



Cooking and Heating Stoves in Foreign Countries

By United States Bureau of Commerce

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1914 Excerpt: .a chimney, so she starts a fire in the stoves and places them in the open court of the house until the fire is well started and the charcoal has ceased giving out poisonous fumes, when she moves them into the kitchen, places them on the floor in a half circle around her, and either sitting on her heels or on a low block or stool, or cross-legged on a cushion, prepares the meal. A round board of some 20 inches in diameter and raised from the ground a few inches serves as a kitchen table. The bread is homemade, but baked in public ovens. The domes of these public ovens are built of a species of soft fireproof limestone, with a floor of neatly matched blocks of a harder kind of limestone. The fire is made of scrub-oak roots, olive wood, or thistles, and is...



Reviews

Extensive guide! Its such a excellent read. This can be for anyone who statte that there was not a worth looking at. I am just effortlessly will get a satisfaction of looking at a written publication.

-- Melvin Hettinger

This book will not be effortless to start on reading through but very exciting to learn. It is amongst the most remarkable book i have got go through. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Dr. Easton Collier DVM