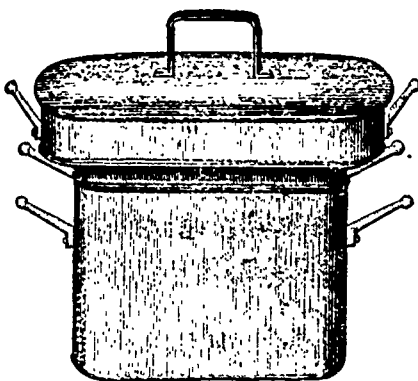


BOLLARD'S IMPROVED COOKER.

We illustrate on this page a new and improved apparatus for cooking Meat, Vegetables, &c.

This system of cooking was first introduced by Captain Warren, of the English Navy and was intended for the pre-

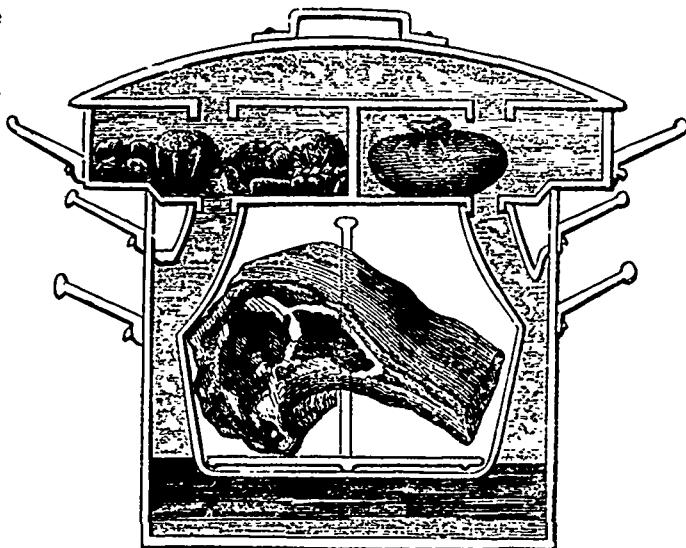


paration of food for soldiers and sailors. The success which attended its introduction was so great that it was subsequently taken up by the trade in England, where it has given unbounded satisfaction.

The chief peculiarity of the apparatus consists of a tightly closed vessel containing the meat to be cooked. This vessel is surrounded by steam, except at the bottom, which remains in boiling water, and at a small portion of the sides which is exposed to the air. The meat rests on a false bottom, which prevents its coming in contact with that portion of the vessel which is in contact with the water at 212°. The exposure of sides that are not steam-jacketed causes a loss of heat that reduces the temperature of the closed vessel to about 210°, being two degrees less than boiling water. As LIEBIG has demonstrated, this is the best cooking heat, and thus, while the full heat of boiling water coagulates the albumen of the meat in such a way as to render it hard, tough and stringy, this lower temperature cooks it completely, and so far from making it tough, seems to make it more tender. The effect may be illustrated by saying that the whole mass, after it has remained long enough in the vessel, is in the tender and juicy condition of the interior of a joint of meat baked in the ordinary way, or of meat that has been cooked by simmering at the back of the stove.

The meat is cooked without the access of air, water, or steam, the juices and flavor being all preserved. So far as the Cooker is concerned it is not a steamer, but a steaming chamber is added for vegetables, pudding, &c., &c. It is made of heavy tin plate, with copper bottom and can be used on any cook stove, range, box stove or gas burner. Cooking by most of the ordinary processes is

very wasteful, the fibre of the meat and the nutritious juices are unnecessarily destroyed and the result of the process is often a tough indigestible mass. It is claimed for the Cooker that the result must always be satisfactory as to quality, and that a poor cook cannot spoil the dinner if she tries. On the other hand



the economy of this system of cooking is very important. Cooking meat in the ordinary way produces the following results:

- ROASTING MEAT LOSES,
5 1-3 ounces to the pound.
- BOILING MEAT LOSES,
4 2-7 ounces to the pound.
- BAKING MEAT LOSES,
3 5-9 ounces to the pound.

When cooked by this improved system, meat loses only 2½ oz. to the pound. In addition to this it has been proved by repeated trials that meat, fish and poultry, when cooked in "Bollard's Improved Cooker" retain those nourishing juices, which, in cooking by the ordinary method would have been thrown off in vapor, but by this mode become condensed and are retained in moisture, at a temperature sufficient to cook in the most perfect manner. Thus none of the nutritious properties are wasted, the whole is retained in the most digestible and palatable form, and even the two ounces lost from each pound of meat, remain in the form of most delicious juices. The cooker is manufactured by the patentees *Messrs Bollard and Smart* of Brockville, Ontario. The patentees are prepared to sell patent rights for Counties, or to manufacture on royalty or otherwise.