

A later dispatch on the Society called "Vie Moins Chere," has just sent out the first <sup>group</sup> ~~batch~~ of delegates. Its influence is already being felt in France, through the newspapers. For example, a recent case of poisoning in a school canteen where the fireless cooker was used impels the papers to publish warnings that it will be necessary to put the pot on the stove and heat it thoroughly before serving, to sterilize the contents. Mme Moll-Weiss, the directress of the Vie Moins Chere, writes to these papers that as a matter of fact the sterilization must take place before the pot goes into the cooker; food is intended to be cooked from 30 to 35 minutes first and then kept at the boiling point or just below by the cooker process. It is evident from the careful directions she gives that the fireless cooker (marmite norwegienne) is by no means as well known in France as here, which is a little surprising in view of the French national pot-au-feu, and the high price of fuel even before the war. It is not so surprising when one considers the extreme conservatism of the French housekeeper. A curious sidelight on the situation is that the Larousse Mensuelle, a sort of monthly encyclopaedia that gives new words current biographies, etc. has "marmite Norwegienne" this month, with pictures.

An admirable scheme for increasing the use of the fireless cooker has been put into operation in Dunkerque, where the pupils of L'Ecole Pratique have been making them as part of their school work and putting them on sale at the Municipal store.