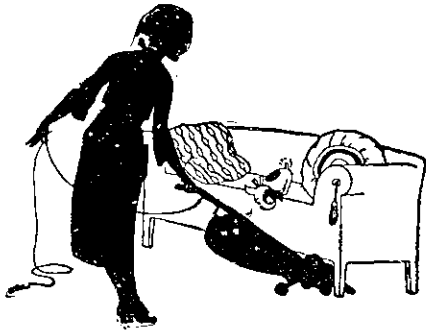


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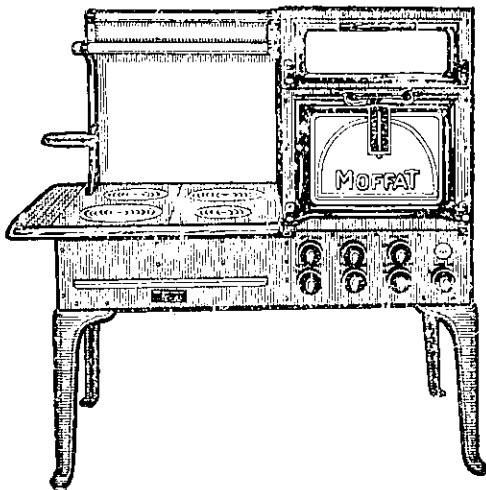
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## Why not Cook at the Table

*Cooking in the kitchen may be hard work, but cooking at the table becomes a delightful occupation if you possess the proper electrical equipment. This article puts you in touch with the very latest devices*

**PORTABILITY** is an inherent advantage of electrically-heated appliances, and is a feature not possessed by any other agency to anything like the same extent. By merely connecting up an electric kettle or toaster by a length of flexible wire to the nearest lamp-holder or wall-socket, that device may be used with equal convenience on a bench or table, by the bedside or on the sideboard. To a certain extent gas-heated appliances may be portable, but as they operate with a flame, they introduce a serious risk of fire, while the length of flexible tube connecting up the device with the gas supply in itself constitutes a danger as well as a serious obstruction, while the products of combustion have to be led away through a flue.

Electrical apparatus, on the other hand, operating on the non-combustion process, need no flue and do not vitiate the air. They present a minimum of fire risk and the heating elements themselves being thermally insulated from the framework, do not transmit any perceptible heat to a tablecloth or sideboard, so that the utensils may be placed with safety upon polished woodwork or white linen. The flexible cord connecting them to the source of supply is neat and unobtrusive, and even if the insulation covering the flexible conductors becomes damaged and the wires exposed, the worst that can happen is that the local fuse will "blow." There is, in no circumstances, any risk of fire and little to fear in the way of accidental shock through touching conductors from which the insulating material has been removed by wear or abrasion.

Although it is proposed in this article to deal mainly with electrical devices for table use, the term "portable apparatus" covers a much wider field and applies equally to the kitchen, bathroom, boudoir, bedroom and workshop.

### Cooking by Electricity

**BEFORE** describing some of the cooking apparatus which may be used satisfactorily on the table, we must just say a word about electric cooking.

It is generally felt that electricity is a luxury, and in so far as excellence of result in cooking is luxurious, it certainly is. The reason for this excellence is clearly understandable. Cooking is no haphazard business; it demands exactness and control. And in cooking by electricity we have purity of heat and quite perfect control. Thus we have no fumes, dust or dirt to contend with,

and we only have the exact amount of heat we require at any given time.

An extremely valuable point in connection with this is that electric cooking ensures the least possible shrinkage in meat and other foods, while conserving their rich natural juices and piquant flavour.

### An Economical Method

**EXPERIMENTS** show that in cooking by means of electricity there is not nearly so much loss in weight. For instance, in cooking meats like the ribs and sirloin of beef, and the legs and shoulders of mutton it has been found that a joint weighing 8lb. 3oz. before cooking, weighs 7lb. 6oz. when cooked by electricity, and 5lb. 6oz. when cooked otherwise. Thus, by using electricity, we can do with smaller joints, cutlets, etc., and so effect considerable economy.

With the aid of portable electric devices it is possible to prepare a complete meal on the dining-table itself without risk of spoiling the table or its covering, and without the help of servants. This is of special value during the summer months, when housewives want to reduce the time spent in kitchen cookery. There is, for example, the electric grill under which chops, steaks, fish or sausages may be grilled to perfection and without a drop of grease escaping. Eaten piping hot, the food tastes so much nicer than when cooled by its passage from the kitchen. Some of the table grills are supplied with individual three-heat switches. Thus the heat may begin at high, be turned to medium, then to low, so that as the cooking progresses the quantity of current consumed is reduced.

Householders already supplied with electric light but not power, in their homes may use conveniently a small electric grill or oven and obtain excellent and economical results. The saving in food amply makes up for the cost of the electricity.

There are several forms of small electric ovens in which a chicken or duck can be roasted, puddings cooked, or delicious cakes and pastry baked. Another useful device is the plate warming oven, in which a dozen dinner plates may be heated at one time, and over which a couple of vegetable dishes may be kept warm.

### Eggs Cooked to Perfection

**ANOTHER** convenience is the electric egg steamer in which any number from one to six eggs

*Continued on page 29*