The 400th members

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The price of food is going up, but not as fast as the price of energy to prepare it. You can attack the price increases three ways — by shopping better, by cooking less and by cooking more efficiently. The price increases make it in-creasingly important to learn to cook efficiently, as well as to shop wisely. When using a range a sumprisonal learn and

well as to shop wisely. When using a range, a surprisingly large amount of energy is lost to the air. There are better ways to heat your house in the winter, and who needs the extra heat in the summer? However, there are many ways you can avoid this waste.

Here are some range-top energy saving tips.

CHOOSING THE proper cookware is important. Select pols with tightly fitting covers to prevent the escape of heat. Keep the pans tightly covered when possible so that the heat and moisture will be retained inside

the pan while cooking. People who boil water in an uncovered pot or kettle deserves the higher bills they pay. A teaket-tie is sensible.

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TO PREVENT waste, use the least amount of heat to perform a coxing job. Home economists recommend using medium to low heat. Unless the room needs more humidity, there's no point in hringing anything to a rolling boil. Slightly boiling water is the same temperature as rapidly

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boiling water, and you'll use far less fuel. (Using a minimum amount of water will shorten your cook-

minimum amount of water will shorten your cook-ing time). Frying should be done uncovered, using only enough heat to brown your food. High heat causes

Place your pan on the cooking surface before turning on your range, making sure that you use the correct size pan to fit your burner.

THE SIZE OF the pan should also match the amount of food you are preparing. If the pan is too large, you will use more energy than you need. Why heat up a big pot if all you want is hot water for a cup of instant coffee? If the pot you choose is too small for the job (or the heating element on an electric stove is too large, heat will flow up the side of the pot or pan and not do any cooking at all.

Buying a microwave oven just to save energy is silly, but microwave ovens have many other bene-fits. They're handy to have around. They can save a lot of energy, especially if you're in a hurry to thaw frozen food.

A microwave also is the most energy efficient way to heat water. It is the most energy efficient way to cook most foods.

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LIKE THE microwave oven, the slow cooker won't pay for itself in energy savings, but it has other benefits. You can prepare supper in the morn-ing, put the supper-to-be in a slow cooker, then ig-nor it ing, put nore it.

When suppertime comes, you'll have a hot supper ready, properly cooked, without having spent a lot for energy.

The slow cooker is in a class by itself for stews and other foods that must be cooked slowly for sev-eral hours. For the energy cost of a light bulb, the slow cooker will prepare your supper.

Especially in the summer, you can cook less. When fresh vegetables are in season, a hearty salad can be prepared without using even the microwave. At any time of the year, you can make salad using sprouts. Sprouting uses no electrical or gas energy, other than that used to heat the hot water to clean your sprouting jar.







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