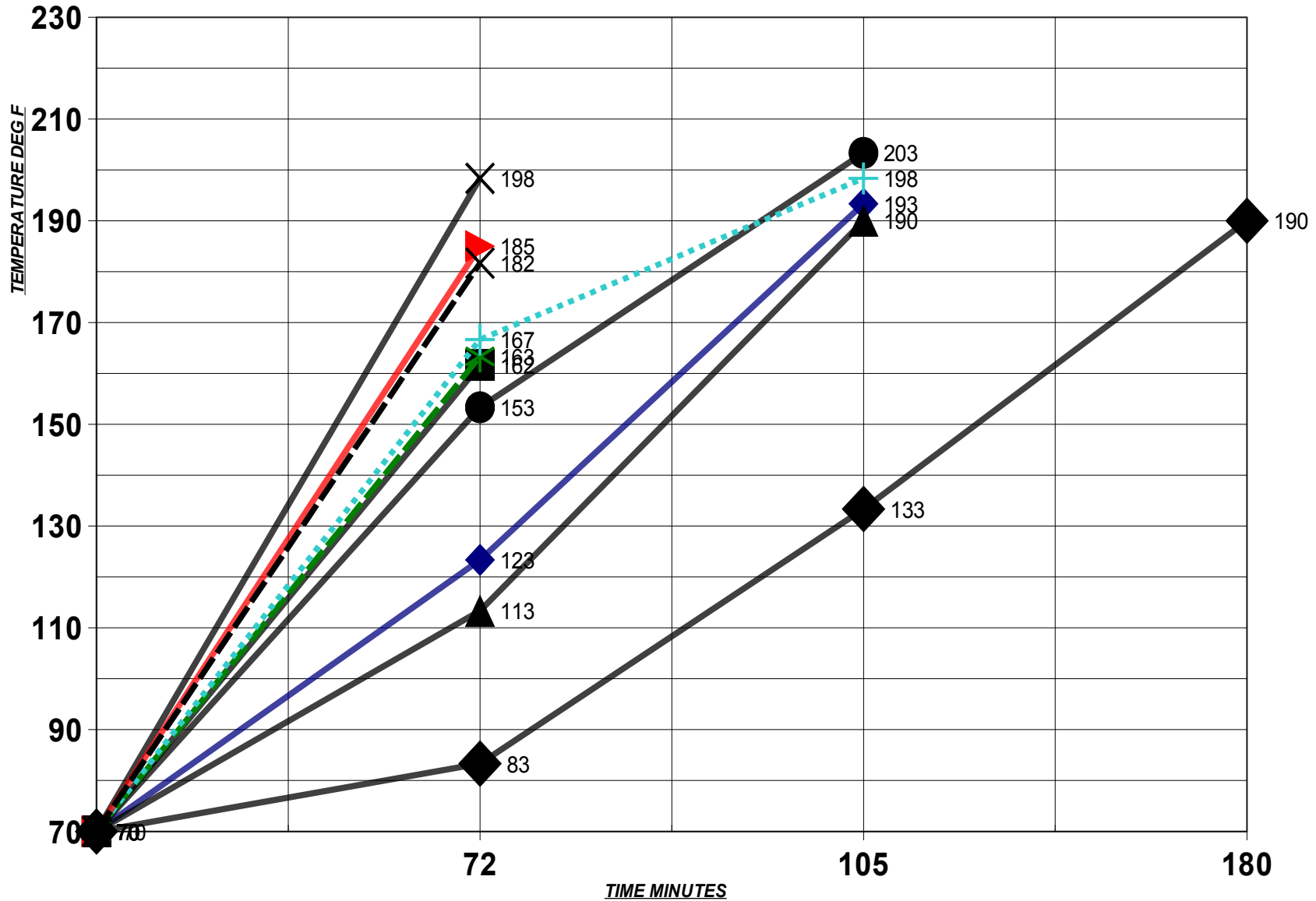
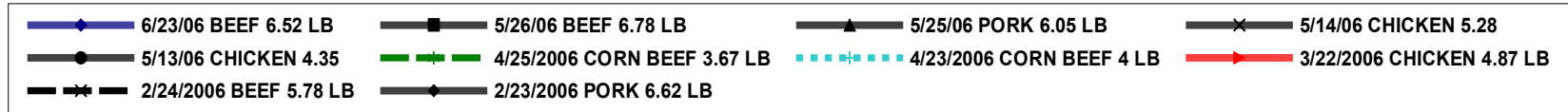


HEATING MEAT IN CLAY POT IN OVEN



70 70

72

TIME MINUTES

105

180

HEATING MEAT IN CLAY POT IN OVEN

Chart1 - F. GADEK

	A	B	C	D	E	F	G	H	I	J	
1	<u>HEATING MEAT IN CLAY POT IN OVEN</u>						"DRAFT"				
2		F. GADEK					SAT 06/24/2006				
3		<u>MEAT</u>			<u>DIFFERENCE</u>		<u>MEAT TEMPERATURE</u>				
4	<u>DATE</u>	<u>TYPE</u>	<u>LBS</u>	<u>TIME</u>	<u>HRS</u>	<u>MIN</u>	<u>T#1</u>	<u>T#2</u>	<u>T#3</u>	<u>AVG</u>	
5	6/23/2006	BEEF	6.52	2:05		0	70			70	
6				3:30	1:25	85	130	110	130	123	
7				4:45	2:40	160	190	200	190	193	
8	5/26/2006	BEEF	6.78	4:00		0				70	
9				6:00	2	120	165	150	170	162	
10	5/25/2006	PORK	6.05	3:00		0				70	
11				4:00	1	60	115	110	115	113	
12				5:15	1.25	135	195	180	195	190	
13	5/14/2006	CHICKEN	5.28	3:00		0				70	
14				5:05	2:05	125	200	195	200	198	
15	5/13/2006	CHICKEN	4.35	3:30		0				70	
16				5:00	1.5	90	160	150	150	153	
17				5:45	2:25	135	200	210	200	203	
18	4/25/2006	CORN BEEF	3.67	4:50						70	
19				6:15	1:25	85	180	160	150	163	
20	4/23/2006	CORN BEEF	4	4:20						70	
21				5:20	1:00	60	165	165	170	167	
22				6:45	2:25	145	200	200	195	198	
23	3/22/2006	CHICKEN	4.87	4:40						70	
24				6:00	1:20	80	160	200	195	185	
25	2/24/2006	BEEF	5.78	5:00						70	
26				7:15	2:25	145	185	180	180	182	
27	2/23/2006	PORK	6.62	4:45						70	
28				5:57	1:12	72	90	60	100	83	
29				6:30	1:45	105	135	120	145	133	
30				7:45	3:00	180	190	185	195	190	
31											
32	<u>NOTE - PROPER MEAT OVEN THERMOMETERS NEED TO BE USED TO INSURE PROPER COOKING</u>										
33	<u>IS ACCOMPLISHED</u>										