

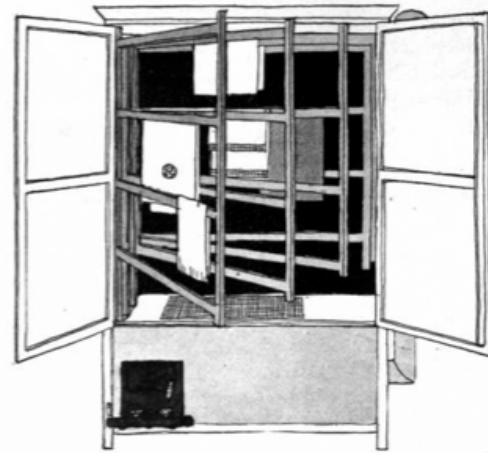
TO LESSEN KITCHEN LABOR

An Intelligent Use of Modern Equipment Reduces Both the Time and the Effort of Household Work

PETER DUNHAM



An electric mixer, equipped with various attachments, quickly handles sauces, puddings, meringues, etc. Courtesy of the Troy Metal Products Co.



Because of its size and ease of operation, this laundry dryer is attractive for small households. It measures 22" deep, 38" high and 47" long, and is equipped for gas or electricity. The Ra-Ne-Day Clothes Dryer Co.

ALTHOUGH householders may find difficulty in inducing servants to use modern equipment, the householder herself should miss no opportunity to investigate these new devices. Once convinced of their value, she may be able, by subtle diplomacy, to introduce them into her kitchen. When they have been tried—that is, given a fair, intelligent trial—and their value assessed, they can be either permanently installed or discarded. But they must be given a fair trial. Too often one hears it said that some of our modern kitchen equipment is more bother to take care of or to run than the old style. In nine cases out of ten, the equipment has never been tried intelligently. On the other hand, many of the newer devices are equipped for electricity and their introduction into the household will depend upon the local price of power. Where power is cheap, electricity is the greatest aid to household work and electrically equipped devices the greatest boon to the householder.

Of the suggestions illustrated here, some are new, some not quite so new; each of them possesses some peculiar advantages. They might well be considered in this month when one is planning to refurnish the house for winter occupancy.

The first is an electric unit that beats and mixes puddings, sauces, creams, meringues, dressings and batter with a minimum of energy. Electric units such as this are invaluable. Straining is no longer a strain, freezing ice cream no longer an agony, mixing has lost some of its terrors. The attachments of this electric mixer are easily attached. It is equipped with a motor and stands 26" high.

Next comes a new laundry dryer, equipped for electricity or gas. Its size—22" by 38" high by 47" long—make it attractive for the small household. Below it are shown three excellent pieces of equipment—an electric hot plate with an open

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Heat from coils in this electric plate passes directly to the utensil. The Liberty Gauge and Instrument Co.



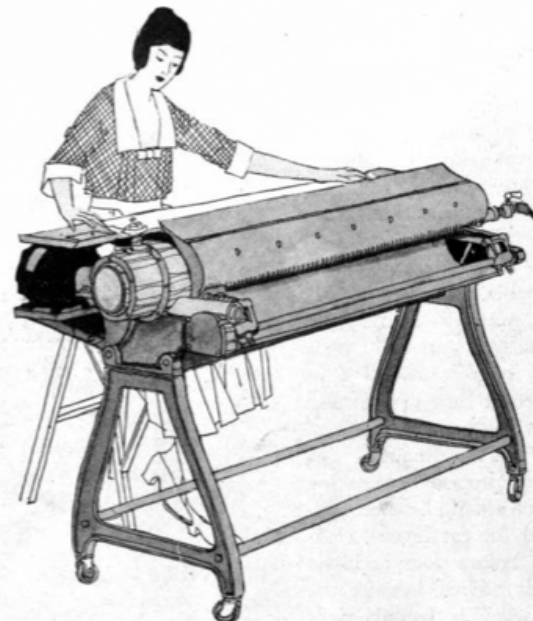
To clean the inside workings of a piano one may use this suction cleaner. The American Device Co.



The new waffle iron is easier to open and cleanse than the old types. From the George Borgfeldt Co.



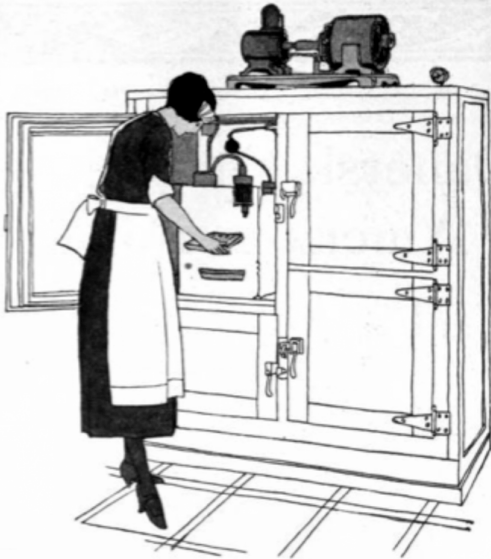
With this type of socket the light remains on for a minute after being turned off. Tremont Products Co.



Since there are no levers or pedals to work, this electrically-driven ironing machine leaves the hands and feet free. It is operated by a two-button dial on the right of the board. From the Hurley Machine Co.



A double socket is easier to handle than a poorly spliced electric wire. From Magnus Electric Co.



One of the advantages of this new ice-making refrigerator is that the condenser is air-cooled. Courtesy of the Colldack Co.

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work top, the heat passing directly from the hot copper coils to the utensil; then a suction cleaner for piano players, which extracts dust from the tracker board, quite a necessary operation; and then a waffle iron that has the advantage of being easily lifted and the parts readily removed for cleansing. Two other small devices are found in the electric socket and the cord lengthener. This socket is so arranged that although one pulls the cord and puts out the light, the light remains burning for a minute afterwards. Thus one can put off the light and still have light by which to show the way up stairs or out of the room. It sounds like a contra-

dition, but it really does save stubbed toes and barked shins. The other is a neat socket by which an electric cord can be lengthened without a dangerous and bungling splice.

Of new ironing machines the name seems to be legion. Here is still another. It is run by electricity and its advantage lies in the fact that it has no levers or pedals, the operating being conducted by push buttons on a two-button dial.

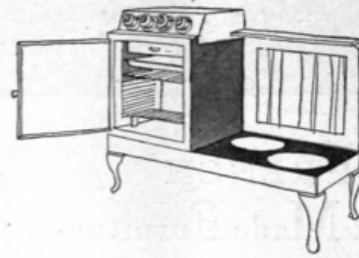
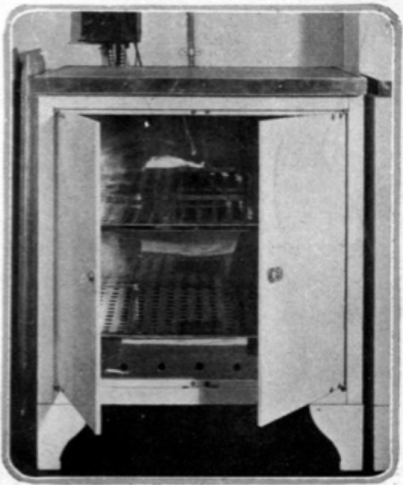
And of ice-making machines also the name is legion. In the new type illustrated here ethyl chloride is used instead of sulphur dioxide. The condenser is air-cooled, which appears to make the

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An electric steel and white enamel plate warmer is an adjunct for the butler's pantry. Janes & Kirtland

(Left) A combined percolator and boiler of aluminum cooks faster than most pots. Perco-Ware Co.



This small kitchenette electric stove measures only 34" long by 26" high by 15" wide. Courtesy of the Simplex Electric Heating Co.

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machinery simpler, and is said to prevent leaking in summer. It can be installed in a refrigerator.

A new pot that offers many advantages is guaranteed against burning, scorching, spilling and boiling over, and it doesn't need to be stirred. It is of aluminum and therefore light and easily cleaned. Being a combination of boiler and percolator, it cooks by percolation. The locked-on top makes it self-draining.

Another advantageous piece of equipment is found in the electric plate warmer. Built of steel enameled white, it would be quite an addition to the butler's pantry.

Each season sees many additions to the equipment of those households where housekeeping is light. The two and three person family and the dweller in the small apartment, always welcome compact equipment. This new kitchenette electric stove is certainly compact, being only 34" long, 26" high and 15" wide. The oven is 13" by 13" by 13", and is equipped with an upper heating unit for broiling. The whole stove is geared to three heats.

Modern equipment and modern

methods have done much to reduce the time required in the actual preparation of meals. Thus, the new steam electric pressure cooker develops 259° of steam under twenty pounds pressure. Inset pans make it possible to cook several foods at the same time without mixing the flavors. It is an ideal canner for fruit and vegetables. Being of aluminum, there is no chance for corrosion or the formation of poisonous verdigris. Such a cooker cuts down kitchen time amazingly. Under the old style of cooking, ham required two hours, with this it takes only forty minutes; the chicken that wanted ninety minutes is done in thirty.

The manufacture of kitchen unit cabinets has given the modern kitchen much the same air of orderliness that one finds in a well-equipped office. They range in size from the smallest type one might use in a kitchenette to the vaster pieces for the kitchen of a big establishment. They can be added to as need requires. One of the illustrations shows a new series of units, with refrigerator, sink and cupboards above and below. Such a unit would be ample for a moderate size house in either the country or town.



A pressure cooker reduces the time required for cooking. Albert Sechrist Mfg. Co.

Unit cabinets bring order into large or small kitchens. Courtesy of Janes & Kirtland

