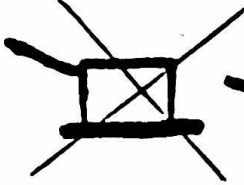


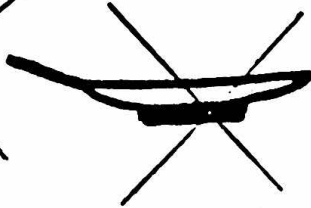
Saving Money In the Kitchen!

USE THE RIGHT SIZE
POT FOR THE BURNER!

POT TOO
SMALL



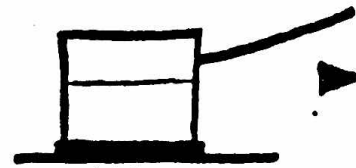
POT TOO
BIG



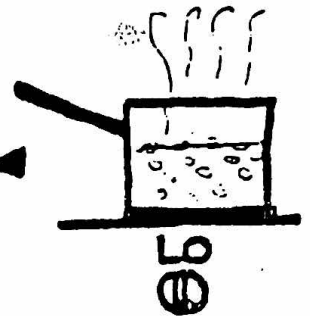
RIGHT
SIZE POT
FOR
BURNER!



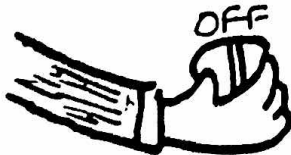
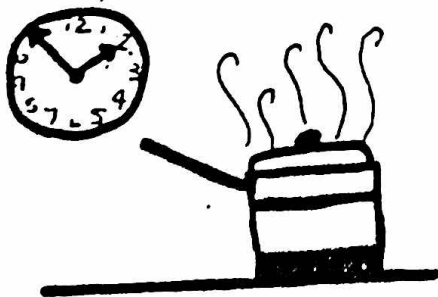
SET BURNERS ON "HI"
TO GET FOODS BOILING...



...TURN THEM
DOWN TO "LO"
TO KEEP THEM
BOILING!



TURN OFF BURNERS A FEW
MINUTES BEFORE COOKING IS DONE...



...AND
YOU LET THE LEFTOVER
HEAT FINISH THE
COOKING!

IF YOU BAKE IN GLASS OR
CERAMICS UTENSILS, YOU CAN
TURN DOWN YOUR OVEN 25° AND
STILL COOK IN THE SAME AMOUNT
OF TIME!

