

## KITCHENS SHOW GREAT GAINS IN RECENT YEARS

Refrigeration Is Far Cry From Lowering Food to Well Shelf.

Kitchens have changed since grandmother's day—"And how" would be the comment of many of grandmother's granddaughters. But they have changed in granddaughter's day as well, in more ways than daughter or granddaughter realize.

Working surfaces have been expanded to almost unbelievable lengths, literally.

Appliances, containers, utensils all have gone through a process of evolution that makes the kitchen of fifteen or twenty years ago a curiosity. It wouldn't be hard at all to find a grandmother who used to lower her butter and milk and yeast into the old well on shelf at the end of a rope to keep them fresh.

### "Floods" Recalled

Surely the daughter who was chided for failing to empty the pan beneath the old-time icebox, thereby precipitating a morning deluge, wouldn't be hard to locate.

The granddaughter who lifted her midnight—or later—snack from the built-in refrigerator the ice cream served from outside the house is found on every side.

Now she not only gets her early morning lunch from the electric refrigerator, but gets a frozen dessert to top it off, something that was a rarity in the days of the well and the ice man.

No less a marvel is the little cube of ice, now obtainable with tiny tongs, when compared with the chunk chiseled off, to the detriment of the kitchen floor, a few short years ago.

### More Work Space

Then consider the matter of working surface. It is not at all unusual in modern kitchens to find twenty-four linear feet of work table in a kitchen 12x12. Times, when grandmother's was keeping house, that the table used for meals for the family—the "dining room" was as sacred a spot as the parlor—was the only work surface.

A woman with a work bench or one of the new gadgets, a kitchen cabinet, was among the elite of the neighborhood. The old kitchen sink was well calculated to produce cynics, and moderns marvel it produced nothing worse than that.

### Part of Cupboard

In the most modern home construction, sinks are considered an integral part of the cabinet and cupboard installations. They are sunk into the working surface and with the plumbing hidden behind doors paneled with metal cane to give the proper ventilation.

In some kitchens an electric dish washer is sunk in the working surface, which is one with the sink.

An excellent type of standard factory-made cabinet installation is one which covers two sides of a square room. This allows adequate working space in a room of moderate size, as for instance 10x10 feet or 12x12 feet. The stove, refrigerator and sink can be made an integral part of this installation, also.

### Many Materials

Tops for working surfaces are being made in heavy maple or ash invisibly bolted together, in heavy sheet rubber, and in the new stain-leather.

Sheet steel with enameled finish, which has long been used for cabinet and table tops, is now being made in large sizes, with a plusher back to fit combinations of cabinet units.

The maple tops, the sheet rubber, and the enameled top may all be had for use with a flat-rim inset sink. Inlaid linoleum has been used on working surfaces for years and still is being used.

Another new development is an enameled top and splash back made in one piece, inclusive of an enameled sheet steel sink. This can be had in colors, as well as in white, and is very attractive.

Kitchen cabinet finishes have improved not only in quality, but in colors. Warm gray and ivory are always a conservative choice and allow a change in other furnishings.

If you really have a favorite color, you can choose a yellow, an orchid, a green, a blue, or a buff enamel.

It is well to remember that the stained finishes do not show soil easily. Gray or green oak stains are standard, while a new stained finished called ivy oak is attractive and so easy to care for.

If you are building a new home or want to improve your present kitchen, any of the well known manufacturers of kitchen units will gladly assist you. Send them a sketch of your kitchen and they will advise you or your builder just which combination of units will be most satisfactory to you.

## APRICOTS AND CHILLED CUSTARD FORM DISH

Gelatin and Lemon Juice Also Used in Recipe.

Press contents of a No. 2 can of apricots through a sieve, and add enough water to make two and a half cups. Add one-third cup sugar, and two tablespoons lemon juice.

Soften one tablespoon gelatin in two tablespoons cold water, and dissolve in the hot apricot mixture. Add two tablespoons lemon juice, pour into six wet molds and chill.

Turn out and serve with a custard made of two egg yolks, one and one-third cups milk, one-fourth cup sugar, and a few grains of salt. Chill this custard and pour it around the jelly.

## CHOCOLATE ICE CREAM

One and one-half ounces unsweetened chocolate (1½ squares)  
Two cups milk  
One tablespoon cornstarch  
Few grains salt  
Two-thirds cup sugar  
One and one-half teaspoons vanilla  
One cup cream

Melt chocolate, on low heat and add scalded milk very slowly.

2. Mix cornstarch with sugar and add to chocolate mixture. Cook ten minutes, stirring until thickened.

3. Cool, add vanilla, turn into tray of chilling unit, and freeze to mush.

4. Fold in whipped cream and return to chilling unit and freeze a month per family.

## REFRIGERATOR CAKE SUGGESTED IN FETING BRIDE-ELECT



A wreath of roses and a miniature bride and groom make an attractive setting for this chocolate icebox cake that is the perfect uncooked dessert for a bridal luncheon or shower.

## COST MET IN TWO YEARS ON REFRIGERATOR

### Makers Declare Ice Box Never Did Pay for Itself.

Recent surveys made on a countrywide basis, show conclusively that a modern electric refrigerator not only pays for itself within two years, but the saving realized covers the cost of operation during that time.

Experts agree that the inefficient ice box of former years never paid for itself, and constituted a running household expense throughout the period of its use.

### Food Costs Rise

Due to steadily rising food costs, it is becoming more important each day to preserve foods indefinitely, and to have space and the constant low temperature which are necessary for utilizing leftovers.

The new refrigerators are now compactly and conveniently built so that advantage can be taken of special food sales which have now become daily features in practically every grocery line. It is often necessary to purchase just enough for the current day at the higher prices charged for small amounts. In addition, there is no waiting for the ice man and no spoiled foods due to a low ice supply.

### Look for Improvement

Now that the mechanical problems of domestic electric refrigeration are solved, engineers have turned their attention to improvements and to harmonizing the lines in the new cabinets.

This year beauty has been combined with simplicity to form a distinct modern trend, and many refinements of mechanical design have been included that promise to lower operating costs and increase efficiency generally.

## PEAS AND MEAT DUET PLEASING

### Vegetable Can Be Served With Steak, Lamb and Others.

Peas are a particularly adaptable vegetable to serve with all kinds of meat.

With lamb, with steak, with chicken, even with frankfurters, they add just that touch which brings out and combines deliciously the savory qualities of the meat.

Take an ordinary household thermometer that is known to be reasonably accurate. The pedestal type is most convenient but the wall type will suffice.

Place the thermometer in the coldest spot in the refrigerator and let it remain overnight. Unless it records a temperature of less than 50 degrees the following morning it is quite evident that you are not getting adequate temperature.

As a matter of fact the temperature in the coldest spot should be as low as 45 degrees or lower, after an all-night test, but if it is higher than 50 degrees, something should be done about it at once.

In making this test, dishes and packages should not be so crowded that they will hinder the free and rapid circulation of the air upon which all types of refrigeration depends to conduct the heat from the food.

Food capacity of refrigerators is measured in "cubic feet."

### NORGE AVAILABLE

The Banner-Whitehill Furniture Company announces a standard line of three models, and a de luxe line of five models of Norge Rollator refrigerators for 1934.

The standard line of three models, available in either porcelain or lacquer, has 4.7, 5.5 and 7.1 cubic feet of net storage space, respectively.

The de luxe line of five models has 5.4, 6.7, 7.8, 9.1 and 11 cubic feet of net storage capacity, respectively; the two smaller models being available in either lacquer or porcelain only.

Except for indented exterior panels in standard models, both lines are somewhat similar in appearance and convenience features.

Having set a new style standard for the industry last year, the distinctive charm of Norge lines has not been materially changed in 1934 models, except to bring the door near the top and to make its curves conform to the curve of the top more closely, thereby giving a refinement of contour and balance.

A new super-sensitive door latch is used which opens at the slightest finger touch or by elbow or hip pressure if hands are full. The door glides open automatically.

The unit chassis construction which Norge pioneered permits an unimpeded food compartment lining of acid-resisting porcelain with a rolled lower lip to prevent washwater or spilled liquids from dripping.

All corners are rounded, providing complete sanitation and easy cleaning.

The freezing compartment is mounted centrally and has an odor-proof, gasket sealed freezer door with oval paneling providing a per-

## \$8.22 SAVED MONTHLY BY REFRIGERATOR USE

### Figure Arrived on Basis of Survey by The Times.

Indianapolis women who replaced their old-fashioned ice boxes with modern electric refrigerators effected an average monthly saving of \$8.22 each, according to a recent statistical survey by The Times.

More than 100 families spent an average of \$1.99 for power instead of \$4.23 for ice for an average saving of \$2.24. Quantity food purchases permitted by increased refrigerator space brought an average saving of \$2.72. Decrease in food spoilage averaged a saving of \$3.26 a month per family.

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