

## COOKING BY STEAM.

### Triumphant Success at the Trial of the Holly Steam Heating Apparatus.

Yesterday at 1 o'clock Messrs. Caldwell and Boyce, of the Board of Public Works, together with a number of business men and members of the press, assembled at the establishment of Messrs. Wm. Kirkup & Sons, corner of Pearl and Ludlow, to witness test experiments made with his steam cooking apparatus by Dr. Silsbee, which is designed to be used in connection with the Holly steam heating system. It is safe to say that there were none present, even those who had been, as their gray hairs testified, longest under the regime of madame, the domestic economist, who were not astonished by the results. By means of superheated steam, a twelve pound roast was thoroughly cooked in two hours and ten minutes, beefsteak was cooked in five minutes, biscuit were baked in twenty minutes, and potatoes in twenty-eight, and onions were boiled in their own juices in an incredibly short time. The steam for this purpose was raised to 420 degrees, which has been found upon experiment to be the best. One of the finest features of this apparatus consists in the utter inability of the most bungling cook to burn things. A heat regulator is attached, which being set for a certain degree, the cook has no control of the matter. Moreover, superheated steam is so thoroughly diffused that there can no such thing result as biscuit or pie burned on top and raw in under. They are bound to be uniformly browned all over, while there is no smoke or burning of fingers, no boiling over of fat into the fire, no fuel, no flame, facts from which it is to be inferred that it will prove a powerful conservator of sweet temper among women, and by removing the chief source of domestic unhappiness, convert houses into paradises, or at least introduce the millennium.

No danger is to be apprehended from the superheating of steam for cooking purposes, as was evinced by the fact that at 420 degrees of heat the index showed only five pounds of pressure to the square inch. Ranges, which in the near future are to bring about these desirable results, large enough to do the cooking for forty persons, can be manufactured and sold for \$75. Another simple contrivance, by which a small chamber is filled with steam, heats instantly, by its passage through it, water directly from the main, and gives, if needs be, a continuous stream, heated to any temperature desired, up to the boiling point. The company sat down to a finely and expeditiously cooked dinner, and unanimously voting it a success on both moral and economic grounds, expressed their anxiety for the speedy introduction of the Holly system.