



The Tribune Institute

At Your Service



Modern Inventions Are Making Housekeeping a Modern Industry

TESTED AIDS FOR THE HOUSEHOLD

Look in Part II, Tribune Graphic, for Detailed Illustrations of the Appliances Described on This Page

Electricity Now Does Everything but Put the Baby to Sleep

Walker Electric Dish Washer,
Made by Walker Bros. Company, Syracuse, N. Y.
Many dishwashers have been invented and put on the market in the hope of solving that apparently most hopeless of all the problems of the housewife—dish washing.
Some are run by electricity, some by hand, but the majority of them are large, elaborate affairs that, while an ideal convenience for the housekeeper who has a large family and dishes to correspond, is somewhat cumbersome when there are comparatively few dishes to be washed.

The Walker Electric Dish Washer is neither large nor cumbersome, and it does the work with thoroughness and dispatch. It is a cylinder, 22 1/2 inches in diameter, and is either mounted on a portable base with three steel legs or provided with wall support brackets, which attach it solidly to the wall and allow a permanent connection to be made with the water supply and waste pipes.

While the portable base is best if the machine must be moved from place to place, we recommend the wall fixture, as this does away with the work and bother of carrying water every time the machine is filled or emptied.

In the bottom of the cylinder is a single-bladed dasher, so geared that it will be revolved by the motor placed on the under frame workings. Two circular wire trays, one plain and one with concentric racks, are fitted into the cylinder. The plain tray is meant for glasses and cups, which are turned upside down upon it; and the tray with the racks holds silver-ware and china in such a manner that the silver is exposed on all sides to the water and the plates are kept on edge and well apart. After the loaded trays have been placed in the machine, ten quarts of hot, soapy water are run in and the motor is turned on.

For washing, the machine is run for about two minutes, as the dasher sends the water against the dishes with such force that they are cleansed thoroughly in this time. The soapy water is then drawn off and the machine run for another minute with clear, boiling-hot rinse water, which sterilizes the dishes and leaves them ready for drying in the racks.

As the dasher is the only thing in the cylinder that moves, no possible injury can occur to china or glassware.

The cost of operation is two and three-quarter cents per hour. The cost as estimated here is based on a rate of 10 cents per kilowatt hour. The price of both types is the same, \$75.

Westinghouse Electric Pot-Type Percolator
Made by the Westinghouse Electric and Mfg. Co., East Pittsburgh, Penn.

THE pleasant thing about a percolator is that the coffee can be prepared at the table and the process repeated indefinitely so long as fresh coffee is desired.

When it is an electric percolator, the top-notch of convenience in coffee-making is attained, because all one has to do is to put the coffee in the basket or container, fill the pot with cold water and turn on the switch. In either ten or fifteen minutes, according to the strength desired, the coffee will be ready for the cups.

The cold water in this percolator will be boiling in one and a half minutes, when percolation begins and continues steadily until the coffee has reached the desired strength.

Of course, the continued contact with the water draws out more of the caffeinetic acid than is released in the filtering process, and consequently the infusion has more of an "edge" to it than the mild, aromatic product

of the filter. But for those who like percolated coffee rather than filtered, this little machine will give the best of its kind.

The Westinghouse percolator is made of sheet metal, nickel plated on the outside and tinned inside. The coffee basket is made of German silver, and the cover has a glass top. The handle is of ebonized wood, and six feet of detachable, flexible cord, with a separable socket attachment, supplies the heat from the nearest wall, floor or lighting socket. The cost of operation is three and three-quarter cents per hour. Prices: 5 cup size, \$7; 7 cup size, \$9.

Apex Electric Washer, No. 1-B.
Made by the Apex Electric Appliance Co., Chicago, Ill.

The tests given to this washer in The Tribune Institute laboratory show it to be one of the most efficient in the market. It is an odd-looking arrangement, made wholly of metal, the wringer alone excepted. The copper tub



Electricity and electric appliances and utensils for the home claim the Tribune Institute page for this week. This is partly because an unusually interesting collection has come in for testing, and partly because of the exhibit of the Institute to-morrow and next day at the New York Electrical Show in the Grand Central Palace.

All these appliances have already received thorough tests in our own laboratory and we know that what the manufacturers say about them is true. Of course, we cannot vouch for the actual length of wear, because that is a point that can be determined only by weeks and months of daily use. But we can guarantee the materials and the construction of each article and its ability to perform satisfactorily the service for which it is intended.

These qualities will be demonstrated again for you at the Electrical Show. Experts from the staff of the Tribune Institute will be in attendance to show you just how these things are made and what they will do. Meals will be cooked wholly by electricity, and electric machines such as dish washers, clothes washers, vacuum cleaners and the like will be put through their paces for the benefit of the housewife and all her questions about them answered to the best of our ability.

is triangular in form, tinned inside and hung on a steel frame mounted upon casters. The bottom and sides of the tub are lined with smooth-surfaced, V-shaped metal strips which act as a washboard.

Fill the tub with soiled clothes and hot, soapy water, start the motor, and see what happens! The tub rocks back and forth exactly like a cradle, dashing the clothes to and fro over the ridges and forcing the water

and steam through them. The consequence is an exceptionally thorough scrubbing, as effective as any done by hand.

The high-grade wringer has reversible rolls and is of the swinging type, so that it can be used in any one of four positions. The rollers are equipped with a safety release for emergency use.

The tub and wringer have separate control levers, so that they can be run separately or together. The machine works very quietly, and all the moving parts are covered or so placed that they are out of harm's way.

Cost of operation, two cents per hour. Price, \$100.

Simplex Nursery Milk Warmer.

Made by the Simplex Electric Heating Company, Cambridge, Mass.

"If you should have a baby that wakes you up at night"—as all babies do—your chances of stilling his clamor are a hundred to one if you possess a Simplex Nursery Milk Warmer.

It is a nickel-plated cylinder just big enough to hold the broad metal coil which is the heating unit, and the "Hygeia" nursing bottle. The cylinder is filled with water up to the top of the heating coil, which extends to about two-thirds the height of the bottle. The water is necessary because it acts as a conducting medium and prevents over-heating. Without it, the coil would become so hot that the solder would be sure to melt. Also the bottle would break. It can be used in any vessel where it can be immersed in water.

The Milk Warmer comes complete with Hygeia bottle, cord, lamp and a special lamp socket plug that allows the light to be used while the milk is heating.

Prices—Milk Warmer with 8-ounce bottle, \$7; with 10-ounce bottle, \$7.75.

The Hoover Special Suction Sweeper.

Made by the Hoover Suction Sweeper Co., New Berlin, Ohio, and New York.

The Hoover Special Suction Sweeper differs materially from other vacuum cleaners in that it has an electrically driven brush. It is a fan-type electric machine, weighs twenty pounds, and is pushed back and forth over the floor like an ordinary carpet sweeper.

It is made throughout of metal, principally aluminum, and is mounted upon composition rollers. The bristle brush in the nozzle is revolved by being belted to the motor, and may

be raised or lowered to suit different naps by means of an adjustable roller. The brush takes up light surface dust, sweeps loose all the clinging dirt, and at the same time shakes or vibrates the rug or carpet, so that any imbedded dust is jarred loose and driven by the suction into the dust bag. A powerful suction is not necessary because the greater part of the work is done by the brush.

This machine cleans a strip 11 1/2 inches wide, and will go under furniture 8 inches high. It has a switch for controlling the current, and is so designed that cleaning can be done with base, wall or furniture attachments. The cost of operation is 1 1/2 cents per hour. Price, \$57.50. Attachments, \$11.50.

Cutler-Hammer Electric Table Stove.

Made by the Cutler-Hammer Mfg. Co., 144th St. and Southern Boulevard, New York City.

With this versatile little appliance you can sit at the table and cook an entire meal with the current from an ordinary lamp socket. In one small oblong stand, on four slim little legs, you have a frying pan, griddle, toaster, broiler, saucepan and small oven.

The heater is made of two sheet steel plates which are welded together and inclose the heating elements. This can be placed above or below the cooking vessels, according to the type of cooking demanded.

The stand and all of the cooking vessels are made of steel, nickel plated. There are a rectangular water pan, with cover and ebonized wooden handle, an aluminum griddle, a toasting screen and a broiling screen.

If anything is to be boiled, the heater is placed under the pan. For broiling or frying the heater goes on top of the pan. The griddle and toaster are, of course, placed directly over the heater. A flexible cord with a three-heat switch is connected with the ebonized wooden

handle of the heater, so that the temperature is always under control and can be maintained, raised or lowered at will.

With this table stove one can sit at breakfast and make griddle cakes fresh and hot as they are needed, fry or poach eggs, toast bread, broil chops or a small steak, cook some casserole delicacy or turn the water pan into a little oven that will keep food warm for some tardy member of the family.

The cost of operation varies from two to six cents per hour. Price, \$10, complete.

No. 23 Dim-A-Lite.

Made by the Wirt Co., Armat and Lena St., Philadelphia, Penn.

For the hall, bathroom, nursery, sickroom or any place that requires a dim light throughout the night the No. 23 Dim-A-Lite will serve every purpose and effect a perceptible saving in the electric bills.

It is a small attachment which fits any lamp socket and takes any electric bulb up to forty watts.

By pulling a chain five changes of light may be obtained, from the full illumination to "out."

Tests made in The Tribune Institute laboratory show that the half-dim and night-light positions permit a saving in current ranging from 23 1/3 per cent to 75 per cent.

This device operates with a pull chain socket, is noiseless, unbreakable and will not burn out. It is good for a long period of service.

This manufacturer also makes a No. 31 Chain Pull Dimming Socket which is of the permanent style and designed to be wired to the chandelier to replace the ordinary socket. This gives the same degrees of light as the regular Dim-A-Lite, but, in addition, it is so constructed that a globe or shade can be attached to it. These devices are made of good material, and the standard furnishings are brushed brass and gun metal. Nickel plate and other finishes are made to order.

Prices: No. 23 Dim-A-Lite, \$1.10; No. 31 Chain Pull Dimming Socket, \$1.50.

Westinghouse Type E Electric Iron.

Made by the Westinghouse Electric and Manufacturing Company, East Pittsburgh, Penn.

This is one of the most efficient electric irons on the market. It has a smooth, nickel-plated finish, weighs six pounds, and in balance and shape is really beautiful. The heating element is guaranteed forever. The iron heats very quickly and stores up the excess heat so that the current may be disconnected for fully half the time.

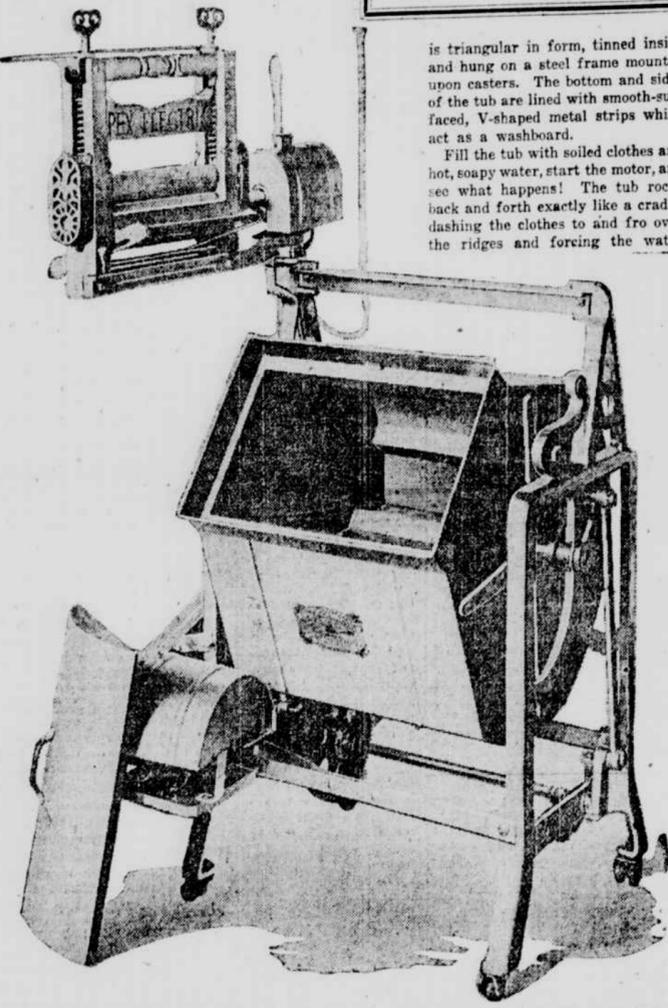
No matter how hot the iron is the handle remains cool. The iron comes equipped with six feet of detachable, flexible connecting cord, with separable socket attachment. The cost of operation is 5 1/2 cents per hour. Price, \$3.50.

Dexter Household Slicer No. X 4469.

Made by Harrington Cutlery Company, Southbridge, Conn.

Nothing is more maddening, especially to the man of the house, than a dull knife. If father sees a piece of work ahead of him that requires a knife he makes for a sharper, as a matter of course. He just naturally knows that knife will be dull. But the Dexter Slicer has a keen edge, which even hard usage will not reduce to the ordinary dull state of most knives. It is almost woman-proof, and as an all-round slicer it is equally good for slicing roasts, bread or cake.

The Dexter Household Slicer No. X 4469 has a keen-edged nine-inch blade of high-grade steel, which is securely pinned into an oval rubberoid handle. Price, 50 cents.



A De Luxe Electric Washing Machine That Rocks the Clothes in a Cradle and Makes Them Scrub Themselves Over an Interior Washboard.



An Electric Dishwasher That Is Compact and Efficient Enough To Be of Real Use to a Small Family.

MEALS ALL PLANNED FOR THE COMING WEEK

All recipes have been tested by the writer,

VIRGINIA CARTER LEE

Culinary Expert of The Tribune Institute.

These menus are arranged with particular care as to the correct food values, a due measure of economy and the introduction of novel and tempting dishes not found in the average cook book.

Tested Recipes.

CREOLE EGGS.

Cook half a can of tomatoes with half a minced green pepper (freed from seeds) and a slice or two of finely chopped onion until it is reduced to a thick gravy. Season highly with salt, a very little sugar, paprika and ground cinnamon; stir in a teaspoonful of butter, and when it is melted pour the tomato over five rounds of hot buttered toast. Place on each slice a neatly poached egg, and keep hot. Meanwhile melt one tablespoonful of butter and let it brown slightly; add one tablespoonful of weak vinegar and

allow the purchase of the roasts, the fish dinners for Tuesday and Fridays have been selected from the less expensive varieties of the fish family. Three pounds of codfish in a solid piece will be required for boiling and about two and a half pounds of the pan fish, according to their size.

In purchasing the roast of pork, get the piece consisting of the tender chops and have the butcher chop through the bones, so that the heat may penetrate and cook the meat by the time the outside is crisp and brown. Always score the fat before cooking with a sharp knife into tiny squares, as not only does it give the roast a very attractive appearance, but it may be more easily carved, without tearing off large, unsightly pieces of the crisp fat.

In practicing that due measure of economy which should be the aim of every careful caterer, small portions of cooked vegetables will be found to answer admirably as the basis of a delicious cream soup for luncheon. Few dishes are more acceptable on a crisp autumn day than one of these hot, nutritious soups; and while they may be prepared in almost endless variety, their cost is but a few cents for the extra milk and seasoning used in making them. Croutons of crisp fried

bread are always a good accompaniment for any cream sauce, and if there is not time to prepare them, toast squares may be substituted.

Luncheon desserts have been about equally divided between cooked fruit and simple cooked dishes that will furnish an appetizing "sweet course" at very slight expense, the coffee fritters, cracker pudding and chess tarts being excellent examples of what can be accomplished along these lines with a minimum of expense.

Three roasts are used during the week—namely, the crown of lamb, roast of pork and the ribs of beef. The two former, however, need not be expensive, as small quantities may be purchased, allowing of only one additional service.

To balance the weekly budget and

pour evenly over the eggs. Serve immediately.

APPLES STUFFED WITH CEREAL.
Almost any of the cooked cereals will answer admirably for this appetizing dish, and the variety selected should be cooked in the upper part of the double boiler, as though it were to be served plain. Wash, peel and core four large, juicy apples and cook in the following syrup: Put one large cupful of sugar and a cupful and a half of water into a saucepan and cook to a thick syrup. Then add the apples and turn as they cook. When transparent drain, place in large saucers and fill with the prepared cereal, pouring some of it around the base of the fruit. Cook down the syrup, pour over the apples and cereal and serve with cream. No extra sugar will be required.

CRAB MEAT SALAD.
Flaked crab meat may now be purchased in small quantities at most of the reliable fish markets, or a good quality of the canned shell fish may be used. To serve three persons, use one cupful (half a pint) of the flaked fish. Chill on the ice, add an equal quantity of shredded lettuce, two chopped hard-boiled eggs and one tablespoonful of

drained, bottled capers. Sprinkle with a good pinch of salt moistened with mayonnaise dressing and fill into a saucy bowl that has been lined with crisp lettuce leaves. Pour over sufficient of the dressing to mask the salad, and garnish with parsley and rings of pickled beet.

COFFEE FRITTERS.

Cut some stale bread into neat but rather thick slices, and soak them lightly in very strong and slightly sweetened coffee. Beat up the yolks of one or two eggs, according to the number of fritters you wish to make; add two tablespoonfuls of milk for each egg used, and season with powdered sugar, a pinch of salt and another of ground cinnamon. Drain the bread thoroughly, dip in the egg mixture and fry in deep hot fat to a golden brown. Lay on brown paper for a moment or two and dust liberally with powdered sugar. The crusts should be removed from the slices of bread and the outside of the fritters should have a rich, crisp crust, while the inside is light and moist and quite strong, with the coffee flavoring.

BACON WITH BRUSSELS SPROUTS.
Although the idea of cooked vegetables for luncheon may seem rather

strange at first, they will be found to give a zest to the other edibles, and will act as an appetizer. Fry one dozen slices of bacon, and when cooked place where they will keep hot but not dry out. Put into the same frying pan a scant quart of cooked Brussels sprouts and turn and fry them in the hot bacon fat. When sizzling hot and beginning to color, lift out, place in a heated vegetable dish and season with paprika and a very little salt, if the latter is required. Lay the slices of bacon over the sprouts and serve immediately. This is an excellent method of using up cooked sprouts that have been left over from a previous dinner.

CRACKER PUDDING.

Lay crackers, either broken or whole, in a deep dish and pour over them enough slightly salted milk to cover them. Lay a heavy plate on top of them to hold them down, and set in a warm place for a couple of hours, or until they are like jelly. Serve in saucers, with a layer of jelly or jam over each portion, and top with spoonfuls of sweetened whipped cream, flavored with vanilla extract. Dust the cream with grated nutmeg before serving. This is an especially good dessert for the children's midday meal.

Monday. BREAKFAST. Stewed Quinces Uncooked Cereal Creole Eggs Graham Muffins COFFEE. LUNCHEON. Salmi of Duck (in the chafing dish) Potato Chips. Buttered Toast Vanilla Junket. DINNER. Paree of Game (from duck bones) Crown of Lamb Sliced Beef in Mushroom Gravy (last of cold pot roast) Creamed Parsley Potatoes Spinach Beet Salad Cabinet Pudding.

Tuesday. BREAKFAST. Apples Stuffed with Cereal Broiled Ham Corn Muffins Coffee. LUNCHEON. Cream of Spinach Soup (from last night's vegetable) Devilled Egg Salad Thin Bread and Butter. Warm Gingerbread. DINNER. Vegetable Soup (without meat) Boiled Codfish Egg Sauce Mashed Potatoes String Beans Lettuce Salad Marmalade Whip in Cases.

Wednesday. BREAKFAST. Oranges Steamed Hominy Fish Cakes (from left over cod) Parker House Rolls Coffee. LUNCHEON. Fried Bacon Slices with Brussels Sprouts Re-heated Rolls Preserved Apples with Ginger DINNER. Tomato Bouillon Breaded Breast of Veal Brown Gravy Escalloped Potatoes Lima Beans Cabbage Salad Frozen Peaches

Thursday. BREAKFAST. Grapes Timbales of Veal (from last night's dinner) Fried Hominy (from yesterday's breakfast) Maple Syrup Coffee. LUNCHEON. Crab Meat Salad Finger Rolls Coffee Fritters DINNER. Olive and Pimento Canapes Roast Crown of Lamb Mint Sauce Browned Potatoes Baked Tomatoes Grape Fruit Salad Apple Tapioca
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Friday. BREAKFAST. Cooked Cereal with Figs Scrambled Eggs with Green Peppers Waffles Honey Coffee LUNCHEON. Cold Sliced Lamb Tomato Pickle Potato Scopes Chess Tarts DINNER. Clear Beef Broth with Macaroni (from beef extract or bouillon cubes) Fried Pan Fish Tartare Sauce Potato Puff Summer Squash Sliced Tomatoes Vanilla Ice Cream with Caramel Sauce

Saturday. BREAKFAST. Green Gages Uncooked Cereal Broiled Kidneys Raised Rusk Coffee LUNCHEON. Browned Vegetable Hash Egg Sandwiches Cracker Pudding DINNER. Scotch Broth (from lamb bones) Roast Pork Apple Sauce Riced Potatoes Buttered Carrots Lettuce French Dressing Fruit Jelly

Sunday. BREAKFAST. Baked Caramel Apples Cooked Cereal Creamed Clams on Toast Popovers Coffee SUPPER. Mock Chicken Salad (from roast pork) Bread Sticks Olives Stewed Peas Fruit Cookies DINNER. Cream of Tomato Soup Roast Ribs of Beef Potato Croquettes Cauliflower Cream Sauce Apple and Nut Salad Cherry Bisque Cream
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