



Miscellaneous gadgets which would have only limited use in some homes.

liquid ingredients for cakes, and waffle, and pikelet batters, mix milk shakes, and blend other liquids. They require the same care as mixers, and though slightly less expensive than mixers are, in most homes they are less generally useful. Like other equipment mixers should be smoothly finished, easy to clean, and of sturdy construction, and bowls should be heat proof and deep enough to prevent food spattering easily.

#### Other Electrical Equipment

Toasters nowadays are sufficiently common for most people when choosing a toaster to know the points to look for, which include heat-proof insulated handles, easy disposal of crumbs, ease of operation, and an element consisting of flat metal ribbon on mica sheets, as this is one of the most durable types.

The automatic toasters, though they originally caused considerable trouble, have been improved. However, as they are controlled by relatively delicate mechanisms, more care for trouble-free performance is required than for a conventional type. It should be possible to set the toaster easily for new or stale bread, brown or white, and to remove half slices of bread easily. A combination of clock and thermostat control that assures perfect browning at every setting regardless of any fluctuation in voltage would also be desirable. Some practice in obtaining good results may be necessary.

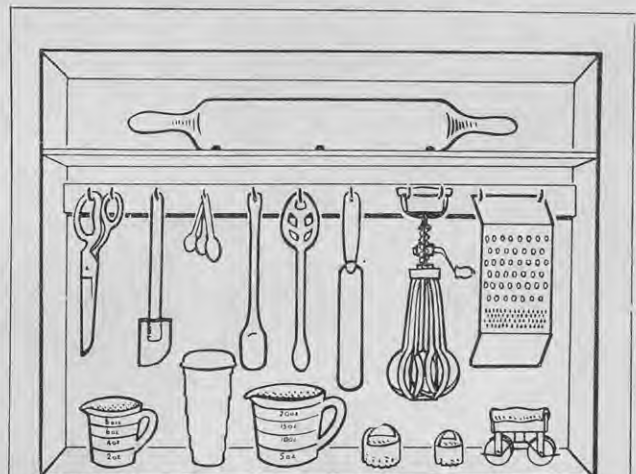
Electric hot plates, plug-in stoves, and grillers are items which may be useful in the small flat or occasionally in a country kitchen where coal or other fuel is used for the main cooking. In these cost is apt to be a good indication of durability and general

usefulness. The cheaper models are apt to be slow heating, poorly insulated, and suitable for cooking only the most simple dishes, and also not entirely trouble free. The best models have two cooking units on top, one with higher wattage for fast heating and also supplying three heats, and have well-insulated ovens, thermometers, and bottom elements, which

may also be controlled on high, medium, or low heats; permanently attached heavy-duty cord is also desirable. Electric coffee makers and percolators, waffle irons, grillers, fruit preserving outfits, and pressure cookers may all be regarded as luxuries in the average home, and even then the prospect of a fair amount of use would be necessary to justify their purchase. If they are going to be useful, such points as ease of cleaning, a non-tarnishable finish, heat-proof handles, a well-insulated base, and guaranteed servicing with regard to the replacing of burnt-out elements and correction of other

faults which may develop should be considered.

Waffle irons should have baking grids of solid cast aluminium, a base broad enough to catch any excess batter, and a temperature indicator. Fruit bottling outfits may be desirable for the housewife who preserves a lot of fruit and who demands a high standard of quality in the products.



A small, above-bench storage cupboard for a baking centre. Top shelf—Rolling pin. Hanging, from left—Kitchen scissors, rubber scraper, measuring spoons, wooden spoon, metal spoon with holes in it, spatula, beater, and grater. Bottom shelf (at bench level)—8oz. measuring cup, quick-mix shaker, 20oz. measuring cup, large biscuit cutter, small biscuit cutter, and chopper (for parsley, nuts, etc.).