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## A 70 year old pot on a 21st century stove

Monday, September 21, 2015



Last week DH & I played Mom & Dad to 3 teenage grandkids while DD#1 & her DH were out of town.

We brought with us a mountain of green beans from our garden. I've always used a pressure cooker a LOT so I brought one along with me. THIS ISN"T IT.

When I put MY pressure cooker on HER stove, the pot "wobbled." 40+ years of use must have warped the bottom. This isn't an issue on the burners of my electric stove.

In the basement I found my Dad's pressure cooker. He bought it after WWII and used it his entire life. He used to tell me that it was more nutritious to cook food this way.

Although many people are afraid of pressure cookers, they were a normal part of my childhood. Dad bought me one after I married and I used it to save time. I could cook a 4 pound roast in 40 minutes. I was always looking for ways to shorten my time in the kitchen. Julia Child I am NOT!

Somehow Dad's pot wasn't warped.

Maybe because it was made of stronger metal?

Maybe his gas stove had more even heat?

DH, the engineer, checked the seal and pronounced it safe to use, although I did monitor it VERY carefully during the 3 minutes of cooking. The beans turned out just fine and the kids ate them up.

Dad's been gone for nearly 20 years, but his pressure cooker lives on.

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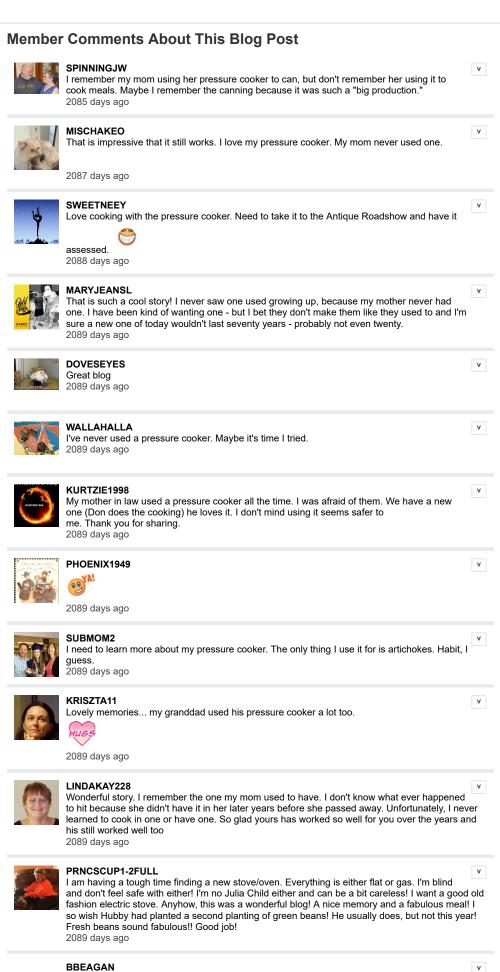
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