

PROFESSOR BLAKE, CHEF.

He Roasts Beef and Browns Cakes
While Delivering a Lecture.

A Pie Baked by Electricity, but No Desperate Man Was Present So It Went Untasted—An Interesting Experiment.

Professor L. I. Blake, of the University of Kansas, whose fame as an electrician extends throughout the country, appeared at the Y. M. C. A. auditorium last night in the capacity of an electrical chef. The subject of his eighth lecture in the electricity course, being electric thermics, or the science of heat produced by electricity, the professor applied the science practically and cooked several articles of diet, of which if a man "et" he might die, though no fatalities occurred last night.

The professor prefaced his experiments in electrical cookery with a scientific exposition of Joule's law of heat in a circuit, which is the foundation of the production of heat by means of a current of electricity. Then he passed on to the barbecue, for which the large audience had been patiently waiting, with an interest that sprang purely from the scientific and not the epicurean aspects of the case. A large deal table had been placed on the platform and on it were arranged in masculine order a dozen or more culinary utensils of all sorts, among them being what appeared to be a gasoline oven. It was noticeable that all the utensils were like the withdraws of politicians—they had long strings to them.

In this case, however, the strings were simply the insulated wires through which the electric current was applied to the bottom of the utensils, where the resistance coils concentrated the heat and boiled water in two minutes, fried an egg in three and roasted a large piece of beef in half an hour.

The professor first took up the roast and with a few graceful motions placed it in a large pan, poured over it half a bag of salt and placed it tenderly in the oven. A large and melancholy pie was tossed carelessly beside the roast and then the professor explained that it took thirteen amperes to roast the meat, at a cost of about 13 cents per hour. He showed the extreme convenience of the electrical oven, which could be placed on the dining table or even on the piano.

The window in the oven permitted the cook to look at the roast without burning her fingers, and a young lady could practice her exercises while preparing the dinner. The professor next produced a triple griddle, or "griddle dishes," as he called them. On one of the irons he broke an egg and on the other two he poured what he explained was some dough with an egg beaten into it. Soon the savory odor of pancakes and the delicious aroma of frying eggs permeated the auditorium and percolated through the learned dissertation of the lecturer. Then the fun began. The professor tried to turn the egg over, but it wouldn't go. He finally coaxed it onto a plate with a big knife, and the operation of flipping the pancakes was begun.

One of them turned a very creditable somersault, but the other was trisected during the operation. But perseverance conquered and the pancakes were subdued. The professor then took a large piece of old wrapping paper lying on the floor and carefully wiped the dirt onto the griddle. With a big spoon he had he deftly scooped a bug out of the batter and threw it on the floor and began to cook some more cakes, which were finally turned over on the installment plan.

Then the professor took an allopathic beefsteak and proceeded to broil it on the broiler, stopping in the midst of a learned discourse on electro thermics to look at his roast in the oven. He announced to the audience that the roast was undoubtedly cooking, as it was getting red. Then he turned to the broiler and, pouring what was left of the bag of salt on the beefsteak, he let it sizzle on the hot iron network. A most appetizing aroma spread throughout the house, which was increased a few seconds afterward by the odor of a string of wienerwursts which were pitched into a kettle of boiling water.

The pie was taken out of the oven and pronounced done by Chef Blake. Assistant or Second Cook Simpson handed his chief a hammer, but the professor did not use it.

While the roast was getting done the professor entered upon an interesting description of the arc light and the other uses to which electrical heat is put, among them being electrical welding, forging, ore reduction and other uses. He figured out that the sun expends 17,000,000 horse power of energy in lighting the world's fair grounds, while man will spend but 14,200 horse power in lighting the grounds by night with 5,200 arc lights and 90,000 incandescent lamps.

Discussing briefly the incandescent and arc lights of daily use, the lecturer produced both arc and incandescent lights with the simplest apparatus. He said, in conclusion, that the firefly expends all its energy in light, and that man is beginning to follow nature. "Nikola Tesla said that he began with the firefly. The firefly is teaching us, and soon we shall have incandescent lights without a vacuum. Nature abhors a vacuum and man is beginning to do the same."

At the conclusion of the lecture the professor took the roast out of the oven and found it done to a turn. The audience remained for some time examining the utensils and methods of cooking by electricity.

The lecture was altogether one of the most interesting and entertaining yet delivered. There are still four more lectures in the course.