

# Welfare of Family Governed by Kitchen—Efficiency First Demand

## Modern Electric Range Emancipator of Wife From Kitchen Slavery

### Simplicity and Efficiency No Longer Con- fined to Front Rooms of Home; Also Requisite for Cook

Simplicity and efficiency are the outstanding qualities in modern business methods, valued because they release energy and time for constructive work.

Quite naturally these features have become recognized in the business of homemaking. But, strange to say, they seem to have come in through the front door! Good furnishings for the rooms in the house used for entertaining, resting and eating—even the laundry. Finally, someone had the fine idea of changing the kitchen from a poorly planned workshop to a convenient and attractive kitchen-laboratory.

Immediately this thought became popular and plenty of fresh air, easily cleaned walls, tables, sinks, floor covering and cupboard space were considered necessities in every kitchen. Old kitchens were brightened up with enamel in colors and furniture rearranged so as to lessen the number of steps required in the day's work.

We naturally expect tables to be the right height and covered with enamel or some other easily cleaned material. Sinks have been raised so that backs are not curved while food is prepared or dishes washed. There must be good light, both day and night, provided for the kitchen.

Can you imagine anyone being really contented and complacent with a lamp in the kitchen—even the one that does give light and is reasonable in cost to operate? Well then, how about old time methods of cooking? There, in the midst of all this well thought out convenience, sits a range just about as convenient and efficient as a 1918 model automobile—all dressed up in colored enamel. "Believe it or not."

The housewife who takes care of her own home, looks after the food, safety and education of children, the comfort of her husband, and holds her place in the community life, has a big job, one that requires a lot of energy. Now one of the essential things in life is food and the best place on earth to find it should be at home. So, certainly one of our first interests in furnishing this home should be a modern, efficient range. What is included in that expression? Everyone has his own idea about what he would like to build into modern equipment but certainly the following ideas would be included: Cleanliness, convenience, speed, safety, certainty, style, automatic control of time and heat, economy.

In an interesting chapter dealing with household electric equipment a desirable method of cooking is described in this way: "The ideal system for cooking whether it be coal, gas or electricity, is the one which gives the largest possible percentage of its heat for the cooking process without waste into the room, and at the same time puts a definite amount of heat under quick control with a great saving of fuel and labor in operating." Isn't the answer electricity?

The same adaptable servant which is already doing our washing, ironing, sweeping, heating, lighting, heating and freezing finds its best application in electric cooking.

There is no question that electric cookery is the last word in cookery. The only objections we ever hear are based on the mistaken idea that it may be slow or expensive. These are impressions left from old time conditions when electric ranges were going through the experimental stage and rates were not adjusted to domestic cooking loads. Speed has been accomplished in the up-to-date models and the average cost for domestic electric cooking in the United States is now about one cent per meal per person. These are the facts concern-

ing the modern electric range, its advantages and uses.

Taking the points in the order given above, cleanliness comes first. This characteristic is one of the most delightful qualities of the electric range. To begin with there is none of the dirt in the kitchen brought in through fuel—ashes, soot, matches, cinders, fumes and grease. Then, the bottom of cooking dishes is not black and dirty, which in turn means that tables and draining boards are not soiled by contact with these dishes and, finally the task of cleaning is made correspondingly easier and less tiresome as they are kept free from this type of staining. There is also the matter of no soot and grease to be deposited upon the walls and curtains, requiring decorating often and scrubbing and washing frequently, and no stove or ventilating pipe to gather dirt and bring heat into the room. Food itself, of course, is cleaner when prepared under these conditions.

Convenience enters into every part of the range but some of the outstanding points are the simple switch controls. These switches give definite control, can be turned either way and indicate by their position just how much heat is being used.

Different sizes are available in surface cooking elements and each has three heats. The oven has three heats above and three below, thus allowing for a six-way selection of heat. The surface cooking elements and the oven racks, rack supports and heating units are all easily removed so as to make cleaning simple. The oven lining is enamel and can be washed with soap and water like any enamel pan, thus kept clean smelling and bright for heat reflection.

A "convenience outlet" is part of the range equipment and this in some cases is automatic, allowing one to have coffee ready to drink when they reach the kitchen in the morning, or even a light turned on before their return home in the evening.

Breakfast, complete with coffee and biscuits may be cooked automatically and ready to greet you a happy "good morning" when you walk into the kitchen! Lunch or dinner, prepared and placed in the oven before you leave the house is cooked and steaming hot when you arrive home. If you should be late no harm is done since the heat is cut off and the

oven moist. The story of automatic possibilities sound a bit like a tale of Aladdin's lamp but these facts are every day commonplaces in electrically equipped kitchens of today.

The "Thrift Cooker" is another exclusive feature and convenience ideal for long-time, low-heat cooking. The most delicious baked beans you can imagine are baked in this cooker using a low, steady heat all night to bring out the flavors of all ingredients.

The low wattage and thickly insulated walls of the thrift cooker make this method most economical. In fact, the name "thrift cooker" was chosen to describe this quality. Many dinner combinations with meat, vegetables and dessert may be cooked in this way as well as soup, pot roasts, vegetable dinners, steamed puddings, cereals, baked potatoes, and so on.

A steaming rack is included as standard equipment and special pans are on the market for use in the cooker which is of five-quart capacity, ample in size for the average family. However, special equipment is not necessary unless one wishes to use the cooker as an additional oven. This is done very satisfactorily and easily.

A typical "thrift cooker" meal for two or three people would be smothered steak, steamed potatoes and carrots and applesauce. The apples would be placed in a container in the center and the meat and vegetables cooked around the sides. As a convenience the "thrift cooker" should be placed near the top of the list.

The quality of speed has been mentioned. Also the fact that different sized elements, with their various consumption, are available. The new "speed units" are very fast and are not recommended for all top or surface elements. One of these speed type units should be sufficient for each range.

They are very fast heating and compared with gas or other fuel show equal speed. However, in this regard, speed is not a great factor in cookery. Quick preheating is the only advantage of speed. Once the correct heat is reached no more should be used than is necessary to maintain this for perfect results. Quality is much more to be desired in cookery than fast cookery.

Burned edges, cracks across the top of cakes and coarse grained cooking results from too fast or intense heat are some of the troubles caused by the mistaken idea that fast cooking is good cooking. More harm is done by inexperienced cooks using too high heats than is generally recognized.

Is it safe? Yes indeed safety is one of the first requisites of a range and there is no other so safe as an electric one. A child may turn the switch, but no fire nor flame results and no breeze will fan it into a dangerous condition because it is under absolute control and is not combustible.

Underwriter's reports show that 83 per cent of the fires in homes start in the kitchen, but have not yet reported any as having started from an electric range. Of course,

there is no such thing as a "leak" in electricity and it does not consume any of the oxygen in the fresh air of the kitchen. These last two items are interesting from a standpoint of healthfulness, as well as safety.

How many times have you heard someone say that she had good (or bad) luck with her baking today? With modern electric cookery there is no such thing as luck. Standard, tested thermometers, automatic heat control, correct heat distribution and ventilation, together with the dependable recipes now available make luck in cooking a myth! It is certain to be exactly as we like it and expect it to be each time, providing we use good judgment in the selection of material and prepare it properly. Certainty is a grand and glorious feeling to know about your cookery. Ask any housewife!

Style enters into our pleasure and satisfaction with all of our belongings. For this reason real artists are employed in the designing of electric ranges. The story of how these people go about building a new range is very interesting but, after all the plans are made, the pictures, or models, are viewed by a group of men and women qualified to make a discriminating selection and all impracticable models are discarded and the best features of all are assembled into the final one to be featured as new.

High ovens, giving a better view into the oven, eliminating stooping and aiding the handling of hot dishes are the result of such planning. Any complaint received from range users throughout the country is given consideration and changes or improvements are made if the suggestion is a good one. Thus, there is a style to please any taste, place or income.

Perhaps the best feature of automatic time and heat controls is the freedom it gives the housewife from personal supervision of each part of the meal being cooked. This means that she is released from the heat and steam always rushing into the face of one standing over a stove watching and testing the foods in the process of cooking.

This standing, in itself is most tiring and really an unnecessary waste of energy. Opening the oven to baste the roasting meat with the fat in the bottom of the pan is another task which is entirely unknown in electric cookery.

A turkey is placed in the oven and the door never opened until time to carve the bird. The oven is moist, since there is no flame burning up the oxygen and necessitating a current of fresh air through it. With controlled heat there is no occasion to be opening the door and manipulating the contents of the oven so as to prevent drying out of the food in the upper portion.

That food cooked in this manner is superior, goes without question. Speaking of the coolness of electric cookery in the kitchen brings up the thought of heat in the kitchen. The modern house provides some sort of heat for the kitchen, separate from the stove so that when summer arrives with an over-abundance of natural heat, this house warming heater is not used and the good insulation and coolness of the electric range is especially appreciated at that time.

The time control is the feature (Continued on Page Eleven)

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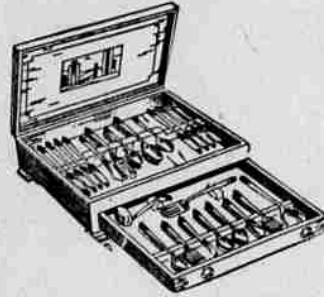
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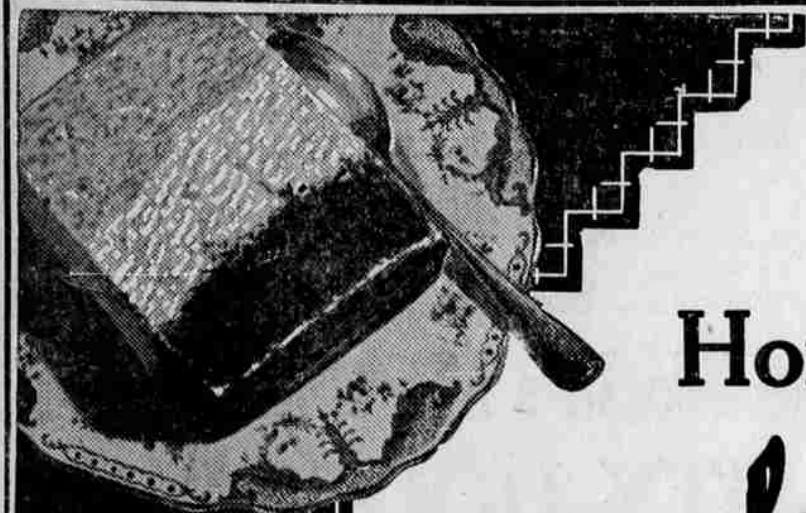
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