Hadley

Is It Done? Sample

A hot meal, an impressive dessert – it’s always a great feeling when your favorite recipe comes out just right. Whether you’re cooking for yourself or whipping up treats for your family and friends, you can make sure every dish is cooked to perfection, no matter your level of vision. All it takes is a few simple tricks. To get started, let’s take a look at that recipe.

Some recipes explain when a dish is done by describing how it looks – such as, “cook the meat until the juices run clear,” or “bake the cornbread until it’s golden brown.” Following these guidelines can be a challenge with lower vision. But here are some other methods you can use to check whether your snacks and meals are done.

First, let’s focus on the delicious smell of that dish you’re making. Foods tend to have different smells when they’re raw and when they’re cooked. And the “peak smell” describes the scent a food has when it’s done to perfection.

**Ed:** Now that you've had a chance to learn a bit with us, we'd like to learn more about you, your name, email address, how you heard about Hadley and your relationship to vision loss. Learning more will give us a better understanding of how to personalize Hadley just for you. And don't worry, everything you share with us online will be kept safe and secure. Of course if you prefer to talk through these questions, we're just a phone call away at 800-323-4238.

Taking these few steps saves your preferences so you can continue right where you left off and track your progress every time you log on. Plus, it connects you to the Hadley community and helps sustain our funding to keep Hadley free of charge. And last but not least, it gives you direct access to experts, like me. Now, where were we?