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How Shall We Cook Down on the Farm

By ELSIE ANN GUTHRIE

MANY readers of the Homemaker may be facing the problem of stove selection. It may be your old stove is worn out and must be replaced; perhaps you are moving from a furnished flat to another location which requires a change of fuel; you may be a senior looking forward to teaching Home Economics or going into the extension field preaching the gospel of Homemaking; or, best of all, you may be looking forward to selecting a stove for your very own kitchen.

For the city woman who has access to gas or electricity, the problem is solved, but for the farm woman who has neither of these available, some other fuel must be found. She, more than any one else, needs a good stove, especially in the summer time, when she cooks for so many hungry men, to say nothing of canning, preserving, ironing, or washing she may have in addition. Her time, too, is usually quite full with the extra work of gardening and poultry raising. Most farm homes are equipped with good wood or coal ranges, which give splendid service, but there are times when an auxiliary fuel can be used with greater comfort and saving of time. The newer stoves using such fuels are so efficient that they can be used not only for auxiliary purposes, but for all time.

Looking back into the years when our great, great grandmothers were "feeding the nation," we think of the fireplace as the center of the home, for was it not there the family gathered for its pleasures, for prayers and for discussion? It was not the heater for its pleasures, for prayers and for discussion. It was the housewife's reply to the extension field preaching the gospel of Homemaking.

Mter the old fashioned gasoline stove with the fuel tank at the side. There are at least three excellent types of stoves on the market so universally adapted that they are practically the only time the modern housewife has no time to struggle with the construction of burners must be such that they do not readily collect grease and dirt to interfere with heating, and must be easy to take apart and clean. A good cookstove, as a rule, means a considerable investment, so we must be sure that the construction is durable and of good material. The Division of Simplified Practice of the Bureau of Commerce has done some work along this line of standardizing stove construction, but as yet no definite standards have been set. The stove must also be safe to operate. The fire hazard presents one of our gravest dangers, therefore due consideration in this respect, when selecting the stove, cannot be given.

Cost of upkeep and operation costs are also considered. A cheap stove may have many defective parts or require more fuel. This may make it a more expensive purchase in the long run. Stoves in cooking equipment have changed just as styles in clothing and architecture change. No longer do we cook at the fireplace in the modern home, for where it is found, it is used for the cheerful and decorative effects rather than for cooking. There is already a considerable amount of the coal or wood range. One of the first stoves to be put on the market for cool-weather cooking was the old fashioned gasoline stove with liquid fuel now on the market.

The Kerosene Stove

The kerosene stove offers a very satisfactory solution to our problem of selection. There are several good makes on the market so universally used as to need no introduction to Homemakers. The newest stoves are equipped with the usual small burners and the large burner, which is like the others in construction but has a wick which makes it possible to burn twice as much oil and the desired heat can be obtained in half the usual time. The adaptability of this type recommends it, as a very low flame gives the minimum required, and the large burner, the maximum, while the cost of operation is always very low. This stove is made in several sizes and models, the largest of which is the range with the side oven for baking or fireless cooking. The shelf provides a place to keep food warm, warm plates, or hotовариьный small meals will lie at the side of the range, and pans and skillets are within easy reach on the shelf below. The initial cost of the kerosene stove compares favorably with that of other types, and operation and repair costs are low. With proper care and religious cleaning, as well as good quality kerosene this method of cooking meets with the necessary requirements. But like a kerosene lamp, a kerosene stove must be cleaned daily. Like the cat or the pet canary, neglect soon tells on it. The daily cleaning should include cleaning the wicks, wiping the grease and dust from the burners, wiping the chimneys if necessary, and cleaning off any food that may have been spilled or cooked over. The glass fuel container makes the task of refilling obvious when needed and lessens the danger of burning dry, which chars the wicks and makes them uneven. This container also has a wire handle, by which it may be easily carried to the outside tank for refilling. For safety, this stove rates practically 100 percent from the standpoint of the stove itself.

Many people who use kerosene stoves do not get the best results because they do not take the time for cleaning the stove daily. A kerosene stove must be kept clean if it is to give continued service. A short time ago, the writer visited a kitchen where a good looking three burner oil stove was in use and was quite surprised when told that it had been used for fifteen years. "It still works as well as the day I bought it and has cost very little for repairs," was the housewife's reply to our astonishment.

The Gasoline Gas Stove

Another very excellent type of stove is the gasoline gas stove, which operates quite satisfactorily when properly cared for. In this stove, the gasoline is fed through a wick into a chamber through which air passes in much the same way as the carburetor of a gasoline engine. Gas forms and passes up through the pipes to the burners, where it is ready to burn when properly turned on and lighted. The tank may be on the side of the stove or in the basement. In the latter case a larger supply can be put in at one time and needs replenishing less often. On the market is a home gas plant, which supplies gas not only for heat, but for light as well. The tank is sunk in the ground at a safe distance from the house, with a cut-off at the outlet to insure safety. The pressure may be

(Continued on page 14)
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Cookery on the Farm
(Continued from page 4)
pumped a phy hand or supplied by a
4 to 5 a. m. line, which drives the air
through the chambers of the carbu­
tor and vapor gas is produced.
Several stoves with small side tanks
or basement tank are on the market.
Where used, these are giving excellent
service. They are in two, three,
and four burner sizes, with a fifth
burner for the range. Most of them
have a master burner, which, when
engaged, automatically generates the
burners on either side. For heat pro­
duction it compares with the large
burner in the kerosene stove.
For family cooking, the range with
the side oven is an excellent model.
Different makes vary slightly in size,
but the average is practically standard,
since so many are near that size. The
burner surface is 22 1/4 in. wide and
23 in. deep, 12 in. high and 15 1/2 in.
wide, inside measurement. There are
usually two master burners, a good
side oven, and adjustment for height to suit
the convenience of the user.
The material is steel and enamel,
both easy to keep clean, sanitary and
durable. An enamel pan below the
burners catches grease, food or other
waste. One model features a lower cabi­
et for cooking utensils. The burners
can be regulated to give varying
amounts of heat from the minimum re­
quired for simmering to the blaze hot
enough to boil a kettle of water in a
very few minutes. There are no sooty
pans or flames that crawl up. Some
manufacturers claim for their stove
that it can be turned on end while
burning without danger of explosion.
When disconnected for filling, the flame
goes out, thus further insuring safety.

Bottled Gas as a Fuel
Another type of fuel, as yet not well
known, but worthy of consideration and investigation, is called Bottled
Gas. It is manufactured from gas, be­
ing liquefied, and is shipped in small
steel containers, gross weight about 50
pounds, and easy to handle. The con­
sumer has two tanks on hand and
when one is empty another is connected to
the stove while the first is refilled,
this service of connection and refill­
ing being supplied by the local dealer.
Pressure is necessary only when the supply tank is low. The stove used is
very similar to the gas ranges on the
market. Good results have been sec­
cured from this clean fuel, free from
soot or other by-products of combus­
tion. Experiments in its use have re­
sulted quite satisfactorily and compare
favorably with those in using other
types of fuel.
If one has never used gas or elec­
tricity for cooking purposes, she doesn't
realize what an advantage either of
these fuels gives. After a country
broad girl spends a quarter or more in
a Home Economics cooking laboratory,
then goes back to the farm, she begins to
wonder if it isn't time for a change.
In the family contact at meal time, it
means so much if the homemaker,
whose duty it is to prepare the meals,
can take her place at the table with as
much eagerness and enthusiasm as the
young son fresh from games and liter­
ally "starved to death." Contrast this
picture with that of the woman who
faces the family all tired out, her face
streaming with perspiration, and no
appetite for the food she is serving to
her family.

To sum up the situation, an ideal
cooking device is one in which fuel is
consumed only when actual cooking is
in progress, and can be cut off im­
stantly. In addition, fuels may be com­
pared on the basis of convenience, for
instance, coal and electricity, cost, ef­
iciency, ease and accuracy of regula­
tion, care required, and comfort to
the worker. With the foregoing possi­
bilities, which meet these requirements
so completely, the farm woman may
practice her culinary art about a stove
as attractive, safe and efficient as that
of her city neighbor. She derives
pleasure from using such a stove in
addition to being more physically fit
and having time for other activities.

Uses of the Organ Cuts of Meat
(Continued from page 5)
Baked Hamburger, Creole Style
1 tbsp. salt
1 thick slice bacon
2 tbsp. chopped suet
1 thick slice bacon
2 tbsp. flour
1 steak pepper
1 pint canned tomatoes
1 tsp. salt
3/4 tsp. cayenne pepper
3/8 tsp. curry powder
4 onions

Trim the fat from a fresh kidney
and cut in three-quarter inch slices.
Dredge with flour. Fry the chopped
bacon and suet in a deep saucepan, add
the kidney, chopped onions and pepper
and turn until the meat is thoroughly
seared and coated with a rich brown
gravy. Add the tomatoes and season­
ings, cover closely and simmer three-quarters of an hour. Serve very hot on
narrow strips of buttered toast.
Liver contains a higher percent of

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