamic vinegar, 1 tablespoon lemon juice, 3 tablespoons olive oil, 1 teaspoon sugar, teaspoon salt, teaspoon pepper. Method: Whisk together the balsamic vinegar, lemon juice, olive oil, sugar, salt and pepper until combined. Cut the mango, red pepper and red onion into julienne style pieces Add the coriander leaves and dressing to the mango, pepper and onion and toss until coated.Fully Loaded Butternut and Spinach Salad Is Perfect for a BraaiNothing beats a green salad but there is no reason to make it boring, there are so many ways to make a salad fun, delicious and interesting. Ingredients for the butter nut: 4 cups butternut chopped into smallish cubes. 2 tablespoons of olive oil. 2 tablespoons of honey. 1 teaspoon of cinnamon. Ingredients for the salad and dressing: 100g baby spinach, cup mixed sprouts, cup of chopped almonds, cup of pumpkin seeds, cup of dried cranberries, cup of feta cut into cubes. 1 tablespoons of olive oil. 1 tablespoons of balsamic vinegar. 1 tablespoon of honey. 2 teaspoons of mustard. 1 clove of garlic minced. teaspoon of salt. teaspoon pepper. Method: For the butternut mix the olive oil, honey and cinnamon together and then toss with the butternut cubes to completely coat the butternut Bake the butternut cubes at 180C for 25 30 minutes until just cooked through. Make sure to turn them a few times. Put aside to cool. Roast the almonds and pumpkin seeds for a few minutes in a pan to bring out the flavour and put aside to cool.This potato salad is pretty gourmet; if youre going to eat salad you might as well make it properly. The photo on the opposite page shows the radish slices with the green bits still on but you have to cut them ofwhen making the salad.The art of braaing burgers is all about achieving that perfect balance between crispy edges and juicy center, achieved by the simple yet effective method of smashing mince portions onto a hot cast-iron plate. To start, divide the mince into portions and then use a flat object to quickly bash each one into a flat patty shape. This technique allows for even cooking and prevents the formation of tight patties, which can be difficult to cook evenly.

Uncooked salad recipes for braai. Simple salad recipes for braai. Hot braai salads. Braai salad. South african braai salads recipes pdf.