

RECORD OF No. 7 GAS STOVE.

ARTICLE.	How Cooked.	Weight.		Loss per cent.	Time.
		Before Cooking.	After Cooking.		
Blue Fish.....	Baked.	3 lbs.	2 lbs. 6 oz.	20	35 m.
Rib of Beef.....	Roasted.	9 lbs. 4 oz.	7 lbs. 11 oz.	17	1 h 25 m.
Chicken.....	Roasted.	3 lbs. 1 oz.	2 lbs. 10 oz.	14	1 h.
Beef Steak.....	Broiled.	1 lb. 2 oz.	15 oz.	16 $\frac{2}{3}$	8 m.
Lamb Chops.....	Broiled.	1 lb.	13 $\frac{1}{2}$ oz.	15	10 m.
Sweet Potatoes....	Steamed.	3 lbs. 5 oz.			
White Potatoes....	Steamed.	3 lbs. 8 oz.			
Tomatoes.....	Stewed.	4 lbs.			
Cauliflower.....	Boiled.	3 lbs. 12 oz.			
Bread.....	Baked.		5 lbs. 7 oz.		37 m.
Sago Pudding.....	Baked.		3 lbs. 3 oz.		28 m.
Lemon Pie.....	Baked.		2 lbs. 14 oz.		22 m.

Sauces for fish, beef and cauliflower.

Total time from lighting of gas until everything was ready to serve, 1 hour 50 minutes. Consumption of gas by test meter, 38 feet. At \$2.15 per thousand feet, cost, 81 $\frac{7}{10}$ cents.