

as flat as possible and be provided with a deep lid fitting well down into the kettle, in order to retain the steam. A kettle holding about six quarts is a convenient size for general use. Tinned iron kettles should not be used in a fireless cooker, for, although cheap, they are very apt to rust from the confined moisture. Enamelware kettles are satisfactory.

#### EXTRA SOURCE OF HEAT

Fireless cookers are adapted to a much wider range of cooking if they are provided with an extra source of heat in the form of a soapstone, brick, or an iron plate which

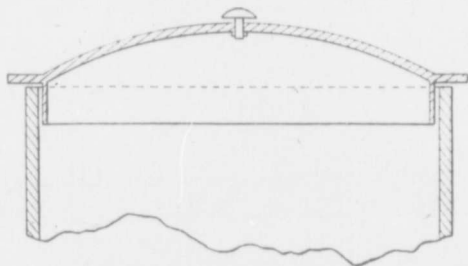


FIG. 42.—Tightly fitting lid

is heated and placed underneath the cooking kettle. This introduces a possible danger from fire, in case the hot stove plate should come into direct contact with inflammable packing material such as excelsior or paper. To avoid this danger, a metal lining must be provided for the nest in which the cooking vessels and stone are to be placed.

#### COVERING PAD

A cushion, or pad, must be provided, to fill completely the space between the top of the packing material and the