

FIRELESS COOK-STOVE

A new discovery to bring comfort to the cook in warm weather

Never heated, stifling kitchen, no steaming, stewing, smelly cookery, a fireless stove, in which dinners may be prepared sans heat, sans smoke, sans trouble, and sans gas, is the latest discovery. The American woman may stare in astonishment at the idea, while the housewives of Germany enjoy this luxury free of cost—a time saving, trouble saving, money saving device, that can be made out of an old goods box, out of an old trunk, out of a discarded ice box—out of almost anything with five sides and a top.

It sounds like fiction, but it is true—and the Germans, who know more of the science of cookery than any of the people of the world except the Chinese, have known it for years.

It is no fairy story. Any one can have one. It will cost nothing. The secret is explained in a second by the words "hay stove," an institution just becoming known in the United States, despite the fact that it has been used in Germany for scores of years and used among the German-Americans in some instances.

measure to know that the rest of the dinner is finishing safely and snugly in the hay stove.

For the average kitchen an old trunk, close fitting as to lid and joints, makes an admirable basis for the hay stove. Shavings, excelsior, hay, or straw may be used, but for all purposes hay has been found to be admirably adapted. A pillow made of hay and closely fitting the top of the trunk, or box, finishes the stove. For oatmeal, rice, beans, and the like, they may be boiled two to five minutes at night, and in the covered vessel nested in the hay closely and covered with the hay pillow. The next morning the food is thor-

oughly cooked and quite warm enough to serve at table. Beans, lentils, and the like should be soaked first in water before being put in the hay and placed in the hay stove. Two or three hours will cook most vegetables thoroughly after they have been boiled from three to five minutes; boiled or roasted meats will need from twenty to thirty minutes preliminary boiling.

A little patience and interest will furnish the housewife with all the experience necessary in running the hay stove. One of the first things for the novice to learn is the proper amount of water to use with the different foods. While no water should be poured from any vegetable, not even potatoes, it will be found better to have too much water than too little, as the foods that have not all the water they can absorb will not cook thoroughly, no matter how long they remain in the hay stove.

A Boon in Mid-Summer.

At this season of the year, when the thermometer is beginning to crawl upward until kitchen work becomes a thing of horror to the average woman, American housewives are likely to regard the story of a fireless stove as a dream or a myth.

But the fireless cook stove is an assured fact, covering a wide range of cookery in the average kitchen, minimizing the suffering from heat and cutting gas bills from four-fifths to nine-tenths. It has been reported in German kitchens where the "hay stove" just now has been rejuvenated and is coming into a popularity that could not be induced when it was first discovered in principle in Paris in 1897.

This hay stove has for its basis the scientific fact that, save in hermetically sealed vessels, it is impossible to raise the temperature of boiling food above the 212 degrees Fahrenheit, no matter how much gas is consumed under the vessel. The principle of the air tight hay stove is to receive into it this vessel, the contents of which have been raised to the boiling point, then, covered tightly, to leave the vessel inside for two or three or more hours, at the end of which time the food in the vessel not only is thoroughly cooked, but is quite hot enough to be served upon the table.

Mrs. Back, Apostle of Stove.

One of the present earnest apostles of the hay stove is a Mrs. Back, wife of the director of the industrial school at Frankfurt, Germany. Mrs. Back has used her hay stove for thirteen years, having first found it handy in keeping a fireless dinner warm. But in using the stove for this purpose she discovered, quite to her astonishment, that foods continued to cook long after they were put into the hay box. The development of the stove from that point was easy. Today she finishes all boiled and roasted meats in the hay stove, white sauce, fish, soup, vegetables, cereals, fruits, puddings, and the like, are cooked to perfection without a fear of burning or scorching, and at the same time giving off no odors or heat to the kitchen. Beefsteaks, cutlets, panades, and like foods, the delicacy of which depends upon a certain crispness, cannot be cooked in the hay stove, but while these are finishing on a brisk fire, it is a satisfaction beyond

Cabbage, sans Smell, Possible.

In preparing cabbage, it should be put into a tight vessel with little water and cooked in its own juices for a few minutes, afterward going into the hay stove overnight. Just before dinner on the following day it should be warmed on the stove. Cauliflower, asparagus, onions, and other soft vegetables need to be boiled only a minute or two and placed from one to two hours in the hay. In no case should the cover of the vessel be lifted until it is possible to the hay stove. As indicating how much gas only be saved by time trouble-free range, it may be remarked that dried beans need to be boiled from two and a half to three hours over a gas burner in order to cook thoroughly; with the hay stove, five minutes' boiling is sufficient.

Lightens Burden of Housewife.

To the housewife who is overworked, and who finds the burden of a family, especially as to meals, weighing upon her, the great saving of fuel may be one of the lesser advantages of such a fireless stove. The fact that dinner may be surely cooked at a certain time without the least necessity of stirring or watching or fear of burning, must take an insupportable load off the mother's mind, while economizing her time to a marked degree.

The vessels used in cooking will be made easier to wash, the food prepared in them will be made more nutritious and tasty, and when the housewife has once found a line upon her stove, she knows at just what moment dinner will be ready and just how warm and appetizing she may depend upon its being.

Warm water may be had in the house at any hour of the day or night; milk for a baby may be kept warm in a vessel of water; the heavy cooking of a day may be done in the cool of a summer morning; and perhaps the luncheon prepared for the workers of the family may be put into a small stove of the kind which will give the night worker, especially, the benefits of a hot meal at midnight.

Idea Spreads Through Germany.

In a number of German cities the propaganda of the hay stove is being spread by means of popular lectures and public demonstrations. Interest has been awakened widely, especially among the people to whom labor saving and economy are always strong inducements. A hay stove has been put on the market in Frankfurt, but Mrs. Back has expressed the opinion that any person who can make a tight box with a tight lid can reach the highest possibilities of the hay stove.



From Near and Far.



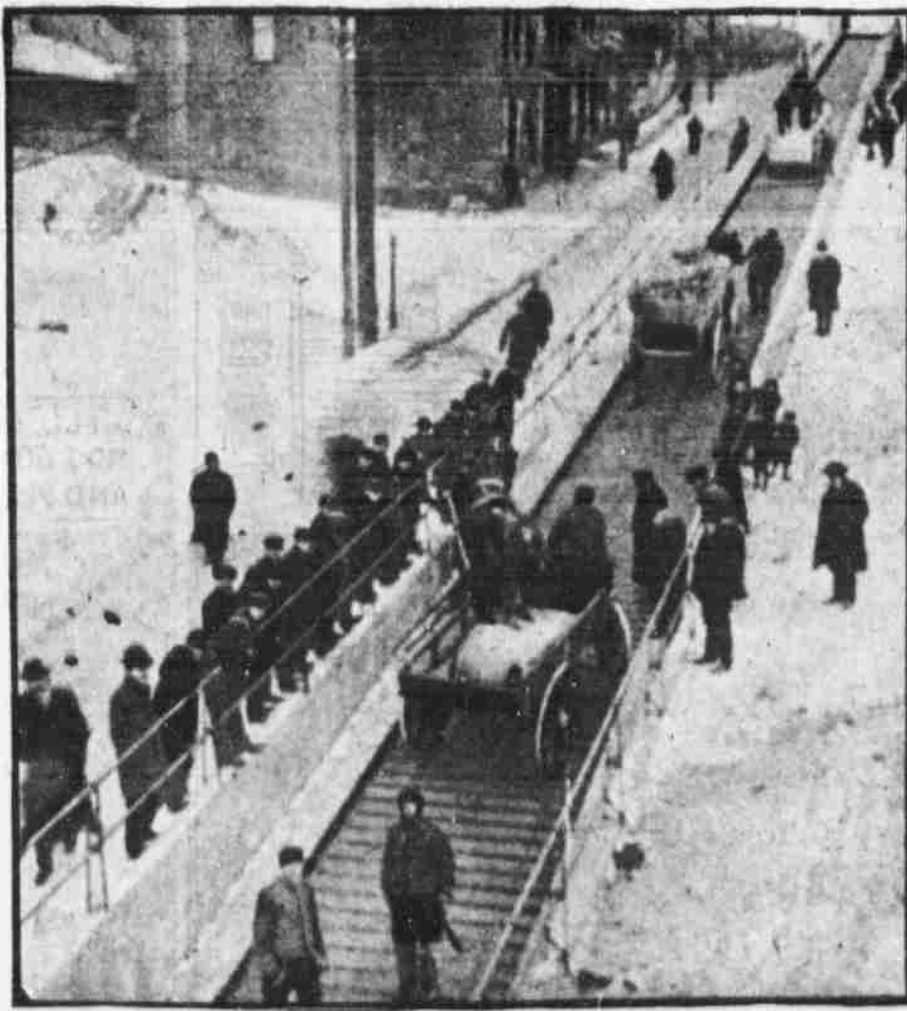
THE JAPANESE LADIES ARE PLANNING HOW TO CUT A SQUARE CARPET INTO THREE SMALLER SQUARES OF EQUAL SIZE. CAN YOU TELL THEM HOW TO DO IT?



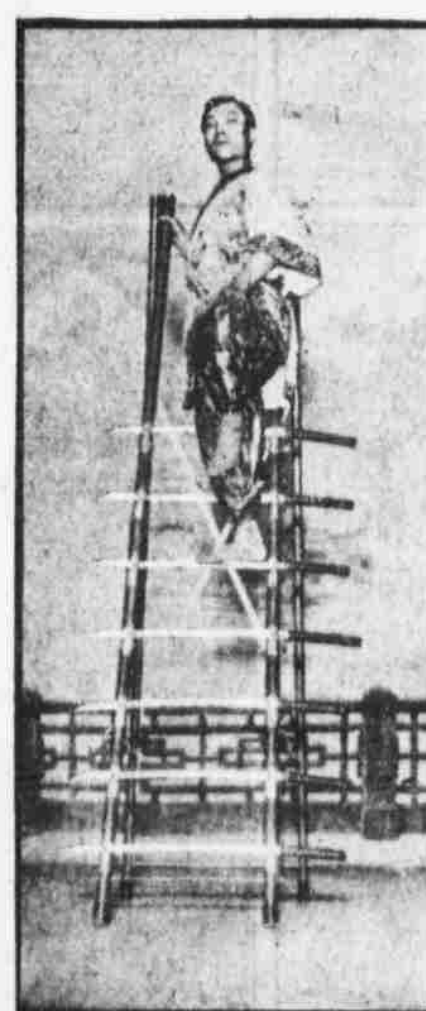
Where is the letter carrier? (From painting on Greek vase.)



EVOLUTION OF THE SILK HAT. ROLLING ROADWAY. WALKING ON SWORDS.



This roadway which was recently completed in Cleveland, O., carries teams with heavy loads up a 20 per cent grade—forward 420 feet and upward 85 feet—in about four minutes.



This trick is a favorite with Chinese jugglers.



SPINSTER. The spinning wheel is not obsolete in Germany. The young women of Brandenburg especially the Wendish girls, form spinning schools, or clubs, which meet on winter evenings to spin flax and "yarns" and chat and sing. The girls wear the old picturesque local costumes and curious headresses.



TABLOID MAN. Smaun Sing Hpoos is a native of Burma, and one of the few perfectly proportioned dwarfs in existence. He weighs only twenty pounds and stands 2 feet 10 inches in height.



ZEBRA IN HARNESS. Walter Rolt the billiard snob has a zebra which he has broken to harness. It is a beautifully marked animal and presents a most attractive appearance in the little dogcart in which its owner may sometimes be seen driving his uncommon steed.



EARLIEST TUMBLER. This first glass tumbler used in England was made in A. D. 600 for Abbot Benedict.