

To Lovers of Good and Healthy Cooking.

The amount of food actually saved, by cooking with my Steam Cooker, that either burns or boils away or evaporates, by the ordinary methods, will pay many times its cost in a year, to say nothing of the superiority in appearance and flavor and as a nutriment.

Oat Meal, Cracked Wheat, Whole Wheat

Graham Flour, Corn Meal, Farina, Rice, Beans, Hominy, Pearl Barley, in all their newly-devised variations, are among the cheapest, most healthy, and delicious articles of food, and are now found, daily, on the tables of both rich and poor. By the ordinary methods of cooking they are often scorched and spoiled, but the *safety, ease and perfection of preparing them in this Steam Cooker, make it invaluable.* No sticking or burning to the kettle. The grain comes out whole and beautiful.

Brown Bread.

Graham, Indian and Boston Brown Bread, cook beautifully in it.

Steam Puddings.

Try one in the Little Giant Cooker, and we are confident you will not go back to the old method.

Corn Starch.

Unstarched, and all dishes prepared in milk and water, are cooked with absolute safety and delicacy. Meat, fowl and fish, are cooked without exposure to the air or water, thus preserving all the flavor and juices.

EXPLANATION.

In the cut **A** represents the outer vessel of Cooker, a portion of the side being removed to show a part of the inside. Near the bottom, (which may be straight or in the form of a tea-kettle bottom) is a partition, through which holes are made for the passage of steam from steam chamber, **C**, into cooking chamber above it, where it comes in direct contact with the dishes **E** and **B**, containing articles to be cooked. The dishes **E** are held in position by a frame, which can be lifted out of vessel **A**, and replaced at pleasure. As the holes through partition are not of sufficient capacity to allow the steam to pass into cooking chamber as rapidly as it is generated, it becomes superheated by partial confinement in chamber **C** and enters cooking chamber very hot and dry to do its work.

By the use of frame, several dishes can be cooked at the same time. When cooking, a space should be left between the surface of the water and upper part of partition, which space forms steam chamber **C**. The Cooker may be made of any desired shape or size. Preferable size of vessel **A**, (exclusive of cover,) is 14 inches high by 12 in diameter, which will be found large enough for most any private family. In this size partition will be 3 inches high, and dish **B**, 2½ inches deep, leaving a space of 8½ inches between partition and dish **B**. The operator can see when the water is getting low by looking in the small attachment near the bottom, which can be replenished by pouring a small quantity therein from a tea-kettle spout. After using, the partition should be removed from vessel **A**, the water emptied, and the whole made dry, to prevent corroding.