



Gadgets for peeling, slicing, and cutting, and measuring and weighing equipment.

were made, and, for example, should not have cutting blades which wear quickly and require sharpening by a special tradesman.

Though the housewife should be prepared to spend a certain amount of time in learning to use new gadgets and should follow the instructions for their use carefully, there should not be too much difficulty in learning to use them. For example, anyone who has developed considerable speed and skill in peeling with a knife may find a peeler comparatively slow and awkward the first time it is used. However, most women who persevere and practise with a peeler find that if it is sharp and is used properly, it speeds and simplifies the work.

Generally the more complicated a gadget of this type is the less valuable it is because it is often more difficult to wash, takes up room, may be awkward to store or assemble, costs more, and is often more difficult to repair or replace.

### Peeling, Slicing, and Cutting Equipment

Apart from the standard peeling knives, a wide range of peelers is available. Though often called potato peelers, they can be used also for peeling many other foods such as carrots, turnips, apples, and peaches. Some practice is needed with the relatively new "double action" peeler before it can be used efficiently, after which most users will probably find that it peels more quickly than the

older type. An advantage of such peelers is that they are safer to use than knives and other types of peelers and prevent cut fingers, especially with children who are learning to help in the home. The value of other peelers and slicers depends largely on the amount of use they are likely to get, for in many homes seldom-used gadgets merely get in the way in drawers or cupboards. These would include pastry cutters, grapefruit knives, tomato slicers, egg slicers, and potato chippers, all of which are, however, efficient. Other equipment such as bean slicers, pie crimpers, and biscuit cutters is designed more for producing an attractive, even product than for saving time and labour.

### Measuring and Weighing Equipment

Some form of measuring or weighing equipment is essential if new recipes are to be used with success by the housewife. Measuring is usually quicker than weighing, though weighing produces more accurate results with some foods such as flour and with vegetables and fruits for pickles, sauces, and jams. A spring balance is quicker to use but requires testing for accuracy occasionally and may require adjusting. For measuring, heat-proof glassware is desirable, though aluminium measures are efficient and more durable. For measuring hot liquids a measure with a heat-proof handle is desirable. Sets of measuring spoons are more accurate than a graduated measuring spoon, and are much more convenient to use for measuring bak-

ing powder and other dry foods in small quantities. Greatest convenience can probably be achieved by duplicating measuring cups—storing one near the sink and one near the stove for example—and it is important that other measuring equipment be stored in convenient positions. Standard measuring equipment, that is, the cup which measures 8oz. and a graduated set of spoons with a tablespoon which measures 1/16 of a cup, is the most useful to buy, as these are the measures most commonly used in recipe books.

### Sieves, Graters, and Mincers

Equipment for sieving, grating, and mincing is, of course, essential and the choice since imports have become relatively unrestricted is extremely varied. Miners have been standard equipment for many years, but new points to look for are rubber clamps which will not harm the table or bench, rust-free fittings, ease of turning, a generous cup for the food, and a set of fittings for mincing foods to various degrees of fineness. Cutting blades should be sturdy and sharp. Some of the newer types combine the functions of grater, sieve, and mincer. Though comparatively less expensive, they are of less sturdy construction and slightly more difficult to use. As they fit over a bowl, there may be an advantage to some housewives, and another advantage is that when they are used for grating foods there is no danger of grating the fingers, as in some of the standard types.