

ENGLAND GOES IN FOR ELECTRIC COOKING

All of the Newest Hotels and Flats Are Fitted Out

With Electric Appliances to Render Housework Pleasant--Bachelors Welcome the Electric Chafing Dish and Kettle--Great Reduction in the Price of Current Enables All to Use It

By Martha Cunningham.

LONDON, June 23.—Electricity in the household is creating a sort of domestic revolution in England and other European countries just now. In the newest hotels in London old-fashioned cooking ranges have been completely done away with. Even in King Edward's household—a conservative institution—electricity has been introduced into the kitchen; while his new yacht and the royal train have just been equipped with electric cooking and heating arrangements. In several of the big laundries electricity does all the work that by man hands can't do, and its other domestic uses now range from peeling potatoes to heating curling irons for my lady's hair.

The main reason why electricity has not been more generally used heretofore has been the expense of current, but most of the big electrical supply companies have recently reduced their prices so considerably that electric energy is placed within reach of everyone. Nearly all the companies now supply electricity "for heating purposes only" at about one-half of what they usually charge for lighting.

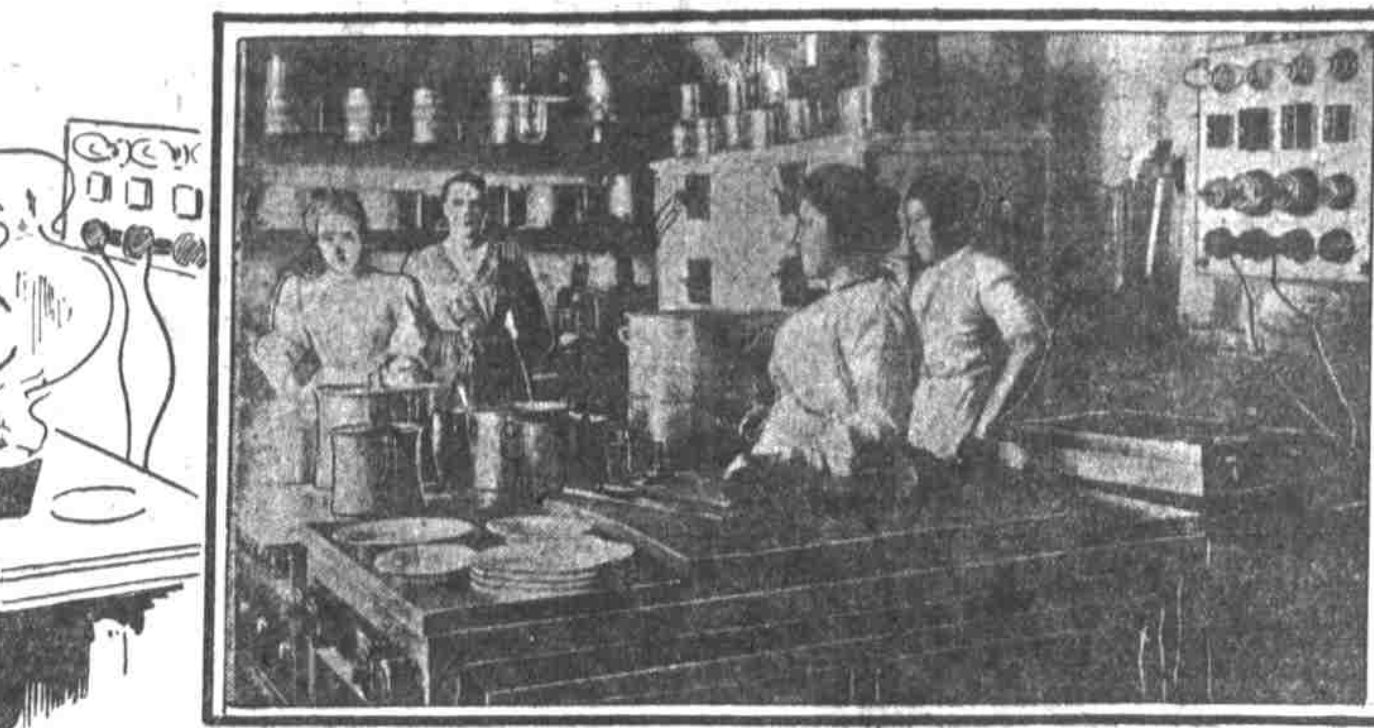
Domestic electricity has evidently come to stay, but it has not arrived without opposition even on the part of those whose toll it was principally intended to lessen. For instance, in Eastman's great laundry works in London recently the attempt to introduce electric ironing met with strenuous resistance on the part of nearly all the laundresses. They were prejudiced against the "new-fangled" irons with bits of string tied to "em," and almost went on strike when the manager tried to make them give up the old method. However, being an astute judge of human nature, he quietly fitted up a room with nothing but electric irons in it. Several of the more courageous and enterprising women were sent in to work on what is called the "piece work" plan, being paid as much per piece, provided they worked solely with electric irons. The main advantage of these irons is that they remain hot all the time, and as there is no hanging from tepid irons to hot ones, the women were able to do twice as much ironing as was done in a given time by old methods. Consequently being paid by the piece, they made twice as much money. When the women had had a week at piece work with the "electric" the manager put them back at the ordinary iron, and they almost went on strike once more—this time clamoring to be allowed to work by the new method. And so the electric iron—and the manager—won a triumph. Electric irons get hot almost instantly; and all the housewife has to do when she wants to iron is to turn a switch. As to expense, it has been found, with the reduction now made by the electric companies when supplying current for "heating only" that those irons work out at about half, and in some cases one-third, the cost of ordinary irons.

The success of the electric iron has led to the application of the same power to many other purposes. Sewing machines can now be "connected up" to electric wires running into the house, and one of the severest domestic drudgeries is done away with. A small motor is clamped on the back of the machine, and all a woman has to do is to depress the treadle in accordance with the speed she requires the machine to be driven at. For rapid work on light material and treadle is pressed far down; for slow, heavy work, only a slight depression is made. The economy in the use of the sewing machine represents a saving of health to the worker. Many physicians will not permit women to work at ordinary sewing machines. But with electric motors to drive the machine, a woman has nothing to do now but guide the material and keep the bobbin full.

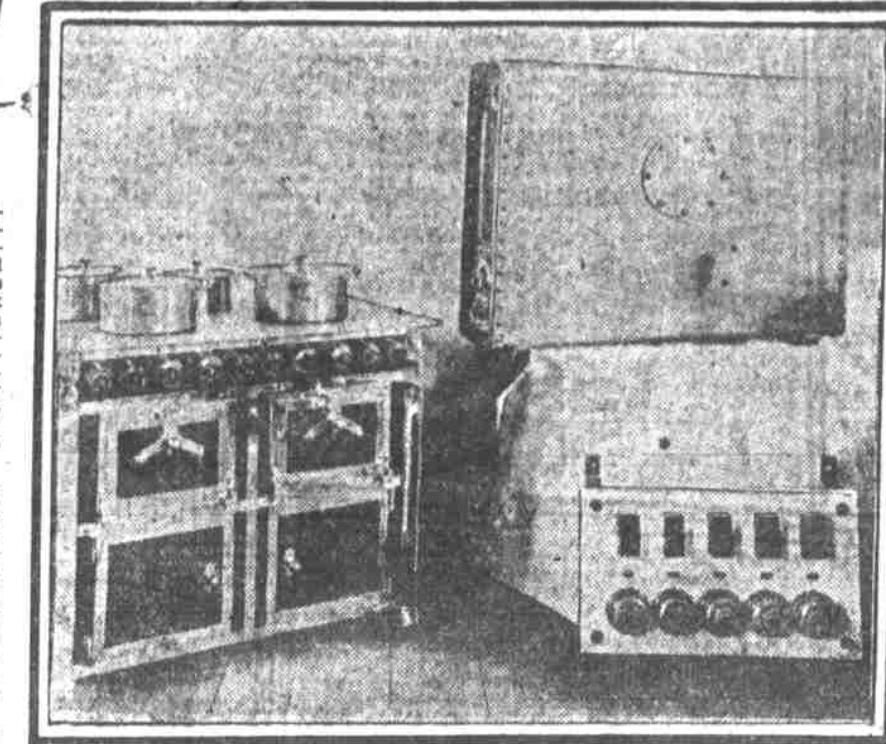
In a number of the big hotels, electricity is used for washing dishes, cutting cabbages, peeling potatoes, sharpening knives and other purposes. Small motors are attached to the machines which do these things, and the work is accomplished far more rapidly than by the ordinary process. The employment of electric motors in driving labor-saving machines has already proved itself so useful and economical that every day many electric installations are made; and in no case has there been a return to other methods which are already pronounced "old-fashioned."

Of course, for several years electricity has been used in many big manufacturing plants for driving various kinds of machinery, such as lathes and lifting cranes, but it has only been within the last year that its general application to domestic work of all kinds has made such headway. In a large number of dairies the churns are now driven by electricity, and several bakeries are using electricity especially for heating ovens and mixing the material for cakes, where a high speed is required.

In Germany, particularly in the district of Westphalia, several agricultural operations are carried on wholly by electric methods. In Baden the threshing and straw-baling machines are electrically driven, and many of the dairy farms are equipped with electric power. In Switzerland, nearly everything is done by electricity nowadays. All the big hotels at the top of the mountains have electric kitchens, and most of the work is done by electricity, even to sweeping the carpets. Owing to the high altitudes of most of these places in Switzerland, it would be almost impossible to use any other power, the expense of getting coal being too great; but with the number of waterfalls, which are scattered throughout the country, any amount of cheap electric power may be had. Turbines are placed at most of the falls on the



ELECTRIC KITCHEN IN ONE OF LONDON'S NEWEST HOTELS.



KING EDWARD'S ELECTRIC COOKING OUTFIT.



ELECTRIC IRONING KETTLE BOILING AND HEATING



work, or rapidity of heating, by switching on more power at a given point, the most intense heat may be obtained instantly. One of the best points about the electric stove is that, when the cooking is over, you simply turn a switch, and the range instantly becomes cold. There is no wasteful dissipation of heat which goes on for hours after cooking has been done on an ordinary stove. A small stove for a flat may cost \$50, those for the large hotels or for big houses run into \$1,000 or more. The electric cooking stove recently installed on the king's yacht cost \$1,500, while \$1,750 was paid for the installation on the king's new yacht.

Those not wishing to buy a complete range can obtain any one utensil separately. The electric chafing dish is much in demand, especially for "after theatre" parties and among the bachelor fraternity. With an electric chafing dish and kettle, a meal may be prepared in a jiffy. There are even electric hot water jugs by which you can prepare hot water in five minutes. You simply connect the wire to the jug while dressing and your water is ready for washing and shaving in less than ten minutes.

At many fashionable houses, afternoon teas are prepared in the drawing-room by electricity. The kettle is placed on an artistically designed frame and in a few minutes it is boiling. The cups are kept warm by an electric warmer. In the boudoir, "my lady" can heat her curling irons almost instantly, and what is more, the irons are brought to the exact heat required by means of an automatic cut-off which prevents overheating.

Just at present, what mainly prohibits the more general use of electricity is the cost of original installation. Most of the electrical equipment companies are, however, bringing the prices down more and more every year, and in the near future doubtless the use of electricity will be universal even in the poorest households.

same principle as those installed at Niagara; and wires take the electric power up the mountains. Electricity is used in all the Swiss laundries and hotels, and it is the one country in the world where housework has ceased to be a drudgery. On several of the Swiss and German farms where electric power is not installed direct, they make their own power by bringing the water up to high-pressure tanks, supplied by an automatically controlled electric-driven pump, the water being pumped up to the roof of the tallest building. The water is then made to drive dynamos, and by this means such a large amount of

power is obtained that even the cow-stalls are lighted by electricity, while the power is used for chopping turps, driving chains, making butter, and threshing during the harvest. One of the great advantages of electric farming is that no naked lights are used in the barns, and the absence of the usual disastrous fires during harvest time is a marked feature in these districts. In England it is mainly in the household that electricity has scored its greatest triumph. For ordinary cooking operations it is almost perfect. The installation of electric cooking accompanies modern gas stoves. Com-

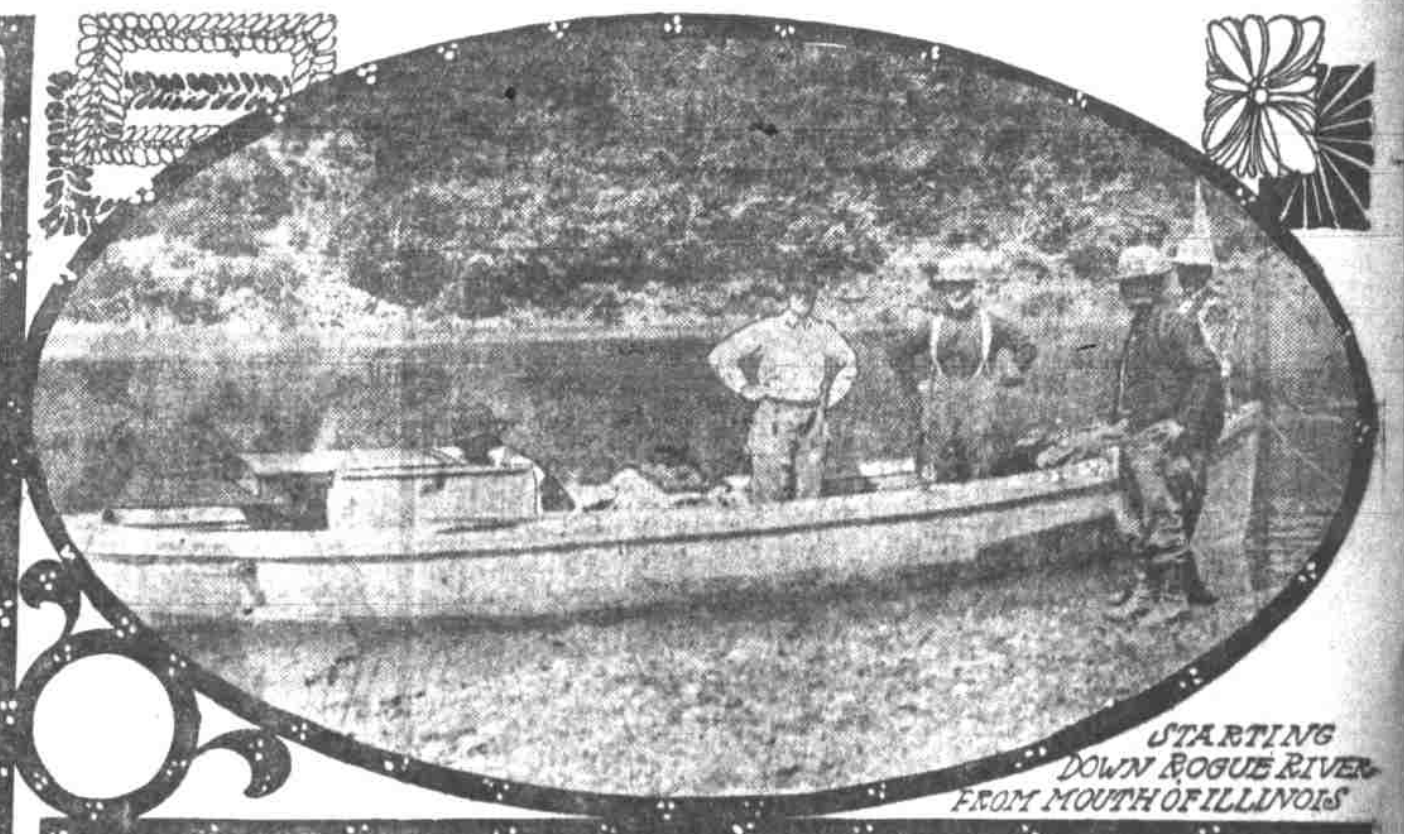
NO PLACE LIKE OREGON FOR SCENERY Over Trails to Places Where Game and Fish Are Plentiful--Ideal Camping Out



R. D. HULME H. C. McALLISTER & HENRY O'MALLEY AT HULME'S SAWMILL.



H. C. McALLISTER AND HENRY O'MALLEY RIDING OVER TRAIL

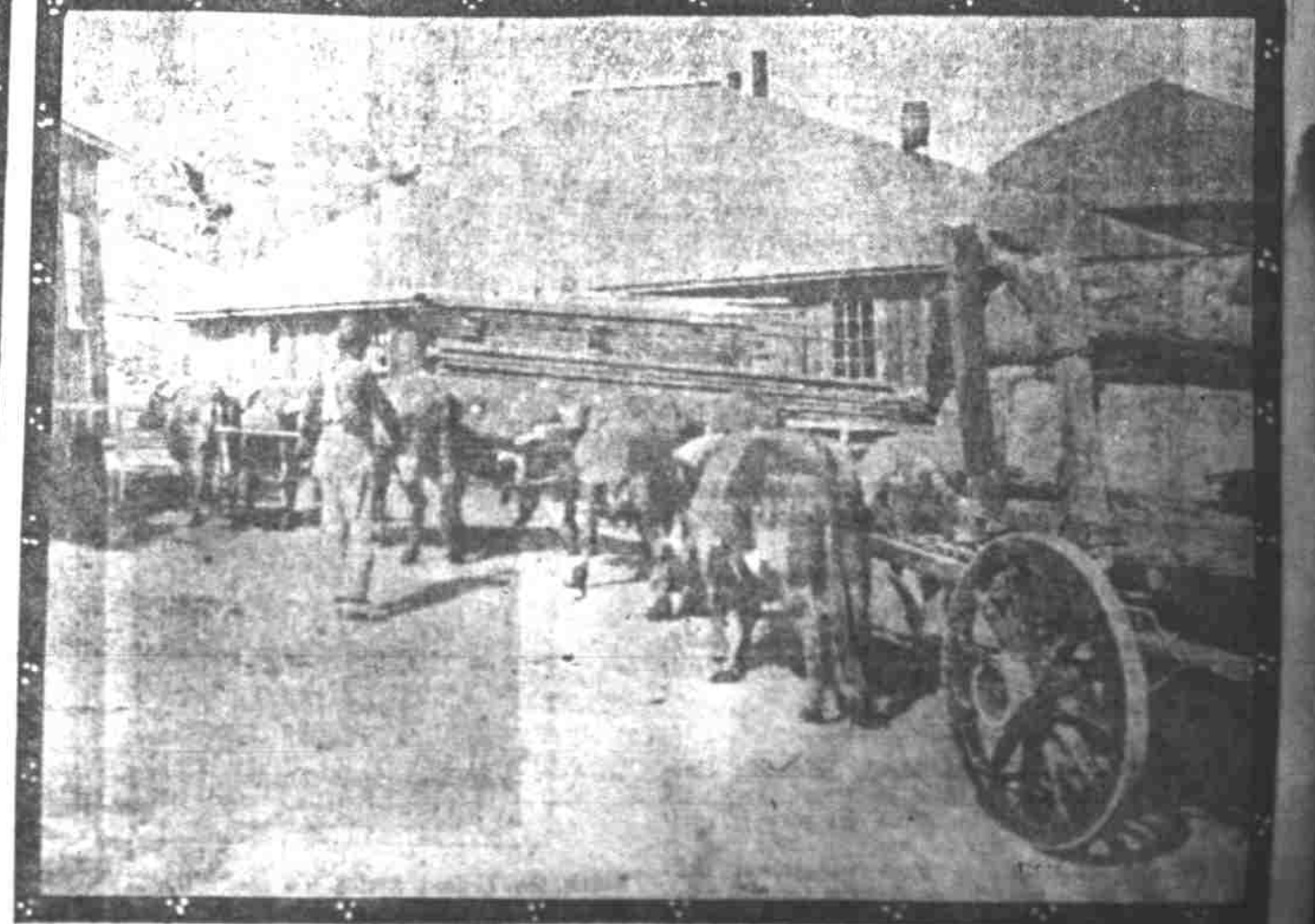


STARTING DOWN ROGUE RIVER FROM MOUTH OF ILLINOIS

NOT 25 people in every 100 living in the state of Oregon know that they have right in their midst, scenery and places of interest, that compare favorably with the much-talked of and greatly advertised sights of Europe. There is a section of Oregon that, up to the present time, has never been given any particular attention, due to the fact, no doubt, of its inaccessibility. This locality lies along the coast and the writer predicts that it will only be a question of time until people from all parts of the civilized world will know of and visit the counties on our coast to see the picturesque and wonderful low mountain scenery in the wildest and ruggedest country of all the great out of doors. Accompanied by Henry O'Malley, United States superintendent of fisheries for Oregon, and H. L. Kelly, United States fish culturist, the writer left West Fork on the main line of the Southern Pacific railroad on the morning of June 19. Our party rode horses from this point over a rough and dangerous trail leading in a southeasterly direction across the coast range, our destination being Wedderburn in Curry county where is situated the hatchery and feeding plant of R. D. Hulme. The purpose of our trip was to inspect this fish-breeding rendezvous. The first day we traveled 10 miles, reaching Jacob Fry's place at 10 o'clock that evening. This stopping place is also known by its early Indian name of Illhee. The first part of the ride was through heavy timber and of no particular interest but the latter half of it was most beautiful. We were forced to express our admiration re-

peatedly, stopping at frequent intervals to view the lovely panorama of mountains, peaks and verdant dale stretched out as far as the eye could reach. The trail from Mule creek winds around a precipitous ledge 2,000 feet above the level of the Rogue and dropping almost sheer into it. So narrow and rough is the trail here that there is barely room for a horse to pass and a misstep meant instant death. However, the horses were trained, were perfectly safe and were loaded having been accustomed to the route from long service in carrying the United States mail into the interior. Before leaving West Fork we were cautioned to look out for one part of the trail that is always considered more than ordinarily dangerous and we were advised to dismount and walk when we arrived at what is called "The Devil's Stairs," and his warning must have had a hard time getting over them at that. I want to say that we were glad to dismount when we reached these stairs. They consist of some 500 rock niches hewed from the solid rock and lead from the top of a high ledge to the river level hundreds of feet below. The rude stairs are cut at intervals one and two feet. I have always considered the historical account of Isaac Putnam's ride down a flight of steps true, but after seeing our horses picking their slow and tortuous way down "The Devil's Stairs," I have my doubts as to the veracity of the historian.

Further along the same evening we caught sight of a bunch of deer drinking from the river. We were later told that the people of Curry county may have venison for their tables any time by going less than half a mile from their doors. Sleeping that night at Illhee, we rode the next morning to Agness, a postoffice 8 miles down the river. Here we took passage for Wedderburn on the Oregonian, a small gasoline launch which carries Uncle Sam's letters and papers, making the round trip to Wedderburn in two days. We got into Wedderburn about 2 o'clock in the afternoon. At this town we were received by Mr. Hulme who royally entertained us during our stay, also showing us over his salmon cannery and hatchery plant. Mr. Hulme has expended upwards of \$12,000 in clearing land for a public park, and in building a first-class half-mile race track which is strictly up to date and is fully equipped with everything for harness racing. Stables built on the ground will accommodate 100 horses. Mr. Hulme is the owner of some very thoroughbred horses, and he very modestly informed the writer that one of these captured his first at Oakland last winter. Mr. Hulme is practically a feudal sovereign of all Curry county and it is doubtful if the great land barons of medieval times ever had such a modest and progressive American. Among other enterprises operated by the large domain as that owned by the



R. D. HULME'S OXEN USED FOR HAULING LOGS TO HIS MILL.