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The Mechanical Maid

Grace Heidbreder

Iowa State College

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The Mechanical Maid

By GRACE HEIDBREDER

NEW ways for old!

In the olden days of a score of years ago, hired girls could be employed for the small sum of three or four dollars a week to do the family housework there was little worry over the heavy washing. Women were glad to get work and were willing to perform all the household tasks from the family washing clear soups, smooth ice cream—all the things demanding whirling motion, a

The machine has three speeds: high, low and intermediate; different speeds being used for different processes. For instance the fast speed is used for beating eggs while the slow speed is used for kneading bread or folding in the flour of your favorite cake recipe. There are four beaters: a whip for eggs and other things demanding whirling motion, a

pastry knife for the cutting movement used when making biscuits or pie crust, a dough hook for bread, and a beater. For such work as running soup thru a strainer or separating the pulp from vegetables there is a whirling roller.

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