

# Experiment Kitchen

## Hot Weather Suggests Its Own Remedies

**A**UGUST has an unmistakable suggestion of "vacation" about it, which does not always materialize. For various reasons—economy, the care of our gardens, the compelling interest of our war work—many of us are testing the summer comfort to be found on the home porch and in the shaded and darkened house that perhaps has been long unused to a summer tenant.

Where there is a pleasant verandah, or a lawn or yard that lies at least in part shadow, contentment is not hard to find. The trouble with many of us lies in the fact that we appreciate too little the out-door possibilities of even the most limited spaces.

Every housewife should test the lessening of labor achieved by the simple picnic meal—even if it be served on the family grass-plot. It has two great points in its favor—there are few dishes and the preparations can be completed early in the day.

A folding table such as the one illustrated in Figure 1 will be a sturdy aid to any al fresco occasion. Skilled in the art of making itself unobtrusive when it is not needed, such a table can tuck up its legs and slip neatly behind the sideboard or into even a well-filled cupboard. It is strongly built—nothing of the gim-crack about it, and in birch, mahogany or oak finish, with or without a green-baize cover, it can adapt itself to its surroundings. When folded, the legs lie diagonally across the under surface; when erected, they are braced as firmly as grandmother's dining table. The price averages about \$8.00. A lighter make of folding table, much the same in style, costs but \$3.50 to \$5.00.

Of course, such a table's uses are by no means confined to the porch and the dog-days. As a tea, card or work table, it will do twelve months' good service yearly.

### The Automatic Egg Boiler

**T**HAT there is always one more piece of electrical equipment than we thought, is the pronouncement of the egg-boiler illustrated in Fig. 2. Watch-the-clock and hour-glass methods slip out through the window when this cooker comes in through the door. For it carries efficiency to a far point and does its own timing! You set it, and no matter how long it is before you come back to it, you will find three-minute eggs or four-minute eggs, just as you had decreed. This delightful lessening of responsibility is thoroughly acceptable when breakfast-time has broken too rudely into the cherished "last half hour" of the cook's sleep.

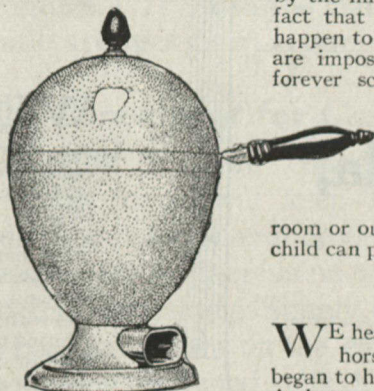


Fig. 2.—Insures Eggs always "just right"

### Workless Ice Cream

**T**HOROUGHLY in accord with the idea of abolishing unnecessary labor is the latest ice cream freezer on the market. We all know how the joys of home-made ice cream have been tempered by taking a turn at the handle! The new freezer is all in one, with the exception of two lids and large rubber washers. A deep well in the middle, holds the cream or mixture to be frozen. Around this is the ice-chamber, and outside of that, an air chamber.

It is only necessary to invert the freezer and pack the ice-chamber with finely crushed ice, to each three cups of which is added one cup of coarse, rock salt. A cup of water is poured over the whole, the rubber ring adjusted and the lid clamped on. Then the freezer is righted, the cream is poured into the well, the lid is put on this end in the same way, and a cover thrown over the freezer. It is well to turn the freezer upside down, after a time, to freeze the cream evenly. No turning or beating—and a fine even ice cream results. The price for a one-quart freezer is \$4.00; for the two-quart size, \$5.00.

### A Valuable Little Stove

**A** LITTLE stove, that costs 25c., and occupies but a few inches of space, cannot lack popularity if it has any points in its favor.

Fig. 6 shows a tiny cooker that will really do a great deal. The daisy tea-kettle will sing in seven minutes, if it holds a pint of water. Or the soup or beans or scrambled egg at the picnic supper,

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will cook to a nicety over its steady flame; for the fuel is the same as that which is used in the splendid little Trench Cooking Kits featured in the May Experiment Kitchen. The same principle is applied to this little fire-pot, and although it has not the wealth of possibilities that have been combined in the specially designed soldier's kit, it will "do one thing at a time and do it well." The fuel is so compressed that many "boilings" fit into quite a small tin box. The cost of the fuel is 50c. for a box of cubes.

### Baby's Castle

**W**ITH just one end in view—baby's absolute comfort and safety—a "Koop" such as that at the foot of the page in Fig. 4 cannot fail in its objective. Light, strong and sanitary to begin with, it progresses through all the recommendations of comfort, quality, safety and good looks. The light mesh with which the frame is covered keeps baby in and flies, mosquitos and all such baby-disturbers out. If the child is of an athletic turn of mind, he cannot climb out if the top is fastened. When a means of ingress and egress are required, however, the hinged roof is thoroughly amenable. The safety clause is justified, not only by the impossibility of a fall, but by the fact that the accidents that continually happen to the creeping and toddling child are impossible. Small investigators are forever scalding, burning or falling, or eating things that spell danger or death. The busy mother can dispel any anxieties regarding these things, if she can deposit the small person in his white play-pen. Rubber-tired, easy-rolling, wheels facilitate its transfer from room to room or out to the porch or lawn. Out-doors or in, the child can play or sleep in comfort and safety.

### The Iceless Refrigerator

**W**E heard of, laughed at, and finally believed in "the horseless carriage," when the automobile first began to hunk its way into the list of premier necessities. And now comes "the iceless refrigerator." It could scarcely be more needed, for the price of ice goes up, as the block grows smaller. Where we used to adjure the ice man nonchalantly to "fill up the ice-box well," we now look anxiously at the small block and wrap an old blanket round it to conserve it. From the Montreal Women's Food Economy Committee comes the welcome news that the iceless refrigerator is possible, and just how it can be made. The instructions are as follows:

Make a wooden frame 30 to 40 inches high, 20 to 15 inches wide, but not more than 12 inches from front to back. Use 1 inch square lumber. Have one or more movable shelves resting on the cross braces. Paint this frame and shelves white.

Place a shallow pan under the frame and a deeper one on top. The top pan must be kept full of water. Cover the entire frame loosely with wet cotton cloth to fit, meeting at the middle of the frame in front that it may conveniently be drawn apart, acting as a door.

Allow 3 or 4 inches of the top of the cloth to rest in the pan of water on top, and the lower edge of the cloth to rest in the lower pan.

This simple device will keep fresh meats, fresh vege-



Fig. 4.—Baby and mother share its joys

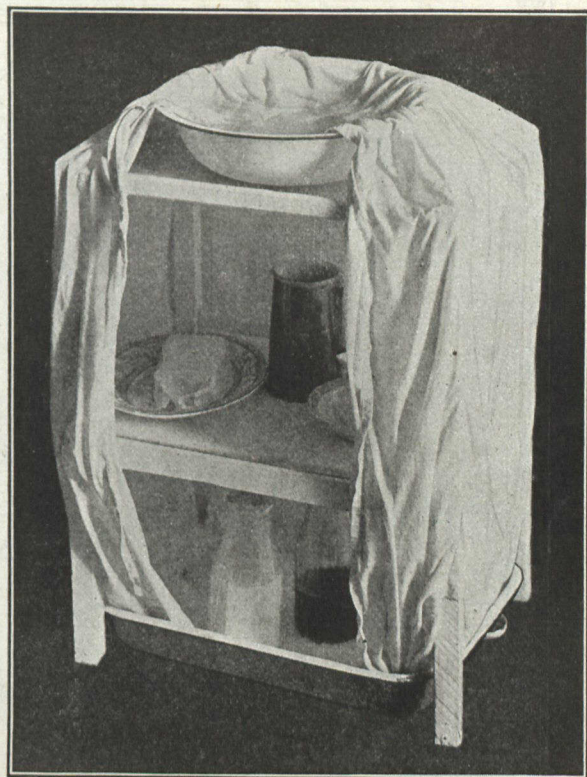


Fig. 5.—The Iceless Refrigerator can be made at home

tables and fruits, milk and butter, but it must stand in a current of air, otherwise it will not do the work. The food inside is well protected from dust, flies, etc. The frame and cloth must be sterilized at least once a week. The evaporation which takes place draws the heat from the inside and a temperature of 50 degrees can be maintained.

### The Household Fan

**W**E have enjoyed the electric fan that made our restaurants, Pullman cars and other public places comfortable; we have admired the ingenuity of the storekeeper who worked his fan twelve months in the year, using it in summer for coolness, to keep flies off his goods, etcetera, and in winter, stationing it in his window to prevent the obscuring of his display by elaborated frost traceries. Yet it is surprisingly how few people have regarded the electric fan as a thoroughly "domestic animal." There are few things that will add more to the comfort of the home during the torrid days, than an electric fan. If your rooms are so small that the ordinary sized fan sets up somewhat of a gale, then there is a tiny fan that will amaze you by its air-stirring abilities. It is perfect for the

apartment or the small-roomed house. Besides just circulating refreshing air currents in dining room, sitting room, or even on the porch, the fan will soon command itself for other uses. Try leaving it going at a comfortable distance from your bed some still, hot night. Its gentle breeze and soft whir-r-r will act as the kindest sleep inducer.

Baby, too, will appreciate the fan. It should be placed far enough from crib or carriage not to play too strongly on the little one, and it will still act as a guardian, helping baby's netting to keep away the troublesome flies.

A timely use for the electric fan has been established by the popular drying of fruits and vegetables. This is perhaps the least troublesome way of all, to dry your winter's supply. Simply arrange the thinly sliced fruits and vegetables on trays, piling these several deep (separating them by blocks or small boxes placed at the corners, so that there is an air space of several inches between each tray) and place the fan in front of the rack so that its breeze will play over each tier. This is a particularly clean method of drying, and one that can be carried out in the least-used room in the house instead of the busy kitchen.

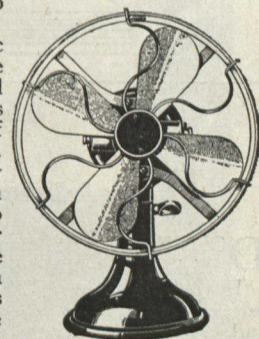


Fig. 7.—Breezy and useful

### The Old Earthen Crock

**W**E have had so many revivals of old-time materials and cookery in our kitchens of late, that it is not amiss to put in a word for the too-often forgotten earthen crock. Time was when every kitchen had its row of covered crocks, their generous capacities of usually from one to five gallons, fitting them for everything from pickles or brown sugar to eggs that were "put down" for the winter.

Apropos of that self-same brown sugar (which has returned to a popularity merited by its really superior flavor for some uses and the fact that it aids in sugar conservation by giving a greater yield of sugar from the cane), the very best way to keep it in the right condition, is to use one of these brown crocks, and keep a wet cloth over it beneath the lid. Brown sugar, unlike white, must not be kept in a dry state or it grows hard and lumpy. If this hint is followed, you will always have your rich, moist brown sugar just as it should be.

An earthen crock is a first-class substitute for the expensive tin bread-box, as it costs only from 60c. to \$1.25.

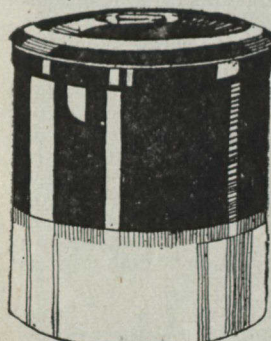


Fig. 3.—The old fashioned brown crock will help conserve food, and will hold everything from bread to pickles.