

News of Food

A New Type Coffee Maker Goes on Sale; No Boiling Water and Tubes Do the Trick

A new six-cup coffee maker that is neither a regulation drip pot, vacuum type nor percolator and does not use boiling water has just been released by its inventor, Dr. Peter Schlumbohm, who originated the Chemex coffee pot several years ago.

Called Tubadipdrip, it consists merely of two smooth tubes of aluminum, as its name would suggest, plus a small funnel. It operates on a new brewing principle—a combination of the old-fashioned method and the popular drip system. Easy to use, the pot produces excellent coffee, which is something to be grateful for at a time when prices of that commodity are rising.

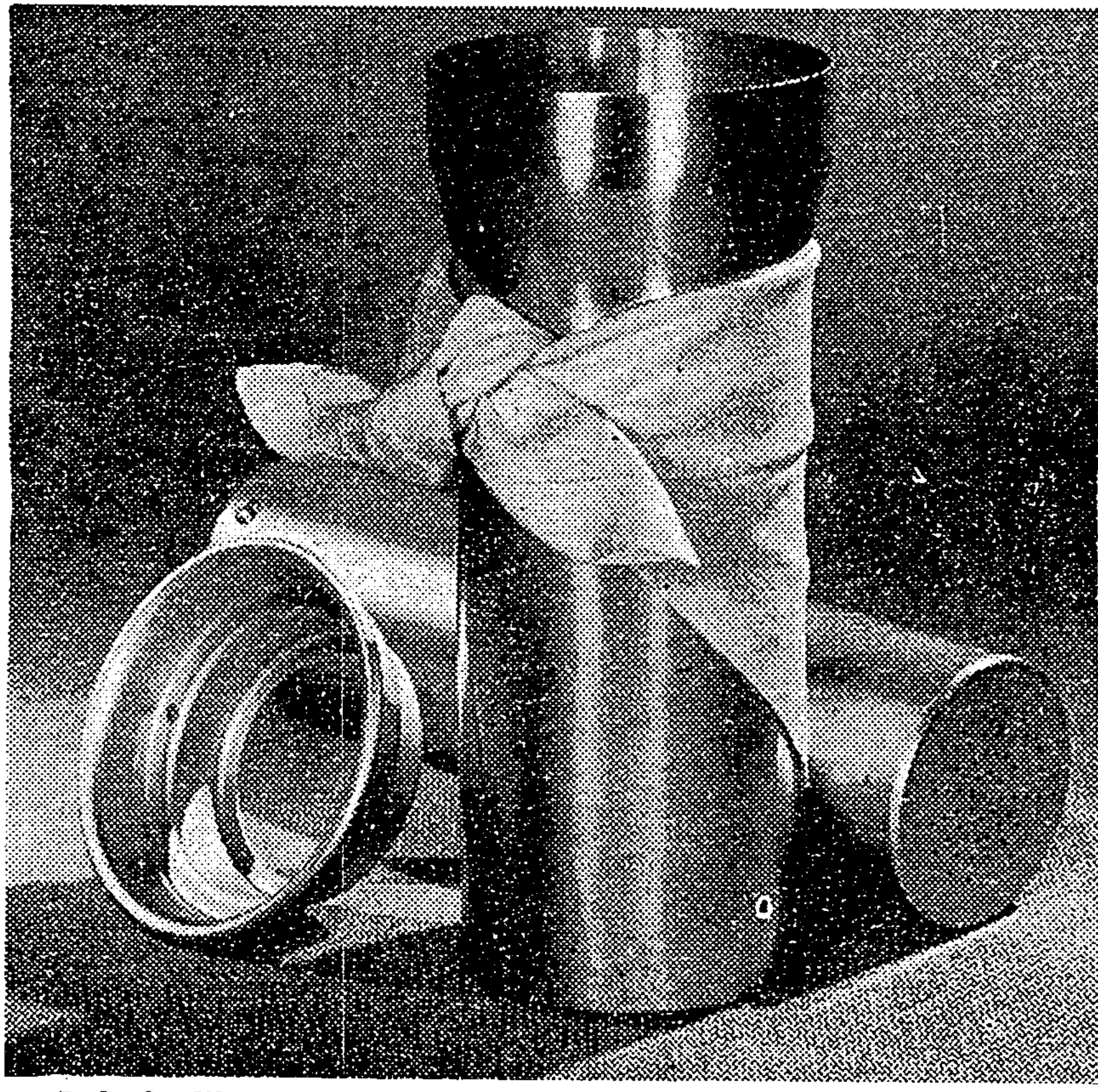
It is Dr. Schlumbohm's contention that boiling water extracts disagreeable fats from coffee, and yet he admits it must be employed in the regular drip pot to insure the beverage being hot by the time it is ready for serving. In his new device he has cut the brewing period to two or three minutes for six cups, and because the water has such a short time in which to cool off it may be used at 185 degrees F., the simmering point, instead of at 212, the boiling point.

And Here's How It Works

How does it work? At first the operation seems as enigmatic as a Chinese puzzle, but once you get the hang of it, it turns out to be

model with cork handle is \$9.50, the one without is \$7.50.

Shopping Pad Notes: Canned apricots are back, and though they're not an especially seasonal dish when fresh fruits are so abundant, perhaps we can be forgiven for mentioning them on the grounds they have been absent many months. Altman's and Gim-



It looks like a cocktail shaker, but actually it's for brewing coffee by a new infusion-drip system perfected by the inventor of another coffee-maker known as Chemex. A cork handle is available at extra cost; without it one ties on a napkin to match the table linen. At Lewis & Conger and Hammacher Schlemmer.

simplicity itself. You put six heaping tablespoons of coffee in the inner tube and drop it in the outer tube, or container, which is filled with a half-dozen cups of the simmered water. You stir the coffee twice, then lift the inner tube and rest it on the funnel, which is slipped between it and the container. The last of the coffee drips through in a few seconds, and, presto, you are ready to pour it.

The question immediately raised, How can you do any efficient pouring when there is no spout? Actually, however, its absence is a matter for rejoicing. For the sharp edge of the coffee maker allows the flow of liquid without dripping, and because of the smooth, circular construction there are no dirt-collecting crevices to scour. The same is true of the rest of the container, as a matter of fact, for, being seamless, it is a joy to clean. The only drawback is the narrowness of the inner tube, which calls for a bottle brush to keep it spotless.

As Dr. Schlumbohm points out, his Tubadipdrip is attractive enough to bring to the dining table, despite the fact it's manufactured from a material associated strictly with kitchen utensils, aluminum. He has perfected a handle for it in the way of a cork collar that slips around the top, but since this is an extra \$2 he recommends tying a napkin around the neck instead, somewhat in the style of a wine bottle. Most women will choose one to match the table linen.

Tubadipdrip is on sale now at Lewis & Conger, Avenue of the Americas and Forty-fifth Street, and Hammacher Schlemmer, 145 East Fifty-seventh Street. The

Large households, attention. Abraham & Straus is offering strawberry jam once more in four-pound-ten-ounce jars for \$3.19. Ask for Colonial Brand, but don't buy these big containers unless you can use the preserves in fairly short time or have room in the refrigerator for storing them. Once opened, they will ferment if left too long at room temperature.

News that carp has been canned should be of interest to lovers of fresh-water fish, of which this species is one of the favorites. Milder than tinned tuna or salmon, the product is very slightly salted, bland and sweet, soft as butter. It is excellent soufflé and salad material, and comes packed in cotton seed, corn and soy bean oils for 47 cents for fourteen ounces. Co-operative groceries carry it under the Lakeside label.

An "oldie" at Hammacher Schlemmer, 145 East Fifty-seventh Street, is Canadian cheddar in sherry, which has been a staple there for some time. The cheese is so delicious and so hard to find elsewhere that we report it again despite the fact it's not "news." The same store also offers a very fine Argentine blue in brandy, costing \$2.40 for a pound crock. The price for the cheddar in sherry is \$2.25, also for a pound crock.

Questions concerning rationing and other food problems may be submitted by telephone, LA 4-6324, except Saturdays and Sundays, or by writing to the Food News Editor, THE NEW YORK TIMES.