

# The House and Servant Problems Solved at One Fell Swoop

By Anne Lewis Pierce, Director, Tribune Institute

Be Your Own Landlord, Buy Your Own Apartment and Have a Real Home With Outdoor Life

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Apply to the Queensboro Corporation, Elmhurst, New York (telephone, Newtown 2361), or 50 East Forty-second Street (telephone, Murray Hill 7037), or The Tribune Institute, 154 Nassau Street (Beckman 3000), for further information.

"CRAZY?" Not at all. Simply we never recognize the blessings and possibilities that lie nearest.

This advertisement is not a flight of fancy; it can be translated into facts by any woman who "electrifies her home." It has actually been materialized and can be seen by any one who cares to visit the "Apartment Electric," a six-room suite in the Jackson Heights community of garden apartment homes (apartment ownership plan), which has been fitted out from kitchen to drawing-room—parlor, bedroom and bath—with the typical necessities and luxuries of an up-to-date electrical home.

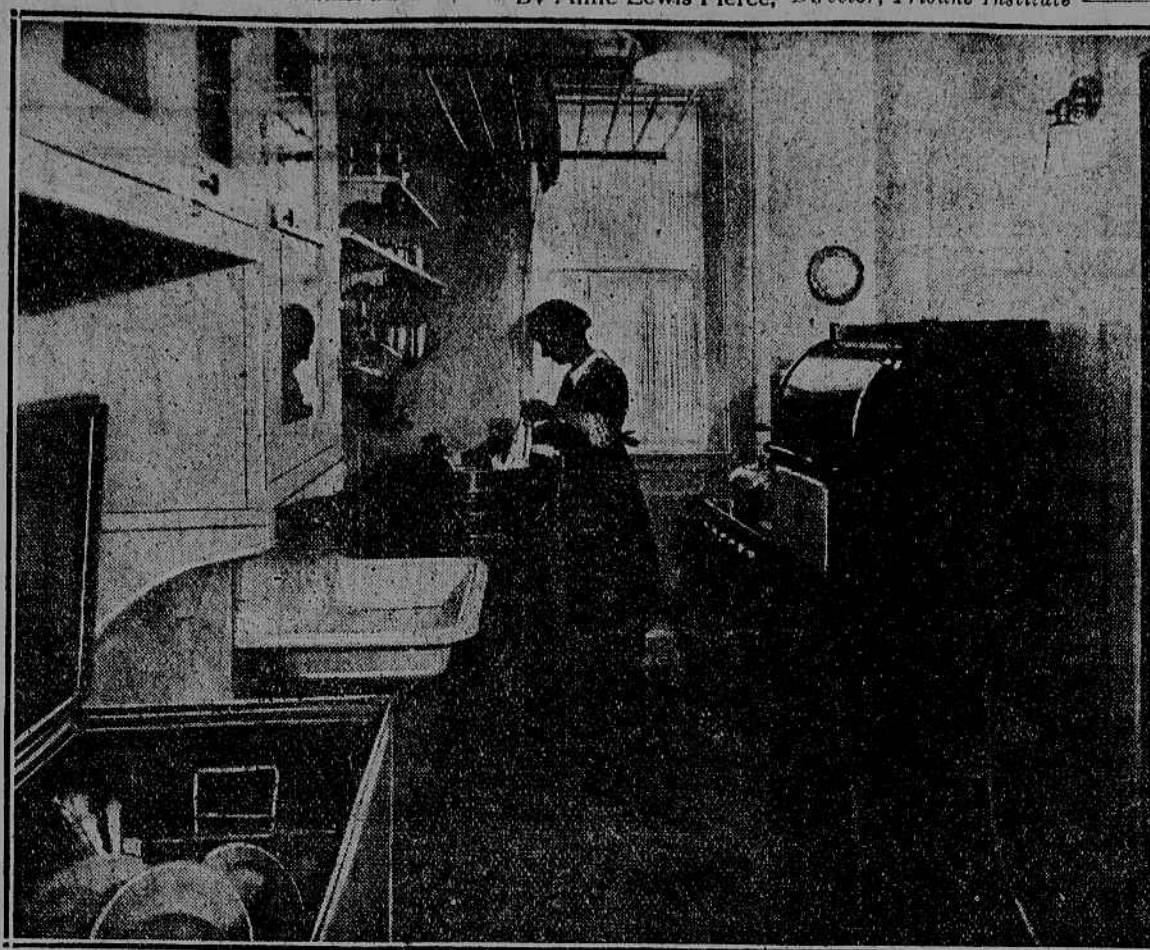
This has been done that those who can't believe a thing until they see it (doubting Thomases, one and all) may have the facts brought out in the advertisement visualized for

them. A frog that sits in a rut and blinks would naturally be sceptical about the stellar system. Don't be a frog mentally. Look out and up! And one way to do it is to take the Queensboro subway (Corona Line) at Forty-second Street, and in twenty-two minutes you will be at the Twenty-fifth Street subway station, Jackson Heights, and some one at the office, opposite the station, will show you about, Sunday or weekdays (10 a. m. to 6 p. m.) and Monday evenings, 7:30 to 10.

If you can see things through the inner eye come with us down this page of print, without moving from your easy chair, and see what an apartment looks like when the maid's name is "Electra."

### The Kitchen First

"Come into the kitchen" first, for there is the heart of the matter. In a space 7 feet by 11 (a kitchen is no



—All photos by Wurts Brothers

HERE is the Heart of the Home, the place where Health is Brewed and the Foundations of Contentment and Hospitality are Laid. Room enough for a large electric stove, a washing machine, a dishwasher and a refrigerator, all electrically driven, but all within easy reach

place to do a marathon—it should be no larger, and especially no wider, than is absolutely necessary, in or-

der to save steps) there is found a large electric range, an electrical washing machine that does its own wringing; an overhead dryer, both

kitchen an electrical refrigerator that is never empty and never leaks, and storage and broom closets.

Any one who could feel unhappy or burdened in this kitchen must have inherited a congenital grudge that nothing but another incarnation would cure. Under the window, by the way, is a "cold box" sunk in the wall, and an electric iron is modestly hiding on the shelf under the range. Clean heat from the range; dishes stacked in the dishwasher to be washed once a day and dried by evaporation, since such hot water can be used by the washer; no ice-man coming and going to track up the linoleum-covered floor—these are some of the incidental blessings when housework is done by "pushing the button."

We do not mean that there is no work to be done and that pushing the button does not call for intelligence. There must be brains and executive ability in housework when

## Machinery Revolutionized Industry and Will Do the Same for Home Problems if Given a Chance

It becomes electrified, just as there must be in running a railroad—but the drudgery is taken out of it and you get much better results with only a fraction of the effort, and a comfortable, even luxurious, air surrounding it all.

Think of some of the dark, steamy, hot, laborious kitchens you have known, and then of this one, and see if it is any wonder that every one who could has escaped from the old kitchen into other walks of life. Perhaps we may even lure superior people back into the kitchen when a suitable environment has been evolved for them!

er you are sick or well, on work or pleasure bent, it is at hand to give you the help you need. If only our imaginations were not so overworked by the wonders of these later years, we would realize that fairy tales have gone out of style only because real life is so much more wonderful than any Arabian Nights ever written. What are magic carpets to airplanes? or Aladdin's Lamps to these little buttons in the wall that we can press for any kind of service?

Whether we have servants or have them not, this equipment means comfort, content and well oiled domestic machinery. You can use it either to keep servants happy or to get along without them.

Even machinery and electricity must have some one to run them. But drudgery is electrified in a home wired and equipped as is this six-room apartment.

Not all the rooms can be shown, but in bedroom and bath also the electric conveniences abound. Curling irons, electric fans, hair dryers, bedside lamps, radiant heaters, electric pads, milk warmers—they are all there, and even if you can't have them all it is stimulating to the imagination to see them all gathered together, and each one of us can at least have a few of the electrical servants that she needs most.

The eight-hour program for one's self or one's maid can certainly be comfortably carried out when machinery and electrical power are called in to cut hours and effort. Most of us are "eye-minded"; we must see a thing before we really believe it, and so whether you can have the whole loaf in its perfection or not it is a liberal education to the inquiring, progressive housewife to see such an apartment—electrically equipped from every point of view.

"Hitch your wagon to a star," which is Emersonian for getting out the Henry Ford, the Packard or the subway ticket, as the case may be—and go to it literally. You will find it an inspiration to see how far we have come on the Electric Way.

## A Maidless Hostess Presides Serenely Over an Electrified Table

WITH all this in the kitchen it might seem that there would be nothing left to put in the dining room, but this is far from the fact. For informal meals, be they late or early, for luncheons with one's women friends or the kiddies, the chafing dish, waffle iron, percolator and toaster go right on the table with its four-ply outlet underneath, so that one can have four appliances going at once. The coffee will be done with the toast and eggs, and no one need get up from the table to adjust cords or plugs, the special wiring necessary being through the floor. With a buffet on wheels rolled up to the table for a serving table, as the two or three storied tea wagons can be, and a "curate's delight," one can serve quite an elaborate menu with ease and graciousness and give the meal all the informality and charm of a picnic affair, plus the good hot food of the kitchen.

For more serious cooking still there are hot plates and a kitchen stove with the ovenette on the buffet, and real baked foods may be pulled out from underneath this improvised oven top without any magic at all.

The lighting of these rooms is

also a feature, as the indirect light employed, even though centered, is most agreeable, and is further supplemented by lamps easily connected with the many convenient base board outlets provided.

In this connection notice that even in the living room the side wall outlets make an electric samovar and toaster possible on the tea table, and the side lamps present no unsightly lengths of cord. The advantages of an up-to-date apartment wired to accommodate all sorts of electrical devices is very obvious. When building, rebuilding or buying or renting always make a point of this. Demand will create supply, and ample electric wiring and convenient outlets must be thought of when building, if the full possibilities of electrical conveniences are to be realized.

### Electrocuting Drudgery

From washtub to electric piano, from refrigerator to portable heater, whether it be to get work done or to promote pleasure—if you want to sew without pedaling, or clean quickly and thoroughly without dust or effort—you have the answer in a home electrically equipped. Wheth-

ing. Canned pears, the halves filled with Roquefort cheese, are very delicious.

### Curry of Veal

Cut into large cubes for stewing one pound of lean veal. Roll in flour and sauté in drippings in which one small onion has been minced. Fry until well browned on all sides, then sprinkle with a teaspoonful of salt, a heaping teaspoonful of curry powder, a few grains of cayenne pepper and pour over all three cups of boiling water. Cover closely and cook very slowly until tender, when the liquor should be thickened with a tablespoonful of flour which has been rubbed smooth in a little cold water. When ready to serve place the stewed meat in a mound in the middle of a large platter, pour over it the gravy and surround with boiled rice.

### Gula Malacca

This dessert, which is found in China and in the Philippines, is made from sago, the pith of a native tree. It is usually served with a syrup made from the milk of the unripe coconut, but as this is not obtainable strained honey and thin cream will give the desired effect. One-half cupful of minute tapioca, one-half cupful of sugar and three cupfuls of boiling water are placed in a saucepan and allowed to cook until clear. Add a saltspoonful of salt and the grated rind and juice of a large lemon. Pour into individual dishes and chill.

A tablespoonful of strained honey and the same quantity of thin cream may be placed on top at the time



WHETHER you want music or tea and toast, or, both, "Electra" will furnish them whenever a guest drops in, and there will be no grumbling or ungraciousness as an unwelcome sauce. Electrified hospitality is always on tap and is painless

serving himself. Ginger ale is a very suitable beverage to serve with curry and should be poured into high, thin glasses with crushed ice.

The salad may be varied to suit the taste. It should, however, be a fruit salad with a French dress-

ing. Canned pears, the halves filled with Roquefort cheese, are very delicious.

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A tablespoonful of strained honey and the same quantity of thin cream may be placed on top at the time

of serving. Or a sugar syrup, using the milk of the ripe cocoanut, may be used, though it is not very rich. Black coffee and rice wafers complete the supper.

(Tested and endorsed by The Tribune Institute)

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WITH a four-ply outlet under the dining room table, wired directly through the floor, and an ovenette on the buffet, the only worry is that the kitchen will not get a chance to show off properly

## India Curry Plus Makes an Easy-to-Serve Supper With a Cosmopolitan Flavor

By Marion Hatheway

NOW that warm weather is at hand one naturally turns to a menu which has at most only a meat basis. Instead of a heavy meat course, a thick soup of white stock with rice, peppers and okra is most satisfying, especially if served with a French loaf which has been crisped in the oven and unsalted butter. Follow this with a salad made from shredded cabbage, a few rings of green pepper and Bermuda onion which has been sliced and chilled in ice water. Add as a final touch a bit of cheese with crackers and black coffee, and even your tired business man will feel that he has had a real dinner of tempting variety.

Why not try, also, some of the dishes which are so widely used in

warmer climates, where, as the Southerners claim, "We have to eat more highly seasoned foods—our livers are torpid?"

A chicken pepper-pot, a dish of chile con carne, with a hot tamale, if followed by a green salad and a light dessert, make an agreeable change. But there is nothing that quite compares with a real India curry made after the fashion of the East, provided it be accompanied by all the relishes and side dishes which should appear with it.

One hostess, an army woman who has lived in the Philippines, regales her guests at Sunday night suppers with an alluring menu of "India curry-plus," as she laughingly calls it. She learned the art of preparing it from an old Chinese cook, and to this fact she attributes the great popularity of her Sunday night spreads. Her guests might deny such an allegation, but any one may put it to the test, for here are the recipes necessary to properly prepare the various dishes.

With the exception of the boiled rice, the fried bananas and the black coffee, the entire supper may be prepared in the morning or even the day before. The amounts here given will serve four persons.

### MENU

Curry of Veal  
Boiled Rice  
Chutney Sauce  
Pearl Onions  
Grated Coconut  
Salted Nuts  
Roquefort Cheese  
Pear Salad  
Ginger Ale  
Gula Malacca with Strained Honey and Thin Cream  
Coffee  
Rice Wafers  
Boiled Rice

There are several ways of boiling rice and they are all good, provided the rice comes to the table white and flaky and in separate grains. In the East there is but one method and that is to cook the rice, after it has been thoroughly washed, in a generous amount (twelve times as much water as rice) of violently boiling water, which has been salted. In fifteen to twenty minutes test a few grains and if they are absolutely soft when pressed between thumb and finger the rice is sufficiently cooked. Pour into a colander, allowing the water to drain into a clean bowl.

This water must not be discarded,

as it contains considerable nourishment. It may be used to dilute a can of soup—any of the advertised concentrated brands—and the resulting soup will be more nutritive than when diluted with hot water.

Place the rice in the hot oven with the door left open for about ten minutes to dry. Or draw cold water through it and steam, uncovered, until hot and dry. It should then be piled lightly on the platter and surround the curried veal. Use a fork when arranging the rice around the veal—a spoon is far too likely to mash the grains. The amount of rice required is one cup and the large, whole head Carolina rice is especially liked by many.

### Fried Bananas

Peel four thick, large bananas, using the red ones if possible. Split in half lengthwise, dust lightly with powdered sugar and fry in oil or

SUNSHINE streams into the nursery to supply growing power for the home's best product, and electricity makes a wonderful playmate. Health and Happiness are the children's birthright

butter substitute until a rich dark brown glaze covers them. Serve on a hot platter with the rice and curry.

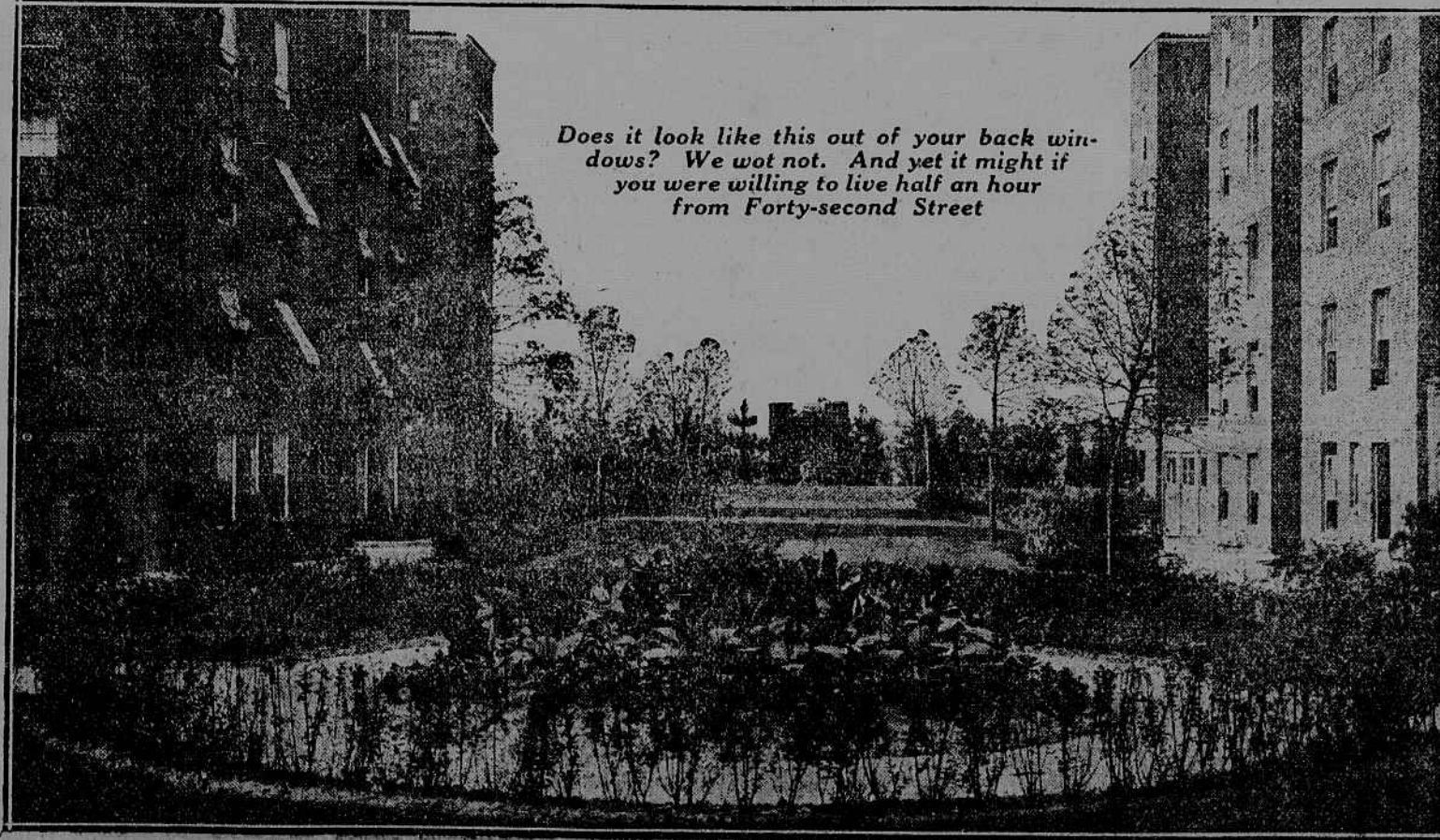
The relishes consist of pearl onions, which may be purchased in a bottle from any delicatessen shop, and Major Grey chutney, which will be found in the larger grocery stores carrying imported delicacies. This is the real mango chutney and is full of large, delicious "chunks" of mango and ginger and fruits.

The grated cocoanut must be made from a fresh nut cracked open, peeled and grated a short while before serving. It is more moist

than most of that sold in packages, though some quite moist brands are now available, and the work of grating the fresh is no small matter.

One pint of Jumbo peanuts, shelled, salted and then rolled with a wooden rolling pin so that they are slightly crushed, must be included.

The relishes should be placed in the different compartments of a relish dish, but failing this they may be served in small dishes and passed at the same time on a small tray. A little of each relish is placed on top of the curry and rice, each guest



Does it look like this out of your back windows? We wot not. And yet it might if you were willing to live half an hour from Forty-second Street

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