

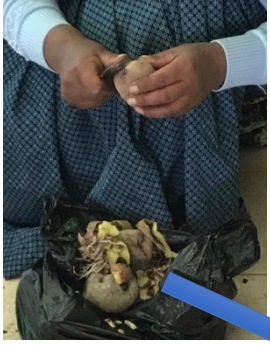
Save Gas = Save Money



There are easy ways to conserve gas!

Pigs can eat:

Raw food



Grass



If you want to cook food for the pigs, you only need to cook it a few minutes



3 minutes



Remove it from the flame and wrap it in a blanket



30 minutes



It will continue cooking enough for the pig

Dogs can eat:



Raw
food



Leftovers



With this
food, they will
still be strong



The same
food as
the pig



You can heat water in tires or buckets for washing or bathing



Close the stove knobs and gas tank regulator tightly after cooking to save gas and avoid leaks



Close the gas tank regulator a few minutes before you finish cooking

1



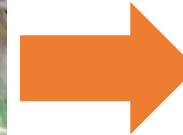
2



Don't waste
the gas in
the hose!

You can finish cooking with
the gas in the hose

Prepare and cut all the ingredients before lighting the stove to avoid delays after the stove is lit



Wrap pots in blankets after cooking to keep the food warm



You can eat the warm food without re-heating it



Or you can re-heat it in less time



Cook over a small flame

A small blue flame uses less gas than a big yellow one



With a big flame, the pot can boil over or burn

Use lids to cook faster
and conserve gas



Pressure cookers
are the best

Aluminum pots are
the second best

Clay pots are the
worst



Watch the pot carefully

Lower the flame as soon as it starts to boil



If you leave the kitchen, don't forget about the pot and keep the flame low



Don't leave the kitchen for more than 15 minutes