

The Experiment Kitchen

SOMETHING that would appear as a novelty in dining-room appointments has come into view lately—chiefly in the jewellery and novelty shops. It is a new crumb lifter that is fashioned on the principle of that very prosaic household article, the carpet sweeper. It is a very aristocratic version of "sweeper," however—a dainty little affair, perhaps eight or nine inches long, with a little brush of white bristle that will catch up every errant crumb. The whole is of nickel, silver plated in the ever popular engine-turned design—a narrow stripe; its delightfully dainty proportions render this miniature crumb sweeper a charming, as well as a unique table accessory, and it is worth pigeon-holing in one's pre-Yuletide consciousness as a gift suggestion. The price in most places is about \$3.50.

An Attractive Serving Table

A DELIGHTFULLY simple and simply delightful edition of the serving table comes to us in the form illustrated in Figure 2. Its satisfying straight lines and sanitary white enamel finish, with glass serving tray are both strong recommendations in the eye of the fastidious housekeeper. It will demonstrate its usefulness and versatility by carrying all the dishes for an entire meal in a single trip from kitchen or pantry to dining-room, and by clearing away in the same expeditious manner. Or, again, it will hold the tea tray, ready equipped for the expected guest, needing only the addition of the fragrant teapot when the hour of friendly charm and easy hospitality arrives or will render even more conspicuous service when it is the unexpected guest who descends on us—usually on the very busiest day in all the week! A capacious drawer beneath the upper shelf holds just those necessities that such an occasion demands.

A Delightful Coffee-Maker

FIGURE 3 demonstrates a new coffee maker that has been the natural consequence of the ever-growing idea that the best and most scientific method of making coffee is by filtration. Prominent authorities are agreed that the best flavour and the least tannin are extracted by this process. The graceful coffee filter, of reasonably fire-proof glass is already equipped with a small spirit lamp in which one burns wood alcohol, although the more usual gas, coal or electric stove will serve as well. One measures the coffee, allowing one teaspoonful only for each cup (using finely pulverized coffee) into the upper glass bowl, and pours boiling water over it. The liquid passes through the gauze-covered filter tube into the lower bowl. When the coffee is ready the top bowl, with its funnel,



Fig. 3.
To make coffee that is perfection.

To cover packing material use plaster of Paris or shape a piece of zinc or some heavy material to fit on top of nest, cushion of excelsior 4 inches thick to cover pot.

The Home-made Fireless Cooker cooks cereals, soups, meats, vegetables, dried fruits and vegetables, steamed bread and puddings, preserves, and all food requiring long, slow cooking, also raises bread.

Food when placed in the cooker *must* be boiling; if removed before sufficiently cooked, bring again to boiling point and return to box. *Lose no time in transfer from stove to box. Do not use iron pots. Use a small pot for a small quantity of food.* Either pack the nest with paper or excelsior to fit small pot, or place it in the larger pot and surround with boiling water. Food cannot burn, boil over, cause odours, nor lose flavour in the cooker, and fuel, time, labour and worry are saved by its use.

If hot water is required during the night, place a pot full of rapidly boiling water in the cooker and cover closely.

A Combination Coal and Gas Range

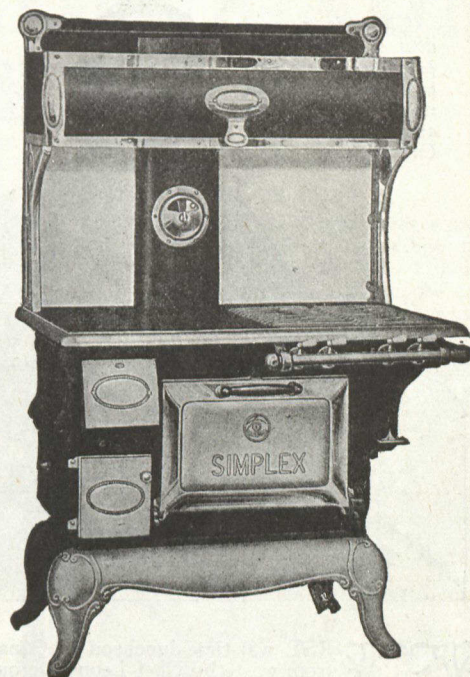
A KITCHEN range which will burn either coal or gas with no more adjustment than the turning of a single lever—"a simple twist with the magic wrist"—goes far towards solving the problem of the small kitchen, or, in fact, of any kitchen. A stove for all seasons and for every purpose has been most successfully

evolved, and is pictured in Figure 5. Made of cast iron (which may, if one prefers it, be overlaid with enchanting blue enamel) and nickel trimmed, it is first of all an ornament to any kitchen.

To the right are four gas rings; the four lids to the left are over the coal heater. The oven is common to both. To the right of the oven door is observed a small shining tap or lever. A single turn of this lever will do four things: it will raise a gas burner from the floor of the oven; it will supply the necessary air current, it will turn on the gas, and lastly, it will open the flue of the smoke pipe. All this, be it noted, is accomplished by the one simple movement. Just as simply the reversion to a coal oven is effected.

There is a gas lighter whose work is to quickly kindle the coal fire; this done, the lighter is turned off. At the top of the stove illustrated appears a warming oven. A variation of this that commends itself very highly is a division in the centre, giving a warming oven half the size, the other half being made into a broiling oven.

A first-class combination range would cost about \$125.00—a most moderate price when one considers that it includes two complete stoves, each of which may claim a position at the head of its class.



An All-Round Boon

WE have long ago acknowledged the dependence of perishable foods on oiled or waxed paper. Butter, cheese, sticky fruits, meats—in fact, almost every food that requires protection—come to us in wrappings of this nature.

A big roll of smooth waxed paper, encased in a neat oak cabinet (Fig. 6), is at once a luxury and a necessity to the careful and

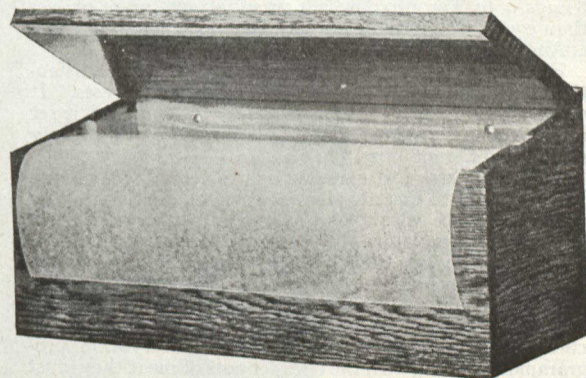


Fig. 6. To keep food fresh, safe and dainty.

fastidious housekeeper. It can be bought so cheaply that extravagance lies, not in having it, but in lacking it. Cut bread or cake, meat, fish, butter, any food whatsoever that is exposed in a covered dish—should be protected by a layer of this germ-proof paper.

It comes in one, two, three or four-pound rolls, much as we are accustomed to seeing paper towelling, and costs from 30c. to \$1.60. The cabinet costs 90c.

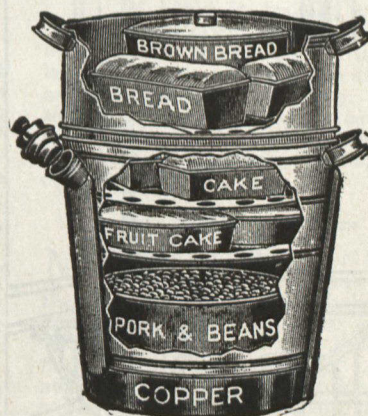


Fig. 7. One need only remove whistle to add water.

An Excellent Steam Cooker

IN these days, when food and fuel are in keen competition as regards preciousness, a steam cooker such as that portrayed in Figure 7, which will cook a whole dinner over one burner, makes a direct and speedy appeal. It is made of IX Charcoal Tinplate, with a fireproof two-inch stamped solid copper base. At the bottom is, of course, the water chamber. This may be filled or replenished from the top by means of a funnel which feeds it directly, so that it is never necessary to remove anything from the cooker when a fresh supply of water is needed. A perforated disc permits the free ascension of steam into each of the three compartments. There is an extension which may be added, giving another large compartment when there are many dishes to be cooked at once. An absolutely airtight and steam-proof lid tops the whole. It is rarely necessary to replenish the water chamber, because the steam which rises constantly through the various sections is as constantly being condensed and falling back to the bottom in the form of water. When, however, the water has evaporated to the point where more is required, a whistle is automatically blown by the steam when it is generated below a certain level. Nothing can burn; no food is wasted in shrinkage, as in oven cooking; cheaper cuts of meat can be utilized, and dishes of many kinds, which long cooking makes extravagant when individual heat is employed.

This steamer can be bought for \$5.50 and upwards, according to size.



Fig. 2. Will daily declare a new usefulness.

is removed and the coffee is served directly from the prettily shaped lower bowl, which is equipped with an ebony handle. Delicious, economical and healthful coffee, combined with convenient and graceful service, commend this new glass coffee-maker quite irresistibly. Explicit directions accompany the coffee filter.

A Home-Made Fireless Cooker

THE word which has been sent out by the Montreal Women's Food Economy Committee that a thoroughly satisfactory fireless cooker may be made at home, comes as a piece of very good news to many a housekeeper. The following directions, incorporated in their pamphlet "Trench and Retrench," will enable the amateur to complete successfully a most valuable kitchen assistant.

Materials: Wooden box (size to suit family), close fitting lid, 2 hinges, 2 handles, hasp. Lining of nest (to fit pot) of asbestos, heavy paper or linoleum. Granite or aluminium pot with close fitting lid.

Packing material of sawdust, excelsior or crushed paper, 4 inches thick under and all around nest.



Fig. 4. A fireless cooker is a real war-worker.

IF you want to purchase any of the articles on this page, write to us for the address of the manufacturer or merchant who handles it. Or if you would like us to make the purchase for you, enclose money order to cover cost and we will do your shopping without any charge to you.

Katherine M. Caldwell.