

Kitchen Conveniences

To Shorten the Labor of the Housewife and Lengthen Her Life

It is amazing, as one goes up and down thru the land to find how medieval are the present-day ways of housekeeping, but when one sets out to hunt for kitchen conveniences and labor savers, one is still more surprised to find how few really practical articles there are.

'Tis true that alleged savers of labor beckon one from every shelf and counter of the hardware shops, queer and complicated things with a dozen chances of going wrong at a minute's notice, or mechanisms so tedious and circuitous in their mode of operation that far from being an economy of time or energy they multiply the housewife's troubles.

Yet, here and there one finds a device, usually very simple and obvious, which at one stroke eliminates some long-endured nuisance of housekeeping.

Among these we would class the model kettle, figure 3, in the illustration. It is so evidently reasonable and workable that one can't help marvelling at the number of years we have gone on scalding our hands whenever we held the tea kettle at the water pail or sink to be filled. In this new model the opening, as you see, is at the side so that the hand is quite away from the escaping steam. The price of this kettle in copper, nickel plated, is \$2.25.

Another of the really effective inventions for the home, and one that has come to stay, is the fireless cooker. It means an economy of fuel, a saving of heat in the kitchen in the hot weather, and the preservation of all the nutritive properties of the food. It means that one can go away to town for three or four hours and leave one's dinner cooking in the fireless cooker in perfect safety and with the assurance that it will be smoking hot and ready to serve when one comes in color. Thru its agency a poor tough cut of meat can be gently persuaded into tenderness without wasting its value in fuel. In the words of an enthusiast: "It is an automatic maid that never gets careless, never wants a day out, never burns the food, never wants to leave, that relieves you of three-fourths of your kitchen work, saves you four-fifths of your fuel, saves food, and cooks the most delicious meals you ever tasted."

While we are inclined to have our mental reservations as to the truth of the statements that it relieves the housewife of three-fourths of the kitchen work and saves four-fifths of the fuel, we believe that it performs both of these functions to quite a large extent and certainly the food cooked in it is delicious.

The fireless cooker illustrated is aluminum lined and costs \$13.75 for the one compartment size and \$25 each for the two and three compartment cookers.

No account of kitchen labor savers would be complete without some mention of the kitchen cabinet. The virtue of this piece of furniture lies in the fact that it centralizes and organizes labor. In it are grouped together, within arm's reach, the hundreds of utensils and ingredients that formerly were distributed over the whole kitchen and pantry. It provides a place for everything commonly required in cooking and makes it easy to keep everything in its place. It saves hundreds of steps back and forth from kitchen table to pantry, and miles of steps each year to feet that have already enough walking to do that is inevitable.

Another invention that works is the bread mixer, figure 6, in the illustration. You remember how our poor mothers used to pound and punch and belabor the dough when it came to the second kneading. Such laborious and energetic measures are now quite out of fashion. The whole composition is turned into the bread mixer, the liquids first and then the flour and the handle turned for three minutes. When it has risen again it is turned once more until the dough winds itself around the mixing rod, and that is all there is to the mixing of bread when it is done according to modern methods. In the three and four loaf size this mixer costs \$2, and in the eight loaf size \$2.50.

Of the same family and made by the same manufacturer is the Universal Food Chopper, which is guaranteed to chop anything from oranges to calves tongues

into any sized fragments required. These food choppers are made to be clamped on to the edge of the table and are comparatively simple and very durable in construction. They come in two sizes for household use at \$1.35 and \$1.50 each. With each chopper there is sent out a practical little book of instructions and quite a collection of recipes demonstrating the many uses of the machine.

Figure 4 in the illustration pictures a whole dinner being baked in a self-basting aluminum roasting pan. Speaking of aluminum we might pause here to say that the person who first conceived the idea of making kitchen utensils of this material has proved himself a real benefactor of the human race. It seems practically impossible to burn anything in an aluminum pan so badly that the dish cannot be cleaned to look as bright and shining as when new. There is also a special preparation for cleaning aluminum called "Oronox" which is claimed by the manufacturer to "clean everything but a guilty conscience," and which sells at two packages for 25 cents.

The self-basting roast pan, to return to our original theme, is one of those

doing them up in a cloth and from which the pudding is turned out moulded into a very attractive shape. As will be seen by the illustration it has a handled lid that fits on tightly, excluding the water perfectly. The price varies from 25 cents to 50 cents.

In figure 7 we have a very simple little contrivance, the original use of which was to shred, grate or make potatoes into strips for French frying, but which can equally well be used for cutting up any other vegetable into an attractive form. The price of it is 30 cents.

And here is something which will cause the men of the household to rise up and call us blessed—a soot destroyer.

Ah, me! the tension of getting the pipes down and cleaned. We all know how this occasion progresses from joking to seriousness, from seriousness to testiness and from testiness perhaps to profanity. We know how, when one gets the pipes neatly joined together downstairs, the assistant upstairs shouts down in anything but an amiable tone of voice that they have come apart there, whereupon he sets about to right it and jerks the downstairs elbow out, and so on

In addition to the above mentioned articles there are a host of little things at a few cents which add to the efficiency of the kitchen. We will try to summarize them briefly.

Measuring cups of glass, by which absolutely accurate measurements of cooking ingredients may be made and uniformity in the results secured, 15 cents.

Apple corers, which remove the cores quickly and without waste, 5 cents.

A fruit press or potato ricer, 28 cents.

Perforated cake or meat turner, 10 cents.

Toasting fork, 10 cents.

Potato parer, 10 cents.

Salad spoons and forks of orange wood, 30 cents and 55 cents per pair.

Bottle brushes, 10 cents.

Basting spoons, 10 cents.

Set of three dredge boxes, 15 cents.

Cooky cutters, 5 cents and 10 cents each, assorted shapes.

Self-wringing mops, 35 cents.

Pastry brush, 5 cents.

Knife boards, 45 cents.

Funnel, 15 cents.

Four-foot step ladders, 70 cents.

Basting spoons, 10 cents.

Chair step ladders, which can be converted from a ladder to a chair, \$2.25.

Doughnut cutter, 10 cents.

Towel dryers, eight arms, 15 cents.

Sleeve boards, 15 cents.

Broom bag, to cover the broom for dusting down the walls, 25 cents.

Dustless mops, 75 cents \$1.00, \$1.50.

A hand-run vacuum sweeper, for drawing the dust out of the carpet, \$6.95.

Carpet sweepers, \$2.00, \$3.00, \$3.75 and \$4.25.

Boot scrapers, 10 cents.

Soap strainers, 10 cents.

Soap holder for side of pail, 19 cents.

Hand choppers, 10 cents.

Pot scraper, a band of tin on a handle, 10 cents.

Dover egg beater, 10 cents.

Meat forks, 15 cents.

A corkscrew with a round top fitting down over the neck of the bottle and which never fails to work, 20 cents.

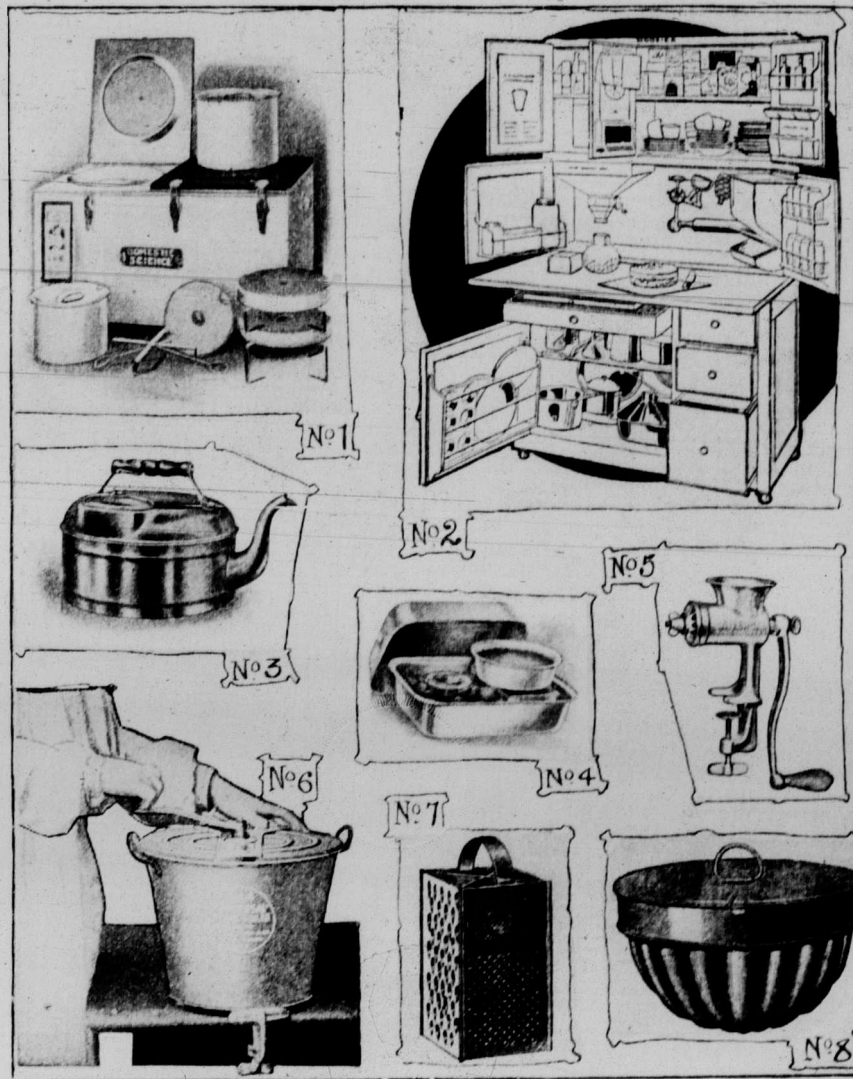
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SATISFYING THINGS TO EAT

Potatoes With Cheese—Split Irish potatoes which have been baked and sprinkle with grated cheese, return to oven long enough for the cheese to melt. Serve hot. Before baking and after potatoes have been thoroughly washed, roll them in salt. This adds greatly to the flavor of the potato.

Cheese Croquettes—Make a white sauce, using two tablespoonfuls of butter, one-third cupful of flour, two thirds cupful of milk. Add one-fourth teaspoonful of salt, paprika, the yolks of two eggs, one-half cupful cream-cheese grated, and one cupful cream-cheese cut in small pieces. Cool, shape, allowing one rounding tablespoonful to each croquette, and roll in balls. Add two tablespoonfuls of cold water to the whites of the eggs, dip in crumbs prepared by drying the bread, and putting thru the meat-chopper. Dip in the egg, then in crumbs again. Fry in deep fat, and drain on brown paper. This is a very hearty dish, good for hard labor indoors or out.

Hermits—1 cupful each molasses, sugar, shortening, sour milk and chopped fruit, 1 egg, 2 teaspoonfuls soda, pinch salt, 2 teaspoonfuls mixed spice or spice to taste, add flour and roll out and cut about half inch thick. This will make about 6 dozen cakes or one can use half the recipe.



receptacles in which a turkey or a roast of meat can be tucked away in the oven and relied upon to keep itself basted. But tho that is ostensibly the end and aim of its existence, it is really only the beginning of its usefulness. As seen in the illustration one can bake a whole dinner in it at once. It can also be used to bake bread, fry doughnuts or preserve fruit according to the new fashion of steaming it whole in the oven. The price of one of these all round useful pans varies according to size from \$3.00 to \$3.65 and \$4.25.

Another vessel which we would like to mention is the pyramid steamer, a steamer with three compartments for food, one on top of the other, so that the same fire cooks all three dishes, the price of which ingenious device is just \$2.25.

Figure 8 is a pudding mould for making steam puddings without the trouble of

for an hour or two. It would seem that in the taking down some links shrink and others stretch, for the ends that come together never, by any chance, match.

Now there is a new way of cleaning pipes. We are told that by pouring a little of this soot destroyer onto the fire the trick is done. It penetrates the flues of the chimney and the pipes and consumes the soot. The advertising circulars do not tell what orgies of pipe adjustment led some poor man to the discovery of this new method, but we have our suspicions that something pretty bad had come his way. The price of this saver of time, trouble and consciences is only 25 cents a package.

Just here one should perhaps mention also another new preparation called Smoky Cleaner, at 25 cents a package, which is said to clean smoke marks from the most delicate papers and calcomines without injury to the finish.

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