

Hints on Choosing a Range

Electricity for Ease Economy and Efficiency

"The measure of choosing well is whether a man likes what he has chosen."—Lamb.

Says Johnson: "No money is better spent than what is laid out for domestic satisfaction." Money spent on an electric range, chosen with due regard to the amount of cooking it will be required to do, the space and place it is to occupy, enables the mother of the family to do better, more healthful cooking, under better conditions; to spend more time with her family, to be something more than "housewife"; gives her time for friendship, time to live.

is known as a cabinet or table model. The extra cost spread over the number of years that the range will be in use is infinitesimal, whereas the comfort of working at a convenient height, with no stooping or stretching, will be even more appreciated as the years roll on. In this connection, too, it should be noticed that there is a proper height for the working surface for each person, and it is as follows:—

27 inches for a worker	4ft. 10in.
28 " " " "	5 " 0 "
29 " " " "	5 " 2 "
30 " " " "	5 " 4 "
31 " " " "	5 " 6 "

Ranges, as a rule, come with the cooking surface about 30 or 31 inches high, but height can easily and should be adjusted when the range is installed.

POSITION is important, and one should be chosen that will be convenient for the operator, having due regard to other kitchen fittings, such as table, sink, etc., and perhaps, most important of all, light. Cabinet models are supplied with ovens at either the right or left-hand side, so that there is no occasion to work in a bad light.

Where it is likely that many plates and dishes will require warming, or meals to be kept hot, a warming oven, which functions on a low temperature, is a desirable addition.

Whether the range selected is a cabinet model or the type with the oven beneath, care should be taken to see that the range stands absolutely true and level to ensure cakes, sponges, puddings, etc., rising evenly, and a spirit level should be used for the purpose when the range is put in.

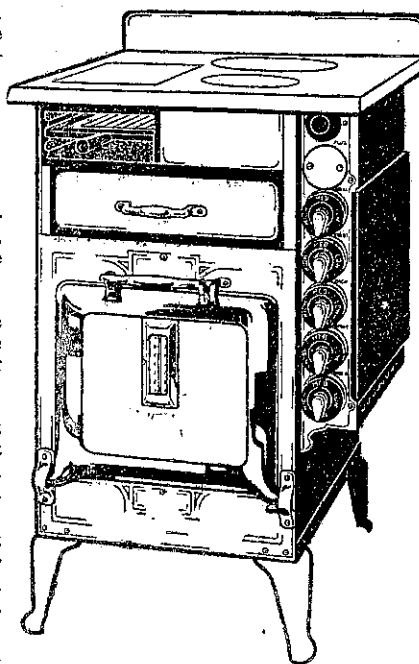
More Leisure Secured.

AUTOMATIC control enables an entire dinner to be put in the oven, dessert and all, and once the time and temperature has been set, the cook can leave the kitchen—the house, if she likes, for all day. The oven will turn itself on at the time for which it has been set, maintain the desired temperature throughout the cooking, turn itself off at the proper time, and keep the food piping hot until the household is ready for it.

Boiling ring elements are of two types, viz., open, which are faster, easier to repair, and, with reasonable care, give quite good service; and iron-clad, which are slower to heat up, but which retain heat longer, are more durable, and are practically trouble-proof in any hands. Probably, the

ideal arrangement, where three boiling units are being considered, is one open and two iron-clad.

It is not necessary to say that ovens should be seamless, both they and cooking-tops should be of porcelain enamel, with no corners to hold grease



or dirt; that elements, shelves, and racks should be easily detachable; that thermometers and heat-indicators should be reliable and placed where they can be read easily, because it will be found that all the leading makers have paid special attention to such points as these, and few of the better makes have anything left out that the heart of woman can desire. Oven doors are strong, made to open downwards, resting on well-cushioned springs, providing a shelf when required.

Redecorate the Kitchen.

WHEN the electric range is chosen is the time to have the kitchen redecorated. Remember that, in future, there will be no need to choose paper, paint, and curtains that "does not show the dirt," because there will be no fumes, smoke, or ashes to spoil anything. Walls can be papered, colour-washed, or painted in any fresh delicate shades preferred, woodwork can match or harmonise, curtains can be light, pretty, and dainty; and, best of all, at a slight extra cost, the electric

range itself can be bought enamelled in two or more colours to tone.

By the peculiar irony of fate, when you find that you can with safety leave the cooking to practically do itself, so attractive will the domestic workshop have become that you will wish to spend more time than ever there, having exchanged unpleasant drudgery in an overheated atmosphere, for cool, comfortable, and profitable occupation, every minute of which can be enjoyed.

Household Hints

Some Useful Ideas

AN electrically-controlled clock, that costs no more than an ordinary timepiece, can be installed in any room of your home and will ensure you always having the right time, without occasion to wind the clock or give it any other attention.

IF you have a piece of silk about eight inches wide sewn from seam to seam inside the knees of trousers, less pressing will be needed to keep that neat crease. The silk takes the strain at the knees and prevents them from bagging.

A SMALL motor attached to your sewing machine, be it hand or treadle, makes short work of long seams or a day's sewing, and eliminates the fatigue incidental to pedalling or turning. Further, if your husband is a handy man, he should be able to attach a buffer to the motor for cleaning silver, or the egg beater for whisking eggs or beating batter. Get one and see.

NO hair can be beautiful, if the scalp is affected with dandruff, and as women seem inclined to grow their hair again and so increase their crowning glory, it is well to know that a solution of a tablespoonful of common salt dissolved in a pint of tepid water, rubbed into the scalp with the aid of a tooth or nail brush, will be found most efficacious. Sage tea, made by pouring boiling water over a handful of sage leaves, and applied when cold to the scalp, will restore the original colour to hair which is going grey prematurely.

AN electric fan will do several odd jobs for you besides keeping your rooms cool and fresh on hot and sultry days. It will air clothes that have just been ironed or just come back from the laundry, dry your hair perfectly after a shampoo, and ventilate a wardrobe that has acquired that musty and shut-up atmosphere.

ARE you one of those who are making use of this column and its writer for personal help, advice and inquiries? If not, why not?

GRATED potato and soft water will clean delicate silk articles better than any other preparation. Grate a large potato into a quart of water a day or two before required. Use only the clear part of the water.

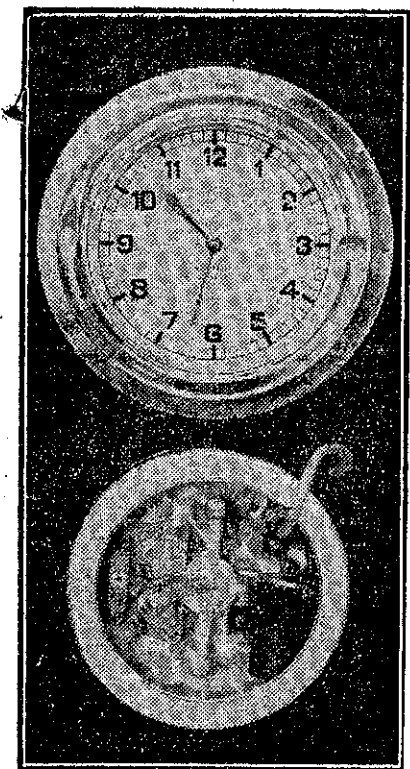


HAT electric cooking is clean, safe, and convenient is now generally recognised. It is the ideal heat to be associated with food, pure, clean and wholesome, giving off no fumes, no soot to discolour utensils, walls, ceilings, or curtains. It is economical, too, for it permits the retention of all the valuable food elements, and with control of time and temperature control, both time and effort are reduced.

It is, however, when one comes to actually choose a range, that the multiplicity of choice is found to be not only marvellous, but somewhat dismaying, so that it may be well to discuss a few points in advance.

THERE are sizes for every purpose, and the first important point to decide is for what size of household the cooker is to provide. The standard size of three boiling rings with an oven measuring approximately 16 x 16 x 15 inches will do all the cooking required for a family of eight people; indeed, with good management, the three boiling rings will sel-

dom be in use at one and the same time—at any rate for any length of time.



A photograph of an electrical clock. These are commonly used by totalisator officials at race meetings throughout New Zealand for ascertaining accurate track timings.

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Set the Right Height.

NO matter what style you choose, an electric range will give you lasting satisfaction, and in view of its lasting qualities, it is strongly advisable where space permits to invest in what