Copyright, 1907, Manning, Bowman & Co.
MANNING-BOWMAN MANUAL
OF CHAFING DISH COOKING
With Seventy Selected Recipes.

To which is added directions for making Coffee of perfect flavor and aroma with the Manning-Bowman "Meteor" Coffee Percolators, and Alcohol Gas Stoves and a few words about the Manning-Bowman "Eclipse Bread Maker."

MANNING, BOWMAN & CO.,
MERIDEN, CONN.

Manufacturers of
NICKEL AND SILVER PLATED WARES.

NEW YORK,
25 West Broadway.
(Crockery Exchange Bldg.)

CHICAGO,
158 State Street.
(North American Bldg.)

SAN FRANCISCO,
451 Bush Street,
Manning-Bowman CHAFING DISH OUTFIT—eight pieces

Artistic, harmonious and rich in design. Furnished either nickelled or silver plated.
Handles of well selected stag horns.

No. 226 Chafing Dish, 3 pints. No. 2516 Waiter, 16 inch. No. 1056 Spoon, No. 1056 Fork.
No. 1056 Skimmer. No. 20 Toaster. No. 21 Cutlet Dish. No. 30 Flagon.
Art and utility combine to give Manning-Bowman Chafing Dishes their high reputation. Users of Chafing Dishes are people of refinement and culture. They appreciate the perfect adaptation of means to the desired ends in our Chafing Dishes, and they are quite right in insisting, at the same time, that a utensil so much in evidence as a Chafing Dish should be fair to look upon. We present a wide choice of shapes and designs, some of which are illustrated in the following pages; others may be seen in the stocks carried by Silversmiths, House Furnishing and Department Stores, where genuine Manning-Bowman goods may be identified by the trade-mark name stamped on the bottom of the dish.

Lamps and Alcohol Gas Stoves that are sold with Manning-Bowman Chafing Dishes hold an abundant supply of alcohol. This is important. See that the lamp is full before lighting. If the lamp burns out while you are cooking, the dish may be a failure.

Have in the water pan about one-half pint of water—hot water if convenient. Put over it the blazer, or food pan, and cover it while it heats.

Recipes which require slow cooking or those which burn easily should be cooked over the hot water. If great heat is required, as in broiling, remove the hot water pan and place the blazer directly over the flame. The Cutlet Dish is designed for use directly over the flame, for cooking steaks, chops, etc., being better adapted for this purpose than the blazer.

Do not burn cheap or diluted alcohol under a chafing dish. A special, ideal fuel is described on page 47.

Manning-Bowman Chafing Dishes are so designed that all parts that come in contact with food can easily be kept absolutely clean and sweet. The beauty of the outside is best preserved with the Manning-Bowman Nickel Polish. Described on page 46.

In Readiness for Chance Callers:

It is well to keep on hand, for serving a hasty luncheon, articles such as beef extract, canned soups, lobster, shrimp, tongue, dried beef, salmon, peas, grated corn, and tomatoes; crackers, cheese, olives, pickles and condensed cream. These, with bread, butter, eggs, cake, tea, coffee and cocoa, will help to make the unexpected visitor a welcome instead of a dreaded guest.

The Chafing Dish is invaluable for the hasty breakfast, the impromptu luncheon, the late supper, the Sunday night tea, the hot city dinner and the picnic. And nowhere does it do better service than in the sick room, where small quantities, quickly prepared and served hot, will often tempt the invalid's appetite. Do not attempt too many things with one Chafing Dish.
The perfection of dainty cooking needs our patented "Ivory" Enamel Food Pan. It is the cleanest utensil ever devised, is easily kept absolutely pure, and it is durable. Food does not come in contact with metal, but with the enameled dish. It can be used with any of the Manning-Bowman 3-pint Chafing Dishes. The top rim being plated, the complete Chafing Dish has the same appearance as when made entirely of metal. Testimonials voluntarily sent to the makers show that this invention has been enthusiastically received and commended by chafing dish experts.

**Manning-Bowman Chafing Dish Recipes:**

In the following recipes where the "Blazer" alone is to be used the word "Blazer" appears in paranthesis. When not so indicated both the Blazer and Water Pan are to be employed.
Quail (Blazer)

Two plump Quails
Two tablespoonfuls Butter
One gill highly seasoned Broth
One gill Port or Claret
One teaspoonful Onion Vinegar
Celery. Salt. White Pepper
One tablespoonful Mushroom Catsup

Cut the birds open down the back. Put the Butter into the Chafing Dish and heat until it begins to brown. Then put in the birds, cover and cook five minutes, turn and cook five minutes longer. When nicely browned on both sides add the broth, port or claret, catsup and vinegar; season with the celery, salt and pepper, and serve.

White Sauce (Both)

One tablespoonful of Butter
One tablespoonful of flour
One cup of milk
One-quarter teaspoonful of Salt. White Pepper

Melt the butter in blazer, add the flour, cook until smooth, then add the milk slowly; cook until creamy, stirring all the time; then add the salt and pepper. Thick white sauce is made by using two tablespoonfuls of flour to same quantity of milk and butter.

Salmi of Woodcock (Both)

Two Woodcocks
Bits of Fat Pork
Two minced Button Onions
Two pinches of Cayenne Pepper
Juice of two Lemons
Two gills of Wine
Buttered Toast

Have the birds roasted until half done. Cut in quarters. Put the bits of pork, giblets and necks of birds in the Chafing Dish in sufficient water to stew them. Into this gravy put the quartered birds, cover closely and cook until tender; remove and arrange neatly on the toast. Strain the gravy, return to the Chafing Dish, add some small pieces of butter rolled in flour, the lemon juice and wine. Boil up and pour over the salmi.

Bouillon (Blazer)

Two teaspoonfuls of Beef Extract
One-half teaspoonful of Onion Juice
One quart of Water
Salt and White Pepper. Pinch of Mace

Heat the water in blazer. When it boils add extract and seasoning. Serve in cups with saltines.
Manning-Bowman CHAFING DISH SPOONS AND FORKS

Showing a few of the graceful designs in extra quality silver plated ware, Spoons, Forks and a Skimmer.

Chafing Dish Cooking is a beautiful art and all Manning-Bowman utensils are designed for beauty as well as service.
Frog Saddles (Both)

Frogs' Legs
Three tablespoonfuls of Butter
One gill of Cream
Pepper, Salt and Nutmeg

Melt the butter, stir the flour into it until smooth, and add the cream. Then put in the legs, season with pepper, salt and nutmeg. Cover and cook twenty minutes. A little more cream may be added while cooking, if necessary.

Creamed Chicken (Both)

Two cups cold Chicken cut into small pieces
One cup of Chicken Stock
One cup of Milk or Cream
Two tablespoonfuls of Butter
One heaping tablespoonful of Flour
Salt and Pepper

Cook the butter and flour together in the Chafing Dish. Add the stock and milk and stir until smooth. Put in the chicken, salt and pepper, and cook three minutes longer.

Chicken Croquettes (Blazer)

Four cups of minced Chicken
One Cup of Bread Crumbs
Three Eggs and drawn Butter

Roll chicken, bread crumbs, eggs, seasoning (and enough drawn butter to moisten), into pear shaped balls. Dip them into beaten eggs and bread crumbs. Put into the Chafing Dish with enough butter to fry a nice brown.

Blanquette of Chicken (Blazer)

One pint cold Chicken, cut in dice or small pieces
One tablespoonful of Butter
One heaping teaspoonful of Flour
One-half cup of White Stock
Yolks of two Eggs
One-half cup of Cream
Parsley. Salt. Pepper
Lemon. Nutmeg. Clove

Stir the butter into the flour. Before it browns add the stock, stir a minute, add a little lemon juice, white pepper, salt, slight grating of nutmeg, pinch of ground clove, and cream; boil up once and add the chicken. Reduce the flame and simmer eight minutes, then add the eggs well beaten; stir in chopped parsley and serve at once.
MANNING-BOWMAN CHAFING DISH LAMPS

We illustrate here the best kind of alcohol lamps for Chafing Dish use, the MANNING-BOWMAN Vapor Lamp, showing how the flame spreads under the bottom of the dish.

It has much greater heating capacity than old style lamps, the flame can be regulated perfectly, and all the troubles connected with the use of old style wicks are unknown to users of our Vapor Lamp. It has no visible wick and therefore it will not require renewing. It is absolutely safe, and perfectly clean. Combustion is perfect, so there is no smoke nor soot.

It consumes less alcohol than other lamps and is therefore most economical. The alcohol issues as vapor, or gas, from the openings in the top of the burner (when the regulator is turned to the right) and burns with an intensely hot blue flame. Such a lamp adds greatly to the pleasure and possibilities of Chafing Dish cooking.

The MANNING-BOWMAN "Perfection" Chafing Dish Lamp is the best of the regulating asbestos type of lamps. It has the greatest heating power, except the vapor lamp described above. It is simple in construction, capacious, safe, durable and the size of the flame is under perfect control. There is no mechanism to get out of order.

Also see alcohol gas stoves page 33.
Scrambled Eggs with Tomato (Both)

Five Eggs
One tablespoonful of Butter
One-quarter cup of Milk
Cupful of Tomatoes
Salt and Pepper

Into the food pan (or blazer,) over boiling water, put the butter, turn in the eggs which have been beaten up with the milk. Add a cupful of canned tomatoes, drained and chopped quite fine. Serve directly from the pan into hot plates. Chopped ham or bacon (in place of oysters or tomatoes) makes an appetizing dish.

Scrambled Eggs (Both)

Five Eggs
One tablespoonful of Butter
One teaspoonful of Salt, and a pinch of White Pepper

Beat the eggs in a bowl sufficiently to blend the whites and yolks. Melt the butter and turn in the eggs. Stir until thick and smooth. Season with the salt and white pepper.

Rechauffe of Turkey (Both)

Sauce made of a tablespoonful of butter and of flour, and one-half pint of stock made from the Turkey bones
Small Slices of Turkey, Pepper, Salt, and two tablespoonfuls of Sherry.

Warm the Turkey in the sauce, and when it is heated through, season with the pepper, salt and sherry and cook two minutes longer.

Cream of Clam Soup (Both)

Two cups of White Sauce
Three cups of Clam Broth
Salt and Pepper (White)

Make the white sauce, then add the clam broth. Serve hot with croutons.

Cream of Clam Soup

Two cups of White Sauce
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Make the white sauce, then add the clam broth. Serve hot with croutons.

Rechauffe of Turkey

Sauce made of a tablespoonful of butter and of flour, and one-half pint of stock made from the Turkey bones
Small Slices of Turkey, Pepper, Salt, and two tablespoonfuls of Sherry.

Warm the Turkey in the sauce, and when it is heated through, season with the pepper, salt and sherry and cook two minutes longer.
Manning-Bowman Chafing Dish Outfit
No. 295

A very handsome and ornamental outfit.


No. 295. CHAFING DISH. Capacity, 3 Pints.
Brown Eggs (Both)
Three Eggs
One-half teaspoonful of Sauce
One-half tablespoonful of Butter
One-half cup of Stock or Gravy
Salt and Pepper

Place the butter in the food pan over boiling water and stir in the stock or gravy, eggs, little salt and pepper, Worcestershire or mushroom sauce; stir continually, and serve on strips of toast, spread with anchovy paste.

Stirred Eggs (Blazer)
One gill of rich Gravy
Five Eggs
One tablespoonful of Butter
One tablespoonful of minced Parsley
One-half teaspoonful of Salt
One-half saltspoonful White Pepper

To the melted butter add the gravy, and when hissing hot stir in the beaten eggs until they thicken. Season and sprinkle with minced parsley. Serve on toast.

Eggs with Curry (Both)
Five Eggs
One gill of Milk
One tablespoonful of Butter
One-half teaspoonful Curry Powder
One-half teaspoonful of Salt
One-half an Onion

Rub inside of Chafing Dish with the onion and put in the butter. Beat the eggs and add the curry powder dissolved in milk. Turn all into the Chafing Dish and stir until smooth.

Eggs with Cheese (Both)
Six Eggs
Three tablespoonfuls of grated Cheese
One large tablespoonful of Butter
One teaspoonful of Onion Juice or chopped Onion
One saltspoonful of Paprika, and a little Salt

Mix the cheese, butter, onion, paprika and salt in the hot pan, and stir until the cheese is melted. Break the eggs into a bowl, pour them into the cheese, reduce the flame of lamp, and stir until done. Stir in chopped parsley and serve with toast.

Plain Omelet (Blazer)
Four Eggs
Four tablespoonfuls of Milk
Butter the size of a Walnut

Break the eggs into a bowl with the milk and whip thoroughly. Put the butter in the Chafing Dish, and when very hot run the eggs into it, allowing it to cook until thick. Use a thin-bladed knife to loosen it from the bottom, but do not stir it. When done, carefully roll the edges over until all rolled up. Serve on a hot plate.
One of the artistic designs that have helped build the reputation of Manning-Bowman wares among people of taste. This dish has a pan holding three pints and it is fitted with a Manning-Bowman "Perfection" Lamp. It has ebonized handles. Can be had in either nickel or silver plate, and with or without the "Ivory" Enamed Food Pan described on page 4.
Cheese Omelet (Blazer)

Make the same as Plain Omelet, and as soon as it begins to thicken sprinkle in three tablespoonfuls of grated cheese.

Terrapin a la Philadelphia (Both)

Two eight-inch Cow Terrapin  
Yolks of four hard-boiled Eggs  
One-fourth pound of Butter  
One-half pint of Cream  
One-half gill of good Sherry

Prepare the terrapin by plunging them into boiling water. Boil fifteen minutes. Take them out, when cool rub off the skin from the legs, pry the shells apart, and cut away the meat from the shells. Rub together, to a paste, the yolks of the hard-boiled eggs and the butter. Gradually add to this (stirring constantly) the cream. Whisk into it the sherry. Pour this mixture into the Chafing Dish. Stir while it is warming; add the terrapin when quite hot. Simmer all together for a few moments and serve.

Crabs a la Creole (Blazer)

Four soft-shell Crabs  
One ounce of Butter  
One small Onion and sweet Spanish Pepper (both minced)  
One-half pint strained Tomato Pulp  
One gill of Chicken Broth  
Salt, Celery Salt

Put in the Chafing Dish the butter, onion and Spanish pepper, and cook five minutes, stirring well. Add the tomato, chicken broth, crabs (each cut in two), salt and celery salt. Stir well. Simmer seven minutes.

Lobster on Toast (Blazer)

Three pounds of Lobster  
One tablespoonful of Vinegar  
One-half teaspoonful Salt  
One tablespoonful of Butter  
One-half cup of Hot Water

Cut the lobster into small pieces. Boil the water, vinegar, salt, three or four drops of tabasco if convenient, and butter together; add the lobster and simmer for five minutes. Serve on small squares of toast.
All housekeepers have ideas of harmony in table equipment, and MANNING-BOWMAN designs are varied enough to meet all requirements. The set illustrated here "matches well" when stag handles and solid effects are in harmony with the surroundings, the dish, fork and spoon having stag horn handles. The Chafing Dish is No. 269, and can be had either nickel or silver plated. It holds three pints. The Waiter, 14-inch, satin center, is No. 3814; Spoon No. 1056; Fork No. 1056, and Flagon No. 32.
Pigs in Blankets (Blazer)

One pint Oysters
One-half pound nice Bacon
Toast

Drain and wipe nice, large oysters. Cut bacon in thin slices, and put one oyster in each slice of bacon, fastening together with toothpicks. Cook in hot blazer until bacon is crisp, and serve on round pieces of toast.

Pan Roast (Blazer)

One dozen large Oysters
One-half pint of Oyster Liquor
One tablespoonful Butter
Salt and Pepper

Melt the butter in the Chafing Dish, and as it creams add the oysters, liquor, salt and pepper. Cover and cook about two minutes. Put six of the oysters on a thin slice of toast, with sufficient liquor to moisten the toast, and serve.

Cream of Tomato Soup (Both)

Two cups of White Sauce
One quart of Tomato Juice
One teaspoonful of Butter
Salt. A little Paprika

Make a white sauce, add the tomato juice and seasoning. Serve hot with croutons or saltines.

Stewed Soft Clams (Blazer)

One-half dozen large soft Clams
One teaspoonful of Butter
One-half pint of boiled Milk
One spoonful of Cracker Dust
Salt and a dash of Cayenne Pepper

Trim the rough parts from the clams. Put the butter in the Chafing Dish and when quite hot add the boiled milk, cracker dust, salt and pepper. Simmer three minutes.
An ornamental and graceful pattern (suggestive of the Rarebit) fitted with ebonized wood handles, and furnished with the Manning-Bowman “Perfection” Lamp, has a capacity of three pints; can be had either nickel or silver plated.
Stewed Oysters (Both)
- Two dozen good-sized Oysters
- One and one-half pints of Milk
- Butter the size of a Walnut
- One-half teaspoonful of Salt and dash of White Pepper

Boil the milk in the Chafing Dish. Add the oysters, butter, salt and pepper. Allow it to just come to a boil, then serve. Above is sufficient for four.

Creamed Oysters (Both)
- One pint of Milk
- One-half tablespoonful of Butter
- One-half tablespoonful of Flour
- One-half teaspoonful of Salt
- One pint of Oysters
- Clove. Nutmeg

When the milk boils, stir into it the butter into which the flour has been rubbed; season with clove and a slight grating of nutmeg, and salt; when creamy, add the oysters without their liquor; allow them to be just heated through, and serve on thin strips of buttered toast.

Brook Trout (Blazer)
- Brook Trout
- Two tablespoonfuls of Butter
- Flour
- Lemon

Clean the fish carefully and dredge with flour. Put the butter in the Chafing Dish, and when hot lay in the trout and fry to a nice brown. Serve as soon as done, with sprigs of green or slices of lemon as a garniture. No salt will be needed when fried in butter.

Sardines on Toast (Both)
- One dozen Sardines
- One tablespoonful of Butter
- Two teaspoonfuls of Anchovy Paste
- One tablespoonful of Sauterne and a little Tabasco

Drain and remove the skins of the sardines; put in the butter, anchovy paste, tabasco and Sauterne; lay in the sardines carefully, and when well heated through, serve each on a tiny strip of toast.

Smelts (Blazer)
- Smelts
- One-half cup of Flour
- One-half cup of Indian Meal
- One ounce of Butter

Carefully open the smelts at the gills, drawing each one between your finger and thumb, beginning at the tail. Wash, then drain them in a colander. Salt the fish and roll them in the flour and meal. Put the butter in the Chafing Dish, and when hot drop in the smelts and fry brown. Do not put in too many at a time or they will not crisp well.
Manning- Bowman
Chafing Dishes

Manning- Bowman
Chafing Dish Outfit
No. 298

"Mission" style, very popular.

This desirable pattern holds three pints; has ebonized handles and is fitted with our "Perfection" regulating lamp, and is attached to a heavy dark oak base. Either copper, nickel, or silver plated as desired.

In buying a MANNING-BOWMAN Chafing Dish if you desire the "Ivory" Enameled Food Pan, say so to the dealer. The dishes are furnished with or without this valuable improvement.
Lobster Patties (Both)

The tail part of two boiled Lobsters cut into small pieces and seasoned well with salt and pepper and a little lemon juice
One pint of Milk
One tablespoonful of Flour
One large tablespoonful of Butter

In the Chafing Dish boil a pint of milk. Dissolve the flour in cold milk and add to the hot milk. When thick stir in gradually the butter, and allow it to become quite thick. Stir the lobster into the sauce, and when it has become hot, serve by filling the previously heated shells with the mixture.

Curried Lobster (Blazer)

A pint each of Lobster and weak Soup Stock
One teaspoonful finely minced Onion
Two teaspoonfuls Curry Powder
One coffeespoonful of Salt

Brown the onion in butter. Add the curry powder, stock and salt, and boil them together for five minutes. Then put in the lobster and serve as soon as heated through. Boiled rice should be served with this.

Lobster a la Newburg (Both)

Meat of a boiled Lobster cut into large dice
Good-sized lump of Butter
One gill of Sherry
One pint of Cream
Yolks of two Eggs
Glass of Sauterne

Put the lobster in the Chafing Dish with a good-sized lump of butter and stir gently until the butter is melted and the lobster heated through. Mix the sherry with the cream and yolks of eggs, first blending the latter with enough cream to make them as thick as a mayonnaise. Pour the mixture into the dish over the lobster. Let it simmer a moment, then pour the Sauterne over the whole and serve hot.

Salt Codfish (Both)

One-half pint dessicated Codfish
Two tablespoonfuls of Butter
One tablespoonful of Flour
One gill of Cream and a little Pepper

Put the butter into the Chafing Dish. When melted add the flour, stirring constantly. Then put in the codfish, which has been previously soaked for an hour in tepid water. Add the cream and a little pepper. Let all simmer ten minutes, stirring constantly.
Manning-Bowman CHAFING DISH
No. 176

A simple design with a Colonial effect that agrees well with the appointments of many up-to-date dining rooms—has a capacity of three pints; ebonized handles; furnished with "Perfection" Regulating Lamp. Can be had either nickel or silver plated.
**Chicken Halibut (Both)**

- One cupful of cold boiled Halibut
- Two hard boiled Eggs
- One cup and a half of Milk
- Butter size of an Egg
- Crumbs of four Crackers
- Catsup. Salt. Pepper

Shred the halibut with a fork; put the milk into the food pan with hot water below, and let it come to a boil; add butter, walnut catsup, salt and pepper, then the cracker crumbs and lastly the halibut. Let it cook five minutes, then add the eggs chopped fine, and serve on a hot platter with bits of buttered toast.

**Grilled Sweet Potatoes (Blazer)**

- Sweet Potatoes
- Butter

Cut cold boiled sweet potatoes in large thin slices, and brown on each side in butter; on the hot pan, over the open flame.

**Lyonnaise Potatoes (Blazer)**

- One tablespoonful of Butter
- One Onion chopped fine
- Twelve cold boiled Potatoes, cut into dice
- Parsley. Salt. Pepper

**Creamed Potatoes (Both)**

- One pint of cold Potatoes cut in cubes or thin slices
- Milk
- One tablespoonful of Butter
- One-half teaspoonful of Pepper
- Chopped Parsley

Put the potatoes in the Chafing Dish and cover with milk, and cook until the milk is absorbed. Then add the butter, salt, pepper and parsley. Stir a few moments and serve.

**Potatoes, Saute (Blazer)**

- Several New Potatoes cut in thin slices
- Two tablespoonfuls of Butter

Melt the butter in the Chafing Dish, and when very hot put in the potatoes and cook them to a light brown. Chicken fat or drippings may be used instead of butter.
Manning-Bowman CHAFING DISH
No. 207

Three Pints. Ebonized Handles. "Perfection"
Regulating Lamp.
Nickel or Silver Plated.

A very desirable dish as it is attractive in appearance and at the same time moderate in price.
Lamb or Mutton Curry (Both)

One-half cup of Butter
One-half teaspoonful of Onion Juice
One pint of Lamb cut in dice
One-half teaspoonful of Curry Powder
One-half cup of Milk or Cream
Salt and Pepper

Brown together in the hot pan the butter, onion, pepper and salt; stir in the lamb and curry powder; stir well and add the cream; boil and serve with rice if possible.

Lamb with Tomato (Both)

One pint of Lamb Stock
One-half pint of canned Tomato, chopped fine
One pint of cold Lamb, cut in dice
One tablespoonful of Butter
One teaspoonful of Onion Juice
White Pepper and Salt

Boil the stock, then add the butter, tabasco if convenient, pepper, salt, onion and tomato; boil and then put in the lamb, and simmer a few minutes.

Lamb Chops (Blazer)

Small Lamb Chops
Butter
Salt

Rub inside of Chafing Dish with butter. Let it get very hot, so it will at once sear the chops and prevent the escape of the juices. Turn them often while cooking.

Fricassee of Dried Beef (Both)

One cup of Beef finely chopped
One tablespoonful of Butter
Two Eggs
One-half pint of Milk

Melt the butter in the milk. Add the beef, and cook five minutes, then put in the beaten eggs, slowly, and stir until the sauce is thick. Serve on toast.
While light and dainty in appearance, this Chafing Dish is very rigid and is strongly constructed. It holds three pints, has ebonized handles and furnished with MANNING-BOWMAN "Perfection" Regulating Lamp.

Either Nickel or Silver Plated.
**Dried Beef (Both)**

One-half pound of Dried Beef  
Two tablespoonfuls of Butter  
One-half pint of Milk  
One tablespoonful of Flour  
One Egg  

Put the butter in the Chafing Dish and add the beef. Fry until brown, then add the milk. Cream the flour with a little cold milk, then stir it in. Add one egg. Serve on toast.

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**Calf's Liver and Bacon (Blazer)**

Bacon  
Liver  
Flour and Pepper  

The bacon and liver should be cut in thin slices. Put the bacon into the Chafing Dish. When the fat is cooked out draw the bacon to one side. After rolling in flour and peppering, put in the liver and cook until brown and tender, turning often. Serve a slice of bacon with each piece of liver.

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**Deviled Meat (Blazer)**

Cold rare Beef, or underdone Mutton, or wings, drumsticks and sidebones of roast Turkey, or large Chicken may be used.  
One tablespoonful of Butter  
One teaspoonful of vinegar and one of Worcestershire Sauce  
One-half teaspoonful of made Mustard, and a pinch of Cayenne  

Make a sauce of the butter, vinegar, Worcestershire sauce, mustard and cayenne. Mix these thoroughly. Make cuts in the meat with a knife and rub this sauce into them. Rub the Chafing Dish with a little butter, heat it and grill the meat. Serve hot.

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**Roast Beef Chauffe (Both)**

Small slices of cold Roast Beef  
One tablespoonful of Butter  
Three tablespoonfuls of Jelly, a dash of Cayenne or Paprika, a little salt, and glass of Sherry or Madeira  

Put the butter into the Chafing Dish, and when melted add the jelly, cayenne or paprika, salt and Sherry or Madeira. Then add the beef, and serve when smoking hot.
The quiet elegance of this model is much better appreciated on looking at the dish itself than from the engraving. It has three pints capacity; ebonized handles, and furnished with the "Perfection" Regulating Lamp.

Either Nickel or Silver plated.
Veal with Asparagus Tips (Both)

Two cups very tender Veal, roast or stewed
One cup of cooked Asparagus Tips
One tablespoonful of Butter
Yolks of two hard-boiled Eggs
One-half pint of Milk
Salt, White Pepper

Rub the yolks and butter to a paste, and heat it with the milk in the Chafing Dish, stirring until thoroughly blended. Put in the veal and asparagus, with salt and pepper, and cook five minutes.

Broiled Sweetbreads (Blazer)

One pair Sweetbreads
One tablespoonful Butter
Salt and White Pepper

Parboil sweetbreads which have stood one hour in ice water. Cut them lengthwise, trim, sprinkle with salt and pepper, dip in melted butter, lay in hot blazer; cook a delicate brown.

Sweetbreads with Peas (Both)

Can of Peas
Three small Sweetbreads
One teaspoonful of Butter
One-half pint of Stock Broth
Celery Leaf, Salt, White Pepper
One-half teaspoonful Brown Flour

Stand the sweetbreads in cold water for an hour; then parboil and remove rough edges, membranes, sinews, etc. Put in cold water and keep on ice until wanted. Put into the Chafing Dish the butter and the sweetbreads. When the butter has been absorbed add one-half pint of stock and the celery leaf, chopped fine, the salt, pepper and browned flour. Turn the sweetbreads. When the same is reduced one-half it is ready. When cooking, open a can of green peas. Warm thoroughly in the Chafing Dish. Put in salt, pepper, and a tablespoonful of butter. Serve peas and sweetbreads together.

Mushrooms with Bacon (Blazer)

One-half dozen slices nice English Bacon
Mushrooms—as many as you like

The bacon should be streaked with lean and fried in the usual way. Just before it is done add mushrooms and fry them slowly. Serve hot as possible.
Manning-Bowman CHAFING DISH
No. 175

One of our most popular dishes. Plain but substantial, and will perform all the functions of the more expensive dishes.


Nickel or Silver plated.
Welsh Rarebit (Both)

One pound of chopped American Cheese
One-half glass of Ale
Yolk of an Egg
One teaspoonful of Dry Mustard
One teaspoonful of Worcestershire Sauce and Butter, a dash of red and one or two of Black Pepper, and perhaps a few drops of Tabasco.
If the cheese is fresh, salt the above.

Into the Chafing Dish put a few small lumps of butter. After it has simmered a bit put in the cheese. Stir constantly, and gradually add the ale. When the cheese and ale are well blended stir in above condiments prepared as follows: To the yolk of an egg broken into a cup, add the dry mustard and Worcestershire sauce, red and black pepper and tobasco. Let it have one more heating and pour over toast or toasted biscuit.

Welsh Rarebit (Both)—Without Ale.

One cup of hot milk
One quarter pound Cheese (grated)
One-half teaspoonful Salt
One quarter teaspoonful Mustard
One teaspoonful Flour
One teaspoonful Butter
One Egg
Dash of Cayenne

Put the milk to heat. Mix the grated cheese, flour, mustard, salt, cayenne and egg (well beaten) in blazer, add milk when hot, a little at a time, to the mixture, stirring all the time. Cook until smooth and creamy. Take from heat and add butter, stirring well. Serve hot on slices of toast. The milk should be added slowly.

Pinou-Chi (Candy) (Blazer)

Two pounds Brown Sugar
One teaspoonful Butter
One teaspoonful Vanilla
One cup Milk
One cup chopped Walnut Meats

Boil the sugar, butter and milk about fifteen minutes, stirring most of the time. Then remove from heat and add the vanilla and walnut meats. Beat five minutes, then spread in buttered pan. Cut in squares.
Manning-Bowman CHAFING DISH
No. 260

Three Pints. Ebonized Handles.
"Perfection" Regulating Lamp. Nickel or Silver Plated.

A very ornamental and popular pattern. Waiters, Flagons, etc., with the same Grape decorations can be supplied to match this dish.

Do not overlook the advantages of the "IVORY" ENAMELED FOOD PAN described on page 4.
**Fudge (Candy) (Blazer)**

Two cups granulated Sugar  
Two squares Baker's Chocolate  
One-half cup Milk  
One teaspoonful Vanilla  
Butter Size of English Walnut  

Boil nine minutes, then remove from heat and beat five minutes. Spread on buttered pan or plate. Cut in squares.

**Salted Almonds (Blazer)**

Half pound of Almonds  
Tablespoonful Butter or Olive Oil  
Salt  

Shell, blanch and dry the almonds. Heat the butter or oil in the Chafing Dish, then add the almonds. Cook to a delicate brown. Shake the dish constantly and stir often to keep from burning. Drain the almonds and dry on soft paper, and then sprinkle with fine salt.

**Invalids' Recipes:**

**Hamburg Steak (Blazer)**

One-half pound Round Steak  
One-half teaspoonful Butter  
Salt, Pepper and Toast  

Scrape with a sharp knife the steak, press the pulp removed into small round cakes, season with salt and pepper. Just smear the blazer with butter, then put in the cakes of meat, turning quickly. Cook until a delicate brown. Serve on round slices of toast with small piece of butter on each.

**Beef Broth (Blazer)**

One pound Round Steak  

Scrape the pulp from beef, or chop beef until very fine, put in saucepan with just enough water to cover, let come to boiling slowly, then simmer fifteen minutes (half an hour if possible), strain, remove fat with sheet of paper, salt and serve hot in cup.

**Flour Gruel (Blazer)**

One tablespoonful Flour  
One saltspoonful Salt  
One teaspoonful Sugar  
One cup boiling water  
One cup milk  
A little nutmeg or cinnamon  

Mix flour, salt and sugar with a little cold water, then add boiling water and simmer twenty minutes. Add milk and flavoring. Serve hot.
Macaroni Milanaise

Three quarter a cup of cooked Macaroni
Two tablespoonfuls of Butter
One and one-half tablespoonfuls of Flour
One quarter teaspoonful of Salt
One quarter teaspoonful of Paprika
One half cup of brown stock
One half cup of tomato puree
One quarter cup or more of Parmesan Cheese

Make a sauce of the butter, flour, seasonings, stock and tomato puree; add the macaroni, set the blazer over hot water, cover and when hot add the cheese; lift and relift the macaroni with spoon and fork until the cheese is strongly blended with the mixture.

Creamed Macaroni on Toast

Put one rounding tablespoonful of butter and one of flour into a small saucepan, mix over the fire until smooth—do not brown. Add one-half pint of cream, stir until it boils, take from the fire, add salt and pepper and four ounces of boiled Marvelli chopped fine. Place the saucepan over boiling water to re-heat. Pour over slices of buttered toast, dust with fine grated cheese and serve hot.

Macaroni Rarebit

Put into a Chafing Dish two cups boiled Marvelli, cut into inch pieces, one cup grated cheese, two tablespoonfuls of butter, one-half teaspoonful each salt, mustard and paprika; when boiling add three eggs well beaten with one-half cupful of cream or milk. Serve hot on toast.

Macaroni with Tomato Sauce

To one cup of stewed tomatoes which has been strained through a colander and seasoned with salt, paprika and one tablespoonful of butter, add a cup of chopped French mushrooms and olives mixed; pour over one-half pound boiled Marvelli, heat in Chafing Dish and serve.

Mt. Clemens Rarebit

Three quarter lb. American Cheese
One quarter lb. Butter
Four green Peppers, chopped fine
One can red Kidney Beans

Melt cheese, add butter, than add peppers, last the beans. Serve on hot buttered toast.

Serve with Coffee made in "Meteor" Percolator.

Macaroni with Sweetbreads

The sweetbreads are first prepared by placing them in cold water, removing the pipes and membranes, and cooking 20 minutes in boiling salted water with one tablespoonful of lemon juice. Remove, plunge into cold water to harden; they may then be broiled, fried or larded and served on crossed pipes of boiled Marvelli.
A new stove that manufactures its own gas, and burns a blue flame just like the ordinary gas range burner. Especially adapted to use of denatured alcohol, now so cheaply obtainable, though any good alcohol can be used. Denatured alcohol, available almost everywhere, makes this stove of very economical operation, costing less than two cents an hour. The alcohol is not burned direct as in the usual chafing dish lamp, but is vaporized and made into gas which gives a flame powerful enough for any cooking purpose.

Adds much to the comfort of summer cooking. Suggests great possibilities for impromptu luncheons, and for use on outing trips. Light, easily carried, and beautifully nickeled.
The possibilities of chafing dish cookery have been doubled by the MANNING-BOWMAN Alcohol Gas Stove. It has three times the heating power of the regular chafing dish lamp, yet regulates to a simmering flame at a touch.

Sufficiently powerful for the preparation of a meal, independently of the kitchen range.

See list of accessories, with illustrations, on page 36.
ALCOHOL GAS STOVE, DOUBLE BURNER

Has every advantage of the single Alcohol Gas Stove shown on preceding page, but double capacity. Allows the rapid preparation of a substantial meal; the simultaneous use of chafing dish or pan for frying, and coffee percolator, kettle or small oven.

Economical in operation. 25 cents worth of denatured alcohol is sufficient to keep two burners going continuously for eight hours.
A luxurious necessity for the light house-keeper, the hostess at the after-theatre lunch, or the aspirant to dainty epicurean fame.

- **Chafing Dish**, 3 pints
- **Waiter**, 13 inches
- **Tea Pot**, 3 pints
- **Tea Kettle**, 3½ pints
- **Flagon**
- **Toaster**
- **Cutlet Dish**
- **Plate Warmer** (pure aluminum with lifter)
- "**Meteor**" **Coffee Percolator**, 3½ pints.

All so beautifully finished as to be an ornament to any side-board.
Manning-Bowman CHAFING DISH
No. 179

One of our moderate price dishes. While it does not have all the features of the higher priced dishes, will accomplish the same results.

Three pints; Nickel plated; Asbestos Lamp.
Making Perfect Coffee

WITH THE

Manning-Bowman "METEOR" PERCOLATORS

We are now making over 100 styles and sizes of these famous patented Percolators, Urn style for making coffee on the table and Coffee Pot style for use on the range. In all of them the principle by which alone perfect coffee is made remains the same.

The sectional view herewith shows the method of construction and operation. Boiling water from the lower chamber rises through the central tube and plays like a fountain over the finely ground coffee in the upper chamber or filter. This water, filtering through the coffee, extracts all of its flavor and aroma, without taking up the acids which do such harm to the nerves of many coffee drinkers.

This clear amber beverage is stored in the middle urn, where it can be kept at an even temperature by regulating the flame, and, not being in contact with the grounds, it does not become bitter and acid. If very strong coffee is desired have the lamp regulated to force the water through the central tube for a longer period.

By following the directions given below coffee that is both delicious and hygienic can be made in a few minutes.

DIRECTIONS.

First: Remove the glass globe A, fill the reservoir B, with boiling water (never less than half full)

Second: Replace the globe, press down the central tube until the valve is firmly in place.

Third: Put in the glass globe very fine ground (not pulverized) coffee, using one dessertspoonful for each large cup of coffee.

Fourth: Light the lamp and the beverage will soon be ready to serve.
All the GOOD of the Coffee

None of the BAD—A Better Beverage and Economy

MANNING-BOWMAN "Meteor" Percolators are automatic. If the directions are followed the results are always the same. There is no possibility of going wrong. The coffee is always the best that can be made from the particular berry, or blend, that is used.

It has been frequently said of the old fashioned coffee making that it extracted all the undesirable elements of the berry, the heavy oils and alkalies, while the delicate aroma all escaped through the open spout. The Percolator method reverses this process. The coffee being completely enclosed, there is no loss of delicate fragrance or flavor in the operation of distillation. The coffee, when once made, being entirely separated from the grounds, there is no infusion of the poisonous elements which are only taken from the grounds by boiling or by long contact with very hot water.

Housekeepers who have looked upon a Percolator as a luxury, good but expensive, will be pleased to know that one of the great advantages of the MANNING-BOWMAN "Meteor" Percolator is its saving of coffee. It uses one-third less coffee than the old process, so that on an average expenditure of 30 cents a week for coffee the saving would be 10 cents a week, or $5.20 a year. The Percolator soon pays for itself and is earning a profit on the investment in addition to making perfect coffee, that is beneficial instead of injurious to the digestion of its user.
Like all articles of MANNING-BOWMAN workmanship, these urns for table use are dainty, graceful, artistic, designed to please the eye and ornament the table. The urn is made of polished copper, nickel or silver plate, as desired. While it is desirable to use a tray with the Percolators, several of our models are made with a base which renders a tray unnecessary.

All MANNING-BOWMAN "Meteor" Percolators are made with improvements that add to their value. Globes are fitted with a patent strainer which can be instantly removed and as easily replaced, which is necessary only in case of accident. The construction is such that all parts are interchangeable. They can readily be taken apart for cleansing and in case of accident any piece can be duplicated.

The MANNING-BOWMAN "Meteor" Lamp gives an intense heat, can be instantly lighted or extinguished, is very durable, and regulates admirably.

Tea lovers will find these percolators equally good for making tea or coffee.
The sectional view shows the same practical and scientific arrangement for filtering the boiling water through the coffee as in the urn designed for use on the table.

At the bottom of the picture is shown the MANNING-BOWMAN Improved Patented "Disc" Bottom, which prevents the heat from the range boiling the filtered coffee and more than doubles its wearing qualities. As the separate disc does not come in contact with any liquid it acquires an intense heat, which is conveyed direct to the small amount of water shown under the valve. Steam generates instantaneously and forces the liquid up through the tube, spraying it over the ground coffee contained in the filter.

In a few minutes, by this automatic process, coffee of the most delicious flavor is obtained.

Furnished with ebonized wood handles.

Capacity ranging from 2 to 5 Pints.
Home-made bread, the real "Staff of Life," has been crowded out of many homes by the baker's production, because of the time and trouble required to knead the loaf for home baking.

With the MANNING-BOWMAN "Eclipse" Bread Maker better dough can be made in three minutes than by a half hour of hand kneading. It does not simply mix the ingredients. It kneads them—presses and compresses water and flour together till each particle of flour is separated by a film of water, dissolving the sugar and albumen, liberating the gluten, preparing the dough for uniform rising and for baking into loaves that are light, soft and moist.

No skill nor experience are requisite, no exertion, and no care in the order in which ingredients are placed in the Bread Maker.

The machine consists of only three parts, the pan, a kneading blade and a crank—readily taken apart for cleaning. It is the only machine that subjects the dough to a true kneading process, and the only one that will make as small a quantity as one loaf, and as large a quantity as eight loaves.

The bread thus made is far better and more wholesome than the best of the baker's product, is not touched by hands, and costs little more than one-third as much as baker's bread.

The MANNING-BOWMAN "Eclipse" Bread Maker can be examined, and purchased, at almost all stores where household and kitchen articles are sold.
No. 49. Chafing Dish Hanger, Nickel Plated
For use with Chafing Dish Stand, to hold a Tea Pot, Kettle, etc.

Cutlet Dish, Nickel Plated.
10 inch.
No. 18. (Ebonized Wood Handle.)
For Cooking Steaks, Chops, etc.

Toaster, Nickel Plated.
10 inch.
No. 19. (Ebonized Wood Handle.)
**Manning-Bowman Accessories**

**Manning-Bowman WAITERS, Nickel Plated, Satin Centers, Polished Rims**

**Plain Edge.**

No. 2810. 10 inch  
2812. !2 inch  
2814. 14 inch  
2816. 16 inch  
2818. 18 inch

**Ball Bead Border.**

No. 2910. 10 inch  
2912. 12 inch  
2914. 14 inch  
2916. 16 inch  
2918. 18 inch

**Round, Ebonized Handles, Pearl Bead.**

No. 2712. 12 inch  
2714. 14 inch

**Round, Plated Handles, Ball Bead.**

No. 2112. 12 inch  
2114. 14 inch

**Oval. 2810 Series, Plain Edge.**

2810 Series, Beaded Edge.
**Manning-Bowman WAITERS**, Nickel Plated, Satin Centers, Polished Rims

**PEARL BEAD BORDER.**
- No. 2407. 7 inch.
- 2410. 10 inch.
- 2412. 12 inch.
- 2414. 14 inch.

**BALL BEAD BORDER.**
- No. 1707. 7 inch
- 1710. 10 inch
- 1712. 12 inch
- 1714. 14 inch

**PLAIN EDGE.**
- No. 1507. 7 inch
- 1510. 10 inch
- 1512. 12 inch
- 1514. 14 inch

12 inch is a desirable size for the Chafing Dish.
A special preparation in paste form for keeping nickel plated ware in excellent condition. It cleans and polishes at the same time, and it contains no grit, acid or poison. Nickel plate can be kept looking like new by the occasional use of MANNING-BOWMAN Nickel Polish and we strongly commend it to persons owning our Chafing Dishes. It will be found of general use in cleaning Plated and all Metal Wares.
Manning-Bowman CHAFING DISH ALCOHOL

This Alcohol is especially prepared for use in Alcohol Lamps. It burns in our lamps with an intensely hot, blue flame. It is smokeless and odorless, and is, therefore, unequalled for use under Chafing Dishes, Coffee Percolators, Table Kettles, etc.

Any lamp which fails to give satisfaction when used with this fluid may be classed as an undesirable article.

Upon investigation we find when Chafing Dish Lamps of our make do not give perfect satisfaction it is usually because cheap or diluted grain alcohol is used. Poor alcohol will soon ruin any lamp.

For burning it is far superior to and cheaper than the best grain alcohol.

M. & B. Chafing Dish Alcohol is a refreshing luxury for the toilet, bath and massage purposes. It is pure, sweet smelling, and as clear as crystal.

This Alcohol will be found a first class article for cleaning wearing apparel and all delicate fabrics, and is the most economical burning fluid on the market.

For ALCOHOL GAS STOVES we specially recommend denatured alcohol on account of economy and burning qualities.
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Perfect Coffee
The proper finish for Chafing Dish Cooking
Manning-Bowman "Meteor"
Coffee Percolator