

(5) If a more permanent and neater sort of padding is desired, the packing may be kept in place with heavy denim, cotton or ticking. To do this—

(a) Cut a piece of cloth the size of the top of box, allowing an inch or more on all sides for lapping, etc.

(b) Have ready chosen, utensils the size that it is judged will be needed; these should be straight sided, and have close fitting lids—lids can be obtained provided with firm fasteners.

(c) Using the lids as guides cut circles from the cloth in the positions that utensils will fit into the box.

(d) Cut rectangular pieces of cloth of the same width as the height of utensil and of same length as its outside circumference, allowing for a seam.

(e) Sew the circumference edge around the circle, thus forming a nest to accommodate the utensil. If the edges are put together with a piece of strong tape, it will be firmer and allow room for the utensil to slip in.

(f) Sew the other circumference edge to the edge of the cloth where the circle was cut out, using tape in the same way. Now the rectangular piece of cloth will fit over the top of the packing, utensils can be placed in several cavities and the packing put around them.

Packing—(1) Place packing to the depth of four or five inches in the bottom of the box.

(2) Put cotton batting to the depth of two inches just beneath where the utensils are to go.

(3) Place the utensils in their cavities and stand them in the cooker where they are to fit.

(4) Place around the utensils an inch thickness of cotton batting; then arrange the packing in the box in the spaces between utensils, folding back the top piece of cloth for the purpose.

(5) When packed up to the level of the top of the utensils, turn the top cloth back, draw firmly and smoothly and tack edges to the sides of the box. The top of utensils should come to at least six inches below the top of the box. If utensils are of different depths, they can be brought to the same level at the top by packing higher at the bottom.