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Saving and Service Tips in Club Cooking

RANGES and other cooking equipment must be kept in good condition. The cost of operation mounts up and efficiency decreases as old age comes on, unless care has been the watch-word, says J. L. Dahl in the *Managers' Bulletin*. Care means cleanliness, periodic inspection, replacement of worn and broken parts, repairing of leaks, tightening of connections.

Following is a list of ways of reducing gas and electric fuel bills. Do not use the large burners on your range when smaller burners will do, do not light burners until you have food already to go on the fire, do not allow burners to remain lighted when not in use, do not purchase from strangers so-called gas saving devices without first asking your gas company whether they are of value, do not heat a kettle full of water when you only want a quart, do not use the ovens of your range for storage of food, this rusts the oven.

Do not keep a full flame under a container when water has reached the boiling point. Turn down the flame or set utensils under smaller simmer burners. Do not turn off cock at gas meter. This does not save gas. It lessens the pressure and interferes with good service. Do not use the burners if they pop or make a noise on lighting. Have your gas company adjust them. Whenever possible use the smaller size burners instead of the large ones.

Turn out the gas and electricity in the event there is an interval when it is not needed. Keep burners of gas range clean by washing them in boiling water and soda at least once a month and have them dry before using. This will save gas.

Use the oven for its fullest capacity for baking, use triple sauce pans set over one burner. Cook three vegetables in the course of cooking one. Ordinary sauce pans will cook only one vegetable at a time. A long yellow smokey gas flame is very wasteful. A small blue flame is much hotter and requires less gas. If your burners give a yellow flame have your company adjust them. If you are having trouble with your appliances or with your service remember that your gas or electric companies are the proper places to register complaint. Fuel bills can be reduced by doing as much cooking as possible when ranges are heated to capacity. Try and use every inch of space on top of the stove and in the oven.