

For Release By Major A.H. Thiessen
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Mountain cooking! How do you like your eggs? Three or four minutes? This rule, good at sea level, does not work at high elevations because the higher one goes the lower the boiling point of water, due to the decrease of air pressure. Benjamin Franklin made one of the original experiments to illustrate this. At the top of Pike's Peak (14,108 feet) water boils at 192 degrees, while at sea level it boils at 212 degrees. So, when camping in the mountains, prolong your cooking. Some people use pressure cookers in mountain regions. These are arranged so that the lids may be fastened steam-tight and the temperatures may be raised above 212 degrees if it is desired to hasten the meal.
